



The Coast Tsawwassen Inn

Delta's Premium All-Suite Hotel

*Recipient of the 2005, 2006, 2007, 2009 & 2010
Coast Hotels & Resorts Guest Satisfaction Awards*



Catering Menus 2012

Catering (direct) 604-948-5182
Hotel 604-943-8221

1665 - 56th Street, Delta, BC V4L 2B2
www.tsawwasseninn.com



The Coast
Tsawwassen Inn
real people.

Dear Guest,

Thank you for choosing the Coast Tsawwassen Inn to host your upcoming special event!

The Coast Tsawwassen Inn is fully equipped to host events of all types; we feature eight meeting rooms, and are able to accommodate up to 200 guests. The meeting rooms have natural lighting with appropriate black out window treatments, individual climate controls featuring on-demand heating or cooling, and appropriate lighting with dimming switches. Complimentary wireless high-speed internet is available.

Our catering professionals will assist you every step of the way to ensure that the needs of both you and your guests are met. We go above and beyond for your event, whether it is for morning coffee and muffins, a lunch meeting, cocktails and Hors d'oeuvres or a high profile special event. Our catering department is here to take care of your every need.

Our catering menu has 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 wishes and requirements.

Please let us know if any of your guests have any specific dietary needs—we are able and willing to provide substitute meals or custom menus to accommodate ALL guests.

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 next event is a success!

Kristin Bishop
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BREAKFAST BUFFET SELECTIONS

THE HEALTHY START

...10.95 per person

*Assorted Fresh Muffins
Granola with Low Fat Honey Yogurt
Butter & Fruit Preserves
Seasonal Sliced Fresh Fruit
Apple Juice, Orange Juice & Cranberry Juice
Freshly Brewed Regular & Decaffeinated Coffee
Regular & Herbal Teas*

THE COAST CONTINENTAL

...11.95 per person

*An Array of Freshly Baked Breakfast Pastries
A Variety of Sliced Fresh Breads for Toast
Butter & Fruit Preserves, Cream Cheese
Assorted Dry Cereals and Milk
A Selection of Individual Yogurts
Fresh Seasonal Whole Fruit
Oatmeal with added selections of Brown Sugar, Cranberries and Raisins.
Apple Juice, Orange Juice & Cranberry Juice
Freshly Brewed Regular & Decaffeinated Coffee
Regular & Herbal Teas*

BUILD YOUR OWN CUSTOM BREAKFAST BUFFET

...16.95 per person

Start with:

*Scrambled Eggs
Double Smoked Center Cut Canadian Maple Bacon
Roasted Country Style Breakfast Sausage
Seasoned Hash browns
Apple Juice, Orange Juice & Cranberry Juice
Assorted Breakfast Pastries, Multi-grain, White & Brown Toast
Freshly Brewed Regular & Decaffeinated Coffee
Regular & Herbal Teas*

Add on one of the following items

...2.25 per person

*French Toast or Pancakes with Maple Syrup
Waffle bar with Whipped Cream, Maple Syrup, Strawberries and Chocolate Sauce
Corned Beef Hash*

or

Eggs Benedict Trio (Classic, House Smoked Salmon, Florentine)

...3.95 per person

Add an Omelet and Egg Station with Chef (minimum 30 guests)

...3.95 per person

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REFRESHMENT BREAK SELECTIONS

BEVERAGE SELECTIONS

<i>Regular & Decaffeinated Coffee</i>	...21.95 per pot (10 cups)
<i>Selection of Regular or Herbal Teas</i>	...19.95 per pot (10 cups)
<i>Milk (2%) by the Carafe</i>	...11.95 each (8 glasses)
<i>Chilled Juices by the Carafe</i>	...14.95 each (8 glasses)
<i>Fresh Orange Juice by the Carafe</i>	...18.95 each (8 glasses)
<i>Bottled Water</i>	...2.50 each
<i>Soft Drinks</i>	...2.50 each
<i>Bottled Juices</i>	...2.50 each
<i>Perrier (330 ml)</i>	...3.00 each
<i>San Pellegrino (750 ml)</i>	...5.75 each
<i>Evian (1 liter)</i>	...6.25 each
<i>Gatorade, PowerAde</i>	...3.50 each

FRESH FROM OUR KITCHEN

<i>Homemade Granola Bars</i>	...1.75 per person
<i>Assorted Fresh Baked Cookies</i>	...1.50 per person
<i>Plain & Assorted Fruit Yogurt</i>	...2.50 per person
<i>Whole Seasonal Fresh Fruit</i>	...2.00 per person
<i>Seasonal Sliced Fresh Fruit</i>	...4.50 per person
<i>Fresh Fruit Kabobs with Vanilla Yogurt (min 20 people)</i>	...4.95 per person
<i>Assorted Dry Breakfast Cereals with 2%</i>	...3.00 per person
<i>Assortment of Croissant, Danish, Muffin, and Scones With Butter & Fruit Preserves</i>	...2.75 per person
<i>Selection of Bagels with Cream Cheese & Fruit Preserves</i>	...2.75 per person
<i>Assorted Dessert Squares</i>	...2.95 per person
<i>Assorted Homemade Refreshment Loaves (min 12 people) Chocolate, Blueberry Lemon, and Omega Loaf</i>	...1.95 per person

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THEME BREAKS

THE COAST CRUNCH BREAK

...7.95 per person

*Mixed Nuts
Vegetables Crudités with Ranch Dressing
Freshly Brewed Regular & Decaffeinated Coffee
Regular & Herbal Teas*

REVIVE & ENERGIZE BREAK

...8.95 per person

*Homemade Granola Bars
Basket of Whole Fruit
Freshly Brewed Regular & Decaffeinated Coffee
Regular & Herbal Teas*

THE COAST CLASSIC BREAK

...9.95 per person

*Your choice of either:
A Choice of Muffins, Scones or Loaves
With Butter and Fruit Preserves
Seasonal Fresh Fruit Tray
Freshly Brewed Regular & Decaffeinated Coffee
Regular & Herbal Teas*

CHOCOLATE LOVERS BREAK

...11.95 per person

*White & Dark Chocolate English Bay Cookies
Chocolate Fudge Brownies
Chocolate, 2% & Skim Milk
Freshly Brewed Regular & Decaffeinated Coffee
Regular & Herbal Teas*

Add to any of the above Theme Breaks

Assorted Soft Drinks, Bottled Water & Assorted Bottled Juice ...2.50 each

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LUNCHEON BUFFET SELECTIONS

THE BOUNDARY BAY

...16.95 per person

Chef's soup creation

Choose one of the following salads

Bocconcini and Tomato Salad with Basil Vinaigrette

*Pasta Salad with Sundried Tomatoes, Artichoke, Shaved Fennel and Olives
with Apple Lime Dressing*

Broccoli, Cauliflower and Bacon Salad

Handpicked Baby Greens with Balsamic, Raspberry and Honey Pepper Vinaigrettes

Choose three types of sandwiches

House Smoked Wild Sockeye Salmon on Rye

with Dill Cream Cheese, Shaved Red Onion, Capers

Smoked Turkey and Bacon on Multigrain

with Cranberry Mayonnaise, Vine Tomatoes and Butter Leaf Lettuce

Open Faced Baby Shrimp Salad Sandwich

with Butter Lettuce on a Toasted Croissant

Egg Salad on Rye and White

Genoa Salami, Summer Sausage and Smoked Turkey

with Butter Leaf Lettuce and Vine Tomatoes on Grilled Focaccia

Open Faced Curried Chicken Salad on a Toasted English Muffin

Grilled, Marinated Vegetables and Brie Cheese on a Grilled Garlic Baguette

Tuna Salad on Whole Wheat and Artisan White

Choose one of the following desserts

Chef's Selection of Dessert Squares

Seasonal Sliced Fresh Fruit Display

Lemon Meringue and Pecan Pie

Assorted Freshly Baked Jumbo Cookies

Freshly Brewed Regular & Decaffeinated Coffee

Regular & Herbal Teas

Add to any Luncheon Buffet Selection

Seasonal Sliced Fresh Fruit

...4.50 per person

Assorted Soft Drinks, Bottled Water & Assorted Bottled Juice

...2.50 each

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LUNCHEON BUFFET SELECTIONS

THE ITALIAN JOB

(minimum 20 people)

...17.95 per person

Choose two of the following salads

Bocconcini and Tomato Salad with Basil Vinaigrette

Grilled Marinated Vegetable Antipasto Platter with Mixed Olives

Shaved Fennel & Cabbage Cole Slaw with Sweet Apple Cider Vinaigrette

Handpicked Baby Greens with Balsamic, Raspberry, Honey Pepper Vinaigrettes

Caesar Salad with Homemade Croutons, Garnished with Parmesan Crisps

Choose two of the following pastas

Handmade Beef Lasagna al Forno

Handmade Vegetarian Lasagna al Forno

House Smoked Chicken Penne with Kalamata Olives, Artichoke Hearts, Sundried Tomatoes and Parmesan Cheese in a Rosemary and Garlic Tomato Sauce

Penne Misto Mare: Scallops, Shrimp and Basa in a White Wine Garlic Cream Sauce

Pesto Farfalle with Oven Dried Grape Tomatoes, Forest Mushrooms,

Roasted Asparagus, Toasted Pine Nuts and Fresh Herbs

Charbroiled Chicken Farfalle with Green Peas, Prosciutto, Olive oil and Parmesan

Grilled Focaccia Basket

Dessert

Chef's Selection of Dessert Squares

Freshly Brewed Regular & Decaffeinated Coffee

Regular & Herbal Teas

Add an additional entrée

...3.95 per person

Add to any Luncheon Buffet Selection

Seasonal Sliced Fresh Fruit

...4.50 per person

Assorted Soft Drinks, Bottled Water & Assorted Bottled Juice

...2.50 each

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LUNCHEON BUFFET SELECTIONS

THE FAJITA FIESTA

(minimum 20 people)

...18.95 per person

Salads

*Caesar Salad with Homemade Croutons, Garnished with Parmesan Crisps
Tex Mex Black Bean and Corn Salad*

Choose one of the following entrée

*Fork Tender Braised Sterling Beef
Charbroiled, Marinated, Boneless Garlic Chicken Breast
Southwest Adobo Style Pulled Pork
Marinated Baked Basa with Baby Shrimp Salsa Verde*

Served with

*Sautéed Peppers and Onions
Refried Beans
Mexican Style Pilaf Rice
Grilled Tortillas
Hand Cut Salsa
Sour Cream
Guacamole*

Choose one of the following desserts

*Chef's Selection of Dessert Squares
Seasonal Sliced Fresh Fruit*

*Freshly Brewed Regular & Decaffeinated Coffee
Regular & Herbal Teas*

Add an additional entrée

...3.95 per person

Add to any Luncheon Buffet Selection

*Seasonal Sliced Fresh Fruit ...4.50 per person
Assorted Soft Drinks, Bottled Water & Assorted Bottled Juice ...2.50 each*

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LUNCHEON BUFFET SELECTIONS

THE MAD GREEK

(minimum 20 people)

... 23.95 per person

Salads

*Grilled Heart of Romaine Salad with Frizzled Capers,
Garlic Croutons and Parmesan*

Greek Salad with Kalamata Olives and Feta Cheese

Grilled Pita Bread Basket with Hummus

Choose two of the following entrées

Grilled, Citrus-Oregano Marinated Chicken Breast Souvlaki with Tzatziki

Roasted Greek Style Shoulder of Lamb with Oregano Mint Aioli

Roasted, Rosemary and Garlic, Sterling Beef Sirloin with Natural Jus

Greek Fisherman's Whitefish and Shrimp Stew with Saffron, Herbs and

Rich Tomato Fennel Broth

Infused Extra Virgin Olive Oil Roasted Mediterranean Vegetables

Greek Style Rice

Roasted Greek Style Fondant Potatoes

Choose one of the following desserts

Assorted Cakes & Pies

Seasonal Sliced Fresh Fruit

Freshly Brewed Regular & Decaffeinated Coffee

Regular & Herbal Teas

Add an additional entrée

...3.95 per person

Add to any Luncheon Buffet Selection

Seasonal Sliced Fresh Fruit

...4.50 per person

Assorted Soft Drinks, Bottled Water & Assorted Bottled Juice

...2.50 each

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LUNCHEON BUFFET SELECTIONS

THE DELECTABLE DELUXE LUNCHEON BUFFET

...26.95 per person

(minimum 20 people)

Choose two of the following

Chef's Daily Soup Creation

Vegetable Crudités with Ranch Dip

Broccoli, Cauliflower and Bacon Salad

Handpicked Baby Greens with Balsamic, Raspberry and Honey Pepper Vinaigrettes

Choose two of the following entrees

Pan Seared Wild Salmon with an Asian Maple Glaze

Slow Roasted, Dijon Honey Rosemary Pork Loin with an Apple Demi

Orange Ginger Chicken with Crispy Onions

Fork Tender Braised Marinated Sterling Boneless Beef Short Ribs in Port Jus

Pasta with Forest Mushrooms, Pine Nuts, Basil & Parmesan Cream Sauce

Handmade Beef Lasagna al Forno

Handmade Vegetarian Lasagna al Forno

Chef's Choice Vegetable Entourage tossed in Garlic Honey Butter

Choose one of the following

Basmati Rice Pilaf

Roasted Red Nugget Potatoes Tossed with Fresh Herbs

Assorted Bread Rolls & Butter

Desserts

Chef's Selection of Cakes, Pies and Dessert Squares

Freshly Brewed Regular & Decaffeinated Coffee

Regular & Herbal Teas

Add an additional entrée

...3.95 per person

Add Top Sirloin of Beef Carving Station with Chef

...5.95 per person

Add to any Luncheon Buffet Selection

Seasonal Sliced Fresh Fruit

...4.50 per person

Assorted Soft Drinks, Bottled Water & Assorted Bottled Juice

...2.50 each

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PLATED SERVICE

PLATED THREE COURSE LUNCH

(minimum 20 people)

Appetizer

Choose one of the following

Blue Crab Cake with Smoked Chipotle & Mango Drizzle

Heart of Romaine Caesar with Parmesan Crisps

Grilled Asparagus wrapped in Prosciutto drizzled with a Honey Pepper Vinaigrette

Double Smoked Tomato Basil and Marsala Soup Topped with a Potato Parmesan Canal

Baby Greens with a Honey Pepper Vinaigrette and Sultana Raisins

Entree

Choose one of the following

*Stuffed Pork Tenderloin with Apple Demi, Garlic Confit Mashed Potatoes,
and Fresh Seasonal Vegetables ...24.95 per person*

*Prosciutto wrapped Chicken with Fresh Sage, Red Pepper Risotto,
Fresh Seasonal Vegetables and Marsala Cream ...25.95 per person*

*Charbroiled Flat Iron Steak with Roast Baby Potatoes with
Fresh Seasonal Vegetables finished with Port Demi Glace ...25.95 per person*

*Wild BC Salmon topped with Hand Cut Mango Salsa, Wild Rice Pilaf,
and Fresh Seasoned Vegetables ...26.95 per person*

*Scallop and Baby Shrimp topped Basa Filet drizzled with a Lemon Caper Sauce,
Wild Rice Pilaf and Fresh Seasonal Vegetables ...26.95 per person*

*Lamb Shank Braised in a Dijon Mustard Demi Duchess Potatoes
and Fresh Seasonal Vegetables ...26.95 per person*

Dessert

Choose one of the following

Chocolate Mousse Cup with Fresh Raspberries

Cheese Cake with Berry Compote

Individual Baked Apple Pie with Vanilla Ice Cream and Cinnamon Streusel.

Profiteroles filled with Pistachio Ice Cream dipped in Chocolate Ganache

All Lunches include Assorted Freshly Baked Bread Rolls with Butter

Freshly Brewed Regular & Decaffeinated Coffee

Regular & Herbal Teas

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DINNER BUFFET SELECTIONS

THE CENTENNIAL

(minimum 30 guests)

...34.95 per person

*Vegetable Crudités with Ranch Dip
Bocconcini and Tomato Salad with Basil Vinaigrette
Pasta Salad with Sundried Tomatoes, Artichoke, Shaved Fennel
and Olives with Apple Lime Dressing
Our Classic Broccoli, Cauliflower and Bacon Salad
Handpicked Baby Greens with Balsamic, Raspberry
and Honey Pepper Vinaigrettes*

Choose two of the following entrees

*Grilled Chicken Breast with Forest Mushrooms in a Marsala Jus
Wild Salmon with a Coconut Sambuca Cream Sauce
Basa Fillets Topped with Shrimp in a Tarragon White Wine Sauce
Slow-Roasted Maple-Glazed Rosemary Pork Loin with Dijon Mustard Demi
Penne with Sundried Tomatoes, Kalamata Olives, Goat Cheese and Trio Peppers, Tossed
in Herbed Infused Olive Oil*

Choose one of the following

*Roasted Red Nugget Potatoes Dressed with Fresh Herbs
Basmati Rice Pilaf*

*Chef's Choice Vegetable Entourage tossed in Garlic Honey Butter
Assorted Bread Rolls & Butter*

Desserts

*Seasonal Fresh Fruit Cascade
Chef's Selection of Assorted Cakes and Pies*

*Freshly Brewed Regular & Decaffeinated Coffee
Regular & Herbal Tea*

Additional Entrée Selections

Add Top Sirloin Carving Station

...3.95 per person

...5.95 per person

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DINNER BUFFET SELECTIONS

THE MEDITERRANEAN

(minimum 30 guests)

...37.95 per person

Salads

Caesar Salad with Homemade Croutons, Garnished with Parmesan Crisps

Greek Salad with Feta Cheese and Kalamata Olives

Olives, Mint, and Tomato topped Couscous with a Roast Garlic Vinaigrette

Bocconcini and Tomato Salad with Basil Vinaigrette

Marinated Chick Pea Salad with Roasted Butternut Squash, Basil, Toasted

Macadamia Nuts & Roasted Red Peppers served with Garlic Vinaigrette

Platter

Antipasto Platter including, Grilled Mediterranean Vegetables with

A Collection of Mixed Marinated Olives.

Choose two of the following entrees

Basa Fillets with a Garlic, Oregano, Basil Drizzle

Grilled, Citrus-Oregano Marinated Chicken Breast Souvlaki with Tzatziki

Lemon and Garlic Marinated Braised Lamb Shoulder in a Red Wine Demi

Grilled Chicken Breast with Pine Nuts, Capers & Olives in a Cream Sauce

Penne with Sundried Tomatoes, Kalamata Olives, Goat Cheese, Trip Peppers tossed in

Herbed Infused Olive Oil

Roasted Mediterranean Vegetables

Roasted Greek Style Potatoes

Focaccia & Pita Bread Basket

Choose one of the following carving stations

Roasted Leg of Lamb Marinated and Stuffed with Rosemary, Olive Oil & Garlic

Roasted Top Sirloin Au Jus

Desserts

Chef's Selection of Cakes, and Pies

Chef's Selection of Dessert Squares

Seasonal Fresh Fruit Cascade

Freshly Brewed Regular & Decaffeinated Coffee

Regular & Herbal Tea

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DINNER BUFFET SELECTIONS

THE COAST CLASSIC

(Minimum 30 People)

...45.95 per person

Salads

Roasted Beetroot and Fennel with Goat Cheese with Orange Vinaigrette

Bocconcini and Tomato Salad with Basil Vinaigrette

*Pasta Salad with Sundried Tomatoes, Artichoke, Shaved Fennel
and Olives with Apple Lime Dressing*

Hand Picked Baby Greens with Balsamic, Raspberry and Honey Pepper Vinaigrettes

*Spinach Salad with Bacon, Eggs, and Sautéed Balsamic Mushrooms
tossed with Honey Pepper Vinaigrette*

Platters

*Marinated BC Salmon in a Sweet Chili Thai Sauce, Poached Prawns Infused with Garlic, Dill
& Beer, Clams in White Wine, Sweet Gulf Shrimp, Smoked Salmon with all Condiments*

Sliced Deli Meat Display with Mixed Olives

Vegetable Crudités with Ranch Dip

Choose two of the following entrees

Grilled Chicken with Forest Mushrooms in Rosemary Marsala Cream

Duo of Shrimp and Basa in Brandy Crab Sauce

Pan Seared BC Wild Salmon with Coconut Thai Sambuca Cream

Slow Roasted, Maple Glazed Rosemary Pork Loin with Apple Demi Glaze

Farfalle Primavera garnished with Wild Forest Mushroom Sauce

Handmade Beef Lasagna al Forno

Handmade Vegetarian Lasagna al Forno

Roasted Red Nugget Potatoes Dressed with Fresh Herbs

Basmati Rice Pilaf

Chef's Choice Vegetable Entourage tossed in Garlic Honey Butter

Assorted Bread Rolls & Butter

Choose one of the following carving stations

Baron of Beef with Caramelized Shallot Demi Glaze

Festive Ham glazed with Rosemary & Maple Syrup

Desserts

Seasonal Fresh Fruit Cascade

Chef's Selection of locally produced Cakes, and Pies

Canadian and International Cheese with Crackers, Seasonal Berries

Regular & Decaffeinated Coffee

Regular & Herbal Tea

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PLATED SERVICE

PLATED THREE COURSE DINNER

(minimum 20 people)

Appetizer

Choose one of the following

Blue Crab Cake with Smoked Chipotle & Mango Drizzle

Heart of Romaine Caesar with Parmesan Crisps

Grilled Asparagus wrapped in Prosciutto drizzled with a Honey Pepper Vinaigrette

Double Smoked Tomato Basil and Marsala Soup Topped with a Potato Parmesan Canal

Baby Greens with a Honey Pepper Vinaigrette and Sultana Raisins

Entrée

Choose one of the following

Herb Crusted Chicken Breast stuffed with Parmesan Mushroom Duxelles

Potato Leek Gratin, Vegetables and Marsala Cream Sauce ...27.95 per person

Wild Coho Salmon with Coconut Sambuca Cream Sauce, on a bed of Spinach

with Trio Pepper Risotto, Vegetables ...28.95 per person

Scallops, Prawns, Salmon and Basa in a Fine Herb Cream

served in a Vole Au Vent, Vegetables ...28.95 per person

Fork Tender Braised Marinated Sterling Boneless Beef Short Ribs in Port Jus

with Whipped Potatoes, Vegetables ...29.95 per person

10oz grilled New York steak with Chipotle Lime Butter,

Potatoes Anne, Vegetables ...32.95 per person

Roasted Rack of Lamb with a Pistachio Crust, Roasted Potatoes,

Grainy Mustard Demi Glace, Vegetables ...34.95 per person

Gorgonzola Encrusted Halibut with Butternut Squash Puree

With Trio Pepper Risotto, Vegetables ...36.95 per person

Dessert

Choose one of the following

Chocolate Mousse Cup with Fresh Raspberries

Cheesecake with Berry Compote

Individual Baked Apple Pie with Vanilla Ice Cream and Cinnamon Streusel.

Profiteroles filled with Pistachio Ice Cream dipped in Chocolate Ganache

All Dinners Include Assorted Freshly Baked Bread Rolls with Butter

Freshly Brewed Regular & Decaffeinated Coffee

Regular & Herbal Teas

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RECEPTIONS

HOT CANAPES

	per dozen
<i>Country Style Sausage Rolls with Smoked BBQ Sauce</i>	... 18.95
<i>Veggie Spring Rolls with Plum Sauce</i>	... 18.95
<i>Chef's Selection of Mini Quiches</i>	... 18.95
<i>Mango Curried Chicken Pizza Slices (8 Slices)</i>	... 18.95
<i>Mini Tacos with Sour Cream and Salsa</i>	... 19.95
<i>Mini Veggie Samosa with Tamarind Chutney</i>	... 19.95
<i>Mini Chicken Wellingtons</i>	... 19.95
<i>Mini Crab Cakes with Cilantro Mayonnaise</i>	... 20.95
<i>Chicken Satay with Peanut Sauce</i>	... 21.95
<i>Roast Beef in a Micro Yorkshire Pudding with Horseradish Mayonnaise</i>	... 22.95
<i>Coconut Prawns with Sweet Thai Chili Sauce</i>	... 24.95
<i>Curried Chicken Empanada with Mango & Tamarind Chutney</i>	... 24.95

COLD CANAPES

	per dozen
<i>Sundried Tomato, Artichoke and Black Olive Tapenade on a Toast Point</i>	... 19.95
<i>Fruit Kabobs with Lime Yogurt Dip</i>	... 19.95
<i>Curried Chicken Pinwheel Wraps (2 dozen)</i>	... 19.95
<i>Asparagus and Cream Cheese Pinwheel Wraps (2 dozen)</i>	... 19.95
<i>Smoked Salmon, Cream Cheese, Capers & Minced Shallots (2 dozen)</i>	... 19.95
<i>Tomato & Bocconcini Brochette with Pesto</i>	... 19.95
<i>Cherry Tomato filled with Double Smoked Bacon and Chiffonade of Baby Romaine</i>	... 21.95
<i>House Cured Hickory Smoked Salmon Rose with Lemon Chive Cream Cheese on a Rye Crisp</i>	... 22.95
<i>Poached Prawn with Tequila Lime Cocktail Sauce</i>	... 24.95

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RECEPTIONS

DELUXE PLATTERS

- Marinated BC Wild Coho Salmon, Poached Prawns infused with Garlic, Dill and Beer, Butter neck Clams sautéed in Lemon Pepper and White Wine, Sweet Gulf Shrimp, Cold Smoked Salmon dressed with Capers & Red Onion, Citrus Crusted Ahi Tuna (Serves 50) ...265.00*
- Charcuterie Platter includes a selection of Specialty Deli Meats, Mixed Olives, Condiments, Crostini and Crackers (serves 30) ...135.00*
- Antipasto Platter including a selection of Grilled Mediterranean Vegetables Mixed Olives Pickled Vegetables, Bocconcini and Aged Balsamic Glaze (serves 30) ...125.00*

TAILORED PLATTERS

- Assorted Fancy Finger Sandwiches (3 per person, Minimum of 20 people) ...5.50 per person*
Select Canadian, Local and International Cheese
served with Assorted Crackers & garnished with Dried Fruit & Grapes ...5.75 per person
- Trio of Pate Brûlée, Tapenade and Salmon Mousse with Toast Points and a Selection of French Mustards ...6.95 per person*
- Cold-smoked Salmon with Rye Bread, Mini Bagels, Red Onions, With Capers and Cream Cheese ...7.95 per person*
- Roast Baron of Beef au jus with Carver, condiments & assorted Bread Buns (Minimum 50 people) ...9.95 per person*

EXTRAS

- Assorted Rice Crackers or Mixed Nuts ...3.00 per person*
- Vegetable Crudités with Ranch Dip ...3.50 per person*
- Seasonal Sliced Fresh Fruit ...4.50 per person*
- Mixed Marinated Olives & Pickles (serves 10–12) ...5.95 per bowl*
- Tortilla Chips with Salsa (serves 12) ...24.95 per basket*

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CATERING WINE LIST

PREFERRED POURS

<i>Peller Proprietor's Reserve Red/white</i>	...25.00
<i>Peller Family Series Merlot/Chardonnay, BC VQA</i> <i>(Sauvignon Blanc or Pinot Blanc Also Available Upon Request)</i>	...28.00

WHITE SELECTION

<i>Peller Proprietor's Reserve Pinot Grigio</i>	...30.00
<i>Red Rooster Pinot Blanc/Chardonnay, BC VQA</i>	...32.00
<i>De Bortoli Riesling Traminer</i>	...34.00
<i>Peller Private Reserve Pinot Gris</i>	...36.00
<i>Sandhill Chardonnay, BC VQA</i>	...38.00

RED SELECTION

<i>Peller Proprietor's Reserve Shiraz</i>	...30.00
<i>Red Rooster Cabernet Merlot, BC VQA</i>	...32.00
<i>Finca Los Primos Reserva Malbec</i>	...34.00
<i>Peller Private Reserve Cabernet Sauvignon</i>	...36.00
<i>Sandhill Cabernet Merlot, BC VQA</i>	...38.00

SPARKLING

<i>Henkel Trocken</i>	...34.00
<i>Cordoniu Classico Brut, Spain</i>	...36.00

PUNCH BOWLS

(for approx. 40–50 people)

<i>Fruit Punch</i>	...55.00
<i>Domestic Champagne Punch</i>	...100.00
<i>Liquor Punch</i>	...130.00

All prices are subject to change. 15% Service Charge & 12% HST are not included in list price.
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CATERING BAR LIST

HOUSE BRAND LIQUORS

Ballantine's Scotch, Wisers Rye, Polar Ice Vodka, Beefeater Gin, Lamb's White & Dark Rum

PREMIUM BRAND LIQUORS

Chivas Scotch, Crown Royal Rye, Absolut Vodka, Bombay Blue Sapphire Gin, Bacardi White & Dark Rum

DOMESTIC, MICRO, AND IMPORT BEERS

*Canadian, Budweiser, Coors Light, Kokanee
An array of Dark, Red, White, Amber, and Pale Special Ales
Corona, Heineken*

HOUSE WINES

Peller Estates Proprietor's Reserve Red & White Wine

Host Bar Pricing

The host purchases drink tickets for the attending guests; tickets provided by the Coast Tsawwassen Inn.

<i>House Brand Liquor</i>	<i>...5.50 per drink</i>
<i>Premium Brand Liquor</i>	<i>...6.25 per drink</i>
<i>Domestic Beer</i>	<i>...5.50 per bottle</i>
<i>Import Beer</i>	<i>...6.25 per bottle</i>
<i>House Wine</i>	<i>...5.50 per glass</i>
<i>Non Alcoholic Cocktails</i>	<i>...3.00 per drink</i>
<i>Soft Drinks or Juice</i>	<i>...2.50 per drink</i>
<i>San Pellegrino (750 ml)</i>	<i>...5.75 per bottle</i>
<i>Evian Water (1 Lt)</i>	<i>...6.25 per bottle</i>
<i>Perrier (330mL)</i>	<i>...3.00 per bottle</i>
<i>Perrier Lemon Lime (591mL)</i>	<i>...4.00 per bottle</i>

Host bar prices do not include 15% Service Charge and 12% HST

Cash Bar Pricing

The attending guests purchase their own drinks.

<i>House Brand Liquor</i>	<i>...6.25 per drink</i>
<i>Premium Brand Liquor</i>	<i>...6.75 per drink</i>
<i>Domestic Beer</i>	<i>...6.25 per bottle</i>
<i>Import Beer</i>	<i>...6.75 per bottle</i>
<i>House Wine</i>	<i>...6.25 per glass</i>
<i>Non Alcoholic Cocktails</i>	<i>...3.50 per drink</i>
<i>Soft Drinks or Juice</i>	<i>...3.25 per drink</i>
<i>San Pellegrino (750 ml)</i>	<i>...6.50 per bottle</i>
<i>Evian Water (1 Lt)</i>	<i>...7.00 per bottle</i>
<i>Perrier (330mL)</i>	<i>...3.75 per bottle</i>
<i>Perrier Lemon Lime (591mL)</i>	<i>...4.75 per bottle</i>

Cash bar prices do include 15% Service Charge and 12% HST

Bar Service includes Soft Drinks & Juices for Mix and Fresh Garnishes

The Coast Tsawwassen Inn must supply all alcoholic beverages for both host and cash bars.

Beverages may be purchased on either a host or cash-bar basis only.

Should the bar revenue be less than \$250.00 a Bartender charge of \$18.00/per hour will apply. If the function should fall on a Statutory Holiday the bar revenue must exceed \$500.00 or a Bartender Charge of \$45.00/per hour will apply.

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ROOM & EQUIPMENT RENTALS

ROOM RENTAL

<i>The Galiano</i>	... 159.00
<i>The Salt Spring</i>	... 169.00
<i>The Westshore</i>	... 179.00
<i>The Executive</i>	... 189.00
<i>Ballroom A, B, or C</i>	... 199.00
<i>The Centennial</i>	... 209.00
<i>With Audio Video Package (2 LCD Projectors, 2 Screens and available audio for presentations)</i>	... 349.00
<i>Ballroom A & B or Ballroom B & C (2/3 of Pacific)</i>	... 398.00
<i>Pacific Ballroom</i>	... 597.00

EQUIPMENT RENTAL

<i>Wireless Microphone</i>	... 50.00 ea
<i>Table or Floor Microphone</i>	... 20.00 ea
<i>LCD Projector with all Power Cords & Connection Cables</i>	... 75.00 ea
<i>Stereo Direct Box (DI Box)</i> <i>(Add sound to your presentation through main speaker system—Ballroom Only)</i>	... 25.00 ea
<i>TV and Cart with DVD & VCR Combo Player</i>	... 50.00 ea
<i>6ft Screen</i>	... 25.00 ea
<i>8ft Screen</i>	... 35.00 ea
<i>Easels</i>	... 10.00 ea
<i>Easels with Flipcharts (includes markers)</i>	... 15.00 ea
<i>Extra Flip Chart Paper (includes markers)</i>	... 10.00 ea
<i>Wireless High-Speed Internet Access</i>	Complimentary

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.

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