

TIGH-NA-MARA BANQUET MENU



TASTE THE DIFFERENCE.

All prices are exclusive of applicable taxes & gratuities
Valid January 1, 2019 to December 31, 2019
Subject to change

RECEPTION

*Chef's Note: A general rule for quantities are as follows:
6 to 8 pieces per person for a pre-dinner reception
8 to 12 pieces per person for a reception
12 to 18 pieces per person for a dinner reception*

Minimum 2 dozen per selection

COLD CANAPÉS

Qualicum Brie Crostini & Balsamic Drizzle (Vegetarian)
Sesame Crusted Tuna with Wasabi Cream & Pickled Ginger On Crostini
Wild Pacific Smoked Salmon & Spinach Pinwheels
Duck Breast & Fig Jam Herb Cream Cheese On Crostini
Black Tiger Prawns with Horseradish Cream (GF)
Roasted Vegetable Basil Cream Pinwheels (Vegetarian)
34 per dozen



HOT HORS D'OEUVRES

Coconut Prawns Sweet Chili Lime Sauce
Risotto Bullets with Basil & Fontina Cheese (Vegetarian)
Mini Beef Wellington Horseradish Cream
Shrimp Purse with Asian Dipping Sauce
Vegetable Spring Roll Ginger Plum Sauce (Vegetarian)
Scallops Wrapped in Smokey Bacon with Horseradish Cream
Tandoori Spiced Chicken Satays with Spicy Mango Chutney (GF)
Spiced Chicken Sate Coconut Lime Peanut Sauce (GF)
Tempura Artichokes Smoked Paprika Aioli (Vegetarian)
34 per dozen



CHEF'S SELECTION

A selection of the above hot hors d'oeuvres & cold canapés 32 per dozen

RECEPTION PLATTERS

Minimum 15 guests

CRUDITÉ PLATTER

A Selection of Fresh Cut Vegetables with Curried Sour Cream & Tangy Ranch Dips
4.25 per person

BAKED BREADS & SPREADS

Roast Garlic Hummus, Spinach & Artichoke, Spicy Pumpkin Dips
Selection of Crackers & Baked Breads
6.25 per person

SLICED SEASONAL FRESH FRUIT

Accompanied with a Yogurt Dip
6.25 per person

DOMESTIC & INTERNATIONAL CHEESES

Aged Cheddar, Swiss, Brie & Blue Cheese
Selection of Crackers, Fresh Seasonal Fruit & Crusty Baguette
8.75 per person

ARTISAN SANDWICHES

Assorted Variety / 1.5 Sandwiches Per Person
All on Rustic Baguette

Ham Pommery Apple Chutney & Havarti

Egg Salad Green Onion & Celery

Roasted Beef Blue Cheese Horseradish Aioli

Chicken Roast Red Peppers, Honey & Brie

Vegetarian Roast Red Peppers, Onion, Cucumber & Roast Garlic Hummus

11.50 per person

WINGS, WINGS & MORE WINGS!

6-8 wings per person
Choice of Mild, Medium or Hot Sauce & Honey Garlic, Chicken Wings
Served with Blue Cheese Dip
13.25 per person

ANTIPASTO PLATTER

Cured Italian Meats, Olives & Grilled Vegetables, Focaccia, Flatbread & Savoury Bread Sticks,
Savoury Jam, Spicy Mustard
8.50 per person

CHARCUTERIE

Salami, Sausages, Smoked Salmon, Selection of Pickles, Olives, Beets, Artichoke Hearts, Sweet Peppers,
Fruit Chutney, Flat Breads & Crackers
13.25 per person

RECEPTION ENHANCEMENT FOOD STATIONS

Minimum 30 people per station

"MINI" SLIDER STATION

2.5 pieces per person
Tigh-Na-Mara Signature Beef Sliders
Smoked BBQ Sauce
Legendary Pulled Pork Sliders
Sweet Citrus Sauce
Vegetarian Sliders
14.25 per person

MAC & CHEESE

Smoked Gouda Cheese, Canadian Aged Cheddar,
Bacon, Roasted Garlic, Green Onion, Caramelized
Onions, Ketchup & Sriracha Hot Sauce on side
11.75 per person

SAVORY MINI WAFFLES

2.5 pieces per person
Choose 2 of the Following Toppings:
Pulled Pork with Blueberry BBQ Sauce
Chipotle Chicken Alfredo
Braised Beef with Peppercorn Sauce
15 per person

Optional Chef in Attendance **

PASTA BAR

Penne, Cheese Tortellini & Linguine Pastas,
Marinara, Pesto & Cream Sauces,
Sun-dried Tomatoes, Olives, Red Onion,
Bell Peppers, Roast Garlic, Capers,
Field Mushrooms, Baby Shrimp,
Chorizo & Parmesan Cheese
13.75 per person

Optional Chef in Attendance **

RISOTTO ACTION STATION

Chef Attended. Served with a Selection of Toppings.
Charred Red Pepper, Artichoke Hearts,
Roasted Asparagus, Wild Mushrooms, Peas, Olives,
Shrimp, Asiago & Romano Shaved Cheese,
Herb Crusted Bread Sticks
13.75 per person

SHELLFISH STATION

1 pound per person
Clams & Mussels, Freshly Steamed with Tomato,
Garlic, White Wine, Herbs
Market Price

** 53 per Chef per 50 people
1 chef required per 50 people

FOOD STATIONS

TOWER OF BLACK TIGER PRAWNS

Marinated in Fresh Herbs & Garlic
Served with Lemons, Spicy Cocktail Sauce,
Mango Curry Dip
Available in increments of 50 pieces at 132/tower

PRAWN SAUTÉ STATION

Minimum 50 guests
Sautéed Black Tiger Prawns with Herbs,
Garlic & White Wine
Wild Mushroom Risotto,
Garlic Herb Bread Sticks
Roasted Red Pepper Coulis
15.75 per person
(based on 5 prawns per person)

53 per Chef per 50 people
1 chef required per 50 people

SWEET STATIONS & RECEPTION ENHANCEMENTS

Minimum 50 people per station

DECADENT CHOCOLATE FOUNTAIN

Rich Belgian Chocolate, Fresh Seasonal Fruit, Cookies, Marshmallows, Rice Krispie Squares,
Sponge Cake Pops & Whipped Cream
Reception 18 per person

COOKIE BAR

4 pieces per person
Assortment of Freshly Baked Cookies
Double Chocolate, Chocolate Chip, White Chocolate Macadamia & Biscotti
7.50 per person

MINI DONUT STATION

4 pieces per person
House Baked Assortment of Traditional Old Fashioned Plain, Chocolate Dip, Frosted Mini Donuts,
Assortment of Mini Donut Bites
7.50 per person

S'MORES STATION

4 pieces per person
Chef Attended Live Fire Baked on Wood Bench, Graham Cracker, Dark Chocolate,
House Made Roasted Vanilla Marshmallow
12.75 per person

PLATED DINNERS

THREE COURSE

Add 4 per person for a four course

Maximum 120 people

STARTERS

Select 1 For Three Course, 2 For Four Course for the Group

Roma Tomato Bisque Sage Crème Fraîche

Wild Mushroom Bisque Basil Crème Fraîche

Carrot Ginger (Vegan, Lactose Free)

Garden Salad Cherry Tomatoes, Cucumber, Peppers, Carrots, White Balsamic Vinaigrette

Classic Greek Salad Crumbled Feta, Kalamata Olives, Olive Oil, Basil & Red Onions

Roasted Chickpea & Quinoa Tabouleh Salad Mint, Cucumber, Tomato, Green Onion, White Balsamic Dressing

Caesar Salad Crisp Romaine Hearts, Roast Garlic Dressing, Parmesan Cheese & Garlic Focaccia Croutons

Broccoli & Grape Salad Sweet Red Onion, Roasted Pumpkin Seed, Honey Ginger Yogurt Dressing

ENTRÉE

Select 1 For The Group

Served with Seasonal Vegetables & Rosemary Herb Roasted Potatoes

Wild Pacific Cedar Salmon Baked with Maple Ginger Glaze 49

Canadian AAA Sirloin Steak Served Medium with Blue Cheese & Peppercorn Cream 51

Chicken & Salmon Duo Grilled Chicken Breast & Wild Sockeye Salmon with a White Wine Butter Sauce 53

Rotisserie Cornish Hen Rosemary Jus 48

Braised Beef Short Rib Barley Risotto, Smoked Shallot, Yam Purée, Beef Jus Reduction 54

Potato Gnocchi Roasted Peppers, Mushrooms, Eggplant, Tomato Herb Purée, Parmesan Cheese 42

Vancouver Island Rock Cod Baked with Arugula, Herb Pesto, Seared Prawns 45

DESSERTS

Select 1 for the Group

Chocolate Ganache Tart, Raspberry Compote

Cheesecake with a Chocolate Graham Wafer Crust with Berry Compote

Red Velvet Cake with a Rich Cream Cheese Icing

Chocoholics Sweet Tooth Dark, White, Milk Chocolate Mousse

Apple Pie Home-made, Crumble Topping

Includes Freshly Brewed Free Trade Organic Coffee & Assorted Premium Teas

A multiple choice of entrée only available for groups of 100 guests or less

Choices confirmed 72 hours ahead

A 4.25 per person surcharge applies for additional choice of entrée to a maximum of 3 choices

A 12 surcharge will apply for a choice of at the table, to a max of 3 choices

All children's meals are 1 choice for entire party

All guests will enjoy the same starter & dessert

CUSTOM STARTER OPTIONS

West Coast Seafood Chowder Teaming with Mussels, Clams & Wild Salmon

Grilled Asparagus Shaved Parmigiano & Citrus Vinaigrette

Sesame Crusted Ahi Tuna Carpaccio with Wasabi Cream

Crab & Shrimp Cake Citrus Aioli

Add 4.25 per person

CUSTOM ENTRÉE OPTIONS

Surf & Turf Duo of Baseball Cut Beef Strip Loin & Jumbo Tiger Prawns Skewered on Sugar Cane, Merlot Demi-Glace
55 per person

SEASONAL DESSERT CHOCOLATE TRIO

Add 3 per person

DIETARY OPTIONS, FOR BUFFETS & PLATED

Please note, since all our dishes are prepared to order, our kitchen operation may involve shared cooking and preparation areas. While we will do our best to meet any dietary or allergy restrictions, we cannot guarantee that any menu item can be completely free of allergens.

Add 4.25 Per Plate

VEGAN, GLUTEN FREE, LACTOSE FREE

Roast Cauliflower & Spiced Lentils Spinach Curry Sauce (Vegan, Gluten Free, Lactose Free)

Vegetable Ragoût Grilled Balsamic Glazed Portobello Mushroom on a Wilted Spinach & Tofu Ragoût (Vegan, Lactose Free, Gluten Free)

Roasted Vegetable Curry Chickpea, Coconut Milk, Curry Spices, Basmati Rice (Vegan, Lactose Free, Gluten Free)

Stuffed Braised Pepper Lentils, Sundried Tomato, Olives, Capers, & Fresh Thyme (Vegan, Lactose Free, Gluten Free)

Wild Rice Pancake Black Bean, Roasted Corn Salsa (Vegan, Lactose Free, Gluten Free)

Due to severity of certain allergies & dietary restrictions we suggest a fresh fruit plate for dessert. For large groups, please choose one item above for your vegetarian or allergy option

WHITE RIVER DINNER BUFFET

Minimum 25 guests

Includes Freshly Brewed Free Trade Organic Coffee & Assorted Premium Teas

Selection of Freshly Baked Rolls

Seasonal Vegetable Platter, Tangy Ranch Dip

Garden Salad Cherry Tomatoes, Cucumber, Peppers, Carrots, White Balsamic Vinaigrette

Roasted Chickpea & Quinoa Tabouleh Salad Mint, Cucumber, Tomato, Green Onion, White Balsamic Dressing

Caesar Salad Crisp Romaine Hearts, Roast Garlic Dressing, Parmesan Cheese & Garlic Focaccia Croutons

HOT DISHES

Select Two of the Following:

Braised Moroccan Chicken Roasted Vegetables, Aromatic Spices, Dates

Vegetable Ratatouille Eggplant, Peppers, Tomato, Garlic, Fresh Herbs

Roast Pork Loin Balsamic Fig & Oven Roasted Tomatoes

Bacon Wrapped Meatloaf Beef, Pork, Wild Mushrooms with a Brown Sugar Apple Cider Glaze

West Coast Seafood Medley Salmon, Cod & Mussels in Tarragon Cream

Curried Butter Chicken Coconut Basmati Rice

Sockeye Salmon Maple Ginger Glazed

Rosemary & Thyme Roasted Baby Potatoes

Medley of Fresh Seasonal Vegetables

Sweet Table from our Bakery

43 per person

BUFFET ENHANCEMENTS:

Seafood Sampler Platter (25 People) Smoked Peppered Salmon, Basil Pesto Mussels in a Shell, Shrimp Salad, Scallop Ceviche, Pickled Herring, Sweet Onion, Lemon & Capers

210 per Platter

BUFFET UPGRADE:

Slow Roasted AAA Prime Rib of Beef Pan Jus & Creamy/Hot Horseradish, Yorkshire Pudding

11.50 per person

GOLD RIVER BUFFET DINNER

Minimum 25 guests

Includes Freshly Brewed Free Trade Organic Coffee & Assorted Premium Teas

Selection of Freshly Baked Rolls

Antipasto Plate, Assorted Pickles, Stuffed Olives & Marinated Artichoke Hearts

Seasonal Vegetable Platter, Tangy Ranch Dip

Caesar Salad Crisp Romaine Hearts, Roasted Garlic Dressing, Parmesan Cheese & Garlic Focaccia Croutons

Garden Salad Cherry Tomatoes, Cucumber, Peppers, Carrots, White Balsamic Vinaigrette

Roasted Chickpea & Quinoa Tabouleh Salad Mint, Cucumber, Tomato, Green Onion, White Balsamic Dressing

Broccoli & Grape Salad Sweet Red Onion, Roasted Pumpkin Seed, Honey Ginger Yogurt Dressing

HOT DISHES

Select 2 of the following:

Braised Moroccan Chicken Roasted Vegetable, Aromatic Spices, Dates

Bacon Wrapped Meatloaf Beef, Pork, Wild Mushrooms with a Brown Sugar Apple Cider Glaze

Vegetable Ratatouille Eggplant, Peppers, Tomato, Garlic, Fresh Herbs

West Coast Seafood Medley Salmon, Cod & Mussels in Tarragon Cream

Baked Manicotti Spinach, Ricotta, Tomato Purée

Roast Pork Loin Balsamic Fig & Oven Roasted Tomatoes

Curried Butter Chicken Coconut Basmati Rice

Vegetable Ragoût Grilled Balsamic Glazed Portobello Mushroom on a Wilted Spinach & Tofu Ragoût

Sockeye Salmon Maple Ginger Glazed

CARVING STATION

Select 1 of the following:

- **Herb & Cracked Pepper Crusted AAA Roast Beef** with Yorkshire Pudding, Pan Jus & Creamy Horseradish
- **Whole Stuffed Salmon Wellington** Fresh Herbs, Wild Mushrooms, Shallots & Spinach
- **Dijon Mustard Crusted Smoked HoneyHam**

Rosemary & Thyme Roasted Baby Potatoes

Medley of Fresh Seasonal Vegetables

Sweet Table from our Bakery

48 per person

BUFFET ENHANCEMENTS:

Seafood Sampler Platter (25 People) Smoked Peppered Salmon, Basil Pesto Mussels in a Shell, Shrimp Salad,

Scallop Ceviche, Pickled Herring, Sweet Onion, Lemon & Capers

210 per Platter

BUFFET UPGRADE:

Slow Roasted AAA Prime Rib of Beef Pan Jus & Creamy/Hot Horseradish, Yorkshire Pudding

11.50 per person

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SOOKE RIVER BBQ DINNER BUFFET

Minimum 25 guests

Includes Freshly Brewed Free Trade Organic Coffee & Assorted Premium Teas

Corn Bread & Buttermilk Biscuits

Caesar Salad Crisp Romaine Hearts, Roasted Garlic Dressing, Parmesan Cheese & Garlic Focaccia Croutons

Garden Salad Cherry Tomatoes, Cucumber, Peppers, Carrots, White Balsamic Vinaigrette

Mediterranean Pasta Salad Tomatoes, Feta, Basil, Garden Vegetables

Classic Coleslaw Shredded Green Cabbage & Carrot

BBQ ITEMS

Pick Any Two BBQ Items

Chicken Burgers Classical Toppings

Beef Burgers Classical Toppings

Vegetable Burgers Classical Toppings

Hot Dogs

27.50 per person

Add any extra BBQ item for an additional \$5 each

Pick Any Two BBQ Items

BBQ Chicken Maple Barbeque Sauce

Double Smoked Sausage with Sautéed Onions

Pulled Pork Blueberry BBQ Sauce

Baby Back Ribs Smoked BBQ Sauce

42 per person

Add any extra BBQ item for an additional \$5 each

Pick Any Two BBQ Items

Fresh British Columbia Salmon Marinated with Fresh Herbs & Lemon

Grilled Albacore Tuna Mint, Lime & Lemon Salsa

BBQ Prawns Brushed with Garlic

AAA Strip Loin New York Cut

49 per person

Pick Any Two BBQ Items

Whole Dungeness Crab

AAA Beef Tenderloin

Ahi Tuna

Rainbow Trout

Market Price

Confirmed 30 days out

Rosemary Thyme Baked Potatoes & Sour Cream, Bacon, Chives

Seasonal Vegetables

Molasses Baked Beans

Fresh Sliced Watermelon

Sweet Table from our Bakery

BUFFET ENHANCEMENTS:

Seafood Sampler Platter (25 People) Smoked Peppered Salmon, Basil Pesto Mussels in a Shell, Shrimp Salad,

Scallop Ceviche Pickled Herring, Sweet Onion, Lemon & Capers

210 per Platter

Slow Roasted AAA Prime Rib of Beef Pan Jus & Creamy/Hot Horseradish, Yorkshire Pudding

11.50 per person

Herb & Cracked Pepper Crusted AAA Roast Beef with Yorkshire Pudding, Pan Jus & Creamy Horseradish

7.50 per person

Pan Jus to Brandy Peppercorn Sauce

2 per person

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TNM FAMILY STYLE SEAFOOD BAKE

Minimum 25 guests

Includes Freshly Brewed Free Trade Organic Coffee & Assorted Premium Teas

Crusty Rolls & Whipped Butter

Garden Salad Cherry Tomatoes, Cucumber, Peppers, Carrots, White Balsamic Vinaigrette

Classic Coleslaw Shredded Green Cabbage & Carrot

Caesar Salad Crisp Romaine Hearts, Roast Garlic Dressing, Parmesan Cheese & Garlic Focaccia Croutons

Chorizo Sausage Grilled & Served in Cast Iron Skillet

Steamed Clams & Mussels in Warm Garlic Herb Butter

Grilled Prawns Served in Cast Iron Skillet

BBQ Grilled Corn on the Cob, Seasonal Grilled Vegetables, Rosemary & Thyme Roasted Baby Potatoes

Fresh Sliced Watermelon

Make your own Strawberry Shortcake Fresh Baked Pound Cake, Vanilla Orange Marinated Strawberries,

Ginger Scented Whipped Cream

56 per person

BUFFET ENHANCEMENTS:

Local Dungeness Crab Fresh, Steamed

Market Price

Fanny Bay Oysters Shallots, Spinach & Melted Cheese

Market Price

Grilled Sockeye Salmon Lemon Dill

7.50 per person

Canadian AAA Sirloin Steak Served Medium with Blue Cheese & Peppercorn Cream

9.50 per person

LATE NIGHT SNACKS

Minimum 25 guests

LATE NIGHT BITES

Chicken Wings Each with Assorted Dips
13.25 per person

Mac & Cheese Smoked Gouda Cheese, Canadian Aged Cheddar, Bacon, Roasted Garlic, Green Onion, Caramelized Onions, Ketchup & Sriracha Hot Sauce on the Side
11.75 per person

Build Your Own Nachos Hot Cheese Sauce, Tomatoes, Shredded Cheese, Jalapenos & Black Olives, Seasoned Ground Beef
10.50 per person

Snack Attack Chips & Ranch Dip, Hummus & Pita, Tortilla Chips & Salsa, Popcorn
9.50 per person

Sandwich Platter Selection of Sandwiches on Rustic Baguette, Ham, Beef & Vegetable, Crudité Platter with Ranch Dip, Potato Chips
11.50 per person

Taco Station Shredded Lettuce, Diced Tomatoes, Sour Cream, Shredded Cheese, Seasoned Ground Beef, Soft Corn & Flour Tortillas
11.50 per person

CATERING INFORMATION

FOOD & BEVERAGE

All food & beverage arrangements must be confirmed in writing with the Resort thirty (30) days prior to the date of the event(s), or at the time of booking if within thirty (30) days.

All food & beverage served in the Resort is to be supplied by Tigh-Na-Mara, with the exception of wedding cakes. No outside Food & Beverage may be brought into the Conference Centre.

To ensure the comfort of all resort guests, speeches, photographs and entertainment are not permitted in the Restaurants. Tigh-Na-Mara is pleased to accommodate these requests in a private room.

In accordance with B.C. liquor laws, all alcoholic beverages consumed in licensed areas must be purchased by the Resort through the B.C. Liquor Distribution Branch. Liquor service is not permitted before 11:00am or after 1:00am (12:00 midnight on Sundays).

One set menu is required for all guests. We are pleased to work with any dietary concerns or food allergies in advance of the group's arrival. Substitution requests made during an event will be subject to a service charge.

Menu & room rental prices are subject to change without notice; however, menu prices will be honored sixty (60) days prior to the date of the event.

GUARANTEE

It is the responsibility of the client to advise the final guarantee to the Resort, seventy two (72) hours or three (3) business days prior to the event by 12:00 noon. In the event that a guarantee has not been provided, the final number will be based on the previously discussed attendance or the actual number attending, whichever is greater. The Resort reserves the right to provide an alternative function room best suited for the group should the number of guests attending the event or room setup differ from the original contract.

SERVICE CHARGES & TAXES

All Food & Beverage is subject to a 15% service charge. Government taxes are applicable and are subject to change without notice.

PAYMENT

A non-refundable deposit is required to confirm all functions on a definite basis. Full payment for weddings and social events is required thirty days (30) prior to the event by a credit card.

Company cheques will be accepted for payment of a group account provided a credit application is completed and credit privileges are extended. Direct billing may be arranged pending prior approval from our Accounting Department. A credit application must be submitted a minimum of thirty (30) days prior to the function date.

The Resort will process invoices within seven (7) business days. Should you wish to pay by credit card an authorization form must be provided.

CANCELLATION

Cancellation penalties and terms are outlined in your contract. All deposits are non-refundable.

CONTRACTED SUPPLIERS

Contracted services organized by the client are subject to approval by the Resort.

Contracted services, including rentals or purchases, organized by the hotel on behalf of the client are subject to final billing and a 15% Resort Administration Fee.

DAMAGE

The Client is responsible for damages to the Resort premises; by their guests, agents or independent contractors acting on their behalf, during the period the Resort premises are under their control. This includes damages to wall coverings or doorways from the use of strong tape, tacks, or other attachments for posters, flyers, or written material.

The use of confetti or sparkles is strictly prohibited. The use of such material anywhere on the Resort property will result in a clean up fee (minimum \$250).

FUNCTION SPACE

The Resort reserves the right to inspect and control all private functions.

Space reserved is based on an 8:00am-5:00pm or 6:00pm-1:00am time frame. Set up and dismantle times are to be specified at the time of booking the function. Time added to an event while on-site or changes to contracted room setups within 24 hours of a function, will be subject to a labour charge (minimum \$100).

In accordance with government legislation, all function rooms, foyers and outdoor reception spaces are designated non-smoking areas.

Open flames are not permitted in the Conference Centre. Votive candles or tea lights must be enclosed with the candle flame below the lip of the glass.

SHIPPING

As Tigh-Na-Mara Seaside Resort has very limited storage, we recommend that you arrange to have your shipment arrive no more than two (2) days prior to your event(s). Shipments with C.O.D. status will not be accepted. If goods are sent more than two (2) days prior to the event, a handling and storage fee may be applied.

Please arrange for your own Broker to avoid delays at the Border. Custom Brokerage fees are to be paid in advance or billed to your own Company address.

Please do not bill to the Resort as your shipment will become a C.O.D. order. The Resort will not accept C.O.D. orders.

Kindly arrange with the Shipping Company to have your shipment picked up from the Resort on the last day of your event. Please ensure you have filled out all the necessary information required on the bill of lading. Storage is very limited at Tigh-Na-Mara and we will not be responsible for shipments left behind. In the event you require assistance with shipping a handling fee will be applied. Arrangements for assistance must be made prior to departure with your Sales & Events Manager.

MUSIC

SOCAN (Society of Composers, Authors and Music Publishers of Canada) requires that the users of music obtain a SOCAN license to perform, or authorize others to perform, copyright music in public. The required license fee for an event with music will be charged based on the guidelines set out by SOCAN and the Copyright Act of Canada.

Re:Sound is the Canadian not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for their performance rights.

These fees, subject to change are as follows:

Room Capacity	Fee per Event – Without Dancing	Fee per Event – With Dancing
1 – 72 people	\$31.31 + taxes	\$62.64 + taxes
Up to 300 people	\$45.02 + taxes	\$90.21 + taxes

AUDIO VISUAL

Audio visual & special equipment requirements should be determined thirty (30) days prior to the date of the function. If equipment is supplied by an outside supplier the prices are subject to their confirmation. The safety & security of all equipment is the responsibility of the Client.

SECURITY

The Client is responsible for additional security that may be required for an event.

The Resort is not responsible for lost or stolen articles, loss of or damage to any article left at the Resort prior to, during or following a function.

AUDIO VISUAL EQUIPMENT

Flipcharts with Paper & Markers	\$25 per chart / day
Whiteboard & Markers	\$25 each / day
Easel	\$10 each / day
Speaker Phone (long distance additional)	\$50 per phone / day
Screen 6 foot	\$25 per screen / day
Screen 8 foot (Walbran Room only)	\$45 per screen / day
Podium	\$15 per day
Microphone Wireless Handheld	\$40 per day
Microphone Wireless Lapel	\$45 per day
Portable Sound System (for ceremony use only)	\$75 per day
Sound Hook-up	\$20 per day
LCD Projector & Screen	\$150 per day
Wireless Remote Power Point / Laser Pointer	\$20 each / day
Exhibit Tables (includes cloth & skirting)	\$20 per table / day

Tigh-Na-Mara is pleased to arrange additional AV as required.
Please ask your Sales & Events Manager for details.