



Inn at Laurel Point



Lunch

Lunch Buffets

- A surcharge of \$4 per guest will be applied for groups of less than 15

No hassles, no worries. Our Executive Chef is happy to take the guess work out of planning your meals. Enjoy a different hot lunch each day of your conference.

\$28 per guest

- Should you choose a menu from an alternative day, a surcharge of \$2 per person will apply

Chef Ito's Fresh Menu

Monday & Thursday

Spinach Salad, Fig & Apple Vinaigrette

Thai Style Coconut Milk Pasta Salad

Seafood Paella, Seafood & Chorizo in Saffron Rice

Chicken Schnitzel, Lemon Grass Tomato Coulis

Green Tea Crème Brûlée

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

Tuesday & Friday

Sweet Corn Soup, Cilantro Foam

Hand Picked Field Greens, Sweet Onion & Soy Dressing

Soft Flour Tortillas

Chicken & Black Beans

Beef & Peppers

Black Olives, Diced Tomatoes, Cheese & Tomato Rice

Orange Custard Flan

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

Menus Valid from November 1st, 2011 – April 30th, 2012

Prices are subject to 15% gratuity & 12% HST

Oceanwise  Recommended by the Vancouver Aquarium as an ocean friendly seafood choice

Inn at Laurel Point Catering Menus



Lunch Buffets (Continued)

Wednesday & Saturday

Caesar Salad

Tarragon Potato Salad

- Please select two types of house-made thin crust pizza:
 - *Chorizo, Sun-Dried Tomato & Monterey Jack Cheese*
 - *Pesto Artichoke, Cream Sauce, Mozzarella & Pecorino*
 - *Prawn & Anchovies, Tomatoes, Capers, Lemon & Parmesan*
 - *Forest Mushroom, Gorgonzola & Fontina*



Chocolate Biscotti

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

Sunday

Hand Picked Field Greens, Sweet Onion & Soy Dressing

Wasabi Coleslaw

 Baked Salmon, Capers, Anchovies, Tomatoes & Chive Oil

Wild Mushroom Penne Rigatoni

Caramel Pineapple Bread Pudding

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



Lunch Buffets (Continued)

- Available any day

Harbour Sandwich

Chef's Soup of the Day

Tarragon Potato Salad

Assortment of Fresh Mini Sandwiches which include:

- Turkey Breast, Butter Leaf Lettuce, Sliced Tomato, Jalapeno Cranberry Mayo Wrap
- Grilled Portabella Steak & Asparagus, Red Pepper Hummus Spread on Focaccia Bread
- 🌊 Cold Smoked Albacore Tuna, Sprouts, Soy & Wasabi Spread on Brioche
- Egg Salad, Pesto Spread on a Mini Croissant

Strawberry Lemon Curd Tart

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

\$26 per guest

Burger Buffet

Hand Picked Field Greens, Sweet Onion & Soy Dressing

Tarragon Potato Salad

Inn-Made Beef Burger, Inn-Baked Sesame Buns, Mushroom, Bacon & Caramelized Onion Ragoût

OR

🌊 West Coast Salmon Patties Burger, Inn-Baked Sesame Buns, Wasabi Mayo

Berry Shortcake Squares

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

\$ 28 per guest

- Please choose one type of burger for all guests
- To offer both types of burgers, add \$4/guest




Plated Lunches

- Please choose one soup and/or salad, one entrée & one dessert

Soups

Mulligatawny Chicken Soup, Chive Cream

 BC Side Stripe Shrimp Bisque, Cauliflower Royal

Cream of Wild BC Mushroom, Truffle Foam

Salads

Hand Picked Field Greens, Oven Roasted Roma Tomato, Sundried Cranberry Goat Cheese, Sweet Onion & Soy Dressing

Baby Spinach, Spiced Papadum, Roasted Beets, Local Honey Mead Dressing

Caprese Salad, Local Tomatoes (Seasonal May-October), Pesto Marinated Bocconcini, Local Balsamic & Extra Virgin Olive Oil

Salad Composée, Tarragon Potato, Roasted Beets & Onions, Cucumber Dill

Entrées

Slow Roasted 6oz AAA Beef Strip Loin \$39

Dijon Mustard Demi au Lait, Forest Mushroom Bread Pudding, Vegetable Ratatouille

 Herb Butter Baked BC Wild Salmon \$36

Local Mussel Velouté, Steamed Potatoes, Calaway Butter Braised Cabbage

Roasted Chicken Breast, Shiso & Cottage Cheese Crust \$35

Tomato & Caper Tapenade, Rosemary Roast Potato, Seasonal Greens

 Miso & Local Honey Baked Sablefish \$39

Unagi Rice, Ginger Braised Root Vegetable & Baby Bok Choy

Desserts

Pistachio Blanc Manger, Strawberry Mini Scone

Maple Syrup Mousse Chocolate Tower, Fresh Fruit Salad

Chocolate & Mint Pate, Raspberry Sorbet

Green Tea Crème Brûlée Cup, Lemon Ginger Biscotti

All plated lunches include freshly brewed regular & decaffeinated Torrefazione Italia coffee™, a selection of Mighty Leaf teas® and a basket of freshly baked breads and rolls on each table.

- Add \$8 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

