



## Inn at Laurel Point



# Catering Menus

### Menu Selections

To ensure your menu selections are available, please provide them to your Event Manager at least 21 days prior to your event.

### Custom Menus

Our talented culinary team is pleased to work with you to customize a menu that meets your needs.

### Allergies Dietary Restrictions

Your health is of the greatest concern to us. Please inform us prior to your event date of group members with any allergies or special dietary requirements. We will provide alternative course(s) of Chef's choice when a plated meal has been ordered at no additional charge. When a buffet menu has been chosen for your group, a special meal may be provided for a surcharge. Charges will apply to all dietary substitutions made on the day of the event.

### Food & Beverage Attendees

Your final guaranteed number of attendees must be provided no later than three business days prior to the function (by 3pm). Should you not provide final numbers, you will be billed for the contracted number of attendees or the actual attendees (whichever is greater). The hotel will do its best to accommodate increased numbers after the guaranteed numbers are provided; however, we reserve the right to make substitutions when necessary. A 15% surcharge will apply to the additional meals requested on-site.

### Children

There is no charge for children aged 4 & under. A 50% discount will be applied to menu prices for children aged 5 to 12.

### Food & Beverage Policy

All food & beverage served at functions held in the Inn must be provided, prepared & served by the Inn.

### Statutory Holidays

A 20% surcharge will be applied to events held on Canadian statutory holidays.

### Applicable Taxes

Food	15% gratuity & 5% GST
Liquor	15% gratuity, 10% liquor tax & 5% GST
Labour Fees	5% GST
Audio Visual	5% GST & 7% PST

**Please note that beginning on July 1, 2010, 12% HST will be applied to all charges (GST, PST, Liquor Tax will no longer be charged)**



## Catering Bar

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If consumption is less than \$300, a fee of \$25 per hour per bartender will apply (4 hours minimum).

All bar prices include applicable taxes & 15% gratuity

Premium Liquor & Highballs	\$ 8.00
<i>Stolichnaya Vodka, Crown Royal Whiskey, Bombay Sapphire Gin, Johnnie Walker Red Scotch, Bacardi Light &amp; Dark Rum, Jose Cuervo Tequila</i>	
Domestic Beer & Cider	\$ 7.75
<i>Vancouver Island Brewery Pilsner, Phillips Blue Buck, Phillips India Pale Ale, Strongbow Cider</i>	
Import Beer	\$ 7.75
<i>Corona, Heineken, Stella Artois</i>	
Domestic House Wine	\$ 7.25
Import House Wine	\$ 8.00
Liqueur	\$ 8.75
<i>Bailey's Irish Cream, Kahlua, Grand Marnier</i>	
Martinis (2 oz.)	\$ 10.00
Soft Drinks, Juices & Sparkling Water	\$ 3.50

## Punch

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Fruit Punch (serves 30)	Non- Alcoholic – \$70 per gallon
<i>A Classic Favourite</i>	Alcoholic - \$110 per gallon
Sangria (serves 30)	Red – \$120 per gallon
<i>Traditional Spanish Wine Punch</i>	White- \$120 per gallon
Lavender Lemonade (serves 30)	Non- Alcoholic – \$70 per gallon
<i>Cowichan Valley Grown Lavender</i>	Alcoholic - \$110 per gallon
Cranberry Lemonade (serves 30)	Non- Alcoholic – \$70 per gallon
<i>Crisp &amp; Tangy</i>	Alcoholic - \$110 per gallon
Euphoria Green Iced Tea (serves 30)	\$70 per gallon
<i>Inn at Laurel Point's Signature Tea</i>	



# Catering Wine Menu

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SPECIAL SELECTIONS ARE AVAILABLE ON REQUEST ~ 14 DAYS NOTICE IS REQUIRED

## **Inn's Selection** - *Hand selected by our Event and Banquet Team for Quality, Value & Consistency*

Peller Estate Heritage Select Chardonnay	\$32 per bottle
Peller Estate Heritage Select Merlot	\$32 per bottle

## **Vancouver Island Selections**

Zanatta "Damasco" White	\$34 per bottle
Zanatta Pinot Nero	\$45 per bottle

## **Experience BC**

Jackson Triggs Sauvignon Blanc	\$32 per bottle
Jackson Triggs Cabernet Sauvignon	\$32 per bottle
Mission Hill Sauvignon Blanc – Bin 88	\$42 per bottle
Mission Hill Cabernet Merlot – Bin 88	\$44 per bottle

## **World Appellations**

Castillo de Monseran, Carinena Ganacha	\$29 per bottle
Mezzomondo, Salento Negroamaro	\$30 per bottle
Errazuriz Sauvignon Blanc	\$41 per bottle
Errazuriz Cabernet Sauvignon	\$41 per bottle
Arrogant Frog Ribet Red	\$38 per bottle
Arrogant Frog Ribet White	\$38 per bottle
Yalumba Y Series Shiraz/Viognier	\$44 per bottle
Yalumba Y Series Viognier	\$44 per bottle
Rodney Strong Chardonnay	\$59 per bottle
Kim Crawford Sauvignon Blanc	\$58 per bottle



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## Sparkling & Champagne

Henkell Trocken Sekt	\$34per bottle
See Ya Later Brut	\$58per bottle
Sumac Ridge Brut	\$58per bottle
Summerhill Cipes Brut	\$61er bottle
Venturi Schulze "Sole Rosso"	\$75per bottle
Veuve Cliquot N/V	\$150 per bottle

## Dessert Wines 375ml

Tugwell Creek Mead	\$70 per bottle
Prospect Winery Vidal Icewine	\$91 per bottle
Jackson Triggs Riesling Icewine	\$91 per bottle
Venturi Schulze Brandenburg 3	\$96 per bottle

