

# TSAWWASSEN SPRINGS BANQUET PACKAGES



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

*Springs Ballroom*

ALLOW THE TSAWWASSEN SPRINGS TEAM TO ASSIST YOU TO PLAN AN 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

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TSAWWASSEN SPRINGS IS A PREMIER LOCATION FOR BANQUETS, CONFERENCES AND CORPORATE MEETINGS. EXPERIENCE OUR HOSPITALITY, SUPERB CUISINE AND EXCEPTIONAL CUSTOMER SERVICE. WE ARE LOCATED IN SUNNY TSAWWASSEN, CONVENIENT ACCESS FROM HWY 99, HWY 17 AND THE TSAWWASSEN FERRY TERMINAL.

## GOLF & DINING

Tsawwassen Springs has five function rooms, state of the art AV services, access to outdoor seating, views of the golf course and home to Pat Quinn Restaurant & Bar.

## CATERING

Choose from a variety of pre-set menus or work with our catering team to customize a menu to suit your taste.

## EVENT CONSULTATIONS

Tsawwassen Springs is the perfect venue for your special events. Our team is available for consultations to discuss your details and will ensure your special event is a success!

THANK YOU FOR CHOOSING TSAWWASSEN SPRINGS,  
WE APPRECIATE YOUR BUSINESS.

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**Julie Tindale**

EVENT SALES MANAGER  
604.948.4674  
[julie@tsawwassensprings.ca](mailto:julie@tsawwassensprings.ca)

**Tyson Parrett**

EVENT SALES MANAGER  
604.948.4673  
[tyson@tsawwassensprings.ca](mailto:tyson@tsawwassensprings.ca)



TSAWWASSEN SPRINGS  
**BREAKFAST MENU**

MINIMUM 15 GUESTS

*Breakfast menus include assorted Juices and Viennese Roast Coffee Regular & Decaffeinated and Tea.*

**THE HAPPY HEART BREAKFAST**

*Granola*

*Seasonal Fresh Cut Fruit & Cottage Cheese*

*Breakfast Wrap with scrambled egg, spinach & cheese*

**\$17 per guest**

**THE SPRINGS MORNING BREAKFAST**

*Seasonal Fresh Cut Fruit*

*Kiwi, Honeydew, Mint Yogurt Parfait with Granola*

*Breakfast Croissant ~ Ham & Cheese*

**\$19 per guest**

**CONTINENTAL BREAKFAST**

*Seasonal Fresh Cut Fruit*

*Assorted Croissants, Danishes & Muffins*

*Assorted Fruit Yogurt*

**\$18 per guest**

**TSAWWASSEN BREAKFAST BUFFET**

*Seasonal Fresh Cut Fruit*

*Assorted Danishes*

*Buttermilk Pancakes ~ maple syrup*

*Scrambled Eggs ~ aged cheddar & chives*

*Canadian Bacon & Breakfast Sausages*

*Sautéed Breakfast Potatoes with Herbs*

**\$26 per guest**

**BREAKFAST ENHANCEMENTS**

*Price reflects guest charge*

**EGGS BENEDICT**

*Ham & Hollandaise Sauce*

**\$7**

**BREAKFAST CROISSANT**

*Ham & Cheese*

**\$6**

**BAGELS**

*Smoked Salmon & Cream Cheese*

**\$7**

**FRENCH TOAST**

*Maple Syrup*

**\$5**



# COFFEE BREAK SUGGESTIONS

## 9TH HOLE COFFEE BREAK

*Chocolate Chip & Oatmeal Raisin Cookies*  
*Almond Biscotti*  
*Banana Bread*  
*Viennese Roast Coffee Regular & Decaffeinated and Tea*

**\$13 per guest**

## CLUBHOUSE BREAK

*Assorted Michel Chuizel Dark Chocolates*  
*Assorted Health/Granola Bars*  
*Potato Chips ~ Assorted varieties*  
*Viennese Roast Coffee Regular & Decaffeinated and Tea*

**\$15 per guest**

## AFTERNOON TEA BREAK

*Scones with clotted cream & strawberry jam*  
*Assorted finger sandwiches salmon dill cream cheese, cucumber mint & herb butter, watercress & egg*  
*Viennese Roast Coffee Regular & Decaffeinated and Tea*

**\$20 per guest**

## PLATTERS

*(Minimum 15 guests)*

### VEGETABLE CRUDITÉS PLATTER

*with soya, mustard mayonnaise dip*

**\$5 per guest**

### ARTISAN BC CHEESE & FRESH GRAPES PLATTER

*crackers, crostini and dried fruits*

**\$10 per guest**

### CHARCUTERIE PLATTER

*with Italian cured meats, olives, artichokes & pickled onions, roasted peppers, assorted crackers & provolone cheese*

**\$8 per guest**

## BAKERY SELECTIONS

### ASSORTED FRESHLY BAKED MUFFINS

**\$33 per dozen**

### ULTIMATE BANANA BREAD

**\$33 per dozen**

### FRESH BAKED SCONES WITH BUTTER & JAMS

**\$33 per dozen**

### TOASTED BAGELS & CREAM CHEESE

**\$44 per dozen**

### DECADENT COOKIES

**\$33 per dozen**

### ASSORTED SQUARES

**\$33 per dozen**

### SOFT DRINKS

**\$2.50**

### ASSORTED JUICES

**\$3.00**

### BOTTLED WATER

**\$2.50**

### VIENNESE ROAST COFFEE & TEA

*Regular & Decaffeinated*  
**\$3.25**



TSAWWASSEN SPRINGS

# PLATED LUNCHEON

## CUSTOMIZE YOUR TWO-COURSE PLATED LUNCHEON MENU.

Listed Entrées are priced on a two (2) course menu which includes a pre-selected (1) salad and (1) Entrée choice plus a vegetarian option. ~ Served with freshly baked rolls and butter.

For additional Entrée choices, add \$5.00 per person. Add a dessert for only \$6.00 per guest.

Minimum 25 guests.

### SALADS

#### MIXED BC BERRY SALAD WITH BUTTER LETTUCE

*mizuna & lolla rossa, feta, pistachios, buttermilk ranch & dijon vinaigrette*

#### SALAD OF ARUGULA & LOLLA ROSSA & THOMPSON GRAPES

*parmesan, pine nuts, vine ripened tomato caper vinaigrette*

### ENTRÉES

#### PIQUILLO PEPPER & GOAT CHEESE FILLED CHICKEN

*potato gratin with aged cheddar & kale, red mojo sauce & seasonal fresh vegetables*

\$29

#### SPAGHETTI TETRAZZINI

*chicken, mushrooms, cream & parmesan cheese*

\$26

#### PENNE WITH CHORIZO & PRAWNS

*fennel & saffron velouté*

\$28

#### PORT WINE BRAISED BONELESS BEEF SHORT RIB

*gratin potato with aged cheddar & kale, port wine demi & seasonal fresh vegetables*

\$39

#### AAA 6OZ WEST COAST CUT STRIPLIN

*handmade spatzle with fromage frais, green peppercorn sauce & seasonal fresh vegetables*

\$42

*Vegetarian Options Available Upon Request*

#### SALMON WITH PROSCIUTTO, BASIL & BOCCONCINI

*olive oil pomme purée, sauce olivette & seasonal fresh vegetables*

\$29

#### ARCTIC CHAR

*sauce vierge, wild mushroom risotto & seasonal fresh vegetables*

\$32

### PLATED DESSERTS

#### CHOCOLATE MOUSSE CAKE

*with seasonal fruit coulis*

#### NY CHEESECAKE

*with seasonal fruit coulis*

#### TIRAMISU

*mascarpone mousse, espresso soaked lady fingers & vanilla anglaise*

### VIENNESE ROAST COFFEE & TEA

*Regular & Decaffeinated*



TSAWWASSEN SPRINGS

# THE CLUBHOUSE LUNCH BUFFET

## CUSTOMIZE YOUR LUNCH BUFFET

\$24 per guest. Minimum 25 guests. ~ Served with freshly baked bread rolls and butter.

### SALADS

(Choose one)

#### CAESAR SALAD

croutons & parmesan  
with caesar dressing

#### SPINACH SALAD

egg & almonds,  
honey dijon vinaigrette

#### GREENS & BERRIES

butter milk ranch &  
balsamic vinaigrette

### SPECIALTY SALADS

(Choose one)

#### SUPERFOOD SALAD

cauliflower, cranberries, apricots,  
cucumber, red onion, cilantro,  
feta & lime pomegranate vinaigrette

#### CAJUN CHICKEN SALAD

black beans, corn, rice,  
red peppers & chipotle mayonnaise

#### COBB SALAD

romaine, watercress & iceberg,  
cherry tomatoes, bacon, chicken,  
eggs & roquefort cheese

#### RAW GREENS

broccoli, peas, spinach, fresh herbs,  
rice with mango cumin dressing

#### RED, WHITE & PURPLE NUGGET POTATO SALAD

caesar dressing, kale, spinach, eggs,  
red peppers & parmesan cheese

### ADD A SOUP

(Choose one. Add \$5 per guest.)

#### TOMATO VODKA SOUP

fresh basil

#### CHIPOTLE CHICKEN SOUP

avocado, lime & cilantro

#### BOSTON CLAM CHOWDER

double smoked bacon

#### NAVY BEAN & ITALIAN SAUSAGE SOUP

zucchini & parmesan

#### PORCINI CAULIFLOWER SOUP

parmesan, chives

### SANDWICHES & WRAPS

(Choose six.)

#### SMOKED TURKEY

cranberry mayonnaise

#### BLACK FOREST HAM

swiss cheese, dijon

#### EGG SALAD

green onion

#### CHICKEN CAESAR WRAP

romaine & parmesan

#### TUNA SALAD

cilantro, tomatoes,  
lime avocado aioli

#### ROAST BEEF

cheddar cheese, tarragon  
aioli, tomato

#### SMOKED & CANDIED SALMON WRAP

wasabi mayonnaise

#### GRILLED VEGETABLE WRAP

pesto mayo,  
mozzarella & balsamic

#### SPICY SHRIMP

guacamole, lettuce, tomato,  
red onion, chili mayonnaise

#### PASTRAMI & SALAMI

red pepper & provolone,  
pesto mayonnaise

#### CHIPOTLE CHICKEN & REFRIED BEAN WRAP

havarti, rice & corn

### DESSERTS

#### SEASONAL FRESH CUT FRUIT PLATTER

#### ASSORTED COOKIES & SQUARES

#### VIENNESE ROAST COFFEE & TEA

Regular & Decaffeinated



TSAWWASSEN SPRINGS

# THE CENTENNIAL LUNCH BUFFET

## CUSTOMIZE YOUR LUNCH BUFFET

\$33 per guest. Minimum 25 guests. ~ Served with Garlic & Cheese Bread.

### SALADS

(Choose one)

#### CAESAR SALAD

croutons & parmesan  
with caesar dressing

#### SPINACH SALAD

egg & almonds,  
honey dijon vinaigrette

#### GREENS & BERRIES

buttermilk ranch  
& balsamic vinaigrette

### SPECIALTY SALADS

(Choose one)

#### RAW GREENS

broccoli, peas, spinach, fresh herbs,  
rice with mango cumin dressing

#### CAJUN CHICKEN

black beans, corn, rice,  
red peppers & chipotle mayonnaise

#### COBB SALAD

romaine, watercress & iceberg,  
cherry tomatoes, bacon, chicken,  
eggs & roquefort cheese

#### SUPERFOOD SALAD

cauliflower, cranberries, apricots,  
cucumber, red onion, cilantro,  
feta & lime pomegranate vinaigrette

#### RED, WHITE & PURPLE NUGGET POTATO SALAD

caesar dressing, kale, spinach, eggs,  
red peppers & parmesan cheese

### ADD A SOUP

(Choose one. Add \$5 per guest.)

#### TOMATO VODKA SOUP

fresh basil

#### CHIPOTLE CHICKEN SOUP

avocado, lime & cilantro

#### BOSTON CLAM CHOWDER

double smoked bacon

#### NAVY BEAN & ITALIAN SAUSAGE SOUP

zucchini & parmesan

#### PORCINI CAULIFLOWER SOUP

parmesan, chives

### PASTA

(Choose two.)

#### PENNE WITH FENNEL

chorizo & prawns with  
saffron velouté

#### SPINACH RICOTTA CANNELLONI

tomato sauce,  
béchamel & mozzarella

#### SPAGHETTI TETRAZZINI

chicken, mushrooms,  
cream & parmesan gratin

#### TRI COLOURED CHEESE TORTELLINI

3 cheese sauce & peppers

'MAC N CHEESE'  
cavatappi pasta &  
aged white cheddar sauce

#### PENNE CARBONARA

confit of pork belly

#### PENNE & MEATBALLS

smoked tomato &  
bocconcini gratin

#### RIGATONI WITH PORK RAGU

parmesan cheese

### DESSERTS

#### SEASONAL FRESH CUT FRUIT PLATTER

#### ASSORTED CAKES & SWEETS

#### VIENNESE ROAST COFFEE & TEA

Regular & Decaffeinated



TSAWWASSEN SPRINGS

# THE PAR FOUR LUNCH BUFFET

## CUSTOMIZE YOUR LUNCH BUFFET

\$39 per guest. Minimum 25 guests. ~ Served with freshly baked bread rolls and butter.

### SALADS

(Choose one)

#### CAESAR SALAD

croutons & parmesan  
with caesar dressing

#### SPINACH SALAD

egg & almonds,  
honey dijon vinaigrette

#### GREENS & BERRIES

buttermilk ranch  
& balsamic vinaigrette

### SPECIALTY SALADS

(Choose two)

#### SUPERFOOD SALAD

cauliflower, cranberries, apricots,  
cucumber, red onion, cilantro,  
feta & lime pomegranate vinaigrette

#### COBB SALAD

romaine, watercress & iceberg,  
cherry tomatoes, bacon, chicken,  
eggs & roquefort cheese

#### ORZO PASTA SALAD

pesto, arugula, lolla rossa,  
pine nuts, capers, grape tomatoes  
& parmesan cheese

#### RAW GREENS

broccoli, peas, spinach, fresh herbs,  
rice with mango cumin dressing

#### RED, WHITE & PURPLE NUGGET POTATO SALAD

caesar dressing, kale, spinach, eggs,  
red peppers & parmesan cheese

#### CAJUN CHICKEN

black beans, corn, rice,  
red peppers & chipotle mayonnaise

### SOUP

(Choose one)

#### NAVY BEAN & ITALIAN SAUSAGE SOUP

zucchini & parmesan

#### TOMATO VODKA SOUP

fresh basil

#### CHIPOTLE CHICKEN SOUP

avocado, lime & cilantro

#### PORCINI CAULIFLOWER SOUP

parmesan, chives

### ENTRÉES

(Choose one)

#### WHOLE ROASTED CHICKEN

herbes de provence jus

#### CHICKEN FRICASSÉE

mushrooms & dijon cream

#### BREAST OF CHICKEN

shiitake mushrooms & sesame oil velouté

#### BEEF BOURGUIGNON

bacon & crimini mushrooms

#### SALMON WITH SAUCE VIERGE

tomatoes, basil,  
olive oil & red wine vinegar

### VEGETABLES, POTATO AND RICE

(Choose two)

#### 'MAC N CHEESE'

cavatappi pasta &  
aged white cheddar sauce

#### ROASTED SEASONAL VEGETABLES

lemon & herbs

#### ROASTED NUGGET POTATOES

pesto

#### MASHED POTATOES

white pepper & horseradish

#### GRILLED VEGETABLES

zucchini, peppers, eggplant,  
asparagus, mushroom,  
feta & balsamic

#### JASMINE STEAMED RICE

infused with  
lemongrass & ginger

#### GRATIN DAUPHINOIS

swiss cheese & cream

#### MASHED POTATOES

aged cheddar 'n chive

### DESSERTS

#### SEASONAL FRESH CUT FRUIT PLATTER

#### ASSORTED CAKES & SWEETS

#### VIENNESE ROAST COFFEE & TEA

Regular & Decaffeinated

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TSAWWASSEN SPRINGS

# SPRINGS THREE COURSE PLATED DINNER

Minimum 25 guests. ~ Served with freshly baked bread rolls and butter.

## SOUP

(Choose one)

### PORCINI CAULIFLOWER SOUP

*parmesan cheese & chives*

### TOMATO VODKA SOUP

*fresh basil*

OR

## SALADS

(Choose one)

### MIXED BC BERRY SALAD

*butter lettuce, mizuna, chicory, feta, pistachios, buttermilk ranch & dijon vinaigrette*

### SPICED GRILLED PEARS AND WATERCRESS SALAD

*arugula & mixed greens, pine nuts, parmesan & lemon vinaigrette*

### SALAD OF POACHED PEAR & ROQUEFORT

*endive, frisée, butter lettuce, lolla rossa, candied pecans, pear & walnut vinaigrette*

### SALAD OF ARUGULA

*lolla rossa, frisée, grapes, manchego cheese, almonds, vine ripened tomato caper vinaigrette*

### SALAD OF ROASTED RAINBOW BEETS & GOAT CHEESE

*lolla rossa, arugula, almonds & honey beet vinaigrette*

## ENTRÉES

(Choose one)

### PIQUILLO PEPPER & GOAT CHEESE STUFFED CHICKEN BREAST

*potato gratin with manchego & kale, red mojo sauce & seasonal fresh vegetables*

\$45

### GRILLED CHIPOTLE CHICKEN BREAST

*orzo with roast corn, cherry tomato, smoked paprika & mascarpone, romesco sauce & seasonal fresh vegetables*

\$44

### PANCETTA & GRUYÈRE STUFFED CHICKEN BREAST

*handmade spatzle with fromage frais, wild mushroom & dijon velouté & seasonal fresh vegetables*

\$46

### PORT WINE BRAISED BONELESS CERTIFIED ANGUS BEEF SHORT RIB

*gratin dauphinois, port wine demi & seasonal fresh vegetables*

\$45

### 8OZ WEST COAST CUT AAA STRIPLIN

*potato gratin with aged cheddar & kale, romesco sauce & seasonal fresh vegetables*

\$59

### GRILLED BEEF TENDERLOIN

*israeli couscous risotto with chorizo & prawn, red mojo sauce & seasonal fresh vegetables*

\$65

*Vegetarian Options Available Upon Request*

### SALMON WITH PROSCIUTTO, BASIL & BOCCONCINI

*olive oil pomme purée, sauce olivette & seasonal fresh vegetables*

\$45

### SEARED SALMON WITH NORI

*avocado purée, wasabi mash, asparagus & baby carrot*

\$44

### ARCTIC CHAR

*sauce vierge, wild mushroom risotto & seasonal fresh vegetables*

\$47

## PLATED DESSERTS

(Choose one)

### CHOCOLATE MOUSSE CAKE

*passion fruit & fruit coulis*

### NY CHEESECAKE

*strawberries & vanilla anglais*

### TRIPLE CHOCOLATE CAKE

*passion fruit coulis & chantilly cream*

### TIRAMISU

*mascarpone mousse, espresso soaked lady fingers & vanilla anglaise*

## VIENNESE ROAST COFFEE & TEA

*Regular & Decaffeinated*

100 - 5133 SPRINGS BOULEVARD TSAWWASSEN, BC V4M 0A6 | T.604.948.1533

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TSAWWASSEN SPRINGS

# THE SANDPIPER DINNER BUFFET

\$49 per guest. Minimum 40 guests. ~ Served freshly baked bread rolls and butter.

## SPECIALTY SALADS

### SPINACH MIMOSA SALAD

*toasted almonds & honey dijon vinaigrette*

### SUPERFOOD SALAD

*cauliflower, cranberries, apricots, cucumber, red onion, cilantro, feta & lime pomegranate vinaigrette*

### CAJUN CHICKEN SALAD

*black beans, corn, rice, red peppers & chipotle mayonnaise*

### CAESAR SALAD

*garlic croutons & creamy caesar dressing*

### COBB SALAD

*romaine, endive, watercress & iceberg, cherry tomatoes, bacon, chicken, eggs & roquefort cheese*

## ENTRÉES

### SALMON

*soy, ginger & cilantro*

### CAVATAPPI PASTA WITH PRAWNS

*roasted tomatoes, feta & mint*

### GRILLED ZUCCHINI, EGGPLANT, PEPPERS & ASPARAGUS

*wild mushrooms, goat cheese & balsamic reduction*

### WHITE PEPPER & HORSERADISH MASHED POTATOES

## YOUR CHOICE OR EITHER BEEF OR CHICKEN

### ROAST BONELESS BARON OF BEEF CARVING STATION

*served medium rare, horseradish & dijon*

OR

### ROASTED BONE IN CHICKEN

*herbes de provence jus*

## UPGRADE YOUR ROAST BEEF

### SIRLOIN ROAST

*add \$9 per guest*

### PRIME RIB

*add \$12 per guest*

## DESSERT

### SEASONAL FRESH FRUIT PLATTER

### A DAILY SELECTION OF ASSORTED CAKES & SWEETS

### VIENNESE ROAST COFFEE & TEA

*Regular & Decaffeinated*



TSAWWASSEN SPRINGS

# THE GRAND SPRINGS DINNER BUFFET

\$59 per guest. Minimum 40 guests. ~ Served with freshly baked bread rolls and butter.

## SALADS

(Choose two)

### CAESAR SALAD

croutons & parmesan with caesar dressing

### SPINACH SALAD

egg & almonds with honey dijon vinaigrette

### RAW GREENS SALAD

broccoli, peas, spinach, fresh herbs, rice with mango cumin dressing

## SPECIALTY SALADS

(Choose four)

### SUPERFOOD SALAD

cauliflower, cranberries, apricots, cucumber, red onion, cilantro, feta & lime pomegranate vinaigrette

### ORZO PASTA SALAD

pesto, arugula, lolla rossa, pine nuts, capers, grape tomatoes & parmesan cheese

### COBB SALAD

romaine, watercress, iceberg lettuce, cherry tomatoes, bacon, chicken, eggs & roquefort cheese

### SUI CHOI & BABY SHRIMP SALAD

carrots, daikon, peas, bean sprouts with soy mustard dressing

### RED, WHITE & PURPLE NUGGET POTATO SALAD

kale, spinach, eggs, red peppers & parmesan with caesar dressing

### SALAD OF GOLDEN BEETS, FENNEL & ORANGES

goat cheese & citrus vinaigrette

## PLATTERS

(Choose one)

### FRESH GRILLED RARE ALBACORE TUNA

tomatoes, french green beans, eggs & nugget potatoes

### CURED MEATS, CHEESE & PICKLED VEGETABLES

ham, pepperoni & sausage, marinated artichokes, eggplant, pickled onions, roasted peppers, olives & assorted cheeses

### VEGETABLE CRUDITÉS PLATTER

with soy mustard mayonnaise dip

## VEGETABLES

(Choose one)

### CAULIFLOWER & KALE GRATIN

with aged cheddar

### GRILLED ZUCCHINI, EGGPLANT, PEPPERS & ASPARAGUS

wild mushrooms, goat cheese & balsamic reduction

### FRESH ROASTED SEASONAL VEGETABLES

lemon & herbs

## RICE & POTATO

(Choose one)

### JASMINE STEAMED RICE

infused with lemongrass & ginger

### ROASTED NUGGET POTATOES

with pesto

### GRATIN DAUPHINOIS

swiss cheese & cream

### MASHED POTATOES

white pepper & horseradish

Choices of pasta, entrées & desserts continued on the next page.



TSAWWASSEN SPRINGS

# THE GRAND SPRINGS DINNER BUFFET

\$59 per guest. Minimum 40 guests. ~ Served with freshly baked bread rolls and butter.

Choices of salads, platters & sides on the previous page.

## PASTA

(Choose one)

**PENNE WITH FENNEL,  
CHORIZO & PRAWNS**

*saffron velouté*

**'MAC N CHEESE'**

*cavatappi pasta &  
aged white cheddar sauce*

**TRI COLOURED CHEESE  
TORTELLINI**

*3 cheese sauce & peppers*

## ENTRÉES

(Choose three)

### POULTRY

**ROASTED BONE IN CHICKEN**

*herbes de provence jus*

**BUTTER CHICKEN**

*mild to medium spice*

**SEARED BREAST OF CHICKEN**

*shiitake mushrooms with  
sesame oil velouté*

**CHICKEN FRICASSÉE**

*pearl onions,  
mushrooms & dijon cream*

### SEAFOOD

**HALIBUT**

*with romesco sauce*

**SALMON**

*with soy, ginger & cilantro*

**SALMON WITH SAUCE VIERGE**

*tomatoes, basil,  
olive oil & red wine vinegar*

### MEATS

**BEEF BOURGUIGNON**

*bacon & crimini mushrooms*

**LAMB ROGAN GOSH**

*mild to medium spice*

**ROAST PORK LOIN  
MACEDONIAN STYLE**

*yogurt, cumin, saffron,  
feta & fried onions*

**ROAST BONELESS BARON  
OF BEEF CARVING STATION**

*served medium rare with  
horseradish & dijon*

## UPGRADE YOUR ROAST BEEF

**SIRLOIN ROAST**

*add \$9 per guest*

**PRIME RIB**

*add \$12 per guest*

## DESSERT

**SEASONAL FRESH FRUIT PLATTER**

**AN ASSORTMENT OF  
SEASONAL CAKES & SWEET TREATS  
FROM OUR PASTRY TEAM**

**VIENNESE ROAST COFFEE & TEA**

*Regular & Decaffeinated*



TSAWWASSEN SPRINGS

# CHIC COCKTAIL RECEPTION

\$24 per guest. Minimum 30 guests.

## HORS D'OEUVRES

(based on 6 pieces total per guest)

### TUNA POKE

*ponzu sauce*

### SMOKED & CANDIED SALMON RILLETTES

*wasabi mayonnaise*

### THAI FISH & PRAWN BROCHETTE

*lime chili mayonnaise*

### COMPRESSED WATERMELON & GOAT CHEESE

*cardamom & balsamic*

### OYSTERS MOTOYAKI

*japanese mayonnaise*

### CHICKEN BITES KARAAGE STYLE

*sriracha & japanese mayonnaise*

## CHOICE OF

### VEGETABLE CRUDITÉS PLATTER

*soy mustard mayonnaise dip*

⋮  
OR  
⋮

### MINI SUPERFOOD SALAD BOX

*raw broccoli, peas, spinach, red onion, quinoa with mango cumin dressing*

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# CLASSIC COCKTAIL RECEPTION

\$28 per guest. Minimum 30 guests.

## HORS D'OEUVRES

(based on 6 pieces total per guest)

### BC FRESH OYSTERS

*gin & tonic, grapefruit pearls*

### DEVILISH EGG

*with prawn & marie rose mayonnaise*

### GRILLED SPICED PEAR SPEAR

*prosciutto, arugula, asiago*

### BEEF SLIDER

*angus beef patty, bacon jam, roast tomato, sriracha mayonnaise & cheddar*

### CHICKEN BITES KARAAGE STYLE

*sriracha & japanese mayonnaise*

### MAC N CHEESE FRITTERS

*3 year old aged cheddar*

## CHOICE OF

### VEGETABLE CRUDITÉS PLATTER

*soy mustard mayonnaise dip*

⋮  
OR  
⋮

### MINI SUPERFOOD SALAD BOX

*raw broccoli, peas, spinach, red onion, quinoa with mango cumin dressing*



TSAWWASSEN SPRINGS

# DECADENT COCKTAIL RECEPTION

\$36 per guest. Minimum 30 guests.

## HORS D'OEUVRES

*(based on 6 pieces total per guest)*

### BEEF TARTARE

*paris toast*

### GRILLED SPICED PEAR SPEAR

*prosciutto, arugula, asiago*

### CRAB & LIME SALAD

*cucumber & ginger*

### LAMB MEATBALL

*cumin & green grapes*

### CHICKEN BITES KARAAGE STYLE

*sriracha & japanese mayonnaise*

### OYSTERS KILPATRICK

*bacon & worcestershire*

## CHOICE OF

### TUNA TATAKI CARVING STATION

*grilled rare albacore tuna, avocado mousse,  
ponzu, kaiware sprouts*

OR

### FLANK STEAK CARVING STATION

*smoked sweet paprika marinade  
with chimichurri sauce*

## CHOICE OF

### MINI SUPERFOOD SALAD BOX

*raw broccoli, peas, spinach, red onion,  
quinoa with mango cumin dressing*

OR

### VEGETABLE CRUDITÉS PLATTER

*soy mustard mayonnaise dip*



TSAWWASSEN SPRINGS

# RECEPTION À LA CARTE

\$38 per dozen. Minimum 2 dozen per item.

## COLD

### BEEF TARTARE

*paris toast*

### COMPRESSED WATERMELON & GOAT CHEESE

*cardamom & balsamic*

### CRAB & LIME SALAD

*cucumber & ginger*

### GRILLED SPICED PEAR SPEAR

*prosciutto, arugula, asiago*

### MINTED PEA SHOOTER

*prawn with lemon*

### BC FRESH OYSTER

*gin & tonic, grapefruit pearls*

### DEVEILED EGG

*with prawn & marie rose mayonnaise*

### HONEYDEW & KIWI HEALTH SHOT

*with mint lime & gold*

### SMOKED & CANDIED SALMON RILLETTES

*wasabi mayonnaise*

### TUNA POKE

*ponzu*

## HOT

### SHRIMP GYOZA

*ponzu sauce*

### ARANCINI MUSHROOM

*mozzarella*

### LAMB MEATBALL

*cumin & green grapes*

### PANKO CRUSTED CAMEMBERT

*honey & roast garlic*

### MAC N CHEESE FRITTER

*aged cheddar*

### THAI FISH & PRAWN BROCHETTE

*lime chili mayonnaise*

### MUSSELS FARCIES

*garlic & parsley butter*

### OYSTERS KILPATRICK

*bacon & worcestershire*

### OYSTERS MOTOYAKI

*japanese mayonnaise*

### PANKO CRUST PRAWNS

*chipotle mayonnaise*

### CHICKEN BITES

*karaage style with sriracha &  
japanese mayonnaise*



TSAWWASSEN SPRINGS  
**ENHANCEMENTS**

*Minimum 30 guests*

**HOT OR COLD OYSTER BAR**

*\$9 per guest  
(3 oysters per guest)*

*CHOICE OF*

**HOT ~ BC OYSTERS KILPATRICK**

*with bacon & worcestershire,  
motoyaki style*

*OR*

**COLD ~ BC OYSTERS**

*pickled shallots, gin & tonic,  
togarashi vinaigrette*

**SLIDER BAR**

*\$9 per guest  
(2 sliders per guest)*

*CHOICE OF ANY TWO*

**BEEF SLIDER**

*angus beef patty, bacon jam, roast  
tomato, sriracha mayonnaise &  
cheddar*

**CHIPOTLE CHICKEN SLIDER**

*roast corn relish & chipotle  
mayonnaise*

**PRAWN PO' BOY SLIDER**

*new orleans remoulade, tomato &  
lettuce*

**JAPANESE HOT DOG SLIDER**

*beef, pickled daikon, japanese  
mayonnaise, nori & teriyaki sauce*

**QUINN'S PIZZA**

*\$16 per pizza  
12 inch ~ 8 slices*

*YOUR CHOICE OF THE FOLLOWING  
HANDMADE ARTISAN PIZZAS*

**MARGHERITA**

*san marzano tomatoes,  
mozzarella & basil*

**AL FUNGHI**

*with porcini béchamel,  
pickled wild mushrooms, mozzarella*

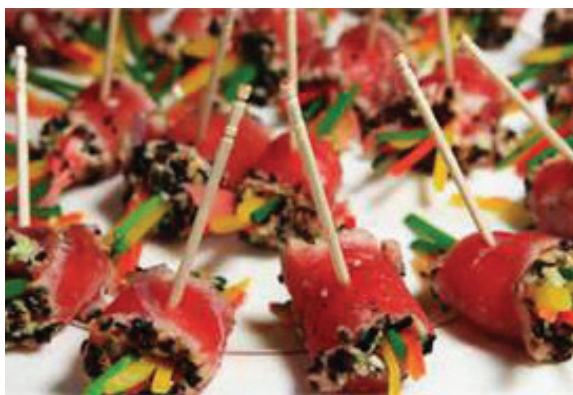
**AL FORMAGGIO**

*fiore del latte, provolone, parmesan*

**ALLA CARNE**

*pepperoni, sopressata,  
mozzarella & chili*

A cocktail reception at Tsawwassen Springs allows your guests to mingle, while being treated to signature cocktails, decadent hors d'oeuvres and live chef stations.







TSAWWASSEN SPRINGS

## PLATTERS

*Minimum 30 guests*

### FRESH FRUIT PLATTER

*assorted seasonal fresh fruit*

**\$8 per guest**

### ARTISAN BC CHEESE & FRESH GRAPES PLATTER

*crackers, crostini & dried fruits*

**\$10 per guest**

### VEGETABLES CRUDITÉS PLATTER

*with soya, mustard mayonnaise dip*

**\$5 per guest**

### ASSORTED SWEET TREAT PLATTER

*An assortment of sweet treats  
from our Pastry Team*

**\$8 per guest**

### CHARCUTERIE PLATTER

*with italian cured meats,  
olives, artichokes & pickled onions,  
roasted peppers, assorted crackers &  
provolone cheese*

**\$8 per guest**

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## ACTION STATIONS WITH CARVER

*Minimum 30 guests*

### FLANK STEAK CARVING STATION

*smoked sweet  
paprika marinade with  
chimichurri sauce*

**\$12 per guest**

### GRILLED QUAIL WITH LIME & CILANTRO

*spicy mango peanut purée*

**\$12 per guest**

### TUNA TATAKI CARVING STATION

*grilled rare albacore tuna,  
avocado mousse, ponzu,  
kaiware sprouts*

**\$12 per guest**

### WHOLE ROASTED BEEF TENDERLOIN

*celeriac purée, red wine jus &  
blue cheese biscotti*

**\$15 per guest**

ENHANCE YOUR COCKTAIL PARTY WITH OUR SPECIALTY DESIGNED STATIONS.



TSAWWASSEN SPRINGS

# SPRINGS BEVERAGE SELECTIONS

## HOST BAR

WELL SPIRITS

\$6.00

DOMESTIC BEER

\$6.00

IMPORT BEER

\$7.00

CIDERS AND COOLERS

\$7.00

WINE BY THE GLASS

\$6.00

SOFT DRINKS

\$2.50

ASSORTED JUICES

\$3.00

## CASH BAR

WELL SPIRITS

\$7.00

DOMESTIC BEER

\$7.00

IMPORT BEER

\$8.00

CIDERS AND COOLERS

\$8.00

WINE BY THE GLASS

\$7.00

SOFT DRINKS

\$2.75

ASSORTED JUICES

\$3.35

## WINE SELECTION (BY THE BOTTLE)

PELLER FAMILY SERIES CABERNET MERLOT

\$30.00 by the bottle

PELLER FAMILY SERIES SAUVIGNON BLANC

\$30.00 by the bottle

## ADDITIONAL BEVERAGES

SPARKLING APPLE CIDER

*(710ml Bottle)*

\$15.00

NON ALCOHOLIC PUNCH

*(5 liters, 30 glasses)*

\$60.00

ALCOHOLIC PUNCH

*(5 liters, 30 glasses)*

\$125.00

CHAMPAGNE PUNCH

*(5 liters, 30 glasses)*

\$125.00



# TERMS AND CONDITIONS

## FOOD & BEVERAGE

- All food and beverage served in Tsawwassen Springs must be provided by Tsawwassen Springs. The exception is wedding cakes or special occasion cakes, for which a \$2.50 per person service fee applies.
- 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 Catering Office at least two weeks prior to your function.
- All prices are subject to change without notice.
- In accordance with B.C. Liquor laws, all alcoholic beverages consumed in the licensed areas must be purchased by Tsawwassen Springs through the BC Liquor Distribution branch. Host/Cash Bar must be closed at 12:30 am and liquor is not permitted 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.

## HOST & CASH BAR

### HOST BAR

- The host pays for all consumed beverages. Applicable taxes and service charge are not included in host bar prices.
- Bartender labour is complimentary if consumption exceeds \$400.00

### CASH BAR

- Guests are responsible for paying for their own beverages. Cash bar prices are inclusive of taxes.
- Cashier labour is \$150.00 per cashier.
- Bartender labour \$150.00 per bartender.
- Bartender labour is complimentary if consumption exceeds \$400.00

## DEPOSIT & PAYMENT

- A deposit of \$1,500.00 is required to confirm all bookings.
- This deposit is non-refundable unless we are able to re-book the space with comparable business.
- A second deposit for 50% of the total value of the event is due 6 months prior to the scheduled event date. Full prepayment for the remainder of the estimated value of the event is due 5 days prior to the event date.
- Any outstanding balance is required to be paid within 7 days upon conclusion of the event.
- Payment may be made by a bank draft, certified cheque, cash or credit card.
- We also will require a credit card for our file as guarantee.
- We do accept applications for credit with corporate bookings which can be arranged through our Credit Department, a minimum of three weeks are required for processing the credit application. Tsawwassen Springs reserves the right to require full prepayment should the Credit Application not be approved.



# 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% GOODS & SERVICES TAX (GST)
ALCOHOLIC BEVERAGES	5% GST, 10% LIQUOR TAX (LTAX)
LABOUR	5% GST
18% SERVICE CHARGE	5% GST
AUDIO VISUAL EQUIPMENT	5% GST, 7% PROVINCIAL SALES TAX (PST)
MISCELLANEOUS	5% GST
SOCAN FEES	5% GST

- Meal functions starting 30 minutes beyond agreed upon service time may be subject to a \$15.00 charge per server, per hour. Tsawwassen Springs will not be held responsible for overcooked food as a result of late meal service due to client's request.
- Special setups and moving of chairs, tables and other equipment during the course of the event may result in applicable labour fees.

## SOCAN & RESOUND FEES

- A SOCAN License, (fees on behalf of the Society of Composers, Authors and Music Publishers of Canada) and Resound Fee (fees for the fair compensation for artists and their record companies for their performance rights) will apply for any use of published music during an event. Fee 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	\$20.56	\$41.13
101 - 300	\$29.56	\$59.17
301 - 500	\$61.69	\$123.38
500	\$87.40	\$174.79

RESOUND 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
500	\$39.33	\$78.66



# TERMS AND CONDITIONS

## GUARANTEE

- An estimated guarantee is due 10 days prior to your event. A final estimate of costs will be prepared for you based on this number. A final guarantee is due 5 days prior to the event and final payment will be due at this time. 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. Additional numbers may be added after the guarantee, based on available space and product. The final invoice will reflect the number guaranteed or the number in attendance, whichever is greater.

## PARKING

- Parking is complementary for all guests. We are not responsible for damage or lost items while cars are parked in our 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 \$50.00 per hour.

## AUDIOVISUAL

- Tsawwassen Springs is pleased to have Clarke's AV as our in-house audiovisual company. All audiovisual arrangements can be made directly with Clarke's AV or with your Event Sales Manager.
- Using an audio visual company other than Clarke's AV Will result in an additional service fee which is applied to each meeting room booked.
- The following House Sound Patch fees will apply for all outside A/V suppliers
  - Boardroom or individual function rooms ~ \$150.00 per day
  - Springs Ballroom ~ \$500.00 per day
- Labour charges will apply should Tsawwassen Springs be required to supervise the equipment move in and out. Tsawwassen Springs reserves the right to approve all specifications, including electrical requirements, from outside suppliers. Outside suppliers must comply with all requirements we deem appropriate, in our sole discretion, regarding use of function space, facilities and use of our services. Tsawwassen Springs Private Events Catering department can facilitate all arrangements on behalf of the client.

Audiovisual Fees are continued on the next page.



# TERMS AND CONDITIONS

## AUDIOVISUAL & OTHER FEES

Wireless High Speed Internet Access	Complimentary
1 <sup>st</sup> Podium & Wired Microphone	Complimentary
Easel	\$10.00
Laser Pointer	\$25.00
5 x 8 Screen and Flying Projector	\$400.00
ADDITIONAL 5 x 8 Screen and Flying Projector	\$200.00 each
6 x 11 Screen and Flying Projector	\$600.00
Use of all 5 screens in Springs Ballroom	\$1200.00
Flip Chart and Markers	Clarks AV
Whiteboard with Markers	Clarks AV
Polycom (Speaker Phone)	Clarks AV
Additional Wired Microphone	Clarks AV
Wireless Lapel Microphone	\$125.00
Wireless Handheld Microphone	\$125.00
4 Channel Mixer	Clarks AV
Direct Input (DI) Box	Clarks AV

*Quotes for additional A/V Equipment are available upon request.*

## CORPORATE MEETING ROOM RENTAL RATES

*Food & Beverage Minimums Apply.*

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	\$500	\$800
Springs Ballroom West	\$800	\$1200
Springs Ballroom East & Terrace	\$800	\$1200
Springs Ballroom including Terrace	\$1200	\$2400
Boardroom (seats 8 - 10 guests)	\$75	\$150



# TERMS AND CONDITIONS

## CANCELLATION POLICY & ATTRITION

- Once a date is confirmed as Definite, should you wish to change to an alternate date, based on available space, the deposit will transfer to new date.
- Should a cancellation occur the deposit would be non-refunded unless a comparable function is booked in that space as noted below. Please note the following attrition schedule:

### ONCE EVENT IS BOOKED THE FOLLOWING WILL APPLY

	Cancellation fee	NOTE
365 - 270 days prior to event	25% of anticipated food and beverage revenue, plus tax	Unless space can be rebooked with a comparable event
269 - 181 days prior to event	50 % of anticipated food and beverage revenue, plus tax	Unless space can be rebooked with a comparable event
180 - 91 days prior to event	75% of anticipated food and beverage revenue, plus tax	Unless space can be rebooked with a comparable event
90 - 0 days prior to event	100% of anticipated food and beverage revenue, plus tax	N/A