

# Westwood Plateau

**Golf & Country Club**



Photo by: M&Him Photography

# Daytime Weddings

WESTWOOD PLATEAU GOLF & COUNTRY CLUB | 604.552.5114 | [WWW.WESTWOODPLATEAUGOLF.COM](http://WWW.WESTWOODPLATEAUGOLF.COM)

# 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.

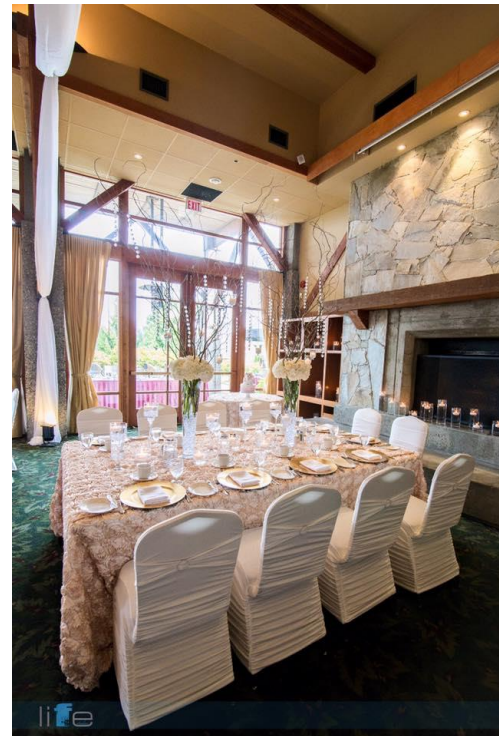
Westwood Plateau has a variety of banquet rooms to suit your wedding size for your reception; all that provide the west coast feel with beautiful wood beam architecture and picturesque views of the lower mainland and Mount Baker. The ceremony area is the perfect setting for you and your guests located 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](mailto: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*

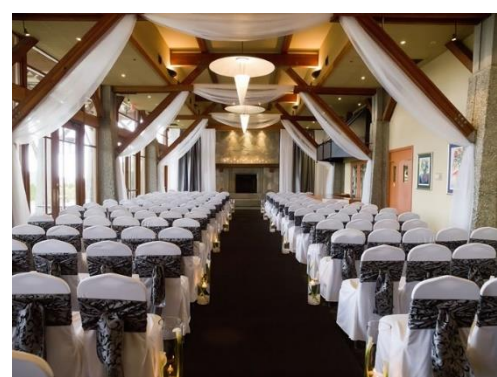
Ceremony only (without reception)

\$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

## APRIL 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
- Staging and 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	\$800.00	\$30.00 per guest
Gallery Room	50 minimum	\$600.00	\$30.00 per guest
Studio Room	30 minimum	\$500.00	\$30.00 per guest

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



# 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
- Staging and 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
- 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 Capiccolli, 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***



[www.cedliafilmingphotography.com](http://www.cedliafilmingphotography.com)



# 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 menu 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

#### Slicked 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 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

*\$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	\$200.00 - \$300.00
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

# 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](mailto: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

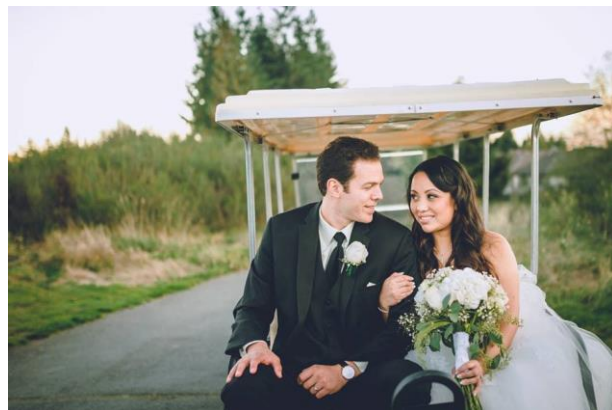
**13. Can we bring in our own food and beverages?**

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](http://www.beautifullifestudios.com)

Pear Tree Photography  
604.318.5718 | [www.peartreephoto.com](http://www.peartreephoto.com)

## DJS

Audio Edge Entertainment | Paolo Mesto  
778.231.3472 [www.audioedge.ca](http://www.audioedge.ca)

Music Maestro | Steve Milani  
604.808.0506 | [www.musicmaestrodj.com](http://www.musicmaestrodj.com)

Dynamic Weddings  
604.724.0225 | [www.dynamicweddings.ca](http://www.dynamicweddings.ca)

\*Vendor also offers additional services

## CAKE DESIGNERS

CakesN'Sweets | Cassie  
[info@cakesnsweets.ca](mailto:info@cakesnsweets.ca)

Pink Ribbon Bakery  
604.525.4588 | [www.pinkribbonbakery.ca](http://www.pinkribbonbakery.ca)

## PLANNERS

Spotlight Events | Paige Petriw  
778.885.8815 | [www.spotlightevent.ca](http://www.spotlightevent.ca)

\*Vendor also offers additional services

Dynamic Weddings  
604.724.0225 | [www.dynamicweddings.ca](http://www.dynamicweddings.ca)

Simplest Details Weddings | Nicki Holburn  
604.312.1409 | [www.simplestdetailsweddings.com](http://www.simplestdetailsweddings.com)

## DECORATORS

Ruffled Rose Co. | Haley Raddysch  
604.999.2709 | [www.ruffledrose.com](http://www.ruffledrose.com)

Cinderella Slip On's and Décor | Tracey Byron  
604-541-2658 | [www.simplestdetailsweddings.com](http://www.simplestdetailsweddings.com)

## LIVE MUSIC

Musical Occasions | Morgan  
604.538.8530 | [www.musicaloccasions.ca](http://www.musicaloccasions.ca)

## MARRIAGE OFFICIANTS

Kevin Fatkin  
778-836-6580 | [kjfatkin@yahoo.com](mailto:kjfatkin@yahoo.com)

## FLORISTS

Bridal Beginnings | Larissa Meade  
604.722.4509 | [www.bridalbeginnings.ca](http://www.bridalbeginnings.ca)

Flowerella Events | Marlee van Oord  
[www.Flowerella.ca](http://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](http://www.poco-inn-and-suites.com)

Best Western Plus Sands Hotel, Vancouver  
604.682.1831  
[www.bestwesternsandshotelvancouver.com](http://www.bestwesternsandshotelvancouver.com)

Westwood Plateau Local Guest House  
604.880.3844 | [Dave@Karnak.ca](mailto:Dave@Karnak.ca)

These are recommendations only.

You are more than welcome to use your own suppliers