



Wedding Package

2023



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Congratulations!

Happily ever after begins at the Coast Tsawwassen Inn. We are contemporary, environmentally friendly and *Refreshingly Local*™, offering 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 settle in and make themselves at home in one of our large, comfortable newly modernized guest suites. For the Bride and Groom, it's just an elevator ride to your luxurious jacuzzi suite.

Host an elegant wedding reception for up to 240 people in our Pacific Ballroom or exchange your wedding vows in warmer weather on our spacious, outdoor patio. Now that you've said yes, allow our team of professionals to do the rest. We will ensure every aspect of your event is managed with care.

We offer on-site and off-site catering, with savoury selections that will make your reception an unforgettable experience. Allow our culinary team to cater a menu specifically for your special day that is rich with *Refreshingly Local*™ flavours that includes the high standard of service available at our hotel.

Our team of experienced and caring event specialists can help you create the successful event you've envisioned, one that leaves a lasting impression on your valued guests.

We look forward to working with you!

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wedding package

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*for offsite catering minimum of F&B spend and 50+ guests apply.

breakfast buffet

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

TRADITIONAL HOT BREAKFAST

\$26 per person (minimum 20 guests)

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

POST-WEDDING BC BREAKFAST

\$37.50 per person (minimum 20 guests)

Scrambled eggs with BC smoked salmon & fresh dill
BC smoked crispy bacon & maple pork sausages
Seasoned baby Yukon gold potato hash browns
Assortment of house baked mini muffins,
Danish & croissants with butter & preserves
Chilled individual low-fat fruit yogurts
Fresh cut seasonal fruit platter

Enhance your Breakfast Buffet

Turkey sausage	\$4.50 per person
Fresh cut seasonal fruit platter	\$6.50 per person
French toast or waffles with syrup or fruit compote with cream	\$4.50 per person
Fresh fruit kabobs with vanilla yogurt	\$8 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	\$8 per person

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

brunch buffet

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

PERFECT BRUNCH | \$42 per person

(minimum 30 guests)

BREAKFAST

Assortment of house baked mini muffins, Danish & croissants with butter & preserves
Canadian maple bacon, breakfast sausage
Seasoned Yukon gold potato hash browns
Scrambled eggs cheddar cheese with chives
Fresh cut seasonal fruit platter and
Chef's selection of cakes & pies

MAINS (choose two)

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

SIDES (choose three)

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

SALADS (choose three)

Mixed greens with asiago cheese, dried cranberries & maple almonds with raspberry vinaigrette
Baby spinach salad with green apple & goat cheese salad with citrus vinaigrette
Kale Caesar salad with fresh baked croutons & parmesan shavings
Mediterranean couscous salad with olives & roasted garlic vinaigrette
Bocconcini & tomato salad with pesto & balsamic reduction
Refreshingly local red pepper & potato salad with an avocado & feta cheese dressing
Baby arugula roasted mushrooms & crumbled blue cheese drizzled with aged balsamic
Marinated chickpea salad with roasted butternut squash, & roasted red peppers served with basil vinaigrette
Quinoa salad with kale, edamame, apple & cranberries in ginger apple vinaigrette

Enhance your 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	\$8 per person

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plated lunch

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

PLATED THREE COURSE LUNCHEON

(minimum 30 guests)

STARTERS (choose one)

Chef's daily soup creation

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

Kale Caesar salad with fresh baked croutons & parmesan shavings

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

Grilled asparagus wrapped in prosciutto & drizzled with pesto vinaigrette

DESSERT (choose one)

Chocolate mousse cup with seasonal berries

In house baked banana cheesecake drizzled with caramel sauce

Baked apple pie with vanilla Chantilly cream & cinnamon streusel

Lemon curd tart served with whipped cream

ENTRÉES (choose one)

Wild mushroom ravioli with a tarragon & white wine cream sauce (V)

\$43 per person

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

\$45.50
per person

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

\$45.50
per person

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

\$49.50
per person

Slow butter braised wild BC salmon with tiger prawn & lemon, fresh seasonal vegetables

\$49.50
per person

All Entrees served with assorted fresh from the oven bread rolls with butter

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

dinner buffet

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

SOUTHWESTERN BBQ | \$50 per person

(minimum 30 guests)

STARTERS

Fresh vegetable crudités with ranch dip

Traditional coleslaw with carrots, green onions & sunflower seeds in an apple cider vinaigrette

German potato salad with green onions, fresh dill & bacon bits in house dressing

Quinoa salad with kale, edamame, apple & cranberries in ginger apple vinaigrette

ENTRÉES

House marinated BBQ chicken breast

Slow cooked pulled pork in smoky BBQ sauce

House-made baked beans & andouille sausage cassoulet

Served with:

House-made corn bread muffins

Portuguese buns

Crispy onions

Chipotle mayo

DESSERTS

Fresh cut seasonal fruit platter

In house made fruit crisp with ice cream



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dinner buffet

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

SIGNATURE CENTENNIAL | \$51 per person

(minimum 30 guests)

SALADS (choose three)

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

Baby Spinach salad with green apple & goat cheese with citrus vinaigrette

Bocconcini & tomato salad with pesto & balsamic reduction

Pasta salad with sundried tomatoes, artichoke & olives with apple lime dressing

Greek salad with Kalamata olives & feta cheese

Quinoa salad with kale, edamame, apple & cranberries in ginger apple vinaigrette

ENTRÉES (choose two)

Chicken breast with forest mushrooms in a Marsala cream

Chicken breast tagine with dried fruits & olives in a saffron glaze (GF)

Wild BC salmon with lemon caper butter (GF)

Baked cod in a grapefruit basil beurre blanc

Slow-roasted maple-glazed rosemary pork shoulder with apple demi

Cavatappi with goat cheese, sundried tomatoes, Kalamata olives, trio peppers & caramelized onions in Italian seasonings (V)

Butternut squash ravioli with a parmesan glaze (V)

Vegetarian lasagna al forno (V)

Chickpea & cauliflower curry (V, Vegan, GF)

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

SIDES (choose one)

Roasted Yukon gold potatoes dressed with fresh herbs

Basmati rice pilaf

Served with:

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

Assorted bread rolls & butter

Chef's selection of cakes, pies & dessert squares

Fresh cut seasonal fruit platter

Enhance the Signature Centennial Buffet

Additional Entrée from menu above	\$8 per person
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Assorted seafood lasagna with dill cream sauce & trio cheese	\$9 per person
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Lamb kebobs with tzatziki sauce	\$9 per person
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Chef attended Carving Station

Top round of beef au jus with horseradish & gourmet mustards	\$9 per person
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dinner buffet

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

TI AMO | \$58 per person

(minimum 30 guests)

SALADS (choose three)

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

Bocconcini & tomato salad with pesto & balsamic reduction

Tuscan bean salad with roasted garlic Italian vinaigrette

Marinated mushrooms & artichokes in basil pesto vinaigrette

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

PLATTER

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

PASTAS (choose two)

Beef lasagna al forno

Chicken penne with Kalamata olives, artichoke hearts, sundried tomatoes in roasted garlic pesto sauce

Penne misto mare with shrimp, mussels & cod in white wine garlic cream sauce

Charbroiled chicken farfalle with pesto, green peas & prosciutto in Alfredo sauce

Cavatappi with goat cheese, sundried tomato, Kalamata olives, trio peppers & caramelized onions in Italian seasonings (V)

Butternut squash ravioli with sage butter (V)

Vegetarian lasagna al forno (V)

ENTRÉES (choose two)

Breaded chicken parmesan with mozzarella cheese & ham in marinara sauce

Umbria sausage-bake with andouille, chorizo & mild Italian sausage with roasted fennel & peppers

Pork tenderloin scallopini in Marsala cream sauce

Mediterranean fish stew with white fish, shrimp, prawns & bay scallops stewed in smoked paprika tomato sauce

Served with:

Grilled focaccia & garlic bread basket

DESSERTS

Tiramisu tort

Chef's selection of cakes and pies

Fresh cut seasonal fruit platter

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dinner buffet

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

COAST BOUNDARY BAY | \$62 per person

(minimum 30 guests)

SALADS (choose three)

Greek salad with Kalamata olives & feta cheese

Couscous salad with cucumbers, olives, mint & tomato with roasted garlic vinaigrette

Bocconcini & tomato salad with pesto & balsamic reduction

Marinated chickpea salad with roasted butternut squash & roasted red peppers served with basil vinaigrette

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

ENTRÉES (choose two)

Oven roasted wild BC salmon with lemon caper butter (GF)

Grilled citrus-oregano marinated chicken breast souvlaki (GF)

Grilled marinated beef souvlaki (GF)

Fork tender braised marinated beef short ribs in port jus

Charbroiled chicken farfalle with pesto, green peas, prosciutto, olive oil & parmesan

Butternut squash ravioli with sage butter (V)

Cavatappi with goat cheese, sundried tomatoes, Kalamata olives, trio peppers & caramelized onions in Italian seasonings (V)

Vegetarian lasagna al forno (V)

Chickpea & cauliflower curry (V, Vegan, GF)

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

Served with:

Roasted Mediterranean vegetables in herb garlic olive oil

Roasted Greek style potatoes

Grilled pita bread basket with hummus & tzatziki

Choose one of the following Carving Stations:

Roasted shoulder of lamb marinated with rosemary, olive oil & garlic

Roasted top round au jus with horseradish & gourmet mustards

Roasted top round Brazilian style with chimichurri sauce

DESSERT

Chef's selection of dessert squares, cakes & pies

Fresh cut seasonal fruit platter

dinner buffet

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

COAST CLASSIC | \$75 per person

(minimum 30 guests)

SALADS (choose four)

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

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

Kale Caesar salad with fresh baked croutons & parmesan shavings

Greek salad with Kalamata olives & feta cheese

Bocconcini & tomato salad with pesto & balsamic reduction

Pasta salad with sundried tomatoes, artichokes & olives with apple lime dressing

Couscous salad with cucumbers, olives, mint & tomato with roasted garlic vinaigrette

Marinated chickpea salad with roasted butternut squash & roasted red peppers served with basil vinaigrette

Quinoa salad with kale, edamame, apple & cranberries in ginger apple vinaigrette

PLATTERS

Seafood platter with wild BC salmon marinated in sweet chili Thai sauce, poached prawns infused with garlic, dill & beer, butter clams in white wine, sweet gulf shrimp & smoked salmon with condiments

Charcuterie platter including a selection of deli meats, Canadian & International cheese, roasted vegetable, mixed olives, condiments & crackers

Fresh vegetable crudites with ranch dip

ENTRÉES (choose two)

Chicken breast with mushrooms, tomatoes, peppers, onion & bacon sauce

Baked cod with shrimp & crab mousse in brandy lobster sauce

Wild BC salmon in a citrus herb beurre blanc

Fork tender braised marinated beef short ribs in port jus

Slow roasted maple glazed rosemary pork tenderloin with apple demi-glace & warm apple chutney

Wild mushroom ravioli with tarragon & white wine cream sauce (V)

Cavatappi with goat cheese, sundried tomato, Kalamata olives, trio peppers & caramelized onions in Italian seasonings (V)

Chickpea & cauliflower curry (V, Vegan, GF)

Butternut squash, edamame & corn in coconut, basil sauce (V, Vegan, GF)

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

Served with:

Roasted Yukon gold potatoes dressed with fresh herbs

Basmati rice pilaf

Chef's choice vegetable entourage in herb garlic olive oil

Assorted bread rolls & butter

Choose one of the following Carving Stations:

Roasted Dijon crusted prime rib with au jus

Roasted boneless shoulder of lamb served with a grainy Dijon demi-glace

DESSERT

Chef's selection of dessert cakes & pies

Fresh cut seasonal fruit platter

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plated dinner

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

PLATED THREE COURSE DINNER

(minimum 30 guests)

STARTERS (choose one)

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

DESSERT (choose one)

- Warm bread pudding with bourbon sauce
- Chocolate cake with whipped cream & seasonal fruit
- Tiramisu served with crème fresh
- Warm peach crumble served with vanilla ice cream
- New York cheesecake with berry compote

ENTRÉES (choose one)	
Herb crusted chicken breast stuffed with parmesan mushroom duxelle with potato leek gratin, seasonal vegetables & Marsala cream sauce	\$59 per person
Fork tender braised marinated beef short ribs in port jus with whipped potatoes & seasonal vegetables	\$62 per person
Roasted lamb shank with apple demi served with garlic mashed potatoes & seasonal vegetables	\$63 per person
Grilled New York steak with brandy peppercorn demi with potatoes Anna & seasonal vegetables	\$63 per person
Roasted 8oz Prime Rib with Yorkshire pudding, garlic mashed potatoes & seasonal vegetables	\$65 per person
Wild BC salmon with coconut Sambuca cream sauce, on a bed of spinach with trio pepper risotto & seasonal vegetables	\$65 per person
Scallops, prawns, salmon & basa in a fine herb cream served in a vol-au-vent & seasonal vegetables	\$68 per person
Seared halibut with lemon caper sauce with trio pepper risotto & seasonal vegetables	Market Price

All Entrees served with assorted fresh from the oven bread rolls with butter

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receptions

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

COAST COCKTAIL RECEPTION | \$38.50 per person

(minimum 30 guests)

ASSORTED CANAPÉS

Roast beef in micro Yorkshire pudding with horseradish demi

Spinach & feta spanakopita with tzatziki (V)

Chef's selection of mini quiches (Vegetarian options)

Pork & shrimp gyoza with soya vinaigrette

Curried chicken pinwheel wraps

Smoked salmon & cream cheese pinwheel wraps with capers

PLATTERS

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

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

Fresh vegetable crudités with ranch dip

DESSERT

Chef's selection of mini desserts & dessert squares



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receptions

HOT CANAPES

(minimum 3 dozen per each)

PER DOZEN

House-made Country style sausage rolls with smoked BBQ sauce	\$24
Mini vegetarian samosas with tamarind chutney (V)	\$27
Spinach & feta spanakopita with tzatziki (V)	\$27
Vegetarian spring rolls with plum sauce (V)	\$27
Chef's selection of mini quiches (Vegetarian options)	\$27
Pork & shrimp gyoza with soya vinaigrette	\$28
Chicken satay with peanut sauce (GF)	\$28
Mini crab cakes with cilantro mayo	\$28
Roasted garlic & chipotle chicken wings	\$28
Salt & pepper wings with gremolata	\$28
Warm goat cheese tart (V)	\$28
Turmeric cauliflower & tofu skewers (V, Vegan, GF)	\$28
Butter chicken brochette with garlic dip	\$29
Mini chicken & olive brochette (GF)	\$29
Mini pulled pork bunwich with crispy onion & chipotle mayo	\$30
Roast beef in a micro Yorkshire pudding with horseradish mayo	\$30
Coconut prawns with sweet Thai chili sauce	\$32
Prawn tempura with orange remoulade sauce	\$32
Panko crusted lamb lollipops served with Dijon mint aioli	\$35

COLD CANAPES

(minimum 3 dozen per each)

Fresh fruit kabobs with lime yogurt dip (V)	\$26
Tomato & bocconcini brochette with pesto (V, GF)	\$27
Sun-dried tomato pinwheel wraps with pesto, pea shoots & julienne carrots (V)	\$27
Roasted tomato & feta bruschetta on focaccia (V)	\$27
Smoked goat cheese & spinach mousse on toast point (V)	\$27
Smoked eggplant tapenade on toast point (V)	\$27
Heirloom tomato & blue cheese crostini with balsamic reduction (V)	\$27
Roasted garlic, artichoke & black olive tapenade on toast point (V)	\$28
Curried chicken pinwheel wraps	\$28
BLT bites on toasted whole wheat crisp	\$28
Asparagus & cream cheese pinwheel wraps (V)	\$28
Smoked salmon pinwheel wraps with capers & cream cheese	\$28
Prosciutto & melon brochette with port wine reduction	\$29
Cured hickory smoked salmon rose with lemon chive cream cheese on an endive petal (GF)	\$29
Baby shrimp salad spoons with salsa verde & lime zest (GF)	\$30
Lime, cilantro & harissa oil scallop ceviche (passed only) (GF)	\$30
Basil & lime poached prawns with Cognac cocktail sauce (GF)	\$32

receptions

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

Seafood platter with wild BC 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; and citrus crusted ahi tuna	\$11 per person <i>(minimum 40 guests)</i>
Charcuterie platter including a selection of deli meats, mixed olives, condiments, crostini & crackers	\$10 per person <i>(minimum 30 guests)</i>
Select Canadian & International cheese served with assorted crackers & garnished with dried fruit & grapes	\$9 per person <i>(minimum 30 guests)</i>
Antipasto platter including a selection of grilled Mediterranean vegetables, mixed olives, pickled vegetables, bocconcini & aged balsamic glaze	\$8 per person <i>(minimum 30 guests)</i>
Deluxe sandwich platter including: smoked salmon with dill cream cheese, red onion & capers; open-faced sweet sesame, miso & toasted almond chicken salad; open-faced avocado citrus shrimp salad; trio of genoa salami, summer sausage & smoked turkey with harissa oil	\$12 per person <i>(1 ½ sandwich per person, minimum 10 guests)</i>

EXTRAS

Tortilla chips with hand-cut salsa	\$3.50 per person <i>(minimum 12 guests)</i>
Sundried tomato or garlic hummus or Tzatziki with grilled pita bread	\$4.50 per person <i>(minimum 12 guests)</i>
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 <i>(minimum 12 guests)</i>
Fresh cut seasonal fruit platter	\$6.50 per person
Assorted mixed nuts	\$6.50 per person
Chef attended station roast baron of beef au jus with condiments & assorted cocktail buns	\$15 per person <i>(minimum 50 guests)</i>

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bar list

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

House Brand Liquor	\$6.50 per 1oz drink
Premium Brand Liquor	\$7.25 per 1oz drink
Domestic Beer	\$6.50 per 341ml bottle
Import & Craft Beer	\$7.25 per 330ml bottle
House Wine	\$6.50 per 6oz glass
Non Alcoholic Cocktails	\$5 per drink
Assorted Soft Drinks	\$4 per drink
Assorted Juice	\$4 per drink
Perrier (250ml)	\$4 per bottle

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

House Brand Liquor	\$7 per 1oz drink
Premium Brand Liquor	\$7.50 per 1oz drink
Domestic Beer	\$7 per 341ml bottle
Import & Craft Beer	\$7.50 per 330ml bottle
House Wine	\$7 per 6oz glass
Non Alcoholic Cocktails	\$5.50 per drink
Assorted Soft Drinks	\$4.50 per drink
Assorted Juice	\$4.25 per drink
Perrier (250ml)	\$4.25 per bottle

BEER

Domestic: Budweiser, Coors Lite

Import & Craft: Corona, Heineken, Stella Artois,
Four Winds, Barnside Brewing

\$30 per 750ml bottle

HOUSE WINES

White Wine: Peller Estates Family Series Sauvignon Blanc

Red Rooster Pinot Gris, BC VQA

Red Wine: Fincas Los Moras Reserva Malbec, Argentina

Peller Estate F/S Cab/ Merlot, Red Rooster Cab/Merlot, BC VQA

SPARKLING WINES

Villa Teresa Organic Prosecco, Italy

Henkell Trocken, Germany

\$36 per 750ml bottle

\$34 per 750ml bottle

PUNCH BOWLS

Non-Alcoholic Fruit Punch

Sparkling Wine Punch

\$55

\$100

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

Should the bar revenue be less than \$250.00 a bartender charge of \$28.00/per hour will apply. If the function should fall on a statutory holiday, extra charges will apply.

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room rental

Pacific Ballroom (A, B & C)	\$1000
Ballroom A&B	\$700
Ballroom B&C	\$600
Ballroom A	\$400
Ballroom B	\$300
Ballroom C	\$300
Centennial Room	\$300
Boundary Bay Room	\$260
Centennial & Boundary Bay Room	\$560
Executive Room	\$260
Westshore Room	\$260
Galiano Room	\$240
Salt Spring Room	\$230

equipment rental

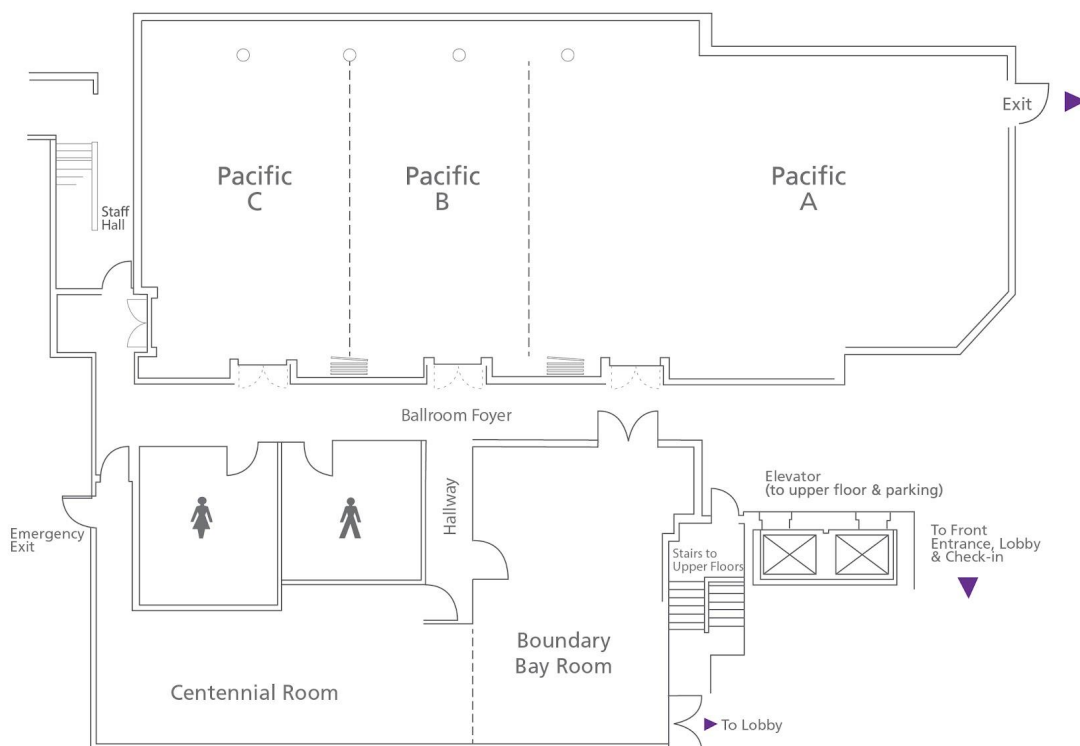
Wireless microphone	\$50 each
Table or floor microphone	\$20 each
LCD projector with all power cords & connection cables	\$75 each
Screen	\$35 each
Audio Plug In	\$25 each
Easel/Whiteboard	\$10 each
Easels with flipcharts (includes markers)	\$15 each
Extra flip chart paper (includes markers)	\$10 each
Telephone conferencing	Special order, priced accordingly
WiFi	Complimentary
SOCAN Fee	\$22.06 to \$63.49
Re: Sound Fee	\$9.25 to \$26.63
Chair covers (black or white spandex)	\$5 per chair
Sashes (for chair covers)	\$2.50 per chair
Cake cutting	\$2.50 per person
Bartender	\$28 per hour (4 hr minimum)
Chef	\$30 per hour (4 hr minimum)
Server	\$23 per hour (4 hr minimum)

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

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

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BOOKING CONFIRMATION

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

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

TENTATIVE HOLD

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

PAYMENT

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

1. Initial deposit: Payable at confirmation (non-refundable & non-transferrable), as follows:
 - a) \$1,000 minimum deposit for all large &/or multi day functions
 - b) \$500 minimum deposit for all other events
 - c) if total invoice (excluding tax & gratuity) is under \$500, deposit amount will be determined
 - d) 2nd & 3rd floor boardrooms cost of room rental + tax
2. Prepayment: Full prepayment of the estimated bill is required 30 days prior to the event on all Weddings and any event over \$4,000, excluding taxes & gratuities. Any outstanding balance is required to be paid at the conclusion of the event, as provided for under paragraph 4 Payment Methods.
3. Final payment: Due upon the completion of the event and is determined by the payment method.
4. Payment methods:
 - (a) **Credit card** – a completed Credit Card Authorization Form must be returned to the Hotel at the time of confirmation of the event for processing of the Deposit and/or Prepayment, if applicable, and the Final Payment, which will be processed to the card on the day of the event or the day following the event.
 - (b) **Direct billing** – a credit application must be submitted to the Hotel at least 60 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.
 - (c) **Cash/cheque** – Final payment must be made on completion of the event. A Credit Card Authorization Form will be collected at time of confirmation to guarantee payment. If cash / cheque payment is not received when due, the charges will be processed to the credit card on file.

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

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

TERMINATION DATE	MEETING SPACE	FOOD & BEVERAGE
0-7 days	100%	100%
8-14 days	100%	50%
14-30 days	75%	25%
30 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.

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 12:30 am and Liquor is not permitted after 1:00 am.
Any unauthorized alcoholic beverages not purchased on site will be confiscated.

HOTEL POLICIES

- a. Hotel property: the Hotel does not permit any article to be fastened onto walls or electrical fixtures. The use of tacks, tape, nails, screws, bolts or any 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*

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- 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, and dry ice machines are prohibited.

TAX, SERVICE CHARGE & TARIFS

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

FUNCTION ROOMS	FOOD & BEVERAGE	LIQUOR, BEER & WINE	EQUIPMENT RENTALS
5% GST	18% Service Charge 5% GST 7% PST (soda beverages)	18% 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
- d. Re:Sound: All live or recorded music is subject to 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