



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)



Breakfast Buffets

Continental

Assorted Freshly Baked Muffins, Breakfast Pastries & Croissants

Seasonal Fresh Fruits & Berries

Preserves & Honey

Natural & Fruit Yogurts

Freshly Squeezed Orange & Grapefruit Juice, Pressed Apple Juice

Freshly Brewed Regular & Decaffeinated Torrefazione Italia Coffee™ & a Selection of Mighty Leaf Teas®

\$ 20 per guest

Minimum 5 guests

European

Assorted Freshly Baked Muffins, Breakfast Pastries & Croissants

Seasonal Fresh Fruits & Berries

Natural & Fruit Yogurts

Hard Boiled Eggs

Assorted European Sliced Breads

European Cold Cuts & Sliced Cheese

Preserves & Honey

Freshly Squeezed Orange & Grapefruit Juice, Pressed Apple Juice

Freshly Brewed Regular & Decaffeinated Torrefazione Italia Coffee™ & a Selection of Mighty Leaf Teas®

\$22 per guest

Minimum 10 guests

Canadian

Scrambled Eggs with Clipped Scallions

Bacon & Artisan Sausage

Baby New Potatoes Glazed with Butter & Caramelized Onions

Assorted Freshly Baked Muffins, Breakfast Pastries & Croissants

Seasonal Fresh Fruits & Berries

Toast, Preserves & Honey

Freshly Squeezed Orange & Grapefruit Juice, Pressed Apple Juice

Freshly Brewed Regular & Decaffeinated Torrefazione Italia Coffee™ & a Selection of Mighty Leaf Teas®

\$24 per guest

A surcharge of \$4 per guest will be applied for groups of less than 20



Breakfast Buffets

Garden

French Toast with Maple Syrup & Star Anise Scented Whipped Cream

Scrambled Eggs with Clipped Scallions

Honey Glazed Ham, Bacon & Artisan Sausage

Baby New Potatoes Glazed with Butter & Caramelized Onions

Cold Cereals with Milk

Assorted Freshly Baked Muffins, Breakfast Pastries & Croissants

Natural & Fruit Yogurts

Seasonal Fresh Fruits & Berries

Toast, Preserves & Honey

Freshly Squeezed Orange & Grapefruit Juice, Pressed Apple Juice

Freshly Brewed Regular & Decaffeinated Torrefazione Italia Coffee™ & a Selection of Mighty Leaf Teas®

\$28 per guest

A surcharge of \$4 per guest will be applied to groups of less than 20

Buffet Enhancements (minimum 20 guests)

Made-to-Order Omelette Station

Add \$8 per guest

Eggs Benedict

Add \$5 per guest

Belgian Waffles

Add \$4 per guest

Granola Parfaits

Add \$4 per guest

Assorted Cold Cereals & Milk

Add \$3 per guest



Waiter Served Breakfasts

Wake-Up

Scrambled Eggs with Clipped Scallions

Bacon & Maple Glazed Ham

Baby New Potatoes Glazed with Butter & Caramelized Onions

Roasted "Sun Wing" Farm Tomatoes

Basket of Assorted Freshly Baked Muffins, Breakfast Pastries & Croissants (per table)

Platter of Seasonal Fresh Fruits & Berries (per table)

Honey & Preserves

Freshly Squeezed Orange & Grapefruit Juice, Pressed Apple Juice

Freshly Brewed Regular & Decaffeinated Torrefazione Italia Coffee™ & a Selection of Mighty Leaf Teas®

\$22 per guest

Benedict

CHOOSE ONE TYPE OF BENEDICT FOR ALL GUESTS

Traditional Eggs Benedict with Canadian Back Bacon

OR

Local Smoked Salmon, Asparagus & Black Truffle Hollandaise Sauce

Platter of Seasonal Fresh Fruit (per table)

Basket of Assorted Freshly Baked Muffins, Breakfast Pastries & Croissants (per table)

Baby New Potatoes Glazed with Butter & Caramelized Onions

Roasted "Sun Wing" Farm Tomatoes

Freshly Squeezed Orange & Grapefruit Juice, Pressed Apple Juice

Freshly Brewed Regular & Decaffeinated Torrefazione Italia Coffee™ & a Selection of Mighty Leaf Teas®

\$25 per guest

