

TSAWWASSEN SPRINGS

*The*  
WEDDING  
GUIDE

*Springs Ballroom*





# Your Wedding. Your Day.

## *Celebrate*

Tsawwassen Springs is one of the Lower Mainland's premier wedding destinations. Our modern Clubhouse and elegant Springs Ballroom feature floor-to-ceiling windows, a scenic outdoor terrace, and breathtaking views of the golf course and North Shore Mountains — a stunning backdrop for your special day.

The Springs Ballroom is a versatile venue suited for both intimate events and large-scale celebrations. Our thoughtfully curated wedding packages simplify the planning process by covering the essential details, allowing you to focus on the personal touches that make your wedding uniquely yours. Enjoy the convenience of hosting your ceremony and reception in one beautiful location, whether exchanging vows on our outdoor terrace or celebrating with up to 320 guests in our elegant ballroom.

Our experienced wedding team is committed to exceptional hospitality and personalized service, offering customized menus and seamless coordination to ensure your wedding day is effortless, memorable, and truly unforgettable.

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To begin planning your wedding at Tsawwassen Springs, contact our personal wedding specialist:

**Lauren Boggs-Gupta**  
[lauren@tsawwassensprings.ca](mailto:lauren@tsawwassensprings.ca)  
**604.948.4674**



# Wedding Venue Services



A CHOICE OF GOURMET BUFFET MENU PACKAGES PREPARED  
BY OUR EXECUTIVE CHEF & COMPLIMENTARY PARKING.

## Wedding Coordination

Complimentary day of wedding coordination, ceremony rehearsal  
and expert wedding guidance

## The Bridal Room

Lemon water, full length mirror, chairs, clothing rack  
available from 9am to the end of the wedding

## The Springs Ballroom

*Included in your facility service fee*

- Head table & riser (up to 12 guests)
- 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 tables (gift, registration, DJ & cake)
- Votive candles (2 per table)
- Dance floor
- Podium, microphone
- Full standard set up & take down of reception
- Complimentary wireless internet access
- Wine service

## The Outdoor Terrace Ceremony

*Included in your facility service fee*

Lemon water, Skirted DJ & signing table

## Audio Visual

All audio visual arrangements and 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.

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





*The Exclusive*  
PACKAGE

# The Exclusive Package



## DINNER BUFFET OPTIONS | \$95/per person

*Served with Artisan bread rolls & butter*

### Wine & Punch

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

### Salads | SELECT 3

- Caesar salad, brioche croutons, parmigiano reggiano, house made dressing
- Traditional Greek salad, tomatoes, cucumbers, red onion, red peppers, 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



# The Exclusive Package

*Dinner Buffet Options Continued*



## Vegetables | SELECT 1

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

## Vegetarian | SELECT 1

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

## 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

## Entreés | SELECT 2

### 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 Sirloin, 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
- Freshly brewed signature coffees & organic teas

# Wedding • Testimonials



## Salisha & Alexander

Tsawwassen Springs Golf Course Venue was the perfect all in one venue for our wedding day. There was plenty of room for an outdoor ceremony to accommodate our 180 guest count, the grounds are well maintained with floral areas to provide a natural backdrop for our group photos. The banquet hall is spacious for dining with a wrap-around terrace and there was plenty of room for our guests to join on the dance floor. The venue allowed us to enter our wedding reception on a golf cart which was a memorable highlight for us and our guests. We cannot thank Lauren Boggs-Gupta and her team enough for their professionalism and organization to ensure everything went to plan. Lauren is extremely detail oriented, she welcomed our vendors, ran our wedding rehearsals and offered a site tour to our photography team. Her warm, friendly and efficient personality resonated with us. She truly went the extra mile on our wedding day to make sure all our guests were seated, the ceremony/cocktail hour ran smoothly and allowed us to enjoy our special day. The catering team was fantastic, the food was outstanding and we received many compliments from our guests. We are extremely thankful to the Tsawwassen Springs Event Team for making our wedding day truly memorable.

## Sharon & Jim

A huge thank you to Lauren, the event coordinator, who played an incredible role in making our big days so perfect. Her assistance was both kind and professional. The pricing was very reasonable, and the food was absolutely delicious! We now have beautiful memories of both our proposal and our wedding at this wonderful venue.

## Elizabeth & Francis

We recently had our wedding here and I could not recommend the venue enough. Our guests commented on the gorgeous venue (we had the option to have our ceremony on the outdoor terrace with the beautiful backdrop of nature), and raved about the food. But what really made our experience truly special was the venue event coordinator Lauren. She was so responsive and helpful at every step communicating and working with us and our wedding coordinators, and went above and beyond to ensure we were at ease and could be stress free on our special day. Thank you Lauren from the bottom of our hearts for making our experience truly memorable!



*The Elegance*  
PACKAGE

# The Elegance Package



## DINNER BUFFET OPTIONS | \$130/per person

*Served with Artisan bread rolls & butter*

### 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 Canapés

*(Based on 4 pieces /person)*

- Prosciutto wrapped asparagus
- Tomato bruschetta, fresh basil, shaved aged parmesan, crostini
- Coconut crusted prawns, Thai sweet chili sauce
- Vegetarian spring rolls, Thai sweet chili sauce

### Platters

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

### Salads | SELECT 3

- Caesar salad, brioche croutons, parmigiano reggiano, house made dressing
- Traditional Greek salad, tomatoes, cucumbers, red onion, red peppers, 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

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

# The Elegance Package

*Dinner Buffet Options Continued*



## Vegetables | SELECT 1

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

## Vegetarian | SELECT 1

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

## 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

## Entreés | SELECT 3

### 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 Sirloin, 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
- Freshly brewed signature coffees & organic teas

# Wedding • Testimonials



## Mark & Micah

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Having our wedding at Tsawwassen Springs was a dream come true. Not only were we able to accommodate all our guests with plenty of room to move around, but the overall area simply worked for what we were looking for in a venue - if not more! The lower garden spaces worked so beautifully for our ceremony, and having the reception indoors with the sunsetting in the background was an added touch of memorable for us. To top it all off the catering & staff shared in the celebration with us, and we would like to give them the credit they deserve.

The biggest shout out to Mrs. Lauren Boggs-Gupta, our wedding week/day of coordinator. Lauren is not only well versed in all things wedding related, but she is kind, funny, and very personable. The moment you meet her you know that she is here for you. She is very well organized, and thinks of everything to ensure you have the wedding you dream of! Lauren communicates clearly and well, not just with us (the bride & groom), but she communicated so well with our wedding party, officiant, emcee & photo/videography teams to ensure the full wedding experience was seamless & magical. When she sets out to do something, you know that you can expect the best quality service ever. Lauren was our wedding champion, and cheerleader. We love her, and she is the absolute best!!! Thanks again, Tsawwassen Springs for the overall memorable experience.



*The Luxury*  
PACKAGE

# The Luxury Package



## DINNER BUFFET OPTIONS | \$155/per person

*Served with Artisan bread rolls & butter*

### Wine & Punch

- Complimentary passed Champagne punch
- 1 Bottle of House Red & House White wine (per table) served during dinner service

### Cocktail Hour Passed Canapés

*(Based on 5 pieces /person)*

- Coconut crusted prawns, Thai sweet chili sauce
- Prosciutto wrapped asparagus
- Tomato bruschetta, fresh basil, shaved aged parmesan, crostini
- Pan seared Wagyu beef gyozas, ponzu glaze, scallions
- Vegetarian spring rolls, Thai sweet chili sauce

### The Springs Fresh Seafood Station

- Chilled poached tiger prawns, marinated mussels, seared tuna

### Salads | SELECT 3

- Caesar salad, brioche croutons, parmigiano reggiano, house made dressing
- Traditional Greek salad, tomatoes, cucumbers, red onion, red peppers, 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

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

# The Luxury Package

*Dinner Buffet Options Continued*



## Vegetables | SELECT 1

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

## Vegetarian | SELECT 1

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

## 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

## Entreés | SELECT 3

### 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, scallion

### Beef Carvery

**(Subject to \$100 Chef carving fee)**

- Slow roasted baron of beef, herb crusted, horseradish, beef jus

## CHEF ATTENDED CARVERY ENHANCEMENT

**(Subject to \$100 Chef carving fee)**

**Herb rubbed Porchetta,  
charred scallion salsa verde  
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
- Freshly brewed signature coffees & organic teas



# Wedding • Testimonials

## Alex | WEDDING PHOTOGRAPHER

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I recently had the pleasure of photographing a wedding at Tsawwassen Springs, and I have to give a huge shoutout to Lauren, the coordinator there. She is an absolute gem — incredibly competent, super organized, and just a total joy to work with.

From start to finish, Lauren made the day run so smoothly. She has this calm, confident energy that immediately puts everyone at ease, but she's also warm, upbeat, and just plain fun to be around. You can tell she genuinely cares about each couple and wants their day to be perfect — and she delivers.

The venue itself is gorgeous — bright, modern, and surrounded by stunning natural backdrops. But honestly, it's Lauren who elevates the whole experience. If you're thinking about getting married at Tsawwassen Springs, know that you're in the best hands possible. Can't wait to be back!

## Tamara & Scott

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We had our wedding at Tsawwassen Springs this past weekend and it was amazing! Lauren (the event coordinator) made sure everything went smoothly leading up to the day and went above and beyond on the day of! The chef was incredible! Everything was perfectly cooked and the baron of beef was juicy and tasty. He even made some special changes for our menu that were wonderful and spicy! I highly recommend the venue to anyone considering it for their wedding.

## Brandon & Christie

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Lauren was absolutely incredible! She went above and beyond and was so helpful. I felt very much at ease having her there to answer all of my questions. It was like having a wedding planner that understood my needs that I didn't even pay for. She is so kind and made this wedding very easy! The springs in general were amazing! The food was raved about, the space itself doesn't need a lot of decor because it is so nice in itself. I thank you all!



*The Namaste*  
PACKAGE

# The Namaste Package



## DINNER BUFFET OPTIONS | \$95/per person

*Served with Artisan bread rolls & butter*

### Punch

- Complimentary passed non-alcoholic punch to all guests

### Cocktail Hour Passed Canapés

*(Based on 4 pieces /person)*

- Vegetarian spring roll, Thai sweet chili sauce
- Aloo tikki, spiced potato cake
- Crispy vegetable pakoras, fresh chutney
- Chicken tikka

### Salads

- Springs salad, organic greens, cucumbers, candied pumpkin seeds, blueberries, strawberries, passion fruit vinaigrette
- Kachumber salad, cucumbers, tomato, red onion, lemon vinaigrette
- Chickpea chaat salad, potato, cucumbers, tomato, red onion, cilantro lime vinaigrette

### Rice & Breads

- Vegetable pulao, bell peppers, peas, carrot, ginger, cashews
- Naan bread, roti
- 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

### Dessert

- Seasonal fresh fruit platter
- The Sweet Tooth Buffet, a selection of gourmet mini desserts
- Freshly brewed traditional chai tea
- Freshly brewed signature coffees & organic teas

### Entreés | 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



# Beverage Service

*Punch Stations (Minimum 50 Guests)*

## Cranberry Explosion Punch

Cranberry, orange, pineapple juice, ginger ale & sprite (5oz)

**Non-alcoholic**

**\$3.75**

**Champagne**

**\$5.75**

## Host & Cash Bar

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

### 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.

### CASH BAR

Guests are responsible to pay for their own beverages. Cash bar prices are inclusive of taxes.

### 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.

## House Beverages

*Exclusive of taxes*

Well Spirits (1oz)	<b>\$ 8.00</b>
Draft Beer (20oz)	<b>\$ 8.00</b>
Premium Brand Draft Beer (20oz)	<b>\$ 9.00</b>
Domestic Bottled Beer (12oz)	<b>\$ 8.00</b>
Import Bottled Beer (12oz)	<b>\$ 9.00</b>
Ciders & Coolers (12oz)	<b>\$ 8.00</b>
House Wine by the glass (6oz)	<b>\$ 8.00</b>
Soft Drinks (free refills)	<b>\$ 3.50</b>

## Premium Spirits

*Exclusive of taxes*

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

*\*Please inquire about bottled wine options*



# MEMORIES

*Unforgettable*



# Wedding & Reception Facility Service Fees



Room	12PM - 1AM	9AM - 1AM
Springs Ballroom including Terrace (seats 300 guests)	\$2,400	\$4,000
Ceremony on the Terrace (1 - 100 guests)	\$1,000	\$1,000
Ceremony on the Terrace (101 - 200 guests)	\$1,500	\$1,500

## Minimum Event Spends

*\*Inquire about our weekday, intimate wedding and statutory holiday pricing.*

	Saturday	Friday/Sunday
May - September	\$16,500	\$10,000
October - April	\$8,700	\$5,000

## Socan & Resound 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

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

# 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 14 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.
- Children ages 4-12 years will be priced at 50% off the food package price.

## 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 14 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 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

- 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.

# 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 & 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 by appointment only to avoid conflict with any events that might be scheduled. Please contact your Personal Wedding Specialist to arrange a time.



## Recommended Vendor List

### Photography/Cinematography

Cliff Ma	604-729-2948	<a href="mailto:cliff@cliffma.com">cliff@cliffma.com</a>
Jalen Saip	604-250-6580	<a href="mailto:jalenlaine@gmail.com">jalenlaine@gmail.com</a>
Robin Nuber Photography	778-847-7077	<a href="mailto:robinnuber@gmail.com">robinnuber@gmail.com</a>

### Music

Hot Wax Mobile Music	604-649-6919	<a href="mailto:info@hot-wax.com">info@hot-wax.com</a>
Jason Bowe	778-898-9102	<a href="http://RequestDJServices.com">RequestDJServices.com</a>
First Class DJ Service	604-765-1090	<a href="mailto:firstclassdjvancouver@gm">firstclassdjvancouver@gm</a>

### Décor

Divine Décor	778-789-8889	<a href="mailto:lily@ddecor.ca">lily@ddecor.ca</a>
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### Event Planning

Power of Three	604-724-4528	<a href="mailto:info@powerofthree.com">info@powerofthree.com</a>
Jewel & Rose Weddings & Events	604-808-2653	<a href="mailto:rachel@jewelandrose.com">rachel@jewelandrose.com</a>

### Flowers

Flowers Beautiful	604-943-2815	<a href="mailto:christa@flowersbeautiful.com">christa@flowersbeautiful.com</a>
Divine Décor	778-789-8889	<a href="mailto:lily@ddecor.ca">lily@ddecor.ca</a>

### Accommodations

Coast Tsawwassen Inn	604-943-8221	<a href="http://tsawwasseninn.com">tsawwasseninn.com</a>
Delta Hotels Marriot	604-382-8222	<a href="http://marriot.com">marriot.com</a>



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

[tsawwassensprings.ca](http://tsawwassensprings.ca)