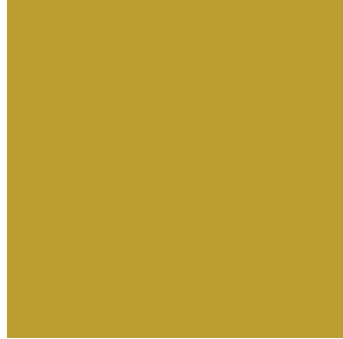
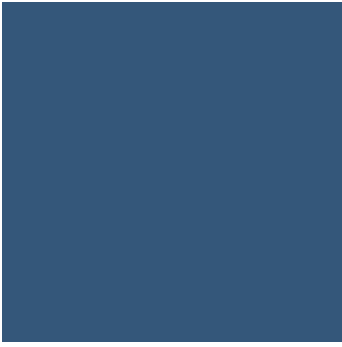




# Tsawwassen Springs Golf 2013 Tournament Package



**TSAWWASSEN SPRINGS**  
A Whole New Golf Experience



## Dear Tournament Organizer,

Thank you for your interest in booking your golf event with the state-of-the-art Tsawwassen Springs Golf course.

Located in sunny Tsawwassen, Tsawwassen Springs Golf receives twice the sun, half the rain – doubling your chance for great weather. The course has wonderful open views of the mountains to the north and English Bluffs to the south.

Enhanced by over nine miles of drainage, contoured fairways and acres of sand capping of up to 14” deep, part of a multi-million dollar investment in drainage alone. Rainwater disperses quickly, leaving fairways, rough, tees and greens playable immediately after even the heaviest of rainfalls.

The result is a great golf course with excellent playing conditions and the longest season anywhere in the Lower Mainland. Combining industry leading drainage with the best weather in the Lower Mainland means you can book your golf game with confidence at Tsawwassen Springs.

We look forward to discussing the many options we have available for your golfing event and further welcoming you to Tsawwassen Springs Golf!

Kind Regards,

Chris Hood  
**General Manager & CPGA Executive Professional**  
chris@tsawwassensprings.ca  
(604) 948.GOLF (4653)

# The Golf Course

HOLE	1	2	3	4	5	6	7	8	9	OUT	I N I T I A L S	10	11	12	13	14	15	16	17	18	IN	OUT	TOTAL	HDCP	NET
Black	310	226	339	164	476	320	271	492	127	2724		288	301	298	167	334	142	484	227	484	2716	2724	6439		
Blue	294	190	331	156	455	314	262	471	114	2577		271	293	273	149	311	125	455	193	451	2520	2577	5097		
White	277	146	323	148	445	295	264	441	106	2424		260	285	266	128	285	113	436	179	405	2347	2424	4771		
Gold	225	123	261	127	377	243	219	410	95	2081		218	223	226	109	213	90	385	144	321	1829	2081	4010		
Par	4	3	4	3	5	4	4	5	3	35		4	4	4	3	4	3	5	3	5	35	35	70		
							WASHROOMS											WASHROOMS							
Mens & Ladies HDCP (temp.)	11	13	5	15	1	7	9	3	17			8	12	10	18	4	16	2	14	6					
Tee#	Tee Time:		Scorer:				Attest:					Date:													

## Directions:

Take Hwy 99 south from Vancouver, north from Peace Arch (US) border.

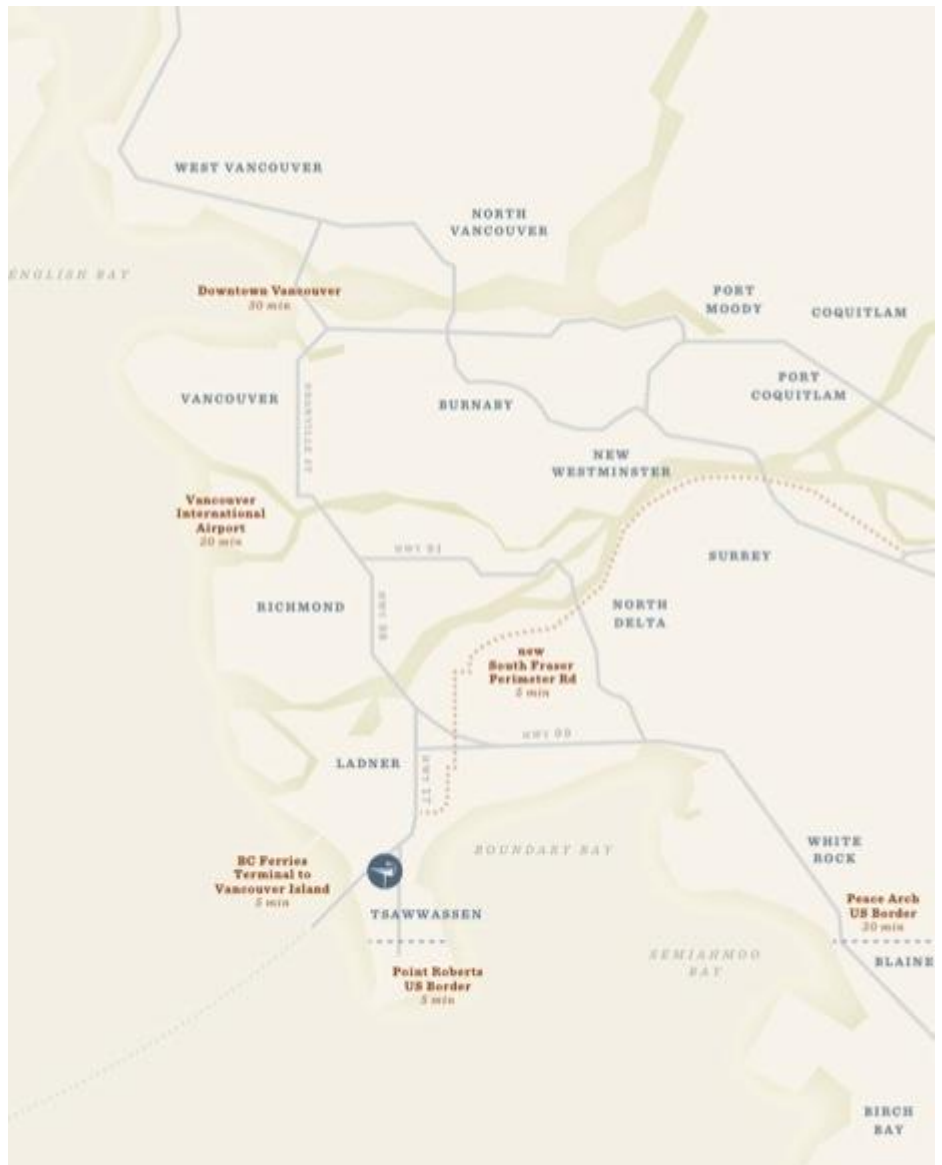
Take Exit 28 following the signs to BC Ferries travel south on Hwy 17, then left at 52<sup>nd</sup> Street.

Turn right at Springs Boulevard and you're there.

## Address:

5133 Springs Boulevard  
Tsawwassen, BC  
V4M-0A6

Call: 604.948.GOLF (4653)  
Join us online:  
[www.TsawwassenSprings.ca](http://www.TsawwassenSprings.ca)



# Tournament Checklist

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To ensure you are ready for your upcoming tournament we are pleased to provide the following tournament planner as a tool to ensure that even the smallest details are not overlooked. *This is a guideline only – please contact the Pro Shop for more information 604-948-4653.*

## **30-60 days prior to the tournament:**

- Confirm format (i.e. shotgun start, scramble, tee times, etc.)
- Confirm the number of power carts required for a successful event
- Confirm contests (i.e. Closest to the Pin (KP), Longest Drive (LD), Holes in One, Longest Putt, etc.)
- Confirm scoring and prizes
- Confirm food & beverage details (i.e. menu selection, bar requirements, host or cash bar, beverage cart on course etc.)
- Banquet setup (# of guests, audio visual equipment, prize tables, etc)
- Confirm registration setup
- Table and chairs required

## **15-30 days prior to the tournament**

- Confirm on-course details and requirements (signage, ice, meals, etc)
- Send event details to tournament participants
- Timing (registration, meal times)
- Directions to course
- Dress code – including spike policy

## **14 days prior to tournament**

- Confirm rental equipment, clubs, etc

## **7 days prior to tournament**

- Confirm final numbers for golf and food/beverage
- Provide group pairings (draw sheet)

## **2 days prior to tournament**

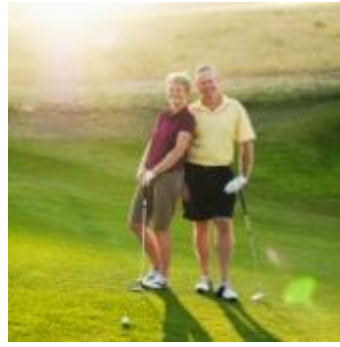
- Deliver all signage and any other on-course material

## **Tournament Day**

- Ensure you have someone handling registration if required
- Scoring
- Prize tables



Enjoy the day!



# Tournament Green Fees

Please see the below listed tournament green fees for your upcoming event:

<b>Consecutive Tee Times:</b>	<b>April 1 – May 2</b>	<b>May 3 - October 13</b>
<b>Monday – Thursday</b>	<b>\$50</b>	<b>\$60</b>
<b>Friday- Sunday &amp; Holidays</b>	<b>\$55</b>	<b>\$65</b>
<b>Shot-Gun Tournaments: (minimum 100 Players)</b>		
<b>Monday-Thursday</b>	<b>\$55</b>	<b>\$65</b>
<b>Friday- Sunday &amp; Holidays</b>	<b>\$60</b>	<b>\$70</b>

\*Prices do not include tax or Power Carts



## Tournament Value-Added Services

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### **Golf Course Rentals**

Rentals Clubs by:



\$30 Full Set (plus applicable tax)

### **Power Carts**

\$36 (includes tax)

Tsawwassen Springs has 30 carts, if you require additional carts, they will be billed at a rate of \$50+tax

### **Pull Carts**

\$5 (includes tax)

### **Corporate Gifts**

Tsawwassen Springs is pleased to be able to offer a number of custom logo products to suit all your needs. Items such as logo golf balls, logo towels, hats, shirts and water bottles all can be ordered in for you. Let us handle all the details for you. Please call us at (604) 948.GOLF (4653) to ask for more details.



## Food & Beverage

### **On-Course at Tsawwassen Springs Golf**

We have a light service food kiosk located inside the temporary Pro Shop at the 1<sup>st</sup> tee box and 10<sup>th</sup> & 18<sup>th</sup> greens. There will also be a beverage cart circulating during your tournament for your convenience.

Please note that we are able to host on-site BBQs. Catering supplied by the Delta Town & Country Inn.

### **Catering at Tsawwassen Springs Golf**

#### **Hot Off The Grill (Minimum 30 people)**

Market Fresh Greens with House Dressings

Pasta Salad with Sun-dried Tomatoes & Roasted Red Peppers

Country Potato Salad with Dijon Mayonnaise

Vegetable Crudités with Dip

Herb Marinated BBQ Chicken

Baked Potato with all the Fixings

Fresh Corn on the Cob \*

Dessert Squares

Freshly Baked Wholegrain & Sourdough Rolls with Dairy Butter

Freshly Brewed Colombian Coffee & Organic Teas

\$23.95 per person

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**The Mesquite Grill (Minimum 30 people)**

Fresh Market Greens with House Dressings

Country Potato Salad with Dijon Mayonnaise

Mixed Bean Salad with Shallot Dressing

Penne Pasta with Cucumber, Red Pepper, Yogurt & Tarragon Dressing

Grilled Herbed Chicken Breast

Filet of Salmon, Basted with Lemon Pepper & Olive Oil

Fresh Corn on the Cob\*

Baked Potato with all the Fixings

Dessert Squares

Freshly Baked Wholegrain & Sourdough Rolls with Dairy Butter

Freshly Brewed Colombian Coffee & Organic Teas

\$28.95 per person

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**TSG BBQ Grill (Minimum 30 people)**

Traditional Caesar Salad with Fresh Parmesan

Country Potato Salad with Dijon Mayonnaise

Greek Salad with Feta Cheese

Pepper Crusted New York Steak

Fillet of BC Salmon, Basted with Olive Oil & Lemon Pepper

Baked Potato with all the Fixings

Corn on the Cob\* **OR** Grilled Vegetable Medley

Dessert Squares

Freshly Baked Wholegrain & Sourdough Rolls with Dairy Butter

Freshly Brewed Colombian Coffee & Organic Teas

\$36.95 per person

\*Corn on the Cob offered when in Season

### Some Great Add-ons To Our BBQs

Half Pound of BBQ Pork Ribs

\$9.95 per person

Grilled Jumbo Smokies

\$2.95 each

\*For all on-site BBQs there is a \$150 delivery/setup fee.

\*There may also be a further charge for rental equipment such as tables and chairs. Please speak with the Tournament Department for more information on this.



# Off-site at Delta Town & Country Inn | 6005 Hwy 17, Delta

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Only a short 5-minute drive between locations.



## The Baron Buffet **(Minimum 30 people)**

Baskets of Freshly Baked Whole Grain & Sourdough Rolls, Dairy Fresh Butter  
Market Garden Greens, a Selection of Chef's Dressings

Farfalle Pasta with Roasted Red Peppers, Sun-dried Tomato & Oregano Vinaigrette

Vine Ripened Tomatoes & Bocconcini with a Fiery Balsamic Reduction

Hand-Carved Roast Baron of Beef, Horseradish & Mustards

Traditional Yorkshire Pudding

Bouquetiere of Fresh Vegetables

Garlic & Rosemary Nugget Potatoes

Chefs Selection of Flans, Cakes & Pastries

\$29.95 per person



## The Country Style Buffet **(Minimum 30 persons)**

Freshly Baked Wholegrain & Sourdough Rolls with Dairy Butter

Baby Spinach Salad with Sundried Cranberries, Apricots, Feta Cheese & Caramelized Pecans with a Raspberry Vinaigrette

Country Potato Salad with Sour Cream & Chives

Italian Pasta Salad

Bocconcini & Roma Tomatoes with Balsamic Reduction

Grilled & Fresh Antipasto Platter

Relish & Condiment Trays

### **Choice of two entrees:**

*Baked Wild Salmon with Dill Caper Cream Sauce*

*Tuscan Chicken Parmesan with Roasted Garlic, Tomatoes & Mushrooms*

*Fresh Filet of BC Salmon with Maple Oyster Glaze*

*Grilled Breast of Chicken with Sun-dried Tomato & Roasted Red Pepper Sauce*

*Oven-Roasted Fraser Valley Chicken Breast with Saffron & Tarragon Cream Sauce*

*Slow-Roasted Pork Loin with Grainy Dijon Apple & Caraway*

*Roasted Strip loin of Beef Caramelized Shallot Sauce*

*Grilled Breast of Chicken with Sweet Chilli Sauce*

Bouquetiere of Country Fresh Vegetables

Choice of Rice or Savoury Roasted Nugget Potatoes

Freshly Baked Flans, Cakes & Pastries

\$34.95 per person

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## The Fraser Buffet (Minimum 30 persons)

Baby Spinach Salad with Sundried Cranberries, Apricots, Feta Cheese & Caramelized Pecans with a Raspberry Vinaigrette

Country Potato Salad with Sour Cream & Chives

Italian Pasta Salad

Grilled & Fresh Antipasto Platter

Sliced Delicatessen Meat Platter

Domestic & Imported Cheese Board

### **Choice of One From the Carving Station:**

*Roast Baron of Beef with Horseradish & Mustards*

*Slow Roasted Leg of Pork with Apple Compote and Sweet Chilli Sauce*

### **Choice of one additional hot item:**

*Chipotle Mango Wild Salmon with Tomato Chutney*

*BC Fillet of Salmon Drizzled with Maple Oyster Glaze*

*Breast of Chicken with Roasted Garlic Tomato & Mushroom Ragout*

*Fraser Valley Oven-Roasted Herbed Chicken Breast with Sweet Chilli, Honey & Garlic Glaze*

*Roasted Pork Loin Encrusted in Honey & Dijon Mustard with Fresh Herbs*

*Slow Roasted Angus Strip Loin with Wild Mushroom Ragout Sauce*

*Grilled Pork Loin with Spiced Curry Sauce*

*Fraser Valley Oven-Roasted Herbed Chicken Breast with Sweet Chilli, Honey & Garlic Glaze*

*Roasted Pork Loin Encrusted in Honey & Dijon Mustard with Fresh Herbs*

*Slow Roasted Angus Strip Loin with Wild Mushroom Ragout Sauce*

*Grilled Pork Loin with Spiced Curry Sauce*

Bouquetiere of Fresh Vegetables

Savoury Nugget Roasted Potatoes

Freshly Baked Wholegrain & Sourdough Rolls with Dairy Butter

Freshly Baked Flans, Cakes & Pastries

An Array of Fresh Fruit Slices

\$38.95 per person

**Town & Country Buffet (Minimum 50 persons)**

Traditional Caesar Salad with Fresh Parmesan

Baby Spinach Salad with Sundried Cranberries, Apricots, Feta Cheese & Caramelized Pecans with a Raspberry Vinaigrette

Vine Ripened Roma Tomatoes, Cucumber, Bocconcini in a Balsamic Reduction

Italian Pasta Salad and Grilled & Fresh Antipasto Platter

Sliced Delicatessen Meat Platter of Honey Ham, Chorizo Salami, Cappicola & Smoked Turkey

Decorated Poached Wild Salmon and BBQ Salmon

Marinated Mussels & Clams

Selection of Imported & Domestic Cheese Board

Bouquetiere of Fresh Vegetables

Herb Roasted Nugget Potatoes

Freshly Baked Wholegrain & Sourdough Rolls with Dairy Butter

**Choice of One From the Carving Station:**

*Roast Baron of Beef with Horseradish & Mustards*

*Slow Roasted Leg of Pork with Apple Compote and Red Chilli Sauce*

**Plus Choice of Two Entrees:**

*Filet of West Coast Salmon with Maple Oyster Glaze*

*Breast of Fraser Valley Chicken with Roasted Tomato Cream Sauce*

*Sage Roasted Chicken Breast with Cranberry Dijon Cream Sauce*

*Stuffed Pork Loin with Dijon Mustard Apple & Caraway*

*Sautéed Beef Tenderloin with Burgundy Wine & Wild Mushroom Ragout*

*Tuscan Chicken Parmesan with Roasted Garlic, Tomatoes & Mushroom*

*Baked Halibut with Crab, Coconut & Lemon Grass Reduction*

*Grilled Pork Loin with Red Chilli Sauce*

*Chipotle Mango Wild Salmon with Tomato Chutney*

**Desserts:**

Freshly Baked Cakes, Pastreis, Profiteroles with Belgian Chocolate, An Array of Fresh Fruit Slices and Cheesecake Bar with Fruit Coulis.

**\$47.95 per person**

# Terms & Conditions

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## Food & Beverage

- All food and beverage served onsite and at the Delta Town & Country Inn hotel must be provided by either Tsawwassen Springs or the Delta Town & Country Inn.
- One menu is required for all guests unless otherwise agreed. Limited dietary substitutes can be made available upon prior request. Menu selections must be submitted to the Tournament Office at least two weeks prior to your function.
- All prices are subject to change without notice. Cost can be confirmed no more than three months prior to the function.
- In accordance with B.C. Liquor laws, all alcoholic beverages consumed in the licensed areas must be purchased by Tsawwassen Springs or Delta Town & Country Inn through the BC Liquor Distribution branch. Liquor service is not permitted in the function rooms at the Delta Town & Country Inn after 1:00am.
- 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.

## Service Charges & Taxes

- All food and hosted beverages are subject to a 15% service charge.

### **Government taxes are applicable as follows:**

- |                                  |                                |
|----------------------------------|--------------------------------|
| ▪ Food & Non-alcoholic Beverages | 5% Goods & Services Tax (GST)  |
| ▪ Alcoholic Beverages            | 10% Provincial Sales Tax (PST) |
| ▪ Labour                         | 5% Goods & Services Tax (GST)  |
| ▪ 15% Service Charge             | 5% Goods & Services Tax (GST)  |
| ▪ Audio Visual Equipment         | 5% Goods & Services Tax (GST)  |
| ▪ Miscellaneous                  | 7% Provincial Sales Tax (PST)  |
| ▪ SOCAN Fees                     | 5% Goods & Services Tax (GST)  |
- A minimum of \$300.00 in bar & beverage revenue is required in order to provide the bartender on a complimentary basis at the Delta Town & Country Inn. Should the beverage consumption fall below \$300.00, a fee of \$ 15.00 per hour, (minimum of four hours) will be charged for the bartender and/or cashier to the convener(s) account.
  - A SOCAN License (at the Delta Town & Country Inn), (Society of Composers, Authors and Music Publishers of Canada) at \$59.17 or \$41.13 depending on room size (with dancing) or \$28.75 or \$29.56(without dancing) will be required for any use of published music during an event.
  - Meal functions starting 30 minutes beyond agreed upon service time may be subject to a \$15.00 charge per server, per hour. The Delta Town & Country Inn will not be held responsible for overcooked food as a result of late meal service due to client's request.

## **GOLF Deposits, Payments & Cancellations:**

- A \$500 deposit is required to confirm the booking on a definite status.
- 50% of the full estimated balance is payable by certified cheque, cash or authorized credit card 14 days prior to the event, with the balance due upon completion of the event.
- Applications for direct billing are subject to approval and can be arranged through the Accounting Office. Direct Billings will be payable within two weeks upon receipt of invoice.
- Should a cancellation occur the deposit would be refunded **only** if a comparable function is booked in that space.
- A cancellation notice is required at least two weeks prior for all functions.

## **Guarantee**

- A minimum guarantee is due seven 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 the greater

## **Miscellaneous**

- Tsawwassen Springs Golf reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The convener of the function will be held responsible for any and/or all damages incurred to the premises by their guest or independent contractors on their behalf. The course will not be responsible for damage or loss of any personal property and equipment left on the property prior to, during or following any function.
- Signage will be of a professional nature and is restricted to certain areas of the hotel. The use of nails, staples or tacks on any surface other than a proper cork board is strictly forbidden.



## Tsawwassen Springs Golf

### Terms and Conditions

A **\$500** deposit is required to confirm your tournament. This must be submitted to Tsawwassen Springs Golf at the time of the booking. If Tsawwassen Springs Golf finds damage to the carts or course an invoice will be sent to the convener after the event to cover damages. The convener will be responsible for liability unless he/she can provide a detailed list of participants that can be assigned to each golf cart and have each participant sign a waiver at registration thus excluding the tournament convener of liability. Tsawwassen Springs Golf will assist the convener in assigning golf carts to these individuals.

Restaurant space, tournament dates & times will only be verified **after** a deposit is received. Customized menus or special dietary substitutes can be made available by our chef upon prior request.

Minimum final guest attendance guarantee is due Seven (7) days prior to function date. The Golf Shop will prepare the course for this number. Shotgun Tournaments must guarantee a minimum of 100 players.

**In the event that no guaranteed number has been received by the Clubhouse Office, the original contracted number will be charged, or the number in attendance, whichever is greater. If numbers increase beyond 5% of the guaranteed number, the clubhouse cannot guarantee there will be meals for those participants. Meal prices are based upon one plate per guest including buffet style.**

**Written notification of cancellation must be received Ten (10) working days (2 weeks) prior to the event or late cancellation charges of 50% of the contracted amount will be payable. Functions called off within 48 hours will be charged 100% of the contracted amount.**

Tsawwassen Springs Golf is not responsible for any loss or damage, however caused, to any goods, materials, personal belongings, business equipment or property of any kind brought on site or left on site by the lessee during the term of this agreement or following the termination of this agreement. Personal effects must be removed from the Golf Course at the end of each function, unless reserved on a 24 hour basis or upon prior approval of the Golf Shop or the Clubhouse Office. Security of any item's (e.g. laptop computer) left unattended in the Clubhouse is the sole responsibility of the lessee.

Any items (i.e. Hole-In-One prizes, banners, signage) to be displayed on the course must be approved by Tsawwassen Springs. Tsawwassen Springs will not be responsible for any items brought onto the course and left after the event.

Tsawwassen Springs Golf reserves the right to inspect and regulate all private parties, meetings and receptions. The Pro Shop reserves all rights to inspect all bags and carts before they enter the course to ensure compliance with Tsawwassen Springs' policies. The clubhouse does not permit nails, staples tacks etc. to be used on function room walls or doors. Only masking tape is permissible. The convener will be responsible for any damages done to any part of the Clubhouse, premises or equipment, caused by any person attending the function and is also responsible for any replacement on repair charges. All signage must be of a printed material.

Provincial Liquor laws prohibit the service of alcohol before 11am and after 1am. All guests are required to leave 1/2 hour after last call. Smoking and Gambling are prohibited in all function rooms. The consumption of liquor other than that sold by the Clubhouse is prohibited. Golf guests are not to fill there bags with alcohol and drink these items on the course. If guests are found with these items, they will be confiscated and/or the guest will be asked to leave. This is in accordance to Provincial Liquor laws. Food and Beverage items in the Clubhouse or on the Golf Course will be provided by Tsawwassen Springs Golf unless otherwise agreed upon prior to the event based upon Fraser Health Authority guidelines.

Use of Tsawwassen Springs Golf's name or logo must be approved by the Clubhouse Office and/or the Golf Shop.

Tsawwassen Springs Golf cannot be held responsible, as per insurance regulations, for any act of God (earthquake, flood etc.) fire, bomb threat, riot or strike. Tsawwassen Springs Golf cannot be responsible for any act of God that results in guests not being able to attend the function (heavy rain, snow, wind etc.). If Tsawwassen Springs Golf is unable to host the function due to those occurrences listed above, a full refund of the deposit will be issued or another date for the function will be negotiated that is agreeable by both parties.

The tournament organizer shall be responsible for providing the above information to all participants. I have read, understand and agree with the above Terms & Conditions.

Convener Name: \_\_\_\_\_

Signature: \_\_\_\_\_

Date: \_\_\_\_\_