



Inn at Laurel Point



Wedding 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.

Dietary Restrictions

Your health is of the greatest concern to us. Please inform us at time of booking of group members with any special dietary requirements. Charges may apply to 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.

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

Additional labour fees are 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



Reception Items

MINIMUM 10 GUESTS

Seasonal Vegetable Platter with Dip	\$5 per guest
Seasonal Fresh Fruit Platter	\$5 per guest
Hummus, Baba Ghanoush, Spinach & Artichoke Dip, <i>Warm Flatbreads & 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 & Baguettes</i>	\$7 per guest
Domestic & International Cheese Platter <i>Fresh Fruit & Artisan Breads</i>	\$9 per guest

Action Stations

MINIMUM 25 PEOPLE PER STATION

Carved Roast Strip Loin Station (serves 50 people) <i>Mustard, Horseradish & Freshly Baked Buns</i>	\$300 per station
Oyster Station <i>Assorted West & East Coast Oysters Shucked to Order by our Culinary Team Fresh Horseradish, Blackberry Mignonette, Cocktail Sauce & Lemon</i>	\$40 per dozen (minimum 5 dozen)
Dory Boat Station <i>Assortment of Chilled Crab Legs, Oysters, Shrimp, Mussels, Clams & Scallops</i>	\$30 per person
Risotto Station <i>Assortment of Seasonal Pairings</i>	\$7 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>	\$7 per person
Fruit Flambé Station <i>Seasonal Fruit & Berries Flambéd over Ice Cream Stuffed Profiteroles, Crème Anglaise</i>	\$7 per person



Hors D'oeuvres

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
Open-faced Mini Short Rib Burgers	\$36 per dozen
Wonton Prawns, Togarashi Dip	\$36 per dozen
Crab Cake, Pea Shoots, Red Curry Aioli	\$36 per dozen
Grilled Comox Brie & Wild Mushroom Sandwich	\$28 per dozen
Mini Truffle & Rosemary Fries with Garlic Aioli	\$28 per dozen
Chicken Karaage, House-made Teriyaki	\$24 per dozen

Cold Hors D'oeuvres

Open-face, Tea Sandwiches (canapé style)	\$38 per dozen
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
Salmon Tataki, Shiitake Jam & Scallion	\$32 per dozen
Asparagus Wrapped Duck Breast, Orange Vinaigrette, Shaved Parmesan	\$30 per dozen
Tomato & Goats' Cheese Crostini	\$24 per dozen

Waiter Served Dinners

CHOOSE ONE STARTER, ONE ENTRÉE, & ONE DESSERT

Soups

Cream of Cauliflower, Braised Double Smoked Bacon, House-made Crouton
Creamy Cortes Island Chowder, Little Neck Clams, Double Smoked Bacon
Wild BC Mushroom Bisque, Venturi Schultz Blackberry Port

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
BLT Salad, Crispy Pancetta, Watercress, Heirloom Tomatoes, Olive Oil Vinaigrette
Sweet Gem Lettuce, Poached Pears, Gorgonzola & Fig Pâté, Champagne Vinaigrette
Asparagus Salad, Soft Poached Egg, Prosciutto & Parmesan Aioli

Entrées

Oven Roasted Chicken Supreme <i>Smoked Corn Risotto, Green Beans, Pumpkin Seed Brown Butter Cipollini Onion, Mango & Frisée Salad, Mole Sauce</i>	\$45
Poached Salmon <i>Glazed Baby Bok Choy, Tempura Maki Roll Carrot & Miso Purée</i>	\$45
New York Steak <i>Wild BC Mushrooms, Double Smoked Bacon Rösti Asparagus, Merlot Jus</i>	\$50
Prime Rib <i>Horseradish Mashed Potatoes, Jardinière Vegetables, Jus</i>	\$50

Desserts

Chai Crème Brulée, Orange & Cardamom Biscotti
Apple & Toffee Cheesecake, White Cranberry Sorbet
Warm Sticky Toffee Pudding, Orange Brandy Caramel Sauce, Bourbon Vanilla Ice Cream
Dark Chocolate Pâté, Amaretto & Sour Cherry Ice Cream, Almond Lace Cookie

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

Add \$6 per guest to the entrée price, to add a fourth course to your menu

A surcharge of \$6 per guest will be applied if you choose to offer your guests a choice of two entrées

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



Dinner Buffets

Island

Local Organic Greens, House-made Dressings

Baby Potato Salad, Truffle Mustard Dressing

Vine Ripe Tomato Salad, Sweet Red Onion, Pesto Marinated Boconcinni Cheese, Lemon & First Press Olive Oil

Seafood Platter of Fresh Local Shellfish & Smoked Fish

Delicatessen Platter of Smoked Turkey, Black Forest Ham, Roast Beef, Provolone, Spiced Gouda, Dijon Mustard

Oven Roasted Chicken Supreme, Roasted Baby Potatoes & Wild BC Mushroom Sauce

Crispy Skin Pacific Salmon, Fennel & Apple Gnocchi, Apple Cider Brown Butter

Roasted Wild Mushroom & Basil Rigatoni Pasta, Oven-dried Tomatoes & Goats' Cheese

Seasonal Garden Vegetables

Artisan Breads

Selection of House-made Cakes & Tortes

Pastries, Tarts, & Squares

Seasonal Sliced Fresh Fruit & Berries

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

\$45 per guest

A surcharge of \$5 per guest will be applied to groups of less than 50



Dinner Buffets

West Coast

CHOOSE FOUR SALADS, TWO PROTEIN ENTRÉES & ONE VEGETARIAN ENTRÉE, TWO VEGETABLES

Salads

Local Organic Greens, House-made Dressings

Penne Pasta, Chilli Garlic Prawns, Cherry Tomatoes, Red Onions, Lemon & Rosemary Vinaigrette

Baby Potato Salad, Truffle Mustard Dressing

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

Vine Ripe Tomato Salad, Sweet Red Onion, Pesto Marinated Boconcinni Cheese, Lemon & First Press Olive Oil

Niçoise Salad, Local Smoked Tuna, Baby French Beans, Cherry Tomatoes, Niçoise Olives, Capers

Protein Entrées

Red Snapper, Tomato & White Bean Cassoulette, Caper & Anchovy Butter

Oven Roasted Chicken Supreme, Comox Brie Bread Pudding, Roasted Cauliflower

Roast Strip Loin, Red Onion Jam, White Truffle Scented Potato Ragout, Wild BC Mushroom, Red Wine Jus

Roasted Pork Loin, Roasted Garlic Risotto, Pancetta & Grilled Radicchio

Crispy Skin Salmon, Fennel & Apple Gnocchi, Apple Cider Brown Butter

Vegetarian Entrées

Roasted Wild Mushroom & Basil Rigatoni Pasta , Oven-dried Tomatoes & Goats' Cheese

Tuscan White Bean, Spinach & Eggplant Cannelloni

Platters

Seafood Platter of Fresh Local Shellfish & Smoked Fish

Antipasti Platter of Marinated Boconcinni & Feta Cheeses, Assorted Italian Meats & Salami, Marinated Olives & Artichokes

Assorted Cheese Platter

Vegetables

Honey Glazed Heirloom Carrots

Green Beans Almondine

Roasted Asparagus

Butter Glazed Cauliflower

Romanesco Broccoli (Roman Cauliflower)

Artisan Breads

Desserts

Selection of House Made Cakes & Tortes

Pastries, Tarts, & Squares

Seasonal Sliced Fresh Fruit & Berries

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

\$50 per guest

Minimum 50 guests



Dinner Buffet Enhancements

Carving Stations

SUBSTITUTE FOR ONE PROTEIN ENTRÉE SELECTION

Slow Roasted Prime Rib, Jus	Add \$8 per guest
Roast Leg of Spring Lamb , Rosemary Jus	Add \$7per guest
Maple-Dijon Glazed Whole Ham	Add \$5 per guest
Traditional Roast Turkey, Gravy & Cranberry Sauce	Add \$5 per guest

Catering Bar

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

All bar prices include 10% liquor tax, 5% GST & 15% gratuity

Premium Liquor & Highballs <i>Stolichnaya Vodka, Crown Royal Whiskey, Bombay Sapphire Gin, Johnnie Walker Red Scotch, Bacardi Light & Dark Rum, Jose Cuervo Tequila</i>	\$ 7.75
Domestic Beer & Cider <i>Vancouver Island Brewery Pilsner, Phillips Blue Buck, Phillips India Pale Ale, Strongbow Cider</i>	\$ 6.75
Import Beer <i>Corona, Heineken, Stella Artois</i>	\$ 7.50
Domestic House Wine	\$ 7.00
Import House Wine	\$ 7.75
Liqueur <i>Bailey's Irish Cream, Kahlua, Grand Marnier</i>	\$ 8.50
Martinis (2 oz.)	\$ 10.00
Soft Drinks, Juices & Sparkling Water	\$ 3.25

Punch

Fruit Punch (serves 30) <i>A Classic Favourite</i>	Non- Alcoholic – \$70 per gallon Alcoholic - \$110 per gallon
Sangria (serves 30) <i>Traditional Spanish Wine Punch</i>	Red – \$120 per gallon White- \$120 per gallon
Lavender Lemonade (serves 30) <i>Cowichan Valley Grown Lavender</i>	Non- Alcoholic – \$70 per gallon Alcoholic - \$110 per gallon
Cranberry Lemonade (serves 30) <i>Crisp & Tangy</i>	Non- Alcoholic – \$70 per gallon Alcoholic - \$110 per gallon
Euphoria Green Iced Tea (serves 30) <i>Inn at Laurel Point's Signature Tea</i>	\$70 per gallon

Catering Wine Menu

SPECIAL SELECTIONS ARE AVAILABLE ON REQUEST ~ 14 DAYS NOTICE IS REQUIRED

Inn's Selection - *Hand selected by our Event and Banquet Team for Quality, Value & Consistency*

Peller Estate Heritage Select Chardonnay	\$30 per bottle
Peller Estate Heritage Select Merlot	\$30 per bottle

Vancouver Island Selections

Zanatta "Damasco" White	\$32 per bottle
Zanatta Pinot Nero	\$42 per bottle

Experience BC

Peller Estate Heritage Select Pinot Blanc	\$30 per bottle
Jackson Triggs Sauvignon Blanc	\$30 per bottle
Jackson Triggs Cabernet Sauvignon	\$30 per bottle
Mission Hill Sauvignon Blanc – Bin 88	\$39 per bottle
Mission Hill Cabernet Merlot – Bin 88	\$41 per bottle

World Appellations

Castillo de Monseran, Carinena Ganacha	\$27 per bottle
Mezzomondo, Salento Negroamaro	\$28 per bottle
Errazuriz Sauvignon Blanc	\$38 per bottle
Errazuriz Cabernet Sauvignon	\$38 per bottle
Arrogant Frog Ribet Red	\$35 per bottle
Arrogant Frog Ribet White	\$35 per bottle
Yalumba Y Series Shiraz/Viognier	\$41 per bottle
Yalumba Y Series Viognier	\$41 per bottle
Rodney Strong Chardonnay	\$55 per bottle
Kim Crawford Sauvignon Blanc	\$54 per bottle



Catering Wine Menu

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Sparkling & Champagne

Henkell Trocken Sekt	\$32 per bottle
See Ya Later Brut	\$54 per bottle
Sumac Ridge Brut	\$54 per bottle
Summerhill Cipes Brut	\$57 per bottle
Venturi Schulze "Sole Rosso"	\$70 per bottle
Veuve Cliquot N/V	\$140 per bottle

Dessert Wines 375ml

Tugwell Creek Mead	\$65 per bottle
Prospect Winery Vidal Icewine	\$85 per bottle
Jackson Triggs Riesling Icewine	\$85 per bottle
Venturi Schulze Brandenburg 3	\$90 per bottle

