



TSAWWASSEN SPRINGS

HOMES | GOLF | EVENTS | RESTAURANT & BAR

CHRISTMAS BANQUET PACKAGE 2019



Tsawwassen Springs Annual Christmas Luncheon

RUDOLPH BUFFET LUNCHEON

\$ 37/ Person

Served with Freshly Baked Artisan Rolls



KALE & ROMAINE CAESAR SALAD

Housemade Dressing, Aged Parmesan, Herbed Croutons

ROASTED APPLE SALAD

*Organic Mixed Greens, Arugula, Goat Cheese, Dried Cranberries, Roasted Pecans, Maple Cider Vinaigrette
(Gluten Free)*

SPRINGS SALAD

*Cauliflower, Cranberries, Apricots, Cucumber, Cilantro, Quinoa, Feta, Mango Vinaigrette
(Gluten Free)*



TRADITIONAL SUCCULENT ROASTED TURKEY

*Savory Cranberry & Sage Dressing, Turkey Gravy,
Homemade Cranberry Sauce*

GLAZED MAPLE SOY WILD B.C. SALMON

*Sesame, Scallions
(Gluten Free)*

BOMBAY THAI CURRY

*Potato, Peas, Cauliflower, Chickpeas, Ginger, Cilantro, Coconut Milk, Scented Jasmine Rice
(Vegan, Gluten & Lactose Free)*

BUTTERMILK MASHED POTATOES

(Gluten Free)

ROASTED WINTER VEGETABLE MEDLEY

(Gluten Free)



THE SWEET TOOTH BUFFET

A Selection of Gourmet Mini Desserts

SEASONAL FRESH FRUIT PLATTER

FRESHLY BREWED SIGNATURE COFFEE & ORGANIC TEAS

Minimum 25 guests. Subject to applicable taxes and 18% gratuity on all food & beverage service





Tsawwassen Springs Banquet
CHRISTMAS MISTLETOE BUFFET
\$ 50/ Person

Served with Freshly Baked Artisan Rolls

KALE & ROMAINE CAESAR SALAD
Housemade Dressing, Aged Parmesan, Herbed Croutons

ROASTED APPLE SALAD
*Organic Mixed Greens, Arugula, Goat Cheese, Dried Cranberries, Roasted Pecans, Maple Cider Vinaigrette
(Gluten Free)*

SPRINGS SALAD
*Cauliflower, Cranberries, Apricots, Cucumber, Cilantro, Quinoa, Feta, Mango Vinaigrette
(Gluten Free)*

TRADITIONAL SUCCULENT ROASTED TURKEY
*Savory Cranberry & Sage Dressing, Turkey Gravy,
Homemade Cranberry Sauce*

SLOW BRAISED BEEF SHORT RIB
*Caramelized Pearl Onions, Local Mushrooms, Cabernet, Fresh Herbs
(Gluten Free)*

GLAZED MAPLE SOY WILD B.C. SALMON
*Sesame, Scallions
(Gluten Free)*

BOMBAY THAI CURRY
*Potato, Peas, Cauliflower, Chickpeas, Ginger, Cilantro, Coconut Milk, Scented Jasmine Rice
(Vegan, Gluten & Lactose Free)*

PENNE CARBONARA
Baby Shrimp, Fresh Spring Peas, Bacon, Alfredo

BUTTERMILK MASHED POTATOES
(Gluten Free)

ROASTED WINTER VEGETABLE MEDLEY
(Gluten Free)

THE SWEET TOOTH BUFFET
A Selection of Gourmet Mini Desserts

SEASONAL FRESH FRUIT PLATTER

FRESHLY BREWED SIGNATURE COFFEE & ORGANIC TEAS

Minimum 25 guests. Subject to applicable taxes and 18% gratuity on all food & beverage service





Tsawwassen Springs Banquet
CHRISTMAS SNOWFLAKE BUFFET

\$ 59/ Person

Served with Freshly Baked Artisan Rolls



KALE & ROMAINE CAESAR SALAD

Housemade Dressing, Aged Parmesan, Herbed Croutons

ROASTED APPLE SALAD

*Organic Mixed Greens, Arugula, Goat Cheese, Dried Cranberries, Roasted Pecans, Maple Cider Vinaigrette
(Gluten Free)*

SPRINGS SALAD

*Cauliflower, Cranberries, Apricots, Cucumber, Cilantro, Quinoa, Feta, Mango Vinaigrette
(Gluten Free)*



SLOW ROASTED AAA PRIME RIB CARVERY

*Horseradish, Dijon Herb Crusted, Au Jus
(Gluten Free)*

TRADITIONAL SUCCULENT ROASTED TURKEY

*Savory Cranberry & Sage Dressing, Turkey Gravy,
Homemade Cranberry Sauce*

GLAZED MAPLE SOY WILD B.C. SALMON

*Sesame, Scallions
(Gluten Free)*

BOMBAY THAI CURRY

*Potato, Peas, Cauliflower, Chickpeas, Ginger, Cilantro, Coconut Milk, Scented Jasmine Rice
(Vegan, Gluten & Lactose Free)*

PENNE CARBONARA

Baby Shrimp, Fresh Spring Peas, Bacon, Alfredo

BUTTERMILK MASHED POTATOES

(Gluten Free)

ROASTED WINTER VEGETABLE MEDLEY

(Gluten Free)



THE SWEET TOOTH BUFFET

A Selection of Gourmet Mini Desserts

SEASONAL FRESH FRUIT PLATTER

FRESHLY BREWED SIGNATURE COFFEE & ORGANIC TEAS

Minimum 25 guests. Subject to applicable taxes and 18% gratuity on all food & beverage service





Tsawwassen Springs Banquet

3 COURSE CHRISTMAS PLATED MENU

LUNCH \$35 DINNER \$45

For groups of 25 and over, listed entrees are priced on a menu that includes one pre-selected soup or salad, one pre-selected entree & one pre-selected dessert. For additional entrée choices \$5 will be added.

Served with Freshly Baked Artisan Rolls

FIRST COURSE

KALE & ROMAINE CAESAR SALAD

Housemade Dressing, Aged Parmesan, Herbed Croutons

- or -

NEW ENGLAND CLAM CHOWDER

Clams, Potatoes, Bacon, Cream

ENTRÉES

TRADITIONAL SUCCULENT ROASTED TURKEY

*Savory Cranberry & Sage Dressing, Turkey Gravy, Potato Puree,
Glazed Winter Vegetables, Homemade Cranberry Sauce*

- or -

GLAZED MAPLE SOY WILD B.C. SALMON

*Sesame, Scallions, Roasted Lemon & Garlic Red Bliss Potatoes,
Glazed Winter Vegetables
(Gluten Free)*

- or -

SLOW BRAISED BEEF SHORT RIB

*Caramelized Pearl Onions, Local Mushrooms, Cabernet, Fresh Herbs
Potato Purée, Glazed Winter Vegetables
(Gluten Free)*

- or -

BOMBAY THAI CURRY

*Potato, Peas, Cauliflower, Chickpeas, Ginger, Cilantro, Coconut Milk, Scented Jasmine Rice
(Vegan, Gluten & Lactose Free)*

DESSERT

EGGNOG TIRAMISU

Espresso Glaze, Spiced Rum

- or -

DARK CHOCOLATE CHIFFON CHEESECAKE

*Spiced Berry Compote
(Gluten Free)*

FRESHLY BREWED SIGNATURE COFFEE & ORGANIC TEAS

Minimum 25 guests. Subject to applicable taxes and 18% gratuity on all food & beverage service





Tsawwassen Springs Banquet
CHRISTMAS BRUNCH BUFFET
\$ 39 / Person

CHILLED ORANGE, CRANBERRY & APPLE JUICE

GREEK YOGURT & HOUSEMADE GRANOLA

ASSORTED CHILDREN'S CEREAL

FRESHLY BAKED BREAKFAST PASTRIES, MUFFINS & CROISSANTS

FRESH SEASONAL FRUIT PLATTER



KALE & ROMAINE CAESAR SALAD

Housemade Dressing, Aged Parmesan, Herbed Croutons

ROASTED APPLE SALAD

Organic Mixed Greens, Arugula, Goat Cheese, Dried Cranberries, Pecans, Maple Cider Vinaigrette

PORK BREAKFAST SAUSAGE

SMOKED BACON

SCRAMBLED EGGS

Chorizo, Aged Cheddar Cheese, Tomato, Scallions, Salsa

CLASSIC EGGS BENEDICT

Poached Free Range Eggs, Back Bacon, Hollandaise, English Muffin

POTATOES O'BRIEN

Red & Green Peppers, Onions, Parsley

BELGIAN WAFFLES

Whipped Cream, Fruit Compote, Maple Syrup



THE SWEET TOOTH BUFFET

A Selection of Gourmet Mini Desserts

FRESHLY BREWED SIGNATURE COFFEE & ORGANIC TEAS

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