

# 2009

## *Banquet Package*

D A Y T I M E E V E N T S



**EXPERIENCES...ABOVE & BEYOND**

## *Banquet Packages*

### D A Y T I M E E V E N T S

*Thank you for considering Westwood Plateau Golf & Country Club as a venue for your future event. We are located in a magnificent, picturesque setting.*

*Our 32,000 square foot clubhouse, which opened in 1997, has been host to a wide variety of events such as Tournaments, Weddings, Corporate Meetings, Conventions & 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 these menus are suggestions, 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 •**



## *Breakfast Buffets*

### **Continental Breakfast**

*Assorted Bagels, Muffins & Danishes  
Butter & Preserves  
Seasonal Sliced Fruit Platter  
Selection of Assorted Juices  
Fresh Brewed Coffee and Tea*

**\$10.95 per guest**

### **Banner Breakfast**

*Assorted Banana Bread, Bagels and Muffins  
Garlic and Onion Potato Hashbrowns  
Butter & Preserves  
Selection of Seasonal Sliced Fruits  
Selection of Lowfat Yogurts  
Scrambled Eggs with Ham & Green Onion  
Selection of Fruit Juices  
Fresh Brewed Coffee & Tea*

**\$16.95 per guest**

### **Plateau Breakfast**

*Assorted Savoury Muffins  
Toasted Bagels & Cream Cheese  
Butter & Preserves  
Seasonal Sliced Fruit Platter  
Garlic & Onion Potato Hashbrowns  
Canadian Crisp Bacon and Sausages  
Parmesan Scrambled Eggs  
Fluffy Blueberry Pancakes  
Assorted Fruit Juices  
Fresh Brewed Coffee and Tea*

**\$20.95 per guest**

## *Plated Breakfast*

### **Canadian Breakfast**

*Fresh Baked Muffins with Assorted Preserves  
Canadian Crisp Bacon  
Plateau Scrambled Eggs  
Roast Nugget Hashbrowns  
Fresh Fruit Skewer  
Selection of Assorted Juices  
Fresh Brewed Coffee & Tea*

**\$16.95 per guest**

### **Northwest Style**

*Fresh Toasted Bagels with Assorted Preserves  
Smoked Salmon  
Red & Green Onion Scrambler  
Fresh Fruit Skewer  
Selection of Assorted Juices  
Fresh Brewed Coffee & Tea*

**\$16.95 per guest**

### **Pancake Stacks**

*Fluffy Blueberry Pancakes  
Canadian Crisp Bacon & Sausages  
Fresh Fruit Skewer  
Selection of Assorted Juices  
Fresh Brewed Coffee & Tea*

**\$16.95 per guest**

### **Italian Piato**

*Fresh Toasted Multigrain Bread  
with Assorted Preserves  
Chorizo Sausage, Mushrooms, Tomatoes  
& Pepper Scrambled Eggs  
Roast Nugget Hashbrowns  
Fresh Fruit Skewer  
Selection of Assorted Juices  
Fresh Brewed Coffee & Tea*

**\$16.95 per guest**

### **Northwest Benedict**

*Eggs Benedict with Smoked Salmon  
& Tomato Basil Hollandaise  
Roast Nugget Hashbrowns  
Fresh Fruit Skewer  
Selection of Assorted Juices  
Fresh Brewed Coffee & Tea*

**\$17.95 per guest**

## *Breakfast Accompaniments*

### **Above & Beyond Buffet**

<i>Ultimate Banana Bread / serving (2 slices)</i>	5.00
<i>Fresh Baked Warm Muffins / 1 per guest (Blueberry, Orange, Cranberry, Chocolate Chip &amp; Carrot)</i>	3.00
<i>Toasted Bagels &amp; Cream Cheese / serving</i>	3.00
<i>Sticky Warm Cinnamon Buns / serving</i>	3.00
<i>Fresh Baked Scones with Butter &amp; Jams</i>	3.00
<i>Warm Decadent Cookies / dozen (Chocolate, Oatmeal &amp; Peanut Butter)</i>	18.00
<i>Squares / dozen (Nanaimo Bars &amp; Decadent Brownies)</i>	18.00
<i>Assorted Fresh Fruit / piece (Apples, Oranges &amp; Bananas)</i>	2.00

### **Cold Beverages**

<i>Pitcher of Milk (6 glasses)</i>	13.00
<i>Pitcher of Juice (6 glasses)</i>	18.00
<i>Mineral Water 250ml / each</i>	2.60
<i>Mineral Water 1L / each</i>	4.76
<i>Bottled Pop / each</i>	2.50
<i>Bottled Juice / each</i>	2.50

### **Hot Beverages**

<i>Thermos of Coffee (10 cups)</i>	18.00
<i>Thermos of Tea (10 cups)</i>	15.00
<i>Um of Coffee (30 cups)</i>	75.00
<i>Um of Tea (30 cups)</i>	65.00

## *Lunch Buffets*

### **Plateau Buffet**

*Chef's soup of the day  
Tossed Green Salad with Gourmet and Mixed Lettuce,  
Cabbage, Tomatoes and Dressings  
Plateau Potato Salad with Chives and Bacon Bits  
Platter of Raw and Steamed Vegetable Sticks  
with Ranch Dip  
Chicken and Marinated Noodle Lettuce Curry Wraps  
Grilled Vegetable and Cheese Focaccia  
Ham and Turkey Bagels with Cheese, Lettuce and Tomato  
Roast Beef Sub on a Potato Baguette  
Chef's Sandwich Creation of the Day  
Decadent Brownies, Nanaimo Bars  
and Berry Pies, Seasonal Sliced Fruit Platter  
Fresh Brewed Coffee and Tea*

**\$22.95 per guest**

### **Light and Healthy**

*Grilled and Steamed Vegetable Platter tossed with Olive Oil,  
Balsamic Vinegar and Herbs  
Thai flavoured Noodle Salad with Chili, Lime Juice,  
Fish Sauce and Asian Cut Vegetables  
Baby Spinach Salad with Sliced Almonds, Strawberries,  
Oranges and a Mustard Dressing  
Steamed Rice with Coriander and Curry Spices  
Steamed Salmon with Oranges, Peppercorns  
and Green Onions  
Shanghai Stir Fried Chicken with Ginger and Vegetables  
on a bed of Chow Mein Noodles  
Sliced Fresh Seasonal Fruit and Berries  
Fresh Brewed Coffee and Tea*

**\$23.95 per guest**

### **Pot Luck Lunch**

*Fresh Bread Basket with Assorted Rolls and  
Herb Cheese Focaccia  
Plateau Potato Salad with Chives and Bacon Bits  
Thai flavoured Noodle Salad with Chili, Lime Juice,  
Fish Sauce and Asian Cut Vegetables  
Baby Spinach Salad with Sliced Almonds, Strawberries, Oranges and  
a Mustard Dressing  
Pork and Vegetable Gyoza  
Mexican Fried Rice with Peppers, Tomatoes, Jalapenos  
Chicken and Paprika  
Seasonal Vegetables with Garlic and Ginger  
Steamed Salmon with Sweet Chili Cream  
Braised Chicken with Tomato Sauce  
Sliced Fresh Seasonal Fruit and Berries  
Fresh Brewed Coffee and Tea*

**\$24.95 per guest**

## *Lunch Buffets*

### **Pasta to the People!**

Fresh Bread Basket with Assorted Rolls and  
Herb Cheese Focaccia  
Classic Caesar Salad  
with Spiced Croutons, Tossed with Parmesan Cheese  
Thai flavoured Noodle Salad with Chili, Lime Juice and  
Asian Cut Vegetables  
Baby Spinach Salad with Sliced Almonds, Strawberries,  
Oranges and a Mustard Dressing  
Vegetarian Lasagna topped with Seasonal Vegetables  
and Three Cheeses  
Symphony of Seafood  
with Tri Color Rotini in a Dill Sauce  
Seasonal Fresh Vegetables  
with a Penne Pasta and a Zesty Tomato Sauce  
Decadent Brownies, Nanaimo Bars, and Berry Pies  
Seasonal Sliced Fruit Platter  
Fresh Brewed Coffee and Tea

**\$26.95 per guest**

### **Gourmet Pizzas**

Classic Caesar Salad  
with Spiced Croutons, Tossed with Parmesan Cheese  
Thai flavoured Noodle Salad with Chili, Lime Juice,  
Fish Sauce and Asian Cut Vegetables  
Baby Spinach Salad with Sliced Almonds, Strawberries,  
Oranges and a Mustard Dressing  
Tandoori Chicken, Mushrooms, Onions  
Peppers and Cheese Pizza  
Vegetarian Pizza with Pesto, Peppers, Mushrooms, Onions Broccoli,  
Cauliflower and Cheese  
Italian Pizza with Chorizo, Cappicollo, Tomatoes,  
Olives, Peppers, Basil and Cheese  
Baby Shrimp, Salmon, Mussels, Green Onions, Peppers,  
Salsa and Cheese Pizza  
Decadent Brownies, Nanaimo Bars, and Berry Pies  
Seasonal Sliced Fruit Platter  
Fresh Brewed Coffee and Tea

**\$24.95 per guest**

## *Lunch Buffets*

### **Silver Buffet**

Assorted Buns and Paninos with Whipped Butter on Individual Guests Tables

#### **Chilled Items**

Fresh Vegetable Crudite with Assorted Dips

**Your Choice of Three Fresh Made Salads**  
(see attached list)

#### **Hot Items**

*Choice of One Accompaniment*

*Choice of Two Hot Entrées*

*Choice of One Pasta Entrée*

*(see attached lists)*

Cornucopia of Mixed Seasonal Vegetables with Orange Essence

#### **Decadent Desserts**

Seasonal Sliced Fruit Platter with an Assortment of Chocolate Dipped Fruits

Assortment of Fresh Baked Cheesecakes and Berry Pies

Fresh Brewed Coffee and Tea

**\$29.95 per person**

*Minimum of 30 guests*

### **Gold Buffet**

Assorted Buns and Paninos with Whipped Butter on Individual Guests Tables

#### **Chilled Items**

Fresh Vegetable Crudite with Assorted Dips

**Your Choice of Three Fresh Made Salads**  
(see attached list)

#### **Seafood**

Chilled Poached Prawns on Ice with Tangy Cocktail Sauce and Lemons

#### **Hot Items**

*Choice of One Accompaniment*

*Choice of Two Hot Entrées*

*Choice of One Pasta Entrée*

*(see attached lists)*

Cornucopia of Mixed Seasonal Vegetables with Orange Essence

#### **Decadent Desserts**

Seasonal Sliced Fruit Platter with an Assortment of Chocolate Dipped Fruits

Assortment of Fresh Baked Cheesecakes and Berry Pies

Fresh Brewed Coffee and Tea

**\$32.95 per person**

*Minimum of 50 guests*

## *Buffet Selection List*

### **Salads**

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

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

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

Classic Spinach Salad with Egg, Bacon and Creamy Dressing

Classic Red Nugget Potato Salad with Dill and Dijon Mustard

Tri-Color Rotini Pasta Salad with Olives and Herb Basil Vinaigrette

Spinach & Cheese Tortellini Salad with Sundried Tomatoes, Grilled Bell Peppers, Frisee and a Tomato, Oregano Dressing

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

Thai Noodle Salad with Chow Mein Noodles, Seasonal Vegetables and a Spicy Thai Vinaigrette

Casablanca Couscous Salad with Red Onion, Bell Peppers, Green Onions with 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, drizzled with Balsamic Oil

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

### **Items Carved by Attending Chef**

Peppered Striploin Beef, With Red Wine Sauce, Horseradish and Mustard

Pacific Salmon Baked in Puff Pastry with a Citrus Dill Sauce

Festive Honey and Pommery Mustard Glazed Ham

Roast Leg of Lamb with Grainy Mustard, Rosemary and a Juniper Berry 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, Brendan's Spice Rub, Au Jus, and Horseradish, cooked Medium  
**\$6.50 per guest**

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

Barbecue Duck with Sweet Plum Sauce  
**\$5.00 per guest**

## *Buffet Selection List*

### **Hot Entrees**

#### **Poultry**

Roast Breast of Chicken  
Stuffed with Spinach and Bluecheese

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

Roast Breast of Chicken with  
Caramelized Orange Sauce

Oriental Chicken Stir Fry with  
Chinese Cut Vegetables & Black Bean Sauce

Sliced Turkey on a Bed of Herb, Dried Fruit  
and Nut Stuffing & Cranberry Sauce on the Side

#### **Fish**

Steamed BC Salmon with Sweet  
Chili Coconut Cream

Steamed BC Salmon in a Lemon Dill Butter

Salmon Roulade, Salmon rolled with Spinach,  
Black Olives, Fresh Herb Stuffing  
with a Creamy Leek Sauce

Skillet Roasted Salmon with a  
Honey Garlic Soya Sauce

Red Snapper with Thai Curry and Cilantro

Red Snapper with Blackbean Sauce

#### **Pork & Lamb**

Braised Lamb Shanks with Chunky  
Garlic Pepperonata

Tandoori Marinated Pork Loin  
with Apricots, Raisins & Port

Sweet and 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 and 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

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

Herb Yorkshire Pudding

Saffron Rice Pilaf

Wild Rice

Chinese Fried Rice with Peas,  
Baby Corn and Egg

## *Plated Lunch*

### **Plateau Lunch**

*Your Choice of Soup or Salad of the Day*

#### ***Your Choice of one of the following:***

*Vegetarian Strudel with Dill Yogurt*

*Grilled Salmon  
with Leek & Mushroom Cream Sauce*

*Breast of Chicken  
with Roasted Garlic Peppercorn Sauce*

*Herb Stuffed Lamb with Rosemary Cream Sauce*

*Chicken, Prawn or Vegetarian Stirfry  
with Oriental Vegetables & Steamed Rice*

#### **Dessert**

*Fresh Baked Cheesecake with Fresh Berries*

*Fresh Brewed Coffee and Tea*

**\$24.95 per guest**

*Minimum of 10 guests*

### **Designer Lunch**

*Your Choice of Soup or Salad of the Day*

#### ***Your Choice of one of the following:***

*Chicken Breast stuffed with Ham & Cheese  
wrapped in Phyllo Pastry with  
Green Pepper Corn Sauce*

*Chicken Breast stuffed with Peppers, Avocado  
served with a Warm Salsa*

*Salmon Wellington stuffed with a  
Mushroom & Spinach Duxelle with a  
Citrus Cream Sauce*

*Grilled Halibut with Fried Spinach  
topped with a Papaya Salsa*

*New York Pepper Steak with  
Garlic Prawn Skewer*

*Roast Lamb Chop with Cinzano Demi Glaze*

#### **Dessert**

*Chocolate Mousse  
with Berry Coulis and Whipped Cream*

*Fresh Brewed Coffee and Tea*

**\$26.95 per guest**

*Minimum of 15 guests*

## Gourmet Platters

Artichoke, Spinach Dip  
with Roasted Garlic & Cream Cheese  
Served with Tortilla Chips  
**\$65.00**

"Chips & Salsa" Fresh Tomatoes, Onions, Jalapenos,  
Peppers, Lime Juice & Cilantro  
Served with Tri-Color Tortilla Chips  
**\$50.00**

"Guacamole & Veggies" Blanched Carrot and Celery Sticks,  
Mushrooms, Asparagus, Peppers, Broccoli, Cucumbers and Tomatoes  
Served with Ripe Avocado & Sour Cream Dip  
**\$75.00**

Peppery Bruschetta, Fresh Tomatoes,  
Bell Peppers, Onions, Basil  
Served with Toasted Bread Rounds  
**\$65.00**

Chilled Marinated Mussels, Clams, Pink Shell Scallops  
in the Shell, Oysters on the Half Shell,  
Prawns and Crab Legs Platter  
Served with Assorted Dips  
**\$125.00**

Westwood Skillet, Mélange of Chorizo Sausage, Chicken Skewers,  
Beef Skewers and Carpaccio. Served with Assorted Dips  
**\$80.00**

Antipasto Platter, Assorted Deli Meats, Pickles, Relishes, Olives,  
Grilled Vegetables, Assorted Cheeses and Seafood.  
Served with Fresh Breads  
**\$90.00**

"Asian Platter" of Pork Dim Sum, Spring Rolls, and  
Sweet and Sour Pork  
**\$80.00**

Salmon Trio Platter, Westwood Plateau Gravlox,  
Indian Candy Salmon, Smoked Salmon.  
Served with Assorted Breads  
**\$90.00**

Indian Candy Salmon Platter. Served with Assorted Crackers  
**\$80.00**

Imported and Domestic Cheese Platter.  
Served with Assorted Crackers  
**\$90.00**

Seasonal Sliced Fruit Platter  
**\$80.00**

Fresh Fruit Tarts/dozen  
**\$37.00**

Assorted French Pastries/dozen  
**\$37.00**

**Chocolate Fountain**  
Includes fountain rental and  
Belgian Callabeaut Chocolate  
**\$5.00 per guest**

**Custom Ice Carvings**  
1 block **\$300.00**  
2 blocks **\$450.00**

**Unless otherwise stated  
Gourmet Platters serve 35 guests.**

## Canapes

### Premium Hot Canapés

Prawn Tempura with Wasabi Aioli  
Crab Stuffed Mushroom with Brandy  
Peppered Goats Cheese in Phyllo Pastry Morsels  
Pork Dim Sum with Sweet Chili Sauce  
Vegetarian Spring Rolls with Pineapple Plum Sauce  
Scallops Wrapped in Bacon Served with  
Pineapple Plum Sauce  
Grilled Prawn Skewer with Garlic Butter and Herbs  
Samosas (Chicken, Beef or Vegetable)  
Brie Crostini with Roast Garlic and Cranberry

**\$29.00/dozen**  
*minimum of three dozen*

### Deluxe Hot Canapés

Asian Flavored Chicken Skewers  
Maple Salmon Skewers  
Breaded Jalapeno Poppers filled with Cheese  
Chicken Drumettes  
(Choice of Hot, BBQ, Honey Garlic or Honey Mustard)  
Vol au Vents – Seafood, Spicy Chicken or Sherried Crab  
In a Puff Pastry Shell  
Curried Chicken Tartlets  
Spicy Chorizo Sausage Bites with Honey Mustard

**\$27.00/dozen**  
*minimum of three dozen*

### Premium Cold Canapés

Homemade Indian Candy Sticks  
Chilled Tiger Prawns with Hot Salsa  
Mini Steak Bites on Gaufrette Potato  
with Balsamic Glaze  
Salmon Cucumber Rolls with Dill Mayo  
Raw Fresh West Coast Oysters on the Half Shell  
with Thai Mignonette  
Seared Jumbo Scallop on a Tortilla Topped with  
Sweet Chili and Tobiko Caviar  
Boconccini Tomato on Latke Potatoes with Sour Cream

Assorted Sushi and Sashimi  
**\$33.00 per dozen**

**\$29.00/dozen**  
*minimum of three dozen*

### Deluxe Cold Canapés

Smoked Salmon Rosettes on a Toasted Crostini  
Sesame Crusted Goats Cheese Balls  
Oriental Chicken Wonton Cups  
Tobiko Caviar on a Potato Cup  
Mini Vegetable Skewers with Pesto  
Bruschetta on Belgian Endive  
Salami Cones with Melon Balls  
Italian Marinated Mussels on the Half Shell

**\$27.00/dozen**  
*minimum of three dozen*

## Beverages

### Local Beer

Coors Light  
Budweiser  
Canadian  
Kokanee

**\$5.00/bottle**

### Premium Beer

Okanagan Pale Ale  
Alexander Keith's Indian Pale Ale  
Sleeman Honey Brown  
Sleeman Clear  
Miller Genuine Draft

**\$5.22/bottle**

### Imported Beer, Ciders & Coolers

Corona  
Stella  
Heineken  
Mikes Hard Lemonade  
Mikes Hard Cranberry Lemonade  
Smirnoff Ice  
Growers BC Cider

**\$5.65/bottle**

Guinness Cans \$7.39  
Sapporo Cans \$8.26

### Premium Liquor

Smirnoff Vodka  
Canadian Club Rye  
Bacardi White Rum  
Appleton Estate VIX Amber Rum  
Tanqueray Gin  
Johnnie Walker Red Label Scotch

**\$5.00**

### Martinis

**\$7.17-\$11.52/glass**

### Wine

#### Local House

**WESTWOOD PLATEAU WHITE WINE SELECTION**  
Cedar Creek Proprietor's White VQA BC

**WESTWOOD PLATEAU RED WINE SELECTION**  
Cedar Creek Proprietor's Red VQA, BC

**\$23.50/bottle**

**\$6.09/glass**

#### Import House

**WESTWOOD PLATEAU WHITE WINE SELECTION**  
Beringer Chardonnay, California

**WESTWOOD PLATEAU RED WINE SELECTION**  
Beringer Cabernet Sauvignon, California

**\$26.00/bottle**

**\$6.74/glass**

### Punches

1.5L Bowl Serves 60 Guests  
Made from a Variety of Fruit Juices  
with Slices of Fresh Fruit

**Alcoholic \$150/each**

**Non-Alcoholic \$90/each**

### Non-Alcoholic Beverages

Red Bull	\$4.29/each
O'Doul's Amber Non-Alcoholic Beer	\$3.81/each
Pop	\$1.43/glass
Fruit Juice	\$1.90/glass

All Prices Subject to 5% GST,  
10% Liquor PST & 16% Service Charge

**Prices are subject to change**

## Banquet Terms & Conditions

1. A deposit of \$ 1,000.00 is required to secure the date and room(s) for the Host. For Christmas Events there is an additional deposit of \$500 to secure the date, for events held in the Panorama Ballroom and the Gallery Room.
2. Our cancellation policy requires your written notice a minimum of 180 days prior to the event. If the room is rebooked with an equivalent banquet, Westwood Plateau Entertainment will refund the full deposit. If you cancel 180 days or less from the date of the event, Westwood Plateau Entertainment will retain the deposit. If you cancel two weeks or less from the date of the event, Westwood Plateau Entertainment will charge 25% of the estimated invoice or \$1000.00, whichever is higher.
3. Functions held in the Panorama Ballroom on Saturday evenings from May 1 to October 31 and in December, require the following minimums:

Room	Guests	Menu Price	Room Rental	Food & Beverage <small>(pre-tax, pre-service charge)</small>
Panorama Room	180	\$43.00 per person	\$1,200.00	\$13,000.00
Gallery Room	80	\$40.00 per person	\$750.00	n/a
Studio	40	\$40.00 per person	\$750.00	n/a

\* Events in the Panorama Ballroom, on a Saturday evening, during the above time frame, which are confirmed more than 13 months in advance of the event date, will be subject to a \$1500 room rental, and must guarantee a minimum of 250 guests.

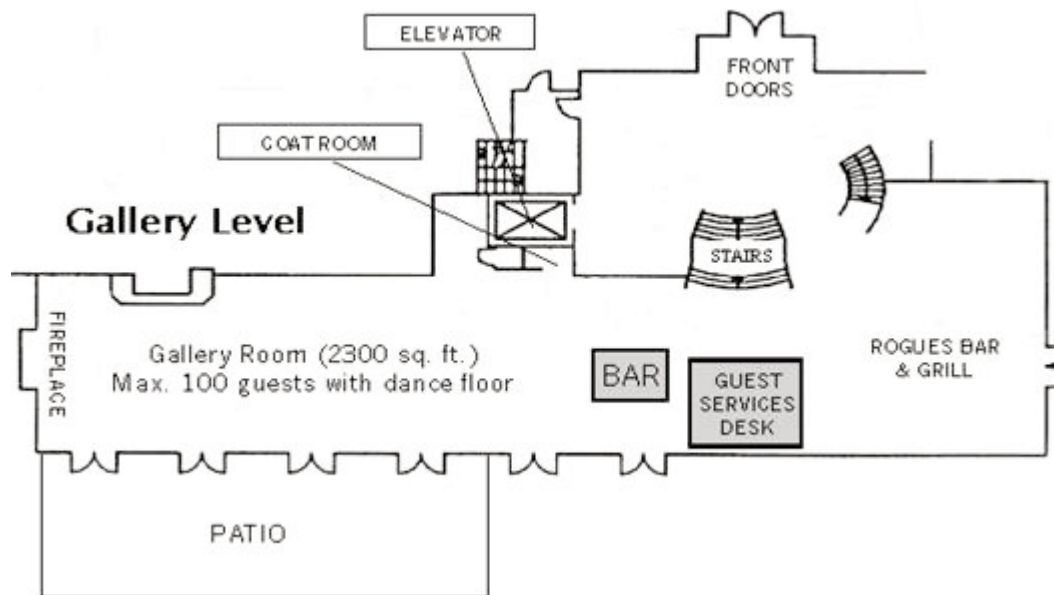
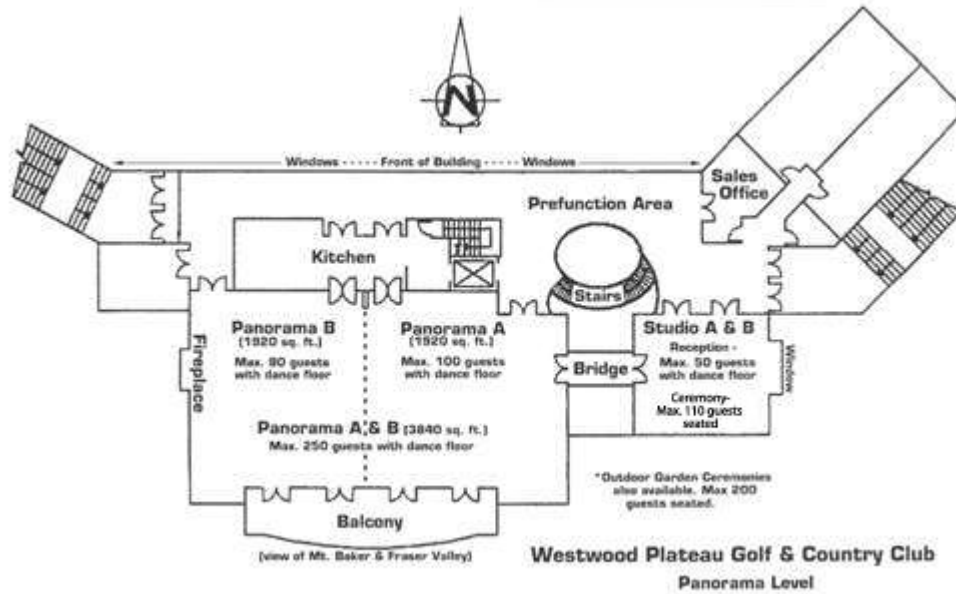
4. A minimum Menu Price of \$25.00 pre-tax and pre-service charge applies to all events

Room Rental Prices:		Panorama Room	Gallery Room	Studio Room
Sunday to Friday	All Day	\$ 750.00	\$400.00	\$ 400.00
	Half Day	\$ 500.00	\$250.00	\$ 250.00
	Evenings	\$ 750.00	\$500.00	\$ 500.00
Saturday	Half Day	\$ 750.00	\$500.00	\$ 500.00
	Evenings	\$1200.00	\$750.00	\$ 500.00
Ceremony on Site with Reception		\$ 750.00		
Ceremony only "based on availability"*		\$ 1000.00		
Photographs Only		\$ 250.00		
* Based on availability, ceremony must be held prior to 1:00 PM.				

6. All alcoholic beverages are to be supplied by Westwood Plateau Entertainment. Corkage events are respectfully declined.
7. Westwood Plateau Entertainment will add a 16 % service charge to all food and beverages served at the event. GST is levied on all applicable charges including the 16 % service charge.
8. 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.
9. A service charge of \$1.50 per guest will be charged for the optional service of cutting and plating a specialty cake. A service charge of \$1.00 per chair will be charged for any decorative chair covers that Westwood Plateau may have to remove (supplied by the client). A service charge of \$2.50 per chair, plus a \$50.00 delivery charge, will be charged for folding chairs for any outdoor garden ceremony.
10. All Westwood Plateau candles used for the event will be charged to the client at \$1.00 per candle for floaters or tapers. Clients may supply their own candles with no charge.
11. If the host or cash bar is less than \$250, a bartending 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.
12. For functions with less than 20 people, a Labor Fee of \$15.00 per hour for a minimum of four (4) hours will apply.

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

## Floor Plans



### WESTWOOD PLATEAU GOLF & COUNTRY CLUB

3251 Plateau Boulevard Coquitlam, BC V3E 3B8

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fax: (604) 552-0920

[banquets@westwoodplateaugolf.com](mailto:banquets@westwoodplateaugolf.com)

[www.westwoodplateaugolf.com](http://www.westwoodplateaugolf.com)

## *Audio Visual Equipment*

Overhead Projector .....	40.00
Projection Screens (10x10) .....	40.00
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, markers) .....	25.00
LCD Projector and Screen .....	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*