

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

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.

Julie Tindale

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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 STRIPLOIN

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

buttermilk 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

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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

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

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 st 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