

2009

Banquet Package

E V E N I N G E V E N T S



EXPERIENCES...ABOVE & BEYOND

Banquet Packages

E V E N I N G 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 •



Dinner Buffets

Premium Buffet

Assorted Buns and Paninos with
Whipped Butter on Individual Guests Tables

Chilled Items

Fresh Vegetable Crudite with Assorted Dips
Assorted Chilled Deli Meats

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

Seafood

Marinated Prince Edward Island Mussels
Lemongrass 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
with an Assortment of Chocolate Dipped Fruits
Assortment of Fresh Baked Cheesecakes and Berry Pies
Ultimate Chocolate Mousse

Fresh Brewed Coffee and Tea

\$40.00 per person

Minimum of 50 guests

Crest Buffet

Assorted Buns and Paninos with
Whipped Butter on Individual Guests Tables

Chilled Items

Fresh Vegetable Crudite 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
Lemongrass 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
with an Assortment of Chocolate Dipped Fruits
Imported and Domestic Cheese Platter
Assortment of Fresh Baked Cheesecakes and Berry Pies
Ultimate Chocolate Mousse

Fresh Brewed Coffee and Tea

\$43.00 per person

Minimum of 60 guests

Dinner Buffets

Silver Buffet

Assorted Buns and Paninos with Whipped Butter on Individual Guests Tables

Chilled Items

Fresh Vegetable Crudite with Assorted Dips
Assorted Chilled Deli Meats

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

Seafood

Chilled Poached Prawns on Ice with Lemon Wedges and Cocktail Sauce
Marinated Prince Edward Island Mussels
Smoked Peppered Mackerel Platter
Lemongrass Cured Gravlox
Fresh Oysters on the Half Shell
Served with Peppered Vodka,
Lemon Wedges and Tabasco

Hot Items

Choice of One Carved Item by the Chef
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 with an Assortment of Chocolate Dipped Fruits
Imported and Domestic Cheese Platter
Assortment of Fresh Baked Cheesecakes and Berry Pies
Ultimate Chocolate Mousse

Fresh Brewed Coffee and Tea

\$48.00 per person

Minimum of 75 guests

Plateau Buffet

Assorted Buns and Paninos with Whipped Butter on Individual Guests Tables

Chilled Items

Fresh Vegetable Crudite with Assorted Dips
Assorted Chilled Deli Meats

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

Seafood

Chilled Poached Prawns and Crab Legs on Ice with Lemon Wedges and Cocktail Sauce
Marinated Prince Edward Island Mussels
Smoked Peppered Mackerel Platter
Lemongrass Cured Gravlox
Fresh Oysters on the Half Shell
Served with Peppered Vodka,
Lemon Wedges and Tabasco

Hot Items

Choice of Two Carved Items by the Chef
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 with an Assortment of Chocolate Dipped Fruits
Assortment of Fresh Baked Cheesecakes and Berry Pies
Ultimate Chocolate Mousse

Fresh Brewed Coffee and Tea

\$50.00 per person

Minimum of 100 guests

Dinner Buffets

Above & Beyond Buffet

Freshly Baked Olive Sourdough and Three Korn Bread with Flavoured Whipped Butter Served on Individual Guests Tables

Chilled Items

Fresh Vegetable Crudite with Assorted Dips
Assorted Chilled Deli Meats
Assorted Relish & Pickle Platter

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

Seafood

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

Hot Items

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

Cornucopia of Mixed Seasonal Vegetables
with Orange Essence

Decadent Desserts

Seasonal Sliced Fruit Platter with an Assortment of Chocolate Dipped Fruits
Imported and Domestic Cheese Platter
Assortment of Fresh Baked Cheesecakes and Berry Pies
Ultimate Chocolate Mousse

Fresh Brewed Coffee and Tea

\$54.00 per person

Minimum of 125 guests

Ultimate Panorama Buffet

Freshly Baked Olive Sourdough and Three Korn Bread with Flavoured Whipped Butter Served on Individual Guests Tables

Chilled Items

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

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

Seafood

Crab Legs on Ice
Peeled Tiger Prawns with Lemon Wedges and Cocktail Sauce
Steamed and Chilled Prince Edward Island Mussels
Smoked Peppered Mackerel Platter
Dill and Seasoning Cured Gravlox

Oyster Bar:

Selection of Three Seasonal Oysters, shucked to order by Attending Chef, served with Hot Sauces and Fresh Cilantro Salsa

Hot Items

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

Cornucopia of Mixed Seasonal Vegetables
with Orange Essence

Decadent Desserts

Seasonal Sliced Fruit Platter with an Assortment of Chocolate Dipped Fruits
Imported and Domestic Cheese Platter
Assortment of Fresh Baked Cheesecakes and Berry Pies
Ultimate Chocolate Mousse

Crepe Station:

Made to order by Attending Chef with your Choice of Apple & Caramel, Mixed Berries, or Okanagan Peaches & Oranges

Fresh Brewed Coffee and Tea

\$60.00 per person

Minimum of 150 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 and Cheese Tortellini Salad with Sundried Tomatoes, Grilled Bell Peppers, Frisee and a Tomato, Oregano Dressing

Chilled Spanish Rice Salad with Pimientos, 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 Blue cheese

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 and Black Bean Sauce

Sliced Turkey on a Bed of Herb, Dried Fruit
and Nut Stuffing and 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 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 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 Dinner Selection List

Appetizers

Santa Fe Chicken, Marinated Chicken, with Red Beans, Corn, Chickpeas with Tomato and Chili Spice Wrapped in Phyllo Pastry, Served warm and Garnished with Seasonal Greens

\$10.00 per guest

Lemon Ginger Prawn Skewers, Served on a Bed of Rice, Vermicelli Noodles with a Lemon Sesame Vinaigrette. Garnished with Poppy Seeds, Pickled Ginger and Diced Vegetables

\$12.00 per guest

Warm Seafood Frittata, Filled with Shrimp, Crab, Salmon, Leeks and Cheese. Served on a Bed of Gourmet Greens with a Raspberry Vinaigrette

\$11.00 per guest

Coconut Chicken Skewers, Lime and Coconut Marinated Chicken Skewers Served Atop Seasoned Rice with Malibu Rum Dressing

\$10.00 per guest

Jumbo Fried Ravioli, Served with Marinara Sauce, Parsley and Olives

\$12.00 per guest

Mushroom Vol au Vents, Puff Pastry filled with Mushrooms bounded by a Brandy Cream

\$11.00 per guest

Oriental Appetizer Trio, Steamed Pork and Shrimp Dumplings with a Vegetarian Spring Roll with a Trio of Sauces

\$11.00 per guest

Dessert

Tiramisu with Mascarpone Cheese, Espresso, Savoiardi Biscotti with Kahlua and Chocolate Shavings

\$10.00 per guest

Vanilla Poached Pear with Chocolate Sauce and Crème Anglaise

\$10.00 per guest

Chocolate Pate with an Arrangement of Fruit, Sugar Sculpture and Peach Coulis

\$11.00 per guest

Assorted Seasonal Sliced Fruits Dipped in Belgian Callebaut Chocolate

\$9.00 per guest

Deep Dish Apple Pie with Old Fashioned Vanilla Ice Cream

\$10.00 per guest

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

\$10.00 per guest



Plated Dinner Selection List

Soups

Boston Seafood Chowder, Tomato Dill Chowder with a Cornucopia of Shellfish and Fish, Garnished with Capers

\$10.00 per guest

Thai Chicken Lemongrass Soup, Made with Green Curry, Chilies, Mushrooms and Assorted Vegetables. Garnished with Cilantro

\$10.00 per guest

Italian Minestrone with Orzo and Pesto

\$10.00 per guest

Potato and Bacon, a Hearty Soup with Smoked Bacon, Vegetables, Golden Onions, Potatoes and Diced Ham

\$9.00 per guest

Salads

Marinated Mushroom Salad, Button, Shiitake and Oyster Mushrooms Marinated in a Honey Balsamic Dressing, Served On Top of a Gourmet Salad Mix

\$11.00 per guest

Rice Vermicelli Salad, composed of Rice Vermicelli, Carrot Straws, Pea Shoots, Baby Tomatoes and Cucumber Slices, with a Rice Wine Vinegar and Sesame Dressing

\$11.00 per guest

Citrus Spinach and Blue Cheese Salad, a salad mixture of Spinach, Chopped Romaine, Carrot Straws, Beet Curls, Orange and Grapefruit segments, Sunflower Seeds and a Honey and Lemon Vinaigrette

\$11.00 per guest

Gourmet Mixed Greens, with Baby Tomatoes, Shredded Carrots, Cucumbers with a Sun Dried Tomato Oregano Vinaigrette

\$10.00 per guest

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

\$10.00 per guest



Plated Dinner Selection List

Seafood

Pan Seared Halibut with a Green and Black Olive Pesto Crust, Basil Rice, Seasonal Vegetables and a Coriander Scented Cream Sauce

\$24.00 per guest

Grilled Salmon with Sundried Tomatoes, Garlic Caper Crust, and Served with Roasted Potatoes and Tarragon Sauce

\$24.00 per guest

Sweet Chili Tuna, Pan Roasted with a Sesame Sweet Chili Glaze, Seasoned Noodles and Ribbon Cut Vegetables

\$24.00 per guest

Seafood Potato Pancakes, Stir fried Salmon, Scallops and Prawns, Mixed with Stir Cut Vegetables on top of a Potato Pancake

\$26.00 per guest

Spiced Roasted Salmon, Pan Roasted with Spices and Herbs, Roast Garlic Mashed Potatoes, Seasonal Vegetables, with a Lime and Caviar Cream Sauce

\$24.00 per guest

Prawn and Scallop Stir Fry, Tossed in Szechwan sauce, with Stir Cut Vegetables on a Bed of Fried Rice

\$26.00 per person



Poultry

Chicken Souvlaki, two Chicken Skewers Marinated in Garlic and Herbs, on a Bed of Herb Rice. Served with Greek Salad, Lemon Roasted Potatoes, Pita Bread and Tzatsiki Dip

\$23.00 per guest

Shrimp Stuffed Chicken, Served with Linguine, Seasonal Vegetables and a Honey Garlic Glaze

\$25.00 per guest

Spanish Chicken, Crusted with Lemon and Olives, Tomato Rice Pilaf, Seasonal Vegetables and a Spicy Tomato Sauce

\$24.00 per guest

Chicken Curry, a Mixture of Juicy Chicken, Green Curry, Coconut Milk and Served with Vegetables on a bed of Spicy Lime Rice

\$24.00 per guest

Teriyaki Style Chicken, Marinated in Sweet Soya and Spices, Coated in Honey and Sesame Seeds and Served with a Peanut Sauce

\$24.00 per guest

Roasted Crispy Duck, Honey Roasted with an Apple Ginger Sauce. Served with Roasted Potatoes and Seasonal Vegetables

\$26.00 per guest

Traditional Turkey Dinner, Served with Herb and Bread Stuffing, Gravy and Cranberry Jelly

\$26.00 per guest

All accompaniments may be customized

Minimum order of 3 courses required

Plated Dinner Selection List

Meat

Oriental Pork Tenderloin, Pork Tenderloin Marinated in Char Sui Sauce and served with Jasmine Rice, Ribbon Cut Vegetables and an Oriental Demi Glace Sauce

\$25.00 per guest

Grilled Pork Chops, Grilled Pork Loin Chops with an Orange Ginger Glaze. Served with a Gingered Mash Potatoes and Seasonal Vegetables

\$25.00 per guest

Beef Tenderloin with a Roasted Garlic and Peppercorn Crust, Roasted Potatoes and a Whiskey Demi Glace

\$31.00 per guest

Canadian Beef Tenderloin Wrapped with Bacon, Served with Parmesan Scalloped Potatoes, Seasonal Vegetables and a Port Wine Raisin Reduction

\$31.00 per guest

Roasted Prime Rib of Beef, with Pan Gravy, Yorkshire Pudding, Seasonal Vegetables and Horseradish Mashed Potatoes

\$30.00 per guest

Peppercorn New York Striploin, with Shanghai Stirfry Vegetables and Sesame Mashed Potatoes

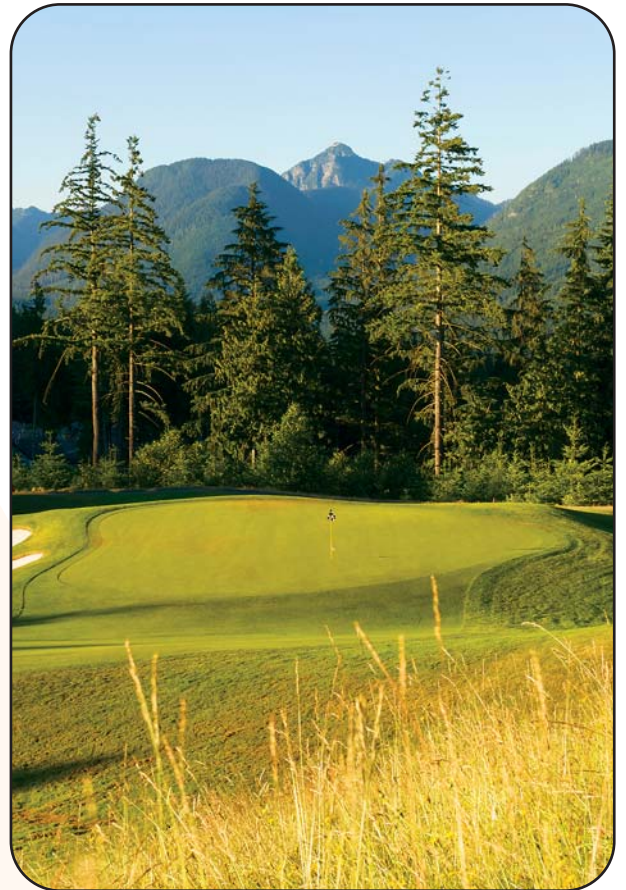
\$28.00 per guest

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

\$30.00 per guest

All accompaniments may be customized

Minimum order of 3 courses required



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

Complete Bar Packages

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 & Premium Beer
Premium Liquor
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 & Coolers
Selection of Domestic & Premium Beer
Premium Liquor
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 & Coolers
Selection of Domestic & Premium Beer
Premium Liquor
Selection of Liqueurs
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

Cappuccino/ Specialty Coffee Bar available upon request

All Packages - Minimum of 100 guests

- 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.

Referral List

Photography

Darla Furlani Photography
604.240.1069
www.darlafurlaniphotography.com

Aspiro Studios
604.683.4411
www.aspirostudios.com

Todd Duncan Photography
604.551.9413
www.tdphotography.ca

Focused Elegance Photography
604.341.8945
www.focusedelegance.com

DJs

Audio Edge Entertainment
778.231.3472
www.audioedge.ca

Hot Hit Productions
604.439.7566
www.hothitproductions.com

Garry Robertson Mobile Music
604.294.1294 pgr 604.644.5487
www.grmusic.com

Dance Party
604.594.3404
www.danceparty.bc.ca

Live Music

Vancouver String Trio & Friends
604.522.8400
nancydo@shaw.ca

Marriage Commissioners

Gaylene Shapka
604.942.5842

Tanyse E. Starevich
604.939.5721

Brent Sheppard, Chaplain
604.574.7731

Decorators

Wedding Design Studio
604.466.3221
www.weddingdesignstudio.com

Sweet Beginnings
604.552.9559
www.asweetbeginning.com

Cakes

Sweet Things
604.444.4436
www.sweetthings.biz

Cakeaters
604.689.9490
www.cakeaters.com

Limousines

Ritz Limousines
604.937.7480
www.ritzlimos.com

Excel Limousine Service
604.433.3550
www.excellimousine.ca

MP Corporate Services
604.941.9087 or 604.488.4242

Day Spa

Spa Divine at the Inlet
604.461.4772
www.spadivine.ca

*These are recommendations only.
You are more than welcome to use
your own suppliers.*

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.

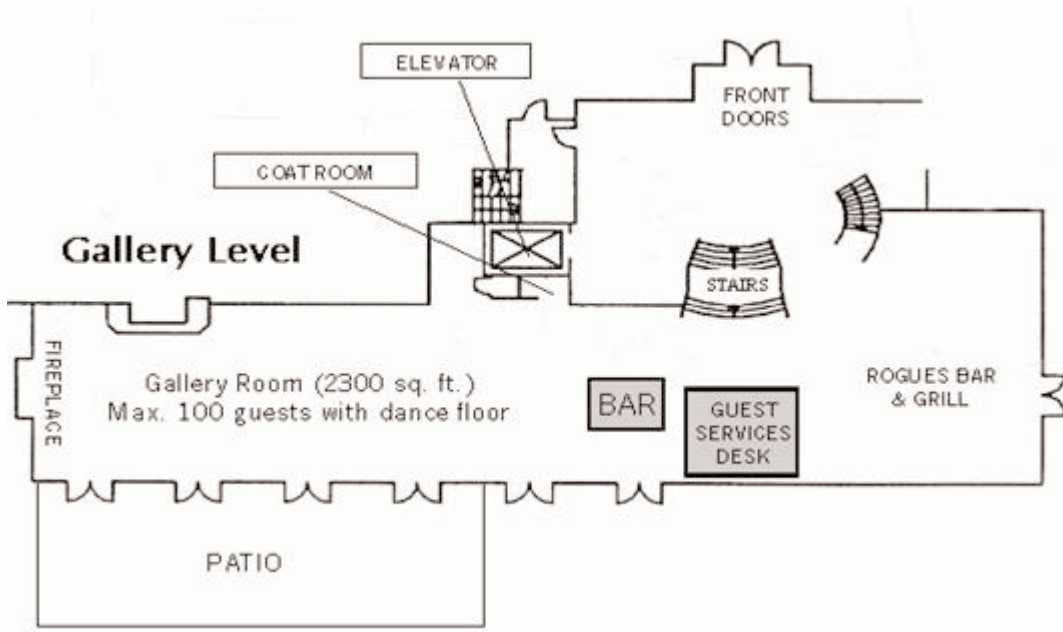
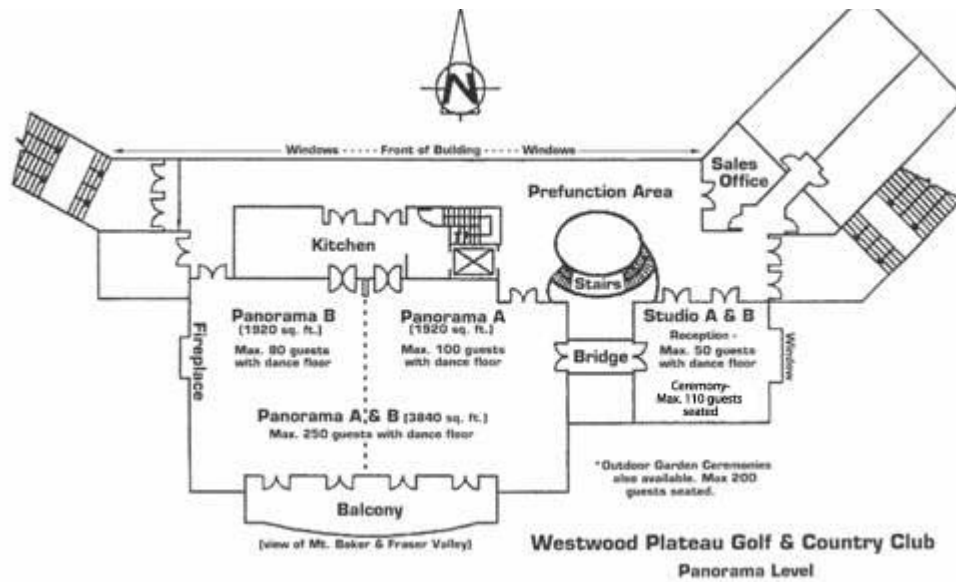
4. A minimum Menu Price of \$25.00 pre-tax and pre-service charge applies to all events

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

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banquets@westwoodplateaugolf.com

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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