

GREENTEE COUNTRY CLUB WESTWOOD PLATEAU

2027

TOURNAMENT PACKAGE

ABOVE & BEYOND WITHIN YOUR REACH

Located on the edge of Eagle Mountain in Coquitlam, BC, GreenTee Country Club – Westwood Plateau offers two distinct golf courses just minutes from anywhere in Metro Vancouver. Our 18-hole Sky Championship Course and picturesque Fine Executive Course, paired with our 35,000-square-foot cedar and granite clubhouse, provide a stunning setting for golf tournaments of all sizes.

At Westwood Plateau, our focus is on creating exceptional events that elevate your organization in the eyes of your staff, clients, and partners. Guided by our Above & Beyond philosophy, our experienced events team will work with you to design a tournament that fits your budget, goals, and vision—while we take care of every detail.



SKY COURSE TOURNAMENTS

TEE-TIME EVENTS

Ideal for groups of 12–71 players, tee-time tournaments offer flexibility while maintaining a premium golf experience. Our Golf Events Manager will assist with planning from start to finish to ensure a seamless and memorable day.

PRICING

- $130 per person – Weekdays
- $150 per person – Weekends

(Ask about our golf passes for additional savings)

INCLUDES

- 18 Holes of Championship Golf
- Shared Electric Power Cart with GPS (mandatory)
- Designated Registration Table
- Locker Room and Shower Facilities
- On-Course Player Assistants
- Dedicated Westwood Plateau Tournament Coordinator

All Tee Time Tournaments must confirm final numbers 2 weeks in advance with pre payment of food and drink done 1 week in advance of the tournament.

FOOD & BEVERAGE OPTION

Enjoy our popular Burger & Beer Combo for $30 + tax, including your choice of burger and a domestic beer/wine. Additional menu options are available upon request



SKY COURSE TOURNAMENTS

SHOTGUN EVENTS

Shotgun tournaments are ideal for larger groups and sponsorship-focused events. We offer both modified and full shotgun formats, with up to 18 holes of sponsorship opportunities.

GROUP SIZES

- 72–130 players – Modified Shotgun
- 130–152 players – Full Shotgun

PRICING STARTING FROM $195 PER PERSON INCLUDES

- 18 Holes of Championship Golf
- Shared Electric Power Cart with GPS
- Buffet Dinner
- Live Mobile Scoring
- On-Course Player Assistants
- Locker Room and Shower Facilities
- Dedicated Westwood Plateau Tournament Coordinator





FINE COURSE TOURNAMENTS

TEE-TIME EVENTS

The Fine Course offers a scenic and efficient golf experience, perfect for smaller outings or tight schedules. Groups of up to 40 players can enjoy a relaxed two-hour round with stunning mountain views.

PRICING

- $30 Per Person – Weekdays
- $35 Per Person – Weekends

All Tee Time Tournaments must confirm final numbers 2 weeks in advance with pre payment of food and drink done 1 week in advance of the tournament.

INCLUDES

- 9 Holes of Golf
- Designated Registration Table
- Dedicated Westwood Plateau Tournament Coordinator

SHOTGUN EVENTS

Perfect for casual tournaments and corporate socials, Fine Course shotgun events accommodate up to 52 players with shorter round times and quick access to post-round hospitality.

REQUIREMENTS & PRICING

- Minimum 36 Players Required
- Starting From $35 Per Person

INCLUDES

- 9 Holes of Golf
- Buffet/Plated Dinners
- Shared Electric Power Cart with GPS
- On-Course Player Assistants

ENHANCEMENTS & ADD-ONS

Customize your event with a variety of optional enhancements:

FOOD & BEVERAGE

From breakfast tailgates and boxed lunches to buffet stations and post-round receptions, our culinary team is known for exceptional food and service.

PRIZING & TEE GIFTS

Through our Greentee Golf Shop, we can source tournament prizing and tee gifts to match your vision and budget.

ON-COURSE SET-UP

We can assist with Closest-to-the-Pin and Long Drive contests, Signage, Tents,Tables, Chairs, and all other on-course logistics.

RENTAL CLUBS

Provide your guests with premium rental clubs featuring the latest TaylorMade equipment.



CONTACT US

To learn more or to begin planning your golf tournament, please contact:

Golf Events Manager

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GREENTEE COUNTRY CLUB
WESTWOOD PLATEAU
Sky

GREENTEE GOLF TOURNAMENT
FOOD & BEVERAGE PACKAGE SKY



GREENTEE GOLF CLUB WESTWOOD PLATEAU SKY
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FOOD & BEVERAGE EXTRAS

BREAKFAST TAILGATE

BREAKFAST SANDWICH FILLED WITH 2 FRESH COOKED EGGS,CHEESE & YOUR CHOICE OF SAUSAGE OR BACON
$13/PERSON

TACO TAILGATE

CAJUN CHICKEN, LETTUCE, CHEESE, SALSA, GUACAMOLE, TOMATOES, CHIPOTLE MAYO ON A FLOUR TORTILLA
GF OR CORN TORTILLA AVAILABLE UPON REQUEST)
$14/ 2 TACOS PER PERSON

BURGER TAILGATE

PRIME RIB PATTY, CHEDDAR CHEESE, LETTUCE, TOMATO, RELISH & KETCHUP ON BRIOCHE BUN WITH POTATO CHIPS
$24/PERSON

STEAK SANDWICH & FRIES

5OZ NEW YORK STEAK, CARMELIZED ONIONS, GARLIC MAYO ON CIABUTTA BUN & WAFFLE FRIES
$32/PERSON

BANNER BREAKFAST

BREADS, BAGELS & MUFFINS, HASHBROWNS, FRUIT, BACON, SCRAMBLED EGGS, YOGURT,
COFFEE & TEA
$30/PERSON

DRINK HOLE

LET US TAKE CARE OF THE LEGALITIES OF FACILITATING A DRINK HOLE WITH OPTIONS FROM BEER TO SIGNATURE COCKTAILS.
CONTACT THE GOLF EVENTS MANAGER FOR PRICING

SNACK SHACK VOUCHER

REDEEMABLE FOR A BEER & A HOT DOG/SANDWICH WHILE ON COURSE
$18/PERSON

CART BEER

DOMESTIC CANS OF BEER ON ICE IN EACH POWER CART COOLER, MAX TWO CANS PER PERSON STARTING AT $8/PER CAN

BAG LUNCH

DELUXE SANDWICH ON MULTIGRAIN BREAD, GATORADE, POTATO CHIPS
$21/PERSON

Prices subject to change



BEST OF BC BUFFET

BREADS

- ASSORTED BUNS & ROLLS WITH FRESH BUTTER

SALADS

- WESTWOOD ROMAINE CAESAR SALAD WITH SPICED CROUTONS, PARMESAN CHEESE & CLASSIC CAESAR DRESSING
- SPICY VEGETARIAN THAI NOODLE SALAD (VEG) (DF)
- RED POTATO SALAD WITH SCALLIONS (VEG)(DF)
- PASTA SALAD, SPINACH, BELL PEPPERS, RED ONIONS, CHERRY TOMOATOES, SRIRACHA MAYO DRESSING (GF UPON REQUEST)

SEAFOOD

- ICED PEELED PRAWNS SERVED WITH COCKTAIL SAUCE & LEMON WEDGES (GF/DF)
- STEAMED MUSSELS TOSSED WITH SWEET SOY & CHILI (GF/DF)

ENTREES

- CHEF-CARVED CANADIAN AAA NEW YORK STRIP LOIN ROAST AU JUS & HORSERADISH (GF/DF)
- SALMON FILLET ROASTED WHOLE IN A HONEY GARLIC SAUCE (DF)

ACCOMPANIMENTS

- VEGETARIAN ORIENTAL RICE PILAF WITH CORN & PEAS (GF/V)
- PENNE PASTA WITH PEPPERED CHICKEN & BASIL MARINARA SAUCE (GF AVAILABLE)
- GARLIC MASHED POTATOES (VEG) (DF AVAILABLE)

DESSERTS

- SEASONAL SLICED FRUIT PLATTER WITH SUMMER BERRIES (GF/DF/V/VEG
- AN ASSORTMENT OF CAKES & DESSERTS

- FRESHLY BREWED COFFEE & TEA



V = VEGAN GF = GLUTEN FREE VEG = VEGETARIAN DF = DAIRY FREE

$75 PER PERSON



PANORAMA GOLF BUFFET

BREADS

- ASSORTED BUNS & ROLLS WITH FRESH BUTTER

SALADS (CHOICE OF 4)

- ORGANIC SPRING LETTUCE MIX WITH ASSORTED DRESSINGS (GF/V/DF)
- WESTWOOD ROMAINE CAESAR SALAD WITH SPICED CROUTONS, PARMESAN CHEESE & CLASSIC CAESAR DRESSING
- EDAMAME & QUINOA SALAD WITH CORN & ROASTED BELL PEPPERS WITH TOASTED SESAME DRESSING (GF/V/DF)
- SPICY VEGETARIAN THAI NOODLE SALAD (VEG/DF) RED
- POTATO SALAD WITH SCALLIONS (VEG/DF) PASTA SALAD,
- SPINACH, BELL PEPPERS, RED ONIONS, CHERRY TOMOATOES, SRIRACHA MAYO DRESSING (DF) (GF AVAILABLE UPON REQUEST)
- GREEK-STYLE SALAD WITH RED & YELLOW PEPPERS, CUCUMBERS, TOMATOES, RED ONIONS, FETA CHEESE, KALAMATA OLIVES & GREEK SEASONING (VEG/GF)

SEAFOOD

- ICED PEELED PRAWNS SERVED WITH COCKTAIL SAUCE & LEMON WEDGES (GF/DF)
- STEAMED MUSSELS TOSSED WITH SWEET SOY & CHILI
- SMOKED SALMON (GF/DF)

PASTA (CHOICE OF 1)

- VEGETARIAN LASAGNA (VEG)
  MEAT LASAAGNA

ENTREES

- CHEF-CARVED CANADIAN AAA NEW YORK STRIP LOIN ROAST AU JUS & HORSERADISH
- SALMON FILLET ROASTED WHOLE IN A HONEY GARLIC SAUCE
- CHICKEN SLOW ROASTED WITH GARLIC CHILI THAI SAUCE

ACCOMPANIMENTS (CHOICE OF 3)

- VEGETARIAN ORIENTAL RICE PILAF WITH CORN & PEAS (GF/V)
- PENNE PASTA WITH PEPPERED CHICKEN & BASIL MARINARA SAUCE (DF) (GF AVAILABLE)
- RED POTATOES OVEN ROASTED IN GARLIC + HERBS (GF/V)
- GARLIC MASHED POTATOES (VEG/GF (DF AVAILABLE)
- SELECTION OF MIXED SUMMER VEGETABLES (GF/V)

DESSERTS

- SEASONAL SLICED FRUIT PLATTER WITH SUMMER BERRIES
- AN ASSORTMENT OF CAKES & DESSERTS
- FRESHLY BREWED COFFEE & TEA

$85 PER PERSON

V = VEGAN GF = GLUTEN FREE VEG = VEGETARIAN DF = DAIRY FREE