



Inn at Laurel Point



Dinner

Dinner Buffets

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™ & a Selection of Mighty Leaf Teas®

\$50 per guest

- Minimum of 20 guests
- A surcharge of \$5 per guest will be applied to groups of less than 50



Dinner Buffets (Continued)

Coastal

- Please choose three protein selections

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

Protein 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

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™ & a Selection of Mighty Leaf Teas®

\$61 per guest

- Minimum of 20 guests
- A surcharge of \$5 per guest will be applied to groups of less than 50

Dinner Buffet Enhancements

Carving Stations

add per guest

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

Waiter Served Dinners

- Please choose one starter (soup *and/or* salad), one entrée & one dessert

Soups

Mulligatawny Chicken Soup, Chive Cream

Cream of Wild BC Mushroom, Truffle Foam

 BC Side Stripe Shrimp Bisque, Cauliflower Royal

Salads

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

Entrées

Roasted Free Range Breast of Chicken, Shiso & Cottage Cheese Crust \$45
Tomato & Caper Tapenade, Rosemary Roasted Potato, Seasonal Sautéed Greens

 Herb Butter Baked Wild Salmon \$45
Local Mussel Velouté, Steamed Potatoes, Caraway Butter Braised Cabbage, Herbed Tomato

Slow Roasted 8oz AAA Beef Strip Loin \$51
Dijon Mustard Demi au Lait, Forest Mushroom Bread Pudding, Vegetable Ratatouille

Roasted Duck Breast \$49
Local Apple & Blackberry Port Demi, Olive Gnocchi, Braised Root Vegetables

 Miso & Local Honey Baked Sablefish \$48
Unagi Rice, Ginger Braised Root Vegetable & Baby Bok Choy

Desserts

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

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

- Add \$9 per guest to the entrée price, to add a fourth course to your menu
- A surcharge of \$6/guest will be applied if you choose to offer your guests a choice of entrees (choices must be received a minimum of 3 business days prior to function)
- A surcharge of \$12/guest for table side entrée selections; only available with 4-course meals

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

