



TSAWWASSEN SPRINGS
WEDDING PACKAGES | 2025

Extraordinary Events Await You At Tsawwassen Springs

Springs Ballroom





TSAWWASSEN SPRINGS

All Inclusive. Personalized Service.
ATTENTION TO DETAIL

Nestled amidst the lush greens of Delta's vibrant Tsawwassen Springs golf community, just minutes away from downtown and the Vancouver airport, Tsawwassen Springs offers an unparalleled setting for your wedding day. Our remarkable Clubhouse serves as a haven of contemporary elegance, featuring a charming terrace that unfolds to reveal breathtaking views of the North Shore Mountains.

The exquisitely designed Springs Ballroom offers unparalleled versatility, catering to a wide range of wedding styles and preferences. Whether you envision an intimate gathering or a grand affair, Tsawwassen Springs is dedicated to providing an unforgettable experience for you and your guests, marked by exceptional hospitality and unwavering service.

Our experienced and dedicated team is committed to delivering creative solutions for your wedding needs, from coordinating themes, to customizing menus. At Tsawwassen Springs, we ensure that your wedding is always beyond expectations. Thank you for considering Tsawwassen Springs, we look forward to welcoming you and your guests to our phenomenal venue.





TSAWWASSEN SPRINGS

Congratulations!
YOUR WEDDING...YOUR DAY!



Embark on the journey to your beautiful beginning with our ALL-INCLUSIVE WEDDING PACKAGES at Tsawwassen Springs. We simplify the process by offering comprehensive packages that cover all the essentials, allowing you to focus on adding those personal touches that make your dream day truly unique. When you entrust Tsawwassen Springs with your wedding, you're choosing a team of dedicated professionals committed to excellence. On your special day, we'll pamper your guests, ensuring you can relax and savor every moment with your loved ones. We understand that every couple is distinct, with individual tastes, preferences, and visions for their wedding day. That's why we take into account factors like your personal style, timing, venue size, guest count, and budget when helping you craft your ideal menu and ambiance. Our stunning Springs Ballroom and Terrace offer breathtaking views of the golf course and the North Shore Mountains through floor-to-ceiling windows, creating an unforgettable backdrop for your celebration. We eagerly anticipate the opportunity to collaborate with you in creating an unforgettable occasion. Schedule a viewing of our elegant facilities and let's start planning the wedding of your dreams together!

To begin planning your magical wedding please contact our personal wedding specialist;
Lauren Boggs-Gupta | lauren@tsawwassensprings.ca | 604.948.4674



TSAWVASSEN SPRINGS

Our Compliments To The Bride & Groom

ALL WEDDING PACKAGES INCLUDE THE FOLLOWING:

A choice of gourmet buffet menu packages prepared by our Executive Chef,
complimentary parking & day of wedding coordination.

THE PRIVATE BRIDAL ROOM

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

THE SPRINGS BALLROOM

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
Service staff & bartender
Full standard set up & take down of reception
Complimentary wireless internet access
Wine service
Coffee & tea service

THE OUTDOOR TERRACE CEREMONY

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.





THE EXCLUSIVE PACKAGE





TSAWWASSEN SPRINGS

THE EXCLUSIVE PACKAGE

\$130 PERSON

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 CANAPES

(Based on 4 pieces/person)

Prosciutto wrapped asparagus

Tomato bruschetta, fresh basil, shaved aged parmesan, crostini

Smoked salmon roulade

Vegetarian spring rolls, Thai sweet chili sauce

PLATTERS | SELECT 1

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

Antipasti, roasted, grilled & marinated vegetables, olive oil, fresh herbs

DINNER BUFFET OPTIONS

Artisan bread rolls & butter

SALADS | SELECT 4

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

Fingerling potato salad, smoked bacon, stone ground mustard & thyme dressing

Traditional Greek salad, tomatoes, cucumbers, Kalamata olives, feta cheese, fresh oregano, Greek dressing

Springs salad, organic greens, cucumbers, candied pumpkin seeds, blueberries, strawberries, passion fruit vinaigrette

Superfood salad, quinoa, organic greens, dried apricots, turmeric cauliflower, puffed chickpeas, tahini yogurt dressing

Asian slaw salad, shredded cabbage, marinated tofu, smashed cucumber, carrots, peppers, scallions, sesame soy citrus dressing

Spinach & orzo salad, chickpeas, grape tomatoes, scallions, chopped parsley, herb vinaigrette

Thai egg noodle salad, peppers, red cabbage, scallions, sesame ginger dressing, peanuts

Santa Fe salad, mixed greens, black beans, corn, pico de gallo, red peppers, crispy tortillas, cilantro lime dressing

Beet & arugula salad, candied pecans, pickled onions, goat cheese crumble, sherry vinaigrette

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



TSAWWASSEN SPRINGS

THE EXCLUSIVE PACKAGE

VEGETABLES | SELECT 1

*Sautéed seasonal market vegetables, fresh herbs
Roasted root vegetables, cider glaze*

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, almonds
Yang Chow fried rice, garlic, scallions, egg*

VEGETARIAN | SELECT 1

Cauliflower gratin

Thai green curry, cauliflower, mushrooms, grape tomatoes, water chestnuts, red peppers, baby peas, coconut milk, Jasmine rice

ENTRÉES | SELECT 2

POULTRY

*Roasted chicken breast, wild mushroom, pearl onions, sherry pan jus
Chicken piccata, lemon, capers, garlic, parsley
Chicken puttanesca, Kalamata olives, capers, tomatoes, spinach, crumbled feta
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
Miso glazed Pacific cod, shiitake mushroom broth*

BEEF & PORK

*Flank steak, chimichurri
Jack Daniels BBQ pork ribs
Korean marinated pork loin, sesame seeds, scallions*

DESSERT

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



TESTIMONIALS

This was our dream venue when we started planning our wedding, but when it came to finalizing the details, we also had a dream coordinator in Lauren. She was very easy to communicate with leading up to the wedding. She was prompt with all my emails, phone calls and when we met in person for our finalization meeting, I got even more excited for the wedding day. I just had a baby a couple months ago, so she was very understanding and patient with me and was very on the ball. It also helped that she came with a wealth of knowledge in the wedding space and was able to put my mind at ease on a lot of the little details I probably would not have considered for the day. I was especially impressed with their ability to cater to my vegan friends to ensure they were fed well and taken care of, and the highlight of the day was our EPIC grand entrance in a golf cart. It was the most memorable experience for us and our guests. We are still hearing from our friends and family rave about how amazing the food, and the staff were. Thank you again Lauren, Tom and staff at Tsawwassen Springs.

Christine & Mike

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*Our wedding experience was a breeze thanks to Lauren and the team at Tsawwassen Springs. It is so helpful to work with a team that truly loves what they do. During the planning process and to the actual day itself, Lauren was by our side through everything. Her professionalism and dedication to the job helped put us at ease when it came to our anxieties (and trust me, there were a lot of worries that we had). The wedding day itself was amazing; the venue was beautiful, the schedule was so well organized, and our food was delicious (also special thanks to Krystal, our banquet manager!). We were more than happy with the outcome of our special day, especially after receiving many compliments from our guests. Weddings only happen once and we were more than lucky to have Lauren and the team be a part of our experience!*

*Samson & Angeli*

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Lauren made our wedding experience absolutely phenomenal. She is not only extremely knowledgeable but genuinely passionate about making our wedding a huge success. Lauren had everything lined up and ready to go for us, and worked out all the small details and logistics between our vendors, TS catering, etc. so that we didn't have to worry about anything at all. Probably the greatest compliments came from our families. Viv's grandparents are very stodgy and old-fashioned and Lauren's work convinced them that wedding celebrations that weren't Chinese banquets can truly be wonderful. The catering and service were on point. Food was delicious and we received better service during the banquet than at more "prestigious" venues in downtown Vancouver. We can't recommend TS and Lauren enough and are hard-selling on your behalf to our friends who don't have weddings planned yet, thank you so much!

Vivian & Jeff



THE ELEGANCE PACKAGE





TSAWWASSEN SPRINGS

THE ELEGANCE PACKAGE

\$145 PERSON

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 CANAPES

(Based on 4 pieces /person)

Prosciutto wrapped asparagus

Tomato bruschetta, fresh basil, shaved aged parmesan, crostini

Smoked salmon roulade

Vegetarian spring rolls, Thai sweet chili sauce

PLATTERS

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

Antipasti, roasted, grilled & marinated vegetables, olive oil, fresh herbs

DINNER BUFFET OPTIONS

Artisan bread rolls & butter

SALADS | SELECT 4

Caesar salad, house made dressing, brioche croutons, parmigianno reggiano

Fingerling potato salad, smoked bacon, stone ground mustard & thyme dressing

Traditional Greek salad, tomatoes, cucumbers, Kalamata olives, feta cheese, fresh oregano, Greek dressing

Springs salad, organic greens, cucumbers, candied pumpkin seeds, blueberries, strawberries, passion fruit vinaigrette

Superfood salad, quinoa, organic greens, dried apricots, turmeric cauliflower, puffed chickpeas, tahini yogurt dressing

Asian slaw salad, shredded cabbage, marinated tofu, smashed cucumber, carrots, peppers, scallions, sesame soy citrus dressing

Spinach & orzo salad, chickpeas, grape tomatoes, scallions, chopped parsley, herb vinaigrette

Thai egg noodle salad, peppers, red cabbage, scallions, sesame ginger dressing, peanuts

Santa Fe salad, mixed greens, black beans, corn, pico de gallo, red peppers, crispy tortillas, cilantro lime dressing

Beet & arugula salad, candied pecans, pickled onions, goat cheese crumble, sherry vinaigrette

PASTA | SELECT 1

Spinach & ricotta cannelloni, rosé sauce, gratin

Italian sausage penne, San Marzano tomatoes, fresh basil, parmigianno reggiano

Classic mac & cheese, herb panko crust

Wild mushroom ravioli, roasted mushrooms, herb butter sauce

Penne rosé, San Marzano tomatoes, roasted garlic, spinach, parmigianno reggiano

Smoked salmon penne, green peas, dill, cream sauce

Penne carbonara, baby shrimp, green peas, smoked bacon, white wine cream sauce



TSAWWASSEN SPRINGS

THE ELEGANCE PACKAGE

VEGETABLES | SELECT 1

Sautéed seasonal market vegetables, fresh herbs

Roasted root vegetables, cider glaze

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, almonds

Yang Chow fried rice, garlic, scallions, egg

VEGETARIAN | SELECT 1

Cauliflower gratin

Thai green curry, cauliflower, mushrooms, grape tomatoes, water chestnuts, red peppers, baby peas, coconut milk, Jasmine rice

ENTRÉES | SELECT 3

POULTRY

Roasted chicken breast, wild mushroom, pearl onions, sherry pan jus

Chicken piccata, lemon, capers, garlic, parsley

Chicken puttanesca, Kalamata olives, capers, tomatoes, spinach, crumbled feta

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

Roasted salmon, lemon, dill, butter

Glazed maple soy salmon, sesame, scallions

Miso glazed Pacific cod, shiitake mushroom broth

BEEF & PORK

Slow roasted Baron of Beef carvery, herb crusted, horseradish, beef jus (\$100 carving station charge)

Flank steak, chimichurri

Jack Daniels BBQ pork ribs

Korean marinated pork loin, sesame seeds, scallions

DESSERT

Seasonal fresh fruit platter

The Sweet Tooth Buffet, a selection of gourmet mini desserts



TESTIMONIALS

Not sure exactly where to start here, but we recently had the most perfect wedding and Lauren was a big reason why. We were originally working with a different event sales manager and Lauren took over the job just 3 months before our wedding. As soon as she took over, she made a point of connecting with us and catered to all of our requests. Leading up to our wedding day she was extremely organized and met with us multiple times. We had a lot of ideas and Lauren was able to bring our vision to life on the big day. Lauren is very diligent, thorough and a great leader. It's obvious she's very passionate about what she does and we would recommend working with her to anyone. Tsawwassen Springs is lucky to have her.

Blake & Janna



Our wedding day was exceptional and you all were so amazing! We couldn't of asked for a better team of amazing vendors. We had the best day at Tsawwassen Springs. Our wedding day came to life the way we hoped for and more. Lauren was awesome to have to lead the day alongside the staff. The food was exceptional, so many of our guests couldn't stop talking about how delicious the food was. Overall, our day was exactly how we hoped it would be and more.

Ashley & Kosta



As a local business owner, I felt the passion and commitment from Lauren and all Tsawwassen Springs staff as if our wedding is the most significant event since they open. I could feel the considerations and cares when I first time visited ball room and met Lauren. The golf course was truly well-maintained, and it became extremely beautiful when the pinkish dusk started to splash on every corner. I am unable to count how many compliments on the meal I heard from my guests. Tsawwassen Springs gives me the feeling of real people doing real business. It was an impeccable night.

David & Stacie



THE LUXURY PACKAGE





TSAWWASSEN SPRINGS

THE LUXURY PACKAGE

\$157 PERSON

WINE & PUNCH

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

COCKTAIL HOUR PASSED CANAPES

(Based on 5 pieces /person)

Coconut crusted prawns, Thai sweet chili sauce

Prosciutto wrapped asparagus

Tomato bruschetta, fresh basil, shaved aged parmesan, crostini

Smoked salmon roulade

Vegetarian spring rolls, Thai sweet chili sauce

THE SPRINGS FRESH SEAFOOD STATION

Chilled poached tiger prawns, marinated mussels, seared tuna

DINNER BUFFET OPTIONS

Artisan bread rolls & butter

SALADS | SELECT 4

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

Fingerling potato salad, smoked bacon, stone ground mustard & thyme dressing

Traditional Greek salad, tomatoes, cucumbers, Kalamata olives, feta cheese, fresh oregano, Greek dressing

Springs salad, organic greens, cucumbers, candied pumpkin seeds, blueberries, strawberries, passion fruit vinaigrette

Superfood salad, quinoa, organic greens, dried apricots, turmeric cauliflower, puffed chickpeas, tahini yogurt dressing

Asian slaw salad, shredded cabbage, marinated tofu, smashed cucumber, carrots, peppers, scallions, sesame soy citrus dressing

Spinach & orzo salad, chickpeas, grape tomatoes, scallions, chopped parsley, herb vinaigrette

Thai egg noodle salad, peppers, red cabbage, scallions, sesame ginger dressing, peanuts

Santa Fe salad, mixed greens, black beans, corn, pico de gallo, red peppers, crispy tortillas, cilantro lime dressing

Beet & arugula salad, candied pecans, pickled onions, goat cheese crumble, sherry vinaigrette

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



TSAWWASSEN SPRINGS

THE LUXURY PACKAGE

VEGETABLES | SELECT 1

Sautéed seasonal market vegetables, fresh herbs

Roasted root vegetables, cider glaze

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, almonds

Yang Chow fried rice, garlic, scallions, egg

VEGETARIAN | SELECT 1

Cauliflower gratin

Thai green curry, cauliflower, mushrooms, grape tomatoes, water chestnuts, red peppers, baby peas, coconut milk, Jasmine rice

ENTRÉES | SELECT 2

POULTRY

Roasted chicken breast, wild mushroom, pearl onions, sherry pan jus

Chicken piccata, lemon, capers, garlic, parsley

Chicken puttanesca, Kalamata olives, capers, tomatoes, spinach, crumbled feta

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

Miso glazed Pacific cod, shitake mushroom broth

PREMIUM BEEF | SELECT 1

Slow roasted AAA Prime Rib carvery, horseradish, dijon herb crusted, au jus (\$100 carving station charge applied)

Slow roasted braised beef shortrib, pearl onions, demi glace

DESSERT

Seasonal fresh fruit platter

The Sweet Tooth Buffet, a selection of gourmet mini desserts

Freshly brewed signature coffees & organic teas



TESTIMONIALS

Thank you so much for helping us pull off such an incredible reception! We completely enjoyed working with you. We felt like we were in very capable hands from the first day we met you, and we were right! You eased our stress and worries and made the planning process more enjoyable. Everyone was raving about how gorgeous and classy the venue was and how outstanding the food was! We couldn't have had such a successful, perfect, and memorable reception without you. Thank you a million times!

Michelle & Charlie

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*Both Jonny and I wanted to say thank you so much for all your hard work and everything you did for us during our planning and day of. It was truly so special. The day was so smooth and organized all thanks to you. We are so grateful. We had lots of positive feedback on the food! The beef everyone said was unreal along with the sides. Very great to hear if you want to pass to the chef! The bartender did an amazing job!!!! The venue was just beautiful and it was everything and more that we wanted for the day!*

*Dani & Jonny*

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Firstly, I observed the highly professional and amazing 'eye for detail' skills displayed by Lauren, Event Sales Manager when we visited the venue to review the set up along with my son and his Bride. The recommendations she provided, based on her experience was invaluable. She has amazing customer service skills. She even organized an introductory meeting the Executive Chef. The decorations at the venue were outstanding and looked perfect and the service too was excellent. The highlight of the evening, and something that had everyone raving about, was the quality of the food. I would like to convey our sincere "Thanks and Appreciation" to the Chef and his incredible team, your supervisors on duty. They must have worked very hard to deliver such an amazing, and delicious dinner. The salmon was unbelievable, absolutely out of this world, the steak was tender and juicy, the chicken too was so delicious. The salads were so fresh and crunchy. Everyone we met went for seconds, many came up to us and complimented the food.

Cornell – Father of the Groom



THE NAMASTE PACKAGE





TSAWWASSEN SPRINGS

THE NAMASTE PACKAGE

\$108 PERSON

PUNCH

Complimentary passed non - alcoholic punch to all guests

COCKTAIL HOUR PASSED CANAPES

(Based on 4 pieces /person)

Vegetarian spring roll, Thai sweet chili sauce

Aloo tikki, spiced potato cake

Honey chili cauliflower

Paneer pakora, mint chutney

DINNER BUFFET OPTIONS

SALADS

Organic seasonal greens, tomato, yogurt & cumin dressing

Kachumber salad, cucumbers, tomato, red onion, lemon vinaigrette

Chickpea chaat salad, potato, cucumbers, tomato, red onion, cilantro, lime vinaigrette

Mediterranean salad, couscous, red onion, bell pepper, cucumbers, tomatoes, artichoke hearts, champagne vinaigrette

RICE & BREADS

Vegetable pulao, bell peppers, peas, carrot, ginger, cashews

Naan bread, roti, papad

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

ENTRÉES | 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

DESSERTS

The Sweet Tooth Buffet, a selection of gourmet mini desserts

Fresh fruit platter

Freshly brewed traditional chai tea

Freshly brewed signature coffee & organic teas



TSAWWASSEN SPRINGS

BEVERAGE SERVICE

PUNCH STATIONS (MINIMUM 50 GUESTS)

CRANBERRY EXPLOSION PUNCH

Cranberry, orange, pineapple juice, ginger ale & sprite

Non-alcoholic \$3.75 person

Champagne (5oz) \$5.75 person

SANGRIA

Sparkling red/white wine punch with citrus & seasonal fruit (6oz)

\$11.00 person

HOST & CASH BAR

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

HOST BAR

The host is responsible to pay for all beverages consumed by their guests. Applicable taxes & service charges are not included in 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)

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

Premium Spirits (exclusive of taxes)

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

**Please inquire about bottled wine & champagnes*





TSAWWASSEN SPRINGS

WEDDING & RECEPTION FACILITY SERVICE FEE

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 and statutory holiday pricing*

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

SOCAN & RESOUND FEES

SOCAN & RE: SOUND 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



TSAWWASSEN SPRINGS

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 21 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.

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 21 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 21 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.



TSAWWASSEN SPRINGS

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 AND 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	cliff@cliffma.com
Jalen Saip	604-250-6580	jalenlaine@gmail.com
Robin Nuber Photography	778-847-7077	robinnuber@gmail.com

MUSIC

Hot Wax Mobile Music	604-649-6919	info@hot-wax.com
Jason Bowe	778-898-9102	RequestDJServices.com
First Class DJ Service	604-765-1090	firstclassdjvancouver@gmail.com

DÉCOR COMPANIES

Divine Décor	778-789-8889	lily@ddecor.ca
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EVENT PLANNING

Pearl Collaborations		pearlcollaborations@gmail.com
Power of Three	604-724-4528	info@powerofthree.com
Jewel & Rose Weddings & Events	604-808-2653	rachel@jewelandrose.com

FLOWERS

Flowers Beautiful	604-943-2815	christa@flowersbeautiful.com
Divine Décor	778-789-8889	lily@ddecor.ca

ACCOMMODATIONS

Coast Tsawwassen Inn	604-943-8221	tsawwasseninn.com
Delta Hotels Marriot	604-382-8222	marriot.com



AND THEY LIVED HAPPILY EVER AFTER...



