



TSAWWASSEN SPRINGS EVENT PACKAGE 2025



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



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, conference, cocktail or 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 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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CORPORATE EVENTS, ELEVATED MEETINGS | CONFERENCES | PARTIES | GALAS



When you are planning your next corporate retreat, why not escape the everyday environment of the workplace? Treat yourself and your colleagues to a stimulating day at Tsawwassen Springs, where your group can enjoy a respite from the daily routine in an inspiring, elegant, natural location. Our tranquil setting and picturesque surroundings offer the ideal venue to host a meeting of the minds, or celebrate company successes. Tsawwassen Springs has five function rooms, state of the art AV services, access to outdoor seating, and views of the golf course.





TSAWWASSEN SPRINGS

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 \$40

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 \$55

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

Superfood salad, quinoa, organic greens, dried apricots, turmeric cauliflower, puffed chickpeas, tahini yogurt dressing

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 \$3.95/person

An assortment of freshly baked lemon or fruit scones \$3.95/person

An assortment of three freshly baked breakfast pastries \$9.25/person

Freshly baked cinnamon buns \$3.95/person

NON-ALCOHOLIC BEVERAGES

Assorted soft drinks \$3.50/person

Assorted bottled fruit juices \$3.95/person

Bottled water \$3.50/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)



WE MEAN BUSINESS | MEETING PACKAGE \$63

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

LITTLE ITALY

see page 6

SANTORINI

see page 7

BAJA CANTINA

see page 7

Minimum of 25 guests





LUNCHEON BUFFETS

CLUBHOUSE \$36

SOUP | SELECT 1

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

SALADS | SELECT 2

Caesar salad | Springs salad | Thai noodle salad | Classic potato salad

ARTISAN SANDWICHES/ WRAPS | SELECT 4

based on 4 quarter sandwiches per person

Turkey on Whole Wheat | Ham & Cheddar on a Butter Croissant | Free Range Egg Salad on Whole Wheat

Roast Beef & Swiss on a Potato Bun | Shrimp Salad on a Butter Croissant | Chicken Caesar Wrap

Pesto Chicken & Mozzarella on Focaccia | Mediterranean Salad Wrap

Seasonal fresh fruit platter & assorted cookies & squares

Freshly brewed signature coffee & organic teas



LITTLE ITALY \$36

SALAD

Caesar salad, house made dressing, brioche croutons, parmigiano reggiano

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



Minimum 25 guests (available until 3pm)



LUNCHEON BUFFETS

SANTORINI \$36

SALAD

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

ENTREES

Chicken souvlaki, lemon, oregano

Penne rosé, San Marzano tomatoes, roasted garlic, spinach, parmigiano reggiano

SERVED WITH:

Rice pilaf, pita bread, tzatziki

Seasonal fresh fruit platter & assorted cookies & squares

Freshly brewed signature coffee & organic teas



BAJA CANTINA \$37

SALAD

Santa Fe salad, cilantro lime crema

ENTREES

Seared chicken fajitas, bell peppers, onions

Vegetarian chili

SERVED WITH:

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

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)

- Prosciutto & cantaloupe skewers, basil \$36.50/dozen*
- Red wine poached pear, brie, crostini \$32.50/dozen*
- Goat cheese gougeres, herb mousse, savory profiterole \$36/dozen*
- Smoked salmon blini \$34.50/dozen*
- Tuna tataki, pickled cucumber \$40.50/dozen*
- Poached prawn cocktail, horseradish cream \$34.50/dozen*
- Prosciutto wrapped asparagus, truffle oil \$38.50/dozen*
- Tomato bruschetta, fresh basil, parmesan \$32.50/dozen*
- Smoked salmon roulade \$34.50/dozen*
- Tomato pesto bocconcini skewer \$32.50/dozen*
- Compressed watermelon skewers, feta cheese, mint \$32.50/dozen*
- Raw oysters on the half shell, accoutrements \$50.50/dozen*



SIZZLE

(Minimum order of 2 dozen)

- Coconut crusted prawn, Thai sweet chili sauce \$34.50/dozen*
- Fried mozzarella croquette, tomato jam \$32.20/dozen*
- Vegetarian spring rolls, Thai sweet chili sauce \$32.50/dozen*
- BBQ duck spring roll, hoisin glaze \$32.50/dozen*
- Crab cakes, herb aioli \$39.50/dozen*
- Wild mushroom arancini, tomato jam, parmesan \$38.50/dozen*
- Tomato braised Italian meatballs \$39/dozen*
- Thai chicken skewers, sesame, cilantro, soy, lime & honey glaze \$36.50/dozen*
- Caramelized onion & swiss tart \$32.50/dozen*
- Mushroom & leek tart \$32.50/dozen*
- Salmon & feta cheese tart \$34.50/dozen*
- Korean pork belly, crispy rice, sweet & spicy sauce \$34.50/dozen*
- Oysters Rockefeller \$59.50/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.



Crudité, carrots, celery, broccoli, cauliflower, bell peppers, tomatoes, cucumbers, radish, avocado yogurt dip \$7.50/person

Fiesta platter, corn tortilla chips, fresh salsa, guacamole, sour cream \$10/person

Warm baked brie cheese, honey, pecans, sliced french baguette \$9/person

Trio of dips, hummus, tzatziki, spinach & artichoke, corn tortilla chips \$11.50/person

Cheese board, local cheeses, dried fruit, crackers \$14.50/person

Antipasti, roasted, grilled & marinated vegetables, olive oil, fresh herbs \$7/person

Italian charcuterie, prosciutto, salami, soppressata, olives, gherkins, artichoke hearts \$11/person

Pizza station, margherita pizza, pepperoni pizza \$9.50/per person (3 pieces per person)

Classic poutine bar, seasoned fries, roasted pan gravy, cheese curds, scallions \$10/person

Perogy bar, scallions, smoked bacon, sour cream \$7/person

Mashed potato bar, fried shallots, shredded cheese, scallions, smoked bacon, gravy, sour cream \$9.50/person

SWEETS

Fresh seasonal fruit platter \$8.25/person

Freshly baked cookies & squares \$8.25/person

Sweet Tooth Buffet, assorted mini desserts \$12/person



TSAWWASSEN SPRINGS

CREATE YOUR OWN CUSTOM BUFFET

SELECT 1 ENTRÉE \$75 | SELECT 2 ENTRÉES \$85

Served with freshly baked artisan buns

SALADS | SELECT 3

Caesar salad, house made dressing, brioche croutons, parmigianno reggiano

Fingerling potato salad, smoked bacon, stone ground mustard & thyme dressing

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

Superfood salad, quinoa, organic greens, dried apricots, turmeric cauliflower, puffed chickpeas, tahini yogurt dressing

Asian slaw salad, shredded cabbage, marinated tofu, smashed cucumber, carrots, peppers, scallions, sesame soy citrus dressing

Spinach & orzo salad, chickpeas, grape tomatoes, scallions, chopped parsley, herb vinaigrette

Thai egg noodle salad, peppers, red cabbage, scallions, sesame ginger dressing, peanuts

Santa Fe salad, mixed greens, black beans, corn, pico de gallo, red peppers, crispy tortillas, cilantro lime dressing

Beet & arugula salad, candied pecans, pickled onions, goat cheese crumble, sherry vinaigrette



PASTA | SELECT 1

Spinach & ricotta cannelloni, rosé sauce, gratin

Italian sausage penne, San Marzano tomatoes, fresh basil, parmigianno reggiano

Classic mac & cheese, herb panko crust

Wild mushroom ravioli, roasted mushrooms, herb butter sauce

Penne rosé, San Marzano tomatoes, roasted garlic, spinach, parmigianno reggiano

Smoked salmon penne, green peas, dill, cream sauce

Penne carbonara, baby shrimp, green peas, smoked bacon, white wine cream sauce

VEGETABLES | SELECT 1

Sautéed seasonal market vegetables, fresh herbs

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
Scented Jasmine rice, ginger, kaffir lime
Basmati rice pilaf, vegetables, currants, almonds
Yang Chow fried rice, garlic, scallions, egg

VEGETARIAN | SELECT 1

Cauliflower gratin
Thai green curry, cauliflower, mushrooms, grape tomatoes, water chestnuts, red peppers, baby peas, coconut milk, Jasmine rice

ENTRÉES | SELECT 2

POULTRY

Roasted chicken breast, wild mushroom, pearl onions, sherry pan jus
Chicken piccata, lemon, capers, garlic, parsley
Chicken puttanesca, Kalamata olives, capers, tomatoes, spinach, crumbled feta
Roasted chicken breast, tarragon, mustard, cream
Slow roasted BBQ glazed chicken breast
Oven-roasted turkey breast, dijon & herb rubbed, turkey gravy, cranberry sauce

FISH

Roasted salmon, braised leeks, Chardonnay tarragon cream
Glazed maple soy salmon, sesame, scallions
Roasted salmon, lemon, dill, butter
Miso glazed Pacific cod, shiitake mushroom broth

BEEF & PORK

Slow roasted baron of beef carvery, herb crusted, horseradish, beef jus (subject to \$100 Chef carving fee)
Flank steak, chimichurri
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

FAMILY-STYLE PLATED DINNER

SELECT 1 ENTRÉE \$78 | SELECT 2 ENTRÉES \$88

Served with freshly baked artisan buns

SALADS

Caesar salad, house made dressing, brioche croutons, parmigiano reggiano

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

PLATTERS | SELECT 1

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

Tomato pesto bocconcini skewers

PASTA | SELECT 1

Wild mushroom ravioli, roasted mushrooms, herb butter sauce

Penne rosé, San Marzano tomatoes, roasted garlic, spinach, parmigiano reggiano

Penne carbonara, baby shrimp, green peas, smoked bacon, white wine cream sauce

VEGETABLES

Sautéed seasonal market vegetables, fresh herbs

POTATOES | SELECT 1

Roasted olive oil & rosemary new potatoes

Traditional mashed Yukon Gold potatoes

ENTRÉES

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

Chicken piccata, lemon, capers, garlic, parsley

Roasted salmon, braised leeks, Chardonnay tarragon cream

Glazed maple soy salmon, sesame, scallions

Miso glazed Pacific cod, shiitake mushroom broth

Flank steak, chimichurri

DESSERT

Seasonal fresh fruit platter

A selection of gourmet mini desserts

Freshly brewed signature coffees & organic teas

Available for groups up to 150



TSAWWASSEN SPRINGS

ENHANCEMENTS

Available at current market price

SLOW ROASTED BRAISED SHORTRIB

Pearl onion, demi glace

PAN SEARED MISO GLAZED SABLE FISH

Pineapple reduction

CHILLED POACHED TIGER PRAWNS

Springs cocktail sauce, lemon

WARMED BUTTER POACHED LOBSTER TAIL

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

SEAFOOD PLATTER

Chilled poached tiger prawns, marinated mussels, seared tuna

CHILLED SNOW CRAB LEGS

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



CARVERY

SLOW ROASTED AAA PRIME RIB CARVERY

Horseradish, dijon herb crusted, beef jus, gravy

GLAZED HAM CARVERY

Maple dijon glaze

\$100 Chef carving fee

PLATED 3 COURSE PRIME RIB DINNER

\$70 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, parmigiano reggianno, brioche croutons

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:**

Chef's Daily Chocolate Creation

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 (5oz)

Non-alcoholic \$3.75

Champagne \$5.75

SANGRIA

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

White wine \$11.00

Red Wine \$11.00

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.



BEVERAGE SERVICE

House Beverages (exclusive of taxes)

<i>Well Spirits (10z)</i>	\$ 8.00
<i>Draft Beer (20oz)</i>	\$ 8.00
<i>Premium Brand Draft Beer (20oz)</i>	\$ 9.00
<i>Domestic Bottled Beer (12oz)</i>	\$ 8.00
<i>Import Bottled Beer (12oz)</i>	\$ 9.00
<i>Ciders & Coolers (12oz)</i>	\$ 8.00
<i>House Wine by the glass (6oz)</i>	\$ 8.00
<i>Soft Drinks (free refills)</i>	\$ 3.50

Premium Spirits (exclusive of taxes)

<i>Grey Goose Vodka (10z)</i>	\$11.00
<i>Bombay Gin (10z)</i>	\$9.00
<i>Hendricks Gin (10z)</i>	\$12.50
<i>Crown Royal Rye (10z)</i>	\$9.00
<i>Johnnie Walker Black Scotch (10z)</i>	\$12.00
<i>Don Julio Tequila (10z)</i>	\$16.50
<i>Lemon Hart Blackpool Rum (10z)</i>	\$8.50

**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 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