



## *Catering Package*

*2025*

## *A Refreshingly Local™ Welcome*

Contemporary, environmentally friendly and *Refreshingly Local™*, Coast Tsawwassen Inn offers an experience that is anything but ordinary. Our hotel is nestled in Delta, BC's friendly Tsawwassen community, just minutes away from the BC Ferry Terminal.

You'll love the gorgeous seaside community surrounding us, which inspires the local, refreshing vibe you'll feel throughout our elegant, upscale event space and all-suite hotel. Combined with our warm, dedicated service and expert event management team, your event will be a memorable and *Refreshingly Local™* experience.

With our central location, conveniently close to the US border, Tsawwassen Ferry Terminal, and only 30 minutes from the Vancouver International Airport. For those staying overnight, our spacious, newly modernized suites provide comfort and a true sense of home.

Coast Tsawwassen Inn features more than 6400 square feet of meeting space, including 9 unique function rooms. Our distinct, flexible spaces can be used individually or combined in ways that best accommodate the unique scale and function of your event, whether it's a business meeting, an intimate cocktail party or a grand gala in the Pacific Ballroom.

We can also feed your dreams for an offsite event attending to every detail, customizing exactly what your needs are.

Our culinary team sources and utilizes *Refreshingly Local™* ingredients. Our experienced and caring event specialists are warm and dedicated to making every detail create the memorable dream you've envisioned.

***We look forward to working with you!***

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## *catering and event packages*

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## breakfast buffet

*All breakfasts include Starbucks® freshly brewed regular and decaffeinated coffee, assorted black, green, and herbal teas, & a selection of chilled juices.*

### **COAST CONTINENTAL | \$20 per person**

*(minimum 10 guests)*

Assortment of house-baked mini muffins, Danishes & croissants with butter & preserves

Greek yogurt bar with blueberries, honey, granola, dried fruit & nuts

Fresh-cut seasonal fruit platter

### **TRADITIONAL HOT BREAKFAST | \$30 per person**

*(minimum 20 guests)*

Scrambled eggs, cheddar cheese, chives

Canadian maple bacon

Roasted country-style breakfast sausage

Seasoned baby Yukon Gold potato hash browns

Assortment of house-baked mini muffins, Danishes & croissants with butter & preserves

### **JUMPSTART | \$20 per person**

*(minimum 10 guests)*

House-baked mini bran muffins with butter & preserves

Warmed whole oats with brown sugar, sun-dried cranberries & raisins with milk

Fresh-cut seasonal fruit platter

### **SOUTH OF THE BORDER SCRAMBLE | \$30 per person**

*(minimum 20 guests)*

Tex-Mex scrambled eggs with sautéed peppers, mushrooms & onions

Trio of shredded cheeses

House-made salsa

Seasoned baby Yukon Gold potato hash browns

Warm corn & flour tortillas

House baked scones with butter & preserves

### *Enhance your Breakfast Buffet*

Greek yogurt bar with local blueberries, honey, granola, dried fruit & nuts	\$4.50 per person
Turkey sausage	\$4.50 per person
Fresh-cut seasonal fruit platter	\$7.50 per person
French toast or waffles with syrup, fruit compote & cream	\$5.00 per person
Fresh fruit kabobs with vanilla yogurt	\$8.50 per person
Chef attended Omelet Station prepared to order <i>(With your choice of Farmhouse cheddar, honey ham, sautéed mushrooms, scallions, baby shrimp, tomatoes)</i>	\$10.00 per person
Eggs benedict with Black Forest ham & hollandaise	\$9.00 per person

*All prices are subject to change. A 20% service charge and applicable taxes are not included in the list price.*

# brunch buffet

*All brunches include Starbucks® freshly brewed regular and decaffeinated coffee, assorted black, green, and herbal teas, & a selection of chilled juices.*

## PERFECT BRUNCH | \$45 per person

*(minimum 40 guests)*

### BREAKFAST

Assortment of house-baked mini muffins, Danishes & croissants with butter & preserves  
Canadian maple bacon, breakfast sausage (GF)  
Seasoned Yukon Gold potato hash browns (GF)  
Scrambled eggs with cheddar cheese & chives (GF)

### MAINS *(choose two)*

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

### SIDES *(choose two)*

Assorted pot stickers with ponzu sauce  
House-made pakora with mango tamarind chutney (V, Vegan, GF)  
Vegetarian spring rolls (V)

### SALADS *(choose two)*

Mixed greens with asiago cheese, dried cranberries, maple almonds, raspberry vinaigrette (GF)  
Baby spinach salad with strawberries, red onion, goat cheese, pecans, poppyseed vinaigrette (GF)  
Asian noodle salad with tofu, mandarins, cucumber, bamboo shoots, sesame seeds, orange, soya vinaigrette (V, Vegan)  
Bocconcini & tomato salad with pesto & balsamic reduction (GF)

### DESSERTS

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

# refreshments & enhancements

## BEVERAGES

Starbucks freshly brewed regular & decaffeinated coffee (10 cups)	\$34.00 per pot
Assorted black, green & herbal teas (10 cups)	\$30.00 per pot
Bottled Whistler water	\$4.00 each
Soft drinks	\$4.00 each
Juices	\$4.00 each
Perrier (250 ml)	\$4.00 each

## ADD ONS & EXTRAS *(minimum 10 guests)*

<i>Refreshingly Local</i> ™ bees knees cranberry bars	\$4.50 per person
House-made granola bars	\$4.50 per person
Greek yogurt bar with blueberries, honey, granola, dried fruits & nuts	\$4.50 per person
Whole seasonal fresh fruit	\$3.50 per person
Fresh-cut seasonal fruit platter	\$7.50 per person
Fresh fruit kabobs with vanilla yogurt	\$8.50 per person
House-baked mini muffins, Danishes & croissants with butter & preserves	\$4.00 per person
Bagels with cream cheese & B.C. smoked salmon	\$15.00 per bagel
Chef's selection sandwiches on L'aromas artisan breads	\$14.00/sandwich
Assorted dessert squares	\$6.50 per person
Assorted fresh-baked cookies	\$4.00 per cookie
House-made banana bread	\$4.00 per person
Assorted refreshment loaves	\$4.00 per person
Gluten-free refreshment loaves	\$4.50 per person
Rice Crispy squares	\$3.50 per person
Bowl of house-made trail mix	\$4.00 per person
Sticky house-made cinnamon buns with butter	\$6.50 per person

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## themed breaks

All themed breaks include Starbucks® freshly brewed regular and decaffeinated coffee, assorted black, green & herbal teas..

### REVIVE & ENERGIZE | \$10.50 per person

(minimum 10 guests)

House-made granola bars

OR

Assorted fresh-baked cookies

Basket of whole fruit

### COAST CRUNCH | \$10.50 per person

(minimum 15 guests)

House-made trail mix

Fresh vegetables crudités with ranch dip

### CINNAMON LOVERS BREAK |

**\$16 per person** (minimum 15 guests)

Sticky house-made cinnamon buns with butter

Fresh-cut seasonal fruit platter

### SNACK ATTACK | \$16.00 per person

(minimum 15 guests)

Hand-cut tortilla chips & fresh pico de gallo

Warm house-made salted pretzels & cheese sauce

### SWEET & SALTY | \$12 per person

(minimum 15 guests)

House-fried potato chips

House-made trail mix

Mini chocolate bars

M&M's (plain or peanut)

Gummy candy

### MEDITERRANEAN MUNCHIES |

**\$22 per person** (minimum 15 guests)

Baked naan bites

Spanakopita with house-made tzatziki

House-made sun-dried tomato hummus

House marinated feta & olives

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# *lunch buffet*

All lunches include Starbucks® freshly brewed regular and decaffeinated coffee, assorted black, green, and herbal teas.

## **WORKING LUNCH | \$28 per person**

*(minimum 20 guests)*

### **SOUPS AND SALADS** *(choose one)*

Chef's daily soup creation

Mixed greens with asiago cheese, dried cranberries & maple almonds, raspberry vinaigrette (GF)

Caesar salad with fresh baked croutons & Parmesan shavings (V)

### **SANDWICHES AND/OR WRAPS** *(choose three)*

*Refreshingly Local™ artisanal breads by L'aromas bakery*

Roast beef with horseradish mayo

Ham & cheese with Dijon mayo & lettuce

Turkey & Swiss cheese with cranberry mayo & lettuce

Tuna salad tossed with celery & green onions

Chicken salad with chives & mustard mayo

Egg salad with dill & lettuce

Rice wrap with shredded vegetables with chili peanut sauce (V, VEGAN, GF)

Chickpea wrap with roasted peppers, avocado, red onion, lettuce & tomato (V, VEGAN)

### **DESSERT** *(choose one)*

Assorted fresh baked cookies

Chef's selection of dessert squares

Chef's selection of seasonal pies

*Add soup or salad*

\$5.50 per person



# *lunch buffet*

All lunches include Starbucks® freshly brewed regular and decaffeinated coffee, assorted black, green and herbal teas.

## **BOUNDARY BAY LUNCH | \$32 per person**

*(minimum 20 guests)*

### **SOUPS AND SALADS** *(choose two)*

Chef's daily soup creation

Mixed greens with asiago cheese, dried cranberries, maple almonds, raspberry vinaigrette (GF)

Caesar salad with fresh baked croutons & Parmesan shavings (V)

Baby spinach salad with bacon, egg, sautéed balsamic mushrooms, honey pepper vinaigrette (GF)

Bocconcini & tomato salad with pesto & balsamic reduction (GF)

Greek salad with Kalamata olives & feta cheese (GF)

### **SANDWICHES** *(choose three)*

*Refreshingly Local™ artisanal breads by L'aromas bakery*

Wild B.C. salmon salad with dill & lemon on a toasted croissant

Baby shrimp salad with lettuce on a toasted croissant

Bánh mì with umami beef, assorted pickled vegetables, spicy mayo on a demi baguette

Chicken wrap with bacon, avocado, red onion, lettuce, tomato

Chicken & prosciutto with fresh bruschetta, melted bocconcini cheese, on focaccia

Turkey & Brie melt with cranberry sauce, lettuce on toasted potato bread

Classic Reuben house-made corned beef with sauerkraut, fried onion, Swiss cheese, Dijon mustard on Rye

Cubano with marinated pork & ham, Swiss cheese, Dijon mustard, sliced dill pickle on a grilled hoagie bun

Marinated grilled vegetables & Brie cheese on a grilled pretzel bun (V)

### **DESSERT** *(choose one)*

Fresh-cut seasonal fruit platter

Chef's selection of dessert squares

*Refreshingly Local™* Blueberry crisp with ice cream made with local berries (GF)

*Add soup or salad*

\$5.50 per person

## *lunch buffet*

*All lunches include Starbucks® freshly brewed regular and decaffeinated coffee, assorted black, green, and herbal teas.*

### **TEX-MEX FIESTA | \$34 per person**

*(minimum 20 guests)*

#### **SOUPS AND SALADS** *(choose two)*

Chicken tortilla soup with black beans, corn, and crispy tortilla strips

Mexican chop salad with romaine, cherry tomato, red onion, corn, cucumber, pumpkin seeds, crispy tortilla strips, cilantro vinaigrette (GF)

Tex-Mex black bean & corn salad (GF)

Caesar salad with fresh-baked croutons & Parmesan shavings (V)

#### **ENTRÉES** *(choose two)*

Fajita seared beef

Fajita seared chicken

Fajita seared vegetables (V, Vegan, GF)

Pan-seared basa sautéed with cilantro, oregano, lemon, onions (GF)

Slow-cooked pulled pork in a red chili & cilantro sauce

#### ***Served with:***

Mexican-style rice pilaf

Refried beans

Soft flour & corn tortillas

Trio cheese blend

House-made salsa & sour cream

#### **DESSERT**

Cinnamon churros with warm caramel sauce & whipped cream

# *lunch buffet*

All lunches include Starbucks® freshly brewed regular and decaffeinated coffee, assorted black, green, and herbal teas.

## **DIY BURGER BAR | \$30 per person**

*(minimum 20 guests)*

### **SALADS** *(choose one)*

Mixed greens with asiago cheese, dried cranberries, maple almonds, raspberry vinaigrette (GF)

Caesar salad with fresh-baked croutons, Parmesan shavings, house-made dressing (V)

German potato salad with green onions, fresh dill, bacon bits, house dressing (GF)

Fresh vegetable crudité's with ranch dip (GF)

### **BUILD YOUR OWN BURGER** *on an artisan bun*

*(choose two)*

House-made beef patties

Chicken breast

Vegetarian

### **Served with:**

Cheddar & pepper jack cheese lettuce, tomato, red onion, pickles, mayo, mustard, relish, ketchup

### **SIDES** *(choose one)*

French fries with garlic aioli

Sweet potato fries with chipotle mayo

### **DESSERT** *(choose one)*

Assorted fresh-baked cookies

*Refreshingly Local™* Blueberry crisp with ice cream, made with local berries (GF)

*Ask us about our  
outdoor patio  
availability  
for your  
lunch break!*

### *Add ons*

Bacon	\$3.50 per person
Sauteed portobello mushrooms	\$2.00 per person
Sauteed onions	\$1.00 per person

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# *lunch buffet*

All lunches include Starbucks® freshly brewed regular and decaffeinated coffee, assorted black, green, and herbal teas.

## **A TASTE OF ITALY | \$35 per person**

*(minimum 30 guests)*

### **SOUP AND SALAD** *(choose two)*

Minestrone soup (V)

Bocconcini & tomato salad with pesto  
& balsamic reduction (GF)

Caesar salad with fresh-baked croutons, Parmesan  
shavings, house-made dressing (V)

*Add an extra pasta  
dish*

\$6.00 per person

### **ENTRÉES** *(choose two)*

Grilled chicken penne pasta with Kalamata olives,  
artichoke hearts, sun-dried tomatoes, roasted garlic  
pesto cream sauce

Seared cod, green peas, prosciutto, bow tie pasta,  
lemon butter sauce

Beef lasagna al forno

Vegetarian lasagna al forno (V)

Butternut squash ravioli with a Parmesan glaze (V)

#### ***Served with:***

Grilled marinated vegetable antipasto platter  
with mixed olives grilled focaccia, garlic bread basket

### **DESSERT**

House-made tiramisu cheesecake parfait

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applicable taxes are not included in the list price.*

## *lunch buffet*

*All lunches include Starbucks® freshly brewed regular and decaffeinated coffee, assorted black, green and herbal teas.*

### **TASTE OF GREECE | \$38 per person**

*(minimum 30 guests)*

#### **STARTERS** *(choose two)*

Mediterranean salad with arugula, chickpeas, cucumber, red pepper, red onion, feta cheese, red wine vinaigrette (GF)

Greek salad with Kalamata olives & feta cheese (GF)

Mixed greens with asiago cheese, dried cranberries, maple almonds, raspberry vinaigrette (GF)

Caesar salad with fresh-baked croutons, Parmesan shavings, house-made dressing (V)

#### **ENTRÉES** *(choose two)*

Chicken souvlaki (GF)

Braised lamb shoulder with grainy Dijon mint demi

Seared ling cod with garlic, rosemary, olive sauce

Vegetarian moussaka with eggplant, zucchini, bell peppers, mushrooms, bechamel sauce (V)

#### ***Served with:***

Greek-style rice

Roasted Greek potatoes

Grilled pita basket with hummus & tzatziki

#### **DESSERT**

House-made Baklava

*All prices are subject to change. A 20% service charge and applicable taxes are not included in the list price.*

# *lunch buffet*

*All lunches include Starbucks® freshly brewed regular and decaffeinated coffee, assorted black, green and herbal teas.*

## **NEIGHBOURHOOD HOT LUNCHEON | \$42 per person** *(minimum 30 guests)*

### **SALADS** *(choose three)*

Mixed greens with asiago cheese, dried cranberries, maple almonds, raspberry vinaigrette (GF)

Caesar salad with fresh baked croutons Parmesan shavings (V)

Baby spinach salad with strawberries, red onion, goat cheese, pecans, poppyseed vinaigrette (GF)

Cabbage coleslaw with shredded carrots, sunflower seeds, sweet apple cider vinaigrette (GF)

### **SIDES** *(choose one)*

Roasted Yukon Gold potatoes dressed with fresh herbs

Wild rice pilaf

### ***Served with:***

Chef's choice vegetable entourage tossed in herb garlic olive oil

Fresh-baked dinner rolls

### **ENTRÉES** *(choose two)*

Wildberry-stuffed slow-roasted pork loin with apple cider glaze

Pan-seared free-range chicken breast with bruschetta & feta cheese (GF)

Pan-fried ling cod with baby shrimp dill cream (GF)

Fork-tender braised beef shoulder with red wine demi

Butternut squash ravioli, creamy leeks, onion, sweet peppers (V)

Chickpea & cauliflower curry with basmati rice pilaf (V, Vegan, GF)

### **DESSERT**

Chef's selection of dessert squares, cakes & pies

Fresh-cut seasonal fruit platter

# *lunch buffet*

*Enhance your Lunch Buffet*

## *Soups and Salads*

Chef's daily soup creation	\$5.50 per person
Bocconcini & tomato salad with pesto & balsamic reduction	\$5.50 per person
Pasta salad with sun-dried tomatoes, artichokes, olives, apple lime dressing	\$5.50 per person
Caesar salad with fresh-baked croutons & Parmesan shavings	\$5.50 per person
Baby spinach salad with strawberries, red onion, goat cheese, pecans, poppyseed vinaigrette	
Asian noodle salad with tofu, mandarins, cucumber, bamboo shoots, sesame seeds with orange & soya vinaigrette (V, Vegan)	\$5.50 per person
Marinated chickpea salad with artichokes, pecans, bell pepper, cucumber, fresh mint, basil, orange & grainy mustard vinaigrette (V, Vegan, GF)	\$5.50 per person
Ancient grain & lentil salad with roasted winter vegetables, lemon basil vinaigrette (Vegan)	\$5.50 per person
Cabbage coleslaw with shredded carrots, sunflower seeds & sweet apple cider vinaigrette	\$5.50 per person
German potato salad with green onions, fresh dill, bacon bits, house-made dressing	\$5.50 per person

## *Entrees*

Gnocchi with lemon Parmesan reduction	\$6.00 per person
Slow braised lamb osso bucco	\$10.00 per person
Penne misto mare with shrimp, mussels, cod, white wine garlic cream sauce	\$10.00 per person
Lamb souvlaki	\$10.00 per person
Shrimp souvlaki	\$10.00 per person
Mixed seafood cannelloni with dill cream sauce	\$11.00 per person

# *plated lunch*

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

*While our packages highlight buffet service, our Chef is happy to design a customized plated luncheon menu tailored to your event. Please connect with our Catering Manager to explore menu options and pricing*

*All prices are subject to change. A 20% service charge and applicable taxes are not included in the list price.*

# dinner buffet

All dinner include Starbucks® freshly brewed regular and decaffeinated coffee, assorted black, green and herbal teas.

## SIGNATURE CENTENNIAL | \$56 per person

(minimum 30 guests)

### SALADS (choose three)

Mixed greens with asiago cheese, dried cranberries, maple almonds, raspberry vinaigrette (GF)

Baby spinach salad with strawberries, red onion, goat cheese, pecans, poppyseed vinaigrette (GF)

Bocconcini & tomato salad with pesto & balsamic reduction (GF)

Caesar salad with fresh-baked croutons, Parmesan shavings, house-made dressing (V)

Ancient grain & lentil salad with roasted winter vegetables with lemon basil vinaigrette (Vegan)

### ENTRÉES (choose two)

Chicken breast with forest mushrooms in a Marsala cream

Wild B.C. salmon with lemon caper butter (GF)

Baked cod in a beurre blanc sauce with dill (GF)

Wildberry stuffed slow-roasted pork loin with apple cider glaze (GF)

Lentil, spinach & almond stew (V, Vegan, GF)

House-made vegetarian lasagna al forno (V)

### SIDES (choose one)

Roasted Yukon Gold potatoes dressed with fresh herbs

Wild rice pilaf

#### Served with:

Chef's choice vegetable entourage tossed in herb garlic olive oil

Fresh-baked dinner rolls

### DESSERT

Chef's selection of dessert squares, cakes & pies

Fresh-cut seasonal fruit platter

### Add a carving station to the Centennial buffet

**Chef attended carving station**  
top round of beef au jus with  
horseradish & gourmet  
mustards

\$10.00  
per person



# dinner buffet

All dinner include Starbucks® freshly brewed regular and decaffeinated coffee, assorted black, green and herbal teas.

**COAST BOUNDARY BAY | \$68 per person** (minimum 40 guests)

## **SALADS** (choose three)

- Mixed greens with asiago cheese, dried cranberries, maple almonds, raspberry vinaigrette (GF)
- Caesar salad with fresh-baked croutons, Parmesan shavings, house-made dressing (V)
- Baby spinach salad with strawberries, red onion, goat cheese, pecans, poppyseed vinaigrette (GF)
- Bocconcini & tomato salad with pesto & balsamic reduction (GF)
- Greek salad with Kalamata olives & feta cheese (GF)
- Marinated chickpea salad with artichokes, pecans, bell pepper, cucumber, fresh mint, basil, orange & grainy mustard vinaigrette (V, Vegan, GF)

## **ENTRÉES** (choose two)

- Oven-roasted wild BC salmon with lemon caper butter (GF)
- Grilled citrus-oregano marinated chicken breast souvlaki (GF)
- Grilled marinated pork souvlaki (GF)
- Fork-tender braised marinated beef short ribs in port jus
- Vegetarian moussaka with eggplant, zucchini, bell peppers, mushrooms, bechamel sauce (V)
- Butternut squash ravioli with sage butter (V)
- House-made vegetarian lasagna al forno (V)

## **Served with:**

- Antipasto platter including grilled Mediterranean vegetables with mixed marinated olives, pickles
- 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 top round au jus with horseradish & gourmet mustards (GF)
- Roasted shoulder of lamb marinated with rosemary, olive oil, garlic, grainy Dijon demi-glace (GF)

## **DESSERT**

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

# dinner buffet

All dinner include Starbucks® freshly brewed regular and decaffeinated coffee, assorted black, green and herbal teas.

## COAST CLASSIC | \$79 per person

(minimum 50 guests)

### SALADS (choose four)

- Mixed greens with asiago cheese, dried cranberries, maple almonds, raspberry vinaigrette (GF)
- Caesar salad with fresh-baked croutons Parmesan shavings (V)
- Baby spinach salad with bacon, egg, sauteed balsamic mushrooms, honey pepper vinaigrette (GF)
- Bocconcini & tomato salad with pesto & balsamic reduction (GF)
- Ancient grain & lentil salad with roasted winter vegetables, lemon basil vinaigrette (Vegan)
- Marinated chickpea salad with artichokes, pecans, bell pepper, cucumber, fresh mint, basil, orange & grainy mustard vinaigrette (V, Vegan, GF)
- Asian noodle salad with tofu, mandarins, cucumber, bamboo shoots, sesame seeds, orange & soya vinaigrette (V, Vegan)

### ENTRÉES (choose three: two meat & one vegetarian)

- Seared chicken breast in a classic chasseur sauce with wine, mushrooms, bacon
- Grilled sablefish with pineapple & pepper salsa (GF)
- Wild B.C. salmon in a citrus herb beurre blanc
- Fork-tender braised marinated beef short ribs in port jus
- Slow roasted maple-glazed rosemary pork tenderloin with apple demi-glace & warm apple chutney
- Butternut squash, edamame, corn in coconut & basil sauce (V, Vegan, GF)
- Cavatappi with goat cheese, sun-dried tomato, Kalamata olives, trio peppers, caramelized onions in Italian seasonings (V)
- House-made vegetarian lasagna al forno (V)

### Choose one:

- Roasted Yukon Gold potatoes dressed with fresh herbs
- Wild rice pilaf

### Served with:

- Antipasto platter including a selection of grilled Mediterranean vegetables, mixed olives, pickled vegetables, bocconcini & aged balsamic glaze
- Chef's choice vegetable entourage in herb garlic olive oil
- Fresh-baked dinner rolls & butter

### Choose one of the following Carving Stations:

- Roasted Dijon-crust prime rib with au jus
- Roasted boneless shoulder of lamb marinated with rosemary, olive oil, garlic, grainy Dijon demi-glace

### DESSERT

- Select Canadian & international cheese served with assorted crackers, dried fruit, grapes
- Chef's selection of dessert squares, cakes & pies, fresh-cut seasonal fruit platter

## dinner buffet

### *Enhance your Dinner Buffet*

Additional salad from above	\$5.50 per person
Lentil, spinach & almond stew (V, Vegan, GF)	\$8.00 per person
Chickpea & cauliflower curry with basmati rice pilaf (V, Vegan, GF)	\$8.00 per person
Additional entrée from above	\$10.00 per person
Assorted seafood lasagna with dill cream sauce & trio cheese	\$11.00 per person
Grilled sablefish with pineapple & pepper salsa (GF)	
in white wine, sweet Gulf shrimp, smoked salmon with condiments	\$11.00 per person
Charcuterie platter including a selection of deli meats, mixed olives, condiments, crackers	\$12.00 per person
Seafood platter with wild B.C. salmon marinated in sweet chili Thai sauce, poached prawns infused with garlic, dill & beer, butter clams	\$15.00 per person
Select Canadian & international cheese served with assorted crackers, garnished with dried fruit & grapes	\$15.00 per person

## plated dinner

*All plated dinners include Starbucks® freshly brewed regular and decaffeinated coffee, assorted black, green and herbal teas.*

### **PLATED THREE COURSE DINNER**

*(minimum 30 guests)*

While our packages highlight buffet service, our Chef is happy to design a customized plated dinner menu tailored to your event. Please connect with our Catering Manager to explore menu options and pricing.

# receptions

*All receptions include Starbucks® freshly brewed regular and decaffeinated coffee, assorted black, green and herbal teas.*

## **AFTERNOON RECEPTION | \$30 per person**

*(minimum 30 guests)*

### **SALADS**

Fresh vegetable crudité's with ranch dip

Assorted marinated olives & pickles

### **FINGER SANDWICHES AND/OR PINWHEEL WRAPS**

*(choose four)*

#### **Sandwich Options**

Smoked turkey & Swiss cheese with cranberry mayo

Ham & cheese with Dijon mayo

Roast beef with horseradish mayo

Open-faced lightly dilled egg salad

Tuna salad tossed with celery & green onion

Cucumber & cream cheese (V)

#### **Pinwheel Wrap Options**

Smoked wild B.C. salmon with dill cream cheese

Apricot chicken salad with kale

Cranberries with goat cheese

### **DESSERT**

Chef's selection of dessert squares & fresh baked cookies

Fresh-cut seasonal fruit platter

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## receptions

*All receptions include Starbucks® freshly brewed regular and decaffeinated coffee, assorted black, green and herbal teas.*

### **COAST COCKTAIL RECEPTION | \$43.50 per person**

*(minimum 40 guests)*

#### **FINGER FOODS**

- Roast beef in mini Yorkshire pudding with horseradish mayo
- Spinach & feta spanakopita with tzatziki (V)
- Vegetable pakora with mango tamarind chutney (V, Vegan, GF)
- Pork & shrimp gyoza with soya vinaigrette
- Apricot chicken salad with kale pinwheel
- Smoked salmon with capers & cream cheese pinwheel

#### **PLATTERS**

- A selection of sliced deli meats and cheeses served with condiments, crostini & crackers
- Fresh vegetable crudité's with ranch dip

#### **DESSERT**

- Chef's selection of dessert squares & fresh-baked mini cookies

# receptions

*All receptions include Starbucks® freshly brewed regular and decaffeinated coffee, assorted black, green and herbal teas.*

## **TACO TIME RECEPTION | \$36 per person**

*(minimum 40 guests)*

Mexican-style shredded chicken & pork  
Mexican-style rice pilaf  
Refried beans, soft flour & corn tortillas  
Shredded lettuce  
Shredded cheese  
Bacon-wrapped jalapeño poppers (GF)  
Fresh house-made salsa & sour cream

### **DESSERT**

Cinnamon churros with caramel sauce

## **PUB STYLE RECEPTION | \$38.50 per person**

*(minimum 40 guests)*

Beef sliders with cheese & bacon  
French fries served with garlic aioli & ketchup  
Mac & cheese, bacon in a small dish & fork (grab/go)  
Loaded potato skins with green onion, bell peppers,  
cheese, sour cream (V, GF)  
Chicken satay with peanut sauce  
Fresh vegetable crudité with ranch dip (V)

### **DESSERT**

Mini chocolate chip cookies

# receptions

## HOT CANAPES

*(minimum 3 dozen per each)*

## PER DOZEN

Mini vegetarian samosas with tamarind chutney (V)	\$27.00
Bacon wrapped jalapeño poppers with ranch dressing (GF)	\$30.00
Spinach & feta spanakopita with tzatziki (V)	\$33.00
Loaded potato skins with green onion, bell peppers, cheese, sour cream (V, GF)	\$33.00
Vegetable pakora with mango tamarind sauce (V, Vegan, GF)	\$33.00
Pork & shrimp gyoza with soya vinaigrette	\$34.00
Chicken satay with peanut sauce (GF)	\$34.00
Mini crab cakes on a tortilla crisp with tropical salsa	\$34.00
Roasted garlic & chipotle chicken wings (GF)	\$34.00
Salt & pepper wings with gremolata (GF)	\$34.00
Vegan cauliflower 'wings' with roasted garlic & chipotle (V, Vegan, GF)	\$35.00
Butter chicken brochette with garlic dip (GF)	\$35.00
Glazed Swedish meatballs (GF)	\$36.00
Mini pulled pork bunwich with crispy onion & chipotle mayo	\$36.00
Roast beef in a mini Yorkshire pudding with horseradish mayo	\$38.00
Coconut prawns with sweet Thai chili sauce	\$38.00
Beer-battered cod bites with tartar sauce	\$38.00

## COLD CANAPES

*(minimum 3 dozen per each)*

Tomato & bocconcini brochette with pesto (V, GF)	\$33.00
Cranberry & goat cheese pinwheel (V)	\$33.00
Roasted tomato & feta bruschetta on focaccia (V)	\$34.00
Roasted garlic, artichoke & black olive tapenade on toast point (V, Vegan)	\$34.00
Apricot chicken & kale salad pinwheel	\$34.00
Mini Caesar bites on a tortilla crisp	\$34.00
Asparagus & cream cheese pinwheel wraps (V)	\$34.00
Smoked salmon pinwheel wraps with capers & cream cheese	\$34.00
Prosciutto & melon brochette with port wine reduction (GF)	\$35.00
Cured hickory-smoked salmon rose with lemon chive cream cheese on an endive petal (GF)	\$35.00
Apple & walnut puff pastry bites (Vegan)	\$35.00
Pecan cheddar bites (V)	\$35.00
Tuna tataki wonton crisp	\$36.00
Basil & lime poached prawns with Cognac cocktail sauce (GF)	\$36.00

# receptions

## DELUXE PLATTERS

Seafood platter with wild B.C. salmon, marinated in a sweet chili Thai sauce, 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, citrus crusted ahi tuna	\$15.00 per person <i>(minimum 40 guests)</i>
Charcuterie platter including a selection of deli meats, mixed olives, condiments, crostini & crackers	\$12.00 per person <i>(minimum 30 guests)</i>
Select Canadian & International cheese served with assorted crackers, garnished with dried fruit & grapes	\$15.00 per person <i>(minimum 30 guests)</i>
Antipasto platter including a selection of grilled Mediterranean vegetables, mixed olives, pickled vegetables, bocconcini, aged balsamic glaze	\$10.00 per person <i>(minimum 30 guests)</i>
Deluxe sandwich platter including: smoked salmon with dill cream cheese, red onion & capers, apricot & kale chicken salad wrap, open-faced avocado citrus shrimp salad, trio of genoa salami, summer sausage & smoked turkey with harissa oil	\$15.00 per person <i>(minimum 15 guests)</i>

## ADD ONS

*(minimum 12 guests)*

Tortilla chips with house-made salsa	\$4.00 per person
House-fried potato chips	\$4.00 per person
Sun-dried tomato or garlic hummus with grilled pita bread	\$5.50 per person
Tzatziki with grilled pita bread	\$4.50 per person
Fresh vegetable crudités with ranch dressing	\$4.50 per person
Relish tray including dill pickles, house pickles, assorted olives, marinated mushrooms, artichoke hearts	\$5.50 per person
Fresh-cut seasonal fruit platter	\$7.50 per person
House-made trail mix	\$4.00 per person
 Chef attended station roast baron of beef au jus with condiments & assorted cocktail buns	 \$25.00 per person <i>(minimum 50 guests)</i>

*All prices are subject to change. A 20% service charge and applicable taxes are not included in the list price.*



# bar list

**HOST BAR** *(Host bar prices do not include service charge or applicable taxes.)*

House Brand Liquor	\$7.50 per 1oz drink
Premium Brand Liquor	\$8.25 per 1oz drink
Domestic Beer/Cider	\$7.50 per 341ml bottle
Import & Craft Beer	\$8.25 per 330ml bottle
House Wine	\$7.50 per 6oz glass
Non Alcoholic Beer/Cocktails	\$5.00 per 12oz drink
Assorted Soft Drinks	\$4.00 per 12oz drink
Assorted Juice	\$4.00 per 12oz drink
Perrier (250ml)	\$4.00 per 12oz drink

**CASH BAR** *(Cash bar prices include applicable taxes.)*

House Brand Liquor	\$8.00 per 1oz drink
Premium Brand Liquor	\$8.50 per 1oz drink
Domestic Beer/Cider	\$8.00 per 341ml bottle
Import & Craft Beer	\$8.50 per 330ml bottle
House Wine	\$8.00 per 6oz glass
Non Alcoholic Beer/Cocktails	\$5.50 per 12oz drink
Assorted Soft Drinks	\$4.50 per 12oz drink
Assorted Juice	\$4.50 per 12oz drink
Perrier (250ml)	\$4.50 per 12oz drink

## BEER

**Domestic:** Budweiser, Coors Lite

**Import & Craft:** Corona, Heineken, Stella Artois

Four Winds, Barnside Brewing

**Cider:** Rotating

## HOUSE WINES

### White Wine:

Peller Estates Family Series Sauvignon Blanc

\$35.00 per 750ml bottle

Red Rooster Pinot Gris, BC VQA

\$40.00 per 750ml bottle

### Red Wine:

Peller Estates F/S Cab/Merlot

\$35.00 per 750ml bottle

Fincas Los Moras Reserva Malbec, Argentina

\$35.00 per 750ml bottle

Red Rooster Merlot, BC VQA

\$40.00 per 750ml bottle

## SPARKLING WINES

Henkell Trocken, Germany

\$40.00 per 750ml bottle

Villa Teresa Organic Prosecco, Italy

\$50.00 per 750ml bottle

## PUNCH BOWLS

Non-Alcoholic Fruit Punch

\$55.00 per gallon

Sparkling Wine Punch

\$135.00 per gallon

*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 \$300.00 a bartender charge of \$28.00/per hour will apply. (min 4 hours) If the function should fall on a statutory holiday, extra charges will apply.*

## *room rental*

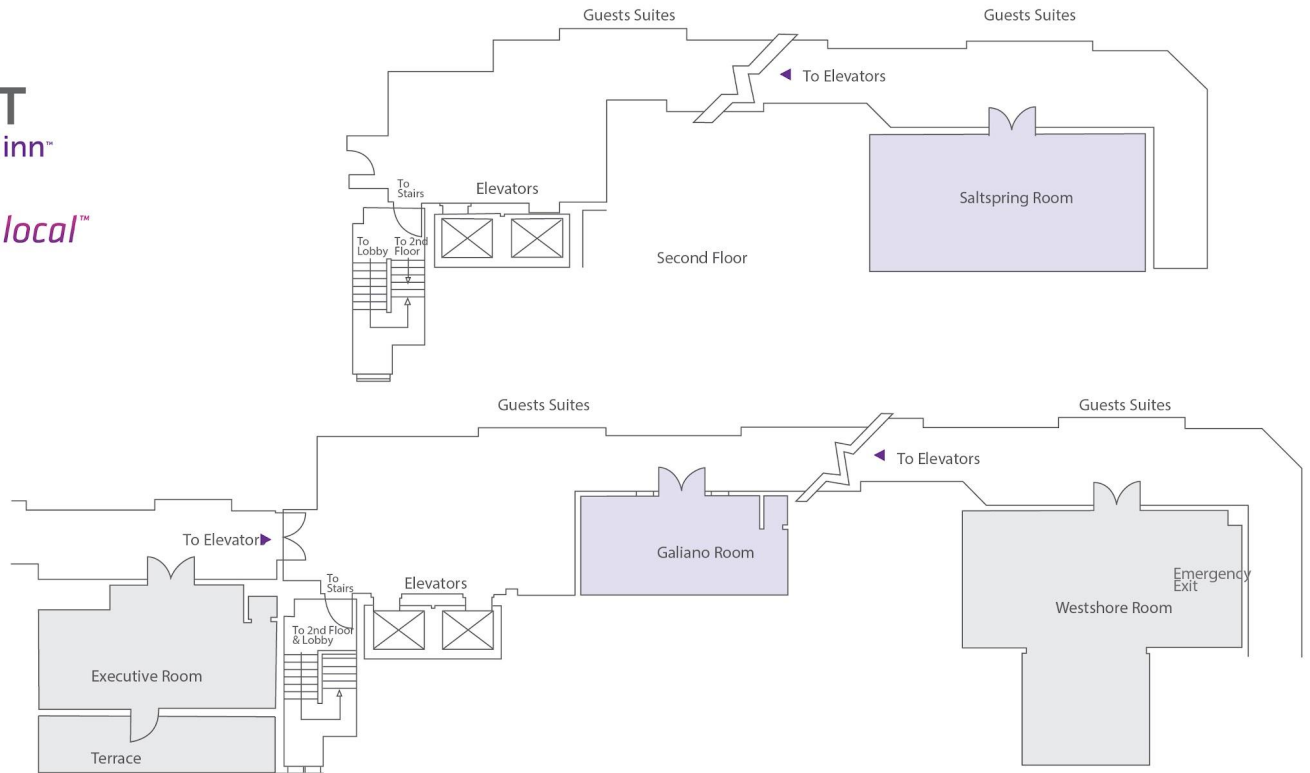
Pacific Ballroom (A, B & C)	\$1000.00
Ballroom A&B	\$700.00
Ballroom B&C	\$600.00
Ballroom A	\$400.00
Ballroom B	\$300.00
Ballroom C	\$300.00
Centennial Room	\$300.00
Boundary Bay Room	\$260.00
Centennial & Boundary Bay Room	\$560.00
Executive Room	\$260.00
Westshore Room	\$260.00
Galiano Room	\$240.00
Salt Spring Room	\$230.00

## *equipment rental*

Wireless microphone	\$75.00 each
Table or floor microphone	\$35.00 each
LCD projector with all power cords & connection cables	\$100.00 each
Screen	\$50.00 each
Easel/Whiteboard	\$10.00 each
Easels with flipcharts (includes markers)	\$15.00 each
Extra flip chart paper (includes markers)	\$10.00 each
WiFi	Complimentary

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

# floor plan



## Room Specifications

Room	Theatre	Classroom	Boardroom	Dinner	Dinner/Dance	Reception	U-Shape	Hollow Sq.	Sq. Ft.	Dimensions	Door	Ceiling	Location
WESTSHORE ROOM	40	24	25	30	-	-	20	20	609	30"x37'	6'x5'	9'	3rd floor
GALIANO ROOM	-	-	10	-	-	-	-	-	225	22'x14'	6'x5'	9'	3rd floor
EXECUTIVE ROOM	-	-	12	-	-	-	-	-	306	25'x13'	6'x5'	9'	3rd floor
SALTSPRING ROOM	15	-	10	-	-	-	-	16	312	22'x14'	6'x5'	8'	2nd floor

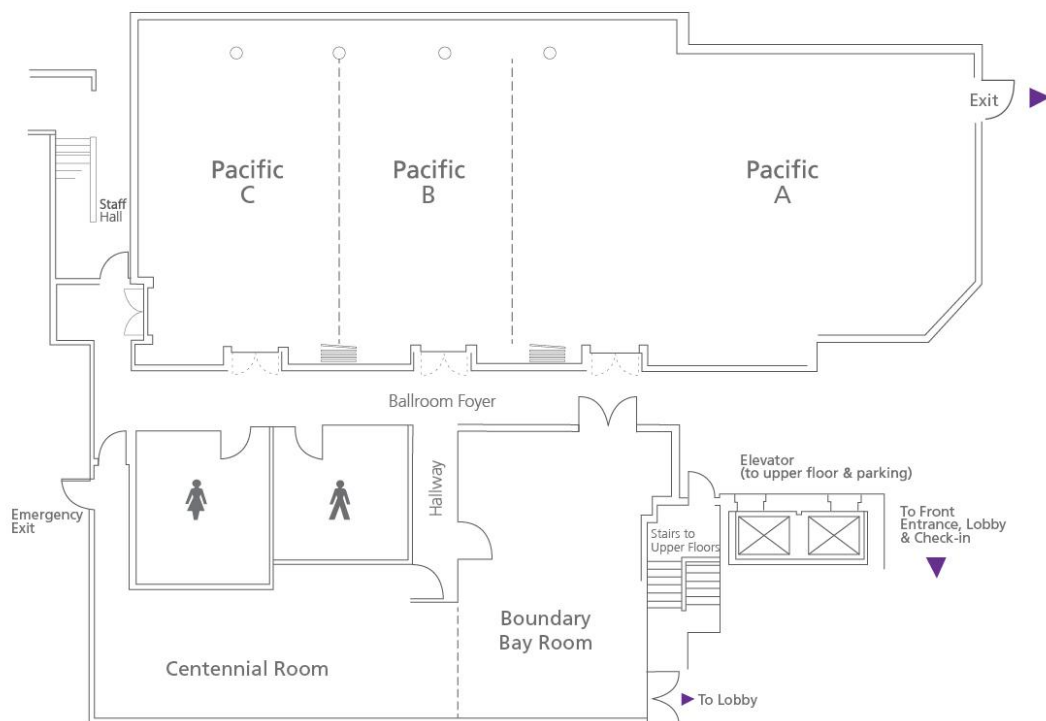
**reservations**  
coasthotels.com  
800.663.1144

**Coast Tsawwassen Inn**  
1665 56 Street, Delta BC, V4L 2B2  
t. 604.943.8221 f. 604.943.8299

# floor plan



## Pacific Ballroom, Centennial Room and Boundary Bay Room

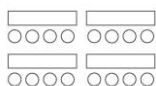


### Room Specifications

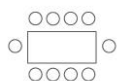
Room	Theatre	Classroom	Boardroom	Conference	Dinner	Dinner/Dance	Reception	U-Shape	Hollow Sq.	Sq. Ft.	Dimensions	Door	Ceiling	Location
PACIFIC BALLROOM	250	125	N/A	144	240	220	300	N/A	N/A	2465	85'x29'	8'x7'	13'	main floor
PACIFIC A	120	56	44	60	100	80	130	42	52	1189	41'x29'	3'x7'	13'	main floor
PACIFIC B	50	30	30	30	50	N/A	50	28	32	638	22'x29'	6'x7'	13'	main floor
PACIFIC C	50	30	30	30	50	N/A	50	28	32	624	21'6"x29'	6'x7'	13'	main floor
CENTENNIAL ROOM	50	40	40	30	60	N/A	80	24	30	819	39'x21'	3'x7'	12'5"	main floor
BOUNDARY BAY ROOM	40	30	30	30	50	N/A	60	24	30	646	34'x19'	8'x7'	12'5"	main floor



**THEATRE**



**CLASSROOM**  
2-4 PER TABLE



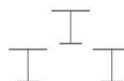
**BOARDROOM**



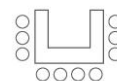
**CONFERENCE**  
4-6 PER TABLE



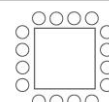
**ROUNDS OF 6-10**



**RECEPTION**



**U SHAPE**



**HOLLOW SQUARE**

**reservations**  
coasthotels.com  
800.663.1144

Coast Tsawwassen Inn  
1665 56 Street, Delta BC, V4L 2B2  
t. 604.943.8221 f. 604.943.8299

# catering terms & conditions

## BOOKING CONFIRMATION

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

- a. Signed Catering contract: confirming your acceptance of the event details and charges
- b. Non-refundable deposit

## PAYMENT

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

1. Initial deposit: amount determined at time of booking and Payable at confirmation (non-refundable & non-transferrable)
2. Prepayment: Full prepayment of the estimated bill is required according to the following schedule:

EVENT DATE	MEETING SPACE	FOOD & BEVERAGE
0-14 days	100%	100% of estimated charges
15-30 days	100%	75% of estimated charges
31-90 days	100%	25% of estimated charges
90 days +	Deposit only	0

3. Final payment: Due upon the completion of the event.

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, scheduled pre payments, and final payment.

(b) Direct billing – a credit application must be submitted to the Hotel at least 90 days 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.

# *catering terms & conditions*

## **GUARANTEED NUMBERS**

The client shall provide their FINAL guaranteed attendance in writing no later than noon (12:00pm) five (5) 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 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 (90) 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
0-14 days	100%	100%
15-30 days	100%	50%
31-90 days	100%	25%
90 days +	Deposit	0

## **FORCE MAJEURE:**

Neither party shall be liable for failure to perform or delay in performing any obligation under this agreement, including the obligation to make payments when due. If such failure or delay is due to an act of God; declared war in Canada, embargo, riot, insurrection, civil unrest in the city where hotel is located; fire, explosion, flood or other natural disaster; government regulation; or any other cause beyond the control of the affected party that makes performance illegal or impossible for 75% or more of attendees to attend; provided, however, that the party so failing to perform shall (a) as soon as possible, inform the other party of the occurrence of the circumstances preventing the performance of its obligations; and (b) exert its best efforts to eliminate, cure or overcome any such causes and to resume performance of its covenants with all possible speed. Notice of termination pursuant to this paragraph must be given in writing within five (5) business days of the Force Majeure occurrence.

# *catering terms & conditions*

## **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 30 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 11:30 pm and Liquor is not permitted after 12:00 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 tools 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 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 client's master account or directly bill the client for such charges.

*\* continued*

## *catering terms & conditions*

- d. Client's property: the client agrees and acknowledges that the Hotel will not be responsible for the safekeeping 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, dry ice and cold spark machines are prohibited.

### **TAX, SERVICE CHARGE & TARIFS**

- a. Catering prices are subject to a mandatory 20% service charge, of which 10% is a gratuity that is pooled and distributed to catering team members based on number of hours worked each pay period and 8% is distributed to appropriate team members in supporting roles. The surplus fund is equal to approximately 2% and is distributed to all hotel ambassadors at least once, sometimes twice, per year. Coast Tsawwassen Inn does not retain any portion of the service charge.
- b. Taxes: the client agrees to pay all applicable taxes according to the Provincial Government regulations. Current rates are as follows:

FUNCTION ROOMS	FOOD & BEVERAGE	LIQUOR, BEER & WINE	EQUIPMENT RENTALS
5% GST	20% Service Charge 5% GST 7% PST (soda beverages)	20% Service Charge 5% GST 10% LST	5% GST 7% PST

- c. SOCAN & Re:Sound: All live or recorded music is subject to SOCAN (Society of Composers, Authors & Music Publishers of Canada) fees + GST & Re:Sound (Performers & Record Companies) 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
Re:Sound fee per event room capacity (seated & standing)		
1 – 100	\$9.25	\$18.51
101 – 300	\$13.30	\$26.63