



## 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)**



## Reception Items

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MINIMUM 10 GUESTS

Seasonal Vegetable Platter with Dip	\$5 per guest
Seasonal Fresh Fruit Platter	\$6 per guest
Hummus, Baba Ghanoush, Spinach & Artichoke Dip, <i>Warm Flatbreads &amp; House-made Cracker Bread</i>	\$6.50 per guest
Wild Pacific Salmon Platter <i>Smoked Pacific Salmon, Cream Cheese, Diced Red Onion Capers, Rye Toast Points &amp; Baguettes</i>	\$7 per guest
Domestic & International Cheese Platter <i>Fresh Fruit &amp; Artisan Breads</i>	\$10 per guest

## Action Stations

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MINIMUM 25 PEOPLE PER STATION

Carved Roast Strip Loin Station (serves 50 people) <i>Mustard, Horseradish &amp; Freshly Baked Buns</i>	\$350 per station
Oyster Station <i>Assorted West &amp; East Coast Oysters Shucked to Order by our Culinary Team Fresh Horseradish, Blackberry Mignonette, Cocktail Sauce &amp; Lemon</i>	\$38 per dozen (minimum 5 dozen)
Dory Boat Station <i>Assortment of Chilled Crab Legs, Oysters, Shrimp, Mussels, Clams &amp; Scallops</i>	\$30 per person
Risotto Station <i>Assortment of Seasonal Pairings</i>	\$7 per person
Mussels & "Frites" <i>Garlic Aioli</i>	\$9 per person
Pad Thai Station <i>Sliced Strip Loin, Prawns, Asian Vegetables, Rich Red Thai Curry Sauce Served with Chopsticks in Small Asian Take-Out Boxes</i>	\$9 per person
Fruit Flambé Station <i>Seasonal Fruit &amp; Berries Flambéd over Ice Cream Stuffed Profiteroles, Crème Anglaise</i>	\$7 per person



# Hors D'oeuvres

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MINIMUM 2 DOZEN ORDER PER ITEM REQUIRED

## Hot Hors D'oeuvres

Open-face Ahi Tuna BLT	\$40 per dozen
Herb Crusted Petite Lamb Chops, Rosemary Jus	\$38 per dozen
Mini Short Rib Burgers	\$36 per dozen
Wonton Prawns, Togarashi Dip	\$36 per dozen
Crab Cake, Pea Shoots, Garlic Aioli	\$36 per dozen
Grilled Comox Brie & Wild Mushroom Sandwich	\$28 per dozen
Mini Truffle & Rosemary Fries	\$28 per dozen
Chicken Karaage, House-made Teriyaki	\$24 per dozen

## Cold Hors D'oeuvres

Chilled West Coast Oysters on the Half Shell	\$36 per dozen
Shrimp Cocktail, Wasabi Cocktail Sauce & Avocado	\$36 per dozen
Assorted Pastries & Petit Fours	\$36 per dozen
Speck Wrapped Marinated Bocconcini, Balsamic Fig Reduction	\$34 per dozen
Vegetable Tempura Maki Roll, Wasabi Aioli	\$34 per dozen
Asparagus Wrapped Duck Breast, Orange Vinaigrette, Shaved Parmesan	\$30 per dozen
Tomato & Goats' Cheese Crostini	\$26 per dozen