



# *Weddings* *2010*

 **The Coast  
Tsawwassen Inn**

Delta's Premium All-Suite Hotel

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

# 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 for 100 guests or more at the Coast Tsawwassen Inn you will receive the following:

- \* Your own personal Wedding Specialist
- \* Complimentary Banquet Room Rental
- \* Dance Floor
- \* Tea Lights & Mirror Tiles on Guest Tables
- \* Selection of Colored Napkins
- \* Complimentary Suite for Bride & Groom including chilled Champagne, Chocolates & Breakfast for Two in Beaches Restaurant
- \* Wedding Checklist
- \* Referrals to local preferred Vendors for Flowers, Cakes, Music, etc.
- \* Microphone & Podium
- \* Complimentary Parking
- \* Complimentary Menu Tasting for Bride and Groom

## Guest Rooms:

- \* For out of town guests, we can reserve a block of rooms, for your wedding. Special Group rates are available for 10 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.

Our Culinary and Catering Team led by Executive Chef, Nicolas Braun and Catering Manager, Leah Norman will work with you to professionally coordinate any special requirements that you might have. If there are any special food requirements, or a particular budget that you are working with, 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 service your event locally in Tsawwassen.

**The Centennial**

*Country Style Sausage Rolls*

*Chicken Satays with Peanut Sauce*

*Cucumber Rounds with Chipotle Cream Cheese*

*Poached Prawn with Tequila Lime Cocktail Sauce*

*Antipasto Platter*

*Sliced Fresh Fruit*

...\$11.95 per person

**Tsawwassen Temptations**

*Teriyaki Beef Skewers*

*Bacon Wrapped Scallops*

*Smoked Salmon Rose on Pumpernickel Bread*

*Tomato and Bocconcini on a Baguette Crouton*

*Cheese Slices with Assorted Crackers*

*Chef's Selection of Pickles, Olives, Marinated Grilled Vegetables*

*Sliced Fruit*

...\$13.95 per person

**Best of Braun**

*Certified Angus Beef Cheese Burger Sliders*

*Mini Crab Cakes with Cilantro Mayonnaise*

*Tempura Prawn Skewers*

*Lobster Salad in Cucumber Cups*

*Candied Pecan and Chevre Cheese on an Endive Leaf*

*Chef's Charcuterie Board, including selection of European Deli Meats, Pickles, Olives,*

*Condiments and Antipasti served with Baguette Crustini*

*Chef's Artisan Cheese Selection served with Crackers, Grapes and Dried Fruits*

*Sliced Fresh Fruit*

...\$15.95 per person

Prices based on 5 pieces per person  
minimum of 30 people

# Canapés a la carte

## HOT CANAPES

<i>Country Style Sausage Rolls with Chipotle Ketchup</i>	<i>per dozen</i>	... 18.95
<i>Veggie Spring Rolls with Plum Sauce</i>		... 18.95
<i>Chef's Selection of Mini Quiches</i>		... 18.95
<i>Tarragon Chicken Phyllo Purses with Burned Orange Vinaigrette</i>		... 19.95
<i>Open-Faced Mini Croque Monsieur</i>		... 19.95
<i>Mini Veggie Samosas with Tamarind Chutney</i>		... 19.95
<i>Chicken Micro Pot Pie</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>Bacon Wrapped Scallops</i>		... 24.95
<i>Tempura Prawn Skewers with Ponzu Sauce</i>		... 24.95

## COLD CANAPES

<i>Sundried Tomato, Artichoke and Black Olive Tapenade on a Baguette Toast Point</i>	<i>per dozen</i>	... 19.95
<i>Variety Melons wrapped in Prosciutto with Balsamic Port Reduction</i>		... 19.95
<i>Fluted Cucumber Rounds Adorned with Chipotle Cream Cheese Mousse</i>		... 19.95
<i>Tomato &amp; Bocconcini Brochette with Basil Vinaigrette</i>		... 19.95
<i>"B.L.T." Cherry Tomato filled with Double Smoked Centre Cut Bacon and Chiffonade of Baby Romaine with 1000 Island Dressing</i>		... 19.95
<i>House Cured Hickory Smoked Salmon Rose with Lemon Chive Cream Cheese on a Waffle-Cut Potato Crisp</i>		... 19.95
<i>Poached Prawn with Tequila Lime Cocktail Sauce</i>		... 24.95
<i>Heart of Palm Stuffed with Tandoori Lobster</i>		... 24.95

## HAND MADE SUSHI

<i>Sterling Beef Tataki Roll with Horseradish and Asparagus</i>	<i>per roll (8pc)</i>	... 5.95
<i>Smoked Salmon Crunch Roll</i>		... 6.95
<i>Chicken Saltimbocca Roll: Sage, Chicken and Prosciutto</i>		... 6.95
<i>California Roll</i>		... 6.95
<i>Tempura Prawn Dynamite Roll</i>		... 7.95
<i>Spicy Tuna Roll</i>		... 7.95

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

Prices subject to Taxes and Gratuities

**SALADS**

*Eight Handpicked Baby Lettuces with Assorted House Made Dressings  
Carrot and Raisin Slaw handcrafted in a Honey and Grainy Dijon Dressing  
Garden Vegetable Basket with Chef's Seasonal Vegetable Dip*

*Tomato & Cucumber Mosaic with Basil Marinated Baby Bocconcini and Balsamic Vinaigrette  
Pasta Salad with Sundried Tomatoes, Artichokes, Shaved Fennel and Olives in Apple- Lime Dressing*

**Choose two Entrees:**

*Grilled Chicken Breast with Forest Mushrooms in a Marsala Thyme Jus  
Baked Marinated Wild Salmon Draped in Lemon Herb Cream on Braised Leek Fondue  
Baked Basa Fillets Topped with Hand Peeled Shrimp and Tarragon Brandy Sauce  
Crispy Nine Cut Marinated Chicken with Lemon-Pepper Thyme Sauce  
Slow-Roasted Maple-Glazed Rosemary Pork Loin with Peppercorn Demi Glaze  
Tri-Colour Cheese Tortellini Baked with Three Cheeses, Sweet Basil Tomato Sauce*

**Choose one of the following:**

*Tri-Coloured Roasted Baby Nugget Potatoes tossed with Fresh Herbs  
Basmati Rice Pilaf*

*Steamed Six Vegetable Entourage tossed in Garlic Honey Butter  
Basket of assorted fresh baked Bread Rolls & Butter*

**DESSERT**

*Seasonal Fresh Fruit Cascade with Decorative Centrepiece  
Chef's Selection of locally produced Cakes, Flans and Pies  
Freshly Brewed Regular & Decaffeinated Torrefazione Italia Coffee*

**Tazo** Regular & Herbal Tea

. . . 33.95 per person

*Additional Entrée Selections. . . 3.95 per person*

*Add Top Sirloin Carving Station . . . 5.95 per person  
(Minimum of 30 people)*

**SALADS**

*Caesar Salad with Parmesan Cheese & Garlic Croutons*  
*Farro Salad with Olives, Garlic, Roasted Tomatoes and Shaved Red Onions*  
*Greek Salad with Feta Cheese and Kalamata Olives*  
*Marinated Chick Pea Salad with Roasted Butternut Squash, Basil,  
Toasted Macadamia Nuts and Roasted Red Peppers*  
*Variegated Organic Tomato & Baby Bocconcini Salad with Basil Vinaigrette*

**PLATTERS**

*Antipasto Platter including, Grilled Mediterranean Vegetables with a Collection of  
Mixed Marinated Olives*  
*Sliced Mediterranean Deli Meats Presented with Pickles and Marinated Vegetables*

**Choose two Entrees:**

*Baked Marinated Wild Salmon with Hand Cut Salsa*  
*Grilled Beef or Chicken Kabobs with Sweet Peppers, Mushrooms and Tzaziki Sauce*  
*Lemon and Garlic Marinated Braised Lamb Shoulder in a Tomato-Olive Jus*  
*Grilled, Marinated Chicken Breast with Pine Nuts & Fried Capers,  
Black Olive Cream Sauce*  
*Tri-Colour Cheese Tortellini Baked with Three Cheeses, Sweet Basil Tomato Sauce*

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*Roasted Mediterranean Vegetables*  
*Roasted Greek Style Potatoes*  
*Focaccia & Pita Bread Basket*

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**CARVING STATION**

*Roasted Leg of Lamb marinated and stuffed with Rosemary, Olive Oil & Garlic*  
*Or*  
*Roasted Top Sirloin Au Jus*

**DESSERT**

*Chef's Selection of Cakes, Flans and Pies*  
*Assorted Mini Pistachio Baklava Confections*  
*Seasonal Fresh Fruit Cascade with Decorative Centre piece*  
*Freshly Brewed Regular & Decaffeinated Torrefazione Italia Coffee*

**Tazo** Regular & Herbal Tea

. . . 35.95 per person

**SALADS**

*Eight Handpicked Baby Lettuces with Assorted House Made Dressings  
Roasted Beetroot and Fennel with Goat Cheese with Orange Vinaigrette  
Tri-Colour Baby Nugget Potato Salad with Egg and Dijon Mustard  
Carrot and Raisin Slaw handcrafted in a Honey and Grainy Dijon Dressing*

**PLATTERS**

*Chilled Seafood Presentation including Poached BC Salmon with Lemon & Dill Crème Fraîche, Saffron  
Clams, Pernod Mussels and Sweet Gulf Shrimp  
Sliced Deli Meat Display, with Pickled Vegetables and Mixed Olives  
Garden Vegetable Basket with Chef's Seasonal Vegetable Dip*

**Choose two Entrees:**

*Grilled Chicken Breast with Forest Mushrooms in Rosemary Marsala Cream  
Duo of Shrimp and Basa in Brandy Lobster Sauce with Scallion Coulis Drizzle  
Pan Seared BC Wild Salmon with Braised Leek Fondue  
Slow Roasted, Maple Glazed Rosemary Pork Loin with Apple Brandy Demi Glaze  
Tri Coloured Cheese Tortellini baked with Three Cheeses in an Italian Sausage  
Tomato Herb Ragout  
Spinach & Cheese Baked Cannelloni with Parmesan Cheese and Béchamel Sauce  
Handmade Baked Lasagna (meat or vegetarian available)*

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*Steamed Six Vegetable Entourage tossed in Garlic Honey Butter  
Tri-Coloured Roasted Baby Nugget Potatoes tossed with Fresh Herbs  
Basket of assorted freshly baked Bread Rolls & Butter*

**CARVING STATION**

*Baron of Beef with Caramelized Shallot Demi Glaze  
or  
Bone in Saskatchewan Ham glazed with Rosemary & Maple Syrup*

**DESSERT**

*Seasonal Fresh Fruit Cascade with Decorative Centrepiece  
Chef's Selection of locally produced Cakes, Flans and Pies  
Canadian and International Cheese with Crackers, Seasonal Berries and garnished with Assorted Dry Fruits  
Freshly Brewed Regular & Decaffeinated Torrefazione Italia Coffee*

**Tazo** Regular & Herbal Tea

... 41.95 per person

# Plated Dinner Menu

<b>Entrees:</b>	<b>Two Courses</b>	<b>Three Courses</b>
<b>Wild Mushroom Mousse Stuffed Chicken Breast</b> <i>Goat Cheese Stuffed Potato Confit, Braised Fennel, Smoked Paprika Bacon Cream</i>	<b>..27.00</b>	<b>..29.00</b>
<b>Cumin Crusted Rare Albacore Tuna</b> <i>Layered Lime Butter Potato Mille Fuille, Fresh Guacamole, Broccolini, Grimrod Sauce</i>	<b>..27.00</b>	<b>..29.00</b>
<b>Braised Five Spice Short Rib</b> <i>Butternut Squash Risotto, Prosciutto Wrapped Asparagus with Boursin</i>	<b>..27.00</b>	<b>..29.00</b>
<b>Tandori Chilli Salmon</b> <i>Spaghetti Squash, Cippoline Onions, French Beans, Aloo tikkis, Raita</i>	<b>..28.00</b>	<b>..30.00</b>
<b>Marinated Grilled Herbed N.Y Strip Steak</b> <i>Tomato Cocotte stuffed with Spinach Onion &amp; Feta, Safeco Garlic PommeFrites, Thyme Demi Glace</i>	<b>..29.00</b>	<b>..31.00</b>
<b>Smoked Dutch Baby Back Ribs</b> <i>Tri Coloured Roast Nugget Potato, Cobbed Corn, Sweet Chipotle B.B.Q Sauce</i>	<b>..29.00</b>	<b>..31.00</b>
<b>Grilled Herb Dusted Port Hardy Halibut</b> <i>Sweet Potato Ravioli, Buttered Verte Asparagus, Lemon Vanilla Bean Blanquette</i>	<b>..32.00</b>	<b>..34.00</b>
<b>Fraser Valley Duck Duet</b> <i>Tea Smoked Duck Breast, Spiced Duck Sausage, Cherry Caramelized Onion Bread Pudding, Stuffed Zucchini, Dijon Poultry Fond</i>	<b>..33.00</b>	<b>..35.00</b>
<b>Seared Sablefish</b> <i>Sauteed Swiss Chard Leek and Pepper Julienne, Truffle Mashed Potato</i>	<b>..33.00</b>	<b>..35.00</b>
<b>Bacon Wrapped Beef Tenderloin</b> <i>Potato Rosti, Baby Vegetable Medley, Raspberry Glace</i>	<b>..35.00</b>	<b>..37.00</b>
<b>Citrus Lavendar Crusted Rack of Lamb</b> <i>Boursin stuffed Potato Croquette, Julienne Vegetable &amp; wilted Spinach, Honey Demi Glace</i>	<b>..37.00</b>	<b>..39.00</b>

**Please see next page for Starter and Dessert selections**

Executive Chef, Nicolas Braun, has specifically chosen these items to allow you to create your own 2 or 3 course meal.

Each meal includes freshly baked bread rolls, Torrefazione Regular or Decaffeinated Italia Coffee, Tazo Teas.

Minimum of 35 guests  
All menus must include an Entrée, the same meal is required for all guests, priced per guest

# Plated Dinner Menu

**Choose one of the following Starters:**

*Thai Coconut Vegetable Soup*

*Carrot Veloute*

*Cream of Cauliflower with Truffle Oil*

*Beaches Salad with Pomegranate Vinaigrette, Pine Nuts & Dried Cherries*

*Toasted Macadamia Nut Salad with Feta Slivered Onions and Vanilla Watermelon Dressing*

*Beet Salad with Goat Cheese, Pecans and Shallot Dressing*

*Caesar Salad with Pancetta*

**Choose one of the following Desserts:**

***Crème Caramel***

***Baked Lattice Individual Apple Pie  
with Cinnamon Cream***

***Mini Fresh Berry Pavlova  
with Kiwi Coulis***

***Chocolate Ganache Pyramid Cake  
with Coffee Chantilly Cream***

***Jack Daniels Chocolate Mousse  
with Biscotti***

***Chef's Freshly Baked Cheesecake***

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Each meal includes freshly baked bread rolls, Torrefazione Regular or Decaffeinated Italia Coffee, Tazo Teas.

Minimum of 35 guests  
All menus must include an Entrée, the same meal is required for all guests, priced per guest

<b>Late Night Snack</b>	<i>... 14.95 per person</i>
<i>Chefs Selection of European Deli Meats, Pickles, Relishes, Condiments</i>	
<i>Sliced Domestic Cheeses</i>	
<i>Assorted Fresh Baked Buns</i>	
<i>Seasonal Sliced Fresh Fruit</i>	
<i>Vegetable Crudités with Seasonal dips</i>	
<i>Selection of Dessert Squares and Jumbo Cookies</i>	
<i>Potato Chips and Bar Mixture</i>	
<i>Roast Baron of Beef au jus with Carver, condiments &amp; assorted Bread Buns</i>	
<i>(Minimum 50 people)</i>	<i>... 9.95 per person</i>
<i>Chilled Seafood Platter with Salmon, Shrimp, Mussels and Clams with Lemon &amp; Chive Crème Fraîche and cocktail sauce</i>	
<i>(Serves 50)</i>	<i>... 250.00</i>
<i>House Cured, Hickory Smoked Wild Salmon Platter served with Toast Points, Red Onions, Capers &amp; Lemon Cream Cheese</i>	
<i>(serves 30)</i>	<i>... 125.00</i>
<i>Survey of Canadian, Local and International Cheese served with Assorted Crackers, garnished with Dried Fruit Grapes</i>	
	<i>... 5.75 per person</i>
<i>Assorted Fancy Finger Sandwiches (2 per person, Minimum of 20 people)</i>	
	<i>... 5.50 per person</i>
<i>Antipasto Platter including a selection of Grilled Mediterranean Vegetables Mixed Olives Pickled Vegetables, Bocconcini and Aged Balsamic Glaze (serves 30)</i>	
	<i>... 125.00</i>
<i>Charcuterie Platter includes a selection of Specialty Deli Meats, Mixed Olives, Condiments, Crostini and Crackers (serves 30)</i>	
	<i>... 135.00</i>
<i>Garden Vegetable Basket with Chef's Selection of Fresh Dips</i>	
	<i>... 3.50 per person</i>

# Wine List

## Red Wine

<b>Merlot</b> , <i>Calona Artist Series - BC</i>	<b>Bottle</b> 24
<b>Merlot VQA</b> , <i>Jackson Triggs - BC</i>	29
<b>Shiraz</b> , <i>Hardy's VR - Australia</i>	24
<b>Cabernet Sauvignon</b> , <i>Hardy's - Australia</i>	24

## White Wine

<b>UnOaked Chardonnay</b> , <i>Calona - B.C.</i>	<b>Bottle</b> 24
<b>Chardonnay VQA</b> , <i>Jackson Triggs - BC</i>	24
<b>Chardonnay</b> , <i>Hardy's - Australia</i>	24

## Champagne & Sparkling

<b>Classic Brut</b> , <i>Henkel Troken</i>	<b>Bottle</b> 38
<b>Brut Pol Roger Cuvee De Reserve</b>	130
<b>Brut Veuve Clicquot</b>	140
<b>Moet &amp; Chandon Imperioa Brut</b>	155
<b>Piccolo</b> , <i>Freixenet</i>	10

# Banquet Bar Beverages

	<b>Host Bar Pricing</b>	<b>Cash Bar Pricing</b>
	<i>Prices do not include Applicable Taxes and Service Charge</i>	<i>All Taxes Included</i>
<b>LIQUOR</b>		
<i>Regular Brands – 1oz.</i>	... 5.00	... 5.75
<i>Premium Brands – 1oz.</i>	... 5.75	... 6.50
<b>BEER</b>		
<i>Domestic Beer</i>	... 5.00	... 5.75
<i>Imported Beer</i>	... 5.75	... 6.50
<b>WINE</b>		
<i>Local Wine – 5 oz.</i>	... 5.00	... 5.75
<i>Import Wine – 5 oz</i>	... 5.75	... 6.50
<b>NON ALCOHOLIC</b>		
<i>Soft Drinks</i>	... 2.25	... 3.00
<i>Mineral Water</i>	... 2.25	... 3.00
<i>Juice</i>	... 2.25	... 3.00

*Bar Service includes Soft Drinks, Orange Juice, Tomato Juice, Clamato Juice,  
& Cranberry Juice for Mix and Fresh Garnishes*

**PUNCHES** (Serves Approx. 40)

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

*The Coast Tsawwassen Inn must supply all Alcoholic Beverages.  
Beverages may be purchased on either a host or cash-bar basis.*

*Host Bar prices listed do not include Taxes & Gratuities.*

*Host Bar – Labour charge of \$18/hr If minimum net revenue per bar is under \$200.00*

*Cash Bar – Labour charge of \$18/hr If minimum net revenue per bar is under \$250.00*

*Should the bar revenue be less than outlined above 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.*

# Audio Visual Enhancements

<i>Wireless Microphone</i>	... 80.00
<i>Lapel Microphone</i>	... 40.00
<i>LCD Projector (2600 Lumens) with 6' Screen &amp; Power Cables</i>	... 225.00
<i>Stereo Direct Box</i> <i>(Add sound to your presentation through main speaker system—Ballroom Only)</i>	... 25.00
<i>TV &amp; VCR or DVD</i>	... 50.00
<i>6ft Screen</i>	... 20.00
<i>8ft Screen</i>	... 35.00
<i>Chair Covers</i>	... 2.50 each

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

Prices subject to Taxes and Gratuities



[www.tsawwasseninn.com](http://www.tsawwasseninn.com) /604-943-8221