



# TSAWWASSEN SPRINGS WEDDING PACKAGES

Happily Ever After Begins At Tsawwassen Springs



TSAWWASSEN SPRINGS  
HOMES | GOLF | EVENTS | RESTAURANT & BAR

*Springs Ballroom*



TSAWWASSEN SPRINGS

*All Inclusive. Personalized Service.*  
ATTENTION TO DETAIL



Nestled in the spectacular greens of Delta's newest golf community in Tsawwassen, minutes from the downtown core and the Vancouver airport, Tsawwassen Springs offers an unparalleled setting to host your wedding. This incredible Clubhouse is an oasis of modern elegance with a lovely terrace that opens onto a spectacular view of the North Shore Mountains. Beautifully appointed the Springs Ballroom provides the ultimate in versatility for all types of weddings. When hosting a private wedding reception, Tsawwassen Springs offers a memorable experience for you and your guests with extraordinary hospitality and uncompromising service. At Tsawwassen Springs we never forget that it is service that keeps our guests returning. Our experienced and dedicated team is committed to delivering creative solutions for your wedding needs, from coordinating themes, to customizing menus at- Tsawwassen Springs we ensure that your wedding is always beyond expectations. Thank you for considering Tsawwassen Springs. We look forward to welcoming you and your guests to our phenomenal venue.





TSAWWASSEN SPRINGS

*Congratulations!*  
YOUR WEDDING...YOUR DAY!



The beginning of something beautiful starts with our ALL- INCLUSIVE WEDDING PACKAGES. At Tsawwassen Springs we believe in the simplicity of booking your venue to include the basics needed so that your time can be spent on the more important details and special touches on your dream day. 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 for any of our clients. 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 Terrace. We look forward to working with you to make your special day an unforgettable occasion! Please schedule a time to view our elegant facilities.

To begin planning your magical wedding please contact our personal wedding specialist:

**CLAUDIA HIGO**  
PERSONAL WEDDING SPECIALIST  
604-948-4674  
claudia@tsawwassensprings.ca



TSAWWASSEN SPRINGS

*Our Compliments To The Bride & Groom*

**ALL WEDDING PACKAGES INCLUDE THE FOLLOWING:**

A choice of gourmet buffet menu packages prepared by our Executive Chef,  
complimentary parking, catering coordination & menu tasting for the Bride & Groom



**THE PRIVATE BRIDAL ROOM**

Infused water, full length mirror, chairs, clothing rack

**THE SPRINGS BALLROOM**

66 inch round tables (accommodate up to 10 guests)

Table number stands & numbers

White or black spandex chair covers & sash

White table linens (90 x 90), white cloth napkins, table settings, glassware

Wedding cake cutting set

White skirted gift, registration, cake, DJ & raised head table

Votive candles (2 per table)

Dance floor

Podium, microphone, stage

Service staff & bartender

Full standard set up & take down of reception

Complimentary wireless internet access

Wine service

Coffee & tea service

**THE OUTDOOR TERRACE CEREMONY**

Infused water with fresh mint & lemons

Skirted DJ & signing table

**AUDIO/VISUAL**

All A/V arrangements & pricing can be discussed directly with your Personal Wedding Specialist

The Springs Ballroom is outfitted with 5 state of the art screens, flying projector & sound system.



# THE EXCLUSIVE PACKAGE





TSAWWASSEN SPRINGS

## THE EXCLUSIVE PACKAGE

\$100 PERSON

*Complimentary passed non - alcoholic punch to all guests at the reception*

### RECEPTION COCKTAIL HOUR PASSED CANAPES

*Prosciutto wrapped asparagus  
Tomato bruschetta, fresh basil, shaved aged parmesan, crostini  
Smoked salmon roulade  
Vegetarian spring rolls, mango sweet chili sauce*

### DINNER WINES

*1 Bottle of house red & white wine (per table) served during dinner service*

## THE EXCLUSIVE BUFFET

*Artisan bread rolls & butter*

### ITALIAN CHARCUTERIE & ANTIPASTI PLATTER

*Prosciutto, salami, soppressata, roasted & grilled vegetables,  
olive oil, herbs, gherkins, olives*

### SALADS - Please Select 4

*Caesar salad, house made dressing, herb croutons, aged parmesan  
Spinach, candied bacon, goat cheese, orange vinaigrette  
New potato salad, aged parmesan, sundried tomato, basil, balsamic vinaigrette  
Beets, tomatoes, lentil & orange salad, goat cheese, citrus vinaigrette  
Roasted sweet potato salad, arugula, sage, goat cheese, maple vinaigrette  
Greek salad, Kalamata olives, feta cheese, fresh oregano, Greek vinaigrette  
Quinn's salad, organic greens, cucumbers, candied pumpkin seeds, blueberries, strawberries, passion fruit vinaigrette  
Capresé salad, vine ripened tomatoes, bocconcini, basil, aged parmesan, olive oil, balsamic reduction, nut free pesto  
Springs salad, quinoa, cauliflower, cranberries, apricots, cucumbers, cilantro, feta, mango vinaigrette  
Thai noodle salad, carrots, cilantro, cucumber, red pepper, scallions, spicy peanut dressing*

### PASTA - Please Select 1

*Penne carbonara, baby shrimp, fresh spring peas, smoked bacon, Alfredo  
Smoked salmon cavatappi, dill, lemon, cream  
Spinach & ricotta cannelloni, marinara  
Slow braised pulled pork macaroni & cheese, herbed crust*

### VEGETABLES - Please Select 1

*Sautéed fresh seasonal market vegetables, fresh herbs  
Roasted cider glazed root vegetables  
Sauté of Asian vegetables, soy, ginger, chilies*



TSAWWASSEN SPRINGS

## THE EXCLUSIVE PACKAGE

### **POTATOES • RICE - Please Select 1**

*Scalloped potato au gratin, cream, scallions, onions*  
*Roasted olive oil & rosemary new potatoes*  
*English cheddar mashed potatoes*  
*Golden basmati curried infused rice*  
*Scented Jasmine rice, lemongrass, ginger, kaffir lime*

### **VEGETARIAN**

*Thai green vegetable curry, coconut milk, kaffir lime, Japanese eggplant, water chestnuts, red peppers, scented Jasmine rice*

### **ENTRÉES - Please Select 2**

#### **POULTRY**

*Roasted free-range chicken breast, wild mushroom, Marsala, pearl onions, cream*  
*Chicken piccata, white wine, capers, parsley, lemon*

#### **FISH**

*Pan seared wild BC salmon, tomato, basil, shallot confit, herbed olive oil*  
*Roasted wild BC salmon, braised leeks, Chardonnay tarragon cream*  
*Miso glazed ling cod, grapefruit butter*

#### **BEEF • LAMB**

*Slow braised beef short rib, pearl onions, local mushrooms, fresh herbs, Cabernet*  
*Kalbi glazed beef short rib, sesame, scallions*  
*Herb roasted leg of lamb, mustard, honey, balsamic glaze*

#### **PORK**

*Chashu pork, ginger, soy, sake, oyster sauce, sesame, star anise*  
*Pork tenderloin, pear & apricot chutney, blackberry lime jus*

### **THE DESSERT BUFFET**

*Tsawwassen Springs sweet tooth mini dessert buffet*  
*Fresh fruit platter*

***Freshly brewed signature coffee & organic teas***



## TESTIMONIALS

*We can't even begin to describe all the hard work that the Events Team did to help us realize our vision. Claudia's incredible management, attention to detail, and organization, truly made our wedding perfect. We are so grateful for the team as they went above and beyond to make sure that everything ran smoothly and that we were taken care of. It was the little things like putting aside extra plates of dinner because we did not have time to eat, helping stage us before walking down the aisle and calling out the timing, making sure we had some of the passed appetizers, discreetly handing us a drink when you saw us socializing with guests, and they had a water station prepared next to the dance floor. They were always one step ahead, anticipating our needs, and providing a tremendous service to us and our guests. Claudia was very helpful throughout the planning process and was always available to go over any questions we had. The venue itself is beautiful and at an affordable rate. We had our ceremony on the green, cocktail hour on the patio, and the reception in the main ballroom; they had modern furnishings and the big floor to ceiling windows had a spectacular view of the golf course. The food was excellent, and we heard great feedback from all of our guests. We can't thank you enough!*

*Laura Chow & Steven Babic*

*The Events team at Tsawwassen Springs were knowledgeable, kind, caring and helpful with the planning of our wedding. Their attention to detail and their invaluable knowledge allowed us all to relax and enjoy the day. They went above and beyond all expectations, and made our wedding truly memorable. They were with us from the start to the finish. I would highly recommend the gorgeous view, beautiful ballroom and remarkable team, led by Claudia Higo at Tsawwassen Springs.*

*Kazumi & Xerius*

*I'm so glad that I choose this place for my daughter's wedding and the service Claudia Higo gave us that was awesome. She's so cooperative and friendly person. I must say there is no halal place better then Tsawwassen Springs.*

*Rumsha Gouhar & Mushfiq*



# THE ELEGANCE PACKAGE





TSAWWASSEN SPRINGS

## THE ELEGANCE PACKAGE

**\$120 PERSON**

*Complimentary passed non- alcoholic punch to all guests at the reception*

### RECEPTION COCKTAIL HOUR PASSED CANAPES

*Prosciutto wrapped asparagus  
Tomato bruschetta, fresh basil, shaved aged parmesan, crostini  
Smoked salmon roulade  
Vegetarian spring rolls, mango sweet chili sauce*

### DINNER WINES

*1 Bottle of premium house red & white wine (per table) served during dinner service*

### THE ELEGANCE BUFFET

*Artisan bread rolls & butter*

### ITALIAN CHARCUTERIE & ANTIPAST PLATTER

*Prosciutto, salami, soppressata, roasted & grilled vegetables,  
olive oil, herbs, gherkins, olives*

### SLOW ROASTED AAA BARON OF BEEF CHEF CARVING STATION

*Horseradish, dijon herb crusted, au jus*

### SALADS - Please Select 4

*Caesar salad, house made dressing, herb croutons, aged parmesan  
Spinach, candied bacon, goat cheese, orange vinaigrette  
New potato salad, aged parmesan, sundried tomato, basil, balsamic vinaigrette  
Beets, tomatoes, lentil & orange salad, goat cheese, citrus vinaigrette  
Roasted sweet potato salad, arugula, sage, goat cheese, maple vinaigrette  
Greek salad, Kalamata olives, feta cheese, fresh oregano, Greek vinaigrette  
Quinn's salad, organic greens, cucumbers, candied pumpkin seeds, blueberries, strawberries, passion fruit vinaigrette  
Capresé salad, vine ripened tomatoes, bocconcini, basil, aged parmesan, olive oil, balsamic reduction, nut free pesto  
Springs salad, quinoa, cauliflower, cranberries, apricots, cucumbers, cilantro, feta, mango vinaigrette  
Thai noodle salad, carrots, cilantro, cucumber, red pepper, scallions, spicy peanut dressing*

### PASTA - Please Select 1

*Penne carbonara, baby shrimp, fresh spring peas, smoked bacon, Alfredo  
Smoked salmon cavatappi, dill, lemon, cream  
Spinach & ricotta cannelloni, marinara  
Slow braised pulled pork macaroni & cheese, herbed crust*

### VEGETABLES - Please Select 1

*Sautéed fresh seasonal market vegetables, fresh herbs  
Roasted cider glazed root vegetables  
Sauté of Asian vegetables, soy, ginger, chilies*



TSAWWASSEN SPRINGS

## THE ELEGANCE PACKAGE

### **POTATOES • RICE - Please Select 1**

*Scalloped potato au gratin, cream, scallions, onions*  
*Roasted olive oil & rosemary new potatoes*  
*English cheddar mashed potatoes*  
*Golden basmati curried infused rice*  
*Scented Jasmine rice, lemongrass, ginger, kaffir lime*

### **VEGETARIAN**

*Thai green vegetable curry, coconut milk, kaffir lime, Japanese eggplant, water chestnuts, red peppers, scented Jasmine rice*

### **ENTRÉES - Please Select 2**

#### **POULTRY**

*Roasted chicken breast, wild mushroom, Marsala, pearl onions, cream*  
*Chicken piccata, white wine, capers, parsley, lemon*

#### **FISH**

*Pan seared wild BC salmon, tomato, basil, shallot confit, herbed olive oil*  
*Roasted wild BC salmon, braised leeks, Chardonnay tarragon cream*  
*Miso glazed ling cod, grapefruit butter*

#### **BEEF • LAMB**

*Slow braised beef short rib, pearl onions, local mushrooms, fresh herbs, Cabernet*  
*Kalbi glazed beef short rib, sesame, scallions*  
*Herb roasted leg of lamb, mustard, honey, balsamic glaze*

#### **PORK**

*Chashu pork, ginger, soy, sake, oyster sauce, sesame, star anise*  
*Pork tenderloin, pear & apricot chutney, blackberry lime jus*

### **THE DESSERT BUFFET**

*Tsawwassen Springs sweet tooth mini dessert buffet*  
*Fresh fruit platter*

***Freshly brewed signature coffee & organic teas***



## TESTIMONIALS

*Claudia was extremely professional and personable from the first time we met at wedding show. During our event planning, truly appreciated her humor, awesome communication and recommendations. On the day of our wedding, Claudia was amazing and her entire staff were perfect. We received so many comments from our guests on how awesome the venue, the food (especially the Mac n cheese) and the staff were. We've heard from other wedding couples about the stress from the wedding planning and day but Nicole and I only experienced a lot of laughs, smiles and ease. This is because of Claudia and the Tsawwassen Springs team. Thank you again so much!*

*Cameron & Nicole Thistle*

*My husband and I got married at Tsawwassen Springs about 3 months ago. We couldn't have been happier with our wedding reception and highly recommend this venue. Aside from the location and ambiance, Claudia was one of the reasons why we fell in love with this venue. We just knew right the very first time we met her that we would be in great hands. She is very approachable, humorous and a fun individual. Claudia made our planning stage very easy. She was very responsive and helpful in answering all of our questions and details of our reception. We felt very well taken care of at this charming venue. The price is very reasonable too. Yay! Big shout out to Tom as well for his kindness and professionalism. We are so glad we chose Tsawwassen Spring for our wedding reception. Everyone you will work here is friendly and real professionals. From the bottom of our hearts, thank you Tsawwassen Springs!!!!*

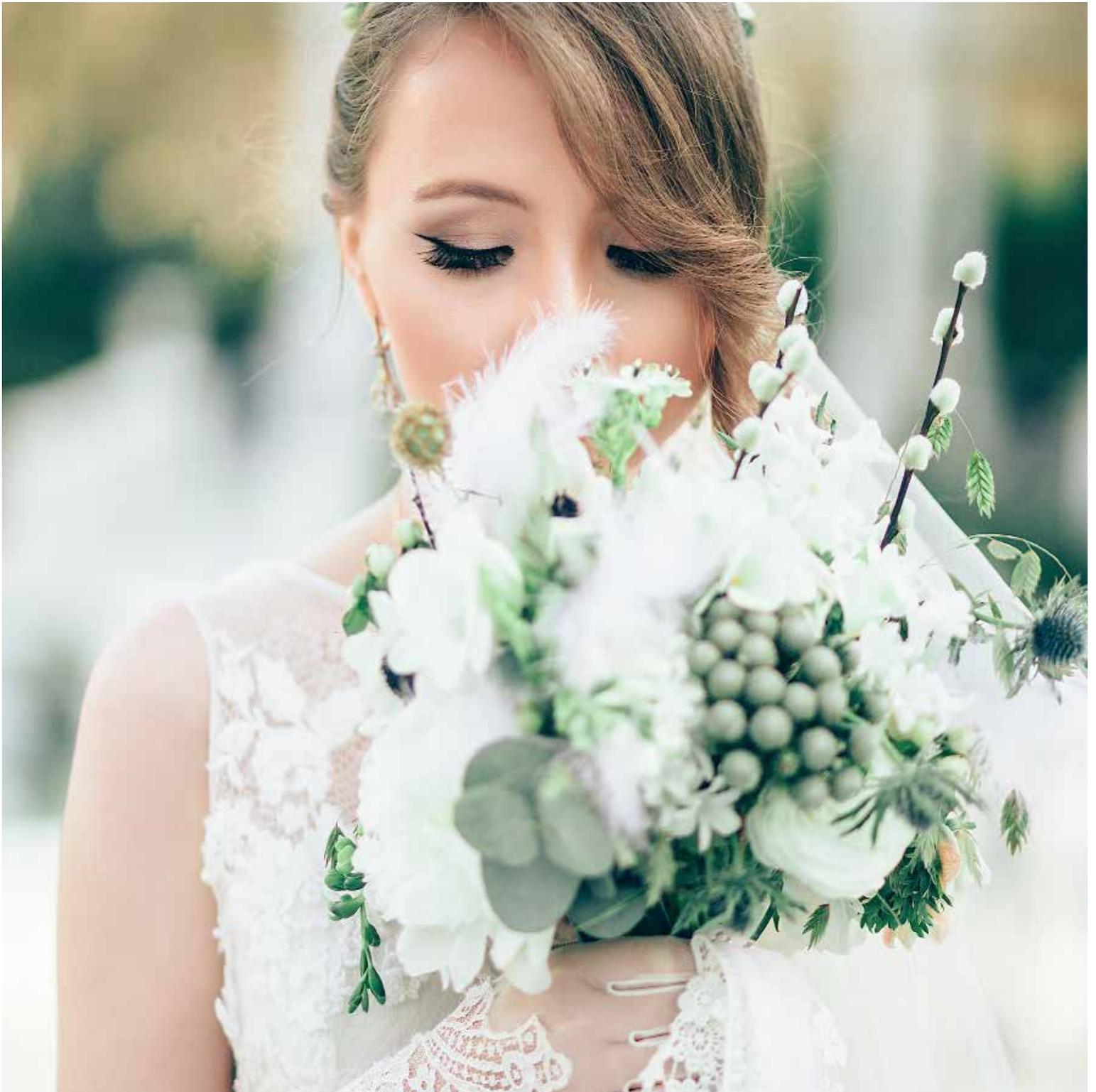
*Shiela Siquig & Ryandro Cabuco*

*Claudia was absolutely a pleasure to deal and plan my wedding with. She is very professional, knowledgeable, organized, reachable, consistent, and friendly. The venue set up/lay out was spectacular and the food was to die for. Our guests all gave positive feedback about the venue and food especially. Thank you to Tsawwassen Springs and of course Claudia for all the effort, support and making my wedding a dream come true. I will have nothing but good things to say about this venue and staff. I already have people asking me about the details.*

*Laura Chow & Steven Babic*



# THE LUXURY PACKAGE





TSAWWASSEN SPRINGS

## THE LUXURY PACKAGE

\$150 PERSON

*Complimentary passed sparkling wine punch to all guests at the reception*

### RECEPTION COCKTAIL HOUR PASSED CANAPES

*Prosciutto wrapped asparagus*

*Smoked salmon roulade*

*Tomato bruschetta, fresh basil, shaved aged parmesan, crostini*

*Coconut crusted prawn, mango, chili dip*

*Vegetarian spring rolls, mango sweet chili sauce*

### DINNER WINES

*1 Bottle of premium red & white wine (per table) served during dinner service*

### THE LUXURY BUFFET

*Artisan bread rolls & butter*

### THE SPRINGS FRESH SEAFOOD STATION

*Chilled poached tiger prawns, marinated mussels, seared Albacore tuna, olive oil & basil*

### SLOW ROASTED AAA PRIME RIB CHEF CARVING STATION

*Horseradish, dijon herb crusted, au jus*

### SALADS - Please Select 4

*Caesar salad, house made dressing, herb croutons, aged parmesan*

*Spinach, candied bacon, goat cheese, orange vinaigrette*

*New potato salad, aged parmesan, sundried tomato, basil, balsamic vinaigrette*

*Beets, tomatoes, lentil & orange salad, goat cheese, citrus vinaigrette*

*Roasted sweet potato salad, arugula, sage, goat cheese, maple vinaigrette*

*Greek salad, Kalamata olives, feta cheese, fresh oregano, Greek vinaigrette*

*Quinn's salad, organic greens, cucumbers, candied pumpkin seeds, blueberries, strawberries, passion fruit vinaigrette*

*Capresé salad, vine ripened tomatoes, bocconcini, basil, aged parmesan, olive oil, balsamic reduction, nut free pesto*

*Springs salad, quinoa, cauliflower, cranberries, apricots, cucumbers, cilantro, feta, mango vinaigrette*

*Thai noodle salad, carrots, cilantro, cucumber, red pepper, scallions, spicy peanut dressing*

### PASTA - Please Select 1

*Penne carbonara, baby shrimp, fresh spring peas, smoked bacon, Alfredo*

*Smoked salmon cavatappi, dill, lemon, cream*

*Spinach & ricotta cannelloni, marinara*

*Slow braised pulled pork macaroni & cheese, herbed crust*

### VEGETABLES - Please Select 1

*Sautéed fresh seasonal market vegetables, fresh herbs*

*Roasted cider glazed root vegetables*

*Sauté of Asian vegetables, soy, ginger, chilies*



TSAWWASSEN SPRINGS

## THE LUXURY PACKAGE

### **POTATOES • RICE - Please Select 1**

*Scalloped potato au gratin, cream, scallions, onions*  
*Roasted olive oil & rosemary new potatoes*  
*English cheddar mashed potatoes*  
*Golden basmati curried infused rice*  
*Scented Jasmine rice, lemongrass, ginger, kaffir lime*

### **VEGETARIAN**

*Thai green vegetable curry, coconut milk, kaffir lime, Japanese eggplant, water chestnuts, red peppers, scented Jasmine rice*

### **ENTRÉES - Please Select 2**

#### **POULTRY**

*Roasted chicken breast, wild mushroom, Marsala, pearl onions, cream*  
*Chicken piccata, white wine, capers, parsley, lemon*

#### **FISH**

*Pan seared wild BC salmon, tomato, basil, shallot confit, herbed olive oil*  
*Roasted wild BC salmon, braised leeks, Chardonnay tarragon cream*  
*Miso glazed ling cod, grapefruit butter*

#### **BEEF • LAMB**

*Slow braised beef short rib, pearl onions, local mushrooms, fresh herbs, Cabernet*  
*Kalbi glazed beef short rib, sesame, scallions*  
*Herb roasted leg of lamb, mustard, honey, balsamic glaze*

#### **PORK**

*Chashu pork, ginger, soy, sake, oyster sauce, sesame, star anise*  
*Pork tenderloin, pear & apricot chutney, blackberry lime jus*

### **THE DESSERT BUFFET**

*Tsawwassen Springs sweet tooth mini dessert buffet*  
*Fresh fruit platter*

*Freshly brewed signature coffee & organic teas*

### **LATE NIGHT SNACKS**

*The oui oui poutine bar & The drive-in slider bar*



TSAWWASSEN SPRINGS

## BEVERAGE SERVICE

### PUNCH STATIONS (MINIMUM 50 GUESTS)

#### CRANBERRY EXPLOSION

*Cranberry, Orange, Pineapple Juice, Ginger Ale & Sprite*

*Non-alcoholic*

*\$3.25 person*

*Champagne*

*\$5.25 Person*

#### SANGRIA

*Sparkling Red/White Wine Punch with Citrus & Fresh Seasonal*

*Fruit \$8.00 person*

### HOST & CASH BAR

#### HOST BAR

The host is responsible to pay for all beverages consumed by their guests. Applicable taxes & service charges are not included in host bar prices.

Bartender labour is \$150 per bartender.

Bartender labour is complimentary if consumption exceeds \$400.

#### CASH BAR

Guests are responsible to pay 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.

#### HOST TICKETS

Tickets are given to guests to redeem beverages at the bar.

The host is responsible for this tab & guests are able to purchase additional beverages at a cash bar following the use of their tickets.

	<b>Host Bar</b> <i>(exclusive of taxes)</i>	<b>Cash Bar</b> <i>(inclusive of taxes)</i>
<i>Well Spirits (1oz)</i>	<i>\$ 6.75</i>	<i>\$7.50</i>
<i>Draft Beer (20oz)</i>	<i>\$ 6.75</i>	<i>\$7.50</i>
<i>Premium Brand Draft Beer (20oz)</i>	<i>\$ 7.75</i>	<i>\$8.50</i>
<i>Bottled Beer (12oz)</i>	<i>\$6.75</i>	<i>\$7.50</i>
<i>Premium Bottled Beer (12oz)</i>	<i>\$ 7.75</i>	<i>\$8.50</i>
<i>Ciders &amp; Coolers (12oz)</i>	<i>\$ 7.75</i>	<i>\$8.50</i>
<i>House Wine by the glass (6oz)</i>	<i>\$ 6.75</i>	<i>\$7.50</i>
<i>Soft Drinks (free refills)</i>	<i>\$3.25</i>	<i>\$3.50</i>

Please inquire as to the pricing & selection of: Wines & Champagnes



All menu items & pricing are subject to change. Pricing is subject to an 18% service charge & applicable taxes.



TSAWWASSEN SPRINGS

## BEVERAGE SERVICE

### PREMIUM SPIRITS

#### Premium Spirits (Cash Bar Price - per oz, inclusive of taxes)

<i>Grey Goose Vodka</i>	<i>\$10.50 ounce</i>
<i>Bombay Gin</i>	<i>\$8.50 ounce</i>
<i>Tanqueray No.10</i>	<i>\$10.50 ounce</i>
<i>Kraken Spiced Rum</i>	<i>\$8.50 ounce</i>
<i>Crown Royal</i>	<i>\$8.50 ounce</i>
<i>Johnnie Walker Black</i>	<i>\$12 ounce</i>
<i>Talisker 10yrs</i>	<i>\$19 ounce</i>

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#### Premium Spirits (Host Bar Price - per oz, exclusive of taxes)

<i>Grey Goose Vodka</i>	<i>\$9 ounce</i>
<i>Bombay Gin</i>	<i>\$7.75 ounce</i>
<i>Tanqueray No.10</i>	<i>\$9 ounce</i>
<i>Kraken Spiced Rum</i>	<i>\$7.75 ounce</i>
<i>Crown Royal</i>	<i>\$7.75 ounce</i>
<i>Johnnie Walker Black</i>	<i>\$10.50 ounce</i>
<i>Talisker 10yrs</i>	<i>\$16.50 ounce</i>



All menu items & pricing are subject to change. Pricing is subject to an 18% service charge & applicable taxes.





TSAWWASSEN SPRINGS

## WEDDING & RECEPTION FACILITY SERVICE FEE

ROOM	12PM-1AM	9AM-1AM
Springs Ballroom including Terrace (seats 386 guests)	\$2,400	\$4,000
Ceremony on the Terrace	\$1,000	\$1,000

### MINIMUM EVENT SPENDS

**\*Inquire about our weekday and statutory holiday pricing**

	Saturday	Friday/Sunday
May - September	\$16,500	\$10,000
October - April	\$8,700	\$5,000

## SOCAN & RESOUND FEES

### SOCAN & RE: SOUND FEES

A SOCAN Licenses (fees on behalf of the Society of Composers, Authors & Music Publishers of Canada) and RE: SOUND fee (fees for the fair compensations for artists & their record companies for their performance rights) will apply for any use of published music during an event. Fees will vary depending on room size and whether performed with or without dancing as follows:

SOCAN Fee Per Event Room Capacity (Seating & Standing)	Without Dancing	With Dancing
1-100	\$22.06	\$44.13
101-300	\$31.72	\$63.49
301-500	\$66.19	\$132.39

RE:SOUND Fee Per Event Room Capacity (Seating & Standing)	Without Dancing	With Dancing
1-100	\$9.25	\$18.51
101-300	\$13.30	\$26.63
301-500	\$27.76	\$55.52

All food and beverage service is subject to an 18% service charge. Government Taxes are as follows:

Food & Non Alcoholic Beverages	5% GST
Alcoholic Beverages	5% GST   10% PST
Labour	5% GST
Audio Visual Equipment	5% GST   7% PST
18% Service Charges	5% GST
Carbonated Non-Alcoholic Beverages	5% GST   7% PST
Socan/Re:Sound Fees	5% GST



## TSAWWASSEN SPRINGS

# THE FINE PRINT GUIDELINES & CONDITIONS

### **FOOD & BEVERAGE**

All food & beverage served in Tsawwassen Springs must be provided by Tsawwassen Springs. The exception is wedding cakes or special occasion cakes, where a food waiver is required to be signed by the client. A cake plating fee of \$2.25/per person will apply.

Menu selections and beverage selections must be submitted to the Catering Office 21 days prior to your function. Menu changes made less than two weeks prior to the wedding may be subject to additional charges. Limited dietary menu substitutions or allergies can be made available upon request. 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.

In accordance with B.C. Liquor laws, all alcoholic beverages consumed in the licensed areas must be purchased by TGCC through the BC Liquor Distribution branch. Host/Cash Bar must be closed on or before 12:00 am (MIDNIGHT). All liquor must be removed from the tables by 12:30 am. Any unauthorized alcoholic beverages not purchased on site will be confiscated.

### **DEPOSIT & PAYMENT**

A non-refundable deposit of \$5,000 is required to confirm all wedding bookings. An additional payment of \$8,000 is required 90 days prior to the wedding. Any additional payment of the estimated bill is required 21 days prior to the wedding. 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 or credit card. We also will require a credit card for our file as a guarantee.

### **GUARANTEE**

A final guest count guarantee is due by noon 21 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**

Should a cancellation occur, the deposit required at the time of booking is non-refundable.

Any outstanding balance/penalty is required to be paid in full within 7 days upon cancellation of the event. In the event that this requirement is not met the amount outstanding/owing shall be subject to a 2% compound interest charge.

### **DATE CHANGE**

If the need arises to reschedule your wedding date or time for any reason, we must be notified in writing at least 90 days prior to the event in order for earlier paid amounts to be applicable to the postponed date or time. However, there will be an additional rescheduling fee of \$1,000. Moreover, the new date must be established and the event must take place within 120 days of the date that was originally scheduled for previous payments to be applied. If the date is not re-established and the wedding doesn't occur within this time frame, the event will be deemed as a cancellation and our cancellation policy will take effect.

### **INSURANCE & INDEMNIFICATION**

Tsawwassen Springs will carry and maintain liability insurance in amounts sufficient to provide coverage against any claims arising from any activities out of/or resulting from party's respective obligations. Complete indemnification policy is available upon request.



## TSAWWASSEN SPRINGS

# THE FINE PRINT GUIDELINES & CONDITIONS

### **PARKING**

Parking is complimentary for all guests. Tsawwassen Springs is not responsible for damaged or lost items while cars are parked the underground facility or surface locations.

### **SECURITY**

Tsawwassen Springs will not assume responsibility for the damage to or loss of any merchandise or articles left in the event facility prior to, during, or following an event.

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 interior or exterior of the building or lobby areas. 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. Use of nails, staples, or tacks on any surface other than a corkboard is strictly forbidden.

### **SOUND LEVELS. DJ'S. LIVE BANDS**

Due to Tsawwassen Springs proximity to private residences, noise regulations are strictly enforced for all events. No sub-woofer speakers are permitted on the property. All music must be concluded by 12:30am.

### **MENU TASTINGS**

Tsawwassen Springs offers complimentary tastings for plated meals only for the Bride and Groom. Any additional guests will be charged the associated menu price plus applicable taxes and gratuity. There is a maximum of 4 guests permitted per tasting.

Tsawwassen Springs does not offer menu tastings for buffet meals.

Please note that all carving station items will not be permitted for tastings.

Tastings for weddings are available between 2:00 pm – 4:00 pm on Tuesday, Wednesday and Thursday by appointment only with the Event Sales Manager.

### **MISCELLANEOUS**

Tsawwassen Springs Management reserves the right to inspect and control all private functions.

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.

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 one day prior to your event. Please arrange for the pickup of all items immediately after your function. There will be a \$50 charge added to the master wedding account in the event that the bridal room key is not returned to the banquet manager at the completion of the event.

Firework displays will not be permitted at Tsawwassen Springs at any time.

The use of bubbles, smoke or fog machines or sparklers will not be permitted at Tsawwassen Springs at any time.

The use of confetti, rice or loose petals will not be permitted inside the clubhouse or on the exterior grounds.

Where extraordinary cleaning may be required due to the misuse of Tsawwassen Springs after an event including the use of explicitly prohibited items, glitter, confetti or similar items by the client. Tsawwassen Springs reserves the right to charge a deep cleaning fee of \$300 for the Springs Ballroom.

### **SITE TOURS**

Viewing of Tsawwassen Springs is available between 9:00 am – 3:00 pm Monday, Wednesday & Friday by appointment only so as to avoid conflict with any events that might be scheduled. If these days/times do not work for you, please contact the Personal Wedding Specialist to arrange a time that does work for both parties.



## RECOMMENDED VENDOR LIST

### MARRIAGE COMMISSIONERS

Jeff Cruickshank	778-899-9416	jeffcruickshank@dccnet.com
Dorothy Campbell	604-594-8517	dicampbell@telus.net
Designer Ceremonies (Kevin & Wanda Dobsin)	604-720-8090	marryus@designerceremonies.com

### PHOTOGRAPHY /CINEMATOGRAPHY

Cliff Ma	604-729-2948	cliff@cliffma.com
DG Media Productions	604-657-0809	dgmediaproduction@gmail.com
Dynamic Events	604-724-0225	info@dynamicweddings.ca
Steff Kobialka	604-710-2969	hello@hyperfocus.ca

### MUSIC

Hot Wax Mobile Music	604-649-6919	info@hot-wax.com
iDJ Services	778-230-5667	idjservices.com
Presto Entertainment	778-238-3605	wade@djservicesvancouver.com
PRI- The DJ	604-780-2337	moto.pri@live.com
Spin Doctor DJ	604-306-7540	spindoctordj@spindoctordj.ca
South Side Vibe	604-220-4881	southsidevibe.com

### DÉCOR COMPANIES

Andaaz Wedding Centre	778-881-1447	bal_andaaz@hotmail.com
Le Marais Décor	604-728-7504	pari@lemaraisdecor.com
Divine Décor	778-789-8889	ddecor.ca
ALL Occasions Décor	604-838-3651	celebrate@all-occasions-rental.com

### EVENT PLANNING

Michelle Chan	778-889-2643	eternitymomentswedding@gmail.com
Margaux Richards's	604-763-6332	margaux@filosophi.com
Rebecca Vandekleut	778-712-0200	rebecca@filosophi.com

### FLOWERS

Flowers Beautiful	604-943-2815
The Flower Shop	604-946-8018
Fannies Flowers	604-277-3927

### ACCOMMODATIONS

Coast Tsawwassen Inn	604-943-8221	tsawwasseninn.com
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TSAWWASSEN SPRINGS

## ANDAAZ WEDDING CENTRE DÉCOR

### SILVER PACKAGE \$12 PERSON

Backdrop 13.2 ft x 12 ft  
Silk floral arrangements  
Two 4 x 4 glass cylinder vases with silk flowers on sides of the stage

#### HEAD TABLE:

White or cream satin floor length linen

#### ENTRANCE TABLE:

Gold or silver candelabra with votive candles, silk floral arrangements  
white or cream floor length linen

#### DINNER TABLES:

Low silk floral arrangements

### GOLD PACKAGE \$15 PERSON

Backdrop 13.2 ft x 12 ft (with sheer white panels & lighting)  
Two silk floral arrangements on clear pillars on either side of the stage  
Two large silk floral arrangements at either side of the head table

#### HEAD TABLE:

White or cream lace linen floor length tablecloth  
Two large silk floral arrangements at either side of the head table

#### CAKE TABLE:

White or cream lace linen floor length tablecloth

#### ENTRANCE TABLE:

White or cream lace linen floor length tablecloth, large silk floral arrangements  
Gold or silver candelabra with votive candles

#### DINNER TABLES:

Low (4 x 4 glass) silk floral arrangements and high (14" martini glass) silk floral arrangements  
table runners (size 15"x 109") any color  
sashes ( size 6"x 120") any color

### PREMIUM PACKAGE \$18 PERSON

Backdrop 13.2 ft x 12 ft (with sheer white panels & lighting)  
Two silk floral arrangements on clear pillars on either side of the stage  
Two large silk floral arrangements at either side of the head table

#### HEAD TABLE:

Floral centre garland  
White or cream lace floor length tablecloth  
Silk floral arrangement

#### ENTRANCE TABLE:

White or cream lace floor length tablecloth, gold or silver candelabra  
with votive candles large silk flower arrangements

#### DINNER TABLES:

Round full floor length tablecloths - any color  
Low (4 x 4 glass) silk floral arrangements and high (14" martini glass) silk floral arrangements  
or set of 3 cylinder vases with floating candles (sizes 5" 7" 9")  
Choose 2 center pieces from any of the 3 choices

