



TSAWWASSEN SPRINGS

HOMES | GOLF | EVENTS | RESTAURANT & BAR

CHRISTMAS BANQUET PACKAGE



2024

WWW.TSAWWASSENSPRINGS.CA



GINGERBREAD BRUNCH BUFFET

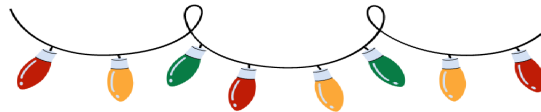
\$49/Person

CHILLED ASSORTED JUICES

CHEF'S MINI QUICHE SELECTION

FRESHLY BAKED BREAKFAST PASTRIES, MUFFINS & CROISSANTS

SEASONAL FRESH FRUIT PLATTER



CAESAR SALAD

Housemade Dressing, Focaccia Croutons, Parmigiano Reggiano

TRADITIONAL GREEK SALAD

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

PORK BREAKFAST SAUSAGE

SMOKED BACON

HERB ROASTED POTATOES

SCRAMBLED EGGS

Aged Cheddar Cheese, Tomato, Scallions, Salsa

CLASSIC EGGS BENEDICT

Poached Free Range Eggs, Back Bacon, Hollandaise, English Muffin

BELGIAN WAFFLES

Whipped Cream, Fruit Compote, Maple Syrup



THE SWEET TOOTH BUFFET

A Selection of Gourmet Mini Desserts

FRESHLY BREWED SIGNATURE COFFEE & ORGANIC TEAS

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





SNOWFLAKE LUNCH BUFFET

\$40/Person
Available from 11am - 3pm

Served with Freshly Baked Artisan Rolls

CAESAR SALAD

Housemade Dressing, Focaccia Croutons, Parmigianno Reggiano

BEEF & ARUGULA SALAD

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



HERB MARINATED FREE RANGE TURKEY

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

PENNE ROSÉ

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

YUKON GOLD MASHED POTATOES

HONEY GLAZED WINTER VEGETABLES



THE SWEET TOOTH BUFFET

A Selection of Gourmet Mini Desserts

SEASONAL FRESH FRUIT PLATTER

FRESHLY BREWED SIGNATURE COFFEE & ORGANIC TEAS

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





RUDOLPH DINNER BUFFET

\$59.50/Person

Served with Freshly Baked Artisan Rolls

CAESAR SALAD

Housemade Dressing, Focaccia Croutons, Parmigianno Reggiano

MEDITERRANEAN PESTO PENNE SALAD

Arugula, Feta Cheese, Grape Tomatoes, Red Onions, Parmigianno Reggiano

BEET & ARUGULA SALAD

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



HERB MARINATED FREE RANGE TURKEY

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

GLAZED MAPLE SOY WILD B.C. SALMON

Sesame, Scallions

THAI GREEN CURRY

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

YUKON GOLD MASHED POTATOES

HONEY GLAZED WINTER VEGETABLES



THE SWEET TOOTH BUFFET

A Selection of Gourmet Mini Desserts

SEASONAL FRESH FRUIT PLATTER

FRESHLY BREWED SIGNATURE COFFEE & ORGANIC TEAS

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





MISTLETOE DINNER BUFFET

\$69.50/Person

Served with Freshly Baked Artisan Rolls

CAESAR SALAD

Housemade Dressing, Focaccia Croutons, Parmigianno Reggiano

SPINACH & ORZO SALAD

Chickpeas, Grape Tomatoes, Scallions, Fresh Parsley, Herb Vinaigrette

BEEF & ARUGULA SALAD

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



HERB MARINATED FREE RANGE TURKEY

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

SLOW ROASTED BARON OF BEEF CARVERY

Horseradish, Dijon Mustard, Demi Glace

GLAZED MAPLE SOY WILD B.C. SALMON

Sesame, Scallions

THAI GREEN CURRY

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

PENNE ROSÉ

San Marzano Tomatoes, Roasted Garlic, Spinach, Parmigianno Reggiano

YUKON GOLD MASHED POTATOES

HONEY GLAZED WINTER VEGETABLES



THE SWEET TOOTH BUFFET

A Selection of Gourmet Mini Desserts

SEASONAL FRESH FRUIT PLATTER

FRESHLY BREWED SIGNATURE COFFEE & ORGANIC TEAS

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3 COURSE CHRISTMAS PLATED MENU

\$60/Person

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

Served with Freshly Baked Artisan Rolls

FIRST COURSE

CAESAR SALAD

Housemade Dressing, Focaccia Croutons, Parmigiano Reggiano

- or -

SEAFOOD CHOWDER

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

ENTRÉES

HERB MARINATED FREE RANGE TURKEY

*Cranberry & Sage Dressing, Yukon Gold Mashed Potatoes, Turkey Gravy,
House Made Cranberry Sauce, Seasonal Vegetables*

- or -

GRILLED SPRING SALMON

*Almond Parmesan Crust, Roasted Fingerling Potatoes, Seasonal Vegetables,
Lemon Aioli (GF)*

- or -

CABERNET BRAISED SHORT RIB

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

- or -

THAI GREEN CURRY

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

DESSERTS

BOURBON CHOCOLATE MOUSSE CAKE

Caramel Drizzle (GF)

- or -

TAHITIAN VANILLA BEAN CRÈME BRÛLÉE

Orange Dutch Cookie (GF)

- or -

NEW YORK CHEESECAKE

Blueberry Compote, Sugar Crisp

Freshly Brewed Signature Coffee & Organic Teas

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





CHRISTMAS CHEER CANAPÉS

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

CHILLED

(Minimum order of 2 dozen)

Prosciutto & cantaloupe skewers, basil \$36/dozen

Red wine poached pear, brie, crostini \$32/dozen

Smoked salmon blini \$34/dozen

Tuna tataki, pickled cucumber \$40/dozen

Poached prawn cocktail, horseradish cream \$34/dozen

Prosciutto wrapped asparagus, truffle oil \$38/dozen

Tomato bruschetta, fresh basil, parmesan \$32/dozen

Smoked salmon roulade \$34/dozen

Tomato pesto bocconcini skewer \$32/dozen

Compressed watermelon skewers, feta cheese, mint \$32/dozen

Raw oysters on the half shell, accoutrements \$50/dozen



SIZZLE

(Minimum order of 2 dozen)

Coconut crusted prawn, Thai sweet chili sauce \$34/dozen

Vegetarian spring rolls, Thai sweet chili sauce \$32/dozen

BBQ duck spring roll, hoisin glaze \$32/dozen

Crab cakes, herb aioli \$39/dozen

Wild mushroom arancini, tomato jam, parmesan \$38/dozen

Caramelized onion & swiss tart \$32/dozen

Mushroom & leek tart \$32/dozen

Salmon & feta cheese tart \$34/dozen

Korean pork belly, crispy rice, sweet & spicy sauce \$34/dozen

Oysters Rockefeller \$59/dozen

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

