



# WESTWOOD PLATEAU

## *Showers*







## THE WELCOME

Awaiting your guests upon their arrival will be a selection of canapes, a bowl of non-alcoholic punch, and a Mimosa Bar. With adding some décor items, you can make this welcome as personalized as you envision!

## INCLUDED

- Six dozen passed canapes, your choice of two types
- One bowl of Non-alcoholic punch
- Mimosa Bar with fresh fruit, juice and One glass of bubbly per guest
- Set up and take down

## THE CELEBRATION

The Banquet Room at Westwood Plateau is the ideal space to host your shower celebration with up to 250 of your closest friends and family. The Clubhouse consists of three banquet rooms to choose from; The Gallery room, located on the lower level of the Clubhouse, the Panorama Room, the largest room at the venue, located on the upper level of the Clubhouse, and the Studio Room, which is also located on the upper level of the Clubhouse, and is our most intimate space. All Banquet Rooms are lined with windows bringing in all the natural light you desire, and surrounding views of the lower mainland and breathtaking Mount Baker. During your celebration, take advantage of the numerous photo locations that Westwood has to offer.

## INCLUDED

- Banquet Room space
- A dedicated Banquet Captain
- Service staff
- Set up and take down of Westwood items
- Banquet chairs
- Brunch meal per guest
- Rectangular tables with white linens
- Round guest tables with white linens
- Power Supply
- Use of the outdoor grounds for photos

## ROOM OCCUPANCY

- Studio room can host up to 50 guests | Minimum of 20 guests adults required to book | up to 5 guest tables
- Gallery room can host up to 130 guests | Minimum 50 adults required | up to 13 guest tables
- Panorama room can host up to 250 guests | Minimum of 120 adults required | up to 25 guest tables

## PACKAGE COST

**Studio Room: \$80 per person | Gallery Room: \$85 per person | Panorama Room: \$90 per person**

*Plus tax and service charge*

Please contact us at [Banquet@westwoodplateaugolf.com](mailto:Banquet@westwoodplateaugolf.com) to inquire





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## Add Ons

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<b>Décor Package</b> <i>*See below for details</i>	\$25.00
<b>Cake Cutting Service</b>	\$2.00 per guest
<b>Bar Service</b> <i>*Host must choose a bar package. Non-alcoholic packages available</i>	Selections on separate Bar Package
<b>Table Wine and Service</b>	Selections on separate Bar Package

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## CINDERELLA SLIP ONS DECOR PACKAGE

Westwood Plateau has partnered with Cinderella Slip-Ons to offer an optional décor package for your Celebration

- Chair covers in either black or white
- Table runners in your choice of color
- Guest table centerpieces – Company or personal event related (flowers can be taken but not vases provided)
- Photobooth backdrop
- Set up of décor and late night clean up
- Placement of your personal items such as signage, and guest table favors.

*\*Please note that additional décor services are available through Cinderella Slip-Ons as an add on to your package for an additional cost. Those items include, but are not limited to, chair rentals, farm tables, and signage needs.*

## DECOR PACKAGE COST

\$25.00 PER GUEST

To book this package, please inquire with your Special Event Representative



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## Sample Timeline

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**10:00 am**

Access for décor and vendors

**11:00 am**

Guest arrival | Welcome

**11:45 am**

Brunch Service

**12:30 pm**

Formalities | Games | Gifts

**2:00 pm**

Cake Cutting | Dessert Platters

**3:00 pm**

Guest Departure | Bar Closes

**3:30 pm**

Vendor out time | All Décor and Personal Items Removed

Timelines are not limited to the above timeline. Altered timelines can be discussed with your Westwood Plateau Event Specialist



## 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 Beef Burgers
- Meatballs with Basil and Marinara
- Spinach and Feta Spanakopita, with tzatziki

\$45.00/dozen

### PREMIUM HOT CANAPÉS

- Asian Flavored Chicken Skewers
- Peppered Goat Cheese in Phyllo Pastry Morsels
- Vegetable Samosas
- Chicken Drumettes  
(Choice of Hot, BBQ, Honey Garlic, Salt & Pepper or Honey Mustard)
- Curried Chicken Tartlets
- Caramelized onion, Goat Cheese and Thyme Tartlets
- Mixed Vegetable Pakoras with Tamarind Sauce
- Korean Kimchi Pork Gyoza

\$42.00/dozen

### DELUXE COLD CANAPÉS

- Smoked 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

### PREMIUM COLD CANAPÉS

- Smoked Salmon Rosettes on a Toasted Crostini
- Sesame Crusted Goat Cheese Balls
- Skewers of Cherry Tomatoes and Bocconcini Drizzled with a Balsamic Reduction

\$42.00/dozen

Six Dozen Canapes - Two choices are included with your package. You can select these from the options listed

Canapes are passed on dishes to guest by Westwood Plateau service staff

A minimum of 3 dozen is required for each item ordered.

A recommended serving is 3 pieces per guest

Subject to applicable tax and service charge



## Stationed Appetizers and Platters

### SPINACH & ARTICHOKE

Spinach and Artichoke Hearts Blended with Roasted Garlic and Cream Cheese, Served with Fresh Vegetables and Tortilla Chips  
\$4.00 per guest

### SEAFOOD PLATTER

Clams, Pink Shell Scallops, Oysters on the Half Shell and Crab Legs, Served with Assorted Dips  
\$10.00 per guest

### SALMON DUO

Indian Candied Salmon and Smoked Salmon, Served with Assorted Breads  
\$6.00 per guest

### TRIO OF DIPS

Tzatziki flavored Hummus, Sun-dried Tomato Hummus, and Spinach Dip, Served with Pita Bread, Naan Bread and Tortilla Chips  
\$5.00 per guest

### ASSORTED SUSHI & SASHIMI

\$4.00 per guest

### SEAFOOD DUO

Your choice of two of the following seafood types:  
Marinated Prince Edward Island Mussels  
Clams  
Oysters on the Half Shell  
Chilled Prawns  
Crab Legs  
\$7.00 per guest

### ANTIPASTO

Assorted Deli Meats, Pickles, Relishes, Olives, Grilled Vegetables, Marinated Bocconcini and Seafood, Served with Fresh Artisan Breads  
\$6.00 per guest

### CHARCUTERIE

Imported and Domestic Cheeses, Deli Meats, Sweet Peppers, Olives, and Pickled Onions Served with Fresh Baguette, Crackers and Pesto Sundried Tomato Hummus  
\$6.00 per guest

### WESTWOOD SKILLET

Melange of Chorizo Sausage, Chicken Skewers, Beef Skewers and Capiccolli, Served with Assorted Dips  
\$5.00 per guest

### ASIAN PLATTER

Pork Dumplings, Vegetable Spring Rolls and Sweet and Sour Pork  
\$5.00 per guest

### MINI MAC & CHEESE CUPS

Mac and Cheese Cups  
\$4.00 per guest

### PASTRY PLATTER

Variety of Macarons, Brownies, Nanaimo Bars, Carrot Cake and Mini Cheesecake Bites  
\$5.00 per guest

### SEASONAL SLICED FRUIT

Seasonal Sliced Fruit  
\$4.00 per guest

Minimum order for 30 guests is required

Price estimated for one piece per guest depending on platter type

Subject to applicable tax and service charge



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## Buffet Options

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### BRUNCH

Mini Danish and Cinnamon Buns served with  
Butter and Assorted Preserves

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Your choice of one carved item  
(see attached list)

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Roasted Potato Hash Browns tossed in Herb Butter  
Crisp Bacon  
Breakfast Sausages  
Scrambled Eggs  
French Toast

Chef's Choice Eggs Benedict

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

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

Seasonal Sliced fruit Platter

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Fresh Juice  
Fresh Brewed Coffee and Tea Station

### LUNCH

Assorted Buns and Rolls  
Assorted Deli Meats

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

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

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

Cornucopia of Mixed Seasonal Vegetables

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

Seasonal Sliced fruit Platter

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Freshly Brewed Coffee and Tea Station





## Buffet Selections

### SALADS

Gourmet Island Seasonal Mixed Greens with Tomatoes, Carrots, Cabbages and Raspberry Dressings

Romaine Lettuce Hearts with Croutons, Parmesan Cheese and Classic Caesar Dressing

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

Spinach and Arugula Salad 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 with Seasonal Vegetables and Spicy Thai Vinaigrette

Asian Broccoli Salad with Shredded Vegetables and Radishes on a Bed of Glass Noodles served with Sesame Thai Dressing

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 with a Rice Wine Vinegar, Toasted Thai Sesame Dressing

### TO ENHANCE YOUR BUFFET

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

Fresh Oysters on the Half Shell with Lemon Wedges and Tabasco  
\$2.00/guest

Chilled Crab Legs  
\$4.00/guest

### ITEMS CARVED BY ATTENDING CHEF

Peppered Strip Loin Beef 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 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

Garlic Mashed Potatoes

Yam and Potato Mashed Potatoes with Tandoori spices

Roasted Candied Yams with Honey

Baked Potato Casserole with Rosemary and Cheddar Cheese

Herb Yorkshire Pudding

Wild Rice

Coconut Jasmine Rice

Saffron Rice Pilaf

Chinese Fried Rice with Peas, Baby Corn and Egg



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## Buffet Selections

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### 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 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 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

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





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## Plated

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### Your Choice of One of the Following Choice of Soup or Salad

#### 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

Asian Broccoli Slaw with shredded Vegetables, Radishes,  
On a bed of Glass Noodles. Sesame Thai Dressing

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### 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

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Ultimate Chocolate Mousse

Fresh Brewed Coffee and Tea





## Enhancement Stations

### GRILLED CHEESE STATION

#### BREAD CHOICES

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

Chicken or Beef (Your choice of one), Cheese, Lettuce, Onions, Sour Cream and Salsa

\$12.00/guest | minimum of 30 guests

+ \$3.00/guest - Additional Protein

+ \$2.00/guest - Additional Toppings per each type (Guacamole, Baby Shrimp, Bacon and Tomatoes)

### MUNCHIES

Chicken Drumettes | Choice of Hot, BBQ, Honey Garlic, Salt & Pepper or Honey Mustard

Beer Battered Onion Rings

Criss Cut French Fries

Popcorn Shrimp

\$80.00/bowl | 50 pieces per bowl

### POUTINE BAR

#### Fries

Shoe String Fries

+ \$1.00/guest - Yam Fries

#### 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 order 30 guests

+ \$2.00/guest - Add Pork or Shrimp

### PIZZA

Meat Lovers | Bacon, Ham, Salami, and Capicola

Vegetarian Delight | Bell Peppers, Feta, Mushrooms, 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

\$28.00/pizza

minimum of two pizzas per type | 10 slices per pizza

### 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



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## Enhancement Stations

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### POPCORN MACHINE

Freshly popped buttery corn with selection of seasonings

**Pricing includes:**

Machine, Flavour shakers, Cups

**Flavour shakers:**

Italian, Southwest, Mexican,  
Asian, East Indian

\*More flavours available upon request

**\$6.00/guest | Minimum order 30 guests**

### CHOCOLATE FOUNTAIN

Rich Callebaut Chocolate Served with Lady Fingers,  
Marshmallows, Fresh Fruit and Pretzels

**\$10.00/guest | Minimum order 30 guests**

### GELATO STATION

Selection of Homemade Gelato showcased in our Ice  
Cream Gelato Station fridge display with colorful  
cups and spoons

Your Choice of Three Flavours

**\$10.00/guest | Minimum order 30 guests**



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## *Bar Services*

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The following Bar Service options are available for you to choose for your special occasion. A separate Beverage Menu will be provided to see Bar Package Options and Wine Selections.

### **HOST BAR**

The host agrees to pay for drinks according to their individual prices and selections, based on consumption.

### **HOST BAR WITH LIMIT**

The host agrees to pay for drinks according to their individual prices, based on consumption, up to a pre-decided dollar amount.

### **CASH BAR**

Guests purchase individual beverages that they order at the bar with cash, debit or credit. All beverage in this package can be available for cash bar unless limitations are set.

### **TICKET BAR**

Guests are provided with a pre-determined number of drink tickets each. The host agrees to pay for any beverages that are ordered at the bar and redeemed with a drink ticket according to the price of each beverage. Any drinks ordered without a drink ticket will be charged individually to the guest, as per a cash bar.

### **NON-ALCOHOLIC**

Host pays for unlimited Pop and Juice options for each guest for a specific price per guest.

# DETAILS



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## *Additional Rentals*

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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
Photocopying	\$0.25 (each page)
Wireless internet available upon request	





## BOOKING DEPOSIT

A \$1,500.00, non-refundable deposit is required at the time of booking in order to secure the date and room. The deposit will go towards your total invoice.

## CONTRACT

A signed contract with a valid credit card number is required to secure the booking.

## GUARANTEES

Final guest count of details are due two weeks prior to the event. The minimum guest requirement is mandatory when booking each banquet room.

## PAYMENT

Deposit is due at the time of booking. 30 days prior to the event, 50% of the estimated invoice is due. This amount is excluding the deposit amount. 14 days before the event, when the guest count and final details are due, is when the remainder of the estimated invoice is due. These payments can be made by credit card, cash or cheque payable to 3251 Plateau Golf Course Limited.

For all events, any outstanding charges following the event will be processed to the credit card on the contract, unless otherwise organized between the Host and Westwood Plateau. In the event of 'over payment', Westwood Plateau will issue a refund either by credit card or cheque payable to the Host.

## LIQUOR LAWS

Liquor service will end when required by the BC government's regulations. This can change without notice at any time and will be noted on the event timeline when created.

Outside alcohol is not permitted, including the parking lot. If it is brought onto the property, and being consumed by a guest, the host will be fined \$150.00 per can or bottle confiscated and the bar service may be terminated for the duration of the event.

Cash and Host bars must exceed \$300.00 in revenue to waive a \$20.00 per hour, per bartender (minimum 4 hour) charge.

Westwood requires Host to choose a bar package for their event. Non-alcoholic options are available. Westwood Plateau reserves the right to offer a cash bar at any function.

## MENU AND WINE SELECTIONS

No food of any kind, except Cake, Cupcakes, Donuts, or favors may be brought on to the premises. Westwood Plateau must provide all food and beverage including any alcoholic beverages. Alcoholic favors are not permitted. Some exceptions can be made to food items based on discussion. Corkage events are respectfully declined.

A service charge of \$2.00 per guest will be charge for the optional service of cutting and/or plating of specialty cakes. Specialty cakes are the only food item permitted to be taken off the premises by the client. Westwood Plateau does not handle personal Cakes. Westwood Plateau does not provide storage for personal Cakes. Substitution of personal cakes for desserts included in our menus is not permitted.

## LABOUR RATES

A labor fee per guest may apply in addition of \$5.00 per guest on events that are held on a Canadian Statuary Holiday.

## AUDIO VISUAL

Screen and Projectors are available for an additional rental fee. Please inquire. Host must supply their own HDMI adaptor and laptop.

All rooms include a wireless microphone connected to Westwood Plateau house speakers.

Westwood also does not supply speakers for anything other than background volume music for events.

## PRICES

All pricing stated is exclusive of taxes and service charge. Pricing of beverage items, and food that is an add on option, are subject to change without notice, but will be guaranteed 90 days before the event date. Prices are subject to applicable provincial tax and 18% service charge.



## CANCELLATION

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, whichever is higher.

## PLATED MEAL SERVICE

For all plated functions, Westwood Plateau Golf & Country Club must receive all entrée choices a minimum of 14 days in advance. Certain dietary substitutes may be made with prior request

All guests must be served the same starters and dessert. You may offer your guests one choice for the entrée course only. Individual dishes can be made for guests with dietary restrictions. Place cards must be provided by the couple per guest indicating their entrée selection.

## DÉCOR

All chair covers and décor must be supplied by the host if not using Westwood's Décor Package. 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.

Westwood's Décor package is to be booked through your Westwood Plateau Special Events Representative. A non-refundable retainer will be taken to secure these services.

## SERVICE CHARGE & TAXES

All food & beverage is subject to a 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%.

All chargeable items are subject to a 5% GST tax.

Government taxes are applicable as follows:

Beer/Wine/Alcohol 5% GST, 10% Liquor Tax

Audio Visual Equipment rentals 5% GST, 7% PST

Service Charge 5% GST

Cake Cutting Fee 5% GST, Service Charge %

Taxes subject to change – based on government taxes on the day of the event

## ADDITIONAL TERMS AND CONDITIONS

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.

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, open flames or scented candles are not permitted.

Please note, Westwood Plateau Golf & Country Club will be fully decorated for Christmas from November 15 to January 7.

All guests must depart the Clubhouse and Property at or before the function "Guest End Time" stated on the event timeline. Any function closing after its scheduled end time will be subject to a \$250 per hour labour charge (plus applicable taxes) for any hour or fraction of an hour. All vendors must depart the Clubhouse and Property by the "Vendor Out Time" stated in the event timeline to avoid the \$250 per hour labour charge. These additional labour charges will be an additional charge to the total invoice.

Performance Fees – Westwood Plateau is obligated to charge the following tariffs to your event:

SOCAN- Tariff #8

Panorama Room: \$63.49 plus tax.

Gallery Room: \$44.13

ReSound Fee Tariff No. 5

Panorama Room: \$26.63 plus tax.

Gallery Room: \$18.51

Westwood Plateau assumes no responsibility for the damage or loss of any articles left on Westwood's

Westwood Plateau reserves the right to hold more than one function on the property at any given time.

If the host would like to bring in chivari chairs (or any rented chair), there is a \$200 charge for Westwood Plateau to remove all of the banquet chairs (this charge does not go towards the minimum spending requirement). Your décor/rental company is responsible for delivering these to the ballroom and placing them around the tables. At the end of the evening, the décor/rental company is responsible stacking and removing the chairs from the ballroom. Outside chair rentals are only permitted for guest counts up to 250 guests.



## PHOTOGRAPHY

Beautiful Life Studios  
778.383.6241 | [www.beautifullifestudios.com](http://www.beautifullifestudios.com)

Pear Tree Photography  
604.318.5718 | [www.pearphotography.ca](http://www.pearphotography.ca)

Hayley Rae Photography  
[hayley@hayleyrae.com](mailto:hayley@hayleyrae.com)

Butter Studios Agency | Chris Chong  
604.787.5333 | [chris@butterstudiosagency.ca](mailto:chris@butterstudiosagency.ca)  
Photobooth | Videography | Photography

## DJ'S

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

Cassandra Cake Co. | Cassie  
778-928-5405 | [info@cassandrakakeco.com](mailto:info@cassandrakakeco.com)

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)

## DECORATORS

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

Cinderella Slip Ons and Décor | Tracey Byron  
604-541-2658 | [www.cinderellaslipons.com](http://www.cinderellaslipons.com)

## LIVE MUSIC

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

## 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