



***Coast Tsawwassen Inn***

***making your special day unforgettable***

## ***Wedding Package 2020***

## ***Thank you for choosing Coast Tsawwassen Inn for your upcoming special event!***

We are *refreshingly passionate* about creating inspiring settings and delectable cuisine that make your special moments unforgettable.

Coast Tsawwassen Inn is one of South Delta's favourite venues for wedding celebrations. The location is convenient to the Tsawwassen Ferry Terminal, City of Vancouver, City of Surrey, U.S. border, and local parks and beaches. Our high standards reassure our guests that we will deliver a professional and exceptional hospitality experience.

Whether you're considering a lavish wedding or an intimate occasion for immediate family, look no further. Our Pacific Ballroom is a stylish venue that can comfortably accommodate over 200 guests for a seated dinner, and is ideal for cocktail receptions for up to 300 guests. Our illuminated "wave wall" brings a new dimension of décor to *your* fabulous wedding! The Pacific Ballroom can easily convert into two or three individual rooms offering the perfect space for smaller receptions or dinners or post-wedding brunches.

A beautiful stone wall gives the Centennial Room an intimate and personal feel, ideal for wedding ceremonies of up to 60 guests. Open the wall to the Boundary Bay Room adjacent to the Centennial Room for an ideal reception space.

Our focus is you and your special day. Our experienced and dedicated team are here to help you create the perfect atmosphere and ensure that your event is seamless. Look over our catering menus and you will see a fresh departure from the ordinary. Let us customize your event with a specially designed menu that satisfies your special culinary desires. This personal service makes Coast Tsawwassen Inn *your* venue – refreshingly local.

We take pride in our ability to work closely with you to tailor events that meet your specific needs and that ensure your wedding is personalized perfection!

### ***make your wedding dreams come true & connect with us!***

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**breakfast buffet**

**TRADITIONAL HOT BREAKFAST | 19.95 per person**

*(minimum 20 guests)*

Scrambled eggs with cheddar cheese & chives  
 Canadian maple bacon  
 Roasted country-style breakfast sausage  
 Seasoned baby Yukon gold potato hash browns  
 Assorted muffins, Danish & croissants with butter, marmalade & preserves

Selection of chilled juices

Starbucks fresh brewed regular & decaffeinated coffee  
 TAZO Black & green teas, herbal tisanes

**POST-WEDDING BC BREAKFAST | 27.95 per person**

*(minimum 20 guests)*

Scrambled eggs with BC smoked salmon & fresh dill  
 BC smoked crispy bacon & maple pork sausages  
 Seasoned baby Yukon gold potato hash browns

Assorted muffins, Danish & croissants with butter, marmalade & preserves  
 Chilled individual low-fat fruit yogurts  
 Fresh cut seasonal fruit platter

Selection of chilled juices

Starbucks fresh brewed regular & decaffeinated coffee  
 TAZO Black & green teas, herbal tisanes

**Enhance your Breakfast Buffet**

Turkey Sausage	3.95 per person
French toast or waffles with syrup or fruit compote & whipping cream	3.95 per person
Fresh cut seasonal fruit platter	5.95 per person
Fresh fruit kebobs with vanilla yogurt	6.95 per person
Chef attended Omelet Station prepared to order	8.95 per person
with your choice of Farmhouse cheddar, honey ham, sautéed mushrooms, scallions, baby shrimp & tomatoes	
Frittata-	5.95 per person
choose two: mushroom, mixed bell peppers, onion, kale, potato, spinach, tomato.	
choose one: honey ham, chicken or tofu.	
choose one: shredded cheese or goat cheese.	
Eggs Benedict with honey ham & hollandaise sauce	6.95 per person

All prices are subject to change. 18% service charge and applicable taxes are not included in list price.

**brunch buffet**

**PERFECT BRUNCH | 31.95 per person**  
*(minimum 30 guests)*

Assorted muffins Danish & croissants with butter, marmalade & preserves  
 Selection of chilled juices

*Choose three of the following Salads:*

- Mixed greens with asiago cheese, dried cranberries & maple almonds in a citrus vinaigrette
- Baby spinach salad with green apple & goat cheese salad with citrus vinaigrette
- Kale Caesar salad with fresh baked croutons, parmesan shavings & house made dressing (V)
- Couscous salad with cucumbers, mint, olives & tomatoes topped with roasted garlic vinaigrette
- Bocconcini & tomato salad with pesto & balsamic reduction
- Okanagan apple & potato salad with chive mayo
- Baby arugula, roasted mushrooms & crumbled blue cheese drizzled with aged balsamic
- Marinated chickpea salad with roasted butternut squash & roasted red peppers served with basil vinaigrette
- Quinoa salad with kale, edamame, apple & cranberries in ginger apple vinaigrette

*Breakfast*

- Canadian maple bacon, breakfast sausage
- Seasoned Yukon gold potato hash browns
- Scrambled eggs cheddar cheese with chives

*Mains (choose two)*

- Tender butter chicken with vegetables & basmati rice pilaf
- Beef & vegetable stir fry
- Chickpea & cauliflower curry (V, VEG, GF)
- Cavatappi with goat cheese, sundried tomatoes & Kalamata olives in Italian seasonings
- Baked classic mac & cheese

*Sides (choose three)*

- Lemongrass basmati rice
- Chef's choice vegetable entourage tossed in herb garlic olive oil
- Assorted dim sum
- Vegetarian samosas
- Vegetarian spring rolls

Fresh cut seasonal fruit platter and Chef's selection of cakes & pies

Starbucks fresh brewed regular & decaffeinated coffee  
 TAZO Black & green teas, herbal tisanes

**Enhance your Perfect Brunch Buffet**

Turkey Sausage	3.95 per person
Chef attended Omelet Station prepared to order with your choice of Farmhouse cheddar, honey ham, sautéed mushrooms, scallions, baby shrimp & tomatoes	8.95 per person
Eggs Benedict with honey ham & hollandaise sauce person	6.95 per

All prices are subject to change. 18% service charge and applicable taxes are not included in list price.

*plated luncheon*

**PLATED THREE COURSE LUNCHEON**  
*(minimum 30 guests)*

*Starter*

*Choose one of the following:*

Cup of Chef's daily soup creation

Mixed greens with asiago cheese, dried cranberries & maple almonds in citrus vinaigrette

Kale Caesar salad with fresh baked croutons, parmesan shavings & house made dressing

Baby spinach salad with green apple & goat cheese with citrus dressing

Grilled asparagus wrapped in prosciutto & drizzled with pesto vinaigrette

*Entree*

*Choose one of the following:*

Ricotta stuffed cannelloni with marinara sauce drizzled with white wine cream (V) 32.95 per person

Stuffed pork loin with apple demi, garlic confit mashed potatoes, fresh seasonal vegetables 34.95 per person

Herb crusted roast breast of chicken stuffed with wild mushrooms & goat cheese, fresh seasonal vegetables 34.95 per person

6oz strip loin steak cognac & pepper jus, wild mushrooms, garlic roasted potatoes, fresh seasonal vegetables, finished with port demi-glace 37.95 per person

Slow butter braised BC salmon with tiger prawn & lemon, fresh seasonal vegetables 37.95 per person

Served with assorted fresh from the oven bread rolls with butter

*Dessert*

*Choose one of the following:*

Chocolate mousse cup with seasonal berries

New York cheesecake with berry compote

Baked apple pie with vanilla Chantilly cream & cinnamon streusel

Lemon curd tart served with whipped cream

Starbucks fresh brewed regular & decaffeinated coffee

TAZO Black & green teas, herbal tisanes

**SOUTHWESTERN BBQ | 38.95 per person**  
*(minimum 30 guests)*

*Starters:*

Fresh vegetable crudité's with ranch dip  
Traditional coleslaw  
German potato salad with green onions, fresh dill & bacon bits in house dressing  
Quinoa salad with kale, edamame, apple & cranberries in ginger apple vinaigrette

*Entrees:*

House marinated BBQ chicken breast  
Slow cooked pulled pork in smoky BBQ sauce  
In house baked beans & andouille sausage cassoulet

*Served with:*

House-made corn bread muffins  
Portuguese buns  
Crispy onions  
Chipotle mayo

*Desserts:*

Fresh cut seasonal fruit platter  
Lemon meringue, pecan pie, apple pie, blueberry pie (select two types)

Starbucks fresh brewed regular & decaffeinated coffee  
TAZO Black & green teas, herbal tisanes

**SIGNATURE CENTENNIAL | 39.95 per person  
(minimum 30 guests)**

*Choose three of the following Starters:*

- Mixed greens with asiago cheese, dried cranberries & maple almonds with citrus vinaigrette
- Baby spinach salad with green apple & goat cheese with citrus vinaigrette
- Bocconcini & tomato salad with pesto & balsamic reduction
- Pasta salad with sundried tomatoes, artichokes & olives in apple lime dressing
- Greek salad with Kalamata olives & feta cheese
- Quinoa salad with kale, edamame, apple & cranberries in ginger apple vinaigrette

*Choose two of the following Entrees:*

- Chicken breast with forest mushrooms in a Marsala cream
- Chicken breast tagine with dried fruits & olives in a saffron glaze (GF)
- Wild BC salmon with lemon caper butter (GF)
- Baked cod in a grapefruit basil beurre blanc
- Slow-roasted maple-glazed rosemary pork loin with apple demi
- Cavatappi with goat cheese, sun dried tomatoes, Kalamata olives, trio peppers & caramelized onions in Italian seasonings (V)
- Butternut squash & cheese ravioli with a parmesan glaze (V)
- Vegetarian lasagna al forno (V)
- Chickpea & cauliflower curry (V, Vegan, GF)
- Lentil, spinach & almond stew (V, Vegan, GF)

*Choose one of the following Sides:*

- Roasted Yukon gold potatoes dressed with fresh herbs
- Basmati rice pilaf

*Served with:*

- Chef's choice vegetable entourage tossed in herb garlic olive oil
- Assorted bread rolls & butter

- Chef's selection of cakes, pies & dessert squares
- Fresh cut seasonal fruit platter

- Starbucks fresh brewed regular & decaffeinated coffee
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*Enhance the Signature Centennial Buffet*

Additional Entrée from menu above	7.95 per person
Assorted seafood lasagna with dill cream sauce & trio cheese	8.95 per person
Lamb kebobs with tzatziki sauce	8.95 per person
<i>Chef attended Carving Station</i>	
Top round of beef au jus with horseradish & gourmet mustards	8.95 per person



**TI AMO | 45.95 per person**  
*(minimum 30 guests)*

*Choose three of the following Salads:*

- Caesar salad with fresh baked croutons, parmesan shavings & house made dressing
- Bocconcini & tomato salad with pesto & balsamic reduction
- Tuscan bean salad with roasted garlic Italian vinaigrette
- Marinated mushrooms & artichokes in basil pesto vinaigrette
- Mixed greens with asiago cheese, dried cranberries & maple almonds in citrus vinaigrette

*Platter:*

- Antipasto platter including grilled Mediterranean vegetables with mixed marinated olives & pickles

*Choose two of the following Pastas:*

- Beef lasagna al forno
- Chicken penne with Kalamata olives, artichoke hearts, sundried tomatoes in roasted garlic pesto sauce
- Penne misto mare with shrimp, mussels & cod in white wine garlic cream sauce
- Charbroiled chicken farfalle with pesto, green peas & prosciutto in Alfredo sauce
- Cavatappi with goat cheese, sundried tomato, Kalamata olives, trio peppers & caramelized onions in Italian seasonings (V)
- Butternut squash & cheese ravioli with a parmesan glaze (V)
- Vegetarian lasagna al forno (V)

*Choose one of the following Entrées:*

- Breaded chicken parmesan stuffed with mozzarella cheese & ham in marinara sauce
- Umbria sausage-bake with andouille, chorizo & mild Italian sausage with roasted fennel & peppers
- Pork tenderloin scallopini in Marsala cream sauce
- Mediterranean fish stew with white fish, shrimp, prawns & bay scallops stewed in smoked paprika tomato sauce

*Served with:*

- Grilled focaccia & garlic bread basket

*Desserts:*

- Tiramisu tort
- Chef's selection of cakes and pies
- Fresh cut seasonal fruit platter

- Starbucks fresh brewed regular & decaffeinated coffee
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**COAST BOUNDARY BAY | 49.95 per person**  
*(minimum 30 guests)*

*Choose three of the following Starters:*

- Greek salad with Kalamata olives & feta cheese
- Couscous salad with cucumbers, mint, olives & tomato topped with roasted garlic vinaigrette
- Bocconcini & tomato salad with pesto & balsamic reduction
- Marinated chickpea salad with roasted butternut squash & roasted red peppers served with basil vinaigrette
- Mixed greens with asiago cheese, dried cranberries & maple almonds in citrus vinaigrette

Antipasto platter including grilled Mediterranean vegetables with mixed marinated olives & pickles

*Choose two of the following Entrees:*

- Oven roasted wild BC salmon with maple dijon crust
- Grilled citrus-oregano marinated chicken breast souvlaki (GF)
- Grilled marinated beef souvlaki (GF)
- Fork tender braised marinated beef short ribs in port jus
- Charbroiled chicken farfalle with pesto, green peas, prosciutto, olive oil & parmesan
- Butternut squash & cheese ravioli with a parmesan glaze (V)
- Cavatappi with goat cheese, sundried tomato, Kalamata olives, trio peppers & caramelized onions in Italian seasonings (V)
- Vegetarian lasagna al forno (V)
- Chickpea & cauliflower curry (V, Vegan, GF)
- Lentil, spinach & almond stew (V, Vegan, GF)

*Served with:*

- Roasted Mediterranean vegetables in herb garlic olive oil
- Roasted Greek style potatoes
- Grilled pita bread basket with hummus & tzatziki

*Choose one of the following Carving Stations:*

- Roasted shoulder of lamb marinated with rosemary, olive oil & garlic
- Roasted top round au jus with horseradish & gourmet mustards
- Roasted top round Brazilian style with chimichurri sauce

- Chef's selection of dessert squares, cakes & pies
- Fresh cut seasonal fruit platter

- Starbucks fresh brewed regular & decaffeinated coffee
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**COAST CLASSIC | 60.95 per person  
(minimum 30 guests)***Choose four of the following Starters:*

- Mixed greens with asiago cheese, dried cranberries & maple almonds in citrus vinaigrette
- Baby spinach salad with green apple & goat cheese with citrus dressing
- Kale Caesar salad with fresh baked croutons, parmesan shavings & house made dressing
- Greek salad with Kalamata olives & feta cheese
- Bocconcini & tomato salad with pesto & balsamic reduction
- Pasta salad with sundried tomatoes, artichokes & olives with apple lime dressing
- Couscous salad with cucumbers, mint, olives & tomato topped with roasted garlic vinaigrette
- Marinated chickpea salad with roasted butternut squash & roasted red peppers served with basil vinaigrette
- Quinoa salad with kale, edamame, apple & cranberries in ginger apple vinaigrette

*Platters:*

- Wild BC salmon marinated in sweet chili Thai sauce, poached prawns infused with garlic, dill & beer, clams in white wine, sweet gulf shrimp, smoked salmon with condiments
- Charcuterie platter including a selection of deli meats, Canadian & International cheese, roasted vegetable, mixed olives, condiments, & crackers
- Fresh vegetable crudité's with ranch dip

*Choose two of the following Entrees:*

- Chicken breast with mushrooms, tomatoes, peppers, onion & bacon sauce
- Baked cod with shrimp & crab mousse in brandy lobster sauce
- Wild BC salmon in a citrus herb beurre blanc
- Fork tender braised marinated beef short ribs in port jus
- Slow roasted maple glazed rosemary pork loin with apple demi-glace & warm apple chutney
- Butternut squash & cheese ravioli with a parmesan glaze (V)
- Cavatappi with goat cheese, sundried tomato, Kalamata olives, trio peppers & caramelized onions in Italian seasonings (V)
- Chickpea & cauliflower curry (V, Vegan, GF)
- Butternut squash, edamame & corn in coconut, basil sauce (V, Vegan, GF)
- Lentil, spinach & almond stew (V, Vegan, GF)

*Served with:*

- Roasted Yukon gold potatoes dressed with fresh herbs
- Basmati rice pilaf
- Chef's choice vegetable entourage in herb garlic olive oil
- Assorted bread rolls & butter

*Choose one of the following Carving Stations:*

- Roasted Dijon crusted prime rib served with au jus
- Roasted boneless shoulder of lamb served with a grainy Dijon demi-glace

- Fresh cut seasonal fruit platter & Chef's selection of cakes & pies
- Starbucks fresh brewed regular & decaffeinated coffee
- TAZO Black & green teas, herbal tisane

**PLATED THREE COURSE DINNER**  
*(minimum 30 guests)*

*Starter*

*Choose one of the following:*

- Double smoked tomato basil & Marsala soup topped with potato parmesan quenelles
- Bocconcini & tomato salad with pesto & balsamic reduction
- Heart of romaine Caesar with Parmesan shavings
- Grilled asparagus wrapped in prosciutto drizzled with pesto vinaigrette
- Mixed greens with asiago cheese, dried cranberries & maple almonds in a citrus vinaigrette
- Baby spinach salad with green apple & goat cheese with citrus dressing

*Entrée*

*Choose one of the following:*

Herb crusted chicken breast stuffed with parmesan mushroom duxelle with potato leek gratin, vegetables & Marsala cream sauce	45.95 per person
Fork tender braised marinated beef short ribs in port jus with whipped potatoes & seasonal vegetables	47.95 per person
Roasted rack of lamb with apple demi served with garlic mashed potatoes & seasonal vegetables	48.95 per person
Grilled New York steak with brandy peppercorn demi with potatoes Anna & seasonal vegetables	48.95 per person
Wild BC salmon with coconut Sambuca cream sauce, on a bed of spinach with trio pepper risotto & seasonal vegetables	49.95 per person
Scallops, prawns, salmon & sole in a fine herb cream served in a vol-au-vent & seasonal vegetables	52.95 per person
Seared halibut with lemon caper sauce, with trio pepper risotto & seasonal vegetables	Market Price

Served with fresh from the oven bread rolls with butter

*Dessert*

*Choose one of the following:*

- Baileys chocolate cake with whipped cream & berries
- Tiramisu served with whipped cream
- Warm peach crumble served with vanilla ice cream
- New York cheesecake with berry compote

Starbucks fresh brewed regular & decaffeinated coffee  
 TAZO Black & green teas, herbal tisanes

**COAST COCKTAIL RECEPTION | 29.95 per person**  
*(minimum 30 guests)*

*Assorted Canapés:*

Roast beef in micro Yorkshire pudding with horseradish mayo  
Spinach & feta spanakopita with tzatziki (V)  
Chef's selection of mini quiches (Vegetarian options)  
Pork & shrimp gyoza with soya vinaigrette  
Curried chicken pinwheel wraps  
Smoked salmon & cream cheese pinwheel wraps with capers

*Platters:*

Select Canadian & International cheese served with assorted crackers & garnished with dried fruit & grapes

Charcuterie platter including a selection of specialty deli meats, mixed olives, condiments, crostini & crackers

Fresh vegetable crudités with ranch dip

Chef's selection of mini desserts & dessert squares

Starbucks fresh brewed regular & decaffeinated coffee

TAZO Black & Green teas, herbal tisanes

## receptions

(minimum 3 dozen per each)

### HOT CANAPES

#### PER DOZEN

House-made Country style sausage rolls with smoked BBQ sauce	21.95
Mini vegetarian samosas with tamarind chutney (V)	24.95
Spinach & feta spanakopita with tzatziki (V)	24.95
Vegetarian spring rolls with plum sauce (V)	24.95
Chef's selection of mini quiches (Vegetarian options)	24.95
Pork & shrimp gyoza with soya vinaigrette	25.95
Chicken satay with peanut sauce (GF)	25.95
Mini crab cakes with cilantro mayo	25.95
Chicken wings with honey garlic dip	25.95
Salt & pepper wings with gremolata	25.95
Warm goat cheese tart (V)	25.95
Turmeric cauliflower & tofu skewers (V, Vegan, GF)	25.95
Butter chicken brochette with garlic dip	26.95
Mini chicken & olive brochette (GF)	26.95
Mini pulled pork bunwich with crispy onion & chipotle mayo	27.95
Roast beef in a micro Yorkshire pudding with horseradish mayo	27.95
Coconut prawns with sweet Thai chili sauce	29.95
Prawn tempura with orange remoulade sauce	29.95
Panko crusted lamb lollipops served with Dijon mint aioli	32.95

(minimum 3 dozen per each)

### COLD CANAPES

#### PER DOZEN

Fresh fruit kabobs with lime yogurt dip (V)	23.95
Tomato & bocconcini brochette with pesto (V, GF)	24.95
Sun-dried tomato pinwheel wraps with pesto, pea shoots & julienne carrots (V)	24.95
Roasted tomato & feta bruschetta on focaccia (V)	24.95
Smoked goat cheese & spinach mousse on toast point (V)	24.95
Smoked eggplant tapenade on a toast point (V)	24.95
Heirloom tomato & blue cheese crostini with balsamic reduction (V)	24.95
Roasted garlic, artichoke & black olive tapenade on toast point (V)	25.95
Curried chicken pinwheel wraps	25.95
BLT bites on toasted whole-wheat crisp	25.95
Asparagus & cream cheese pinwheel wraps (V)	25.95
Smoked salmon pinwheel wraps with capers & cream cheese	25.95
Prosciutto & melon brochette with port wine reduction	26.95
Cured hickory smoked salmon rose with lemon chive cream cheese on an endive petal (GF)	26.95
Baby shrimp salad spoons with salsa verde & lime zest	27.95
Lime, cilantro & harissa oil scallop ceviches (passed only) (GF)	27.95
Basil & lime poached prawns with Cognac cocktail sauce (GF)	29.95

All prices are subject to change. 18% service charge and applicable taxes are not included in list price.

**DELUXE PLATTERS**
*(priced as 'platters'-not refillable)*

Marinated wild BC salmon, poached prawns infused with garlic, dill & beer; butter clams sautéed in lemon pepper & white wine; sweet gulf shrimp; cold smoked salmon dressed with capers & red onion; and citrus crusted ahi tuna	9.95 per person <i>(minimum 40 guests)</i>
Charcuterie platter including a selection of deli meats, mixed olives, condiments, crostini & crackers	8.95 per person <i>(minimum 30 guests)</i>
Select Canadian & International Cheese served with assorted crackers & garnished with dried fruit & grapes	7.95 per person <i>(minimum 30 guests)</i>
Antipasto platter including a selection of grilled Mediterranean vegetables, mixed olives, pickled vegetables, bocconcini & aged balsamic glaze	6.95 per person <i>(minimum 30 guests)</i>
Deluxe sandwich platter including: smoked salmon with dill cream cheese, red onion & capers; open-faced sweet sesame, miso & toasted almond chicken salad; open-faced avocado citrus shrimp salad; trio of genoa salami, summer sausage & smoked turkey with harissa oil	10.95 per person <i>(1 ½ sandwich per person, minimum 10 guests)</i>

**EXTRAS**

Tortilla chips with salsa	2.95 per person <i>(minimum 12 guests)</i>
Sundried tomato or garlic hummus or tzatziki with grilled pita bread	3.95 per person <i>(minimum 12 guests)</i>
Fresh vegetable crudités with ranch dressing	3.95 per person
Relish tray including dill pickles, house pickles & assorted olives, marinated mushrooms & artichoke hearts	4.95 per person <i>(minimum 12 guests)</i>
Assorted mixed nuts	5.95 per person
Fresh cut seasonal fruit platter	5.95 per person
Chef attended carving station roast baron of beef au jus condiments & assorted cocktail buns	13.95 per person <i>(minimum 50 guests)</i>

**HOST BAR**

House Brand Liquor	6.00 per drink
Premium Brand Liquor	6.75 per drink
Domestic Beer	6.00 per bottle
Import & Craft Beer	6.75 per bottle
House Wine	6.00 per glass
Non Alcoholic Cocktails	3.50 per drink
Assorted cold beverages (pop, juice & [250ml] San Pellegrino)	2.95 per drink
San Pellegrino (750ml)	6.25 per bottle
Evian Water (1Lt)	6.75 per bottle

\*\*Host bar prices do not include service charge or applicable taxes.

**CASH BAR**

House Brand Liquor	6.75 per drink
Premium Brand Liquor	7.25 per drink
Domestic Beer	6.75 per bottle
Import & Craft Beer	7.25 per bottle
House Wine	6.75 per glass
Non Alcoholic Cocktails	4.00 per drink
Assorted cold beverages (pop, juice & [250ml] San Pellegrino)	3.25 per drink
San Pellegrino (750 ml)	6.50 per bottle
Evian Water (1 Lt)	7.25 per bottle

\*\*Cash bar prices include applicable taxes.

**BEER**

Domestic: Canadian, Coors Lite, Budweiser  
 Import & Craft: Corona, Heineken, Four Winds Pale Ale

**HOUSE WINES**

White	30.00 per bottle
Peller Estates Family Series Sauvignon Blanc, BC VQA	
Red Rooster Pinot Gris, BC VQA	
Red	
Peller Estate Family Series Cabernet Merlot, BC VQA	
Red Rooster Cabernet, BC VQA	
Fincas Los Moras Reserva Malbec, Argentina	

**SPARKLING WINES**

Villa Teresa Organic Prosecco, Italy	36.00 per bottle
Henkell Trocken, Germany	34.00 per bottle

**PUNCH BOWLS (serves 40-50 guests)**

Non-Alcohol Fruit Punch	55.00
Sparkling Wine Punch	100.00

Bar Service includes soft drinks & juices for mix & fresh garnishes. Beverages may be purchased on either a host or cash bar basis only. Coast Tsawwassen Inn must supply all alcoholic beverages for both host & cash bars.

Should the bar revenue be less than \$250.00 a bartender charge of \$25.00/per hour will apply. If the function should fall on a statutory holiday, extra charges will apply.

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### *room rental*

Pacific Ballroom (A, B & C)	727.00
Ballroom A&B	518.00
Ballroom B&C	418.00
Ballroom A	309.00
Ballroom B	209.00
Ballroom C	209.00
Centennial Room	209.00
Boundary Bay Room	209.00
Centennial & Boundary Bay Room	418.00
Executive Room	189.00
Westshore Room	179.00
Galiano Room	169.00
Salt Spring Room	159.00

### *equipment rental*

Wireless microphone	50.00 each
Table or floor microphone	20.00 each
LCD projector with all power cords & connection cables	75.00 each
HDMI TV monitor hookup (for boardrooms)	50.00 each
Screen	35.00 each
Audio Plug In	25.00 each
Easel/Whiteboard	10.00 each
Easels with flipcharts (includes markers)	15.00 each
Extra flip chart paper (includes markers)	10.00 each
Telephone conferencing	Special order, priced accordingly
WiFi	Complimentary
SOCAN Fee	22.06 to 63.49
Chair covers (black or white spandex)	5.00 per chair
Sashes (for chair covers)	2.50 per chair
Cake cutting	2.50 per person

*Should you require an item that is not listed; the Catering & Convention Office will coordinate renting the equipment from our preferred supplier. All applicable charges will be applied to the master account.*

## *terms & conditions*

### **BOOKING CONFIRMATION**

In order to confirm your event on a definite basis, please provide the following:

- a. Signed banquet event order (BEO): confirming your acceptance of the event details and charges
- b. Non-refundable deposit (if applicable)

### **TENTATIVE HOLD**

Your event will be booked on a tentative basis until such time that the booking is confirmed. In the event the Hotel receives another inquiry for your event date, the Hotel will provide you with notice of first right of refusal, where your full confirmation and deposit is required within 48 hours of such notification in order to secure your tentative reservation. In the event that your confirmation is not received the space will be released to the other party.

### **PAYMENT**

The Hotel requires the client to adhere to the following event payment schedule:

1. Initial deposit: Payable at confirmation (non-refundable & non-transferrable), as follows:
  - a) \$1,000 minimum deposit for all large &/or multi day functions
  - b) \$500 minimum deposit for all other events
  - c) if total invoice (excluding tax & gratuity) is under \$500, deposit amount will be determined
  - d) 2nd & 3rd floor boardroom deposits cost of room rental + tax
2. Prepayment: Full prepayment of the estimated bill is required 14 days prior to the event on all Weddings and any event over \$4,000, excluding taxes & gratuities. Any outstanding balance is required to be paid at the conclusion of the event, as provided for under paragraph 4 Payment Methods.
3. Final payment: Due upon the completion of the event and is determined by the payment method.
4. Payment methods:
  - (a) Credit card – a completed Credit Card Authorization Form must be returned to the Hotel at the time of confirmation of the event for processing of the Deposit and/or Prepayment, if applicable, and the Final Payment, which will be processed to the card on the day of the event or the day following the event.
  - (b) Direct billing – a credit application must be submitted to the Hotel at least 3 weeks in advance of the event and is subject to approval. If credit is not approved, an alternate payment method must be provided. An invoice will be issued on the next business day following the event. Payment is due thirty days from invoice date.
  - (c) Cash/cheque –payment may be made by bank draft, certified cheque or cash on completion of the event. A Credit Card Authorization Form will be collected at the time of confirmation to guarantee payment. If cash / cheque payment is not received when due, the charges will be processed to the credit card on file.

### **GUARANTEED NUMBERS**

The client shall provide their FINAL guaranteed attendance in writing no later than noon (12:00pm) three (3) business days prior to the event. The guaranteed number is the minimum number of guests for which the client will be charged, and food service will be prepared accordingly. The guaranteed number is not

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subject to reduction. Statutory holidays are not considered business days and should be taken into consideration when submitting guarantees. On the day of the event, a head count will be conducted. In the event that a guarantee is not received, or the actual attendees increased from the guarantee provided, the number charged will be based on the original guarantee number, or the actual number of guests whichever is greater.

**CANCELLATION**

The group shall have the right to terminate this agreement, by notice in writing, up to thirty (30) days prior to the event date. If this agreement is terminated in accordance with the foregoing provision, the group shall not be liable for any payment beyond the non-refundable deposit and shall have no further obligation to the Hotel.

If the group terminates this agreement without the proper notice as aforesaid, in addition to the non-refundable deposit, the group shall pay to the Hotel, as liquidated damages, and not as a penalty, a percentage of the total estimated revenue from the meeting room rental, and from the food and beverage estimate for the group according to the following schedule:

Termination Date	Meeting Space	Food & Beverage
0 - 7days	100%	100%
8 - 14 days	100%	50%
15 - 30 days	75%	25%
30 days +	Deposit	0

**FOOD & BEVERAGE**

- a. Food & beverage regulations: due to licensing, insurance requirements and health regulations all food and beverage served on the Hotel premises must be provided, prepared and served by the catering department of the Hotel. In following safe food practices, no food or beverage may be removed from the premises under any circumstances. The Hotel makes exceptions for outsourced wedding cakes with advance notice; food service waivers and additional cake plating fees apply.
- b. Pricing: all prices are quoted in Canadian funds and are subject to applicable taxes and service charges as outlined below. Menu and liquor prices are subject to change without notice. Final food and beverage prices will be confirmed up to three (3) months in advance of the event.
- c. Children’s pricing: children 11 years of age and under attending banquet meals will be charged 60% of full price. Children 12 years of age and older will be charged full price
- d. Menu selection: menus must be selected and confirmed with the catering department a minimum of 14 days prior to an event in order to guarantee item selections.
- e. Allergies and dietary requirements: all allergies and special dietary requests must be provided in writing to the Hotel five (5) business days prior to your event, specifying the name of the guest, the nature of the allergy/dietary requirement. Should this information not be provided, the client shall indemnify and forever hold the Hotel harmless from and against any and all liability or claim of liability of personal injury.
- f. In accordance with BC Liquor laws, all alcoholic beverages consumed in licensed areas must be purchased by the Hotel through the BC Liquor Distribution Branch. Host/Cash Bar must be closed at 12:30 am and Liquor is not permitted after 1:00 am. Any unauthorized alcoholic beverages not purchased on site will be confiscated.

**HOTEL POLICIES**

- a. Hotel property: the Hotel does not permit any article to be fastened onto walls or electrical fixtures. The use of tacks, tape, nails, screws, bolts or any tolls which could mark floors, walls, or ceilings is strictly prohibited.
- b. Signs & displays/use of Hotel name: the client shall not display signs in the Hotel nor use the name/logo of the Hotel in any promotional brochures or ads without approval of the General Manager

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of the Hotel. It is further agreed that no sign, banner or display shall be affixed to any part of the Hotel. Any damages cause to walls, fixtures, carpet or ceilings will be billed to the group

- c. Damages: In the unlikely event that damage to any Hotel property occurs as a result of any guest related to the client, the client agrees to assume all liability and expense of any damage to the Hotel caused by its members. The Hotel will charge the clients master account or directly bill the client for all such charges.
- d. Client's property: the client agrees and acknowledges that the Hotel will not be responsible for the safe-keeping of equipment, supplies, written material or other valuable items left in function rooms, guest rooms or anywhere on Hotel property other than the Hotel's safe. Accordingly the client agrees that it will be responsible to prove security of any such aforementioned items and hereby assumes responsibility for loss thereof.
- e. The Hotel reserves the right to provide alternate conference/banquet room(s) suited to the group's requirements.
- f. The use of confetti (small pieces or streamers of paper, felt, plastic, Mylar or metallic materials) is prohibited.
- g. The use of smoke, fog, and dry ice machines are prohibited.

**TAX, SERVICE CHARGE & TARIFFS**

- a. Taxes: the client agrees to pay all applicable taxes according to the Provincial Government regulations. Current rates are as follows.
- b. Service charge: the client agrees to pay all applicable service charges according to the following:

Function Rooms	Food & Beverage	Liquor, Beer & Wine	Equipment Rentals
5% GST	18% service charge 5% GST	18% service charge 5% GST 10% LST	5% GST 7% PST

- c. SOCAN: All live or recorded music is subject to SOCAN (Society of Composers, Authors & Music Publishers of Canada) fees + GST.

SOCAN fee per event room capacity (seated & standing)	Without dancing	With dancing
1 – 100	\$22.06	\$44.13
101 - 300	\$31.72	\$63.49

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