



# TSAWWASSEN SPRINGS

HOMES | GOLF | EVENTS | RESTAURANT & BAR

## CHRISTMAS BANQUET PACKAGE



2025

[WWW.TSAWWASSENSPRINGS.CA](http://WWW.TSAWWASSENSPRINGS.CA)



# GINGERBREAD BRUNCH BUFFET

\$52.50/Person

**CHILLED ASSORTED JUICES**

**CHEF'S MINI QUICHE CREATION**

**FRESHLY BAKED BREAKFAST PASTRIES, MUFFINS & CROISSANTS**

**SEASONAL FRESH FRUIT PLATTER**



**CAESAR SALAD**

*Housemade Dressing, Focaccia Croutons, Parmigiano Reggiano*

**TRADITIONAL GREEK SALAD**

*Tomatoes, Cucumbers, Kalamata Olives, Feta Cheese, Oregano, Greek Dressing*

**PORK BREAKFAST SAUSAGE**

**SMOKED BACON**

**HERB ROASTED POTATOES**

**SCRAMBLED EGGS**

*Aged Cheddar Cheese, Tomato, Scallions, Salsa*

**CLASSIC EGGS BENEDICT**

**BELGIAN WAFFLES**

*Whipped Cream, Fruit Compote, Maple Syrup*



**THE SWEET TOOTH BUFFET**

*A Selection of Gourmet Mini Desserts*

**FRESHLY BREWED SIGNATURE COFFEE & ORGANIC TEAS**

Minimum 25 guest. Subject to applicable taxes and 18% gratuity on all food & beverage service.





# SNOWFLAKE LUNCH BUFFET

**\$42.50/Person**

**Available from 11am - 3pm**

*Served with Freshly Baked Artisan Rolls*

## **CAESAR SALAD**

*Housemade Dressing, Focaccia Croutons, Parmigianno Reggiano*

## **BEET & ARUGULA SALAD**

*Candied Pecans, Pickled Onions, Goat Cheese Crumble, Sherry Vinaigrette*



## **HERB MARINATED FREE RANGE TURKEY**

*Cranberry & Sage Stuffing, Homemade Gravy, Cranberry Sauce*

## **PENNE ROSÉ**

*San Marzano Tomatoes, Roasted Garlic, Spinach,  
Parmigianno Reggiano*

## **YUKON GOLD MASHED POTATOES**

## **HONEY GLAZED WINTER VEGETABLES**



## **THE SWEET TOOTH BUFFET**

*A Selection of Gourmet Mini Desserts*

## **SEASONAL FRESH FRUIT PLATTER**

## **FRESHLY BREWED SIGNATURE COFFEE & ORGANIC TEAS**

Minimum 25 guests. Subject to applicable taxes and 18% gratuity on all food & beverage service





# RUDOLPH DINNER BUFFET

**\$62.50/Person**

*Served with Freshly Baked Artisan Rolls*

## **CAESAR SALAD**

*Housemade Dressing, Focaccia Croutons, Parmigiano Reggiano*

## **SUNDRIED TOMATO PESTO PENNE SALAD**

*Spinach, Goat Cheese, Red Onions, Artichokes, Basil*

## **BEET & ARUGULA SALAD**

*Candied Pecans, Pickled Onions, Goat Cheese Crumble, Sherry Vinaigrette*



## **HERB MARINATED FREE RANGE TURKEY**

*Cranberry & Sage Stuffing, Homemade Gravy, Cranberry Sauce*

## **GLAZED MAPLE SOY WILD B.C. SALMON**

*Sesame, Scallions*

## **THAI GREEN CURRY**

*Cauliflower, Crimini Mushrooms, Grape Tomatoes, Water Chestnuts,  
Red Peppers, Baby Peas, Coconut Milk, Scented Jasmine Rice*

## **YUKON GOLD MASHED POTATOES**

## **HONEY GLAZED WINTER VEGETABLES**



## **THE SWEET TOOTH BUFFET**

*A Selection of Gourmet Mini Desserts*

## **SEASONAL FRESH FRUIT PLATTER**

## **FRESHLY BREWED SIGNATURE COFFEE & ORGANIC TEAS**

Minimum 25 guests. Subject to applicable taxes and 18% gratuity on all food & beverage service







# MISTLETOE DINNER BUFFET

**\$72.50/Person**

*Served with Freshly Baked Artisan Rolls*

## **CAESAR SALAD**

*Housemade Dressing, Focaccia Croutons, Parmigianno Reggiano*

## **BEET & ARUGULA SALAD**

*Candied Pecans, Pickled Onions, Goat Cheese Crumble, Sherry Vinaigrette*



## **HERB MARINATED FREE RANGE TURKEY**

*Cranberry & Sage Dressing, Homemade Gravy, Cranberry Sauce*

## **SLOW ROASTED BARON OF BEEF CARVERY**

*Horseradish, Dijon Mustard, Demi Glace*

## **GLAZED MAPLE SOY WILD B.C. SALMON**

*Sesame, Scallions*

## **THAI GREEN CURRY**

*Cauliflower, Crimini Mushrooms, Grape Tomatoes, Water Chestnuts,  
Red Peppers, Baby Peas, Coconut Milk, Scented Jasmine Rice*

## **PENNE ROSÉ**

*San Marzano Tomatoes, Roasted Garlic, Spinach, Parmigianno Reggiano*

## **YUKON GOLD MASHED POTATOES**

## **HONEY GLAZED WINTER VEGETABLES**



## **THE SWEET TOOTH BUFFET**

*A Selection of Gourmet Mini Desserts*

## **SEASONAL FRESH FRUIT PLATTER**

## **FRESHLY BREWED SIGNATURE COFFEE & ORGANIC TEAS**

Minimum 25 guests. Subject to applicable taxes and 18% gratuity on all food & beverage service





# 3 COURSE CHRISTMAS PLATED MENU

**\$62.50/Person**

*For groups of 25 and over, listed entrees are priced on a menu that includes one pre-selected soup or salad, one pre-selected entree & one pre-selected dessert. For additional entrée choices \$5 will be added.*

*Served with Freshly Baked Artisan Rolls*

## **FIRST COURSE**

### **CAESAR SALAD**

*Housemade Dressing, Focaccia Croutons, Parmigiano Reggiano*

**- or -**

### **SEAFOOD CHOWDER**

*New England Style, Salmon, Shrimp, Clams, Corn (GF)*

## **ENTRÉES**

### **HERB MARINATED FREE RANGE TURKEY**

*Cranberry & Sage Dressing, Yukon Gold Mashed Potatoes, Turkey Gravy,*

*House Made Cranberry Sauce, Seasonal Vegetables*

**-or-**

### **GRILLED SPRING SALMON**

*Almond Parmesan Crust, Roasted Fingerling Potatoes, Seasonal Vegetables,*

*Lemon Aioli (GF)*

**-or-**

### **CABERNET BRAISED SHORT RIB**

*Mashed Potatoes, Seasonal Vegetables, Red Wine Demi (GF)*

**-or-**

### **PESTO CREAM GNOCCHI**

*Roasted Autumn Squash, Arugula, Parmigiano Reggiano (V)*

## **DESSERTS**

### **BELGIUM DARK CHOCOLATE MOUSSE**

*Baileys Swirl, Espresso Touille (GF)*

**- or -**

### **TAHITIAN VANILLA BEAN CRÈME BRÛLÉE**

*Cranberry Orange Zest Cookie (GF)*

**- or -**

### **GOLDEN PEAR CRUMBLE CHEESECAKE**

*Salted Caramel Swirl*

**Freshly Brewed Signature Coffee & Organic Teas**

Minimum 25 guests. Subject to applicable taxes and 18% gratuity on a ll food and beverage service





# CHRISTMAS CHEER 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*

Minimum 25 guests. Subject to applicable taxes and 18% gratuity on all food and beverage service

