



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)



Waiter Served Lunches

CHOOSE ONE SOUP OR SALAD, ONE ENTRÉE & ONE DESSERT

Soups

Cream of Cauliflower, Artisan Ham, House-made Crouton

Tomato Bisque, Julienne Basil & First Press Olive Oil

Wild BC Mushroom Chowder, White Truffle Scented

Salads

Laurel Point Caesar, Hearts of Romaine, Creamy Parmesan & Garlic Dressing, Garlic Rubbed Baguette & Shaved Parmesan
Baby Spinach & Wild Mushroom Salad, Truffle Vinaigrette & Crumbled Goats' Cheese

Caprese Salad, Heirloom Tomatoes, Sweet Red Onion, Bocconcini Cheese & Young Basil

Butter Leaf, Pickled Vegetables & Sun Wing Cherry Tomatoes, Shaved Fennel, Charred Lemon Vinaigrette

Entrées

6 Ounce New York Strip Loin, Lemon Scented Potato Wedges, Wild Mushroom Ragoût, Braised Spinach, Asparagus, Peppercorn Sauce

Pan Seared Salmon, Baby French Beans, Oven dried Tomatoes & Baby Potato Ragoût, Truffle Vinaigrette

Wild Mushroom Risotto, Broccoli Pesto, Asparagus Salad, Shaved Parmesan Cheese

Roasted Chicken Supreme, Double Smoked Bacon & Apple Gnocchi, Apple & Pickled Onion Salad, Cider Reduction, Vanilla Brown Butter

Desserts

Blueberry Swirl Cheesecake, Orange Frozen Yogurt

Warm Apple Crumble, Brown Sugar Ice Cream

Flourless Dark Chocolate Cake, Raspberry Sorbet, Seasonal Berries, White Chocolate Raspberry Cream

Limoncello Brulée, Lemon Curd, Traditional Shortbread, Seasonal Berries

All waiter-served lunches include freshly brewed regular & decaffeinated Torrefazione Italia coffee™, a selection of Mighty Leaf teas® & a bread basket on each table.

Three-courses (soup or salad) - \$35 per guest

Four-courses (soup & salad) - \$40 per guest

A surcharge of \$5 per guest will be applied if you offer your guests a choice between two entrées

Choices must be received a minimum of three business days prior to function



Lunch Buffets

Express

Chef's Soup of the Day

Local Organic Green Salad

House-made Dressings including House made Yogurt Ranch, Raspberry Vinaigrette, Lemon Parmesan Vinaigrette

Your assortment of fresh sandwiches presented on a variety of premium artisan breads & wraps may include:

- *Black Forest Ham, Honey Mustard, Gruyère Cheese & Green Leaf Lettuce*
- *Roast Turkey, Mayonnaise, Provolone Cheese, Cucumber & Green Leaf Lettuce*
- *Roast Beef, Smoked Applewood Cheddar, Crispy Shallots & Horseradish Aioli*
- *Field Tomato, Cucumber, Roasted Pepper, Boursin® Cheese & Sprouts*
- *Egg Salad with Fresh Clipped Chives*

Olives & Pickles

Fresh Cut Vegetable & Dip

Assorted Dessert Squares

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 10

Victoria's Best Burgers

Local Organic Greens

House-made Dressings including House made Yogurt Ranch, Raspberry Vinaigrette, Lemon Parmesan Vinaigrette

German Coleslaw

Baby Potato Salad, Dijon Mustard Dressing

Select One Type of Burger:

The Point Burger, Caramelized Onions, Mushroom, Bacon

OR

Salmon Burger, Pesto Drizzled, Shaved Fennel

Roasted Portabella Mushrooms (vegetarian burger), Grilled Peppers & Onions

Traditional Burger Accompaniments

Seasonal Fresh Fruit Platter

Assorted Dessert Squares

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



Lunch Buffets

Artisan Pizza

Point Caesar, Sweet Gem Lettuce, White Anchovy & Parmesan Dressing, Focaccia Croutons & Shaved Parmesan
Caprese Salad, "Sun Wing" Farm Tomatoes, Sweet Red Onion, Boconcinni Cheese & Fresh Basil

Select Three Types of House-made Thin Crust Pizza:

- *Soprosata Salami, Marinated Cherry Tomatoes & Red Onion*
- *Caramelized Onion, Potato & Double Smoked Bacon, Chive Crème Fraîche*
- *Pesto Prawns with Spinach, Lemon Zest & Shaved Parmesan*
- *Artichoke, Roasted Red Pepper Spread, Spinach & Feta Cheese*
- *Wild Mushroom, Thyme, Cambozola® Béchamel & Red Onion Jam*

Chocolate Dipped Biscotti

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

For groups over 100, select two types of pizza, to ensure quality of service

Soft Tacos

Local Organic Greens

House-made Dressings including House made Yogurt Ranch, Raspberry Vinaigrette, Lemon Parmesan Vinaigrette

Slow Braised Pulled Chicken

Caramelized Onions & Sweet Peppers

Black Bean Cumin Scented Rice

Warm Flour Tortillas

House-made Guacamole, Sour Cream, Tequila & Lime Scented Corn Salsa

Crisp Iceberg Lettuce, Fontina Cheese & Cilantro

Sugar Dusted Churros

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



Lunch Buffets

Retreat

CHOOSE ONE SOUP & ONE SALAD

Tomato Bisque, Julienne Basil & First Press Olive Oil

Caramelized Onion & Ale Soup

Local Organic Greens, House-made Dressings including House made Yogurt Ranch, Raspberry Vinaigrette, Lemon Parmesan Vinaigrette

Rotini Salad, Sun-dried Tomatoes, Kalamata Olives & Feta Cheese

Laurel Point Caesar, Hearts of Romaine, Creamy Parmesan & Garlic Dressing, Garlic Rubbed Baguette & Shaved Parmesan

Your assortment of fresh sandwiches presented on a variety of premium artisan breads & wraps may include:

- *Grilled Chicken, Roasted Pepper Arugula & Goats' Cheese*
- *Capicola Ham, Olive Tapenade, Marinated Artichokes & Mozzarella Cheese*
- *Baby Shrimp, Lemon Mayonnaise & Watercress*
- *Gypsy Salami, Grilled Onions, Bocconcini Cheese & Sweet Basil*
- *Grilled Vegetables, Boursin® Cheese & Spicy Roasted Red Pepper Spread*

Artisan Breads

Olives & Pickles

Assorted Dessert Squares

Seasonal Fresh Fruit Platter

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

A surcharge of \$3 will be applied to add an additional soup or salad



Lunch Buffets

Executive

CHOOSE ONE SOUP, THREE SALADS, & TWO ENTRÉES

Soup

Tomato Bisque, Julienne Basil & First Press Olive Oil
Cream of Cauliflower, Artisan Ham
Wild BC Mushroom Chowder, White Truffle Scented

Salads

Local Organic Greens, House-made Dressings including House made Yogurt Ranch, Raspberry Vinaigrette, Lemon Parmesan Vinaigrette
Laurel Point Caesar, Hearts of Romaine, Creamy Parmesan & Garlic Dressing, Garlic Rubbed Baguette & Shaved Parmesan
Baby Potato Salad, Dijon Mustard Dressing
Marinated Roma Tomatoes, Red Onions, Fresh Basil & Balsamic Reduction
Rotini Pasta Tossed, Pesto Vinaigrette, Julienne Tomato, Red Onion & Garlic Prawns
Green Bean & Fennel, Fresh Mint, Baby Frisée Lettuce & Charred Lemon Vinaigrette

Entrées

Salmon, Leek & Celery Root Fondue, Basil Pesto
Roasted Chicken Supreme, Herbes de Provence & Lyonnaise Potatoes
Chicken Coq au Vin, Spaetzle
Mediterranean Vegetable Strudel, Wild BC Mushrooms & Pine Nuts
Rigatoni Pasta, Tomato Fennel Emulsion, Oven-dried Tomatoes, Sun-dried Olives, Goats' Cheese & Fresh Basil

Accompaniments

Seasonal Vegetables
Artisan Breads

Desserts

Assorted Dessert Squares
Seasonal Fresh Fruit Platter

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

\$34 per guest

A surcharge of \$4 per guest will be applied to groups of less than 25