



# *Weddings 2010*

 **The Coast  
Tsawwassen Inn**

Delta's Premium All-Suite Hotel

Recipient of the 2005, 2006 & 2007 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.
- \* Book ten hotel rooms and a wedding reception with a minimum of 100 guests and the Bride & Groom will receive a Gift Certificate for Dinner for 2 in Beaches Restaurant to celebrate your 1st Wedding Anniversary.

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 CANAPÉS**

	<i>per dozen</i>
<i>Country Style Sausage Rolls</i>	... 19.95
<i>Spring Rolls with Plum Sauce</i>	... 19.95
<i>Chicken Wings, choice of style (Hot, Honey Garlic or Teriyaki)</i>	... 19.95
<i>Mini Samosas with Mango Chutney</i>	... 19.95
<i>Leek &amp; Emmental Mini Quiches</i>	... 19.95
<i>Chicken Satay with Peanut Sauce</i>	... 21.95
<i>Teriyaki Beef Skewer</i>	... 21.95
<i>Bison Sliders with Red Current Mayonnaise</i>	... 21.95
<i>Pan Seared Vegetable Pot Sticker with Chili Soy Dip</i>	... 22.95
<i>Pan Seared Pork and Vegetable Pot Sticker with Chili Soy Dip</i>	... 22.95
<i>Bacon Wrapped Scallops</i>	... 24.95
<i>Mini Crab Cakes with Cilantro Mayonnaise</i>	... 25.95
<i>Grilled Garlic Pesto Prawn Brochette</i>	... 26.95

## **COLD CANAPÉS**

	<i>per dozen</i>
<i>Kalamata Olive and Tomato Tapenade on Crouton</i>	... 19.95
<i>Prosciutto and Melon</i>	... 19.95
<i>Watermelon Cube, Balsamic Reduction and Cardamon Dust</i>	... 19.95
<i>Cucumber Rounds with Chipotle Cream Cheese</i>	... 19.95
<i>Tomato &amp; Bocconcini on a Baguette Crouton</i>	... 20.95
<i>B.B.Q. Duck with Hoisin Sauce on Crisp Rice Cracker</i>	... 20.95
<i>Candied Pecan and Chevre Cheese on Endive</i>	... 20.95
<i>Cherry Tomato filled with Smoked Salmon Cream Cheese with Lime Vinaigrette</i>	... 21.95
<i>Smoked Salmon Rose on Pumpernickel Bread</i>	... 23.95
<i>Prawn Cocktail served on a Skewer with Tequila Lime Cocktail Sauce</i>	... 25.95
<i>Tuna Poke in Wonton Cups</i>	... 25.95
<i>Lobster Salad in Cucumber Squares</i>	... 34.95

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

**PLATTERS & SALADS**

*Gathered Greens with Assorted Dressings*  
*Carrot and Raisin Salad*  
*Vegetable Crudités with Blue Cheese Dip*  
*Tomato & Cucumber Salad with Oregano Feta Cheese*  
*Pasta Salad with Crisp Vegetables and Sun-dried Tomato Dressing*

**ENTREES**

*Your choice of the following:*

*Grilled Chicken Breast with Forest Mushrooms in a Rose Tomato Sauce*  
*Baked Salmon with Braised Leek Fondue*  
*Pan Seared Basa Fillets with Red Thai Curry Sauce*  
*Slow Roasted Pork Loin with Wine Cherry Sauce*  
*Cheese Tortellini in a Sweet Basil Tomato Sauce*

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*Choose one of the following:*

*Roasted Garlic & Parsley Potatoes*  
*Jasmine Rice*

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*Vegetable Bouquetiere tossed in Garlic & Honey Butter*  
*Basket of assorted fresh baked Bread Rolls & Butter*

**DESSERT**

*Seasonal Fresh Fruit*  
*Assorted Cakes, Flans & Pies*

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*Freshly Brewed Torrefazione Italia Regular & Decaffeinated Coffee*  
***Tazo** Regular & Herbal Tea*

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*Two Entrée Selections . . . 33.95 per person*  
*One Entrée Selection . . . 30.95 per person*

*Add Baron of Beef Carving Station . . . 5.95 per person*

# Mediterranean Dinner Buffet

## PLATTERS & SALADS

*Caesar Salad with Parmesan Cheese & Garlic Croutons*  
*Greek Salad with Feta Cheese and Kalamata Olives*  
*Tomato & Bocconcini Salad with Basil Vinaigrette*  
*Grilled Mediterranean Vegetables with Mixed Olives*  
*Mediterranean Deli Meats with Pickled Vegetables*

## ENTREES

*Choose two of the following:*

*Baked Wild Salmon with Salsa Vera*  
*Grilled Beef or Chicken Kabob with Sweet Peppers & Mushroom, Tzaziki Sauce*  
*Oven Roasted Pork Loin with Tomatoes, Anchovies, Olives and Garlic*  
*Pan Seared Chicken Breast with Goat Cheese, Artichoke & Sun-dried Tomato Sauce*  
*Cheese Tortellini with a Sweet Basil Tomato Sauce*

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*Ratatouille*

*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 with Caramelized Pearl Onion Demi*

## DESSERT

*Assorted Cakes, Flans & Baklava*  
*Seasonal Fresh Fruit*  
*Local & Imported Cheese Platter with Assorted Crackers, Garnished with Dried Fruits*

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*Freshly Brewed Torrefazione Italia Regular & Decaffeinated Coffee*

*Tazo Regular & Herbal Tea*

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*... 35.95 per person*

Prices subject to Taxes and Gratuities

 **The Coast  
Tsawwassen Inn**

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

**PLATTERS & SALADS**

*Seafood Display, Poached BC Salmon with Lemon & Dill Crème Fraîche, Clams, Mussels, Shrimp with Cocktail Sauce  
Sliced Deli Meats with Pickled Vegetables and Mixed Olives  
Thai Glass Noodle Salad with Crisp Vegetables, Cilantro and Thai Dressing  
Potato Salad with Egg and Dijon Mustard  
Carrot and Raisin Salad  
Gathered Greens with Assorted Dressings  
Vegetable Crudités with Ranch Dip*

**ENTREES**

*Choose of two of the following:*

*Grilled Chicken Breast with Mushroom Ragout Sauce  
Baked Ling Cod with Brandy Lobster Sauce  
Pan Seared BC Wild Salmon with a Rosemary Infused Blueberry Sauce  
Slow Roasted Pork Loin with Wine Cherry Sauce  
Italian Sausage Tortellini with Sweet Basil Tomato Sauce  
Spinach & Cheese Cannelloni with a Tomato Rose Sauce  
Vegetarian Lasagne*

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*Vegetable Bouquetiere tossed in Garlic & Honey Butter  
Roasted Potatoes tossed in Spring Herbs & Bacon  
Basket of assorted freshly baked Bread Rolls & Butter*

**CARVING STATION**

*Roast Baron of Beef with Caramelized Pearl Onion Demi  
or  
Bone in Ham glazed with Rosemary & Maple Syrup*

**DESSERT**

*Seasonal Fresh Fruit  
Assorted Cakes, Flans & Pies  
Local & Imported Cheese Platter with Assorted Crackers, Garnished with Dried Fruits*

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

*... 41.95 per person*

# Plated Dinner Menu

**Choice of one Appetizer**

*Chef's Daily Soup*

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

*Baked Brie in Filo with Oyster Mushroom and Red Pepper Emulsion*

*Roasted Butternut Squash Soup with Coconut Milk Garnished with Dill Cream*

*Crisp Romaine Hearts, Curried Caesar Dressing with Asiago Cheese & Red Grapes*

*Tomato & Bocconcini Salad with Fresh Basil, Balsamic Reduction*

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

| <b>Entrees:</b>                                                                                                         | <b>Two Courses</b> | <b>Three Courses</b> |
|-------------------------------------------------------------------------------------------------------------------------|--------------------|----------------------|
| <b>Wild Mushroom Ravioli</b><br><i>Tomato Sauce, Basil Pesto &amp; Balsamic Reduction</i>                               | ..25.95            | ..27.95              |
| <b>Maple Chili Glazed Pork Chop</b><br><i>Sweet Potato Mash with Mango Papaya Salsa</i>                                 | ..27.95            | ..29.95              |
| <b>Braised Fraser Valley Chicken Breast</b><br><i>Goat Cheese, Artichoke &amp; Sun-dried Tomatoes, Saffron Rice</i>     | ..27.95            | ..29.95              |
| <b>Pan Seared Wild Salmon</b><br><i>Roma Tomato, Pinenuts &amp; Sweet Pepper Compote, Parmesan Polenta Cake</i>         | ..27.95            | ..29.95              |
| <b>Grilled New York Striploin</b> * served medium rare<br><i>Braised Pearl Onion Red Wine Sauce, Confit Garlic Mash</i> | ..28.95            | ..30.95              |
| <b>Koma Style Lamb Shank</b><br><i>Braised with Ginger, Cinnamon, Garlic, Garam Masala Sauce, with Basmati Rice</i>     | ..28.95            | ..30.95              |
| <b>Beef Tenderloin</b> * served medium rare<br><i>Truffle jus &amp; Potato Dauphin</i>                                  | ..34.95            | ..36.95              |

**Choice of one Dessert**

*Maple Crème Caramel*

*Chocolate Hazelnut Mousse Cake*

*Chef's Choice Cheesecake*

*Tiramisu Tore with Espresso Anglaise*

*Belgian Chocolate Fudge Cake with Raspberry Sauce*

*Apple Galette Tart with Cinnamon Cream*

Prices subject to Taxes and Gratuities

## **Late Night Snack**

*Chefs Selection of European Deli Meats, Pickles, Relishes, Condiments  
Sliced Domestic Cheeses  
Assorted Fresh Baked Buns  
Seasonal Sliced Fresh Fruit  
Vegetable Crudite with Ranch Dip  
Selection of Dessert Squares and Jumbo Cookies  
Potato Chips and Bar Mixture*

*... 14.95 per person*

*Baron of Beef or Lamb Leg Roast, with Carver, & Assorted Bread Buns*

*... 11.95 per person*

*Chilled Poached Salmon with Lemon & Chive Crème Fraîche*

*... 6.95 per person*

*Whole Smoked Wild Salmon with Rye Bread, Red Onions, Capers & Lemon Cream*

*... 6.95 per person*

*Local & Imported Cheese Display  
served with Assorted Crackers & garnished with Grapes*

*... 5.75 per person*

*Vegetarian Antipasto Platter includes a selection of the following:  
Marinated Artichokes, Peppers, Eggplant, Mushrooms, Balsamic Onions,  
Black Olives, Bocconcini served with Assorted Crackers*

*... 5.00 per person*

*Vegetable Crudités Tray  
with choice of Dip - Blue Cheese, Ranch, Garlic or Hummus*

*... 2.95 per person*

# Wine List

## Red Wine

|                                                               | Bottle |
|---------------------------------------------------------------|--------|
| <b>Merlot</b> , <i>Calona Artist Series - BC</i>              | 24     |
| <b>Merlot VQA</b> , <i>Jackson Triggs - BC</i>                | 29     |
| <b>Shiraz</b> , <i>Hardy's VR - Australia</i>                 | 24     |
| <b>Cabernet Sauvignon Grenache</b> , <i>Chamarre - France</i> | 32     |

## White Wine

|                                                              | Bottle |
|--------------------------------------------------------------|--------|
| <b>UnOaked Chardonnay</b> , <i>Calona - B.C.</i>             | 24     |
| <b>Chardonnay VQA</b> , <i>Jackson Triggs - BC</i>           | 24     |
| <b>Chardonnay</b> , <i>Hardy's - Australia</i>               | 24     |
| <b>Chardonnay Sauvignon Blanc</b> , <i>Chamarre - France</i> | 32     |

## Champagne & Sparkling

|                                            | Bottle |
|--------------------------------------------|--------|
| <b>Classic Brut</b> , <i>Henkel Troken</i> | 38     |
| <b>Brut Pol Roger Cuvee De Reserve</b>     | 130    |
| <b>Brut Vieuve 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><br><i>Prices do not include Applicable<br/>Taxes and Service Charge</i> | <b>Cash Bar Pricing</b><br><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><br><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