# Westwood Plateau

## *Golf & Country Club*

Photo by: M&Him Photography

# Evening Weddings

# Thank You

*for considering Westwood Plateau Golf & Country Club as a potential venue for your upcoming event*

We are located 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 has a variety of banquet rooms to suit your wedding size for your reception; all that provide the west coast feel with beautiful wood beam architecture and picturesque views of the lower mainland and Mount Baker. The ceremony area is the perfect setting for you and your guests located in our beautiful Garden space.

Our Special Events Team is here to assist you with hands on planning of your wedding including your itinerary, floor plans, menu selections, vendor referrals, rehearsal and budget of your event.

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

Telephone: 604 552 5114
Email: banquet@westwoodplateaugolf.com

# Wedding Ceremonies

## JUNE TO SEPTEMBER

Wedding Ceremonies at Westwood Plateau take place in our outdoor Garden space that is surrounded by tall trees, manicured greens and lavish flower beds during the months of May to the end of September, weather dependant. Featured is an indoor ceremony space that also creates the feeling of the outdoors with stunning views and natural light year-round. The indoor ceremony space is known as the Studio Room, located on the second level of the clubhouse and is used as the back up ceremony space.

## OCTOBER TO MAY

Wedding ceremonies during the months of October to May take place in the Studio Room, mentioned above. The Studio Room can seat up to 120 guests for a ceremony. If your wedding size exceeds this capacity, you have the opportunity to book our Gallery room for your ceremony during the months of January to March.

## Ceremony packages include:

- Wedding rehearsal
- A dedicated Wedding Coordinator
- White garden chairs (set up/take down included)
- One half-moon registry signing table with white linens and garden chair
- Rectangular table with white linen for your DJ
- Rectangular table with white linen for a water station (to be planned in advance)
- Power supply

## Ceremony times:

**Ceremony Only or Day time wedding:**
11:30 am – 1:30 pm
**Gallery room:**
2:00 pm – 4:00 pm
**Panorama room:**
4:15 pm – 6:30 pm

Ceremony times include the time to set up additional décor items, perform ceremony, take photos and remove décor items.

## PRICING

| | |
|---|---|
| Ceremony on site (with reception) | $1,200.00 |
| Ceremony on site (in Gallery room) | $1,500.00 **Only available January to March, based on availability* |
| Ceremony only (without reception) | $1,500.00 *Based on availability, must be held prior to 1:00 pm |
| Photos on site (without ceremony or reception) | $300.00 *Must be booked in advance, specific times available |

*All prices are subject to applicable taxes and service charge*

# Wedding Receptions

## APRIL TO DECEMBER

### Receptions include:

- A dedicated Wedding Coordinator
- Bartender(s), Banquet Supervisor, Banquet Attendants and Kitchen staff
- White or Burgundy linens
- Tables, Banquet Chairs and Dance Floor
- Chinaware, cutlery, glassware and white cloth napkins
- Wireless Microphone and Podium
- Built in Screen and Projector for Gallery and Panorama rooms *(HDMI device required by Host)*
- Designated Bridal Room
- Extended golf cart for transportation on the grounds (availability based on weather conditions)
- Easel for your seating chart or welcome sign
- Wireless internet
- Parking for your guests
- All items above include set up and take down

### PRICING – Saturdays

| Room | Adult Guests | Room Rental | Food & Beverage Spend |
|---|---|---|---|
| Panorama Room | 150 minimum | $2,300.00 | $18,000.00 |
| Gallery Room | 75 minimum | $1,450.00 | $9,000.00 |
| Studio Room | 30 minimum | $900.00 | $2,500.00 |

*All prices are subject to applicable taxes and service charge*

### PRICING – Fridays and Sundays

| Room | Adult Guests | Room Rental | Food & Beverage Spend |
|---|---|---|---|
| Panorama Room | 120 minimum | $1,750.00 | $12,000.00 |
| Gallery Room | 50 minimum | $1,250.00 | $7,000.00 |
| Studio Room | 30 minimum | $850.00 | $2,000.00 |

*All prices are subject to applicable taxes and service charge*

# Wedding Receptions

## JANUARY TO DECEMBER - Monday to Thursday Events

### Receptions include:

- Same as above except extended golf cart services are only available April to October

### PRICING

| Room | Adult Guests | Room Rental | Food & Beverage Spend |
|---|---|---|---|
| Panorama Room | 120 minimum | $1,000.00 | $30.00 per guest |
| Gallery Room | 50 minimum | $700.00 | $30.00 per guest |
| Studio Room | 30 minimum | $500.00 | $30.00 per guest |

*All prices are subject to applicable taxes and service charge*

## JANUARY TO MARCH – Friday, Saturday and Sunday Events

### PRICING

| Room | Adult Guests | Room Rental | Food & Beverage Spend |
|---|---|---|---|
| Panorama Room | 120 minimum | $1,500.00 | $8,000.00 |
| Gallery Room | 50 minimum | $1,000.00 | $3,000.00 |
| Studio Room | 30 minimum | $650.00 | $1,750.00 |

*All prices are subject to applicable taxes and service charge*

# Gourmet Platters

### Spinach and Artichoke Dip
Spinach and Artichoke Hearts Blended with Roasted Garlic and Cream Cheese, Served with Tortilla Chips **Chips may contain gluten *GF option available*
*$95.00*

### 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 *GF except bread *GF bread option available*

### 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
*$185.00 *GF option available*

### Salmon Trio Platter
Westwood Plateau Gravlox, Indian Candied Salmon and Smoked Salmon, Served with Assorted Breads
*$185.00 *GF except bread *GF bread option available*

### Indian Candied Salmon
Sweet Candied Salmon,
Served with Assorted Crackers
*$150.00 *GF except crackers*

### Trio Dip Platter
Tzatziki flavored Hummus, Sun-dried Tomato Hummus, and Spinach Dip, Served with Pita Bread, Naan Bread and Tortilla Chips
*$150.00 *GF except bread & crackers *GF bread option available*

### Antipasto Platter
Assorted Deli Meats, Pickles, Relishes, Olives, Grilled Vegetables, Assorted Cheeses and Seafood, Served with Fresh Breads
*$165.00*

### Cheese Platter
Imported and Domestic Cheeses,
Served with Assorted Crackers
*$140.00 *GF except crackers*

### Westwood Skillet
Melange of Chorizo Sausage, Chicken Skewers, Beef Skewers and Capicolli, Served with Assorted Dips
*$155.00*

### Asian Platter
Pork Dumplings, Vegetable Spring Rolls and Sweet and Sour Pork
*$145.00*

### Mini Mac and Cheese Cup Platter
Mac and Cheese Cups
*$110.00*

### 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 per platter)*

### Sliced Fruit Platter
Seasonal Sliced Fruit
*$99.00 *GF*

### Tarts
Fresh Fruit Tarts
*$40.00/dozen*

# Passed Canapes

## DELUXE HOT CANAPÉS

Crab Stuffed Mushrooms with Fresh Herbs
*GF option available

Vegetarian Spring Rolls, Served with Pineapple Plum Sauce

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

Grilled Prawn Skewers, Served with Garlic Butter and Herbs *GF

Brie Crostini with Roasted Garlic and Cranberry

Chef's Gourmet Mini Beef Burgers

Crab Cakes Served with an Orange Ginger Aioli

*$45.00/dozen*
*(minimum of five dozen)*

## PREMIUM HOT CANAPÉS

Asian Flavoured Chicken Skewers
*GF option available

Peppered Goat Cheese in Phyllo Pastry Morsels

Maple Flavoured Salmon Skewers *GF

Vegetable Samosas

Chicken Drumettes
(Choice of Hot, BBQ, Honey Garlic, Salt & Pepper or Honey Mustard) *GF option available – dependant on sauces

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

Curried Chicken Tartlets

Grilled Asparagus Wrapped in Prosciutto and topped with a Balsamic Glaze *GF option available – dependant on sauces

*$42.00/dozen*
*(minimum of five dozen)*

GF: Gluten free or Gluten free option available

## DELUXE COLD CANAPÉS

Salmon Cucumber Rolls with Dill Mayo *GF

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

Oriental Chicken Wonton Cups

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

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

*$45.00/dozen*
*(minimum of five dozen)*

## PREMIUM COLD CANAPÉS

Smoked Salmon Rosettes on a Toasted Crostini

Sesame Crusted Goat Cheese Balls *GF

Bruschetta, Served on Belgian Endive *GF

Italian Marinated Mussels Served on the Half Shell

Skewers of Cherry Tomatoes and Bocconcini Drizzled with a Balsamic Reduction *GF

*$42.00/dozen*
*(minimum of five dozen)*

## ASSORTED SUSHI & SASHIMI

*$35.00/dozen*
*(minimum of three dozen)*

# Dinner Buffets

## PREMIUM BUFFET

Assorted Buns and Rolls with Butter on
Each Individual Guest Table

**Chilled Items**
Assorted Deli Meats

**Your Choice of Three Fresh Made Salads**
(See attached list)

**Seafood**

Marinated Prince Edward Island Mussels
**or**
Brandy and Dill Cured Norwegian Smoked Salmon

**Hot Items**

**Choice of One Carved Item**
**Choice of Two Hot Entrées**
**Choice of One Accompaniment**
(see attached list)

Cornucopia of Mixed Seasonal Vegetables

**Decadent Desserts**

Assortment of Cheesecakes, Tortes, European and
Gluten Free Cakes with Chocolate Shelled Mousse cups,
Rum Balls, Mini Fruit Tarts, Cupcakes
and Cheesecake Bites

Seasonal Sliced fruit Platter

Freshly Brewed Coffee and Tea

***$55.00 per person***

## SILVER BUFFET

Assorted Buns and Rolls with Butter on
Each Individual Guest Table

**Chilled Items**
Assorted Deli Meats

**Your Choice of Four Fresh Made Salads**
(See attached list)

**Seafood**
Chilled Poached Prawns with Lemon Wedges
and Tangy Cocktail Sauce
Marinated Prince Edward Island Mussels
Brandy and Dill Cured Norwegian Smoked Salmon

**Hot Items**

**Choice of One Carved Item**
**Choice of Two Hot Entrees**
**Choice of Two Accompaniments**
(see attached list)

Cornucopia of Mixed Seasonal Vegetables

**Decadent Desserts**

Assortment of Cheesecakes, Tortes, European and
Gluten Free Cakes with Chocolate Shelled Mousse cups,
Rum Balls, Mini Fruit Tarts, Cupcakes
and Cheesecake Bites

Seasonal Sliced fruit Platter

Freshly Brewed Coffee and Tea

***$60.00 per person***

# Dinner Buffets

## PLATEAU BUFFET

Assorted Buns and Rolls with Butter on
Each Individual Guest Table

**Chilled Items**
Assorted Deli Meats

Imported and Domestic Cheese Platter

**Your Choice of Four Fresh Made Salads**
(See attached list)

**Seafood**
Fresh Oysters on the Half Shell with
Lemon Wedges and Tabasco
Chilled Poached Prawns with Lemon Wedges
and Tangy Cocktail Sauce
Marinated Prince Edward Island Mussels
Brandy and Dill Cured Norwegian Smoked Salmon

**Hot Items**

**Choice of Two Carved Items**
**Choice of Two Hot Entrées**
**Choice of Two Accompaniments**
(see attached list)

Cornucopia of Mixed Seasonal Vegetables

**Decadent Desserts**

Assortment of Cheesecakes, Tortes, European and
Gluten Free Cakes with Chocolate Shelled Mousse cups,
Rum Balls, Mini Fruit Tarts, Cupcakes
and Cheesecake Bites

Seasonal Sliced fruit Platter

Freshly Brewed Coffee and Tea

***$65.00 per person***

## ABOVE & BEYOND BUFFET

Assorted Buns and Rolls with Butter on
Each Individual Guest Table

**Chilled Items**

Fresh Vegetable Crudités with Assorted Dips
Assorted Deli Meats

**Your Choice of Five Fresh Made Salads**
(See attached list)

**Seafood**

Chilled Crab Legs
Fresh Oysters on the Half Shell
with Lemon Wedges and Tabasco
Peeled Tiger Prawns
with Lemon Wedges and Tangy Cocktail Sauce
Marinated Prince Edward Island Mussels
Brandy and Dill Cured Norwegian Smoked Salmon

**Hot Items**

**Choice of Three Carved Items**
**Choice of Three Hot Entrées**
**Choice of Two Accompaniments**
(see attached list)

Cornucopia of Mixed Seasonal Vegetables
with Orange Essence

**Decadent Desserts**

Assortment of Cheesecakes Bites and Tortes

Seasonal Sliced fruit Platter

**Crepe Station**
Made to Order with your Choice of Apple and Caramel,
Mixed Berries or Nutella and Bananas

Freshly Brewed Coffee and Tea

***$72.00 per person***

# Barbeque Buffet

**Three Fresh Made Salads**

Coleslaw
Romaine Lettuce Hearts with
Croutons, Parmesan Cheese and Classic Caesar Dressing
Classic Red Nugget Potato Salad with Dill and Dijon Mustard

**Five Hot Items**
Sweet and Smokey Chicken
4 oz Sirloin Steaks
Pulled Pork
Farmhouse Sausages
St. Louis Ribs, Dark Ale BBQ Sauce

**Six Accompaniments**

Cornbread
Build your own Baked Potato Bar
with Sour Cream, Scallions and Bacon Bits
Pork Baked Beans
Macaroni and Cheese
Smokehouse Vegetarian Chili
Corn on the Cob

**Desserts**

Apple Pie
Pecan Pie
Berry Crumble

Freshly Brewed Coffee and Tea

***$66.00 per person***
**Can be customized based on buffet selection list*

# Buffet Selection List

## SALADS

**Gourmet Island Seasonal Mixed Greens** *GF option available
with Tomatoes, Carrots, Cabbages and Raspberry Dressings

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

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

**Spinach and Arugula Salad** *GF option available
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

**Thai Noodle Salad** *GF option available
with Seasonal Vegetables and Spicy Thai Vinaigrette

**Casablanca Couscous Salad**
with Red Onion, Bell Peppers, Green Onions and a Raspberry Vinaigrette

**Tomato and Bocconcini Platter**
with Sun-Dried Tomato and Oregano Dressing

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

**Quinoa, Wild Rice and Edamame Salad** *GF option available
with a Rice Wine Vinegar, Toasted Thai Sesame Dressing

## ITEMS CARVED BY ATTENDING CHEF

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

**Pacific Salmon Baked in Puff Pastry**
with a Citrus Dill Sauce

**Festive Honey and Pommery Mustard Glazed Ham** ***GF**

**Roasted Leg of Lamb** *GF except sauce
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**
with Rose Tomato Sauce

## ACCOMPANIMENTS

Herb Garlic Roasted Nugget Potatoes *GF

Garlic Mashed Potatoes *GF

Yam and Potato Mashed Potatoes with Tandoori spices

Roasted Candied Yams with Honey *GF

Baked Potato Casserole
with Rosemary and Cheddar Cheese

Herb Yorkshire Pudding

Wild Rice *GF option available

Coconut Jasmine Rice *GF

Saffron Rice Pilaf *GF option available

Chinese Fried Rice with Peas, Baby Corn and Egg

## TO ENHANCE YOUR BUFFET

Barbeque Pork with Cha Siew Glaze
***$4.00/guest***

Prime Rib Roast with Chef's Spice Rub Served with Au Jus and Horseradish (cooked to medium)
***$7.00/guest***

*None of our menu's options contain nuts unless specified in the ingredients list*

# Buffet Selection List

## 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

**Spicy Chicken Jambalaya** *GF option available
with Chorizo Sausage and Vegetables

**Roasted Breast of Chicken**
with Caramelized Orange Sauce

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

**Slow Roasted Pad Thai Chicken**
in a Garlic Chili Sauce

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

**Traditional East Indian**
Butter Chicken

### Fish

**Steamed BC Salmon** *GF option available
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

**St. Louis Ribs** Dark Ale BBQ Sauce

**Pulled Pork**

## PASTA

Penne Pasta Primavera with Fresh Herb Alfredo Sauce

Penne Pasta with Barbequed Salmon, Fennel and a Dill Cream Sauce

Penne Pasta with Tomatoes, Basil and Asiago Cheese

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

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

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

Macaroni and Cheese

Vegetarian Lasagna

## 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
***$8.00/guest***

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

*GF = Gluten Free option available*
*None of our menu options contain nuts, unless specified in the ingredients list. Individual meals can be made for guests with severe allergies.*

# Plated Dinner Selection

## STARTERS

### Soups
Creamy Seafood and Clam Chowder

Italian Minestrone with Orzo Pasta and Pesto

Potato and Bacon Soup

Seasonal Mushroom Soup with Brandy Cream

### Salads
Romaine Lettuce Heart with Croutons,
Parmesan Cheese and Classic Caesar Dressing

Gourmet Mixed Greens with a Sun-Dried Tomato Dressing

Spinach and Arugula Salad with a Balsamic Dressing

Marinated Beef and Noodle Salad Served on Bib Lettuce

### Appetizers
Mushrooms in a Puff Pastry Shell

Jumbo Ravioli Served with Marinara Sauce

Seared Tuna Tataki Served with Mango Lime Salsa

Fresh Tomatoes and Bocconcini Cheese
Garnished with Basil and Sun-Dried Tomatoes

## DESSERT

### Tiramisu
Mascarpone Cheese, Espresso and Savoiardi Biscotti
with Kahlua and Chocolate Shavings
*$14.00 per guest*

### Tuxedo Truffle
Layers of Silky-Smooth Milk, Dark and White Chocolate
Mousse and a Seasonal Fruit Garnish
*$14.00 per guest*

### Baked New York Cheesecake
Classic New York Cheesecake
Topped with a Berry Coulis
*$14.00 per guest*

### Fresh Fruit
Assorted Seasonal Sliced Fruits
Dipped in Belgian Callebaut Chocolate
*$12.00 per guest*

### Deep Dish Apple Pie
Traditional Deep-Dish Apple Pie
Served with Old Fashioned Vanilla Ice Cream
$14.00 per guest

### Freshly Brewed Coffee and Tea Service
***$4.00 per guest***

# Plated Dinner Selection

### Prime Rib
Prime Rib Served with Horseradish Mashed Potatoes, Grilled Vegetables and Pan Gravy
*$69.00 per guest*

### Beef Tenderloin
Beef Tenderloin with a Roasted Garlic Peppercorn Crust Served with Roasted Potatoes and Whiskey Demi-Glaze
*$74.00 per guest*

### New York Steak
Peppercorn New York Steak, Served with Sesame Mashed Potatoes and Grilled Seasonal Vegetables
*$63.00 per guest*

### Lamb
Rosemary and Sea Salt Crusted Rack of Lamb and Served with Garlic Mashed Potatoes, Seasonal Vegetables and a Rosemary Red Wine Sauce
*$66.00 per guest*

### Traditional Turkey Dinner
Traditional Turkey Dinner, Served with Bread Stuffing, Garlic Mashed Potatoes, Gravy and Cranberry Sauce
*$59.00 per guest*

### Chicken Souvlaki
Two Chicken Skewers Marinated in Garlic, Lemon and Herbs, Served with Greek Salad, Rice, Pita Bread and Tzatziki Dip
*$57.00 per guest*

### Stuffed Chicken
Baked Chicken Breast Stuffed with Shrimp and Served with Tomato Rice Pilaf and Grilled Vegetables
*$55.00 per guest*

### Butter Chicken
Curried Butter Chicken Served with Steamed Vegetables atop a Bed of Basmati Rice
*$55.00 per guest*

### Halibut
Pan Seared, Olive Pesto Crusted Halibut, and Served with Basil Rice, Seasonal Vegetables and a Coriander Scented Cream Sauce
*$74.00 per guest*

### Salmon
Sun-Dried Tomato, Garlic and Caper Crusted Roasted Salmon, and Served with Roasted Potatoes and a Tarragon Sauce
*$61.00 per person*

Entrée course pricing includes two starters or one starter and one dessert
(see attached list)

**Decadent Desserts for buffet style option**
Fresh Baked Cheesecake with Fresh Berries
Fresh Brewed Coffee and Tea
***$17.00 per person***

- Plated options are offered for 25 guests or more
- All guests must be served the same starters and dessert
- You may offer your guests up to 3 choices for the entrée course only
- Westwood Plateau must receive all entrée choices a minimum of 14 days in advance
- Menu tastings must be pre-arranged and should occur a minimum of 6 weeks prior to your event date
- Individual dishes can be made for guests with dietary restrictions – some restrictions apply

# Additions and Stations

## 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

*$160.00/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

*$140.00/three dozen*
*(minimum of three dozen per type)*

## PIZZAS

**Meat Lovers**
Bacon, Ham, Salami, and Capicolli

**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

*$28.00/pizza*
*(minimum of two pizzas per type – serves 10 slices each)*

# Additions and Stations

## GRILLED CHEESE STATION

### Bread
White
Whole Wheat
Sourdough
(Your choice of one)

### Sandwich Types
Classic Cheddar Cheese and Butter

Smoked Gouda and Prosciutto

Mozzarella 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 choice 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
Shoe String Fries
(Yam fries available for $1.00 more per guest)

### 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)

*$7.50/guest*
*(minimum of 50 guests)*

### Add Pulled Pork or Shrimp
*Additional $2/guest*

## POPCORN MACHINE

30 guests (1 bag) - *$60.00*
60 guests (2 bags) - *$80.00*
80 guests (3 bags) - *$100.00*
100 guests (4 bags) - *$120.00*

### Pricing includes:
Maintenance, flavour shakers, cups

### Flavour shakers:
Italian, Southwest, Mexican,
Asian, East Indian
*More flavours available upon request

# Decor Package Option

Westwood Plateau Golf & Country Club has teamed up with a local décor company to offer their services to you, should you want to have a packaged service.

**Included in the package:**

**Head Table Décor –**

- Fabric swag in your choice of color
- Table linen or table runner (including sequence) in your choice of color
- Greenery or flower petals
- Vases for bouquets
- Candles and/or specialty candles
- Charger plates – choice of silver, gold or glass

**Guest Table Décor –**

- Table runners or full-length linens in your choice of color
- Centerpiece including flowers (flowers can be kept, but not the vases provided)
- Candles
- Mirrors or wood rounds
- Selection of table numbers

**Other –**

- Chair sashes in your choice of color
- Banquet chair covers in your choice of black, cream or white
- Head table back drop or for a photo booth back drop
- Matching table runner for cake table
- Matching table runner for registration/guest book table
- Placement of your personal items such as guest favors, seating chart, signage, pens and card box, etc
- Set up and late night clean up of these items are included

**Please note that additional décor services are available through Cinderella Slip Ons for an add on to your package for an additional cost. Those items include such as ceremony décor, chair rentals, farm tables, and signage needs.*

**$30.00 + tax per person**

# By Cinderella Slip Ons

# Optional Flower Packages

**Bridal Bouquet and Boutonniere Package** - ***Before Tax - $400.00***

- *Fresh Flower Bridal Bouquet*
- *Grooms Boutonniere*
- *Your choice of color satin ribbon, Lace or Burlap to wrap your bouquet and boutonniere*
- *Delivery to Westwood Plateau*

**Bridal Bouquet + 1 Bridesmaid + 2 Boutonnieres** – ***Before Tax - $550.00***

- *Fresh Flower Bridal Bouquet*
- *One Bridesmaid Fresh Flower Bouquet*
- *2 Boutonnieres*
- *Your choice of color satin ribbon, Lace or Burlap to wrap bouquets and boutonnieres*
- *Delivery to Westwood Plateau*

**Bridal Bouquet + 3 Bridesmaids + 4 Boutonnieres** – ***Before Tax - $800.00***

- *Fresh Flowers Bridal Bouquet*
- *Three Bridesmaid Fresh Flower Bouquets*
- *Four Boutonnieres*
- *Your choice of color satin ribbon, lace or burlap to wrap the bouquets and boutonnieres*

***Additional fresh flower pieces are available for an add on to your package for an additional cost. Those items include items such as corsages, flower girl and head pieces - Please inquire with Westwood Plateau Event Specialist***

**Flower color palettes:** **Includes choice of greenery*
**Moody** – burgundy, whites, cream, taupe, plums
**Soft neutrals** – blush, white, and creams
**Blanc** - White palette

# Additional Rentals

| | |
|---|---|
| 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* |
| Easels | *$20.00* |
| Cylinder vases (6”, 9”, 12” heights) | *$2.00 each* |
| Round Table Mirrors (13”) | *$1.00 each* |
| Floating Candles | *$1.00 each* |
| Flipchart (with pad of paper and markers) | *$25.00* |
| Built-in LCD Projectors and Screens | Included in Room Rental *(Gallery & Panorama rooms)* |
| **Photocopying** | *$0.25 (each page)* |

## Wireless internet available upon request

# Terms and Conditions

1. A deposit of $1,500.00 is required to secure the date and room(s) for the host. All deposits for 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. A complimentary ceremony rehearsal is included with all ceremony bookings. Rehearsals may only be held Monday to Thursday starting at 5:00 pm and may not be booked more than 6 weeks before the wedding date. We cannot guarantee the location of your rehearsal and availability is subject to Clubhouse events. Rehearsal Dinners are also an option April through October dependant on course opening and closure dates.

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

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

6. A minimum menu price of $30.00 pre-tax and pre-service charge applies to all events.

7. Specialty cakes, candy bar items and guest favors 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.

8. 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.

9. WPE will add a service charge to all food and beverages served at the Event. GST is levied on all applicable charges including the service charge. Service charge amounts are guaranteed 90 days prior to the event date and is currently 18%. This service charge will not increase more than 2%.

10. 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.

11. A Labour Fee of $5.00 per guest will apply for events held on Statuary Holidays.

12. 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.

13. 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.

# Terms and Conditions

14. Access to all outdoor terraces is not allowed after 11:00 pm due to noise by-laws.

15. 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, no open flames.

16. Westwood Plateau Golf & Country Club strictly prohibits the use of all fireworks, sparklers, wish lanterns and any other combustible materials on the property and grounds.

17. Please note, Westwood Plateau Golf & Country Club will be fully decorated for Christmas from November 15 to January 6. Decorations can not be removed before January 6.

# Bridal Suite Rental

## Enjoy the convenience of getting ready on site...

An additional Bridal Suite is available upon request and is based on availability for your wedding day preparation or during the course of your wedding reception. This suite is equipped with two hair and makeup stations, access to water, lounge area and full length bridal mirror. Pre-arranged food and beverage services are available throughout the rental. Please inquire with your Special Events Contact for pricing and room rental times.

# Rehearsal Dinners

If you are having your wedding ceremony and reception at Westwood Plateau Golf & Country Club, during the months of April thru October we can host your dinner and ceremony rehearsal on the same evening. Your ceremony rehearsal would be executed by one of Westwood's Wedding Coordinators and after you can enjoy a wonderful dinner party with your group of friends and family in our Rogues Bar & Grill restaurant.

For more information and pricing for the Bachelor party packages or to book your rehearsal dinner at Rogues Bar and Grill, please call 604-552-5100 or by email info@westwoodplateaugolf.com.

# 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 of buffet menu cost, and 3 years and younger are subject to a charge dependant on menu chosen.

4. **What kind of rentals does Westwood Plateau provide?**
- Ceremony Bridal Arch: No
- Aisle Runner: No
- Chair Covers: No
- Vases or Candle Holders: No
- Centerpieces: Yes, see additional rentals page
- Cake Cutting Knife Set: Yes, for a rental fee of $20.00
- Guest book and pen: 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 to begin decorating. Chairs covers can not go on until 1:00 pm unless otherwise stated.

7. **Does Westwood Plateau have storage for our flowers and wedding cake?**
Unfortunately, we can not offer this service.

8. **What is the job of the wedding coordinator?**
The wedding coordinator's ultimate goal is to ensure that the bride and groom experience their dream wedding day. Our wedding coordinator will be here to assist both the bride and groom from the time they arrive at Westwood until the time dancing begins. She will also be here to escort the bride and groom through the buffet. She will also be able to transport the bride and groom and wedding party to and from the garden or picture location on site. If you decide to have a wedding rehearsal, our wedding coordinator will be there for any questions or concerns you may have.

9. **Do we have access to the venue for photos?**
On the day of your event your Wedding Coordinator will greet you when you arrive and assist you with photo locations at the property. There is only one area of the golf course that brides and grooms are permitted and the timing of this will be determined by your Wedding Coordinator on the day of your event.

# Frequently Asked Questions

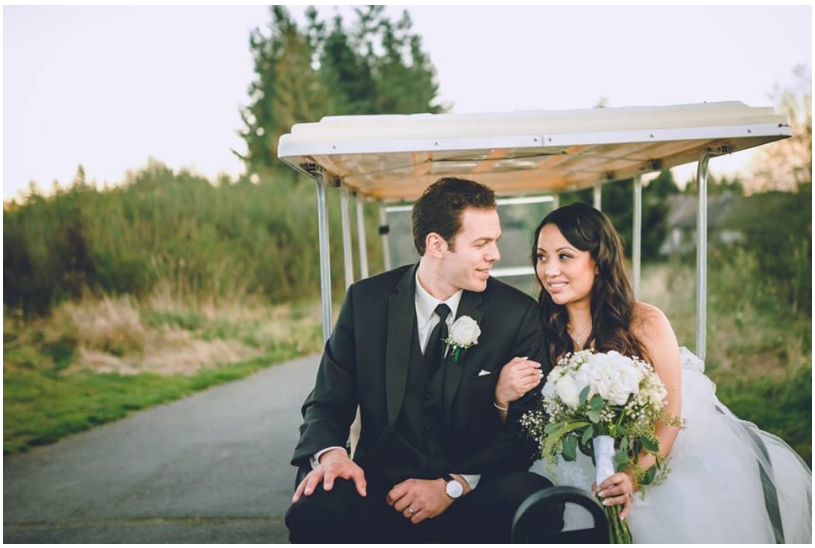
10. **Can we bring in our own audio/visual equipment?**
Yes

11. **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

12. **Can we make changes to the menus?**
Yes, we would be happy to discuss menu options with you

13**. Can we bring in our own food and beverages?**
Wedding 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 for your guests are not permitted.**

14. **Are we allowed to take home the left overs?**
Unfortunately due to food safe regulations, absolutely no food may be taken off Westwood Plateau property unless it is your specialty cake or candy bar items.



# Vendor Referrals

## PHOTOGRAPHY

Beautiful Life Studios
778.383.6241 | www.beautifullifestudios.com

Pear Tree Photography
604.318.5718 | www.peartreephotography.ca

Hayley Rae Photography
hayley@hayleyrae.com

Butter Studios Agency | Chris Chong
604.787.5333 | chris@butterstudiosagency.ca
Photobooth | Videography | Photography

## DJS

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

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

Dynamic Weddings
604.724.0225 | www.dynamicweddings.ca
*Vendor also offers additional services

## CAKE DESIGNERS

Cassandra Cake Co. | Cassie
778-928-5405 | info@cassandracakeco.com

Pink Ribbon Bakery
604.525.4588 | www.pinkribbonbakery.ca

## PLANNERS

Spotlight Events | Paige Petriw
778.885.8815 | www.spotlightevent.ca
*Vendor also offers additional services

Dynamic Weddings
604.724.0225 | www.dynamicweddings.ca

Simplest Details Weddings | Nicki Holburn
604.312.1409 | www.simplestdetailsweddings.com

## DECORATORS

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

Cinderella Slip Ons and Décor | Tracey Byron
604-541-2658 | www.cinderellaslipons.com

## LIVE MUSIC

Musical Occasions | Morgan
604.538.8530 | www.musicaloccasions.ca

## MARRIAGE OFFICIANTS

Kevin Fatkin
778.836.6580 | kjfatkin@yahoo.com

Minister Mitchell Clarke
604.970.0914 | discovery_mdf@telus.net
FB: weddingswithmitch

## FLORISTS

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

Flowerella Events | Marlee van Oord
www.Flowerella.ca
*Vendor also offers additional services

## 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

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

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