



Holiday Menu

2025

Tidings of Comfort and Joy!

Celebrate the holiday season in comfort and style at the Coast Tsawwassen Inn where all of your wishes will come true!

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. Guests needing to stay overnight can take the elevator home to and make themselves at home in one of our large, comfortable newly modernized guest suites.

Coast Tsawwassen Inn features more than 6400 square feet of event space, including 9 unique function rooms. Our festively decorated Pacific Ballroom can accommodate up to 240 people for a sit down dinner and up to 300 for a holiday cocktail reception.

Our holiday menus have been specially designed with you, our guest, in mind. We offer a variety of buffet, plated, and a la carte options, and, of course, if you have something in mind that you don't see offered in this package, please just let us know—we'd be happy to work with you to meet your every expectation.

If you are unable to join us here at the hotel, we can bring it to you! We offer on-site and off-site catering, with savoury selections that will make your holiday event an unforgettable experience. Allow our culinary team to cater a menu specifically for your holiday event that is rich with *Refreshingly Local*™ flavours.

We take pride in our personalized service, and the care we take in meeting the individual needs of our guests. We look forward to working with you to ensure that your holiday event is a success!

Happy holidays from all of us at the Coast Tsawwassen Inn!

Vincenza Lowndes

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holiday package

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brunch buffet

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

CHRISTMAS 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, 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 roasted corn kernels, pears, red onion, honey pepper vinaigrette (GF)
Asian noodle salad with tofu, mandarin, cucumber, bamboo shoots, sesame seeds, orange & soya vinaigrette (V, Vegan)
Bocconcini & tomato salad with pesto & balsamic reduction (GF)

DESSERTS

Fresh-cut seasonal fruit platter
Assorted festive cakes & Christmas cookies

Enhance the Christmas Brunch Buffet

Turkey sausage	\$4.50 per person
Chef attended Omelet Station prepared to order (With your choice of Farmhouse cheddar, honey ham, sautéed mushrooms, scallions, baby shrimp & tomatoes)	\$10 per person
Eggs benedict with Canadian back bacon & hollandaise	\$9 per person

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 coffee and decaffeinated coffee, assorted black, green, and herbal teas.

YULETIDE LUNCHEON | \$42 per person

(minimum 20 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 roasted corn kernels, pears, red onion, honey pepper vinaigrette (GF)
- Bocconcini & tomato salad with pesto & balsamic reduction (GF)
- Marinated chickpea salad with artichokes, pecans, bell pepper, cucumber, fresh mint, basil, orange & grainy mustard vinaigrette (V, Vegan, GF)

ENTRÉES *(choose two)*

- Roasted sliced turkey with cranberry sauce, traditional stuffing, gravy
- Roasted wild B.C. sockeye salmon with lemon thyme beurre blanc (GF)
- B.C. pork shoulder braised baby onion, figs, raisins, cherries, apple gastrique (GF)
- Cavatappi pasta with goat cheese, sun-dried tomatoes, Kalamata olives, Italian seasonings (V)
- Chickpea & cauliflower curry with basmati rice pilaf (V, Vegan, GF)
- Vegetarian lasagna al forno (V)

Choose one of the following sides:

- Winter vegetable medley or braised red cabbage

Choose one of the following sides:

- Roasted garlic mashed potatoes or maple roasted yams

Served with

- Fresh-baked dinner rolls & butter

DESSERT

- Assorted Christmas cookies & festive cakes

Enhance the Yuletide Luncheon Buffet

Fresh cut seasonal fruit platter	\$7.50 per person
Additional salad from above	\$5.50 per person
Additional entrée from above	\$10.00 per person

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

HOLLY JOLLY | \$56 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 roasted corn kernels, pears, red onion, honey pepper vinaigrette (GF)
- Greek salad with Kalamata olives & feta cheese (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 two)

- Roasted sliced turkey with cranberry sauce, traditional stuffing, gravy
- Roasted wild B.C. sockeye salmon with lemon thyme beurre blanc (GF)
- Traditional chicken coq au vin, smoked bacon, pearl onions, mushrooms, red wine sauce (GF)
- B.C. pork shoulder braised baby onion, figs, raisins, cherries, apple gastrique (GF)
- Cavatappi pasta with goat cheese, sun-dried tomatoes, Kalamata olives, Italian seasonings (V)
- Butternut squash ravioli with a Parmesan glaze (V)
- Chickpea & cauliflower curry with basmati rice pilaf (V, Vegan, GF)

Choose one of the following sides:

Winter vegetable medley or braised red cabbage

Choose one of the following sides:

Roasted garlic mashed potatoes or maple roasted yams

Served with

Fresh-baked dinner rolls

DESSERTS

Assorted festive cakes & tortes, Christmas cookies

Add a carving station to the Holly Jolly buffet

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

\$10.00
per person

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

dinner buffet

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

WINTER WONDERLAND | \$68 per person

(minimum 40 guests)

SALADS (choose three)

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

Baby spinach salad with roasted corn kernels, pears & red onion, honey pepper vinaigrette (GF)

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

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

Marinated chickpea salad with artichokes, pecans, bell pepper, cucumber, fresh mint, basil, orange & grainy mustard vinaigrette (V, Vegan, GF)

Beetroot & goat cheese salad with crumbled goat cheese & honey toasted candied pecans (GF)

ENTRÉES (choose three: two meat & one vegetarian)

Roasted sliced turkey with cranberry sauce, traditional stuffing & gravy

Roasted wild B.C. sockeye salmon with lemon thyme beurre blanc (GF)

Traditional chicken coq au vin, smoked bacon, pearl onions, mushrooms in red wine sauce

B.C. pork shoulder braised baby onion, figs, raisins, cherries, apple gastrique (GF)

Cavatappi with goat cheese, sun-dried tomatoes, Kalamata olives, trio peppers, caramelized onions, Italian seasonings (V)

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

House-made vegetarian lasagna al forno (V)

SIDES (choose one)

Winter vegetable medley or braised red cabbage

SIDES (choose one)

Roasted garlic mashed potatoes or maple roasted yams

Served with:

Fresh-baked dinner rolls

Chef attended carving station: Beef top round with au jus, horseradish, gourmet mustards (GF)

DESSERTS

Assorted festive cakes & tortes, & Christmas cookies

Fresh-cut seasonal fruit platter

dinner buffet

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

KRIS KRINGLE BUFFET | \$79 per person

(minimum 40 guests)

SALADS (choose four)

- Mixed greens with asiago cheese, dried cranberries & maple almonds with raspberry vinaigrette (GF)
- Baby spinach salad with roasted corn kernels, pears & red onion in honey pepper vinaigrette (GF)
- Caesar salad with fresh baked croutons & Parmesan shavings (V)
- Bocconcini & tomato salad with pesto & balsamic reduction (GF)
- Ancient grain & lentil salad with roasted winter vegetables & a lemon basil vinaigrette (Vegan, GF)
- 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)
- Beetroot & goat cheese salad with crumbled goat cheese & honey toasted candied pecans (GF)

ENTRÉES (choose three: two meat & one vegetarian)

- Roasted sliced turkey with cranberry sauce, traditional stuffing & gravy
- Roasted wild B.C. sockeye salmon with lemon thyme beurre blanc (GF)
- Prosciutto-wrapped chicken breast with a fontina cheese sauce
- BC pork tenderloin braised baby onion, figs, raisins, cherries, apple gastrique (GF)
- Butternut squash, edamame, corn, coconut basil sauce (V, Vegan, GF)
- Butternut squash ravioli with sage butter (V)
- House-made vegetarian lasagna al forno (V)

SIDES (choose one)

- Winter vegetable medley or braised red cabbage

SIDES (choose one)

- Roasted garlic mashed potatoes or maple roasted yams

Served with:

- Fresh-baked dinner rolls
- Antipasto platter including a selection of grilled Mediterranean vegetables, mixed olives, pickled vegetables, bocconcini & aged balsamic glaze

Chef attended carving station: Prime rib with au jus, horseradish & gourmet mustards

DESSERTS

- Select Canadian & international cheese served with assorted crackers, dried fruit, grapes
- Assorted festive cakes & tortes, Christmas cookies
- 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.

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

A selection of sliced deli meats & cheeses served with condiments, crostini & crackers

Fresh vegetable crudité's with ranch dip

DESSERT

Assorted dessert squares & Christmas cookies



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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	\$36.00
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 (priced as 'platters'-not refillable)

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 per person (minimum 40 guests)
Charcuterie platter including a selection of deli meats, mixed olives, condiments, crostini & crackers	\$12 per person (minimum 30 guests)
Select Canadian & International cheese served with assorted crackers dried fruit, grapes	\$15 per person (minimum 30 guests)
Antipasto platter including a selection of grilled Mediterranean vegetables, mixed olives, pickled vegetables, bocconcini, aged balsamic glaze	\$10 per person (minimum 30 guests)
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 per person (minimum 15 guests)

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	\$5.50 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 (minimum 50 guests)

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 12oz drink
Import & Craft Beer	\$8.25 per 12oz drink
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	\$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 12oz drink
Import & Craft Beer	\$8.50 per 12oz drink
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

Villa Teresa Organic Prosecco, Italy \$50.00

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 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

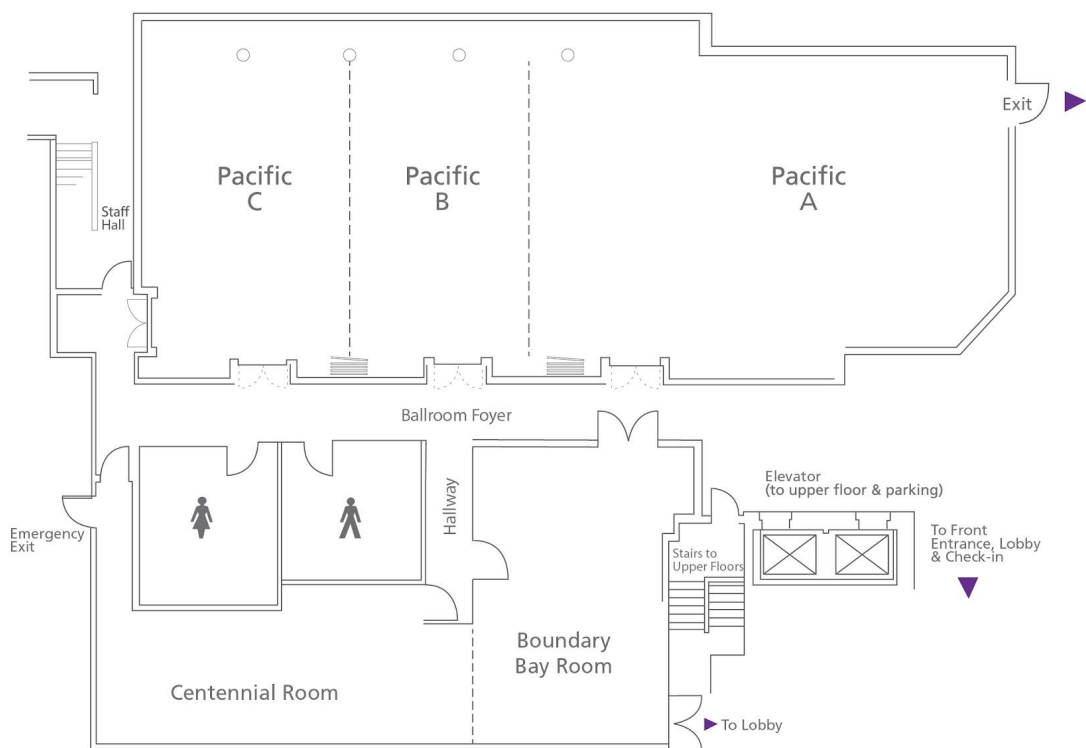
Wireless microphone	\$75.00 each
Table or floor microphone	\$35.00 each
LCD projector with all power cords & connection cables	\$100.00 each
Screen	\$50.00 each
Easel/Whiteboard	\$10.00 each
Easels with flipcharts (includes markers)	\$15.00 each
Extra flip chart paper (includes markers)	\$10.00 each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



Pacific Ballroom, Centennial Room and Boundary Bay Room



Room Specifications

Room	Theatre	Classroom	Boardroom	Cabaret	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

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