



WESTWOOD PLATEAU HOLIDAY EVENTS



THE CLUBHOUSE



THANK YOU

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

Westwood Plateau is 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 event size for your Holiday Event; all that provide the west coast feel with beautiful wood beam architecture and picturesque views of the lower mainland and Mount Baker.

Our Special Events Team is here to assist you with hands on planning of your event including your itinerary, floor plans, menu selections, vendor referrals, and budget of your event.

To inquire, please contact our Special Events Department.

Telephone: 604 552 5114

Email: banquet@westwoodplateaugolf.com

HERE FOR YOU

Our Event Managers are available to assist you through your entire planning process. This includes touring you of the venue, assisting you through the booking process, guiding you through your event details, customizing your menu selections and providing you with suggestions for a smooth timeline of formalities.

Our Banquet Captains will be at your service on the event day to execute the plans that you have set. They will be your communication for the venue, and assist you through the entirety of the day.



THE EVENT



The event will take place in one of the three banquet rooms offered on-site. Each banquet room has its own unique viewing point of the lower mainland and surrounding Coastal Mountain views. The Gallery Room, located on the lower level of the Clubhouse, the Panorama Room, our largest banquet space, located on the upper level of the Clubhouse, and the Studio Room, our intimate banquet space, also located on the upper level of the Clubhouse.

INCLUDED

- Round guest tables for up to ten guests
- Cutlery, glassware and white plates
- White or Burgundy table linens
- White cloth napkins
- Easel for your signage
- Service staff
- Use of the built-in projector and screen
- Wireless Microphone and Podium
- Banquet Chairs
- Dance Floor
- Dinner option for each guest

MENU OPTIONS

BUFFET

You want options? We don't want to toot our own horn but Westwood Plateau is known for our extravagant buffets and large variety of customizable menu choices. Selecting a buffet menu option ensures that every guest is able to customize their own meal, making it easier to take into account any dietary restrictions.

Below you will see an option for a Breakfast menu, Lunch menu and Dinner menu. You will be able to select from the Buffet Selection List for certain items to customize your menu for your event.

THE EVENT



Pricing

NOVEMBER TO JANUARY

PANORAMA

120 Adult Minimum Requirement | 250 Guest Maximum

Monday to Thursday | \$70.00 per guest

Friday & Sunday | \$110.00 per guest

Saturday & Long Weekend Sundays | 150 Adult Minimum | 250 Adult Maximum | \$120.00 per guest

GALLERY

50 Adult Minimum Requirement | 120 Guest Maximum

Monday to Thursday | \$70.00 per guest

Friday & Sunday | \$110.00 per guest

Saturday & Long Weekend Sundays | 75 Adult Minimum Requirement | 120 Guest Maximum | \$120.00 per guest

STUDIO

30 Adult Minimum Requirement | 50 Guest Maximum

Monday to Thursday | \$70.00 per guest

Friday & Sunday | \$110.00 per guest

Saturday & Long Weekend Sundays | 30 Adult Minimum Requirement | 50 Adult Maximum | \$120.00 per guest

**Based on availability*

CHILDREN

Children 0-5 years | Complimentary

Children 6-12 years | \$25.00





Breakfast Buffet

SLEIGH BELL BREAKFAST

Mini Danish, Muffins, Banana Bread, Croissants and Cinnamon Buns
served with Butter and Assorted Preserves

Your Choice of either

Omelette Station or
Chef's Choice of Eggs Benedict

Roasted Potato Hash Browns tossed in Herb Butter

Crisp Bacon

Breakfast Sausages

Scrambled Eggs

Fluffy Blueberry Pancakes served with
assorted Preserves and Butter

French Toast with syrup and butter

An Assortment of Christmas Baking Including
Cheesecakes, Tortes, Mincemeat Tarts, Pumpkin Pie,
Yule Logs and Christmas Cookies

Seasonal Sliced fruit Platter

Assorted Fruit Juices
Freshly Brewed Coffee and Tea



Lunch Buffet

JINGLE BELL LUNCH

French, Wheat and Cranberry Rolls with Butter on
Each Individual Guest Table

Muffins and Banana Bread

Fresh Vegetable Crudites with assorted Dips

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

Chilled Poached Prawns with Lemon Wedges and Tangy Cocktail Sauce
Thinly Sliced, Brandy-Marinated Smoked Salmon
Marinated Prince Edward Island Mussels

Carved Items by Chef

Roast Beef
Roasted Turkey Breast

Choice of Two Hot Entrées
Choice of Two Accompaniments
(see attached list)

Festive Winter Vegetables

An Assortment of Christmas Baking Including
Cheesecakes, Tortes, Mincemeat Tarts, Pumpkin Pie,
Yule Logs and Christmas Cookies

Freshly Brewed Coffee and Tea



Dinner Buffet

RUDOLPH DINNER

French, Wheat and Cranberry Rolls with Butter on
Each Individual Guest Table

Fresh Vegetable Crudites with assorted Dips

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

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

Choice of Two Carved Items
Choice of Three Hot Entrées
Choice of Two Accompaniments
(see attached list)

Festive Winter Vegetables

Assortment of Cheesecakes, Tortes, European and Gluten Free Cakes
with Chocolate Shelled Mousse cups, Rum Balls, Mini Fruit Tarts,
and Cupcakes

Seasonal Sliced fruit Platter

Freshly Brewed Coffee and Tea



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

Barbeque Pork with Cha Siew Glaze
\$4.00/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

Honey and Brown Sugar Glazed Yams and Sweet Potatoes

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

Smokehouse Vegetarian Chili



Buffet Selections

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
- Roasted Breast of Chicken with Caramelized Orange 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, Scallions and Banana Peppers
- 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

*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.*

Pork & Lamb

- Braised Lamb Shanks with a Chunky Garlic Pepperonata
- Tandoori Marinated Pork Loin with Apricots, Raisins and Port
- Sliced Roasted Leg of Lamb with Mustard Seeds and Roasted Apples
- Roasted Lamb Loin Chops with Sautéed Mushrooms and Pesto
- 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



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 Flavoured Chicken Skewers

Peppered Goat Cheese in Phyllo Pastry Morsels

Vegetable Samosas

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

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

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

\$45.00/dozen

PREMIUM COLD CANAPÉS

Smoked Salmon Rosettes on a Toasted Crostini

Sesame Crusted Goat Cheese Balls

Bruschetta, Served on Belgian Endive

Skewers of Cherry Tomatoes and Bocconcini Drizzled with a Balsamic Reduction

\$42.00/dozen

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

A minimum of 5 dozen is required for each item ordered.

A recommended serving is 3 pieces per guest

Subject to applicable tax and service charge

MENU



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 Macaroons, 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 40 guests is required

Price estimated for one piece per guest depending on platter type

Subject to applicable tax and service charge



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 50 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 50 guests

+ \$2.00/guest - Add Pork or Shrimp

PIZZA

Meat Lovers | Bacon, Ham, Salami, and Capicolli

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



Enhancement Stations

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 50 guests

CHOCOLATE FOUNTAIN

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

\$10.00/guest | Minimum order 50 guests

CREPE STATION

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

\$10.00/guest | Minimum order 50 guests

GELATO STATION

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

Your Choice of Four Flavours

\$10.00/guest | Minimum order 50 guests





Bar Services

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.



CINDERELLA SLIP ONS DECOR PACKAGE

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

- 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

DETAILS



Additional Rentals

Bar Service

**Host must choose one type of Bar Service
Non-alcoholic options available

Selections on separate Bar Package

Table Wine Service

Portable Projector
Portable Projection Screen
50" LCD Television
Sound Mixer
Hand Held Microphone (wired)
Easels
Cylinder vases (6", 9", 12" heights)
Round Table Mirrors (13")
Flipchart (with pad of paper and markers)
Floating Candles

Selections on separate Bar Package

\$60.00
\$60.00
\$100.00
\$60.00
\$30.00
\$20.00
\$2.00 each
\$1.00 each
\$25.00
\$1.00 each

Built-in LCD Projectors and Screens
(Gallery & Panorama rooms only)

Included in Package

Photocopying

\$0.25 (each page)

Wireless internet available upon request

WESTWOOD POLICIES



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, 75% of the estimated invoice is due. This payment 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 items. Westwood Plateau does not provide storage for personal desserts or items. Substitution of personal desserts for desserts included in our menus is not permitted

Westwood Plateau does not offer food tastings for buffet menus.

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

Two built-in projectors and screens are included with the Panorama Room. One built-in projector and screen is included with the Gallery Room. One portable projector and screen is included in the Studio Room booking.

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.

WESTWOOD POLICIES



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.

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 18%

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 by the "Guest End Time" stated on the event timeline. Any guests present after the events scheduled end time will be subject to a \$250 per hour labour charge (plus applicable taxes) for any hour or fraction of an hour that guests and vendors are on site. 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 applied to the final invoice.

Performance Fees – Westwood Plateau is obligated to charge the following tariffs to your event (subject to change):

SOCAN- Tariff #8

Panorama Room: \$63.49 plus tax.

Gallery Room: \$44.13 plus tax.

ReSound Fee Tariff No. 5

Panorama Room: \$26.63 plus tax.

Gallery Room: \$18.51 plus tax.

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.

VENDOR LOVE



PHOTOGRAPHY

Beautiful Life Studios
778.383.6241 | www.beautifullifestudios.com

Pear Tree Photography
604.318.5718 | www.pearphotography.ca

Hayley Rae Photography
hayley@hayleyrae.com

Butter Studios Agency | Chris Chong
604.787.5333 | chris@butterstudiosagency.ca
Photobooth | Videography | Photography

DJ'S

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
*Vendor also offers additional services

CAKE DESIGNERS

Cassandra Cake Co. | Cassie
778-928-5405 | info@cassandrakakeco.com

Pink Ribbon Bakery
604.525.4588 | www.pinkribbonbakery.ca

PLANNERS

Spotlight Events | Paige Petriw
778.885.8815 | www.spotlightevent.ca
*Vendor also offers additional services

Dynamic Weddings
604.724.0225 | www.dynamicweddings.ca

DECORATORS

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

Cinderella Slip Ons and Décor | Tracey Byron
604-541-2658 | www.cinderellaslipons.com

LIVE MUSIC

Musical Occasions | Morgan
604.538.8530 | www.musicaloccasions.ca

FLORISTS

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

Flowerella Events | Marlee van Oord
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

Best Western Plus Sands Hotel, Vancouver
604.682.1831
www.bestwesternsandshotelvancouver.com

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