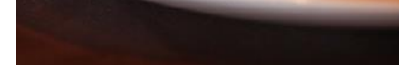


Experiences... Above & Beyond



# Celebration of Life Banquet Package



# Thank You



Thank you for considering Westwood Plateau Golf & Country Club as a potential venue for your upcoming event.

We are located in a magnificent, picturesque setting high atop Eagle Mountain in Coquitlam, BC.

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

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

Enclosed please find our Banquet Package for your information. Please note that the following menus are suggestions only; we will gladly customize a menu to suit your special event.

We would be happy to assist you with the planning of your event.  
Feel free to contact our Special Events Department with any questions.

*Telephone:* **604.552.5114**

*Email:* **[banquet@westwoodplateaugolf.com](mailto:banquet@westwoodplateaugolf.com)**



# Gourmet Platters



## **Spinach and Artichoke Dip**

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

## **Guacamole and Veggies**

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

## **Bruschetta**

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

## **Antipasto Platter**

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

## **Cheese Platter**

Imported and Domestic Cheeses, Served with Assorted Crackers  
**\$140.00**

## **Westwood Skillet**

Melange of Chorizo Sausage, Chicken Skewers, Beef Skewers and Capiccoli, Served with Assorted Dips  
**\$155.00**

## **Asian Platter**

Pork Dumplings, Vegetable Spring Rolls and Sweet and Sour Pork  
**\$145.00**

## **Trio Dip Platter**

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

## **Mini Mac and Cheese Platter**

Mac and Cheese Cups  
**\$110.00**

## **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**

## **Salmon Trio Platter**

Westwood Plateau Gravlox, Indian Candied Salmon and Smoked Salmon, Served with Assorted Breads  
**\$185.00**

## **Indian Candied Salmon**

Sweet Candied Salmon, Served with Assorted Crackers  
**\$150.00**

## **Sliced Fruit Platter**

Seasonal Sliced Fruit  
**\$99.00**

## **Tarts**

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

## **Assorted Pastry Platter**

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

## **Assorted French Pastries**

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



# Passed Canapes



## DELUXE HOT CANAPÉS

Crab Stuffed Mushrooms with Fresh Herbs

Vegetarian Spring Rolls, Served with Pineapple Plum Sauce

Scallops Wrapped in Bacon, Served with a Spicy Cocktail Sauce

Grilled Prawn Skewers, Served with Garlic Butter and Herbs

Brie Crostini with Roasted Garlic and Cranberry

Chef's Gourmet Mini Burgers  
(Choice of Beef or Chicken)

Crab Cakes Served with an Orange Ginger Aioli

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

## PREMIUM HOT CANAPÉS

Asian Flavoured Chicken Skewers

Peppered Goat Cheese in Phyllo Pastry Morsels

Maple Flavoured Salmon Skewers

Chicken, Beef or Vegetable Samosas

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

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

Curried Chicken Tartlets

Grilled Asparagus Wrapped in Prosciutto and topped with a Balsamic Glaze

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

## DELUXE COLD CANAPÉS

Salmon Cucumber Rolls with Dill Mayo

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

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

Bruschetta, Served on Belgian Endive

Italian Marinated Mussels Served on the Half Shell

Skewers of Cherry Tomatoes and Bocconcini

Drizzled with a Balsamic Reduction

Seasonal Fresh Fruit Skewers

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

## ASSORTED SUSHI & SASHIMI

**\$35.00/dozen**  
**(minimum of five dozen)**

# Food 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 Capocolli

### 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)**

# Food 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

### Toppings

Cheese Curds

Chives

Bacon Bits

Green Onions

Mushrooms

Tomatoes

**(Your choice of three)**

### Sides

Gravy

Sour Cream

Salsa

Mayonnaise

Ketchup

**(Your choice of two)**

**Add Pulled Pork or Shrimp for an additional \$2/guest**

**\$7.50/guest**

**(minimum of 50 guests)**

## POPCORN MACHINE

### Flavour Shakers Included

Italian, Southwest, Mexican, Asian, East Indian

**30 Guests**      \$60.00

**60 Guests**      \$80.00

**80 Guests**      \$100.00

**100 Guests**     \$120.00

# Add ons



<b>Ultimate Banana Bread/serving</b> <i>(2 pieces per serving)</i>	\$5.00
<b>Freshly Baked Warm Muffins</b> (1 per guest) <i>(Blueberry, Orange Cranberry, Chocolate Chip and Carrot)</i>	\$3.00
<b>Toasted Bagels and Cream Cheese</b> (price/serving)	\$4.50
<b>Warm Decadent Cookies</b> (price/dozen) <i>(Chocolate, Oatmeal and Peanut Butter)</i>	\$20.00
<b>Squares</b> (price/dozen) <i>(Nanaimo Bars and Decadent Brownies)</i>	\$25.00

# Non-Alcoholic Beverages

## **COLD BEVERAGES**

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 cups)	\$120.00
Urn of Tea (75 cups)	\$70.00

# Additional Rentals



Portable Projector	\$60.00
Portable Projection Screen	\$60.00
50" LCD Television	\$100.00
Flipchart (with pad of paper and markers)	\$25.00
Built-in LCD Projectors and Screens	Please Inquire
Photocopying (each page)	\$0.25
Floating Candles (each)	\$1.00
Table Mirrors 13" (each)	\$1.00
Cylinder Vases 6"/9"/12" Height (each)	\$2.00
Easel	\$20.00

**Wireless internet available upon request**





# Banquet Terms and Conditions



1. A deposit of \$1,500.00 is required to secure the date and room(s) for the host. All deposits for personal events are non-refundable.

2. Westwood Plateau Golf & Country Club requires written notice of cancellation a minimum of 180 days prior to the event. If cancellation is 180 days or less from the date of the event, Westwood Plateau will retain the deposit and the client will be charged 25% of the estimated invoice. If cancellation is 30 days or less from the date of the event, Westwood Plateau will retain the deposit and the client will be charged 50% of the estimated invoice or \$1,500.00, which ever is higher.

3. Functions held on Saturdays from April 1 to December 31 require the following minimums (pre tax & service charge):

<b>Room</b>	<b>Adult Guests</b>	<b>Room Rental</b>	<b>Food and Beverage</b>
Panorama	150 minimum	\$2,000.00	\$18,000.00
Gallery	75 minimum	\$1,200.00	\$9,000.00
Studio	30 minimum	\$750.00	\$2,500.00

Functions held on Fridays and Sundays from April 1 to December 31 require the following minimums (pre tax & service charge):

<b>Room</b>	<b>Adult Guests</b>	<b>Room Rental</b>	<b>Food and Beverage</b>
Panorama	120 minimum	\$1,050.00	\$40 per person
Gallery	50 minimum	\$700.00	\$40 per person
Studio	30 minimum	\$525.00	\$40 per person

Functions held on Fridays through Sundays from January 1 to March 31 require the following minimums (pre tax & service charge):

<b>Room</b>	<b>Adult Guests</b>	<b>Room Rental</b>	<b>Food and Beverage</b>
Panorama	120 minimum	\$840.00	\$30 per person
Gallery	50 minimum	\$560.00	\$30 per person
Studio	30 minimum	\$350.00	\$30 per person

4. Room rental fees are as follows for functions held Monday to Thursday January 1 to December 31 (pre tax & service charge):

<b>Room</b>	<b>Adult Guests</b>	<b>Room Rental</b>	<b>Food and Beverage</b>
Panorama	120 minimum	\$560.00	\$15 per person
Gallery	50 minimum	\$420.00	\$15 per person
Studio	30 minimum	\$350.00	\$15 per person

5. Photographs Only On-Site \$300.00

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

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

# Banquet Terms and Conditions



9. A minimum menu price of \$30.00 pre-tax and pre-service charge applies to all events unless the minimum is otherwise specified.
10. Specialty cakes are the only food that may be brought in by the host and are the only food that will be permitted to be taken off premise after the event is over. Please note, Westwood Plateau staff do not handle cakes – it is the responsibility of the host to set up and move cakes if necessary.
11. If the host chooses to have their cake cut and plated by Westwood Plateau staff, a Service Charge of \$2.00 per guest will apply.
12. Westwood Plateau Golf & Country Club will add a 18% Service Charge to all food and beverages served at the event. Sales tax is levied on all applicable charges including the 18% Service Charge. Subject to a 2% increase.
13. If the hosted or cash bar revenue is less than \$250.00, a Bartender Charge of \$20.00 per hour will be charged for a minimum of four (4) hours. This charge applies to each bar in operation at the event.
14. A Labour Fee of \$5.00 per guest will apply for events held on Statutory Holidays.
15. All Westwood Plateau candles used for an event will be charged to the host at \$1.00 per floating candle. Clients may supply their own candles with no charge.
16. All chair covers and décor must be supplied by the host. If Westwood Plateau staff is forced to remove any decorative chair covers, a Service Charge of \$2.00 per chair will be charged to the host.
17. Access to all outdoor terraces is not allowed after 11:00 pm due to noise by-laws.
18. The use of rice, glitter or confetti is not permitted inside the Clubhouse or anywhere on the grounds. The use of candles is permitted only if they are contained in a holder/container/vase.
19. Westwood Plateau Golf & Country Club strictly prohibits the use of all fireworks, sparklers, wish lanterns and any other combustible materials.
20. Please note, Westwood Plateau Golf & Country Club will be fully decorated for Christmas from November 15 to January 7. Decorations can not be removed before January 7.

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



# Frequently Asked Questions



1. Does Westwood Plateau provide an easel to display photos, etc?

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

2. What kind of rentals does Westwood Plateau provide?

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

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

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

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

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

5. Does Westwood Plateau have storage for our flowers?

- Unfortunately, not. Flowers need to be delivered to the room that is rented for the service on the same date.

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

- Silverware, chinaware, glassware, linens (your choice of white or burgundy, banquet chairs and tables.

The tables we supply are 6 foot rounds for your guests and an assortment of 4, 6, and 8 foot rectangles for additional requirements (i.e.: guest book, memorial table, flower table, etc). A podium, wireless microphone, staging for the head table and a dance floor are all included at no additional fees.

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

- Yes. If you are renting WPE audio/visual equipment, please schedule a slideshow test within the week prior to the function.

8. 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

9. Can we make changes to the menus?

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

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

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

11. Are we allowed to take home the leftovers?

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

**We recommend New Narrative Memorials for assistance in planning celebration of life details.**

**New Narrative Memorials**

[info@newnarrative.ca](mailto:info@newnarrative.ca)

778.960.8782