



# TSAWWASSEN SPRINGS EVENT PACKAGE



**TSAWWASSEN SPRINGS**  
HOMES | GOLF | EVENTS | RESTAURANT & BAR

*Springs Ballroom*

ALLOW THE TSAWWASSEN SPRINGS TEAM TO ASSIST IN PLANNING YOUR UNFORGETTABLE EVENT.

100-5133 SPRINGS BOULEVARD TSAWWASSEN, BC V4M 0A6 | T.604.948.1533  
PRICES ARE SUBJECT TO CHANGE. APPLICABLE SERVICE CHARGE AND TAXES WILL BE ADDED.



# WELCOME TO TSAWWASSEN SPRINGS



Nestled in the spectacular greens of Delta's newest golf community in Tsawwassen, minutes from the downtown core and the Vancouver airport, Tsawwassen Springs, offers an unparalleled setting to host your next gathering for entertaining clients, family and friends. This incredible Clubhouse is an oasis of modern elegance that offers several distinctly unique dining and meeting areas, and a lovely terrace that opens onto a spectacular view of the North Shore Mountains. Beautifully appointed, the varied rooms of Tsawwassen Springs provide the ultimate in versatility. Whether hosting a private gathering, corporate meeting or conference, cocktail or wedding reception, or holiday gathering, Tsawwassen Springs offers a memorable experience for you and your guests with extraordinary hospitality and uncompromising service. At Tsawwassen Springs we never forget that it is service that keeps our guests returning. Our experienced and dedicated team is committed to delivering creative solutions for your event planning needs, from coordinating themes, to customizing menus, at Tsawwassen Springs we ensure that your next meeting or event is always beyond expectation. Thank you for considering Tsawwassen Springs. We look forward to welcoming you and your guests to our phenomenal venue.

EVENT SALES MANAGER

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EVENT SALES MANAGER

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TSAWWASSEN SPRINGS

# CORPORATE EVENTS AT TSAWWASSEN SPRINGS



When you are planning your next corporate retreat, why not escape the everyday environment of the workplace? Treat yourself and your colleagues to a stimulating day at Tsawwassen Springs, where your group can enjoy a respite from the daily routine in an inspiring elegant, natural location. Our tranquil setting and picturesque surroundings offer the ideal venue to host a meeting of the minds, or celebrate company successes. Tsawwassen Springs has five function rooms, state of the art AV services, access to outdoor seating, and views of the golf course.





TSAWWASSEN SPRINGS

## BREAKFAST OPTIONS

### CONTINENTAL BREAKFAST \$20

*A selection of chilled fruit juices*

*Seasonal fresh fruit platter*

*An assortment of freshly baked breakfast pastries, muffins, banana bread, croissants & fruit preserves*

*Freshly brewed signature coffee & organic teas*

### QUINN'S BREAKFAST BUFFET \$31

*A selection of chilled fruit juices*

*Seasonal fresh fruit platter*

*An assortment of freshly baked breakfast pastries, muffins, banana bread, croissants & fruit preserves*

*Belgian waffles, maple syrup, whipped cream, fruit compote*

*Smoked bacon*

*Pork breakfast sausages*

*Roasted potatoes, fresh herbs*

*Free-range scrambled eggs, (served with sides of cheddar, chives, chorizo, tomatoes)*

*Freshly brewed signature coffee & organic teas*

### 19<sup>TH</sup> HOLE BRUNCH BUFFET \$40

*A selection of chilled fruit juices*

*Seasonal fresh fruit platter*

*Greek yogurt, Springs granola*

*An assortment of freshly baked breakfast pastries, muffins, banana bread, croissants & fruit preserves*

*Quinn's salad, organic greens, cucumber, candied pumpkin seeds, blueberries, strawberries, passion fruit vinaigrette*

*Springs salad, quinoa, cauliflower, cranberries, apricots, cucumber, cilantro, feta, mango vinaigrette*

*Smoked bacon*

*Pork breakfast sausages*

*Roasted potatoes, fresh herbs*

*Classic eggs benedict*

*Free-range scrambled eggs, (served with sides of cheddar, scallions, chorizo, tomatoes)*

*The Sweet Tooth Buffet, a selection of gourmet mini desserts*

*Freshly brewed signature coffee & organic teas*







TSAWWASSEN SPRINGS

## BRUNCH BUFFET ENHANCEMENTS

*An assortment of freshly baked muffins \$3*

*An assortment of freshly baked lemon or fruit scones \$3.25*

*An assortment of freshly baked breakfast pastries \$4.25*

*Freshly baked banana bread or lemon poppyseed loaf \$3.75*

*Freshly baked cinnamon buns \$4.25*

## NON-ALCOHOLIC BEVERAGES

*Assorted soft drinks \$3.50*

*Assorted bottled fruit juices \$3.75*

*Bottled water \$3*

*Freshly brewed signature coffee or organic teas \$3.35 or 10 cup thermos \$33.50*



## INSPIRATIONAL MORNING COFFEE BREAK \$8.50

*Freshly baked cinnamon buns*

*Freshly brewed signature coffee & organic teas*

## TEAM BUILDING AFTERNOON BREAK \$8.50

*Assorted fresh fruit mini smoothies*

*Freshly baked cookies*



*Minimum of 15 guests*



# WE MEAN BUSINESS | MEETING PACKAGE \$58

*Complimentary single room rental & single 5'x8' screen & HD 5000 Lumens Projector*

## BREAKFAST

***Please Select One:***

### SPRINGS CONTINENTAL

*A selection of chilled fruit juices*

*Seasonal fresh fruit platter*

*An assortment of freshly baked breakfast pastries, muffins, banana bread, croissants, fruit preserves*

*Freshly brewed signature coffee & organic teas*

OR

### BIRDIE CLASSIC

*A selection of chilled fruit juices*

*Oat fudge bar*

*Breakfast parfait, mixed berry compote,*

*Vanilla yogurt, house-made granola*

*Freshly brewed signature coffee & organic teas*



## WORKING LUNCH BUFFET

***Please select one:***

### THE CLUBHOUSE

#### **SOUP | SELECT 1**

*Classic beef & barley | cream of mushroom | traditional chicken noodle | butternut squash & truffle oil | garden vegetable*

#### **SALADS | SELECT 2**

*Caesar salad | Quinn's salad | Springs salad | spinach salad*

#### **SANDWICHES/ WRAPS | SELECT 4 / BASED ON 4 QUARTER SANDWICHES PER PERSON**

*Smoked turkey | tuna salad | spicy shrimp | classic egg salad | black forest ham & cheese |*

*Chicken caesar wrap | Mediterranean grilled vegetable wrap | spicy Italian wrap*

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*Seasonal fresh fruit platter & assorted cookies & squares*

*Freshly brewed signature coffee & organic teas*

*Minimum 25 guests*



## WORKING LUNCH BUFFET

*Options continued:*

### BAJA CANTINA

#### SALAD

*Tex-Mex black bean & corn salad, roasted bell peppers, onions, cilantro*

#### ENTREES

*Seared chicken fajitas, bell peppers, onions*

*Vegetarian chili*

#### **Served with:**

*Mexican style rice pilaf, refried beans, soft flour tortillas, fresh hand-cut salsa, guacamole,  
sour cream & shredded cheese*

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*Seasonal fresh fruit platter & assorted cookies & squares*

*Freshly brewed signature coffee & organic teas*

**OR**

### LITTLE ITALY

#### SALAD

*Caesar salad, house made dressing, herb croutons, aged parmesan*

#### ENTREES

*Beef lasagna al forno*

*Penne Alfredo, green peas, mushrooms, tomatoes, scallions*

#### **Served with:**

*Fresh garlic bread*

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*Seasonal fresh fruit platter & assorted cookies & squares*

*Freshly brewed signature coffee & organic teas*

### AFTERNOON COFFEE BREAK

*Springs energy granola bar*

*Freshly brewed signature coffee & organic teas*



TSAWWASSEN SPRINGS

# THE CLUBHOUSE SOUP & SANDWICH LUNCHEON BUFFET \$30

## SOUP | SELECT 1

*Classic beef & barley | cream of mushroom | traditional chicken noodle | butternut squash & truffle oil | garden vegetable*

## SALADS | SELECT 2

*Caesar salad, house made dressing, herb croutons, aged parmesan*

*Spinach, candied bacon, goat cheese, orange vinaigrette*

*New potato salad, aged parmesan, sundried tomato, basil, balsamic vinaigrette*

*Beets, tomatoes, lentil & orange salad, goat cheese, citrus vinaigrette*

*Roasted sweet potato salad, arugula, sage, goat cheese, maple vinaigrette*

*Greek salad, Kalamata olives, feta cheese, fresh oregano, Greek vinaigrette*

*Quinn's salad, organic greens, cucumbers, candied pumpkin seeds, blueberries, strawberries, passion fruit vinaigrette*

*Springs salad, quinoa, cauliflower, cranberries, apricots, cucumbers, cilantro, feta, mango vinaigrette*

*Thai noodle salad, carrots, cilantro, cucumber, red pepper, scallions, spicy peanut dressing*

## SANDWICHES/ WRAPS | SELECT 4 / BASED ON 4 QUARTER SANDWICHES PER PERSON

*Smoked turkey, cranberry mayonnaise*

*Tuna salad, dill, scallions*

*Spicy shrimp, Sriracha mayonnaise*

*Classic egg salad, scallions*

*Black forest ham, cheddar cheese, dijon, mayonnaise*

*Chicken Caesar wrap, free range chicken breast, romaine, house made dressing, whole wheat tortilla*

*Mediterranean grilled vegetable wrap, hummus, arugula, asparagus, zucchini, eggplant, peppers, goat cheese, spinach tortilla*

*Spicy Italian wrap, soppressata, prosciutto, banana peppers, tomato tortilla*

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*Seasonal fresh fruit platter & assorted cookies & squares*

*Freshly brewed signature coffee & organic teas*



*Minimum 25 guests (available until 3pm)*





TSAWWASSEN SPRINGS

## CREATE YOUR OWN CUSTOM LUNCHEON BUFFET

**SELECT 1 ENTRÉE \$45 | SELECT 2 ENTRÉES \$50**

*Served with freshly made artisan buns*

### **SALADS | SELECT 2**

*Caesar salad, house made dressing, herb croutons, aged parmesan  
Spinach, candied bacon, goat cheese, orange vinaigrette*

*New potato salad, aged parmesan, sundried tomato, basil, balsamic vinaigrette*

*Beets, tomatoes, lentil & orange salad, goat cheese, citrus vinaigrette*

*Roasted sweet potato salad, arugula, sage, goat cheese, maple vinaigrette*

*Greek salad, Kalamata olives, feta cheese, fresh oregano, Greek vinaigrette*

*Quinn's salad, organic greens, cucumbers, candied pumpkin seeds, blueberries, strawberries, passion fruit vinaigrette*

*Springs salad, quinoa, cauliflower, cranberries, apricots, cucumbers, cilantro, feta, mango vinaigrette*

*Thai noodle salad, carrots, cilantro, cucumber, red pepper, scallions, spicy peanut dressing*



### **PASTA | SELECT 1**

*Penne carbonara, baby shrimp, fresh spring peas, smoked bacon, creamy Alfredo*

*Smoked salmon cavatappi, dill, lemon, cream*

*Penne primavera, Pomodoro sauce, fresh basil*

*Slow braised pulled pork macaroni & cheese, herb crust*

### **VEGETABLES | SELECT 1**

*Sautéed seasonal market vegetables, fresh herbs*

*Roasted cider glazed root vegetables*

*Sauté of Asian vegetables, soy, ginger, chilies*

### **POTATOES/RICE | SELECT 1**

*Scalloped potato au gratin, cream, chives, onions*

*Roasted olive oil & rosemary new potatoes*

*English cheddar mashed potatoes*

*Golden basmati curried infused rice*

*Scented Jasmine rice, lemongrass, ginger, kaffir lime*



# SPRINGS ENTRÉE CHOICES

## POULTRY

*Roasted chicken breast, wild mushroom, Marsala, pearl onions, cream  
Chicken picatta, white wine, lemon, capers, parsley*

## FISH

*Pan seared wild BC salmon, tomato, basil, shallot confit, herbed olive oil  
Roasted wild BC salmon, braised leeks, Chardonnay tarragon cream  
Miso glazed ling cod, grapefruit butter*

## BEEF

*Slow braised beef short rib, pearl onions, local mushrooms, fresh herbs, Cabernet  
Kalbi glazed beef short rib, sesame, scallions*

## PORK

*Chashu pork, ginger, soy, sake, oyster sauce, sesame, star anise  
Pork tenderloin, pear & apricot chutney, blackberry lime jus*

## VEGETARIAN

*Thai green vegetable curry, coconut milk, kaffir lime, Japanese eggplant, water chestnuts, red peppers, scented Jasmine rice*

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## DESSERT

*Seasonal fresh fruit platter & assorted cookies & squares  
Freshly brewed signature coffee & organic teas*



*Minimum 25 guests (available until 3pm)*



TSAWWASSEN SPRINGS

## CASUAL FARE

- Fresh vegetable crudités & dips (Sriracha, ranch, hummus) \$5/person*
- Corn tortilla chips, salsa, guacamole \$5.50/person*
- Warm baked brie cheese, cranberry chutney, sliced french baguette \$6.50/person*
- Spinach & artichoke dip, artisan bread \$8/person*
- Hummus, tzatziki, tapenade, pita \$6/person*
- Local & imported cheese, assorted artisan breads & crackers \$12/person*
- Local & imported cheese, fruit, crackers \$15/person*
- Fresh seasonal fruit \$9/person*
- Freshly baked cookies & squares \$8/person*



## SANDWICHES/ WRAPS | SELECT 4

**\$10/person**

- Smoked turkey, cranberry mayonnaise*
- Tuna salad, dill, scallions*
- Spicy shrimp, Sriracha mayonnaise*
- Classic egg salad, scallions*
- Black forest ham, cheddar cheese, dijon, mayonnaise*
- Chicken Caesar wrap, free range chicken breast, romaine, house made dressing, whole wheat tortilla*
- Mediterranean grilled vegetable wrap, hummus, arugula, asparagus, zucchini, eggplant, peppers, goat cheese, spinach tortilla*
- Spicy Italian wrap, soppressata, prosciutto, banana peppers, tomato tortilla*

**BASED ON 4 QUARTER SANDWICHES PER PERSON**



TSAWWASSEN SPRINGS

## SPECIALITY STATIONS

### THE DRIVE-IN

*Mini slow braised pulled pork slider*

*\$13/ person 3 pieces per person*

### THE PIZZA PARLOUR

*Margherita or diavolo or pepperoni & mushroom*

*\$18 per pizza 8 slices*

### THE SPUD BAR

*Mashed potato, chives, bacon, aged cheddar cheese, sour cream, crispy onion*

*\$8/ person*

### THE OUI OUI POUTINE BAR

*French fries, housemade gravy, cheese curds, scallions*

*\$12.50/person*

### THE HEALTHY WAY

*Romaine lettuce, organic greens, grape tomatoes, chick peas, watermelon radish, bacon bits, sliced egg, pumpkin seeds, cucumbers, dried cranberries, shredded carrots, herbed croutons, three cheeses & dressings*

*\$10/person*

### THE DONUT SHOP

*An assortment of freshly baked speciality mini donuts*

*\$8/person 4 pieces per person*

### THE SWEET TOOTH BUFFET

*A selection of gourmet mini desserts & fresh fruit*

*\$13/person*



*Minimum of 25 guests*



## RECEPTION APPETIZER BUFFET \$48

*(Price is based on 2 pieces per person of each selected menu item)*

### **PLEASE SELECT 6 ITEMS**

*Honey garlic pork meatballs, sesame seeds, scallions*

*Vegetarian spring rolls, mango sweet chili sauce*

*Buttermilk fried chicken, Sriracha dip*

*Tomato bruschetta, fresh basil, shaved aged parmesan, crostini*

*Mac & cheese balls, marinara sauce*

*Tomato pesto bocconcini skewer, balsamic glaze*

*Smoked salmon & cream cheese roulade*

*Lemon grass chicken satay, peanut sauce*

*Slow braised pulled pork slider, coleslaw, mini brioche bun*

*Vegetarian samosa, mango chutney*

*Coconut crusted prawn, mango, chili dip*

***\$5 for each additional item***



*Minimum 25 guests*





TSAWWASSEN SPRINGS

## PASSED CANAPÉS

*(Minimum order of 2 dozen per item)*

### CHILLED

*Tuna poke \$42/dozen*

*Brie cheese, cranberry chutney, crostini \$34/dozen*

*Prosciutto wrapped asparagus \$33/dozen*

*Smoked salmon roulade \$36/dozen*

*Tomato pesto bocconcini, skewer, balsamic glaze \$33/dozen*

*Togarashi albacore tuna, sesame, scallions \$42/dozen*

*Tomato bruschetta, fresh basil, shaved aged parmesan, crostini \$33/dozen*

*Chilled prawn shooter, pico de gallo \$42/dozen*



### SIZZLE

*Crab cake, house made tartar sauce \$42/dozen*

*Fresh mozzarella stuffed arancini, tomato basil \$33/dozen*

*Honey garlic pork meatballs, sesame seeds, scallions \$35/dozen*

*Coconut crusted prawn, mango, chili dip \$42/dozen*

*Buttermilk fried chicken, Sriracha dip \$35/dozen*

*Vegetarian spring rolls, mango sweet chili sauce \$33/dozen*

*Mac & cheese balls, marinara sauce \$33/dozen*

*Lemon grass chicken satay, peanut sauce \$35/dozen*

*Vegetarian samosa, mango chutney \$33/dozen*

*Minimum 25 guests*

# CREATE YOUR OWN CUSTOM DINNER BUFFET

**SELECT 1 ENTRÉE \$57 | SELECT 2 ENTRÉES \$63**

*Served with freshly baked artisan buns*

## **PLATTER**

### ***Italian charcuterie & Antipasti platter***

*Prosciutto, salami, soppressata, roasted & grilled vegetables, olive oil, fresh herbs, gherkins, olives*

## **SALADS - SELECT 3**

*Caesar salad, house made dressing, herb croutons, aged parmesan*

*Spinach, candied bacon, goat cheese, orange vinaigrette*

*New potato salad, aged parmesan, sundried tomato, basil, balsamic vinaigrette*

*Beets, tomatoes, lentil & orange salad, goat cheese, citrus vinaigrette*

*Roasted sweet potato salad, arugula, sage, goat cheese, maple vinaigrette*

*Greek salad, Kalamata olives, feta cheese, fresh oregano, Greek vinaigrette*

*Quinn's salad, organic greens, cucumbers, candied pumpkin seeds, blueberries, strawberries, passion fruit vinaigrette*

*Springs salad, quinoa, cauliflower, cranberries, apricots, cucumbers, cilantro, feta, mango vinaigrette*

*Thai noodle salad, carrots, cilantro, cucumber, red pepper, scallions, spicy peanut dressing*

## **PASTA | SELECT 1**

*Penne carbonara, baby shrimp, fresh spring peas, smoked bacon, creamy Alfredo*

*Smoked salmon cavatappi, dill, lemon, cream*

*Penne primavera, Pomodoro sauce, fresh basil*

*Slow braised pulled pork macaroni & cheese, herb crust*

## **VEGETABLES | SELECT 1**

*Sautéed seasonal market vegetables, fresh herbs*

*Roasted cider glazed root vegetables*

*Sauté of Asian vegetables, soy, ginger, chilies*

## **POTATOES/RICE | SELECT 1**

*Scalloped potato au gratin, cream, chives, onions*

*Roasted olive oil & rosemary new potatoes*

*English cheddar mashed potatoes*

*Golden basmati curried infused rice*

*Scented Jasmine rice, lemongrass, ginger, kaffir lime*



TSAWWASSEN SPRINGS

## SPRINGS ENTRÉE CHOICES

### POULTRY

*Roasted chicken breast, wild mushroom, Marsala, pearl onions, cream  
Chicken picatta, lemon, capers, parsley*

### FISH

*Pan seared wild BC salmon, tomato, basil, shallot confit, herbed olive oil*

*Roasted wild BC salmon, braised leeks, Chardonnay tarragon cream*

*Miso glazed ling cod, grapefruit butter*

### BEEF

*Slow braised beef short rib, pearl onions, local mushrooms, fresh herbs, Cabernet*

*Kalbi glazed beef short rib, sesame, scallions*

### PORK

*Chashu pork, ginger, soy, sake, oyster sauce, sesame, star anise*

*Pork tenderloin, pear & apricot chutney, blackberry lime jus*

### VEGETARIAN

*Thai green vegetable curry, coconut milk, kaffir lime, Japanese eggplant, water chestnuts, red peppers, scented Jasmine rice*

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### DESSERT

*Seasonal fresh fruit platter*

*The Sweet Tooth Buffet, a selection of gourmet mini desserts*

*Freshly brewed signature coffee & organic teas*



*Minimum 25 guests*

## MADE TO DISPLAY

### CHEF ATTENDED CARVERY

*All items are at current market price*

### SLOW ROASTED AAA PRIME RIB

*Horseradish, dijon herb crusted, au jus*

### SLOW ROASTED AAA BARON OF BEEF

*Horseradish, dijon herb crusted, au jus*

### MAPLE MUSTARD GLAZED HAM

*Maple dijon glaze*



### ENHANCEMENTS

*All items are at current market price*

### CHILLED SNOW CRAB LEGS

*Brandy mayonnaise, Springs cocktail sauce, lemon (minimum 11lb order)*

### CHILLED POACHED TIGER PRAWNS

*Springs cocktail sauce, lemon*

### WARMED BUTTER POACHED LOBSTER TAIL

*Garlic butter, lemon (minimum order of 40 tails required)*

### PAN SEARED MISO GLAZED SABLE FISH

*Pineapple reduction*

### SEAFOOD PLATTER

*Chilled poached tiger prawn, marinated mussels, seared Albacore tuna, olive oil & basil*

### ITALIAN CHARCUTERIE & ANTIPASTO PLATTER

*Prosciutto, salami, soppressata, roasted & grilled vegetables, olive oil, fresh herbs, gherkins, olives*

## PLATED 3 COURSE DINNER

Listed entrees are priced on a menu that includes one pre-selected soup or salad, one pre-selected entrée & one preselected dessert. **For additional entrée choices \$5 per person will be added.**

Served with freshly baked artisan buns

### FIRST COURSE YOUR CHOICE OF:

Butternut squash & truffle oil

~

Quinn's salad, seasonal organic greens, cucumber, candied pumpkin seeds, blueberries, strawberries, passion fruit vinaigrette

~

Caesar salad, house made dressing, herb croutons, aged parmesan

~

Beet, tomato, lentil & orange salad, goat cheese, citrus vinaigrette

### ENTRÉES YOUR CHOICE OF:

Prosciutto wrapped chicken breast, wild mushrooms, Marsala, pearl onions, cream, roasted nugget potatoes, seasonal sautéed vegetables \$50

~

Pan seared Lois Lake Steelhead, pineapple & mango salsa, smoked bacon & chive potato tower, seasonal sautéed vegetables \$52

~

Slow braised beef short rib, pearl onions, local mushrooms, fresh herbs, garlic mashed potatoes, seasonal sautéed vegetables, Cabernet jus \$58

~

Butternut squash & spring pea risotto, truffle oil \$40

### DESSERTS YOUR CHOICE OF:

Quinn's chocolate cake

~

Featured seasonal creme brûlée

~

Chef's daily cheesecake

Freshly brewed signature coffee & organic teas





TSAWWASSEN SPRINGS  
**BEVERAGE SERVICE**

**CRANBERRY EXPLOSION**

*Cranberry , Orange, Pineapple Juice, Ginger Ale & Sprite (6oz)*

*Non-alcoholic \$3.25*

*Champagne \$5.25*

**SANGRIA**

*Sparkling cocktail with citrus & fresh seasonal fruit (6oz)*

*White wine \$8.00*

*Red Wine \$8.00*

**HOST & CASH BAR**

**HOST BAR**

*The host is responsible to pay for all beverages consumed by their guests. Applicable taxes & service charges are not included in the host bar prices. Bartender labour is \$150 per bartender. Bartender labour is complimentary if consumption exceeds \$400.*

**CASH BAR**

*Guests are responsible to pay for their own beverages. Cash bar prices are inclusive of taxes. Bartender labour is \$150 per bartender. Bartender labour is complimentary if consumption exceeds \$400.*

**HOST TICKETS**

*Tickets are given to guests to redeem beverages at the bar. The host is responsible for this tab & guests are able to purchase additional beverages at a cash bar following the use of their tickets.*

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	<b>Host Bar</b> <i>(exclusive of taxes)</i>	<b>Cash Bar</b> <i>(inclusive of taxes)</i>
<i>Well Spirits (1oz)</i>	\$ 6.75	\$7.50
<i>Draft Beer (20oz)</i>	\$ 6.75	\$7.50
<i>Premium Brand Draft Beer (20oz)</i>	\$ 7.75	\$8.50
<i>Bottled Beer (12oz)</i>	\$6.75	\$7.50
<i>Premium Bottled Beer (12oz)</i>	\$ 7.75	\$8.50
<i>Ciders &amp; Coolers (12oz)</i>	\$ 7.75	\$8.50
<i>House Wine by the glass (6oz)</i>	\$ 6.75	\$7.50
<i>Soft Drinks (free refills)</i>	\$3.25	\$3.50



## BEVERAGE SERVICE

### PREMIUM SPIRITS

#### Premium Spirits (Cash Bar Price - per oz, inclusive of taxes)

<i>Grey Goose Vodka (10z)</i>	\$10.50
<i>Bombay Gin (10z)</i>	\$8.50
<i>Tanqueray No.10 (10z)</i>	\$10.50
<i>Kraken Spiced Rum (10z)</i>	\$8.50
<i>Crown Royal (10z)</i>	\$8.50
<i>Johnnie Walker Black (10z)</i>	\$12.00
<i>Talisker 10yrs (10z)</i>	\$19.00

#### Premium Spirits (Host Bar Price - per oz, exclusive of taxes)

<i>Grey Goose Vodka (10z)</i>	\$9.00
<i>Bombay Gin (10z)</i>	\$7.75
<i>Tanqueray No.10 (10z)</i>	\$9.00
<i>Kraken Spiced Rum (10z)</i>	\$7.75
<i>Crown Royal (10z)</i>	\$7.75
<i>Johnnie Walker Black (10z)</i>	\$10.50
<i>Talisker 10yrs (10z)</i>	\$16.50





## FACILITY FEE

ROOM	HALF DAY (UP TO 4 HRS)	FULL DAY
Heron Room	\$400	\$600
Sandpiper Room	\$400	\$600
Centennial Room	\$400	\$600
Boundary Bay Room & Terrace	\$600	\$900
Springs Ballroom West	\$800	\$1,200
Springs Ballroom East & Terrace	\$1,000	\$1,500
Springs Ballroom including Terrace	\$1,600	\$2,400
Boardroom (Seats 8 – 12guests)	\$150	\$200

## AUDIOVISUAL

*All A/V arrangements & pricing can be discussed directly with your Event Sales Manager.  
The Springs Ballroom is outfitted with 5 state of the art screens, flying projectors, & sound system.*

Wireless high speed internet access	Complimentary
First podium & wired microphone	Complimentary



# EVENTS

## TERMS & CONDITIONS

### FOOD & BEVERAGE

All food & beverage served in Tsawwassen Springs must be provided by Tsawwassen Springs. The exception is special occasion cakes, for which a cake plating fee of \$2.25/per person will apply.

Minimums in peak seasons may apply, please inquire with the Events Sales Manager

One menu is required for all guests unless otherwise agreed. Limited dietary substitutes can be made available upon prior request. Menu selections for corporate events must be submitted to the Catering Office 21 days prior to your function. Menu selections for weddings must be submitted to the Catering Office 30 days prior to your function.

In accordance with BC liquor Laws, all alcoholic beverages consumed in the licenses areas must be purchased by Tsawwassen Springs through the BC Liquor Distribution Branch. Host/Cash Bar must be closed at 12:30am and liquor is not permitted after 1:00am. Any unauthorized alcoholic beverages not purchased on site will be confiscated.

If any guest in your group has allergies, you shall inform us of the names of such persons and the nature of their allergies in order that we may take the necessary precautions when preparing their food. Should this information not be provided, you shall indemnify and hold us forever harmless from and against any and all liability for any personal injury that does occur.

Menu changes made less than two weeks prior to the event may be subject to additional charges.

### DEPOSIT & PAYMENT

A non-refundable deposit of \$2,000 is required to confirm all social bookings.

A non-refundable deposit of \$500 is required to confirm all corporate meetings.

Full pre-payment of the estimated bill is required 14 days prior of the event.

Any outstanding balance is required to be paid within 7 days upon conclusion of the event.

Payment may be made by bank draft, certified cheque, cash or credit card.

We also will require a credit card for our file as a guarantee.

We do accept applications for credit with corporate bookings which can be arranged through our credit department, a minimum for three weeks are required for processing the credit application. Tsawwassen Springs reserves the right to require full pre-payment should the credit application not be approved.

### GUARANTEE

A final guest count guarantee is due by noon 21 days prior to your event. If the guaranteed number has not been received, the billing will be prepared for the number of persons for which the function was originally booked, or the number in attendance, whichever is greater.

### CANCELLATIONS

Upon the date for your event being confirmed as definite, should you wish to change to an alternate date, based on available space, the amount of the deposit will be transferred to the new event date if the change is requested within 30 days from the time of the original booking.

Should a cancellation occur, the deposit required at the time of booking is non-refundable.

Any outstanding balance/penalty is required to be paid in full within 7 days upon cancellation of the event.

In the event that this requirement is not met the amount outstanding/owing shall be subject to a 2% compound interest charge.



# TERMS AND CONDITIONS

## INSURANCE & INDEMNIFICATION

Tsawwassen Springs will carry and maintain liability insurance in amounts sufficient to provide coverage against any claims arising from any activities out of/or resulting from party's respective obligations pursuant to this contract. Complete indemnification policy is available upon request.

## PARKING

Parking is complimentary for all guests. Tsawwassen Springs is not responsible for damaged or lost items while cars are parking in an underground facility or surface locations.

## SECURITY

Tsawwassen Springs is not responsible for articles left unattended in Banquet Rooms or the Golf Course, and will not assume responsibility for any loss or damage to items and material brought into Tsawwassen Springs.

Tsawwassen Springs, at its discretion, may require security for events at the cost to the client. Any event for persons under the age of 19 will require 1 security for every 50 minors. Only security Services approved by Tsawwassen Springs may be utilized. Security Staff will be arranged by Tsawwassen Springs and will be charged at a minimum of \$50 per hour.







# TERMS AND CONDITIONS

## SERVICE CHARGES & TAXES

All food and hosted beverages are subject to 18% service charge.

All room rentals, food and beverage service and audio visual requirements are subject to applicable taxes.

Government taxes are applicable as follows:

FOOD & NON-ALCOHOLIC BEVERAGES	5% GST
ALCOHOLIC BEVERAGES	5% GST, 10% LIQUOR TAX
LABOUR	5% GST
18% SERVICE CHARGE	5% GST
AUDIO VISUAL EQUIPMENT	5% GST, 7% PST
CARBONATED NON-ALCOHOLIC BEVERAGES	5% GST, 7% PST
SOCAN/RE:SOUND FEES	5% GST

Meal functions starting 30 minutes beyond agreed upon service time may be subject to a \$15 charge per server, per hour. Tsawwassen Springs will not be held responsible for overcooked food as a result of late meal service due to a client's request.

Special setups & moving of chairs, tables & other equipment during the course of the event may result in applicable labour fees.

## SOCAN & RE:SOUND FEES

A SOCAN License, (fees on behalf of the Society of Composers, Authors & Music Publishers of Canada) and RE:SOUND fee (fees for the fair compensations for artists & their record companies for their performance rights) will apply for any use of published music during an event. Fees will vary depending on room size and whether performed with or without dancing as follows:

SOCAN Fee Per Event Room Capacity (Seating and Standing)	Without Dancing	With Dancing
1 – 100	\$22.06	\$44.13
101 – 300	\$31.72	\$63.49
301 – 500	\$66.19	\$132.39

RE:SOUND Fee Per Event Room Capacity (Seating and Standing)	Without Dancing	With Dancing
1 – 100	\$9.25	\$18.51
101 – 300	\$13.30	\$26.63
301 – 500	\$27.76	\$55.52