



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 community in Tsawwassen, minutes from the downtown core and the Vancouver airport, Tsawwassen Springs, offers an unparalleled setting to host your next gathering for entertaining clients, family or friends. This incredible Clubhouse is an oasis of modern elegance that offers several distinctly unique dining and meeting areas, and a lovely terrace that opens onto a spectacular view of the North Shore Mountains. Beautifully appointed, the varied rooms of Tsawwassen Springs provide the ultimate in 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 it is service that 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 is always beyond expectation. Thank you for considering Tsawwassen Springs, we look forward to welcoming you and your guests to our phenomenal venue.

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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.



BREAKFAST OPTIONS

CONTINENTAL BREAKFAST \$22

A selection of chilled fruit juices

Seasonal fresh fruit platter

An assortment of freshly baked breakfast pastries, croissants & fruit preserves

Freshly brewed signature coffee & organic teas

QUINN'S BREAKFAST BUFFET \$33

A selection of chilled fruit juices

Seasonal fresh fruit platter

An assortment of freshly baked breakfast pastries, croissants & fruit preserves

Belgian waffles, maple syrup, whipped cream, fruit compote

Smoked bacon

Pork breakfast sausages

Roasted potatoes, fresh herbs

Free-range scrambled eggs, (served with sides of cheddar, scallions, tomatoes)

Freshly brewed signature coffee & organic teas

19TH HOLE BRUNCH BUFFET \$50

A selection of chilled fruit juices

Seasonal fresh fruit platter

Greek yogurt, Springs house-made granola

An assortment of freshly baked breakfast pastries, croissants & fruit preserves

Springs salad, organic greens, cucumber, candied pumpkin seeds, blueberries, strawberries, passion fruit vinaigrette

Kale & quinoa salad, cauliflower, carrot, pumpkin seeds, cranberries, cucumbers, sherry vinaigrette

Smoked bacon

Pork breakfast sausages

Roasted potatoes, fresh herbs

Classic eggs benedict

Free-range scrambled eggs, (served with sides of cheddar, scallions, tomatoes)

The Sweet Tooth Buffet, a selection of gourmet mini desserts

Freshly brewed signature coffee & organic teas





BRUNCH BUFFET ENHANCEMENTS

An assortment of freshly baked muffins \$3.50/person

An assortment of freshly baked lemon or fruit scones \$3.50/person

An assortment of three freshly baked breakfast pastries \$8/person

Freshly baked banana bread or lemon loaf \$3.75/person

Freshly baked cinnamon buns \$4.50/person

NON-ALCOHOLIC BEVERAGES

Assorted soft drinks \$3.50/person

Assorted bottled fruit juices \$3.75/person

Bottled water \$3/person

Freshly brewed signature coffee or organic teas \$3.35/person or 10 cup thermos \$33.50



INSPIRATIONAL MORNING COFFEE BREAK \$7.50

Freshly baked cinnamon buns

Freshly brewed signature coffee & organic teas

TEAM BUILDING AFTERNOON BREAK \$7.50

Assorted fresh fruit mini smoothies

Freshly baked cookies



All prices listed are per person. Minimum of 15 guests (available until 3pm)



TSAWWASSEN SPRINGS

WE MEAN BUSINESS | MEETING PACKAGE \$62

Complimentary single room rental & single 5'x8' screen & HD 5000 Lumens Projector

BREAKFAST SELECT 1

SPRINGS CONTINENTAL

A selection of chilled fruit juices

Seasonal fresh fruit platter

An assortment of freshly baked breakfast pastries, croissants & fruit preserves

Freshly brewed signature coffee & organic teas

OR

BIRDIE CLASSIC

A selection of chilled fruit juices

Fresh baked banana bread

Breakfast parfait, mixed berry compote, vanilla yogurt, house-made granola

Freshly brewed signature coffee & organic teas

WORKING LUNCH BUFFET

SELECT 1

CLUBHOUSE

see page 6

BAJA CANTINA

see page 6

LITTLE ITALY

see page 7

SANTORINI

see page 7

BOMBAY

see page 7





LUNCHEON BUFFETS

CLUBHOUSE \$34

SOUP | SELECT 1

Cream of mushroom | Chicken noodle | Tomato bisque | Butternut squash

SALADS | SELECT 2

Caesar salad | Springs salad | Kale & quinoa salad | Thai noodle salad | Classic potato salad

SANDWICHES/ WRAPS | SELECT 4 / BASED ON 4 QUARTER SANDWICHES PER PERSON

Turkey | Shrimp salad | Egg salad | Ham & cheese | Chicken Caesar wrap | Mediterranean vegetable wrap

Seasonal fresh fruit platter & assorted cookies & squares

Freshly brewed signature coffee & organic teas

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### BAJA CANTINA \$36

#### SALAD

*Sante Fe salad, cilantro lime crema*

#### ENTREES

*Seared chicken fajitas, bell peppers, onions*

*Vegetarian chili*

#### SERVED WITH:

*Refried beans, soft flour tortillas, pico de gallo, guacamole,  
sour cream & shredded cheese*

*Seasonal fresh fruit platter & assorted cookies & squares*

*Freshly brewed signature coffee & organic teas*

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Minimum 25 guests (available until 3pm)



LUNCHEON BUFFETS

LITTLE ITALY \$36

SALAD

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

ENTREES

Beef Lasagna al forno

Penne Alfredo, green peas, mushrooms, tomatoes, scallions

SERVED WITH:

Fresh garlic bread

Seasonal fresh fruit platter & assorted cookies & squares

Freshly brewed signature coffee & organic teas

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### SANTORINI \$36

#### SALAD

*Traditional Greek salad, tomatoes, cucumbers, Kalamata olives, feta cheese, fresh oregano, Greek dressing*

#### ENTREES

*Chicken souvlaki, lemon, oregano*

*Crispy falafel, chickpeas, spices, fresh herbs*

#### SERVED WITH:

*Rice pilaf, pita bread, tzatziki*

*Seasonal fresh fruit platter & assorted cookies & squares*

*Freshly brewed signature coffee & organic teas*

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BOMBAY \$36

SALAD

Chickpea Chaat salad, cucumber, tomato, red onion, cilantro lime vinaigrette

ENTREES

Chicken tikka masala, tomato, indian spices, bell peppers, red onion

Aloo gobi, potato, cauliflower, cumin, tomato, spices

SERVED WITH:

Scented basmati rice, naan bread, raita

Seasonal fresh fruit platter & assorted cookies & squares

Freshly brewed signature coffee & organic teas

Minimum 25 guests (available until 3pm)

CANAPÉS

Can be passed by serving staff or added to a reception buffet

CHILLED

(Minimum order of 2 dozen)

Brie cheese, cranberry chutney, crostini \$37/dozen

Prosciutto wrapped asparagus \$32/dozen

Tomato bruschetta, fresh basil, shaved aged parmesan, crostini \$32/dozen

Smoked salmon roulade \$36/dozen

Tomato pesto bocconcini skewer, balsamic glaze \$32/dozen



SIZZLE

(Minimum order of 2 dozen)

Coconut crusted prawn, mango sweet chili sauce \$40/dozen

Chicken Karaage, lemon garlic aioli \$37/dozen

Vegetarian spring rolls, mango sweet chili sauce \$32/dozen

Lemongrass chicken satay, peanut sauce \$37/dozen

Spanakopita, spinach, feta cheese, tzatziki \$32/dozen

Honey garlic cauliflower \$32/dozen

Vegetable pakora, carrot, cabbage, scallions, potatoes, peas \$32/dozen

Chicken tikka, yogurt, aromatic spices \$37/dozen

Aloo tikki, spiced potato cake \$32/dozen

Chef's guide to Canapé quantities:

3-4 pieces per person - short reception - dinner to follow immediately

8-12 pieces - light dinner

12-16 pieces - dinner

RECEPTIONS

STATIONED APPETIZERS & PLATTERS

May be ordered for a cocktail reception, late night snacks or added to any buffet.



Farmers market Crudité, carrots, celery, broccoli, cauliflower, bell peppers, tomatoes, cucumbers, radish, hummus \$7/person

Corn tortilla chips, salsa, guacamole \$7/person

Warm baked brie cheese, cranberry chutney, sliced french baguette \$7/person

Spinach & artichoke dip, artisan bread \$7/person

Hummus, tzatziki, tapenade, pita \$7/person

Local cheeses, dried fruit, crackers \$14/person

Antipasti, roasted, grilled & marinated vegetables, olive oil, fresh herbs \$8/person

Italian charcuterie, prosciutto, salami, soppressata, olives, mustard \$10/person

Asparagus, aged parmesan, truffle oil \$8/person

Margherita pizza \$9/per person (3 pieces per person)

Pepperoni pizza \$9/per person (3 pieces per person)

Classic poutine bar, french fries, housemade gravy, cheese curds \$10/person

SWEETS

Fresh seasonal fruit platter \$8/person

Freshly baked cookies & squares \$8/person

Sweet Tooth Buffet, assorted mini desserts \$11/person



TSAWWASSEN SPRINGS

CREATE YOUR OWN CUSTOM BUFFET

SELECT 1 ENTRÉE \$70 | SELECT 2 ENTRÉES \$80

Served with freshly baked artisan buns

SALADS | SELECT 3

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

Classic Potato salad, egg, mayonnaise, mustard, celery, pickles

Traditional Greek salad, tomatoes, cucumbers, Kalamata olives, feta cheese, fresh oregano, Greek dressing

Springs salad, organic greens, cucumbers, candied pumpkin seeds, blueberries, strawberries, passion fruit vinaigrette

Kale & quinoa salad, cauliflower, carrots, pumpkin seeds, cranberries, cucumbers, sherry vinaigrette

Thai egg noodle salad, peppers, red cabbage, scallions, sweet chili dressing, peanuts

Spinach, smoked bacon, mushroom, red onion, egg, house ranch

Waldorf salad, apples, celery, walnut, grapes, mayonnaise

Mediterranean salad, couscous, red onion, bell pepper, cucumbers, tomatoes, artichoke hearts, champagne vinaigrette

Pesto penne salad, tomatoes, green peas, aged parmesan



PASTA | SELECT 1

Spinach & ricotta cannelloni, rosé sauce, gratin

Italian sausage penne, San Marzano tomatoes, fresh basil, aged parmesan

Classic mac & cheese, herb brioche crust

Wild mushroom ravioli, roasted mushrooms, herb butter sauce

Penne Arrabiatta, San Marzano tomatoes, chilies, fresh basil

Smoked salmon penne, green peas, dill, cream sauce

VEGETABLES | SELECT 1

Sautéed seasonal market vegetables, fresh herbs

Asian vegetable stir fry, soy garlic sauce

Roasted broccolini, chili, garlic

Roasted root vegetables, cider glaze

CREATE YOUR OWN CUSTOM BUFFET CONTINUED

POTATOES/RICE | SELECT 1

Roasted olive oil & rosemary new potatoes

Scalloped potatoes au gratin

Traditional mashed Yukon Gold potatoes

Garlic butter smashed nugget potatoes

Scented Jasmine rice, ginger, kaffir lime

Spanish rice, salsa roja, cumin

Coconut rice, coconut milk, peas

Vegetable fried rice, peas, corn, carrots

VEGETARIAN | SELECT 1

Cauliflower gratin, cashew cream

Coconut chickpea curry, cauliflower, mushrooms, red peppers, shaved almonds

Dal makhani, lentils, butter, cream, spices

Vegetarian picadillo, green lentils, capers, olives, potatoes

ENTRÉES | SELECT 2

POULTRY

Roasted chicken breast, wild mushroom, pearl onions, sherry pan jus

Slow roasted BBQ glazed chicken breast

Chicken parmesan, unbreaded, marinara sauce, mozzarella

Traditional Vietnamese chicken breast, lemongrass

Oven-roasted Dijon & herb rubbed turkey breast, turkey gravy, cranberry sauce

FISH

Roasted BC Steelhead salmon, braised leeks, Chardonnay tarragon cream

Glazed maple soy BC Steelhead salmon, sesame, scallions

Miso glazed Pacific cod, shitake mushroom broth

Lemon butter Pacific cod, fresh herbs

BEEF & PORK

Flank steak, chimichurri

Lemon & oregano St. Louis pork ribs

Jack Daniels BBQ pork ribs

Korean marinated pork loin, sesame seeds, scallions

DESSERT

Seasonal fresh fruit platter

The Sweet Tooth Buffet, a selection of gourmet mini desserts

Freshly brewed signature coffees & organic teas



TSAWWASSEN SPRINGS

ENHANCEMENTS

Available at current market price

CHILLED SNOW CRAB LEGS

Brandy mayonnaise, Springs cocktail sauce, lemon (minimum 20lb order)

CHILLED POACHED TIGER PRAWNS

Springs cocktail sauce, lemon

WARMED BUTTER POACHED LOBSTER TAIL

Garlic butter, lemon (minimum order of 40 tails required)

PAN SEARED MISO GLAZED SABLE FISH

Pineapple reduction

SEAFOOD PLATTER

Chilled poached tiger prawn, marinated mussels, seared tuna



CARVERY

SLOW ROASTED AAA PRIME RIB CARVERY

Horseradish, dijon herb crusted, beef jus

SLOW ROASTED AAA BARON OF BEEF CARVERY

Horseradish, dijon herb crusted, beef jus

MAPLE MUSTARD GLAZED HAM CARVERY

Maple dijon glaze

\$150 carving station charge

PLATED 3 COURSE PRIME RIB DINNER

\$62 PER PERSON

Listed entrées are priced on a menu that includes one pre-selected salad, one pre-selected entrée & one pre-selected dessert.

Served with freshly baked artisan buns

FIRST COURSE **YOUR CHOICE OF:**

Springs Salad

Wild greens, cucumbers, candied pumpkin seeds, blueberries, strawberries, passion fruit vinaigrette

or

Caesar Salad

House made dressing, aged parmesan, herbed crostini

ENTRÉE

8oz Slow Roasted AAA Prime Rib

Yorkshire pudding, traditional butter mashed potatoes, seasonal sautéed vegetables, beef jus

or

Vegetarian Entrée (available upon request)

DESSERTS **YOUR CHOICE OF:**

Quinn's Chocolate Cake

or

Chef's Daily Cheesecake

Freshly brewed signature coffee & organic teas



3 COURSE PLATED MENUS

Tsawwassen Springs culinary team offers custom, personalized plated dinner menus. We specialize in creating unique and memorable plated dining experiences. Our multi-course menus are designed to inspire and dazzle.



TSAWWASSEN SPRINGS
BEVERAGE SERVICE

CRANBERRY EXPLOSION PUNCH

Cranberry, orange, pineapple juice, ginger ale & sprite (6oz)

Non-alcoholic \$3.75

Champagne \$5.75

SANGRIA

Sparkling cocktail with citrus & fresh seasonal fruit (6oz)

White wine \$9.00

Red Wine \$9.00

HOST & CASH BAR

Tsawwassen Springs offers the following bar types for your special occasion.

HOST BAR

The host agrees to pay for all beverages according to their individual prices based on consumption. Applicable taxes & service charges are not included in the 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.

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.

	Host Bar <i>(exclusive of taxes)</i>	Cash Bar <i>(inclusive of taxes)</i>
<i>Well Spirits (1oz)</i>	<i>\$ 8.00</i>	<i>\$9.25</i>
<i>Draft Beer (20oz)</i>	<i>\$ 8.00</i>	<i>\$9.25</i>
<i>Premium Brand Draft Beer (20oz)</i>	<i>\$ 9.00</i>	<i>\$10.25</i>
<i>Bottled Beer (12oz)</i>	<i>\$8.00</i>	<i>\$9.25</i>
<i>Premium Bottled Beer (12oz)</i>	<i>\$ 9.00</i>	<i>\$10.25</i>
<i>Ciders & Coolers (12oz)</i>	<i>\$ 9.00</i>	<i>\$10.25</i>
<i>House Wine by the glass (6oz)</i>	<i>\$ 8.00</i>	<i>\$9.25</i>
<i>Prosecco (5oz)</i>	<i>\$8.00</i>	<i>\$9.25</i>
<i>Soft Drinks (free refills)</i>	<i>\$3.25</i>	<i>\$3.50</i>



BEVERAGE SERVICE

PREMIUM SPIRITS

Cash Bar**Premium Spirits (inclusive of taxes)**

<i>Grey Goose Vodka</i>	<i>\$12.75 ounce</i>
<i>Bombay Gin</i>	<i>\$10.50 ounce</i>
<i>Hendrix Gin</i>	<i>\$14.00 ounce</i>
<i>Crown Royal</i>	<i>\$10.50 ounce</i>
<i>Johnnie Walker Black</i>	<i>\$14.00 ounce</i>
<i>Don Julio Tequila</i>	<i>\$18.00 ounce</i>
<i>Lemonheart Blackpool Rum</i>	<i>\$9.50 ounce</i>
<i>Tito's Vodka (gluten free)</i>	<i>\$10.50 ounce</i>

Host Bar**Premium Spirits (exclusive of taxes)**

<i>Grey Goose Vodka</i>	<i>\$11.00 ounce</i>
<i>Bombay Gin</i>	<i>\$9.00 ounce</i>
<i>Hendrix Gin</i>	<i>\$12.50 ounce</i>
<i>Crown Royal</i>	<i>\$9.00 ounce</i>
<i>Johnnie Walker Black</i>	<i>\$12.00 ounce</i>
<i>Don Julio Tequila</i>	<i>\$16.50 ounce</i>
<i>Lemonheart Blackpool Rum</i>	<i>\$8.50 ounce</i>
<i>Tito's Vodka (gluten free)</i>	<i>\$9.50 ounce</i>

**Please inquire about bottled wine options*



FACILITY FEE

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	\$600	\$900
Springs Ballroom West	\$800	\$1,200
Springs Ballroom East & Terrace	\$1,000	\$1,500
Springs Ballroom including Terrace	\$1,600	\$2,400
Boardroom (Seats 8 – 12 guests)	\$150	\$200

AUDIOVISUAL

*All A/V arrangements & pricing can be discussed directly with your Event Sales Manager.
The Springs Ballroom is outfitted with 5 state of the art screens, flying projectors, & sound system.*

Wireless high speed internet access	Complimentary
First podium & wired microphone	Complimentary





EVENTS

TERMS & CONDITIONS

FOOD & BEVERAGE

All food & beverage served in Tsawwassen Springs must be provided by Tsawwassen Springs. The exception is special occasion cakes, for which a cake plating fee of \$2.25/per person will apply.

Minimums in peak seasons may apply, please inquire with the Events Sales Manager

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 21 days prior to your function. Menu selections for weddings must be submitted to the Catering Office 30 days prior to your function.

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 12:30am 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.

Menu changes made less than two weeks prior to the event may be subject to additional charges.

DEPOSIT & PAYMENT

A non-refundable deposit of \$2,000 is required to confirm all social bookings.

A non-refundable deposit of \$500 is required to confirm all corporate meetings.

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 of 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 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

Upon the date for your event being confirmed as definite, should you wish to change to an alternate date, based on available space, the amount of the deposit will be transferred to the new event date if the change is requested within 30 days from the time of the original booking.

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.



TERMS AND CONDITIONS

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 pursuant to this contract. Complete indemnification policy is available upon request.

PARKING

Parking is complimentary for all guests. Tsawwassen Springs is not responsible for damaged or lost items while cars are parked 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 charges will be applied to final invoice.





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
CARBONATED NON-ALCOHOLIC BEVERAGES	5% GST, 7% PST
SOCAN/RE:SOUND FEES	5% GST

Meal functions starting 30 minutes beyond agreed upon service time may be subject to a \$15 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 & moving of chairs, tables & other equipment during the course of the event may result in applicable labour fees.

SOCAN & RE:SOUND FEES

A SOCAN License, (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 and 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 and Standing)	Without Dancing	With Dancing
1 – 100	\$9.25	\$18.51
101 – 300	\$13.30	\$26.63
301 – 500	\$27.76	\$55.52