TSAWWASSEN SPRINGS

HOLIDAY EVENTS GUIDE

Springs Ballroom

Celebrate the Season at Tsawwassen Springs

Set against the beautiful surroundings of South Delta, Tsawwassen Springs offers an elegant and welcoming setting for holiday celebrations of every kind. Whether you're planning a festive corporate gathering, an intimate dinner with friends and family, or a lively year-end celebration, our versatile event spaces provide the perfect backdrop for a memorable occasion.

From beautifully appointed rooms and seasonal menus to warm hospitality and attentive service, every detail is designed to make hosting your holiday event effortless. Our experienced Events Team is here to help bring your celebration together, from menu planning and room setup to the finishing touches that make the evening feel special.

Gather, celebrate and enjoy the season with us.

We look forward to welcoming you and your guests to Tsawwassen Springs this holiday season.

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

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Gingerbread Brunch Buffet | $52/per person • Minimum 25 guests

BUFFET FEATURES

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

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

- Choice of: turkey sausage or pork breakfast sausage

- Smoked bacon
- Herb roasted potatoes
- Free-range scrambled eggs
  Aged cheddar cheese, tomatoes, scallions, salsa
- Classic eggs benedict
- Belgian waffles
  Whipped cream, fruit compote, maple syrup

- Festive Sweet Indulgence
  A selection of 4 gourmet mini desserts

- Freshly brewed signature coffee & organic teas

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

Snowflake Lunch Buffet

| $43.50/per person • Minimum 25 guests

Available from 11am - 3pm

Salads **Served with freshly baked artisan rolls**

- Caesar salad, brioche croutons, parmigianno reggiano, house made dressing
- Roasted butternut squash & kale salad, dried cranberries, goat cheese, maple dijon vinaigrette

Vegetables

- Yukon gold mashed potatoes
- Ginger & honey glazed Winter vegetables

Entreés

- Herb marinated free range turkey, cranberry & sage stuffing, homemade gravy, cranberry sauce
- Wild mushroom rigatoni, truffle cream sauce

Dessert

- ***Assorted cookies & squares***
- ***Seasonal fresh fruit platter***
- ***Freshly brewed signature coffee & organic teas***

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Rudolph
Dinner Buffet | $63.50/per person • Minimum 25 guests

Salads **Served with freshly baked artisan rolls**

- Caesar salad, brioche croutons, parmigianno reggiano, house made dressing
- Mediterranean penne pesto, red onion, grape tomatoes, feta cheese, basil, parmigiano reggiano

Vegetables

- Yukon gold mashed potatoes
- Ginger & honey glazed Winter vegetables

Entreés

- Herb marinated free range turkey, cranberry & sage stuffing, homemade gravy, cranberry sauce
- Teriyaki glazed salmon, sesame seeds, scallions
- Wild mushroom rigatoni, truffle cream sauce

Festive Sweet Indulgence

- ***A selection of 4 gourmet mini desserts***
- ***Seasonal fresh fruit platter***
- ***Freshly brewed signature coffee & organic teas***

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

Mistletoe
Dinner Buffet | $75/per person • Minimum 25 guests

Salads **Served with freshly baked artisan rolls**

- Caesar salad, brioche croutons, parmigianno reggiano, house made dressing
- Winter harvest salad, quinoa, pumpkin, pecans, cranberries, maple citrus dressing

Vegetables

- Yukon gold mashed potatoes
- Ginger & honey glazed Winter vegetables

Entreés

- Herb marinated free range turkey, cranberry & sage stuffing, homemade gravy, cranberry sauce
- Slow roasted New York striploin carvery, horseradish, dijon mustard, demi glace, *$100 carving fee
- Teriyaki glazed salmon, sesame seeds, scallions
- Wild mushroom rigatoni, truffle cream sauce

Festive Sweet Indulgence

- ***A selection of 4 gourmet mini desserts***
- ***Seasonal fresh fruit platter***
- ***Freshly brewed signature coffee & organic teas***

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Elegantly Plated

3 COURSE DINNER MENU

Select the same salad, entrée, and dessert for all guests.

If you wish to offer two entrée options, a $7 per person surcharge applies. In this case, a pre-order with a detailed list of guest selections and a seating plan must be submitted at least 14 days before the event. The host is responsible for providing individual place cards clearly indicating each guest's entrée choice and placing them one hour prior to arrival. A $2 per person fee applies if place cards are not provided. Customized plated options are available upon request.

Salad | SELECT 1

ROASTED BUTTERNUT SQUASH & KALE SALAD
Dried cranberries, goat cheese, maple dijon vinaigrette **GF**

CAESAR SALAD
Romaine, signature dressing, parmigiano reggiano, croutons

WINTER HARVEST SALAD
Quinoa, pumpkin, pecans, cranberries, maple citrus dressing

TOMATO BOCCONCINI
Local gem tomatoes, organic greens, fresh basil, pesto **GF**

Entreés | SELECT 1

HERB CRUSTED PRIME RIB **$84**
8oz slow roasted prime rib, Yorkshire pudding, mashed potatoes, Winter vegetables, red wine demi, horseradish

CABERNET BRAISED SHORT RIB **$75**
Mashed potatoes, Winter vegetables, red wine demi **GF**

PAN SEARED ATLANTIC SALMON **$70**
Celeriac & Yukon gold purée, charred broccolini maple glazed butternut squash, apple cider emulsion **GF**

HUNTER CHICKEN **$70**
Pan seared free range chicken breast, herb roasted potatoes, Winter vegetables, wild mushroom demi **GF**

SLOW ROASTED SABLE FISH **$75**
Lemon asparagus risotto, Winter vegetables, chimichurri **GF**

ROASTED CAULIFLOWER STEAK **$65**
Eggplant & chick pea purée, pomegranate seeds, spiced carrots & broccolini, tahini yogurt dressing **GF**

Dessert | SELECT 1

OKANAGAN CHERRY & BELGIUM CHOCOLATE MOUSSE
Cherry port coulis **GF**

STICKY TOFFEE PUDDING
Salted toffee sauce, vanilla bean ice cream

ORANGE CARROT CAKE
Candied walnuts, cardamon caramel sauce

Freshly brewed signature coffee & organic teas

- *Accommodates groups of 25 to 100 guests.*
- *All menu items & pricing are subject to change.*
- *Pricing in subject to an 18% service charge & applicable taxes.*

Canapés

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

Chilled Canapés | **(Minimum order of 2 dozen)**

- Proscuitto & cantaloupe skewers, basil **$34/dozen**
- Red wine poached pear, brie, crostini **$36/dozen**
- Smoked salmon blini **$36/dozen**
- Tuna poke, crispy rice, wasabi mayo, scallions **$39/dozen**
- Prosciutto wrapped figs, goat cheese **$39/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**

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**
- Crispy vegetable pakoras, fresh chutney **$32/dozen**
- Pan seared Waygu beef gyozas, ponzu glaze, scallions **$34/dozen**
- Mushroom & leek tart **$32/dozen**
- Turkey & cranberry tart **$35/dozen**
- Korean pork belly, crispy rice, sweet & spicy sauce **$36/dozen**
- Short rib crostini **$36/dozen**
- Caramelized onion & brie tart **$38/dozen**
- Mini beef Wellington **$40/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.

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

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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 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

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