Westwood Plateau

Golf & Country Club

Photo by: M&Him Photography

Daytime 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 June 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, subject to change*
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

JANUARY TO DECEMBER
Receptions include:

- A dedicated Wedding Coordinator
- Bartender(s), Banquet Supervisor, Banquet Attendants and Kitchen staff
- White or Burgundy table overlay linens and white underlays
- Tables and banquet chairs
- 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)*
- Dance floor
- Designated Bridal Room
- Extended golf cart for transportation on the grounds (availability is April through October)
- Easel for your seating chart or welcome sign
- Wireless internet
- Parking for your guests
- All items above include set up and take down

PRICING - Monday to Thursday Events

Room	Adult Guests	Room Rental	Food & Beverage
Panorama Room	120 minimum	$1000.00	$30.00 per guest **Some restrictions apply*
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

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- Designated Bridal Room
- Extended golf cart for transportation on the grounds (availability is April through October)
- Easel for your seating chart or welcome sign
- Wireless internet
- Parking for your guests
- All items above include set up and take down
- Please note that Saturday daytime event availability is limited*

PRICING - Friday, Saturday and Sunday Events

Room	Adult Guests	Room Rental	Food & Beverage Spend
Panorama Room	120 minimum	$1,200.00	$8,000.00
Gallery Room	50 minimum	$800.00	$3,000.00
Studio Room	30 minimum	$500.00	$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
*$95.00 *Chips may contain gluten *GF option available*

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

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 Boccocini Drizzled with a Balsamic Reduction *GF

$42.00/dozen
(minimum of five dozen)

ASSORTED SUSHI & SASHIMI

$35.00/dozen
(minimum of three dozen)

Breakfast Buffets

CONTINENTAL BREAKFAST

Toasted Bagels and Cream Cheese

Selection of Low-Fat Yogurts *GF

Seasonal Sliced Fruit Platter*GF

Selection of Assorted Juices

Freshly Brewed Coffee and Tea

$18.00/guest

PLATEAU BREAKFAST

Toasted Bagels and Cream Cheese

Selection of Low-Fat Yogurts

Garlic and Onion Potato Hash Browns *GF

Crisp Bacon or Sausages

Parmesan Scrambled Eggs *GF

Seasonal Sliced Fruit Platter *GF

Selection of Assorted Juices

Freshly Brewed Coffee and Tea

$25.00/guest

Brunch Buffet

NORTHWEST STYLE

Breads
Mini Danish and Cinnamon Buns served with
Butter and Assorted Preserves

Hot Items

Your choice of one carved item
(see attached list)

Breakfast Items
Roasted Potato Hash Browns tossed in Herb Butter *GF
Crisp Bacon or Breakfast Sausages
Scrambled Eggs *GF
Dollar pancakes served with Syrups
French Toast

Your choice of an Omelette Station or
Chef's Choice Eggs Benedict

Your choice of Two Hot Entrees
(See selection list attached)

Dessert
Belgian Chocolate Dipped Strawberries with
Tempered Chocolate
Seasonal Sliced Fruit Platter
Assorted Cookies, Tarts, Squares and Mousse Cups

Fresh Juice
Fresh Brewed Coffee and Tea

$39.00/guest
$23.00/child
$5.00/3 years & under

Lunch Buffet

GOLD BUFFET

Assorted Buns and Rolls with
Butter on Each Individual Guest Table

Chilled Items
Assorted Deli Meats

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

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

Hot Items
Choice of Three Hot Entrees
Choice of One Accompaniment
(see attached list)

Cornucopia of Mixed Seasonal Vegetables

Decadent Desserts
Seasonal Sliced Fruit Platter
Assortment of Fresh Baked Cheesecakes and Berry Pies

Freshly Brewed Coffee and Tea

$47.00/person

Breakfast Accompaniments

ADDITIONAL ITEMS

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)	$25.00

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)	$30.00
Thermos of Tea (16-20 cups)	$25.00
Urn of Coffee (75-80 cups)	$120.00
Urn of Tea (30 cups)	$70.00

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 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

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 (GF/VEG)

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 menus 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
$7.95/guest

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

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

$45.00/guest

Individual meals can be created for guests with dietary restrictions

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

$52.00/guest

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

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)*
Photocopying	*$0.25 (each page)*

Wireless internet 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

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. Should any damage happen to WPE vases, there will be a replacement fee charged to the host.

Terms and Conditions

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.

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. Any damage done to WPE vases by Host's candles will be subject to a replacement fee per vase.

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 7. Decorations can not be removed before January 7.

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

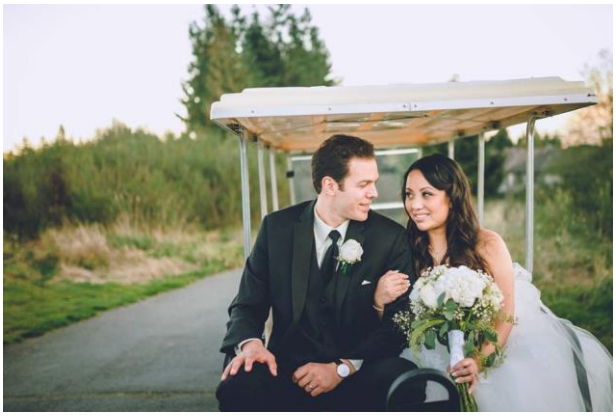
10. **Can we bring in our own audio/visual equipment?**
Yes

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 On's 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