



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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TSAWWASSEN SPRINGS

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





TSAWWASSEN SPRINGS

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)



TSAWWASSEN SPRINGS

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

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### 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.*



*Crudit , 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, parmigiano 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, parmigiano reggiano*

*Classic mac & cheese, herb panko crust*

*Wild mushroom ravioli, roasted mushrooms, herb butter sauce*

*Penne rosé, San Marzano tomatoes, roasted garlic, spinach, parmigiano 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 reggiano, 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 (200z)</i>               | \$ 8.00 |
| <i>Premium Brand Draft Beer (200z)</i> | \$ 9.00 |
| <i>Domestic Bottled Beer (12oz)</i>    | \$ 8.00 |
| <i>Import Bottled Beer (12oz)</i>      | \$ 9.00 |
| <i>Ciders &amp; 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<br>(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<br>(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      |