



Holiday Menu

2022



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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!

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holiday package

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

brunch buffet

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

CHRISTMAS BRUNCH | \$42 per person

(minimum 30 guests)

BREAKFAST

House baked assorted 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 (V)
Baked classic mac & cheese (V)

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 roasted corn kernels, pears & red onion in honey pepper vinaigrette
Kale Caesar salad with fresh baked croutons & parmesan shavings
Couscous salad with cucumbers, mint, olives, & tomatoes in roasted garlic vinaigrette
Bocconcini & tomato salad with pesto & balsamic reduction
Okanagan apple & potato salad with chive mayo
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 the Christmas Brunch Buffet

Turkey Sausage	\$4.50 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 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.

lunch buffet

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

YULETIDE LUNCHEON | \$39 per person

(minimum 20 guests)

SALADS (choose two)

- Mixed greens** with asiago cheese, dried cranberries & maple almonds with raspberry vinaigrette
- Baby spinach** salad with roasted corn kernels, pears & red onion in honey pepper vinaigrette
- Kale Caesar** salad with fresh baked croutons & parmesan shavings
- Greek salad** with Kalamata olives & feta cheese
- Bocconcini & tomato** salad with pesto & balsamic reduction
- Okanagan apple & potato** salad with chive mayo
- Pasta salad** with sundried tomatoes, artichokes & olives with apple lime dressing
- Couscous** salad with cucumbers, mint, olives, & tomatoes in roasted garlic vinaigrette
- Marinated chickpea** salad with roasted butternut squash, & roasted red peppers served with basil vinaigrette

ENTRÉES (choose one meat & one vegetarian)

- Roasted sliced turkey** with cranberry sauce, traditional stuffing & gravy
- Roasted wild BC sockeye salmon** with lemon thyme beurre blanc (GF)
- BC pork loin** braised baby onion, figs, raisins & cherries with apple gastrique (GF)
- Beef lasagna** with chipotle tomato cream
- Cavatappi pasta** with goat cheese, sundried tomatoes & Kalamata olives in Italian seasonings (V)
- Chickpea & cauliflower curry** (V, Vegan, GF)
- Lentil, spinach & almond stew** (V, Vegan, GF)

Choose two of the following sides:

- Winter vegetable medley
- Maple roasted butternut squash, carrots & edamame
- Roasted garlic mashed potatoes
- Fragrant cumin basmati rice

Served with

Assorted bread rolls & butter

DESSERT

Assorted Christmas cookies & festive cakes

Enhance the Yuletide Luncheon Buffet

Fresh cut seasonal fruit platter	\$6.50 per person
Additional salad from above	\$4 per person

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.

HOLLY JOLLY | \$51 per person

(minimum 25 guests)

SALADS (choose three)

- Mixed greens** with asiago cheese, dried cranberries & maple almonds with raspberry vinaigrette
- Baby spinach** salad with roasted corn kernels, pears & red onion in honey pepper vinaigrette
- Kale Caesar** salad with fresh baked croutons & parmesan shavings
- Greek salad** with Kalamata olives & feta cheese
- Bocconcini & tomato** salad with pesto & balsamic reduction
- Okanagan apple & potato** salad with chive mayo
- Pasta salad** with sundried tomatoes, artichokes & olives with apple lime dressing
- Couscous salad** with cucumbers, mint, olives, & tomatoes in 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

ENTRÉES (choose three: two meat & one vegetarian)

- Roasted sliced turkey** with cranberry sauce, traditional stuffing & gravy
- Roasted wild BC sockeye salmon** with lemon thyme beurre blanc (GF)
- Pan seared Fraser Valley chicken breast** with cognac wild mushroom jus
- Traditional chicken coq au vin**, smoked bacon, pearl onions & mushrooms in red wine sauce
- BC pork loin** braised baby onion, figs, raisins & cherries with apple gastrique (GF)
- Beef lasagna** with chipotle tomato cream
- Cavatappi pasta** with goat cheese, sundried tomatoes & Kalamata olives in Italian seasonings (V)

- Butternut squash & cheese ravioli** with a parmesan glaze (V)
- Chickpea & cauliflower curry** (V, Vegan, GF)
- Lentil, spinach & almond stew** (V, Vegan, GF)

Choose two of the following sides:

- Winter vegetable medley
- Maple roasted butternut squash, carrots & edamame
- Roasted garlic mashed potatoes
- Thyme roasted baby Yukon gold potatoes
- Fragrant cumin basmati rice

Served with

- Assorted bread rolls & butter

DESSERT

- Assorted festive cakes & tortes, Christmas cookies

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.

WINTER WONDERLAND | \$62 per person

(minimum 35 guests)

SALADS (choose three)

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

Baby spinach salad with roasted corn kernels, pears & red onion in honey pepper vinaigrette

Kale Caesar salad with fresh baked croutons & parmesan shavings

Bocconcini & tomato salad with pesto & balsamic reduction

Okanagan apple & potato salad with chive mayo

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

Couscous salad with cucumbers, mint, olives, & tomatoes in 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

Beetroot & goat cheese salad with crumbled goat cheese & honey toasted candied pecans

Edamame bean & roasted corn salad with carrots & celery in tamari ginger vinaigrette

ENTRÉES (choose three: two meat & one vegetarian)

Roasted sliced turkey with cranberry sauce, traditional stuffing & gravy

Seared wild salmon with shallot merlot cream sauce

Roasted wild BC sockeye salmon with lemon thyme beurre blanc (GF)

Pan seared Fraser Valley chicken breast with cognac wild mushroom jus

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

BC pork loin braised baby onion, figs, raisins, & cherries with apple gastrique (GF)

Beef lasagna with chipotle tomato cream

Cavatappi pasta with goat cheese, sundried tomatoes & Kalamata olives in Italian seasonings (V)

Butternut squash & cheese ravioli with a parmesan glaze (V)

Chickpea & cauliflower curry (V, Vegan, GF)

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

SIDES (choose two)

Winter vegetable medley

Maple roasted butternut squash, carrots & edamame

Roasted garlic mashed potatoes

Thyme roasted baby Yukon gold potatoes

Fragrant cumin basmati rice

Served with:

Fresh vegetable crudité with ranch dip

Deli meat platter

Assorted bread rolls & butter

Chef attended Carving Station: Beef top round with au jus, horseradish, & gourmet mustards

Assorted festive cakes & tortes, Christmas cookies

Fresh cut seasonal fruit platter

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.

KRIS KRINGLE BUFFET | \$75 per person

(minimum 50 guests)

SALADS (choose four)

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

Baby spinach salad with roasted corn kernels, pears & red onion in honey pepper vinaigrette

Kale Caesar salad with fresh baked croutons & parmesan shavings

Greek salad with Kalamata olives & feta cheese

Bocconcini & tomato salad with pesto & balsamic reduction

Okanagan apple & potato salad with chive mayo

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

Couscous salad with cucumbers, mint, olives, & tomatoes in 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

Beetroot & goat cheese salad with crumbled goat cheese & honey toasted candied pecans

Belgian endive & jicama salad with sunflower & sesame seed vinaigrette

Edamame bean & roasted corn salad with carrots & celery in tamari ginger vinaigrette

ENTRÉES (choose three: two meat & one vegetarian)

Roasted sliced turkey with cranberry sauce, traditional stuffing & gravy

Seared wild salmon with shallot merlot cream sauce

Roasted wild BC sockeye salmon with lemon thyme beurre blanc (GF)

Pan seared Fraser Valley chicken breast with cognac wild mushroom jus

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

BC pork loin braised baby onion, figs, raisins, & cherries with apple gastrique (GF)

Beef lasagna with chipotle tomato cream

Cavatappi pasta with goat cheese, sundried tomatoes & Kalamata olives in Italian seasonings (V)

Butternut squash & cheese ravioli with a parmesan glaze (V)

Chickpea & cauliflower curry (V, Vegan, GF)

Potato gnocchi with roasted tomatoes, fresh herbs & parmesan glaze (V)

SIDES (choose two)

Winter vegetable medley

Maple roasted butternut squash, carrots & edamame

Roasted garlic mashed potatoes

Thyme roasted baby Yukon gold potatoes

Fragrant cumin basmati rice

Served with:

Assorted bread rolls & butter

Wild BC salmon marinated in a sweet chili Thai sauce, poached prawns infused with garlic, dill & vodka, steamed mussels in white wine, sweet gulf shrimp & smoked salmon with all condiments

Chef attended Carving Station with prime rib with au jus, horseradish & gourmet mustards
OR Rosemary marinated boneless leg of lamb

Assorted festive cakes & tortes, Christmas cookies

Fresh cut seasonal fruit platter, Canadian & International cheese platter garnished with dried fruit & grapes

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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 potato parmesan quenelles
- 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 whipped cream
- Warm peach crumble served with vanilla ice cream
- New York cheesecake with berry compote

ENTRÉES (choose one)	
Roasted turkey with traditional stuffing , cranberry sauce, turkey gravy, garlic mashed potatoes, & seasonal vegetables	\$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 & sole 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

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

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)

FINGER FOODS

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 with capers & cream cheese pinwheel wraps

Select Canadian & International cheeses 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
Parmesan-panko crusted chicken wings with honey garlic dip	\$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)*

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>

ADD ONS

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 crudité 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>

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

fun additions

SNACK ATTACK | \$12.50 per person

(minimum 15 guests)

- Hand cut tortilla chips
- Fresh pico de gallo
- Warm salted pretzels & cheese sauce

CINEMA TIME | \$19 per person

(minimum 15 guests)

- Assorted potato chips
- Chef's own house-made trail mix
- Chocolate rosebuds
- M&M's (plain or peanut)
- Gummy candy

MEDITERRANEAN MUNCHIES | \$20 per person

(minimum 15 guests)

- Baked naan bites
- Spanakopita with tzatziki
- Sundried tomato hummus
- Marinated feta & olives

CHOCOLATE LOVERS BREAK | \$20 per person

(minimum 15 guests)

- Housemade Brockman's dark chocolate fondue
- Served with assorted fruit, berries, cookies,
& pretzels



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
San Pellegrino (250ml)	\$4 per bottle
San Pellegrino (750ml)	\$8 per bottle
Evian Water (1Lt)	\$8.50 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
San Pellegrino (250ml)	\$4.25 per bottle
San Pellegrino (750 ml)	\$8.50 per bottle
Evian Water (1 Lt)	\$9 per bottle

BEER

Domestic: Canadian, Coors Lite, Budweiser

Import & Craft: Corona, Heineken, Four Winds Pale Ale

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

\$30 per 750ml bottle

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.

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

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

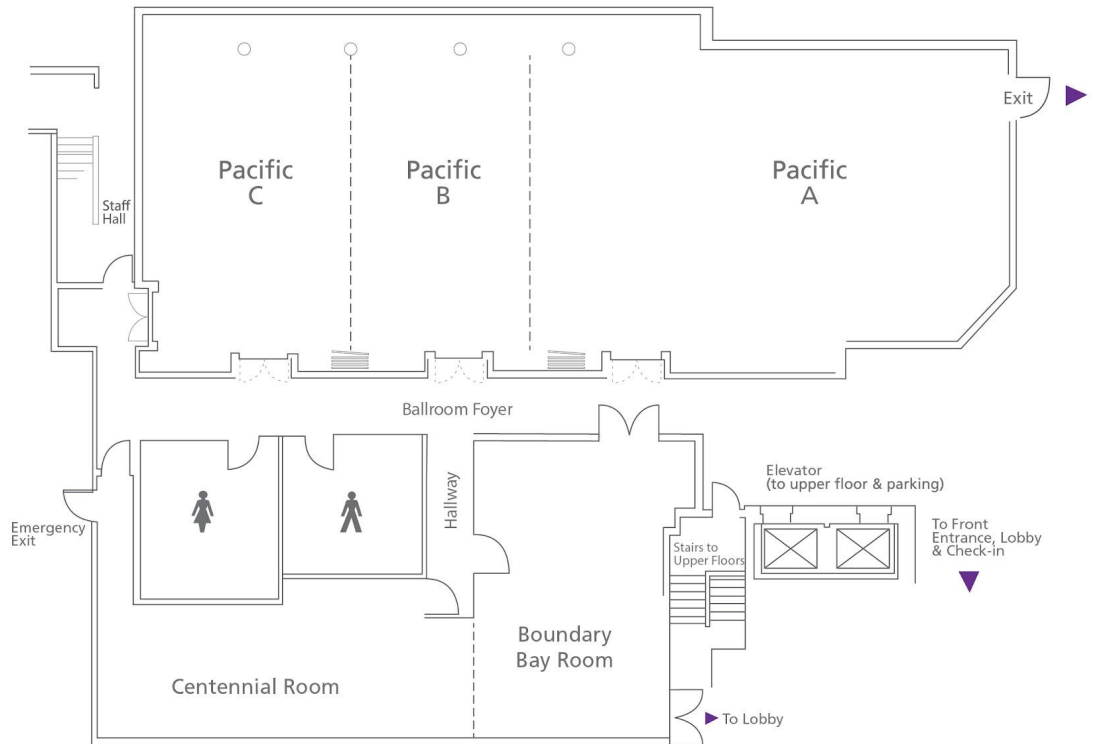
Wireless microphone	\$50 each
Table or floor microphone	\$20 each
LCD projector with all power cords & connection cables	\$75 each
Screen	\$35 each
Audio Plug In	\$25 each
Easel/Whiteboard	\$10 each
Easels with flipcharts (includes markers)	\$15 each
Extra flip chart paper (includes markers)	\$10 each
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

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

terms & conditions

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 confirmation 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.

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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