

Westwood Plateau

Golf & Country Club



Photo by: M&Him Photography

Evening Weddings

WESTWOOD PLATEAU GOLF & COUNTRY CLUB | 604.552.5114 | 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



Wedding Ceremonies

MID MAY TO SEPTEMBER

Wedding Ceremonies at Golden 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 May 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 MID MAY

Wedding ceremonies during the months of October to mid 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 this time of the year, dependant on availability.

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 October to April, based on availability*

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

JUNE TO SEPTEMBER

Receptions include:

- A dedicated Wedding Coordinator
- Bartender(s), Banquet Supervisor, Banquet Attendants and Kitchen staff
- White, Burgundy or Green linens
- 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
- Easel for your seating chart or welcome sign
- Wireless internet
- Parking for your guests
- All items above include set up and take down

PRICING – Saturdays

Room	Adult Guests	Room Rental	Food & Beverage
Panorama Room	180 minimum	\$1,750.00	\$15,000.00
Gallery Room	75 minimum	\$1,000.00	\$7,000.00

PRICING – Fridays and Sundays

Room	Adult Guests	Room Rental	Food & Beverage
Panorama Room	130 minimum	\$1,200.00	\$10,000.00
Gallery Room	50 minimum	\$800.00	\$4,000.00
Studio Room	30 minimum	\$500.00	\$1,750.00

All prices are subject to applicable taxes and service charge



Wedding Receptions

MARCH TO MAY AND OCTOBER TO DECEMBER

Receptions include:

- Same as above except extended golf cart services are only available April and May and October. April and May availability is subject to course opening and course closure.

PRICING

Room	Adult Guests	Room Rental	Food & Beverage
Panorama Room	130 minimum	\$1,000.00	\$8,000.00
Gallery Room	50 minimum	\$700.00	\$3,000.00
Studio Room	30 minimum	\$500.00	\$1,750.00

All prices are subject to applicable taxes and service charge

JANUARY AND FEBRUARY

Receptions include:

- Same as above except extended golf cart services

PRICING

Room	Adult Guests	Room Rental	Food & Beverage
Panorama Room	130 minimum	\$800.00	\$25.00 per guest
Gallery Room	50 minimum	\$600.00	\$25.00 per guest
Studio Room	30 minimum	\$500.00	\$25.00 per guest

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*

Chips and Salsa

Fresh Tomatoes, Onions, Jalapenos, Bell Peppers, Lime Juice and Cilantro, Served with Tri-Colour Tortilla Chips

*\$65.00 *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

*\$155.00 *GF option available*

Salmon Trio Platter

Westwood Plateau Gravlox, Indian Candied Salmon and Smoked Salmon, Served with Assorted Breads

*\$135.00 *GF except bread *GF bread option available*

Indian Candied Salmon

Sweet Candied Salmon, Served with Assorted Crackers

*\$120.00 *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

\$125.00

Cheese Platter

Imported and Domestic Cheeses, Served with Assorted Crackers

*\$115.00 *GF except crackers*

Westwood Skillet

Melange of Chorizo Sausage, Chicken Skewers, Beef Skewers and Capiccolli, Served with Assorted Dips

\$125.00

Asian Platter

Pork Dumplings, Vegetable Spring Rolls and Sweet and Sour Pork

\$120.00

Mini Mac and Cheese Platter

Mac and Cheese Cups

\$100.00

Assorted Pastry Platter

Variety of Macaroons, Brownies, Nanaimo Bars, Carrot Cake and Mini Cheesecake Bites

\$120.00

Assorted French Pastries

Assortment of Napoleons, Swans, Eclairs, Tarts and Cannolis

(only available April-October)

\$100.00 (4 dozen per platter)

Sliced Fruit Platter

Seasonal Sliced Fruit

*\$95.00 *GF*

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

\$38.00/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*

\$36.00/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

\$38.00/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 Bocconcini Drizzled with a Balsamic Reduction **GF*

\$36.00/dozen

(minimum of five dozen)

ASSORTED SUSHI & SASHIMI

\$35.00/dozen

(minimum of three dozen)



Dinner Buffets

PREMIUM BUFFET

Assorted Buns and Rolls with Butter on
Each Individual Guest Table

Chilled Items

Fresh Vegetable Crudités with Assorted Dips
Assorted Deli Meats

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

Seafood

Marinated Prince Edward Island Mussels
Brandy and Dill Cured Norwegian Smoked Salmon

Hot Items

Choice of One Carved Item
Choice of Two Hot Entrées
Choice of One Pasta Entrée
Choice of Two Accompaniments
(see attached list)

Cornucopia of Mixed Seasonal Vegetables
with Orange Essence

Decadent Desserts

Seasonal Sliced Fruit Platter with a
Callebaut Chocolate Drizzle
Assortment of Fresh Baked Cheesecakes and Tortes
Ultimate Chocolate Mousse
Freshly Brewed Coffee and Tea

\$55.00 per person

SILVER BUFFET

Assorted Buns and Rolls
with Butter on Each Individual Guest Table

Chilled Items

Fresh Vegetable Crudités with Assorted Dips
Assorted Deli Meats

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

Seafood

Fresh Oysters on the Half Shell with
Lemon Wedges and Tabasco
Chilled Poached Prawns with Lemon Wedges
and Tangy Cocktail Sauce
Marinated Prince Edward Island Mussels
Smoked Peppered Mackerel Platter
Brandy and Dill Cured Norwegian Smoked Salmon

Hot Items

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

Cornucopia of Mixed Seasonal Vegetables
with Orange Essence

Decadent Desserts

Seasonal Sliced Fruit Platter with a
Callebaut Chocolate Drizzle
Assortment of Fresh Baked Cheesecakes and Tortes
Ultimate Chocolate Mousse
Freshly Brewed Coffee and Tea

\$60.00 per person

Dinner Buffets

PLATEAU BUFFET

Assorted Buns and Rolls with Butter on
Each Individual Guest Table

Chilled Items

Fresh Vegetable Crudités with Assorted Dips
Assorted Deli Meats

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

Seafood

Chilled Crab Legs
Fresh Oysters on the Half Shell with Lemon Wedges and
Tabasco
Chilled Poached Prawns with Lemon Wedges and Tangy
Cocktail Sauce
Marinated Prince Edward Island Mussels
Smoked Peppered Mackerel Platter
Brandy and Dill Cured Norwegian Smoked Salmon

Hot Items

Choice of Two Carved Items
Choice of Three Hot Entrées
Choice of Two Accompaniments
(see attached list)
Cornucopia of Mixed Seasonal Vegetables
with Orange Essence

Decadent Desserts

Seasonal Sliced Fruit Platter with a Callebaut
Chocolate Drizzle
Imported and Domestic Cheese Platter
Assortment of Fresh Baked Cheesecakes and Tortes
Ultimate Chocolate Mousse
Freshly Brewed Coffee and Tea

\$65.00 per person

ABOVE & BEYOND BUFFET

Assorted Buns and Rolls with Butter on
Each Individual Guest Table

Chilled Items

Fresh Vegetable Crudités with Assorted Dips
Assorted Deli Meats
Assorted Relish and Pickle Platter

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

Seafood

Chilled Crab Legs
Fresh Oysters on the Half Shell
with Lemon Wedges and Tabasco
Peeled Tiger Prawns
with Lemon Wedges and Tangy Cocktail Sauce
Marinated Prince Edward Island Mussels
Smoked Peppered Mackerel Platter
Brandy and Dill Cured Norwegian Smoked Salmon

Hot Items

Choice of Three Carved Items
Choice of Four Hot Entrées
Choice of Two Accompaniments
(see attached list)
Cornucopia of Mixed Seasonal Vegetables
with Orange Essence

Decadent Desserts

Seasonal Sliced Fruit Platter
with a Callebaut Chocolate Drizzle
Assortment of Fresh Baked Cheesecakes and Tortes

Crepe Station

Made to Order with your Choice of Apple and Caramel,
Mixed Berries or Nutella and Bananas

Freshly Brewed Coffee and Tea

\$70.00 per person

Barbeque Buffet

Three Fresh Made Salads

Coleslaw
Romaine Lettuce Hearts with
Croutons, Parmesan Cheese and Classic Caesar
Dressing
Classic Red Nugget Potato Salad with Dill and Dijon
Mustard

Five Hot Items

Sweet and Smokey Chicken
4 oz Sirloin Steaks
Pulled Pork
Farmhouse Sausages
St. Louis Ribs, Dark Ale BBQ Sauce

Six Accompaniments

Cornbread
Build your own Baked Potato Bar
with Sour Cream, Scallions and Bacon Bits
Pork Baked Beans
Macaroni and Cheese
Smokehouse Vegetarian Chili
Corn on the Cob

Desserts

Apple Pie
Pecan Pie
Berry Crumble

Freshly Brewed Coffee and Tea



\$59.00 per person

**Can be customized based on buffet selection list*

**Gluten free options available for specific items*

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

Apple and Celery Salad
with Walnuts, Raisins and a Honey-Mayonnaise

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

GF: Gluten Free option available

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 *GF

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

Roasted Candied Yams with Honey *GF

Baked Potato Casserole
with Rosemary and Cheddar Cheese

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)

\$6.50/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

Slicked Turkey
on a Bed of Herb, Fruit and Nut Stuffing, and Served with Cranberry Sauce

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

Sweet & Sour Pork
with Pineapples and Sesame Seeds

PASTA

Penne Pasta Primavera with Fresh Herb Alfredo Sauce

Penne Pasta with Tomatoes, Basil and Asiago Cheese

Bowtie Pasta with Bell Peppers, Mushrooms and Artichokes in a Creamy Fresh Herb Sauce

Bowtie Pasta with a Fresh Garlic Tomato Sauce

Rotini Pasta Carbonara with Bacon, Parsley, Ham and Parmesan Cheese

Shell Pasta with Assorted Seafood in a Dill and Lemon Cream Sauce

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

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

Plated Dinner Selection

STARTERS

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
Marinated Beef and Noodle Salad Served on Bib
Lettuce

Appetizers

Mushrooms in a Puff Pastry Shell
Jumbo Ravioli Served with Marinara Sauce
Seared Tuna Tataki Served with Mango Lime Salsa
Fresh Tomatoes and Bocconcini Cheese
Garnished with Basil and Sun-Dried Tomatoes

DESSERT

Tiramisu

Mascarpone Cheese, Espresso and Savoiardi Biscotti
with Kahlua and Chocolate Shavings
\$10.00 per guest

Tuxedo Truffle

Layers of Silky Smooth Milk, Dark and White Chocolate
Mousse and a Seasonal Fruit Garnish
\$10.00 per guest

Baked New York Cheesecake

Classic New York Cheesecake
Topped with a Berry Coulis
\$10.00 per guest

Fresh Fruit

Assorted Seasonal Sliced Fruits
Dipped in Belgian Callebaut Chocolate
\$9.00 per guest

Deep Dish Apple Pie

Traditional Deep-Dish Apple Pie
Served with Old Fashioned Vanilla Ice Cream
\$10.00 per guest

Freshly Brewed Coffee and Tea Service

\$3.00 per guest



Plated Dinner Selection

Prime Rib

Prime Rib Served with Horseradish Mashed Potatoes, Shanghai Stir-Fried Vegetables and Pan Gravy
\$60.00 per guest

Beef Tenderloin

Beef Tenderloin with a Roasted Garlic Peppercorn Crust Served with Roasted Potatoes and Whiskey Demi-Glaze
\$65.00 per guest

New York Steak

Peppercorn New York Steak, Served with Sesame Mashed Potatoes and Shanghai Stir-Fried Vegetables
\$54.00 per guest

Lamb

Rosemary and Sea Salt Crusted Rack of Lamb and Served with Garlic Mashed Potatoes, Seasonal Vegetables and a Rosemary Red Wine Sauce
\$57.00 per guest

Traditional Turkey Dinner

Traditional Turkey Dinner, Served with Bread Stuffing, Garlic Mashed Potatoes, Gravy and Cranberry Sauce
\$52.00 per guest

Chicken Souvlaki

Two Chicken Skewers Marinated in Garlic, Lemon and Herbs, Served with Greek Salad, Rice, Pita Bread and Tzatziki Dip
\$48.00 per guest

Stuffed Chicken

Baked Chicken Breast Stuffed with Shrimp and Served with Tomato Rice Pilaf and Grilled Vegetables
\$47.00 per guest

Butter Chicken

Curried Butter Chicken Served with Steamed Vegetables atop a Bed of Basmati Rice
\$47.00 per guest

Halibut

Pan Seared, Olive Pesto Crusted Halibut, and Served with Basil Rice, Seasonal Vegetables and a Coriander Scented Cream Sauce
\$60.00 per guest

Salmon

Sun-Dried Tomato, Garlic and Caper Crusted Roasted Salmon, and Served with Roasted Potatoes and a Tarragon Sauce
\$52.00 per person

Entrée course pricing includes two starters or one starter and one dessert
(see attached list)

Decadent Desserts for buffet style option

Fresh Baked Cheesecake with Fresh Berries
Fresh Brewed Coffee and Tea
\$15.00 per person

- Plated options are offered for 25 guests or more
- All guests must be served the same starters and dessert
- You may offer your guests up to 3 choices for the entrée course only
- Westwood Plateau must receive all entrée choices a minimum of 14 days in advance
- Menu tastings must be pre-arranged and should occur a minimum of 6 weeks prior to your event date
- Individual meals can be created for guests with dietary restrictions at request – certain restrictions apply

Additions & 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

\$135.00/platter

(minimum of two platters per type)

MUNCHIES

Sea Salt and Peppered Wings

Beer Battered Onion Rings

Criss Cut French Fries

Popcorn Shrimp

\$70.00/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

\$120.00/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

\$23.00/pizza

(minimum of two pizzas per type – serves 10 slices each)

Additions & 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

\$130.00/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

\$8.00/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
Criss-cut Fries
Wedge Fries
Yam Fries (available for \$1.00 more)

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)

\$6.00/guest
(minimum of 50 guests)

Add Pulled Pork or Shrimp
Additional \$2/guest



Bar Services

HOSTED BAR

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

TICKETED BAR

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

CASH BAR

Guests purchase individual drinks that they order at the bar with cash, credit or debit. All beverages below are available at a cash bar.

Beverages

NON-ALCOHOLIC BEVERAGES

Pop	\$2.38 per glass
Fruit Juice	\$2.86 per glass
Virgin Caesar	\$2.86 each
Energy Drink	\$4.29 each
San Pellegrino	\$2.38 each
Non-Alcoholic Beer	\$3.81 each
Sparkling Apple Juice	\$18.00 per bottle
Unlimited Pop and Juice	\$5.95 per person

NON-ALCOHOLIC FRUIT PUNCH

15 L Bowl, serves 60 guests	
Made from a Variety of Fruit Juices	
Non-Alcoholic	\$110.00 per bowl

COFFEE & TEA

Thermos of Coffee (16-20 cups)	\$25.00 each
Thermos of Tea (16-20 cups)	\$21.00 each
Urn of Coffee (75-80 cups)	\$120.00 each
Urn of Tea (75-80 cups)	\$70.00 each



Photo by: M&Him Photography

Bar Packages

DOMESTIC BEER

Budweiser 341 ml	\$4.78 per bottle
Coors Lights 341 ml	\$4.78 per bottle
Coors Banquet 341 ml	\$4.78 per bottles

PREMIUM BEER

Miller Genuine Draft 355 ml	\$5.22 per bottle
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**Please ask for our current Craft Beer selection*

IMPORT BEER

Corona 330 ml	\$5.65 per bottle
Heineken 330 ml	\$5.65 per bottle
Stella Artois 330 ml	\$5.65 per bottle

CIDERS & COOLERS

Mike's Hard Lemonade 330 ml	\$5.43 per can
Palm Bay Vodka Coolers 355 ml	\$5.43 per can
Okanagan Cider 355 ml	\$5.43 per can

HIGHBALLS

	Single	Double
Stoli Vodka 1 oz	\$5.00	\$7.39
Tanqueray Gin 1 oz	\$5.00	\$7.39
Bacardi White Rum 1 oz	\$5.00	\$7.39
Appleton Estate Jamaica Rum 1 oz	\$5.00	\$7.39
Canadian Club Whiskey 1 oz	\$5.00	\$7.39
Johnnie Walker Red Label Scotch Whiskey 1 oz	\$5.00	\$7.39

All item pricing is subject to change and is not guaranteed until 90 days prior to your event

All prices are before tax and gratuity



UNLIMITED POP AND JUICE PACKAGE

POP: Pepsi, Diet Pepsi, 7Up, Ginger Ale, Club Soda, Tonic Water and Iced Tea

JUICE: Orange, Apple, Grapefruit, Cranberry and Pineapple

\$5.95 per person before tax

NON-ALCOHOLIC PACKAGE

Sparkling Lemonade, Pure Lead Iced Tea, Craft Brewed Sodas, Starbucks Frappuccino, Coconut Water, San Pellegrino, Pop and Juice

BEER: Non-Alcoholic Beer

WINE: (6oz) Non-Alcoholic Wine

Up to \$5.24 before tax

BRONZE PACKAGE

NON-ALCOHOLIC: Pop, Juice and San Pellegrino

BEER: Budweiser, Coors Light, Coors Banquet, Stella, Heineken, Corona, Select Craft Beer, Non-Alcoholic Beer,

CIDERS AND COOLERS: Ciders, Coolers

WINE: (6oz) Non-Alcoholic Wine

LIQUOR: (1oz) Amaretto, Appleton's Dark Rum, Bacardi White Rum, Butter Ripple Schnapps, Bombay Sapphire Gin, Canadian Club Rye, Captain Morgan's Spiced Rum, Crème de Banana, Crème de Cacao, Crème de Menthe, Frangelico, Jameson's Irish Whiskey, Jim Bean Kentucky Bourbon, Johnnie Walker Red Label Scotch, Kahlua, Malibu Coconut Rum, Ouzo, Peach Schnapps, Peppermint Schnapps, Sambuca Dei Cesari, Luxardo, Sour Puss Apple, Sour Puss Raspberry, Stock 84 Brandy, Stolichnaya Vodka, Triple Sec, Tanqueray Gin

Up to \$6.00 before tax

Bar Packages



SILVER PACKAGE

All Items in Bronze Package

BEER: Select Craft Beer

WINE: (6oz) Tangled Vines Pinot Grigio Chardonnay,
Tangled Vines Malbec Merlot

LIQUOR: (1oz) Baileys Irish Cream, Crown Royal Rye, El
Jimador Tequila, Jack Daniels and Jagermeister

Up to \$6.52 before tax

GOLD PACKAGE

All Items in Bronze and Silver Packages

Doubles for Bronze Package Liquor Items

WINE: (6oz) Beringer Chardonnay, Rosemount Riesling,
Beringer Pinot Grigio, Beringer Cabernet Sauvignon,
Penfolds Rawson retreat Shiraz Cabernet, Lindeman Shiraz
and Lindeman Pinot Noir

Up to \$7.83 before tax

ABOVE AND BEYOND PACKAGE

All Items in Bronze, Silver and Gold Packages

Doubles for Bronze and Silver Liquor Items

WINE: (6oz) Mission Hill 5 Vineyards Sauvignon Blanc,
Diabolica White, Diabolica Red

LIQUOR: (1oz & 2oz) Courvoisier VSOP, Glenlivet 12 Year
Scotch, Glenlivet 18 Year Scotch, Grey Goose Vodka and
Patron Silver Tequila

\$8.04 to \$21.30 before tax

Wine Selections

DINNER WINE only – not available as bar wine

WHITE

Prospect Winery 750 ml Unoaked Chard.	\$26.00 per bottle
Prospect Winery 750 ml Sauvignon Blanc	\$27.00 per bottle

RED

Prospect Winery 750 ml Merlot	\$26.00 per bottle
Prospect Winery 750 ml Pinot Noir	\$27.00 per bottle

All prices are before tax and gratuity

BANQUET WINE LIST

WHITE

Tangled Vines Pinot Grigio/Chardonnay	\$24.35 per bottle
Rosemount Estates Gewürztraminer Riesling	\$27.17 per bottle
Beringer Pinot Grigio	\$31.30 per bottle
Beringer Chardonnay	\$26.09 per bottle
Mission Hill 5 Vineyards Sauvignon Blanc	\$31.52 per bottle
Diabolica White (VQA Blend)	\$34.78 per bottle

RED

Tangled Vines Malbec Merlot	\$24.35 per bottle
Beringer Cabernet Sauvignon	\$26.09 per bottle
Penfolds Rawson Retreat Shiraz Cabernet	\$26.09 per bottle
Lindeman Shiraz	\$28.26 per bottle
Lindeman Pinot Noir	\$28.26 per bottle
Diabolica Red (VQA Blend)	\$34.78 per bottle

All prices are before tax and gratuity

SPARKLING WINE AND CHAMPAGNE

Henkell Blanc de Blancs <i>Westwood Plateau House pour (Germany)</i>	\$30.00 per bottle
Moet & Chandon <i>Brut Imperial (France)</i>	\$125.00 per bottle
Moet & Chandon <i>Cuvee Dom Perignon (France)</i>	\$400.00 per bottle

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	<i>\$0.25 (each page)</i>

Wireless internet available upon request



Terms & 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 \$25.00 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. Westwood Plateau Golf & Country Club will add a 17% Service Charge to all food and beverages served at the event. Sales tax is levied on all applicable charges including the 17% Service Charge.
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.
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.

Terms & Conditions

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.
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.

Bachelor Parties

We are now offering Bachelor and bachelorette parties. Packages include a round of golf at Westwood Plateau Golf and Country Club 18 Hole Course and a choice of two set menus including a sleeve of craft beer at our Rogues Bar and Grill restaurant located on site. We have partnered up with the Hard Rock Casino to keep the party going in the Tri-Cities. After your day on the course you can head out and enjoy an exciting evening at Hard Rock Casino. With this package you have the option to add on an overnight stay at the Executive Hotel and Resort in Coquitlam.

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 Emily at 604-552-5100 or by email esmith@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

Jamie Delaine Photography
604.537.8534 | www.jamiedelaine.com

Butter Media Inc - Photography & Photo Booths
604.782.6460 | www.buttermedia.ca

Amanda Coldicutt Photography
604.838.3384 |
www.amandacoldicuttphotography.com

M&Him Photography
604.614.7397 | www.mandhim.com

Pear Tree Photography
604.318.5718 |
www.peartreephotography.ca

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
[Also Photography/Videography & Photobooth]

LIVE MUSIC

Musical Occasions | Morgan
604.538.8530 | www.musicaloccasions.ca

Side One
604.809.3746 | www.sideone.ca

Does Your Monkey Bite | Scott Askew
Askew06@gmail.com

DECORATORS

Ruffled Rose Co. | Haley Raddysch
604.999.2709 | www.ruffledrose.com

Simplest Details | Nicki Holborn
604.541.2658 |
www.simplestdetailsweddings.com

Chic and Unique Event Design | Kristy Wyllie
604.618.7338 | www.chicanduniqueevents.com

Kawano Décor and Design
604.653.7133 | www.kawanodecordesign.com

FLORISTS

Port Moody Flowers | Celia Chiang
604.492.0880 | www.portmoodyflowers.ca

Bridal Beginnings | Larissa Meade
604.722.4509 | www.bridalbeginnings.ca

CAKE DESIGNERS

Luscious Creations
604.464.4668 | www.lusciouscreations.ca

CakesN'Sweets
info@cakesnsweets.ca

Pink Ribbon Bakery
604.525.4588 | www.pinkribbonbakery.ca

PLANNERS

Spotlight Events | Paige Petriw
778.885.8815 | www.spotlightevent.ca

Dynamic Weddings
604.724.0225 | www.dynamicweddings.ca

MARRIAGE OFFICIANTS

Young, Hip & Married | Shawn Miller
778.278.5796 |
www.younghipandmarried.com

Len Kozak
604.936.4785 | len_kozak@shaw.ca

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.bestwesternsandshotelvancover.com

Executive Plaza Hotel, Coquitlam
1.888.433.3932 |
www.executiveplazahotel.ca

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*