

The Luxury Package

Price:C$155.00

WINE & PUNCH

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

COCKTAIL HOUR PASSED CANAPES

Proscuitto 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, parmigianno 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, tumeric, 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, parmigianno 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, parmigianno reggiano
Classic mac & cheese, herb panko crust
Wild mushroom ravioli, roasted mushrooms, herb butter sauce
Penne rose, San Marzano tomatoes, roasted garlic, spinach, parmigianno 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, parmigianno reggiano
Thai green curry, cauliflower, mushrooms, grape

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