

The Coast Tsawwassen Inn

Delta's Premium All-Suite Hotel

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



Wedding Package 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.

Congratulations on your engagement!

Whether it is a small intimate dinner for close family and friends or an elaborate dinner and dance celebration, let us help you plan the wedding of your dreams. Our professional Culinary & Catering Teams will take care of the finest details, providing you with an unforgettable day. When you book your Wedding Reception Dinner at the Coast Tsawwassen Inn you will receive the following:

- Your own personal Wedding Specialist
- Tables & chairs, linens & napkins, silverware, flatware, and stemware
- Tea lights & mirror tiles on guest tables
- Banquet and bartending staff, set up and clean up
- Referrals and special preference with local preferred vendors
- Dance floor
- Complimentary parking for you and your guests

And more, if you book your reception for a minimum of 100 guests, we'd be please to provide:

- Complimentary banquet room rental
- Complimentary suite for bride & groom including chilled sparkling wine & chocolates
- Complimentary breakfast for two in Browns Socialhouse (weekends only)

For out of town or over night guests, we can reserve a block of rooms for your wedding. Special Group rates are available for ten or more suites booked. We will also provide information letters to insert into your wedding invitations including group room rate information and how to book information. Your guests can then make their own arrangements by contacting the Reservation department.

The Coast Tsawwassen Inn Catering and Culinary Team will work with you to coordinate any special requirements that you might have—please let us know as we would be pleased to provide you with personalized menu options.

We also offer Off-Premise Catering and would be happy to serve your event locally in Tsawwassen.

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!

Kristin Bishop
Director of Sales
bishopk@tsawwasseninn.com
604-948-5185 (direct)

Penny Dalton
Sales & Catering Coordinator
daltonp@tsawwasseninn.com
604-948-5183 (direct)

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

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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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COCKTAIL RECEPTION / LATE-NIGHT SNACK

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

We recommend between 6 and 8 pieces per person for a Reception.
Minimum Order of 2 Dozen per item

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COCKTAIL RECEPTION / LATE-NIGHT SNACK

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

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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>Chair Covers</i>	...2.50 ea
<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

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PREFERRED VENDORS

Entertainment

X-Treme Custom Sound
www.customsound.ca
604-574-8993

Photography

Ron Cornelios
www.corneliosphotography.com
604-948-0000

Bakery

Richlea Bakery
www.richleabakery.ca
604-940-3397

Florists

Flowers Beautiful
www.flowersbeautiful.com
604-943-2815

Thrifty Foods
Floral Department
604-943-2020

Emcee/DJ

Steel Productions
www.steelproductions.net
604-988-0929

Stationary/Invitations

Uniquity Invitations
www.uniquityinvitations.com
604-576-7733

Rentals

My Party Rentals
www.rmypartyrentals.ca
604.943.4211

Marriage commissioners

Helen I. Tripp
604-943-8212

Barbara Wilson
604-940-7127

