



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 course community in Tsawwassen, minutes from the downtown core and YVR, Tsawwassen Springs offers an unparalleled setting to host your next gathering for entertaining clients, family and friends. This incredible facility is an oasis of modern elegance that offers several distinctly unique dining and meeting areas, and a lovely terrace that opens onto spectacular views of the North Shore Mountains. Beautifully appointed, the varied rooms of Tsawwassen Springs provide ultimate 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 service 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 always exceeds your expectations.

We look forward to welcoming you and your guests to our phenomenal property.





TSAWWASSEN SPRINGS

WEDDINGS AT TSAWWASSEN SPRINGS



When you choose Tsawwassen Springs to host your wedding, you are engaging the services of a group of professionals dedicated to being the best. On your wedding day, we will pamper your guests and allow you to relax and celebrate with family and friends. We believe that each couple approaching marriage is unique and, to acknowledge that individuality, we can custom design a menu with you. Personal taste preferences, time and location, number of guests, budget and our venue are all considered while helping you to create your ideal menu and atmosphere. With floor to ceiling windows overlooking the links of the golf course and the North Shore Mountains, your guests will enjoy the breathtaking views from the Springs Ballroom and patio. We look forward to working with you to make your special day an unforgettable occasion! Please schedule a time to view our elegant facilities.

EVENT SALES MANAGER:

Julie Tindale

604-948-4674

julie@tsawwassensprings.ca





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

TSAWWASSEN SPRINGS BREAKFAST OPTIONS

CONTINENTAL BREAKFAST \$17

A selection of chilled fruit juices

Seasonal fresh fruit platter

Freshly baked assorted breakfast pastries, muffins, croissants & fruit preserves

Freshly brewed signature coffee & organic teas

THE SPRINGS MORNING BREAKFAST \$19

A selection of chilled fruit juices

Seasonal fresh fruit platter

Breakfast wrap, scrambled egg, spinach, cheese

Freshly brewed signature coffee & organic teas

HEARTY BREAKFAST BUFFET \$24

A selection of chilled fruit juices

Seasonal fresh fruit platter

Freshly baked assorted breakfast pastries, muffins, croissants & fruit preserves

Scrambled eggs, cheddar, chives

Grilled Canadian bacon

Organic breakfast sausages

Sautéed breakfast potatoes, fresh herbs

Freshly brewed signature coffee & organic teas

19TH HOLE BRUNCH BUFFET \$32

A selection of chilled fruit juices

Seasonal fresh fruit platter

Greek yogurt & house made granola

Freshly baked assorted breakfast pastries, muffins, croissants & fruit preserves

Organic seasonal greens, pomegranate vinaigrette

Super Food Salad, cauliflower, cranberries, apricots, cucumber, red onion, cilantro, feta, mango vinaigrette

Grilled Canadian maple bacon

Organic breakfast sausage

Sautéed breakfast potatoes, fresh herbs

Eggs Benedict

Scrambled eggs, cheddar, chives

Chef Scott's incredible sweet selection buffet

Freshly brewed signature coffee & organic teas

Minimum of 15 guests

Subject to applicable taxes and 18% gratuity on all food and beverage service



TSAWWASSEN SPRINGS

TSAWWASSEN SPRINGS BREAKFAST BUFFET ENHANCEMENTS

Assorted freshly baked muffins \$2.50

Ultimate banana bread \$3

Toasted bagel & cream cheese \$3

Decadent cookies \$2.50

Assorted squares \$2.50

Packaged chips \$2

Cinnamon buns \$3.50

Yogurt & granola \$3.50

Soft drinks \$2.75

Assorted fruit juices \$3

Bottled lemonade \$3

Bottled water \$2.50

Freshly brewed signature coffee or organic teas \$3.25 or 10 cup Thermos \$30



INSPIRATIONAL MORNING COFFEE BREAK \$7

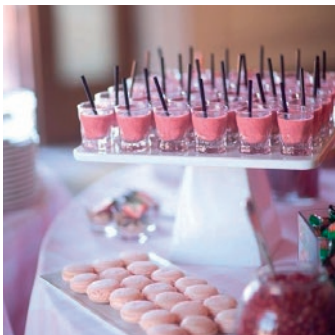
Freshly brewed signature coffee & organic teas

Fresh warm cinnamon buns

TEAM BUILDING AFTERNOON BREAK \$7

Assorted fresh fruit mini smoothies

Freshly baked cookies



Minimum of 15 guests

Subject to applicable taxes and 18% gratuity on all food and beverage service



TSAWWASSEN SPRINGS

TSAWWASSEN SPRINGS BALLROOM MEETING PACKAGE \$40

WE MEAN BUSINESS!

Complimentary Room Rental 5x8 screen and HD 5000 Lumens Projector

CONTINENTAL BREAKFAST

A selection of chilled fruit juices

Seasonal fresh fruit platter

Freshly baked assorted breakfast pastries, muffins, croissants & fruit preserves

Freshly brewed signature coffee & organic teas

CLUBHOUSE SANDWICH LUNCHEON BUFFET

Select 2 salads from our salad options (see page 8 for Chef's Salad Selection)

Select 4 sandwiches (based on 2 half sandwiches per person):

Smoked turkey, tuna salad, roast beef, egg salad, spicy shrimp, ham & cheese

Chicken Caesar wrap, grilled vegetable wrap

Assorted cookies & squares

Freshly brewed signature coffee & organic teas



Minimum 25 guests

Subject to applicable taxes and 18% gratuity on all food and beverage service



TSAWWASSEN SPRINGS

THE CLUBHOUSE SOUP & SANDWICH LUNCHEON BUFFET \$23

Soup of the day

Select 2 salads from our salad options (see page 8 for Chef's Salad Selection)

Select 4 sandwiches (based on 3 half sandwiches per person):

Smoked turkey, tuna salad, roast beef, egg salad, spicy shrimp, ham & cheese

Chicken Caesar wrap, grilled vegetable wrap

Seasonal fresh fruit platter

Assorted cookies & squares

Freshly brewed signature coffee & organic teas

THE CENTENNIAL LUNCHEON PASTA BUFFET \$25

Served with freshly made artisan buns

Select 2 salads from the salad options (see page 8 for Chef's Salad Selection)

Select 2 of the following pasta entrées:

Roasted Mediterranean vegetable cavatappi, artichoke hearts, sundried tomato, zucchini, corn, pesto, arugula, chili

Smoked salmon penne, white wine, fennel cream sauce

Slow braised beef macaroni & cheese, herb crust

Local cheese tortellini, marinara sauce, meatballs

Seasonal fresh fruit platter

Assorted cakes & sweets

Freshly brewed signature coffee & organic teas



Minimum 25 guests

Subject to applicable taxes and 18% gratuity on all food and beverage service



TSAWWASSEN SPRINGS

CREATE YOUR OWN TSAWWASSEN SPRINGS CUSTOM LUNCHEON BUFFET

SELECT 1 ENTRÉE \$33 | SELECT 2 ENTRÉES \$38

Served with freshly made artisan buns

SALADS - SELECT 3

Kale & Romaine Caesar, croutons, house made Caesar dressing

Quinn's Salad, spinach, kale, arugula, cucumber, tomato, pumpkin seeds, pomegranate vinaigrette

Ivy Salad, asparagus, zucchini, corn, tomato, organic greens, scallions, balsamic & lime vinaigrette

Vine ripened tomato, bocconcini, basil, parmesan, olive oil, balsamic reduction

Springs Salad, cauliflower, cranberries, apricots, cucumber, red onion, cilantro, feta, mango vinaigrette

Mediterranean Orzo Salad, baby shrimp, olives, roasted peppers, grape tomatoes, Italian vinaigrette

New Potato Salad, soft eggs, parmesan, creamy chive dressing

Baby Spinach Salad, globe artichoke, grilled asparagus, roasted zucchini salad, citrus vinaigrette

Beet, cherry tomato & orange salad, sweet orange vinaigrette

Indian spiced basmati rice salad, raisins, apple, cilantro & mint

Beefsteak tomato, butter lettuce, crisp bacon, Danish blue cheese



PASTA - SELECT 1

Smoked salmon penne, white wine, fennel cream sauce

Slow braised beef, macaroni & cheese, herb crust

Vegetable cavatappi, artichokes, sundried tomato, zucchini, corn, pesto & arugula

Local cheese tortellini, Provençal sauce, tomato, onion, garlic

VEGETABLES - SELECT 1

Sautéed panache of fresh seasonal market vegetables

Roasted root vegetables, rosemary & garlic

POTATOES/RICE - SELECT 1

Scallop potatoes, cream, chives, onions

Roasted or steamed new potatoes, olive oil & herbs

Buttermilk mashed potatoes

Coconut Jasmine rice



TSAWWASSEN SPRINGS

SPRINGS ENTRÉE CHOICES

POULTRY

*Roasted free-range chicken breast, wild mushroom, white wine, pearl onions, cream
Butter chicken, Jasmine rice*

FISH

*Roasted Wild BC salmon, braised leeks, chardonnay tarragon cream
Seared Wild BC salmon, tomato shallot confit
Baked rock cod, spinach, baby shrimp, champagne, chive, cream*

BEEF

*Slow braised beef, pearl onions, button mushrooms, red wine, lemon & parsley crumb
Korean hoisin glazed beef, sesame, scallions*

PORK

*Pork tenderloin cooked sous vide in buttermilk, apple cider, thyme, & wholegrain mustard cream jus
Pork tenderloin, pear & apricot chutney, blackberry lime jus*

VEGETARIAN OPTION

Chana Masala, curried chickpeas, coconut Jasmine rice

DESSERT

*Seasonal fresh fruit platter
Chef Scott's incredible sweet selection*



BUFFET LUNCH CARVING STATION ENHANCEMENTS

*AAA Slow Roasted Prime Rib – Carving Station \$12/person
AAA Slow Roasted Baron of Beef – Carving Station \$8/person
AAA Roast Sirloin – Carving Station \$10/person
Butterfly Leg of Lamb – Carving Station \$9/person
Pork Loin – Carving Station \$7/ person*

Minimum 25 guests

Subject to applicable taxes and 18% gratuity on all food and beverage service



TSAWWASSEN SPRINGS

TSAWWASSEN SPRINGS PLATED LUNCH

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

Served with freshly baked artisan bread

FIRST COURSE

Chef's soup of the day

or

New England clam chowder, clams, potatoes, bacon, cream

or

Quinn's Salad, spinach, baby kale, arugula, cucumber, tomato, toasted pumpkin seeds, pomegranate vinaigrette

or

Kale & Romaine Caesar, parmesan, garlic croutons, house made Caesar dressing



ENTRÉES

Pan seared Wild BC salmon, braised leeks, chardonnay tarragon cream \$30

or

Roasted free range chicken breast, wild mushroom, white wine, pearl onions, cream \$30

or

Slow braised beef, pearl onions, button mushrooms, red wine lemon & parsley crumb \$30

or

8 ounce Sirloin Steak, buttermilk mashed potatoes, seasonal sautéed fresh vegetables, herb butter \$38

or

Chana Masala, curried chickpeas, coconut Jasmine rice \$27

DESSERTS

New York Cheesecake, lemon curd, raspberries, crumbled shortbread

or

Guinness Chocolate Cake, mascarpone, warm espresso chocolate ganache, chocolate mousse

or

Quinn's Mango Panna Cotta

Our Executive Chef would be delighted to create a custom menu

Minimum of 25 guests

Subject to applicable taxes and 18% gratuity on all food and beverage service



TSAWWASSEN SPRINGS

TSAWWASSEN SPRINGS PLATTERS

Vegetable crudités & dip platter \$5/person

Domestic cheese platter with crackers \$9/person

Domestic cheese & fruit platter with crackers \$14/person

Fresh seasonal fruit platter \$8/person

Assorted sweet treat platter \$8/person

Hummus, tzatziki & pita platter \$6/person

Crab, shrimp, cream cheese, chives, dip & baguette \$8/person

SPRINGS GOURMET PLATTERS

Assorted Finger Sandwiches \$10/person

(4 pieces per person, please select 3 types of sandwiches)

Smoked turkey, tuna salad, roast beef, egg salad, spicy shrimp, ham & cheese

West Coast Salmon Trio Platter \$15/person

Dill gravlax, poached salmon, smoked salmon, arugula mayonnaise

Seafood Platter \$15/person

Marinated tiger prawn, Honey mussels, Seared Albacore tuna, olive oil & basil

Charcuterie Platter \$13/person

Roasted beef, prosciutto, salami, soppressata, black forest ham, pickles, olives

Vegetarian Antipasto Platter \$12/person

Roasted & grilled vegetables, artichokes, peppers, zucchini, eggplant, herb balsamic infusion

Mediterranean Platter \$14/person

Chorizo, saffron chicken breast, tiger prawn, dolmades, olives, grilled peppers

SPRINGS LATE NIGHT SNACKS

Slider Bar – Beef slider or Japanese hot dog slider \$36/dozen

Quinn's Pizza (8 slices) \$16 per pizza

Margherita, Alla Carne, Pepperoni & Mushroom



Minimum 25 guests

Subject to applicable taxes and 18% gratuity on all food and beverage service



TSAWWASSEN SPRINGS

TSAWWASSEN SPRINGS RECEPTION APPETIZER BUFFET \$38

(Price is based on 3 pieces per person of each selected menu item)

PLEASE SELECT 5 ITEMS

Herb & Garlic meatballs, tomato, parmesan

Shrimp gyoza, mango salsa

Vegetarian spring roll, papaya sauce

Buttermilk fried chicken, herb ranch dipping sauce

Steak bites, grainy mustard

Finger sandwiches:

*Smoked turkey, tuna salad, roast beef, egg salad,
spicy shrimp, ham & cheese (please select 3 types of sandwiches)*

Individual fresh cruditiés & dip

Tomato bocconcini kebobs

Jalapeño lentil chickpea slider

Grilled Mediterranean vegetables, balsamic vinaigrette

Individual Spring's super salad

Smoked salmon & cream cheese roulade

Chicken & vegetable satay

Beef slider

\$5 for each additional item



Minimum 25 guests

Subject to applicable taxes and 18% gratuity on all food and beverage service



TSAWWASSEN SPRINGS

TSAWWASSEN SPRINGS PASSED CANAPES

CHILLED

Tuna Poke \$34/dozen

Beef Tartare, petite toast \$33/dozen

BC fresh oysters, shallots & champagne vinegar \$36/dozen

Snow crab & lime salad, cucumber, ginger \$34/dozen

Prawn devilled egg, Marie rose vinaigrette \$33/dozen

Prosciutto wrapped pear spear \$30/dozen

Chicken, grapes, pine nuts, curry remoulade \$31/dozen

Honey dew & kiwi, mint lime \$28/dozen

Watermelon & goat cheese, cardamom & balsamic \$28/dozen

Smoked salmon roulade \$32/dozen

Tomato bocconcini skewer \$30/dozen

SIZZLE

Shrimp gyoza, mango sauce \$30/dozen

Mushroom duxelle, mini puff \$32/dozen

Beef meatball, tomato, parmesan \$31/dozen

Mac n Cheese fritter, aged cheddar \$30/dozen

Oysters Kilpatrick, bacon & Worcestershire \$36/dozen

Panko crusted prawn, chipotle mayonnaise \$33/dozen

Jalapeño chickpea arancini, cashew cheese \$29/ dozen

Buttermilk fried chicken, Sri Rancha dip \$31/dozen

Vegetable spring roll, papaya sauce \$29/dozen

Beef Yorkie \$35/ dozen

ACTION APPETIZER STATIONS

Tuna Tataki, grilled rare albacore tuna \$12/person

Flank Steak carving station, chimichurri sauce \$10/person



Minimum 25 guests. Minimum order 2 dozen per item.

Subject to applicable taxes and 18% gratuity on all food and beverage service



TSAWWASSEN SPRINGS

TSAWWASSEN SPRINGS

CREATE YOUR OWN CUSTOM DINNER BUFFET

SELECT 1 ENTRÉE \$46 | SELECT 2 ENTRÉES \$52

PLATTERS – SELECT 1

Charcuterie Platter

Roasted beef, prosciutto, salami, soppressata, black forest ham, pickles, olives

Vegetarian Antipasto Platter

Roasted & grilled vegetables, artichokes, peppers, zucchini, eggplant, herb balsamic infusion

SALADS – SELECT 4

Kale & Romaine Caesar, croutons, house made Caesar dressing

Quinn's Salad, spinach, kale, arugula, cucumber, tomato, pumpkin seeds, pomegranate vinaigrette

Ivy Salad, asparagus, zucchini, corn, tomato, organic greens, scallions, balsamic & lime vinaigrette

Vine ripened tomato, bocconcini, basil, parmesan, olive oil, balsamic reduction

Springs Salad, cauliflower, cranberries, apricots, cucumber, red onion, cilantro, feta, mango vinaigrette

Mediterranean Orzo Salad, baby shrimp, olives, roasted peppers, grape tomatoes, Italian vinaigrette

New Potato Salad, soft eggs, parmesan, creamy chive dressing

Baby Spinach Salad, globe artichoke, grilled asparagus, roasted zucchini salad, citrus vinaigrette

Beet, cherry tomato & orange salad, sweet orange vinaigrette

Indian spiced basmati rice salad, raisins, apple, cilantro & mint

Beefsteak tomato, butter lettuce, crisp bacon, Danish blue cheese

PASTA – SELECT 1

Smoked salmon penne, white wine, fennel cream sauce

Slow braised beef, macaroni & cheese, herb crust

Vegetable cavatappi, artichokes, sundried tomato, zucchini, corn, pesto, arugula

Local cheese tortellini, Provençal sauce, tomato, onion, garlic

VEGETABLES – SELECT 1

Sautéed panache of fresh seasonal market vegetables

Roasted root vegetables, rosemary & garlic

POTATOES/RICE – SELECT 1

Scallop potato, cream, chives, onions

Roasted or streamed new potatoes, olive oil & herbs

Buttermilk mashed potatoes

Coconut Jasmine rice



SPRINGS ENTRÉE CHOICES

POULTRY

Roasted free-range chicken breast, wild mushroom, white wine, pearl onions, cream

Roasted free range chicken breast, brandy peppercorn sauce

Butter chicken, Jasmine rice

FISH

Pan seared Wild BC salmon, braised leeks, chardonnay tarragon cream

Seared Wild BC salmon, tomato shallot confit

Baked rock cod, spinach, baby shrimp, champagne, chive, cream

BEEF

Slow braised beef, pearl onions, button mushrooms, red wine, lemon & parsley crumb

Korean hoisin glazed beef, sesame, scallions

PORK

Pork tenderloin cooked sous vide in buttermilk, apple cider, thyme, & wholegrain mustard cream jus

Pork tenderloin, pear & apricot chutney, blackberry lime jus

VEGETARIAN OPTIONS

Chana Masala, curried chickpeas, coconut Jasmine rice

DESSERT

Seasonal fresh fruit platter

Chef Scott's incredible sweet selection buffet

DINNER CARVING STATION ENHANCEMENTS

AAA Slow Roasted Prime Rib – Carving Station \$12/person

AAA Slow Roasted Baron of Beef – Carving Station \$8/person

AAA Roast Sirloin – Carving Station \$10/person

Butterfly Leg of Lamb – Carving Station \$9/person

Pork Loin – Carving Station \$7/ person



Minimum 25 guests

Subject to applicable taxes and 18% gratuity on all food and beverage service



TSAWWASSEN SPRINGS

BOUNDARY BAY BARON OF BEEF CARVERY BUFFET DINNER \$44

Served with freshly made artisan buns

SALADS - SELECT 3

Kale & Romaine Caesar, croutons, house made Caesar dressing

Pat Quinn's Salad, spinach, baby kale, arugula, cucumber, tomato, toasted pumpkin seeds, pomegranate vinaigrette

Ivy Salad, asparagus, zucchini, corn, tomato, organic greens, scallions, balsamic & lime vinaigrette

Vine ripened tomato, bocconcini, basil, parmesan, olive oil

Springs Super Salad, cauliflower, cranberries, apricots, cucumber, red onion, cilantro, feta, mango

Italian Mediterranean Orzo Salad, baby shrimp, olives, roasted peppers, grape tomatoes, Italian vinaigrette

New Potato Salad, soft eggs, parmesan, creamy chive dressing

Baby Spinach Salad, globe artichoke, grilled asparagus, roasted zucchini, lemon & garlic

Beet, cherry tomato & orange salad, orange vinaigrette

Indian spiced basmati rice salad, raisins, apple, cilantro & mint

Beefsteak tomato, butter lettuce, crisp bacon, Danish blue cheese

Roasted Baron of Beef Carvery, burgundy jus, creamed horseradish

Buttermilk mashed potatoes

Vegetable cavatappi, artichokes, sundried tomato, zucchini, corn, pesto, arugula

Sautéed panache of fresh seasonal market vegetables

Seasonal fresh fruit platter

Chef Scott's incredible sweet selection buffet

Freshly brewed signature coffee & organic teas



Minimum 25 guests

Subject to applicable taxes and 18% gratuity on all food and beverage service



TSAWWASSEN SPRINGS

WEST COAST PRIME RIB CARVERY BUFFET DINNER \$65

Served with freshly made artisan buns

Quinn's Seafood Platter

Marinated tiger prawns, Honey mussels, seared Albacore tuna olive oil & herb

Organic mixed greens, toasted pumpkin seeds, dried cranberries, champagne vinaigrette

Roasted beet, cherry tomato salad, orange vinaigrette

Super Salad, cauliflower, cranberries, apricots, cucumber, red onion, cilantro, feta, mango vinaigrette

Mediterranean Orzo Salad, baby shrimp, olives, pesto, sundried tomato, artichoke, balsamic dressing

Slow Roasted AAA Prime Rib Carving Station, creamed horseradish, beef jus

Baked filet of Wild BC salmon, white wine, dill, smoked salmon cream

Chana Masala, curried chick peas, Jasmine rice

Vegetable Cavatappi, artichokes, sundried tomato, zucchini, corn, pesto & arugula

Buttermilk whipped potatoes

Seasonal sautéed garden vegetables

Executive Chef Scott's phenomenal dessert buffet

Fresh fruit platter

Freshly brewed signature coffee & organic teas



Minimum 25 guests

Subject to applicable taxes and 18% gratuity on all food and beverage service



TSAWWASSEN SPRINGS

TSAWWASSEN SPRINGS PLATED 3 COURSE DINNER

Listed entrées 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 made artisan buns

FIRST COURSE

Chef's soup of the day

or

*Quinn's Salad, spinach, baby kale, arugula, cucumber,
tomato, pumpkin seeds, pomegranate vinaigrette*

or

Crisp Kale & Romaine Caesar, parmesan, garlic croutons, house made dressing

ENTRÉES

*Roasted free range chicken breast, wild mushrooms, white wine, pearl onions,
cream, baby nugget potatoes, seasonal sautéed vegetables \$42*

or

*Pan seared wild BC salmon, braised leeks, chardonnay tarragon cream, coconut
Jasmine rice, seasonal sautéed vegetables \$42*

or

*Roasted 8 ounce AAA Baron of Beef, Yorkshire pudding, buttermilk mashed potatoes,
seasonal sautéed vegetables, creamed horseradish \$44*

or

Grilled 8 ounce AAA New York steak, buttermilk mashed potatoes, seasonal sautéed vegetables, herb & garlic butter \$50

or

Pan seared halibut, coconut Jasmine rice, seasonal sautéed vegetables, lemon herb glaze \$48

or

*Grilled 6 ounce AAA Beef Tenderloin, Duchess potatoes, seasonal sautéed vegetables, herb butter \$50
Add garlic butter Tiger prawns \$7*

or

Chana Masala, curried chickpeas, coconut Jasmine rice \$35

DESSERTS

New York cheesecake, lemon curd, raspberries, crumbled shortbread

or

Guinness chocolate cake, mascarpone, warm espresso chocolate ganache, chocolate mousse

or

Quinn's Mango Panna Cotta

Minimum of 25 guests

Subject to applicable taxes and 18% gratuity on all food and beverage service



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

\$2.75

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

\$3.00

ASSORTED JUICES

\$3.35

WINE SELECTION BY THE BOTTLE

RED WINE

PELLER FAMILY SERIES CABERNET MERLOT

\$30.00

FINCA LOS PRIMOS MALBEC

\$32.00

J LOHR 'SEVEN OAKS' CABERNET SAUVIGNON

\$52.00

THE HOGSHEAD OLD VINES SHIRAZ

\$44.00

WHITE WINE

PELLER FAMILY SERIES SAUVIGNON BLANC

\$30.00

FRESCOBALDI 'DANZANTE' PINOT GRIGIO

\$36.00

OYSTER BAY SAUVIGNON BLANC

\$45.00

GEHRINGER DRY ROCK CHARDONNAY

\$40.00

Please inquire with your Event Sales Manager about other bottled wine options available

ADDITIONAL BEVERAGES

SPARKLING APPLE CIDER

\$15.00 / Bottle

NON ALCOHOLIC PUNCH

\$60.00 / 5 liters, 30 glasses



ALCOHOLIC PUNCH

\$125.00 / 5 liters, 30 glasses

CHAMPAGNE PUNCH

\$125.00 / 5 liters, 30 glasses

Subject to taxes and gratuity



WEDDING & RECEPTION ROOM RENTAL RATES

ROOM	8:00AM-2:00PM	4:00PM-1:00AM
Springs Ballroom West (seats 120 guests)	\$800	\$1200
Springs Ballroom East & Terrace (seats 160 guests)	\$800	\$1200
Springs Ballroom including Terrace (seats 360 guests)	\$1200	\$2400
Ceremony on the Green	\$300	\$300

All wedding bookings include; Complimentary Bridal Room, round tables that seat up to 10 guests, skirted head table on a riser, white and black table linens and napkins, flatware, dinnerware, glassware, votive candles, cake & gift table, podium and microphone, dancefloor & the Bentley Golf Cart for a photo opportunity.

CORPORATE MEETING ROOM RENTAL RATES

FOOD AND 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

AUDIOVISUAL

Tsawwassen Springs is pleased to offer in house audiovisual equipment. All A/V arrangements and pricing can be discussed directly with your Event Sales Manager. The Springs Ballroom is outfitted with 5 state of the art screens, flying projectors, and sound system.

Wireless High Speed Internet Access	Complimentary
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WEDDING & CORPORATE EVENTS TERMS & 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 cake plating fee of \$2.25/ per person will apply.
- ☐ 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 14 days prior to your function. Menu selections for weddings must be submitted to the Catering Office 30 days prior to your function.
- ☐ All prices are subject to change without notice.
- ☐ 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 12:30 am 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.

DEPOSIT & PAYMENT

- ☐ A non-refundable deposit of \$2000.00 is required to confirm all bookings.
- ☐ 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 12 noon 14 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

- ☐ For corporate events a cancellation notice is required 14 days prior to your event. If a cancellation is provided 7 - 13 days prior to the function, you will be charged a cancellation fee of 50% of the estimated total costs. If a cancellation notice is provided within seven days of the function, you will be charged a cancellation fee of 100% of the guaranteed total costs. For wedding cancellations please refer to our wedding rental contract.

INSURANCE & INDEMNIFICATION

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



TERMS AND CONDITIONS

HOST BAR

- ☐ The host pays for all consumed beverages. Applicable taxes and service charge are not included in host bar prices.
- ☐ Bartender labour is \$150 per bartender.
- ☐ 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.
- ☐ Bartender labour is \$150 per bartender.
- ☐ Bartender labour is complimentary if consumption exceeds \$400 per bar.

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.

SIGNS AND BANNERS

- ☐ Signs are not permitted on the exterior of the building or lobby areas without the approval of the Event Sales Manager.
- ☐ Printed signs for function rooms must be free standing or placed on an easel.
- ☐ Nothing shall be posted, nailed, screwed or otherwise attached to walls, floors, or other parts of the building, chandeliers, or furniture.

MISCELLANEOUS

- ☐ Tsawwassen Springs Management reserves the right to inspect and control all private functions.
- ☐ Tsawwassen Springs will not assume the responsibility for the damage to or loss of any merchandise or articles left in the event facility prior to, during, or following an event.
- ☐ The guest agrees to be responsible for the conduct of his/her guests and for any damages done to the premises during their event or for any damages done by an independent contractor hired by the guest.
- ☐ Use of nails, staples or tacks on any surface other than a corkboard is strictly forbidden.
- ☐ Tsawwassen Springs reserves the right to provide alternate conference/ banquet room (s) suited to the groups requirements.
- ☐ Tsawwassen Springs is pleased to accept deliveries and assist in the handling of materials for your event. Due to the limited storage on the property we are unable to accept shipments any earlier than two days prior to your event. Please arrange for the pickup of all items immediately after your function.



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
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 a 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

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