

2012 Banquet Package

EVENING EVENTS



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EVENTING EVENTS

Thank you for considering Westwood Plateau Golf & Country Club as a potential venue for your upcoming event. We are located in a magnificent, picturesque setting high atop Eagle Mountain in Coquitlam BC.

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

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

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

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

• 604.552.5114 •

• banquets@westwoodplateaugolf.com •



Dinner Buffets

Premium Buffet

Assorted Buns and Rolls with
Whipped Butter on Each Individual Guest Table

Chilled Items

Fresh Vegetable Crudités with Assorted Dips
Assorted Chilled Deli Meats

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

Seafood

Marinated Prince Edward Island Mussels
Brandy and Dill Cured Gravlox

Hot Items

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

Cornucopia of Mixed Seasonal Vegetables
with Orange Essence

Decadent Desserts

Seasonal Sliced Fruit Platter
Assortment of Fresh Baked Cheesecakes and Tortes
Ultimate Callebaut Chocolate Mousse

Freshly Brewed Coffee and Tea

\$43.00 per person
minimum of 50 guests

Crest Buffet

Assorted Buns and Rolls with
Whipped Butter on Each Individual Guest Table

Chilled Items

Fresh Vegetable Crudités with Assorted Dips
Assorted Chilled Deli Meats

Your Choice of Five Fresh Made Salads
(see attached list)

Seafood

Chilled Poached Prawns
with Tangy Cocktail Sauce
Marinated Prince Edward Island Mussels
Brandy and Dill Cured Gravlox

Hot Items

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

Cornucopia of Mixed Seasonal Vegetables
with Orange Essence

Decadent Desserts

Seasonal Sliced Fruit Platter
Assortment of Fresh Baked Cheesecakes and Tortes
Ultimate Callebaut Chocolate Mousse

Freshly Brewed Coffee and Tea

\$45.00 per person
minimum of 60 guests

Dinner Buffets

Silver Buffet

Assorted Buns and Rolls with
Whipped Butter on Each Individual Guest Table

Chilled Items

Fresh Vegetable Crudités with Assorted Dips
Assorted Chilled Deli Meats

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

Seafood

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

Hot Items

Choice of One Carved Item
Choice of Three Hot Entrées
Choice of Two Accompaniments
(see attached lists)

Cornucopia of Mixed Seasonal Vegetables
with Orange Essence

Decadent Desserts

Seasonal Sliced Fruit Platter
Imported and Domestic Cheese Platter
Assortment of Fresh Baked Cheesecakes and Tortes
Ultimate Callebaut Chocolate Mousse

Freshly Brewed Coffee and Tea

\$50.00 per person
minimum of 75 guests

Plateau Buffet

Freshly Baked Artisan Filone Breads
with Whipped Butter on Each Individual Guest Table

Chilled Items

Fresh Vegetable Crudités with Assorted Dips
Assorted Chilled Deli Meats

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

Seafood

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

Hot Items

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

Cornucopia of Mixed Seasonal Vegetables
with Orange Essence

Decadent Desserts

Seasonal Sliced Fruit Platter
Imported and Domestic Cheese Platter
Assortment of Fresh Baked Cheesecakes and Tortes
Ultimate Callebaut Chocolate Mousse

Freshly Brewed Coffee and Tea

\$52.00 per person
minimum of 100 guests

Dinner Buffets

Above & Beyond Buffet

Freshly Baked Artisan Filone Breads
with Whipped Butter on Each Individual Guest Table

Chilled Items

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

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

Seafood

Chilled Crab Legs
Peeled Tiger Prawns with Lemon Wedges and Cocktail Sauce
Marinated Prince Edward Island Mussels
Smoked Peppered Mackerel Platter
Brandy and Dill Cured Gravlox
Fresh Oysters on the Half Shell
with Hot Sauces and a Fresh Cilantro Salsa

Hot Items

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

Cornucopia of Mixed Seasonal Vegetables
with Orange Essence

Decadent Desserts

Seasonal Sliced Fruit Platter
Imported and Domestic Cheese Platter
Assortment of Fresh Baked Cheesecakes and Tortes
Ultimate Callebaut Chocolate Mousse

Fresh Brewed Coffee and Tea

\$56.00 per person
minimum of 125 guests

Ultimate Panorama Buffet

Freshly Baked Artisan Filone Breads
with Whipped Butter on Each Individual Guest Table

Chilled Items

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

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

Seafood

Chilled Crab Legs
Peeled Tiger Prawns with Lemon Wedges and Cocktail Sauce
Marinated Prince Edward Island Mussels
Smoked Peppered Mackerel Platter
Brandy and Dill Cured Gravlox

Oyster Bar:

Selection of Seasonal Oysters Served
with Hot Sauces and a Fresh Cilantro Salsa

Hot Items

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

Cornucopia of Mixed Seasonal Vegetables
with Orange Essence

Decadent Desserts

Seasonal Sliced Fruit Platter
Imported and Domestic Cheese Platter
Assortment of Fresh Baked Cheesecakes and Tortes
Ultimate Callebaut Chocolate Mousse

Crepe Station:

Made to Order with your Choice of Apple and Caramel,
Mixed Berries or Okanagan Peaches and Oranges

Freshly Brewed Coffee and Tea

\$62.00 per person
minimum of 150 guests

Buffet Selection List

Salads

Gourmet Barnston Island Seasonal Mixed Greens
with Tomatoes, Carrots, Cabbages and Assorted 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

Classic Spinach Salad with
Eggs, Bacon and a Creamy Dressing

Classic Red Nugget Potato Salad
with Dill and Dijon Mustard

Tri-Colour Rotini Pasta Salad
with Olives and a Herb-Basil Vinaigrette

Spinach and Cheese Tortellini Salad
with Sun-Dried Tomatoes, Grilled Bell Peppers, Frisée
and a Tomato Oregano Dressing

Chilled Spanish Rice Salad with Pimentos, Onions,
Tomatoes, Baby Shrimp, Mussels and Scallops

Thai Noodle Salad with Seasonal Vegetables
and a Spicy Thai Vinaigrette

Casablanca Couscous Salad with Red Onion,
Bell Peppers, Green Onions and a Red Wine Vinaigrette

Apple and Celery Salad with
Walnuts, Raisins and Honeyed Mayonnaise

Curried Chick Pea Salad
with Celery and Raisins

Tomato and Onion Platter with
Cracked Pepper and Drizzled with Balsamic Vinegar

Plateau Greek Salad with Cucumber, Tomatoes,
Bell Peppers, Red Onion, Olives and Feta Cheese

Items Carved by Attending Chef

Peppered Strip Loin Beef,
with Red Wine Sauce, Horseradish and Mustard

Pacific Salmon Baked in Puff Pastry,
Served 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
Accompanied with Pan Gravy and Cranberry Sauce

To Enhance Your Buffet

Barbecue Pork with Cha Siew Glaze
\$4.00 per guest

Prime Rib Roast with Chef's Spice Rub,
Served with Au Jus and Horseradish
(cooked to medium)
\$6.50 per guest

Rotisserie Chicken with a Honey and Apricot Glaze
\$4.00 per guest

Barbecue Duck with Sweet Plum Sauce
\$5.00 per guest

Buffet Selection List

Hot Entrées

Poultry

Filipino Style Chicken Adobo in Coconut Milk

*Chicken Breast Stuffed with Blackforest 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*

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

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 Fresh
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 Barbecued 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*

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*

Accompaniments

Herb Garlic Roasted Nugget Potatoes

Garlic Mashed Potatoes

Roasted Candied Yams with Honey

*Baked Potato Casserole
with Rosemary and Cheddar Cheese*

Herb Yorkshire Pudding

Saffron Rice Pilaf

Wild Rice

*Chinese Fried Rice with Peas,
Baby Corn and Egg*

Plated Dinner Selection List

Prime Rib

Prime Rib Served with Horseradish Mashed Potatoes,
Shanghai Stir-Fried Vegetables and Pan Gravy

\$52.00 per guest

Beef Tenderloin

Beef Tenderloin with a Roasted Garlic Peppercorn Crust
Served with Roasted Potatoes and a Whiskey Demi-Glaze

\$55.00 per guest

New York Steak

Peppercorn New York Steak Served with Sesame Mashed
Potatoes and Shanghai Stir-Fried Vegetables

\$48.00 per guest

Lamb

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

\$55.00 per guest

Braised Pork Belly

Tender Pork Belly Braised with Aromatic Vegetables,
Served with Red Cabbage and Mashed Yams

\$46.00 per guest

Traditional Turkey Dinner

Traditional Turkey Dinner, Served with Bread Stuffing, Garlic
Mashed Potatoes, Gravy and Cranberry Sauce

\$45.00 per guest

Chicken Souvlaki

Two Chicken Skewers Marinated in Garlic, Lemon
and Herbs, Served with Greek Salad, Rice,
Pita Bread and Tzatziki Dip

\$45.00 per guest

Stuffed Chicken

Baked Chicken Breast Stuffed with Shrimp and Served with
Tomato Rice Pilaf and Grilled Vegetables

\$45.00 per guest

Butter Chicken

Curried Butter Chicken Served with Steamed
Vegetables Atop a Bed of Basmati Rice

\$45.00 per guest

Halibut

Pan Seared, Olive Pesto Crusted Halibut,
Served with Basil Rice, Seasonal Vegetables and a
Coriander Scented Cream Sauce

\$48.00 per guest

Salmon

Sun-Dried Tomato, Garlic and Caper Crusted Roasted Salmon,
Served with Roasted Potatoes and a Tarragon Sauce

\$46.00 per guest

Tuna

Tuna Steak Pan Roasted in a Sweet Chili Glaze,
Served with Ribbon Cut Vegetables

\$47.00 per guest

Entrée course pricing includes two starters (see attached list)

- Plated options are offered for 25 guests or more
- All selections must be determined a minimum of 14 days in advance
- A maximum of only 3 choices are available for the entrée

Plated Dinner Selection List

Starters

Soups

Creamy Seafood and Clam Chowder

Italian Minestrone with Orzo Pasta and Pesto

Potato and Bacon Soup

Seasonal Mushroom Soup with Brandy Cream

Broccoli and Roasted Scallion Soup

Salads

*Romaine Lettuce Heart with Croutons,
Parmesan Cheese and Classic Caesar Dressing*

Gourmet Mixed Greens with a Sun-Dried Tomato Dressing

Citrus Spinach Salad with a Blue Cheese Dressing

Marinated Beef and Noodle Salad Served on Bib Lettuce

Appetizers

Mushrooms in a Puff Pastry Shell

Jumbo Fried Ravioli Served with Marinara Sauce

Seared Tuna Tataki Served with Mango Lime Salsa

Vegetable Spring Rolls, Pork and Shrimp Dumplings

*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

Chocolate Paté

*Chocolate Paté Served with an Arrangement of Fruit,
a Sugar Sculpture and Peach Coulis*

\$11.00 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

New York Style Cheesecake

*New York Style Cheesecake Served with Berry Marmalade
and a Chocolate Dipped Strawberry*

\$10.00 per guest

Gourmet Platters

Spinach and Artichoke Dip

Spinach and Artichoke Hearts Blended with
Roasted Garlic and Cream Cheese, Served with Tortilla Chips
\$70.00

Chips and Salsa

Fresh Tomatoes, Onions, Jalapenos, Bell Peppers, Lime Juice
and Cilantro, Served with Tri-Colour Tortilla Chips
\$55.00

Guacamole and Veggies

Carrots, Celery, Mushrooms, Asparagus, Peppers,
Broccoli, Cucumbers and Tomatoes, Served
with an Avocado and Sour Cream Dip
\$80.00

Bruschetta

Fresh Tomatoes, Bell Peppers, Onions and Basil,
Served with Toasted Bread Rounds
\$70.00

Antipasto Platter

Assorted Deli Meats, Pickles, Relishes, Olives,
Grilled Vegetables, Assorted Cheeses and Seafood,
Served with Fresh Breads
\$95.00

Cheese Platter

Imported and Domestic Cheeses,
Served with Assorted Crackers
\$95.00

Westwood Skillet

Mélange of Chorizo Sausage, Chicken Skewers,
Beef Skewers and Carpaccio, Served with Assorted Dips
\$85.00

Asian Platter

Pork Dumplings, Vegetable Spring Rolls
and Sweet and Sour Pork
\$85.00

Seafood Platter

Marinated Prince Edward Island Mussels, Clams,
Pink Shell Scallops, Oysters on the Half Shell,
Chilled Prawns and Crab Legs,
Served with Assorted Dips
\$130.00

Salmon Trio Platter

Westwood Plateau Gravlox, Indian Candied Salmon
and Smoked Salmon, Served with Assorted Breads
\$95.00

Indian Candied Salmon

Sweet Candied Salmon,
Served with Assorted Crackers
\$85.00

Sliced Fruit Platter

Seasonal Sliced Fruit
\$85.00

Tarts

Fresh Fruit Tarts
\$37.00/dozen

Chocolate Fountain

Includes Fountain Rental
and Belgian Callebaut Chocolate
\$5.00 per guest

Custom Ice Carvings

1 Block
\$300.00

2 Blocks
\$450.00

Unless otherwise stated, Gourmet Platters serve 35 guests

Canapés

Premium Hot Canapés

Prawn Tempura, Served with Wasabi Aioli

Crab Stuffed Mushrooms with Brandy

Peppered Goat Cheese in Phyllo Pastry Morsels

Pork Dumplings, Served with Sweet Chili Sauce

Vegetarian Spring Rolls, Served with Pineapple Plum Sauce

*Scallops Wrapped in Bacon,
Served with Pineapple Plum Sauce*

Grilled Prawn Skewers, Served with Garlic Butter and Herbs

Chicken, Beef or Vegetable Samosas

Brie Crostini with Roasted Garlic and Cranberry

\$30.00/dozen
minimum of three dozen

Deluxe Hot Canapés

Asian Flavoured Chicken Skewers

Maple Salmon Skewers

Breaded Jalapeno Poppers Filled with Cheese

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

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

Curried Chicken Tartlets

Spicy Chorizo Sausage Bites with Honey Mustard

\$28.00/dozen
minimum of three dozen

Premium Cold Canapés

Homemade Indian Candied Salmon

Chilled Tiger Prawns, Served with Hot Salsa

*Mini Steak Bites,
Served on Gaufrette Potato with a Balsamic Glaze*

Salmon Cucumber Rolls with Dill Mayo

*Fresh West Coast Oysters
Served on the Half Shell with a Thai Mignonette*

*Seared Jumbo Scallops, Served on a Tortilla Topped
with a Sweet Chili Sauce and Tobiko Caviar*

*Fresh Tomatoes and Boccocini Cheese,
Served with Latke Potatoes and Sour Cream*

\$30.00/dozen
minimum of three dozen

Assorted Sushi and Sashimi

\$35.00/dozen
minimum of three dozen

Deluxe Cold Canapés

Smoked Salmon Rosettes on a Toasted Crostini

Sesame Crusted Goat Cheese Balls

Oriental Chicken Wonton Cups

Tobiko Caviar, Served in a Potato Cup

Mini Vegetable Skewers with Pesto

Bruschetta, Served on Belgian Endive

Salami Cones with Melon Balls

Italian Marinated Mussels, Served on the Half Shell

\$28.00/dozen
minimum of three dozen

Bar Services

Hosted Bar

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

Bar Package

A set price per person, based on the beverage menu of your choice and the length of bar service requested.
See page 13 for beverage menu.

Subsidized Bar Package

Your guests pay a set price per beverage, and the host pays the balance.
For example: Toonie Bar

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.
All beverages below are available at a cash bar.

Beverages

Alcoholic Beverages

Local Beer	\$5.00 per bottle
Premium Beer	\$5.22 per bottle
Imported Beer	\$5.65 per bottle
Guinness Cans	\$7.39 per can
Sapporo Cans	\$8.26 per can
Ciders & Coolers	\$5.65 per bottle
Highballs	\$5.00 each

House Wines

Local Wines Starting At	\$24.00 per bottle \$6.09 per glass
Import Wines Starting At	\$26.00 per bottle \$6.75 per glass

Non-Alcoholic Beverages

Pop	\$1.90 per glass
Fruit Juice	\$2.38 per glass
Red Bull	\$4.29 each
O'Douls	\$3.81 each
Sparkling Apple Juice	\$15.00 per bottle
San Pellegrino	\$2.38 each

Punches

15 L Bowl, Serves 60 guests Made from a Variety of Fruit Juices	
Alcoholic	\$150 per bowl
Non-Alcoholic	\$90 per bowl

Unlimited Pop and Juice \$5.95 per person. An extended wine list is available upon request.
Cappuccino/Specialty Coffee Bar is available upon request.

**All prices subject to applicable taxes and a 16% Service Charge.
Prices are subject to change.**

Complete Bar Services

Package A

Westwood Plateau House Domestic White Wine
Westwood Plateau House Domestic Red Wine
Selection of Domestic Beer
Non-Alcoholic Punch
Pop, Juice

4 hour reception	\$27.00 per guest
5 hour reception	\$30.50 per guest
6 hour reception	\$34.00 per guest
7 hour reception	\$36.50 per guest

Package B

Westwood Plateau House Domestic White Wine
Westwood Plateau House Domestic Red Wine
Westwood Plateau House Sparkling Wine
Selection of Domestic and Premium Beer
Highballs
Non-Alcoholic Punch
Pop, Juice

4 hour reception	\$29.50 per guest
5 hour reception	\$32.00 per guest
6 hour reception	\$35.50 per guest
7 hour reception	\$39.00 per guest

Package C

Westwood Plateau House Import White Wine
Westwood Plateau House Import Red Wine
Westwood Plateau House Sparkling Wine
Selection of Imported Beer, Ciders and Coolers
Selection of Domestic and Premium Beer
Highballs
Non-Alcoholic Punch
Pop, Juice

4 hour reception	\$32.00 per guest
5 hour reception	\$36.50 per guest
6 hour reception	\$40.00 per guest
7 hour reception	\$43.50 per guest

Package D

Westwood Plateau House Import White Wine
Westwood Plateau House Import Red Wine
Westwood Plateau House Sparkling Wine
Selection of Imported Beer, Ciders and Coolers
Selection of Domestic and Premium Beer
Highballs
Selection of Liqueurs:
Baileys, Kahlua, Grand Marnier, Butter Ripple Schnapps
Non-Alcoholic Punch
Pop, Juice

4 hour reception	\$34.00 per guest
5 hour reception	\$39.00 per guest
6 hour reception	\$42.50 per guest
7 hour reception	\$45.00 per guest

- Guests under 19 years of age will be charged half price for Bar Packages.
- Bar Packages do not include wine or sparkling wine placed on the tables, shooters or doubles.
- The hours of the Bar Package must be consecutive.
- Prices subject to applicable taxes and service charges.
- Westwood Plateau is committed to responsible, caring and professional beverage service.

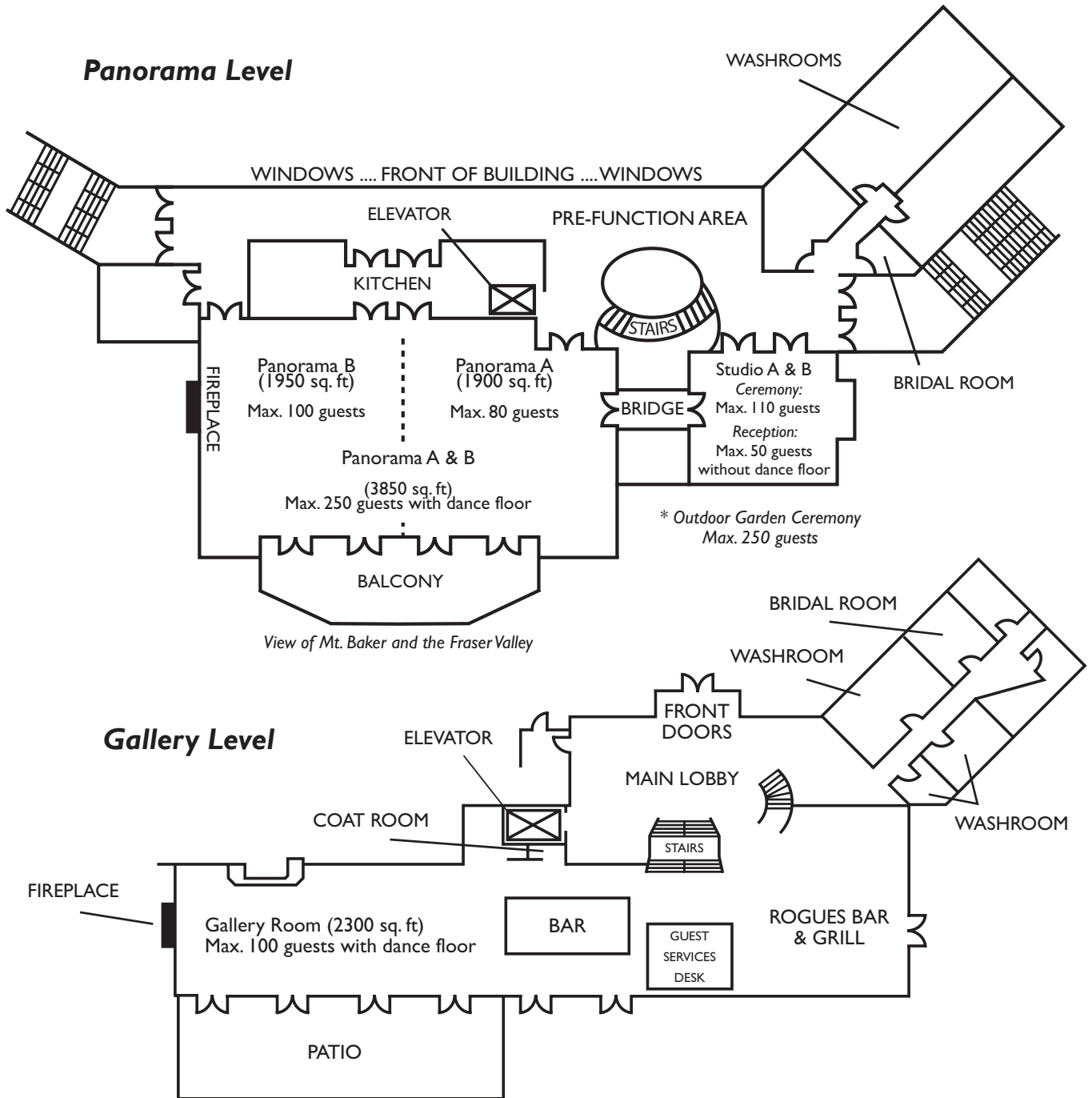
Audio Visual Equipment

Portable Projector	\$40.00
Portable Projection Screen	\$60.00
Television	\$60.00
DVD Player	\$30.00
Sound Mixer	\$60.00
Hand Held Microphone (wired)	\$30.00
Lapel Microphone (wireless)	\$30.00
Flipchart (with pad of paper and markers)	\$25.00
Built-in LCD Projectors and Screens	\$400.00
Photocopying (each page)	\$0.25 per page
Transparencies (each page)	\$2.00 per page
Faxing (per phone number)	\$3.00

Wireless internet available on request



Floor Plans



Westwood Plateau Golf & Country Club
3251 Plateau Boulevard Coquitlam, BC V3E 3B8

Tel: 604.945.4007 • Direct: 604.552.5114 • Fax: 604.552.0920

banquets@westwoodplateaugolf.com • www.westwoodplateaugolf.com

Banquet Terms & Conditions

1. A deposit of \$1,500.00 is required to secure the date and room(s) for the host
2. Westwood Plateau Golf & Country Club requires written notice of cancellation a minimum of 180 days prior to the event. If the room is re-booked with an equivalent banquet, Westwood Plateau will refund the full deposit. If cancellation is 180 or less from the date of the event, Westwood Plateau will retain the deposit and charge 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 charge 50% of the estimated invoice or \$1,500.00, which ever is higher.

3. Functions held on Saturday evenings from May 1 to December 31 require the following minimums:

Room	Adult Guests	Menu Price	Room Rental	Food and Beverage
Panorama	180 minimum	\$45.00 per person	\$1,500.00	\$13,000.00
Gallery	80 minimum	\$43.00 per person	\$750.00	\$5,000.00

(Pre-tax, pre-service charge)

* Events held on Saturday evenings between the dates listed above and confirmed more than 15 months before the event are subject to a food and beverage minimum of \$15,000.00 in the Panorama Room and \$6,000.00 in the Gallery Room (pre-tax, pre-service charge.)

4. Room rental fees are as follows for functions held January to April or Sunday to Friday from May 1 to December 31:

Room	Adult Guests	Room Rental
Panorama	120 minimum	\$750.00
Gallery	50 minimum	\$500.00
Studio	30 minimum	\$500.00

* Events held on the Sunday of a Long Weekend are subject to additional charges and increased guest minimums.

5. A minimum menu price of \$25.00 pre-tax and pre-service charge applies to all events.
6.

Ceremony On-Site with Reception	\$1,200.00	(ceremony times are allotted based on the room booked and availability)
Ceremony Only	\$1,500.00	(based on availability)
Photographs Only	\$300.00	
7. Specialty cakes are the only food permitted to be brought in by the client. Specialty cakes brought in by the client are the only food allowed to be taken off Westwood Plateau premises. Westwood Plateau staff do not handle cakes - it is the responsibility of the host to have it set up and moved if necessary.
8. All alcoholic beverages are to be supplied by Westwood Plateau Golf & Country Club. Corkage events are respectfully declined.
9. Westwood Plateau Golf & Country Club will ask for two pieces of government issued photo identification from all guests ordering alcoholic beverages who appear under the age of 25.
10. Westwood Plateau Golf & Country Club will add a 16% Service Charge to all food and beverages served at the event. HST is levied on all applicable charges including the 16% Service Charge.
11. If the host chooses the optional service of cake cutting and plating by WP staff, a Service Charge of \$2.00 per guest will apply. A Service Charge of \$1.00 per chair will be charged for any decorative chair cover (supplied by the client) that WP staff removes once the event is over. All Westwood Plateau candles used for an event will be charged to the client at \$1.50 per floating candle. Clients may supply their own candles with no charge.
12. If the host 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.
13. For functions with less than 20 people, a Labour Fee of \$15.00 per hour for a minimum of four (4) hours will apply. A Labour Fee of \$4.00 per guest will apply for events held on Statutory Holidays.

**Thank you for your interest in our services and facilities.
For further assistance, please contact our Catering Department at 604.552.5114**