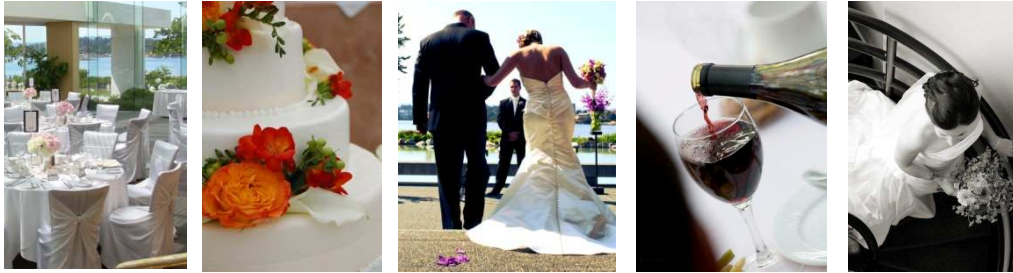




Inn at Laurel Point



Wedding Menus

Menu Selections

All food & beverage served at functions held in the Inn must be provided, prepared & served by the Inn. To ensure your menu selections are available, please provide them to your Event Manager at least 21 days prior to your event.

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.

Guarantee of Guests Attending

Your final guaranteed number of guests 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 number of 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.

Prices for 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.

Statutory Holidays

Events on Canadian Statutory holidays are subject to an additional \$20/per hour per staff member (minimum 4 hours).

Applicable Taxes

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



Reception

Passed Selection

- Minimum order 2 dozen

Cold Canapes

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

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

Stationed Selection

- Minimum order 2 dozen

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 & Asparagus, Hummus Spread on Focaccia</i>	
<i>Smoked Albacore Tuna, Sprouts, Soy & 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 & Pecorino</i>	
<i>Prawn & Anchovies, Tomato, Caper, Lemon, Parmesan</i>	
<i>Forest Mushroom, Gorgonzola & Fontina</i>	
<i>Chorizo, Sundried Tomato, Monterey Jack</i>	
Warm Breads & Assorted Dips (serves 20)	\$80/platter
<i>Sundried Tomato & Olive Tapenade, Guacamole, Sour Cream & Tomato Salsa,</i>	
<i>Cilantro Hummus Di, Focaccia, Tortillas, Pita Bread</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 & Smoked Meats, Cheese, Breads, Olives & Vegetables</i>	
Local & International Cheese with Accompaniments (serves 15)	\$160/platter
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

Packaged Reception Suggestions from our Chef include 3 or 6 pieces per person

- 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 Stations

Minimum 40 guests or \$2.00 per person surcharge applies
Includes up to 2 hours of service or additional Chef labour \$60/hour

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



Inn at Laurel Point



Dinner

Dinner Buffets

Minimum 20 guests or surcharge or \$5 per person will be added

Island

Hand Picked Field Greens, Cucumbers & Sprouts
Sweet Onion and Soy Vinaigrette, Truffle Mustard Dressing

Tarragon Potato Salad

Vine Ripe Tomato Salad, Pesto Marinated Bocconcini Cheese, Lemon & First Press Olive Oil

Marinated Mushroom and Grilled Artichoke Salad

Seafood Platter of Fresh Shellfish & Smoked Fish

Cold Smoked Albacore Tuna, Smoked West Coast Salmon, Candied Local Salmon, Dill Marinated Ocean Wise Shrimp,
Steamed Clams & Mussels

Grilled Seasonal Vegetables

Charcuterie Platter

Air-dried Pork Loin, Prosciutto, Chorizo

Parmesan Crusted Chicken, Rosemary Sausage Bread Pudding, BC Mushroom Ragoût

Baked BC Wild Salmon, Hand-Peeled Shrimp, Dill Steamed Potato, Gorgonzola Leek Cream

King Oyster & Portabella Mushroom Steak, Sundried Tomato & Olive Polenta Cake, Lemon Grass Tomato Coulis

Buttered Seasonal Garden Vegetables

Selection of Inn-Made Cakes, Pastries & Squares

Sliced Seasonal Fruits & Berries

Artisan Breads & Rolls

Freshly Brewed Regular & Decaffeinated Torrefazione Italia Coffee & Selection of Mighty Leaf Tea

\$50 per guest

Coastal

Hand Picked Field Greens, Cucumbers & Sprouts
Sweet Onion and Soy Vinaigrette, Truffle Mustard Dressing

Tarragon Potato Salad

Vine Ripe Tomato Salad, Pesto Marinated Bocconcini Cheese, Lemon & First Press Olive Oil

Marinated Mushroom & Grilled Artichoke Salad

Thai Style Coconut Milk Penne Salad

Seafood Platter of Fresh Shellfish & Smoked Fish
Cold Smoked Albacore Tuna, Smoked West Coast Salmon, Candied Local Salmon, Dill Marinated Ocean Wise Shrimp, Steamed Clams & Mussels, Sautéed Garlic Scallops

Grilled Seasonal Vegetables, Olives & Pickles

Charcuterie Platter

Air-dried Pork Loin, Prosciutto, Chorizo

Choice of 3 Entrées

- Roast Leg of Lamb, Barley & Vegetable Pilau, Thyme Demi-Glace
- Fennel Poached Halibut, Saffron Risotto, Island Mussels Velouté
- Star Anise Braised Buffalo Short Rib
- Free Range Chicken Breast, Rosemary Sausage Bread Pudding, BC Mushroom Ragoût
- Baked BC Wild Salmon, Hand-Peeled Shrimp, Dill Steamed Potato, Gorgonzola Leek Cream

King Oyster & Portabella Mushroom Steak, Sundried Tomato & Olive Polenta Cake, Lemon Grass Tomato Coulis (included)

Buttered Seasonal Garden Vegetables

Selection of Inn-Made Cakes, Pastries and Squares

Sliced Seasonal Fruits & Berries

Artisan Breads & Rolls

Freshly Brewed Regular & Decaffeinated Torrefazione Italia Coffee™ & Selection of Mighty Leaf Tea

\$61 per guest

Buffet Enhancements

Carving Stations

Slow Roasted Prime Rib, Jus	\$8 per guest
Slow Roasted Beef Tenderloin, Jus	\$12 per guest
Roasted Breast of Turkey, Cranberry Jalapeño Sauce	\$ 6 per guest

Plated Dinners

Price includes choice of soup *and/or* salad, entrée and dessert

Soup

Mulligatawny Chicken Soup, Chive Cream
Cream of Wild BC Mushroom, Truffle Foam
BC Side Stripe Shrimp Bisque, Cauliflower Royal

Salad

Hand Picked Field Greens, Oven Roasted Roma Tomato, Sundried Cranberries, Crumbled Goat's Cheese, Sweet Onion & Soy Dressing
Baby Spinach Salad, Spiced Papadum, Roasted Beets, Local Honey Mead Dressing
Caprese Salad, Local Tomato (Seasonal May – Oct), Pesto Marinated Bocconcini, Local Balsamic & Extra Virgin Olive Oil
Salad Composée, Tarragon Potatoes, Roasted Beets & Onions Cucumber Dill

Entrée

Roasted Free Range Breast of Chicken, Shiso & Cottage Cheese Crust Tomato & Caper Tapenade, Rosemary Roasted Potato, Seasonal Sautéed Greens	\$45
Herb Butter Baked Wild Salmon Local Mussel Velouté, Steamed Potatoes, Caraway Butter Braised Cabbage, Herbed Tomato	\$45
Slow Roasted 8oz AAA Beef Strip Loin Dijon Mustard Demi au Lait, Forest Mushroom Bread Pudding, Vegetable Ratatouille	\$51
Roasted Duck Breast Local Apple & Blackberry Port Demi, Olive Gnocchi, Braised Root Vegetables	\$49
Miso & Local Honey Baked Sablefish Unagi Rice, Ginger Braised Root Vegetable & Baby Bok Choy	\$48

Dessert

Green Tea Crème Brûlée Cup, Lemon Ginger Biscotti
Dark Chocolate & Mint Pâté, Raspberry Sorbet
Pistachio Blanc Manger, Strawberry Mini Scone
Maple Syrup Mousse Chocolate Tower, Fresh Fruit Salad

Dinners include freshly baked breads and rolls and Torrefazione Italia Coffee and Selection of Mighty Leaf Tea

Menu Enhancements

4 course menu please add \$9 per guest
Pre choice of entrée please add \$6 per guest (must be received a minimum of 3 business days prior to function)
Tableside choice of entrée please add \$20 per guest (available only with 4 course menu)



Inn at Laurel Point



Beverage

Banquet Bar

Premium Liquor & Highballs Stolichnaya Vodka, Crown Royal Whiskey, Bombay Sapphire Gin, Johnnie Walker Red Scotch, Bacardi Light & Dark Rum, Souza Tequila, Glenfiddich Single Malt Scotch, Jim Beam Kentucky Bourbon	\$ 8.50
Domestic Beer & Cider Phillips Phoenix Lager, Phillips Blue Buck, Phillips India Pale Ale, Coors Light, Grower's Apple Cider, Smirnoff Ice	\$ 7.75
Import Beer Corona, Heineken	\$ 7.75
Domestic House Wine	\$ 8.00
Import House Wine	\$ 8.50
Liqueur Bailey's Irish Cream, Kahlua, Grand Marnier, Amaretto, Cointreau, Jagermeister, Sour Raspberry, Sour Apple	\$ 8.75
Martinis (2 oz.)	\$10.00
Soft Drinks, Juices & Sparkling Water	\$ 3.50

All bar prices include applicable taxes & 15% gratuity

If consumption is less than \$300, a fee of \$25 per hour per bartender will apply (4 hours minimum)

Fruit Punch (one gallon serves 30)	Non- Alcoholic – \$70	Alcoholic - \$110
Cranberry Lemonade (one gallon serves 30)	Non- Alcoholic – \$70	Alcoholic - \$110
Red or White Sangria (one gallon serves 30)		\$140
Inn at Laurel Point Signature Euphoria Iced Tea (one gallon serves 30)		\$70

Wine

Whites

per bottle

Inn's Selection - Hand selected from the Inn's Cellar	\$36
Red Rooster Pinot Blanc – Naramata, British Columbia	\$38
Prospect & Larsen Sauvignon Blanc - Okanagan, British Columbia	\$39
Gehring Classic Riesling – Oliver, British Columbia	\$41
Sandhill Chardonnay – Kelowna, British Columbia	\$45
Oyster Bay Sauvignon Blanc – Marlborough, New Zealand	\$49

Reds

Inn's Selection - Hand selected from the Inn's Cellar	\$36
Prospect & Larsen Pinot Noir - <i>Okanagan, British Columbia</i>	\$39
Cantena Alamos Malbec – Mendoza, Argentina	\$40
Red Rooster Cabernet Merlot – Naramata, British Columbia	\$41
Fox Brook Merlot – <i>Napa, California</i>	\$43
Peter Lehmann Shiraz – Borossa Valley, Australia	\$44

Bubbles

Pergolo Prosecco Valdigze - Veneto, Italy	\$44
Sumac Ridge Stellar's Jay Brut – Okanagan Valley, British Columbia	\$54
Veuve Cliquot N/V– Champagne, France	\$120