



## Inn at Laurel Point



### Reception

#### Hors D'oeuvres

• Minimum 2 dozen order per item required

per dozen

#### Cold Hors D'oeuvres

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|---|------|
| 🌊 Cold Smoked Local Tuna Slice, Sesame & Chili Seaweed Salad        | \$32 |
| Local Prosciutto, Lime & Honey Green Papaya Salad                   | \$36 |
| 🌊 Local Side Stripe Shrimp Spoon, Champagne Gelée                   | \$36 |
| Schinkenspeck & Cranberry Boursin Cheese Bundle                     | \$38 |
| 🌊 Spicy Local Scallop & Cilantro Tartare, Sushi Roll Disk           | \$34 |
| BBQ Peking Duck, Shiitake & Ginger Gelée Terrine Square             | \$38 |
| Oven Dried Tomato, Pesto Marinated Mozzarella on Inn-Baked Focaccia | \$30 |

#### Hot Hors D'oeuvres

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|--|------|
| 🌊 Dungeness Crab Cake, Togarashi Mayo                            | \$36 |
| Star Anise Braised Short Rib & Brie Mini Slider                  | \$32 |
| 🌊 Ocean Wise Wonton Prawn, Shiso Aioli                           | \$36 |
| Soft Tortillas Chicken Taco, Guacamole, Sour Cream, Tomato Salsa | \$32 |
| Roast Duck Breast, Local Apple Compote                           | \$34 |
| BC Wild Mushroom & Monterey Jack Grilled Cheese Sandwich         | \$30 |
| Cumin Lamb Kafta Skewer, Mint Yogurt Dip                         | \$30 |



## Reception Items (Stationed)

- Minimum 2 dozen per order

|  |               |
|--|---------------|
| 🌊 Ocean Wise Prawn Tray, Wasabi Cocktail Sauce   | \$36/dozen    |
| 🌊 Smoked West Coast Salmon Slices, Cream Cheese, Bagel Chips   | \$36/dozen    |
| 🌊 Shucked West Coast Oysters on a Half Shell   | \$38/dozen    |
| Assorted Open & Closed Mini Sandwiches   | \$30/dozen    |
| <i>Turkey Breast, Jalapeño Cranberry Mayo Wrap</i>   |               |
| <i>Grilled Portabella Steak &amp; Asparagus, Hummus Spread on Focaccia</i>                                 |               |
| 🌊 <i>Smoked Albacore Tuna, Sprouts, Soy &amp; Wasabi Spread on Brioche</i>                                 |               |
| <i>Egg Salad, Pesto Spread on a Mini Croissant</i>   |               |
| Assorted Thin Crust Artisan Pizza Station (minimum order 4 dozen)  | \$40/dozen    |
| <i>Pesto Artichoke, Cream Sauce, Mozzarella &amp; Pecorino</i>   |               |
| 🌊 <i>Prawn &amp; Anchovies, Tomato, Capers, Lemon, Parmesan</i>  |               |
| <i>Forest Mushroom, Gorgonzola &amp; Fontina</i>   |               |
| <i>Chorizo, Sundried Tomato, Monterey Jack</i>   |               |
| Baked Brie, Sundried Tomato, Roasted Garlic, Roasted Pine Nuts, Artisan Breads (serves 15)                 | \$80/platter  |
| Antipasto Platter (serves 12)  | \$120/platter |
| <i>Local Cured &amp; Smoked Meats, Cheese, Breads, Olives &amp; Vegetables</i>                             |               |
| Local & International Cheese with Accompaniments (serves 15)   | \$160/platter |
| Warm Breads & Assorted Dips (serves 20)  | \$80/platter  |
| <i>Sundried Tomato &amp; Olive Tapenade, Guacamole, Sour Cream &amp; Tomato Salsa, Cilantro Hummus Dip</i> |               |
| <i>Focaccia, Tortillas, Pita Bread</i>   |               |
| Fresh Vegetable Crudit , Cilantro Hummus Dip (serves 15)   | \$60/platter  |
| Seasonal Fresh Fruit & Berries (serves 8)  | \$40/platter  |
| French Pastries  | \$30/dozen    |
| Chocolate Truffles   | \$32/dozen    |
| Chocolate Dipped Biscotti  | \$30/dozen    |
| Chocolate Dipped Strawberries  | \$28/dozen    |



## Reception Per Person Set Menu

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- Minimum 10 guests

### Welcome

🌿 Cold Smoked Local Tuna Slice, Sesame & Chili Seaweed Salad  
Oven Dried Tomato, Pesto Marinated Mozzarella on Inn-Baked Focaccia  
Soft Tortillas Chicken Taco, Guacamole, Sour Cream, Tomato Salsa  
Star Anise Braised Short Rib & Brie Mini Slider  
\$8 for 3 pieces per person  
\$16 for 6 pieces per person

### Gathering

🌿 Local Side Stripe Shrimp Spoon, Champagne Gelée  
Local Prosciutto, Green Papaya, Lime & Honey  
Cumin Lamb Kafta, Mint Yogurt Dip  
BC Wild Mushroom & Monterey Jack Grilled Cheese Sandwich  
\$8.25 for 3 pieces per person  
\$16.50 for 6 pieces per person

### Black Tie

🌿 Spicy Local Scallop & Cilantro Tartare, Sushi Roll Disk  
BBQ Peking Duck, Shiitake & Ginger Gelée Terrine Square  
BC Wild Mushroom & Monterey Jack Grilled Cheese Sandwich  
🌿 Dungeness Crab Cake, Chipotle Mayo  
\$8.75 for 3 pieces per person  
\$17.50 for 6 pieces per person



## Chef Attended Action Stations

- Minimum 40 guests
- Based on 1.5 hours
- Additional Chef labour charge \$60/hour

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|--|-------------|
| Roast Strip Loin of Beef (serves 50)<br><i>Mustard, Horseradish &amp; Onion Buns</i>                                       | \$360/piece |
| 🌊 West Coast Oysters Shucked (50 pieces)<br><i>Fresh Horseradish, Mignonette, Cocktail Sauce &amp; Lemon</i>               | \$180       |
| Roast Turkey Breast (serves 15)<br><i>Jalapeño Cranberry Mayo &amp; Mini Buns</i>  | \$120/piece |
| Roast Rack of Lamb, Rosemary Crust (8 chops per rack)<br><i>Dijon Truffle Mustard</i>                                      | \$40/rack   |
| Pad Thai Station*<br><i>Sliced Beef Strip Loin OR Ocean Wise Shrimp 🌊</i><br><i>Asian Vegetables, Red Thai Curry Sauce</i> | \$9/guest   |
| Risotto Station*<br><i>Wild BC Forrest Mushroom or Ocean Wise Shrimp 🌊</i>   | \$9/guest   |
| Chocolate Truffle Demo (50 pieces)   | \$200       |
| Crepe Flambé Station (50 pieces)<br><i>Salt Spring Island Goat Cheese, Grand Marnier &amp; Ginger Sauce</i>                | \$200       |
| Liquid Nitrogen Ice Cream Bar<br><i>Coconut, Marshmallows, Fruit, Assorted Nuts, Chocolate Sauce, Raspberry Sauce</i>      | \$9/guest   |

\*For groups less than 40, \$2/guest surcharge applies

# Catering Guidelines

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## 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

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

