

TSAWWASSEN SPRINGS



EVENTS
GUIDE



Sawwassen Springs Ballroom

A photograph of a wedding reception table set with white linens, glassware, and a large bouquet of white and yellow flowers. The background is softly blurred, showing other guests and greenery.

Welcome to Tsawwassen Springs

Nestled in the spectacular greens of Delta's 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.

To book your next event at Tsawwassen Springs, contact our event specialists today.

Lauren Boggs-Gupta
Event Sales Manager
lauren@tsawwassensprings.ca
604.948.4674

Lauren Anne Griffiths
Event Sales Manager
laurenanne@tsawwassensprings.ca
604.948.4673

Breakfast Options



CONTINENTAL BREAKFAST \$19

- 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

FAIRWAY BREAKFAST BUFFET \$33

- A selection of chilled fruit juices
- Seasonal fresh fruit platter
- An assortment of freshly baked breakfast pastries, croissants & fruit preserves
- 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



MINIMUM 15 GUESTS. PRICES ARE SUBJECT TO CHANGE. APPLICABLE SERVICE CHARGE AND TAXES WILL BE ADDED.

Breakfast Options



QUINN'S BREAKFAST BUFFET

\$39

- 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
- An assortment of freshly baked breakfast pastries, croissants & fruit preserves
- Spinach & orzo salad, chickpeas, grape tomatoes, scallions, chopped parsley, herb vinaigrette
- Caesar salad, house made dressing, brioche croutons, parmigiano reggiano
- Greek yogurt parfait, Springs housemade granola, berry compote
- Smoked bacon
- Pork breakfast sausages
- Roasted potatoes, fresh herbs
- Classic eggs benedict
- Belgian waffles, maple syrup, whipped cream, fruit compote
- 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



MINIMUM 15 GUESTS. PRICES ARE SUBJECT TO CHANGE. APPLICABLE SERVICE CHARGE AND TAXES WILL BE ADDED.



Brunch Buffet Enhancements

PASTRIES

- An assortment of freshly baked muffins or loaves **\$3.75/person**
- An assortment of freshly baked scones **\$3.75/person**
- Freshly baked cinnamon buns **\$3.75/person**
- Housemade specialty oat & fruit bar **\$3.75/person**
- An assortment of three freshly baked breakfast pastries **\$7.95/person**
- Greek yogurt parfait, Springs housemade granola, berry compote **\$5.50/person**

NON-ALCOHOLIC BEVERAGES

- Assorted canned soft drinks **\$3.50/person**
- Assorted bottled fruit juices **\$3.75/person**
- Bottled water **\$3.50/person**
- Freshly brewed signature coffee or organic teas **\$3.35/person**
- Freshly brewed signature coffee 10 cup thermos **\$33.50**



INSPIRATIONAL MORNING COFFEE BREAK

\$6.95

Choice of: housemade specialty loaves, muffins or oat & fruit bar
Freshly brewed signature coffee & organic teas

TEAM BUILDING AFTERNOON BREAK

\$6.95

Assorted fresh fruit mini smoothies
Freshly baked cookies

MINIMUM 15 GUESTS. PRICES ARE SUBJECT TO CHANGE. APPLICABLE SERVICE CHARGE AND TAXES WILL BE ADDED.



Corporate Events Elevated

Meetings • Conferences • Parties

*When 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.



We Mean Business

Meeting Package | \$63/per person

Includes complimentary single room rental & single 5' x 8' screen & HD 5000 Lumens Projector



BREAKFAST OPTIONS

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

Birdie Classic

- A selection of chilled fruit juices
- Freshly baked loaves
- Breakfast parfait, mixed berry compote, vanilla yogurt, house-made granola
- Freshly brewed signature coffee & organic teas

WORKING LUNCH BUFFET

Clubhouse | \$36/per person

SOUPS | SELECT 1

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

SALADS | SELECT 2

- Caesar salad
- Springs salad
- Spinach & orzo salad
- Classic potato salad

ARTISAN SANDWICHES & WRAPS | SELECT 4

Based on 5 quarter sandwiches per person

- Smoked turkey, whole wheat
- Black forest ham, cheddar, butter croissant
- Shrimp salad sandwich, butter croissant
- Classic egg salad, whole wheat
- Roast beef, swiss, potato bun
- Pesto chicken, mozzarella cheese, roma tomato, arugula, focaccia loaf
- Power salad wrap
- Chicken caesar wrap
- Caprese wrap

DESSERTS

- Seasonal fresh fruit platter
- Assorted cookies & squares
- Signature coffee & organic teas



INQUIRE ABOUT MINIMUM GUESTS. PRICES ARE SUBJECT TO CHANGE. APPLICABLE SERVICE CHARGE AND TAXES WILL BE ADDED.

Luncheon Buffets



Santorini | \$36/per person

SALAD

- Traditional Greek salad, tomatoes, cucumbers, red onion, red peppers, Kalamata olives, feta cheese, fresh oregano, Greek dressing

ENTREÉS

- Chicken souvlaki, lemon, oregano, garlic, dill
- Penne rosé, San Marzano tomatoes, roasted garlic, spinach, parmigiano reggiano

Served with rice pilaf, pita bread & tzatziki

DESSERTS

- Seasonal fresh fruit platter
- Assorted cookies & squares
- Signature coffee & organic teas



Baja Cantina | \$36/per person

SALAD

- Roasted street corn salad, red peppers, pickled onions, cojita cheese, mixed greens, pico de gallo, cilantro, chili lime dressing

ENTREÉS

- Seared chicken tinga tacos
- Vegetarian chili

Served with Black beans, cilantro lime rice, corn tortillas, pico de gallo, guacamole, sour cream, pickled onions, salsa roja, limes & shredded cheese

DESSERTS

- Seasonal fresh fruit platter
- Assorted cookies & squares
- Signature coffee & organic teas



MINIMUM 25 GUESTS. PRICES ARE SUBJECT TO CHANGE. APPLICABLE SERVICE CHARGE AND TAXES WILL BE ADDED.

Luncheon Buffets



Little Italy | \$36 /per person

SALAD

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

ENTREÉS

- Beef Lasagna al Forno
- Penne Alfredo, green peas, mushrooms, tomatoes, scallions

Served with fresh garlic bread

DESSERTS

- Seasonal fresh fruit platter
- Assorted cookies & squares
- Signature coffee & organic teas



Namaste | \$36 /per person

SALAD

- Kachumber salad, marinated cucumber, tomato, onion, lemon masala dressing
- Chana chaat salad, marinated chickpeas, tamarind dressing, onion, mint, cilantro

ENTREÉS

- Butter Chicken
- Chana aloo masala, chickpeas, potatoes, curry

Served with rice, raita & naan

DESSERTS

- Seasonal fresh fruit platter
- Assorted cookies & squares
- Signature coffee & organic teas



MINIMUM 25 GUESTS. PRICES ARE SUBJECT TO CHANGE. APPLICABLE SERVICE CHARGE AND TAXES WILL BE ADDED.



Canapés

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

Chilled Canapés | (Minimum order of 2 dozen)

- Prosciutto & cantaloupe skewers, basil **\$34/dozen**
- Red wine poached pear, brie, crostini **\$36/dozen**
- Smoked salmon blini **\$36/dozen**
- Tuna tataki, pickled cucumber **\$39/dozen**
- Tuna poke, crispy rice, wasabi mayo, scallions **\$39/dozen**
- Prosciutto wrapped asparagus, truffle oil **\$34/dozen**
- Tomato bruschetta, fresh basil, parmesan **\$32/dozen**
- Smoked salmon roulade **\$36/dozen**
- Tomato pesto bocconcini skewer **\$35/dozen**
- Compressed watermelon skewers, feta cheese, mint **\$34/dozen**
- Raw oysters on the half shell, accoutrements **\$59/dozen**



Sizzling Canapés | (Minimum order of 2 dozen)

- Coconut crusted prawn, Thai sweet chili sauce **\$36/dozen**
- Crispy jalapeno shrimp, cilantro lime aioli **\$36/dozen**
- Vegetarian spring rolls, Thai sweet chili sauce **\$32/dozen**
- Crab cakes, herb aioli **\$40/dozen**
- Street corn fritter, cilantro lime aioli **\$32/dozen**
- Honey garlic braised meatballs **\$36/dozen**
- Chicken yakitori skewers, soy scallion glaze **\$36/dozen**
- Crispy vegetable pakoras, fresh chutney **\$32/dozen**
- Pan seared Waygu beef gyozas, ponzu glaze, scallions **\$34/dozen**
- Mushroom & leek tart **\$32/dozen**
- Salmon & feta cheese tart **\$35/dozen**
- Korean pork belly, crispy rice, sweet & spicy sauce **\$36/dozen**
- Pan seared shrimp gyoza, ponzu glaze, scallions **\$34/dozen**
- Oysters Rockefeller **\$59/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

MINIMUM 25 GUESTS. PRICES ARE SUBJECT TO CHANGE. APPLICABLE SERVICE CHARGE AND TAXES WILL BE ADDED.

Receptions

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



Stationed Appetizers & Platters

- Crudit , carrots, celery, broccoli, cauliflower, bell peppers, tomatoes, cucumbers, avocado yogurt dip **\$6.50/person**
- Fiesta platter, corn tortilla chips, fresh salsa, guacamole, sour cream **\$7/person**
- Warm baked brie cheese, honey, pecans, sliced french baguette **\$7/person**
- Trio of dips, hummus, tzatziki, spinach & artichoke, corn tortilla chips **\$10.50/person**
- Cheese board, local cheeses, dried apricots, crackers **\$12/person**
- Antipasti, roasted, grilled & marinated vegetables, olive oil, fresh herbs **\$5.50/person**
- Italian charcuterie, prosciutto, salami, soppressata, olives, gherkins, baguette **\$11/person**
- Signature charcuterie, selection of local artisan cheese & cured meats, dried fruit, olives, gherkins, crackers **\$15/person**
- Pizza station, margherita pizza, pepperoni pizza (3 pieces per person) **\$9.75/per person**
- Vegetarian chili bar, shredded cheese, sour cream, salsa, scallions, onions, corn chips, jalapenos **\$11/person**
- Classic poutine bar, seasoned fries, roasted pan gravy, cheese curds, scallions **\$7/person**
- Perogy bar, scallions, smoked bacon, sour cream **\$7/person**
- Mashed potato bar, fried shallots, shredded cheese, scallions, smoked bacon, gravy, sour cream **\$8.50/person**

Sweets

- Fresh seasonal fruit platter **\$7.50/person**
- Freshly baked cookies & squares **\$6/person**
- Sweet Tooth Buffet, assorted mini desserts **\$12/person**



MINIMUM 25 GUESTS. PRICES ARE SUBJECT TO CHANGE. APPLICABLE SERVICE CHARGE AND TAXES WILL BE ADDED.

The Midweek Market

Dinner Buffet | \$65/per person



Available Monday to Thursday from 3pm. For groups of 15 to 100 guests.
Please note: this menu is offered as presented and cannot be customized.



Salads

- Caesar salad, brioche croutons, parmigiano reggiano, house made dressing
- Spinach & orzo salad, chickpeas, grape tomatoes, scallions, chopped parsley, herb vinaigrette

Vegetables

- Sautéed seasonal market vegetables, fresh herbs
- Roasted olive oil & rosemary new potatoes

Entreés

- Roasted chicken breast, wild mushroom, pearl onions, sherry pan jus
- Ginger lemon rockfish, sesame seeds, scallions
- Thai green curry, cauliflower, mushrooms, grape tomatoes, water chestnuts, red peppers, baby peas, coconut milk, Jasmine rice

Dessert

SEASONAL FRESH FRUIT PLATTER

ASSORTED COOKIES & SQUARES

SIGNATURE COFFEE & ORGANIC TEAS

PRICES ARE SUBJECT TO CHANGE. APPLICABLE SERVICE CHARGE AND TAXES WILL BE ADDED.

Create Your Own Buffet



CUSTOM BUFFET OPTIONS

1 ENTRÉE \$75/per person • 2 ENTRÉES \$85/per person

Served with freshly baked artisan buns

Salads | SELECT 3

- Caesar salad, brioche croutons, parmigiano reggiano, house made dressing
- Traditional Greek salad, tomatoes, cucumbers, red onion, red pepper, Kalamata olives, feta cheese, fresh oregano, Greek dressing
- Springs salad, organic greens, cucumbers, candied pumpkin seeds, blueberries, strawberries, passion fruit vinaigrette
- Roasted street corn salad, red peppers, pickled onions, cojita cheese, organic greens, pico de gallo, cilantro, chili lime dressing
- Spinach & orzo salad, chickpeas, grape tomatoes, scallions, chopped parsley, herb vinaigrette
- Broccoli slaw salad, red cabbage, carrots, dried cranberries, sesame seeds, toasted almonds, sesame soy ginger dressing
- Beet & arugula salad, candied pecans, pickled onions, goat cheese crumble, sherry vinaigrette
- Roasted cauliflower salad, organic greens, crispy chickpeas, pickled onion, tumeric, pomegranate seeds, tahini lemon dressing
- Vietnamese rice noodle salad, marinated tofu, pickled carrots & peppers, cucumbers, scallions, sesame seeds, mint, sweet chili lime dressing
- Mediterranean penne pesto salad, red onion, grape tomatoes, feta cheese, basil, parmigiano reggiano
- Fingerling potato salad, smoked bacon, stone ground mustard & thyme dressing

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
- Spinach & artichoke penne, roasted cherry tomatoes, pesto cream sauce



Vegetables | SELECT 1

- Sautéed seasonal market vegetables, fresh herbs
- Roasted root vegetables, honey maple glaze

MINIMUM 25 GUESTS. PRICES ARE SUBJECT TO CHANGE. APPLICABLE SERVICE CHARGE AND TAXES WILL BE ADDED.

Create Your Own Buffet



CUSTOM BUFFET OPTIONS 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

Vegetarian | SELECT 1

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

Entreés

Poultry

- Roasted chicken breast, wild mushroom, pearl onions, sherry pan jus
- Chicken piccata, lemon, capers, garlic, parsley
- 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 sauce
- Miso glazed Pacific cod, shiitake mushroom broth
- Ginger lemon rockfish, sesame seeds, scallions

Beef & Pork

- Herb roasted Top Sirlion, demi glace (pre carved)
- Whiskey BBQ pork ribs
- Smoked beef brisket, whiskey BBQ sauce

CHEF ATTENDED CARVERY ENHANCEMENT

(Subject to \$100 Chef carving fee)

Herb rubbed Porchetta,
charred scallion salsa verde
Add \$16.50/per person

Slow roasted baron of beef carvery,
herb crusted, horseradish, beef jus
Add \$16.50/per person

Slow roasted prime rib carvery,
herb crusted, horseradish, beef jus
Add \$26.50/per person



Dessert

- Seasonal fresh fruit platter
- The sweet tooth buffet - a selection of gourmet mini desserts
- Signature coffee & organic teas

MINIMUM 25 GUESTS. PRICES ARE SUBJECT TO CHANGE. APPLICABLE SERVICE CHARGE AND TAXES WILL BE ADDED.

The Gathering Table



FAMILY-STYLE PLATED DINNER

1 ENTRÉE \$75/per person • 2 ENTRÉES \$85/per person

Served with freshly baked artisan buns & an Italian charcuterie platter



Salads | SELECT 1

- Caesar salad, brioche croutons, parmigiano reggiano, house made dressing
- Springs salad, organic greens, cucumbers, candied pumpkin seeds, blueberries, strawberries, passion fruit vinaigrette

Pasta | SELECT 1

- Wild mushroom ravioli, roasted mushrooms, herb butter sauce
- Spinach & artichoke penne, roasted cherry tomatoes, pesto cream sauce
- Italian sausage penne, San Marzano tomatoes, fresh basil, parmigiano reggiano
- Penne carbonara, baby shrimp, green peas, smoked bacon, white wine cream sauce

Entrées

- Roasted chicken breast, wild mushroom, pearl onions, sherry pan jus
- Roasted salmon, braised leeks, Chardonnay tarragon cream
- Glazed maple soy salmon, sesame, scallions
- Miso glazed Pacific cod, shiitake mushroom broth
- Herb roasted Top Sirlion, demi glace (pre carved)

Served with roasted olive oil & rosemary new potatoes & sautéed seasonal market vegetables

Dessert

SEASONAL FRESH FRUIT PLATTER

THE SWEET TOOTH BUFFET *a selection of gourmet mini desserts*

SIGNATURE COFFEE & ORGANIC TEAS

MINIMUM 25 GUESTS. PRICES ARE SUBJECT TO CHANGE. APPLICABLE SERVICE CHARGE AND TAXES WILL BE ADDED.



Beverage Service

House Beverages

Exclusive of taxes

| | |
|---|----------------|
| Well Spirits (1oz) | \$ 8.00 |
| Draft Beer (20oz) | \$ 8.00 |
| Premium Brand Draft Beer (20oz) | \$ 9.00 |
| Domestic Bottled Beer (12oz) | \$ 8.00 |
| Import Bottled Beer (12oz) | \$ 9.00 |
| Ciders & Coolers (12oz) | \$ 8.00 |
| House Wine by the glass (6oz) | \$ 8.00 |
| Soft Drinks (free refills) | \$ 3.50 |
| Cranberry Explosion Punch <i>Cranberry, orange, pineapple juice, ginger ale & sprite (5oz)</i> | |
| Non-alcoholic | \$ 3.75 |
| Champagne | \$ 5.75 |

Premium Spirits

Exclusive of taxes

| | |
|-----------------------------------|----------------|
| Grey Goose Vodka | \$11.00 |
| Bombay Gin (1oz) | \$ 9.00 |
| Hendricks Gin (1oz) | \$12.50 |
| Crown Royal Rye (1oz) | \$ 9.00 |
| Johnnie Walker Black Scotch (1oz) | \$12.00 |
| Don Julio Tequila (1oz) | \$16.50 |
| Lemon Hart Blackpool Rum | \$ 8.50 |

**Please inquire about bottled wine options*

PRICES ARE SUBJECT TO CHANGE. APPLICABLE SERVICE CHARGE AND TAXES WILL BE ADDED.



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 14 days prior to your function. Menu selections for weddings must be submitted to the Catering Office 30 days prior to your function. Menu changes made less than two weeks prior to the event may be subject to additional charges.
- In accordance with BC liquor Laws, all alcoholic beverages consumed in the licenced areas must be purchased by Tsawwassen Springs through the BC Liquor Distribution Branch. Host/Cash Bar must be closed at 12am and liquor is not permitted after 12:30am. 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.
- Children ages 4-12 years will be priced at 25% off of the food package price.

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. Bartender labour is \$150 per bartender. Bartender labour is complimentary if consumption exceeds \$400.

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.
- Tsawwassen Springs also will require a credit card for our file as a guarantee.
- Tsawwassen Springs 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.

Terms & Conditions



GUARANTEE

- A final guest count guarantee is due by noon 14 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.

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 parties 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.

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.
- 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.
- 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.

Terms & 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 |

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 |



100 - 5133 Springs Boulevard
Tsawwassen, BC V4M 0A6
604.948.1533

tsawwassensprings.ca