



EXPERIENCES ... ABOVE & BEYOND



Banquets

DAYTIME EVENTS



Scan me

WESTWOOD PLATEAU GOLF & COUNTRY CLUB
3251 PLATEAU BLVD. COQUITLAM BC • 604-552-5114 • WWW.WESTWOODPLATEAUGOLF.COM



Banquets

DAYTIME EVENTS

Thank you for considering Westwood Plateau Golf & Country Club as a potential venue for your upcoming event. We are located in a magnificent, picturesque setting high atop Eagle Mountain in Coquitlam, BC.

Our 32,000 square foot clubhouse, which opened in 1997, has been host to a wide variety of events such as Golf Tournaments, Weddings, Corporate Meetings, Conventions and other Private Functions.

Westwood Plateau offers exceptional service and outstanding menu selections with the finest 'Above & Beyond' quality and standards.

Enclosed please find our Banquet Package for your information. Please note that the following menus are suggestions only, we will gladly customize a menu to suit your special event. We would be happy to assist you with the planning of your event.

Feel free to contact our Special Events Department with any questions.

Telephone: 604 552 5114

Email: banquet@westwoodplateaugolf.com





BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

Assorted Bagels, Muffins and Danishes
Butter and Preserves

GF Seasonal Sliced Fruit Platter

Selection of Assorted Juices

Freshly Brewed Coffee and Tea

\$15.95/guest

BANNER BREAKFAST

Assorted Banana Bread, Bagels and Muffins,
with Butter and Preserves

GF Garlic and Onion Potato Hash Browns

GF Scrambled Eggs with Ham and Green Onions

GF Selection of Low-Fat Yogurts

GF Seasonal Sliced Fruit Platter

Selection of Assorted Juices

Freshly Brewed Coffee and Tea

\$19.95/guest

PLATEAU BREAKFAST

Assorted Muffins with Butter and Preserves
Toasted Bagels and Cream Cheese

Selection of Low-Fat Yogurts

GF Garlic and Onion Potato Hash Browns

GF Crisp Bacon

Sausages

GF Parmesan Scrambled Eggs

Fluffy Blueberry Pancakes

GF Seasonal Sliced Fruit Platter

Selection of Assorted Juices

Freshly Brewed Coffee and Tea

\$28.00/guest



GF gluten free option available, ask for further details.

BRUNCH BUFFET



NORTHWEST STYLE

Breads

Mini Danish, Muffins, Croissants and Cinnamon Buns
served with Butter and Assorted Preserves

Hot Items

Your choice of one carved item
(see attached list)

Breakfast Items

Chef's Choice of Eggs Benedict

GF Roasted Potato Hash Browns tossed in Herb Butter

GF Crisp Bacon

Breakfast Sausages

GF Scrambled Eggs

Dollar pancakes served with Syrups
French Toast

Omelette Station

Your choice of:

Onions, Mushrooms, Cheese, Ham, Bacon, Green,
Onions and Peppers

Dessert

Belgian Chocolate Dipped Strawberries with
Tempered Chocolate

GF Seasonal Sliced Fruit Platter

Assorted Cookies, Tarts, Squares and Mousse Cups

Fresh Juice

Fresh Brewed Coffee and Tea

\$35.00/guest



CANADIAN BREAKFAST

Breads

Mini Danish, Muffins, Croissants and Cinnamon Buns
served with Butter and Assorted Preserves

Chilled Items

GF Fresh Vegetable Crudites with Assorted Dips
Assorted Chilled Deli Meats

GF Chilled Jumbo Prawns on Ice

Your Choice of Four Freshly Made Salads
(see attached list)

Hot Items

Your choice of one carved item
(see attached list)

Breakfast Items

GF Roasted Potato Hash Browns

GF Crisp Bacon

Breakfast Sausages

GF Scrambled Eggs

Dollar pancakes served with Syrups

Brunch Entrees

Your choice of Two Hot Entrees

Your Choice of One Pasta Entree

Your Choice of One Accompaniment

Dessert

Kids Chocolate Fountain with assorted diced fruits

Assorted Jello

Assorted Cookies, Tarts, Squares and Mousse Cups

Assorted Fruit Juice

Fresh Brewed Coffee and Tea

\$41.00/guest

GF gluten free option available, ask for further details.



BREAKFAST ACCOMPANIMENTS

ABOVE & BEYOND BUFFET

Ultimate Banana Bread/serving (2 pieces per serving)	\$5.00
Freshly Baked Warm Muffins (1 per guest) (Blueberry, Orange Cranberry, Chocolate Chip and Carrot)	\$3.00
Toasted Bagels and Cream Cheese (price/serving)	\$4.50
Warm Decadent Cookies (price/dozen) (Chocolate, Oatmeal and Peanut Butter)	\$20.00
Squares (price/dozen) (Nanaimo Bars and Decadent Brownies)	\$24.00

COLD BEVERAGES

Pitcher of Milk (6 glasses)	\$17.00
Pitcher of Juice (6 glasses)	\$21.00
Mineral Water 250 ml	\$2.95
Mineral Water 1 L	\$7.95
Canned Pop	\$2.75
Canned Juice	\$2.75

HOT BEVERAGES

Thermos of Coffee (16-20 cups)	\$25.00
Thermos of Tea (16-20 cups)	\$21.00
Urn of Coffee (75-80 cups)	\$120.00
Urn of Tea (30 cups)	\$70.00



LUNCH BUFFET

PASTA TO THE PEOPLE!

Fresh Baked Basket with Assorted Rolls and Herb Cheese Foccacia

GF Classic Caesar Salad with Spiced Croutons and Parmesan Cheese

GF Thai Noodle Salad with Chili, Lime Juice, Fish Sauce and Asian Cut Vegetables

GF Baby Spinach Salad with Sliced Almonds, Strawberries, Oranges and a Mustard Dressing

Vegetarian Lasagna Topped with Seasonal Vegetables and Three Cheeses

Symphony of Seafood with Tri-Colour Rotini in a Dill Sauce

Decadent Brownies, Nanimo Bars and Berry Pies

Seasonal Sliced Fruit Platter

Freshly Brewed Coffee and Tea

\$35.00/guest



LIGHT & HEALTHY

GF Grilled Vegetable Platter Tossed with Olive Oil, Balsamic Vinegar and Herbs

GF Thai Noodle Salad with Chili, Lime Juice, Fish Sauce and Asian Cut Vegetables

GF Baby Spinach Salad with Sliced Almonds, Strawberries, Oranges and a Mustard Dressing

GF Steamed Rice with Coriander and Curry Spices

GF Steamed Salmon with Oranges, Peppercorns and Green Onions

Shanghai Stir Fried Chicken with Ginger and Vegetables, Served on a Bed of Chow Mein Noodles

GF Seasonal Fresh Fruit and Berries

Freshly Brewed Coffee and Tea

\$35.00/guest

GF gluten free option available, ask for further details.

POT LUCK LUNCH

Fresh Bread Basket with Assorted Rolls and Foccacia

Plateau Potato Salad with Chives and Bacon Bites

Thai Noodle Salad with Chili, Lime Juice, Fish Sauce and Asian Cut Vegetables

Baby Spinach Salad with Sliced Almonds, Strawberries, Oranges and a Mustard Dressing

Pork and Vegetable Gyoza

GF Mexican Fried Rice with Bell Peppers, Tomatoes, Jalapenos, Chicken and Paprika

GF Seasonal Vegetables with Garlic and Ginger

GF Steamed Salmon with Sweet Chili Cream

GF Braised Chicken with Tomato Sauce

GF Seasonal Fresh Fruit and Berries

Freshly Brewed Coffee and Tea

\$37.00/guest

LUNCH BUFFET



SILVER BUFFET

Assorted Buns and Rolls with
Butter on Each Individual Guest Table

Chilled Items

GF Fresh Vegetable Crudités with Assorted Dips

Your Choice of Three Fresh Made Salads
(see attached list)

Hot Items

Choice of Two Hot Entrees

Choice of One Pasta Entrée

Choice of One Accompaniment
(see attached list)

GF Cornucopia of Mixed Seasonal
Vegetables with Orange Essence

Decadent Desserts

GF Seasonal Sliced Fruit Platter

Assortment of Fresh Baked Cheesecakes and Berry Pies

Freshly Brewed Coffee and Tea

\$40.00/person



GOLD BUFFET

Assorted Buns and Rolls with
Butter on Each Individual Guest Table

Chilled Items

GF Fresh Vegetable Crudités with Assorted Dips

Your Choice of Four Fresh Made Salads
(see attached list)

Seafood

GF Chilled Poached Prawns on Ice
with Tangy Cocktail Sauce and Lemons

Hot Items

Choice of Two Hot Entrees

Choice of One Pasta Entrée

Choice of One Accompaniment
(see attached list)

GF Cornucopia of Mixed Seasonal Vegetables
with Orange Essence

Decadent Desserts

GF Seasonal Sliced Fruit Platter

Assortment of Fresh Baked Cheesecakes and Berry Pies

Freshly Brewed Coffee and Tea

\$45.00/person

GF gluten free option available, ask for further details.



BUFFET SELECTION



SALADS

GF Gourmet Barnston Island Seasonal Mixed Greens with Tomatoes, Carrots, Cabbages and Assorted Dressings

GF Romaine Lettuce Hearts with Croutons, Parmesan Cheese and Classic Caesar Dressing

Spring Lettuce topped with Pears, Prosciutto, Asiago Cheese, Bell Peppers, Roasted Pecans and a Lime Vinaigrette

GF Spinach and Arugula Salad with Strawberries, Goat Cheese, Candied Walnuts and Balsamic Vinaigrette

Classic Red Nugget Potato Salad with Dill and Dijon Mustard

Spinach and Cheese Tortellini Salad with Sun-Dried Tomatoes, Grilled Bell Peppers, Frisee and a Tomato Oregano Dressing

GF Thai Noodle Salad with Seasonal Vegetables and Spicy Thai Vinaigrette

GF Casablanca Couscous Salad with Red Onion, Bell Peppers, Green Onions and a Red Wine Vinaigrette

Apple and Celery Salad with Walnuts, Raisins and a Honey-Mayonnaise

GF Plateau Greek Salad with Cucumber, Tomatoes, Bell Peppers, Red Onion, Olives and Feta Cheese

GF Quinoa, Wild Rice and Edamame Salad with a Rice Wine Vinegar, Soya and Sesame Dressing

ITEMS CARVED BY ATTENDING CHEF

GF Peppered Strip Loin Beef with a Red Wine Sauce, Horseradish and Mustard

Pacific Salmon Baked in Puff Pastry with a Citrus Dill Sauce

GF Festive Honey and Pommery Mustard Glazed Ham

GF Roasted Leg of Lamb with Grainy Mustard, Rosemary and a Red Wine Sauce

Traditional Herb-Roasted Turkey with Fruit and Nut Stuffing, Pan Gravy and Cranberry Sauce

Roasted Vegetables Wrapped in Puff Pastry and Rosè Tomato sauce

GF gluten free option available, ask for further details.

TO ENHANCE YOUR BUFFET

Barbeque Pork with Cha Siew Glaze
\$4.00/guest

Prime Rib Roast with Chef's Spice Rub and Served with Au Jus and Horseradish (cooked to medium)
\$6.50/guest

SWEET ADDITIONS

Chocolate Fountain

Rich Callebaut Chocolate Served with Lady Fingers, Marshmallows, and Pretzels
\$7.00/guest

Crepe Station

Made to Order with your Choice of Apple and Caramel, Mixed Berries or Nutella and Bananas
\$7.95/guest

Gelato Station

Selection of Homemade Gelato from Casa Dolce Gelato
Your Choice of Flavours
5 Flavours - \$650 7 Flavours - \$749



BUFFET SELECTION



HOT ENTRÉES

Poultry

Filipino Style Chicken Adobo in Coconut Milk

Chicken Breast Stuffed with Black forest Ham, Mozzarella Cheese and a Fresh Herb Stuffing

Blackened Breast of Chicken with a Pecan Butter Sauce

GF Spicy Chicken Jambalaya with Chorizo Sausage and Vegetables

Roasted Breast of Chicken with Carmelized Orange Sauce

Oriental Chicken Stir Fry
with Chinese Cut Vegetables and Black Bean Sauce

Slow Roasted Pad Thai Chicken in a Garlic Chili Sauce

Slicked Turkey on a Bed of Herb, Fruit and Nut Stuffing,
and Served with Cranberry Sauce

Fish

GF Steamed BC Salmon
with a Sweet Chili Coconut Cream Sauce

Steamed BC Salmon in a Lemon Dill Butter

Salmon Roulade filled with Spinach, Black Olives
and Herb Stuffing, and Served with a Creamy Leek Sauce

Skillet Roasted Salmon with a Honey Garlic Soya Sauce

Red Snapper with Thai Curry and Cilantro

Red Snapper with Black Bean Sauce

Pork & Lamb

Braised Lamb Shanks with a Chunky Garlic Pepperonata

Tandoori Marinated Pork Loin with Apricots, Raisins and Port

Sweet & Sour Pork with Pineapples and Sesame Seeds

PASTA

Penne Pasta Primavera
with Fresh Herb Alfredo Sauce

Penne Pasta with Tomatoes, Basil and Asiago Cheese

Bowtie Pasta with Bell Peppers, Mushrooms
and Artichokes in a Creamy Fresh Herb Sauce

Bowtie Pasta with a Fresh Garlic Tomato Sauce

Rotini Pasta Carbonara
with Bacon, Parsley, Ham and Parmesan Cheese

Shell Pasta with Assorted Seafood
in a Dill and Lemon Cream Sauce

ACCOMPANIMENTS

GF Herb Garlic Roasted Nugget Potatoes

GF Garlic Mashed Potatoes

GF Roasted Candied Yams with Honey

Baked Potato Casserole
with Rosemary and Cheddar Cheese

Herb Yorkshire Pudding

GF Coconut Jasmine Rice

GF Wild Rice

GF Saffron Rice Pilaf

Chinese Fried Rice with Peas, Baby Corn and Egg



GF gluten free option available, ask for further details.



MIDNIGHT BUFFET

SANDWICH PLATTERS

Tuna
Tuna and Arugula on Eight Grain Texas Toast

Egg Salad
Egg, Gherkin, and Scallion Salad on a
Jumbo Croissant

Roast Beef
Shaved Roast Beef and Horseradish Mayonnaise on
Herbed Focaccia Bread

Ham
Ham and Salami on a Whole Wheat Kaiser Bun

Asian Wrap
Spicy Asian Noodles and Crunchy Vegetables in a
Tomato Wrap

Turkey
Smoked Turkey and Marbled Cheddar on an Olive and
Herb Baguette

Vegetarian
Fresh Vegetables, Pesto, and Arugula

\$145.00/platter
(minimum of two platters per type)

MUNCHIES

Sea Salt and Peppered Wings

Beer Battered Onion Rings

Criss Cut French Fries

Popcorn Shrimp

\$80.00/bowl
(each bowl serves 50 pieces)

MINI SLIDERS

Pork
Pulled Pork with Garlic Butter

Turkey
Turkey with Cranberry Mayonnaise

Beef
Beef with Cheese and Relish

Chicken
Chicken Breast with Smokey BBQ Sauce

Vegetarian
Portobello Mushroom with Alfalfa Sprouts and Garlic Butter

\$120.00/three dozen
(minimum of three dozen per type)

PIZZAS

Meat Lovers
Bacon, Ham, Salami, and Capiccoli

Vegetarian Delight
Bell Peppers, Mushrooms, Olives, and Tomatoes

Greek
Feta, Olives, and Tomatoes

Italian
Pepperoni and Prosciutto

Spicy Asian Chicken
Chicken, Sweet Chili Sauce, Green Onions, Cilantro, Shredded
Carrots, and Bell Peppers

Hawaiian
Pulled Pork, Ham, and Pineapple

Seafood
Smoked Salmon, Shrimp, and Crab

\$26.00/pizza
(minimum of two pizzas per type)



MIDNIGHT BUFFET

GRILLED CHEESE STATION

Bread

White
Whole Wheat
Sourdough
(Your choice of one)

Sandwich Types

Classic Cheddar Cheese and Butter
Smoked Gouda and Prosciutto
Mozzerella and Fresh Tomatoes
Cranberry, Roasted Garlic with Brie Cheese
Three Cheese - Marble, Jack and Cheddar

\$140.00/three dozen

(minimum of three dozen per type)

TACO STATION

Protein

Chicken
Beef
(Your chice of one)

Toppings

Cheese, Lettuce and Onions

Sides

Sour Cream and Salsa

\$12.00/guest

(minimum of 50 guests)

Additional Toppings

Guacamole, Baby Shrimp, Bacon and Tomatoes
\$2.00 per guest, per add on

Additional Protein

\$3.00 per guest

POUTINE BAR

Fries

Criss Cut Fries
Yam Fries
Wedge Fries
(Your choice of one)

Toppings

Cheese Curds
Chives
Bacon Bits
Green Onions
Mushrooms
Tomatoes
(Your choice of three)

Sides

Gravy
Sour Cream
Salsa
Mayonnaise
Ketchup
(Your choice of two)

Add Pulled Pork or Shrimp
Additional \$2/guest

\$6.50/guest
(minimum of 50 guests)

PLATED LUNCH



PREMIUM LUNCH

Your Choice of Soup or Salad of the Day

Your Choice of One of the Following

Vegetarian Strudel with Dill Yogurt

Grilled Salmon with Leek and Mushroom Cream Sauce

Breast of Chicken with Roasted Garlic Peppercorn Sauce

Herb Stuffed Lamb with Rosemary Cream Sauce

Chicken, Prawn or Vegetarian Stir Fry
with Oriental Vegetables and Steamed Rice

Decadent Desserts

Fresh Baked Cheesecake with Fresh Berries

Fresh Brewed Coffee and Tea

\$37.00/guest

DESIGNER LUNCH

Your Choice of Soup or Salad of the Day

Your Choice of One of the Following

Chicken Breast Stuffed with Ham and Cheese and Wrapped
in Phyllo Pastry, Served with Green Pepper Corn Sauce

Chicken Breast Stuffed with Bell Peppers
and Avocado, Served with a Warm Salsa

Salmon Wellington Stuffed with a Mushroom
and Spinach Duxelle, Served with a Citrus Cream Sauce

Grilled Halibut with Fried Spinach, Topped with a Papaya Salsa

New York Pepper Steak with a Garlic Prawn Skewer

Roasted Lamb Chop with Cinzano Demi-Glaze

Decadent Desserts

Ultimate Chocolate Mousse

Fresh Brewed Coffee and Tea

\$45.00/guest

Plated meals are offered for 25 guests or more.

All guests must be served the same starter, entrée and dessert.

Individual meals can be created for guests with dietary restrictions upon request.





GOURMET PLATTERS

GF Spinach and Artichoke Dip

Spinach and Artichoke Hearts Blended with
Roasted Garlic and Cream Cheese, Served with Tortilla Chips
\$95.00

GF Chips and Salsa

Fresh Tomatoes, Onions, Jalapenos, Bell Peppers, Lime Juice
and Cilantro, Served with Tri-Colour Tortilla Chips
\$65.00

GF Guacamole and Veggies

Carrots, Celery, Mushrooms, Asparagus,
Peppers, Broccoli, Cucumbers and Tomatoes,
Served with an Avocado and Sour Cream Dip
\$90.00

GF Bruschetta

Fresh Tomatoes, Bell Peppers, Onions and Basil,
Served with toasted Bread Rounds
\$85.00

Antipasto Platter

Assorted Deli Meats, Pickles, Relishes, Olives,
Grilled Vegetables, Assorted Cheeses and Seafood,
Served with Fresh Breads
\$150.00

GF Cheese Platter

Imported and Domestic Cheeses,
Served with Assorted Crackers
\$135.00

Westwood Skillet

Melange of Chorizo Sausage, Chicken Skewers,
Beef Skewers and Capiccoli, Served with Assorted Dips
\$145.00

Asian Platter

Pork Dumplings, Vegetable Spring Rolls
and Sweet and Sour Pork
\$135.00

GF Trio Dip Platter

Tzatziki flavored Hummus, Sun-dried Tomato Hummus, and Spinach
Dip, Served with Pita Bread, Naan Bread and Tortilla Chips
\$150.00

Mini Mac and Cheese Platter

Mac and Cheese Cups
\$100.00

GF Seafood Platter

Marinated Prince Edward Island Mussels, Clams,
Pink Shell Scallops, Oysters on the Half Shell, Chilled Prawns
and Crab Legs, Served with Assorted Dips
\$175.00

GF Salmon Trio Platter

Westwood Plateau Gravlox, Indian Candied Salmon
and Smoked Salmon, Served with Assorted Breads
\$150.00

GF Indian Candied Salmon

Sweet Candied Salmon,
Served with Assorted Crackers
\$140.00

GF Sliced Fruit Platter

Seasonal Sliced Fruit
\$99.00

Tarts

Fresh Fruit Tarts
\$40.00/dozen

Assorted Pastry Platter

Variety of Macaroons, Brownies, Nanaimo Bars,
Carrot Cake and Mini Cheesecake Bites
\$140.00

Assorted French Pastries

Assortment of Napoleons, Swans, Eclairs,
Tarts and Cannolis
(only available April-October)
\$120.00 (4 dozen/platter)



GF gluten free option available, ask for further details.

CANAPÉS



DELUXE HOT CANAPÉS

GF Crab Stuffed Mushrooms with Fresh Herbs

Vegetarian Spring Rolls, Served with
Pineapple Plum Sauce

GF Scallops Wrapped in Bacon,
Served with a Spicy Cocktail Sauce

GF Grilled Prawn Skewers, Served with
Garlic Butter and Herbs

Brie Crostini with Roasted Garlic and Cranberry

Chef's Gourmet Mini Burgers
Choice of Beef or Chicken

Crab Cakes
Served with an Orange Ginger Aioli

\$42.00/dozen
(minimum of five dozen)

PREMIUM HOT CANAPÉS

GF Asian Flavoured Chicken Skewers

Peppered Goat Cheese in Phyllo Pastry Morsels

GF Maple Flavoured Salmon Skewers

Chicken, Beef or Vegetable Samosas

GF Chicken Drumettes
(Choice of Hot, BBQ, Honey Garlic or Honey Mustard)

Seafood, Spicy Chicken or Sherried Crab in a
Puff Pastry Shell

Curried Chicken Tartlets

GF Grilled Asparagus Wrapped in Prociutto
and topped with a Balsamic Glaze

\$40.00/dozen
(minimum of five dozen)

DELUXE COLD CANAPÉS

GF Salmon Cucumber Rolls with Dill Mayo

Pan Seared Sesame Crusted Ahi Tuna,
Served on a Tortilla Chip

Oriental Chicken Wonton Cups

GF Mini Steak Bites,
Served on Gaufrette Potato with a Balsamic Glaze

Seared Jumbo Scallops, Served on a Tortilla
Topped with a Sweet Chili Sauce

\$42.00/dozen
(minimum of five dozen)

PREMIUM COLD CANAPÉS

Smoked Salmon Rosettes on a Toasted Crostini

GF Sesame Crusted Goat Cheese Balls

GF Bruschetta, Served on Belgian Endive

Italian Marinated Mussels Served on the Half Shell

GF Skewers of Cherry Tomatoes and Boccocini
Drizzled with a Balsamic Reduction

Seasonal Fresh Fruit Skewers

\$40.00/dozen
(minimum of five dozen)

ASSORTED SUSHI & SASHIMI

\$35.00/dozen
(minimum of five dozen)

GF gluten free option available, ask for further details.



AUDIO VISUAL EQUIPMENT

Portable Projector	\$60.00
Portable Projection Screen	\$60.00
50" LCD Television	\$100.00
DVD Player	\$30.00
Sound Mixer	\$60.00
Hand Held Microphone (wired)	\$30.00
Flipchart (with pad of paper and markers)	\$25.00
Built-in LCD Projectors and Screens	\$200.00-\$300.00
Photocopying (each page)	\$0.25
Floating Candles (each)	\$1.00
Table Mirrors 13" (each)	\$1.00
Cylinder Vases 6"/9"/12" Height (each)	\$2.00
Easel	\$20.00

Wireless internet available upon request



BANQUET TERMS & CONDITIONS



1. A deposit of \$1,500.00 is required to secure the date and room(s) for the host. All deposits for personal events are non-refundable.
2. Westwood Plateau Golf & Country Club requires written notice of cancellation a minimum of 180 days prior to the event. If cancellation is 180 days or less from the date of the event, Westwood Plateau will retain the deposit and the client will be charged 25% of the estimated invoice. If cancellation is 30 days or less from the date of the event, Westwood Plateau will retain the deposit and the client will be charged 50% of the estimated invoice or \$1,500.00, which ever is higher.
3. Functions held on Saturdays from June 1 to September 30 require the following minimums:

Room	Adult Guests	Room Rental	Food and Beverage
Panorama	180 minimum	\$2000.00	\$15,000.00
Gallery	75 minimum	\$1000.00	\$7,000.00
Studio	30 minimum	\$500.00	\$1750.00 (pre tax & service charge)

Functions held on Fridays and Sundays from June 1 to September 30 require the following minimums:

Room	Adult Guests	Room Rental	Food and Beverage
Panorama	130 minimum	\$1,200.00	\$10,000.00
Gallery	50 minimum	\$800.00	\$4,000.00
Studio	30 minimum	\$500.00	\$1750.00 (pre tax & service charge)

Functions held on Fridays through Sundays from March 1 to May 31 and October 1 to December 31 require the following minimums:

Room	Adult Guests	Room Rental	Food and Beverage
Panorama	130 minimum	\$1000.00	\$8,000.00
Gallery	50 minimum	\$700.00	\$3,000.00
Studio	30 minimum	\$500.00	\$1,750 (pre tax & service charge)

4. Room rental fees are as follows for functions held Monday to Thursday January 1 to February 28:

Room	Adult Guests	Room Rental	Food and Beverage
Panorama	130 minimum	\$800.00	\$25 per person
Gallery	50 minimum	\$600.00	\$25 per person
Studio	30 minimum	\$500.00	\$25 per person

5. Photographs Only On-Site

\$300.00

7. Westwood Plateau Golf & Country Club does not offer menu tastings for buffet, cocktail, breakfast or lunch menus.

8. For all plated functions, Westwood Plateau Golf & Country Club must receive all entrée choices a minimum of 14 days in advance.

9. A minimum menu price of \$25.00 pre-tax and pre-service charge applies to all events unless the minimum is otherwise specified.

10. Specialty cakes are the only food that may be brought in by the host and are the only food that will be permitted to be taken off premise after the event is over. Please note, Westwood Plateau staff do not handle cakes – it is the responsibility of the host to set up and move cakes if necessary.



BANQUET TERMS & CONDITIONS

11. If the host chooses to have their cake cut and plated by Westwood Plateau staff, a Service Charge of \$2.00 per guest will apply.
12. Westwood Plateau Golf & Country Club will add a 18% Service Charge to all food and beverages served at the event. Sales tax is levied on all applicable charges including the 18% Service Charge.
13. If the hosted or cash bar revenue is less than \$250.00, a Bartender Charge of \$20.00 per hour will be charged for a minimum of four (4) hours. This charge applies to each bar in operation at the event.
14. A Labour Fee of \$5.00 per guest will apply for events held on Statutory Holidays.
15. All Westwood Plateau candles used for an event will be charged to the host at \$1.00 per floating candle. Clients may supply their own candles with no charge.
16. All chair covers and décor must be supplied by the host. If Westwood Plateau staff is forced to remove any decorative chair covers, a Service Charge of \$2.00 per chair will be charged to the host.
17. Access to all outdoor terraces is not allowed after 11:00 pm due to noise by-laws.
18. The use of rice, glitter or confetti is not permitted inside the Clubhouse or anywhere on the grounds. The use of candles is permitted only if they are contained in a holder/container/vase.
19. Westwood Plateau Golf & Country Club strictly prohibits the use of all fireworks, sparklers, wish lanterns and any other combustible materials.
20. Please note, Westwood Plateau Golf & Country Club will be fully decorated for Christmas from November 15 to January 7. Decorations can not be removed before January 7.

Thank you for your interest in our services and facilities.
For further assistance, please contact our Special Events Department at 604-552-5114





FREQUENTLY ASKED QUESTIONS

1. Does Westwood Plateau provide table stands and table numbers?

- Yes, at no charge

2. Does Westwood Plateau provide an easel to display seating charts, etc?

- Yes, one easel is provided per event. Additional easels are \$20.00 each.

3. What is the buffet price for children?

- Children aged 4 to 12 years old are half price, and 3 years and younger are free.

4. What kind of rentals does Westwood Plateau provide?

- Chair Covers: No
- Vases or Candle Holders: Yes, 3 options.
 1. One cylinder vase (9") with floating candle (\$3.00 each)
 2. 13" round mirror with shallow glass bowl (6" wide) and 3 floating candles (\$5.00 each)
 3. 13" round mirror with 3 different height cylinder vases (6", 9" and 12") and 3 floating candles (\$10.00 each) *You are welcome to supply your own floating candles, please ask for price change
- Speaker Equipment for dancing: No
- Piano: No

5. Is there parking for my guests at Westwood Plateau?

- Yes, there is complimentary parking for all of your guests located directly on our property

6. What time do we have access to the room?

- Usually at 10:00 am on the day of your event unless otherwise stated

7. What time can we begin putting chair covers on?

- 1:00 pm unless otherwise stated

8. Does Westwood Plateau have storage for our flowers?

- Unfortunately not

9. Does Westwood Plateau have storage for our cake?

- Unfortunately not – Please have your cake delivered as close to the reception start time as possible

10. What is included in the banquet room rental fee?

- Silverware, chinaware, glassware, linens (your choice of white, burgundy, or green), banquet chairs and tables. The tables we supply are 6 foot rounds for your guests and an assortment of 4, 6, and 8 foot rectangles for additional requirements (i.e.: gift table, registration, DJ, etc). A podium, wireless microphone, staging for the head table and a dance floor are all included at no additional fees.



FREQUENTLY ASKED QUESTIONS

11. Can we bring in our own audio/visual equipment?

- Yes

12. What is the procedure if I want to bring in my own custom linens?

- All custom linens must be delivered at least two days prior to Westwood Plateau setting the banquet room for your event

13. How many guests can each of the banquet rooms hold?

- Panorama Ballroom: 250 guests maximum (with a dance floor and stage)
- Gallery Room: 130 guests maximum (with a dance floor and stage)
- Studio Room: 50 guests maximum

14. Can we make changes to the menus?

- Yes, we would be happy to discuss menu options with you.

15. Can we bring in our own food and beverages?

- Cakes, cupcakes, candy buffets and edible guest favours are completely expectable. Otherwise no other outside food or beverages may be brought in, unless otherwise discussed with the Special Events Department. Please note, liquor favours are not permitted.

16. If we order a dinner buffet, are we allowed to take home the leftovers?

- Unfortunately due to food safe regulations, absolutely no food may be taken off Westwood Plateau property.



REFERRAL LIST



PHOTOGRAPHY

Jamie Delaine Photography
604.537.8534 | www.jamiedelaine.com

Beautiful Life Studios
778.383.6241 | www.beautifullifestudios.com

Amanda Coldicutt Photography
604.838.3384 | www.amandacoldicuttphotography.com

M&Him Photography
604.614.7397 | www.mandhim.com

Pear Tree Photography
604.318.5718 | www.peartreephoto.com

DJS

Audio Edge Entertainment | Paolo Mesto
778.231.3472 | www.audioedge.ca

Music Maestro | Steve Milani
604.808.0506 | www.musicmaestrodj.com

Dynamic Weddings, Photography, Photo Booths
& Videography
604.724.0225 | www.dynamicweddings.ca

CAKE DESIGNERS

Luscious Creations
604.464.4668 | www.lusciouscreations.ca

CakesN'Sweets
info@cakesnsweets.ca

Pink Ribbon Bakery
604.525.4588 | www.pinkribbonbakery.ca

PLANNERS

Spotlight Events | Paige Petriw
778.885.8815 | www.spotlightevent.ca

Dynamic Weddings
604.724.0225 | www.dynamicweddings.ca

Connections Event Planning & Design
604.825.9198 | www.connectionseventplanning.com

DECORATORS

Ruffled Rose Co. | Haley Raddysch
604.999.2709 | www.ruffledrose.com

Cinderella Slip On's and Decor | Tracey Byron
604.541.2658 | www.simplestdetailsweddings.com

Kawano Décor and Design
604.653.7133 | www.kawanodecorderdesign.com

LIVE MUSIC

Musical Occasions | Morgan
604.538.8530 | www.musicaloccasions.ca

Side One | Morgan
604.809.3746 | www.sideone.ca

Does Your Monkey Bite | Scott Askew
askew06@gmail.com

MARRIAGE OFFICIANTS

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ACCOMMODATIONS

Poco Inn & Suites Hotel, Port Coquitlam
1.800.930.2235 | www.poco-inn-and-suites.com

Best Western Plus Sands Hotel, Vancouver
604.682.1831 | www.bestwesternsandshotelvancouver.com

Executive Plaza Hotel, Coquitlam
1.888.433.3932 | www.executiveplazahotel.ca

Westwood Plateau Local Guest House
604.880.3844 | dave@karnak.ca

FLORISTS

Bridal Beginnings | Larissa Meade
604.722.4509 | www.bridalbeginnings.ca

These are recommendations only.
You are more than welcome to use your own suppliers.