



Inn at Laurel Point



Breakfast

Breakfast Buffets

Continental

Inn-Made Bakery Items

Sweet Butter, Fruit Preserves & Honey

Seasonal Fresh Fruit & Berries

Natural & Fruit Yogurts

Chilled Orange & Grapefruit Juice

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

\$ 20 per guest

- Minimum 5 guests

Healthy Choice

Low-Fat Muffins, Inn-Made Bread Loaves

Bircher Muesli

Cottage Cheese & Organic Yogurts

Dried Figs, Apricots & Cranberries

Seasonal Fresh Fruit & Berries

Poached Free Range Eggs

Oven Roasted Tomatoes

Organic Apple & Carrot Juice

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

\$ 25 per guest

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

Breakfast Buffets (Continued)

Canadian

Inn-Made Bakery Items

Sweet Butter, Fruit Preserves & Honey

Seasonal Fresh Fruit & Berries

Scrambled Free Range Eggs

Applewood Smoked Bacon & Sausage

Roasted Potatoes with Caramelized Onions & Chives

Maple Butter Baked Pancakes

Chilled Orange & Grapefruit Juice

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

\$26 per guest

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

Westcoast

Inn-Made Bakery Items

Sweet Butter, Fruit Preserves & Honey

Seasonal Fresh Fruit & Berries

☪ Smoked Salmon Eggs Benedict

Roasted Potatoes with Caramelized Onions & Chives

Chilled Orange & Grapefruit Juice

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

\$27 per guest

- A surcharge of \$4 per guest will be applied to groups of less than 20
- Traditional eggs benedict also available
- Choose one type of eggs benedict for all guests



Buffet Enhancements

- Minimum 20 guests

Made-to-Order Omelette Station	\$9/guest
Traditional Eggs Benedict (Canadian Back Bacon)	\$4/piece
☪ Westcoast Eggs Benedict (Smoked Salmon)	\$6/piece
☪ Dungeness Crab Benedict	\$6/piece
Hot Oatmeal, Berry Compote, Brown Sugar & Dried Fruits	\$6/guest
Maple Butter Baked Pancakes	\$3/guest
Plain & Multigrain Bagels (Cranberry, Sweet Ginger & Plain Cream Cheese)	\$5/piece
Coconut Milk French Toast, Sour Cherry Compote	\$3/piece
Granola Parfaits	\$4/piece
Dry Cereals & Milk	\$4/piece
Individual Yogurts	\$42/dozen
Breakfast Smoothies (serves 8)	\$30/pitcher
Freshly Squeezed Orange Juice	\$7/glass



Plated Breakfasts

Harbour Breakfast

Inn-Made Bakery Items (per table)

Sweet Butter, Fruit Preserves & Honey (per table)

Seasonal Fresh Fruit & Berries (per table)

Scrambled Free Range Eggs

Applewood Smoked Bacon & Sausage

Maple Butter Baked Pancakes

Roasted Potatoes with Caramelized Onions & Chives

Oven Roasted Tomato

Chilled Orange & Grapefruit Juice

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

\$25 per guest

- Maximum 75 guests

Point Breakfast

Inn-Made Bakery Items (per table)

Sweet Butter, Fruit Preserves & Honey (per table)

Seasonal Fresh Fruit & Berries (per table)

Traditional Eggs Benedict with Canadian Back Bacon

Roasted Potatoes with Caramelized Onions & Chives

Oven Roasted Tomato

Chilled Orange & Grapefruit Juice

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

- Substitute traditional eggs benedict for the following:

☞ Smoked Salmon Benedict (add \$2 per guest)

☞ Dungeness Crab Cake Benedict (add \$4 per guest)

\$27 per guest

- Maximum 75 guests



Catering Guidelines

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 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 at no additional charge with advanced notice. 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 noon). 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 buffet menu prices for children aged 5 to 10. Special plated children's menus are available upon request.

Food & Beverage Policy

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

Statutory Holidays

A 40% surcharge will be applied to events held on Canadian statutory holidays.

Applicable Taxes

Food & Beverage	15% Gratuity & 12% HST
Labour Fees	12% HST
Audio Visual	12% HST

