



Inn at Laurel Point



Reception Bar & Wine Menus

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 applicable taxes & 15% gratuity

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

Punch

	per gallon
Fruit Punch (serves 30) <i>A Classic Favourite</i>	Non- Alcoholic – \$70 Alcoholic - \$110
Sangria (serves 30) <i>Traditional Spanish Wine Punch</i>	Red – \$140 White- \$140
Cranberry Lemonade (serves 30) <i>Crisp & Tangy</i>	Non- Alcoholic – \$70 Alcoholic - \$110
Euphoria Iced Tea (serves 30) <i>Inn at Laurel Point's Signature Tea</i>	\$70



Catering Wine Menu

- Special selections are available on request with minimum quantities ~ 14 days notice is required

Whites	per bottle
Inn's Selection - <i>Hand selected from the Inn's Cellar</i>	\$34
Prospect & Larsen Sauvignon Blanc - <i>Okanagan, British Columbia</i>	\$36
Errazuriz Sauvignon Blanc - <i>Casablanca Valley, Chile</i>	\$36
Zanatta Damasco - <i>Vancouver Island, British Columbia</i>	\$42
Red Rooster Pinot Gris – <i>Naramata, British Columbia</i>	\$44
Averill Creek Pinot Grigio - <i>Vancouver Island, British Columbia</i>	\$45
Blue Mountain Pinot Blanc – <i>Okanagan Falls, British Columbia</i>	\$45
See Ya Later Unleashed Chardonnay – <i>Okanagan Falls, British Columbia</i>	\$45
Joie Farms Reisling – <i>Naramata Bench, British Columbia</i>	\$48
Oyster Bay Sauvignon Blanc – <i>Marlborough, New Zealand</i>	\$50
Delicato Irony Chardonnay – <i>Napa Valley, California</i>	\$61
Laughing Stock Chardonnay – <i>Naramata Bench, British Columbia</i>	\$64
Hugh Hamilton Unwooded Chardonnay – <i>McLaren Vale, Australia</i>	\$65

Catering Wine Menu (continued)

- Special selections are available on request with minimum quantities ~ 14 days notice is required

Reds	per bottle
Inn's Selection - <i>Hand selected from the Inn's Cellar</i>	\$34
Prospect & Larsen Pinot Noir - <i>Okanagan, British Columbia</i>	\$39
Errazuriz Cabernet Sauvignon - <i>Casablanca Valley, Chile</i>	\$42
Columbia Crest Cabernet Sauvignon - <i>Columbia Valley, Washington</i>	\$38
Calona Vineyards Merlot - <i>Kelowna, British Columbia</i>	\$38
Saint Croix "La Bergerie" Syrah/Merlot - <i>Cote d'Or, France</i>	\$39
Toscana IGT Monte Antico - <i>Tuscany, Italy</i>	\$42
Renancer Punto Final Malbec - <i>Mendoza, Argentina</i>	\$47
Yalumba Shiraz/Viognier - <i>Borossa Valley, Australia</i>	\$48
Averill Creek Pinot Noir - <i>Vancouver Island, British Columbia</i>	\$48
Liberty School Cabernet Sauvignon - <i>Paso Robles, California</i>	\$50
Benzinger Merlot - <i>Sonoma Mountain, California</i>	\$68
Burrowing Owl Cabernet Franc - <i>Black Sage Bench, British Columbia</i>	\$75
Blue Mountain Stripe Label Pinot Noir - <i>Okanagan, British Columbia</i>	\$79
Poplar Grove Syrah - <i>Naramata Bench, British Columbia</i>	\$89
Bubble	
Chamdeville Blanc de Blanc Brut - <i>Bordeaux, France</i>	\$39
Pergolo Prosecco Valdigze - <i>Veneto, Italy</i>	\$44
Sumac Ridge Stellar's Jay Brut - <i>Okanagan Valley, British Columbia</i>	\$54
Duval Leroy N/V - <i>Champagne, France</i>	\$105
Veuve Cliquot N/V - <i>Champagne, France</i>	\$120
Dessert	
Mt. Boucherie Late Harvest Pinot Noir - <i>Mt. Boucherie, British Columbia</i>	\$40
Nivole Moscato d'Asti - <i>Piedmont, Italy</i>	\$53
Venturi Schulze "Brandenburg No.3" Amber Wine - <i>Vancouver Island, British Columbia</i>	\$70
Propect Winery Vidal Icewine - <i>Black Sage Bench, British Columbia</i>	\$77

Catering Guidelines

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

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

