



The Luxury Package

Price: C\$155.00

WINE & PUNCH

Complimentary passed champagne punch to all guests
1 Bottle of House Red & House White wine (per table) served during dinner service

COCKTAIL HOUR PASSED CANAPES

Prosciutto wrapped asparagus
Tomato bruschetta, fresh basil, shaved aged parmesan, crostini
Coconut crusted prawns, Thai sweet chili sauce
Vegetarian spring rolls, Thai sweet chili sauce
Pan seared Wagyu beef gyozas, ponzu glaze, scallions

The Springs Fresh Seafood Station

Chilled poached tiger prawns, marinated mussels, seared tuna

DINNER BUFFET

Artisan Bread Rolls & Butter

Salads | **SELECT 3**

Caesar salad, brioche croutons, parmigiano reggiano, house made dressing
Traditional Greek salad, tomatoes, cucumbers, red onion, red peppers, Kalamata olives, feta cheese,
fresh oregano, Greek dressing
Springs salad, organic greens, cucumbers, candied pumpkin seeds, blueberries, strawberries,
passion fruit vinaigrette
Roasted street corn salad, red peppers, pickled onions, cojita cheese, organic greens, pico de gallo,
cilantro, chili lime dressing
Spinach & orzo salad, chickpeas, grape tomatoes, scallions, chopped parsley, herb vinaigrette
Broccoli slaw salad, red cabbage, carrots, dried cranberries, sesame seeds, toasted almonds,
sesame soy ginger dressing

Tsawwassen Springs

Beet & arugula salad, candied pecans, pickled onions, goat cheese crumble, sherry vinaigrette
Roasted cauliflower salad, organic greens, crispy chickpeas, pickled onion, turmeric, pomegranate
seeds, tahini lemon dressing

Vietnamese rice noodle salad, marinated tofu, pickled carrots & peppers, cucumbers,
scallions, sesame seeds, mint, sweet chili lime dressing

Mediterranean penne pesto salad, red onion, grape tomatoes, feta cheese, basil, parmigiano
reggiano

Fingerling potato salad, smoked bacon, stone ground mustard & thyme dressing

Pasta | **SELECT 1**

Spinach & ricotta cannelloni, rose sauce, gratin

Italian sausage penne, San Marzano tomatoes, fresh basil, parmigiano reggiano

Classic mac & cheese, herb panko crust

Wild mushroom ravioli, roasted mushrooms, herb butter sauce

Penne rose, San Marzano tomatoes, roasted garlic, spinach, parmigiano reggiano

Smoked salmon penne, green peas, dill, cream sauce

Penne carbonara, baby shrimp, green peas, smoked bacon, white wine cream sauce

Spinach & artichoke penne, roasted cherry tomatoes, pesto cream sauce

Vegetables | **Select 1**

Sauteed seasonal market vegetables, fresh herbs

Roasted root vegetables, honey maple glaze

Potatoes / Rice | **Select 1**

Roasted olive oil & rosemary new potatoes

Scalloped potatoes au gratin

Traditional mashed Yukon Gold potatoes

Scented Jasmine rice, ginger, kaffir lime

Basmati rice pilaf, vegetables, currants

Vegetarian | **Select 1**

Cauliflower gratin, cream, panko, parmigiano reggiano

Thai green curry, cauliflower, mushrooms, grape

Tsawwassen Springs

tomatoes, water chestnuts, red peppers, baby peas,

coconut milk, Jasmine rice

Entrees | Select 3

Poultry

Roasted chicken breast, wild mushroom, pearl onions, sherry pan jus

Chicken piccata, lemon, capers, garlic, parsley

Roasted chicken breast, tarragon, mustard, cream

Slow roasted BBQ glazed chicken breast

Oven-roasted turkey breast, dijon & herb rubbed, turkey gravy, cranberry sauce

Fish

Roasted salmon, braised leeks, Chardonnay tarragon cream

Glazed maple soy salmon, sesame, scallions

Roasted salmon, lemon dill butter sauce

Miso glazed Pacific cod, shiitake mushroom broth

Ginger lemon rockfish, sesame seeds, scallions

Beef Carvery

Slow roasted baron of beef, herb crusted, horseradish, beef jus

Dessert

Seasonal fresh fruit platter

The Sweet Tooth Buffet, a selection of gourmet mini desserts

Freshly brewed signature coffees & organic teas

All wedding packages include:

Day of Wedding Coordination

Bridal Room

1 Hour Ceremony Rehearsal

Chair Covers

*See our Wedding Package for a full list of inclusions