



TSAWWASSEN SPRINGS WEDDING PACKAGES

Extraordinary Events Await You At Tsawwassen Springs

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. Our 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. 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;
Lauren Boggs | lauren@tsawwassensprings.ca | 604.948.4674



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 for the Bride & Groom



THE PRIVATE BRIDAL ROOM

Lemon water, full length mirror, chairs

THE SPRINGS BALLROOM

66 inch round tables (accommodates up to 10 guests)

Table number stands & numbers

White or black spandex chair covers

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

Lemon water

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

\$120 PERSON

WINE & PUNCH

Complimentary passed non - alcoholic punch to all guests

1 Bottle of House Red & House White wine (per table) served during dinner service

COCKTAIL HOUR PASSED CANAPES

(Based on 4 pieces/person)

Prosciutto wrapped asparagus

Tomato bruschetta, fresh basil, shaved aged parmesan, crostini

Smoked salmon roulade

Vegetarian spring rolls, mango sweet chili sauce

DINNER BUFFET OPTIONS

Artisan bread rolls & butter

PLATTERS | SELECT 1

Italian charcuterie, prosciutto, salami, soppressata, olives, mustard

Antipasti, roasted, grilled & marinated vegetables, olive oil, fresh herbs

SALADS | SELECT 4

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

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



TSAWWASSEN SPRINGS

THE EXCLUSIVE PACKAGE

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



TESTIMONIALS

This was our dream venue when we started planning our wedding, but when it came to finalizing the details, we also had a dream coordinator in Lauren. She was very easy to communicate with leading up to the wedding. She was prompt with all my emails, phone calls and when we met in person for our finalization meeting, I got even more excited for the wedding day. I just had a baby a couple months ago, so she was very understanding and patient with me and was very on the ball. It also helped that she came with a wealth of knowledge in the wedding space and was able to put my mind at ease on a lot of the little details I probably would not have considered for the day. I was especially impressed with their ability to cater to my vegan friends to ensure they were fed well and taken care of, and the highlight of the day was our EPIC grand entrance in a golf cart. It was the most memorable experience for us and our guests. We are still hearing from our friends and family rave about how amazing the food, and the staff were. Thank you again Lauren, Tom and staff at Tsawwassen Springs.

Christine & Mike | May 22nd, 2022

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*Our wedding experience was a breeze thanks to Lauren and the team at Tsawwassen Springs. It is so helpful to work with a team that truly loves what they do. During the planning process and to the actual day itself, Lauren was by our side through everything. Her professionalism and dedication to the job helped put us at ease when it came to our anxieties (and trust me, there were a lot of worries that we had). The wedding day itself was amazing; the venue was beautiful, the schedule was so well organized, and our food was delicious (also special thanks to Krystal, our banquet manager!). We were more than happy with the outcome of our special day, especially after receiving many compliments from our guests. Weddings only happen once and we were more than lucky to have Lauren and the team be a part of our experience!*

*Samson & Angeli | September 3rd, 2022*





# THE ELEGANCE PACKAGE





TSAWWASSEN SPRINGS

# THE ELEGANCE PACKAGE

**\$135 PERSON**

## **WINE & PUNCH**

*Complimentary passed non - alcoholic punch to all guests*

*1 Bottle of House Red & House White wine (per table) served during dinner service*

## **COCKTAIL HOUR PASSED CANAPES**

*(Based on 4 pieces /person)*

*Prosciutto wrapped asparagus*

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

*Smoked salmon roulade*

*Vegetarian spring rolls, mango sweet chili sauce*

## **DINNER BUFFET OPTIONS**

*Artisan bread rolls & butter*

## **PLATTERS**

*Italian charcuterie, prosciutto, salami, soppressata, olives, mustard*

*Antipasti, roasted, grilled & marinated vegetables, olive oil, fresh herbs*

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

*Horseradish, dijon herb crusted, au jus (\$150 carving station charge applied)*

## **SALADS | SELECT 4**

*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*



TSAWWASSEN SPRINGS

## THE ELEGANCE PACKAGE

### **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*



## TESTIMONIALS

*Not sure exactly where to start here, but we recently had the most perfect wedding and Lauren was a big reason why. We were originally working with a different event sales manager and Lauren took over the job just 3 months before our wedding. As soon as she took over, she made a point of connecting with us and catered to all of our requests. Leading up to our wedding day she was extremely organized and met with us multiple times. We had a lot of ideas and Lauren was able to bring our vision to life on the big day. Lauren is very diligent, thorough and a great leader. It's obvious she's very passionate about what she does and we would recommend working with her to anyone. Tsawwassen Springs is lucky to have her.*

*Blake & Janna | July 2nd, 2022*

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Our wedding day was exceptional and you all were so amazing! We couldn't of asked for a better team of amazing vendors. We had the best day at Tsawwassen Springs. Our wedding day came to life the way we hoped for and more. Lauren was awesome to have to lead the day alongside the staff. The food was exceptional, so many of our guests couldn't stop talking about how delicious the food was. Overall, our day was exactly how we hoped it would be and more.

Ashley & Kosta | July 9th, 2022

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*We had our reception in the Springs Ballroom and it was the perfect space for our 110 guests. Everything ran so smoothly! Lauren was amazing during the whole planning process. We even got to make our grand entrance on a fancy golf cart! (Whaaa!?) My husband and I are vegetarian so the only meat we chose was salmon, but guests didn't even notice since everything tasted SO AMAZING! Highly recommend this venue.*

*Melanie & Damian | September 4th, 2022*



# THE LUXURY PACKAGE







TSAWWASSEN SPRINGS

# THE LUXURY PACKAGE

**\$153 PERSON**

## **WINE & PUNCH**

*Complimentary passed sparkling wine punch or non - alcoholic punch to all guests  
1 Bottle of House Red & House White wine (per table) served during dinner service*

## **COCKTAIL HOUR PASSED CANAPES**

*(Based on 4 pieces /person)*

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

## **DINNER BUFFET OPTIONS**

*Artisan bread rolls & butter*

## **THE SPRINGS FRESH SEAFOOD STATION**

*Chilled poached tiger prawns, marinated mussels, seared tuna*

## **SLOW ROASTED AAA PRIME RIB CHEF CARVING STATION**

*Horseradish, dijon herb crusted, au jus (\$150 carving station charge applied)*

## **SALADS | SELECT 4**

*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*



TSAWWASSEN SPRINGS

## THE LUXURY PACKAGE

### **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*



## TESTIMONIALS

*Thank you so much for helping us pull off such an incredible reception! We completely enjoyed working with you. We felt like we were in very capable hands from the first day we met you, and we were right! You eased our stress and worries and made the planning process more enjoyable. Everyone was raving about how gorgeous and classy the venue was and how outstanding the food was! We couldn't have had such a successful, perfect, and memorable reception without you. Thank you a million times!*

*Michelle & Charlie | July 15th, 2022*

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Both Jonny and I wanted to say thank you so much for all your hard work and everything you did for us during our planning and day of. It was truly so special. The day was so smooth and organized all thanks to you. We are so grateful. We had lots of positive feedback on the food! The beef everyone said was unreal along with the sides. Very great to hear if you want to pass to the chef! The bartender did an amazing job!!!! The venue was just beautiful and it was everything and more that we wanted for the day!

Dani & Jonny | August 19th, 2022



THE NAMASTE PACKAGE





TSAWWASSEN SPRINGS

THE NAMASTE PACKAGE

\$108 PERSON

PUNCH

Complimentary passed non - alcoholic punch to all guests

COCKTAIL HOUR PASSED CANAPES

(Based on 4 pieces /person)

Vegetarian spring roll, mango sweet chili sauce

Aloo tikki, spiced potato cake

Honey chili cauliflower

Paneer pakora, mint chutney

PLATTER

Antipasti, roasted, grilled & marinated vegetables, olive oil, fresh herbs

DINNER BUFFET OPTIONS

SALADS

Organic seasonal greens, tomato, yogurt & cumin dressing

Kachumber salad, cucumber, tomato, red onion, lemon vinaigrette

Chickpea chaat salad, potato, cucumber, tomato, red onion, cilantro, lime vinaigrette

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

RICE & BREADS

Vegetable pulao, bell peppers, peas, carrot, ginger, cashews

Naan bread, roti, papad

Raita & house made chutneys

VEGETABLES | SELECT 3

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

Dal makhani, lentils, butter, cream, spices

Yellow dal tarka, tomato, ginger, aromatic spices

Chana masala, chickpeas, tomato, onion, aromatic spices

ENTRÉES | SELECT 2

Butter chicken, sweet tomato gravy, aromatic spices

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

Chicken do piyaza, onion gravy, ginger, garlic, garam masala

Braised lamb roganjosh, tomato, ginger, aromatic spices, yogurt

Fish curry, tomato, onions, aromatic spices, herbs

Prawn curry, tomato, onions, aromatic spices, herbs

DESSERTS

The Sweet Tooth Buffet, a selection of gourmet mini desserts

Fresh fruit platter

Freshly brewed traditional chai tea

Freshly brewed signature coffee & organic teas



BEVERAGE SERVICE

PUNCH STATIONS (MINIMUM 50 GUESTS)

CRANBERRY EXPLOSION PUNCH

Cranberry, orange, pineapple juice, ginger ale & sprite

Non-alcoholic

\$3.75 person

Champagne

\$5.75 person

SANGRIA

Sparkling red/white wine punch with citrus & seasonal fruit

\$9.00 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.

	Host Bar (exclusive of taxes)	Cash Bar (inclusive of taxes)
<i>Well Spirits (10z)</i>	<i>\$ 8.00</i>	<i>\$9.25</i>
<i>Draft Beer (200z)</i>	<i>\$ 8.00</i>	<i>\$9.25</i>
<i>Premium Brand Draft Beer (200z)</i>	<i>\$ 9.00</i>	<i>\$10.25</i>
<i>Bottled Beer (120z)</i>	<i>\$8.00</i>	<i>\$9.25</i>
<i>Premium Bottled Beer (120z)</i>	<i>\$ 9.00</i>	<i>\$10.25</i>
<i>Ciders & Coolers (120z)</i>	<i>\$ 9.00</i>	<i>\$10.25</i>
<i>House Wine by the glass (60z)</i>	<i>\$ 8.00</i>	<i>\$9.25</i>
<i>Prosecco (50z)</i>	<i>\$8.00</i>	<i>\$9.25</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





TSAWWASSEN SPRINGS

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>Hendricks Gin</i>	<i>\$14.00 ounce</i>
<i>Crown Royal Rye</i>	<i>\$10.50 ounce</i>
<i>Johnnie Walker Black Scotch</i>	<i>\$14.00 ounce</i>
<i>Don Julio Tequila</i>	<i>\$18.00 ounce</i>
<i>Lemon Hart Blackpool Rum</i>	<i>\$9.50 ounce</i>
<i>Tito's Vodka (gluten free)</i>	<i>\$10.50 ounce</i>

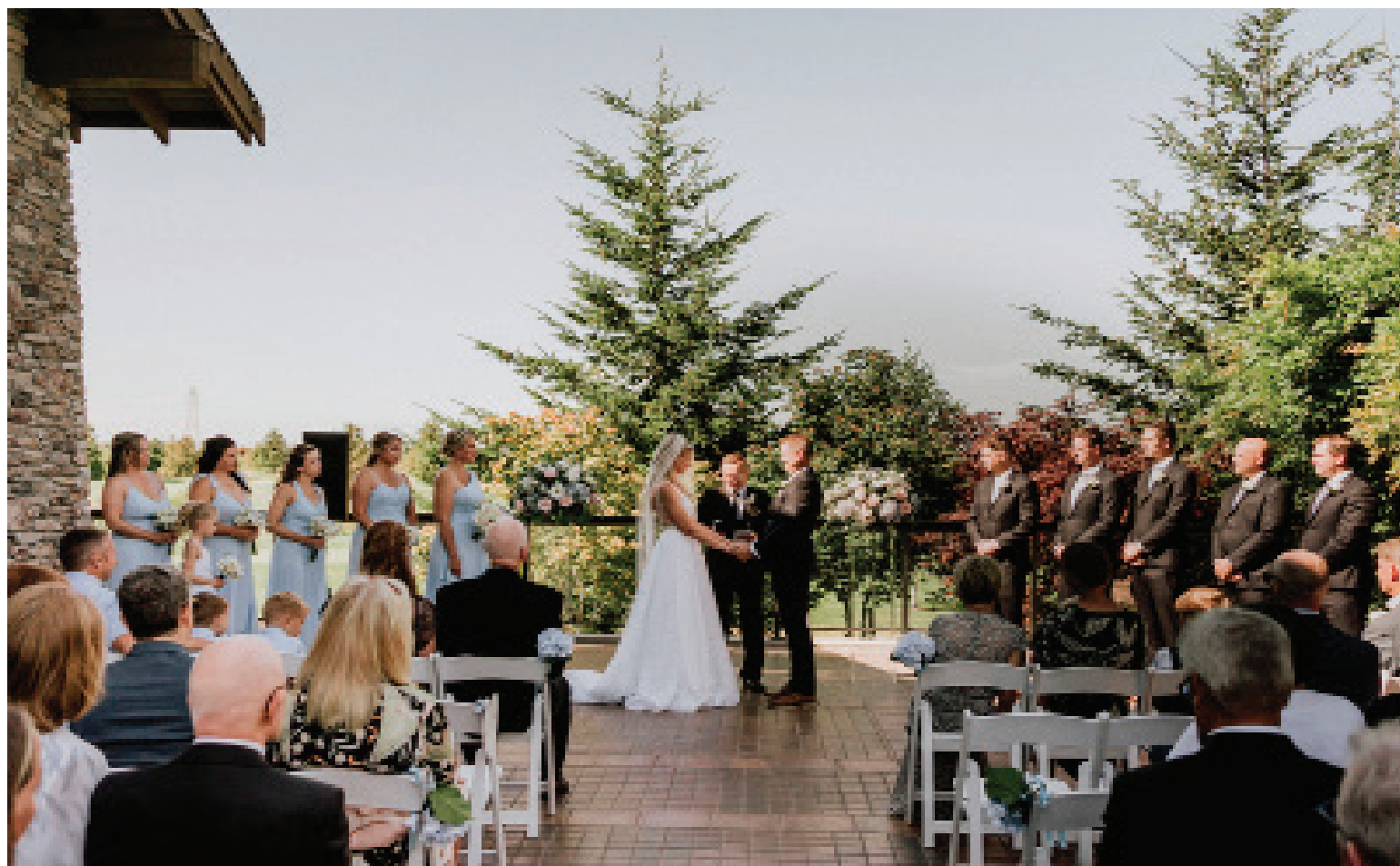
Host Bar Premium Spirits (exclusive of taxes)

<i>Grey Goose Vodka</i>	<i>\$11.00 ounce</i>
<i>Bombay Gin</i>	<i>\$9.00 ounce</i>
<i>Hendricks Gin</i>	<i>\$12.50 ounce</i>
<i>Crown Royal Rye</i>	<i>\$9.00 ounce</i>
<i>Johnnie Walker Black Scotch</i>	<i>\$12.00 ounce</i>
<i>Don Julio Tequila</i>	<i>\$16.50 ounce</i>
<i>Lemon Hart 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*



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 300 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 charges will be applied to final invoice.

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.

OPEN HOUSE

Tsawwassen Springs offers a complimentary wedding open house every Spring to display our menu offerings. Tsawwassen Springs does not offer individual menu tastings for buffet meals.

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 your Personal Wedding Specialist to arrange a time that does work for both parties.



RECOMMENDED VENDOR LIST

PHOTOGRAPHY /CINEMATOGRAPHY

Cliff Ma	604-729-2948	cliff@cliffma.com
Jalen Saip	604-250-6580	jalenlaine@gmail.com
Sweetpea Photography	604-617-2020	lorimiles@shaw.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

DÉCOR COMPANIES

Andaaz Wedding Centre	778-881-1447	bal_andaaz@hotmail.com
Pieces Events	778-889-2643	piecesed@gmail.com
Le Marais Décor	604-728-7504	pari@lemaraisdecor.com
Divine Décor	778-789-8889	lily@ddecor.ca
ALL Occasions Décor	604-838-3651	celebrate@all-occasions-rental.com
Fino Décor	778-700-5813	finodecor@gmail.com

EVENT PLANNING

Michelle Chan	778-889-2643	eternitymomentswedding@gmail.com
Pearl Collaborations		pearlcollaborations@gmail.com
Power of Three	604-724-4528	info@powerofthree.com
Jewel & Rose Weddings & Events	604-808-2653	rachel@jewelandrose.com

FLOWERS

Flowers Beautiful	604-943-2815	christa@flowersbeautiful.com
The Flower Shop	604-946-8018	wecare@ladnervillagefloral.com
Brambles and Blackberries	236-513-0337	brambles.blackberries@gmail.com

ACCOMMODATIONS

Coast Tsawwassen Inn	604-943-8221	tsawwasseninn.com
Delta Hotels Marriot	604-382-8222	marriot.com



AND THEY LIVED HAPPILY EVER AFTER...



