



BEST WESTERN PLUS
Langley Inn

CONFERENCE & CATERING PACKAGE



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Canada V3A 4H9

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PLUS
Langley Inn

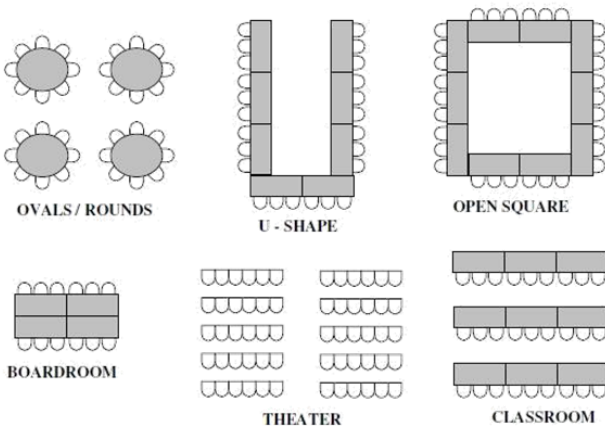
LANGLEY INN MEETING SPACES

CONFIGURATIONS

Boardroom
Theatre
Classroom
Half Rounds
U-Shape
Hollow Square
Banquet

Willow North	Willow South	Full Willow Room	Upper Conference Room
460 sq. ft. 20 ft. W x 23 ft. L	575 sq. ft. 25 ft. L x 23 ft. W	1200 sq. ft. 25 ft. W x 48 ft. L	783 sq. ft. 27 ft. W x 29ft. L
12	14	-	20
40	50	100	50
20	30	50	30
20	25	40	—
15	24	40	25
16	20	-	20
32	40	64	-

Please contact the hotel directly for rates and availability.

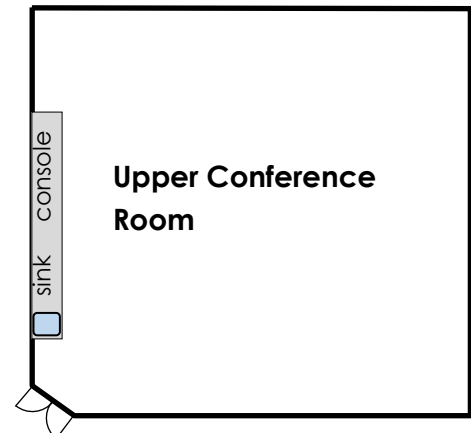
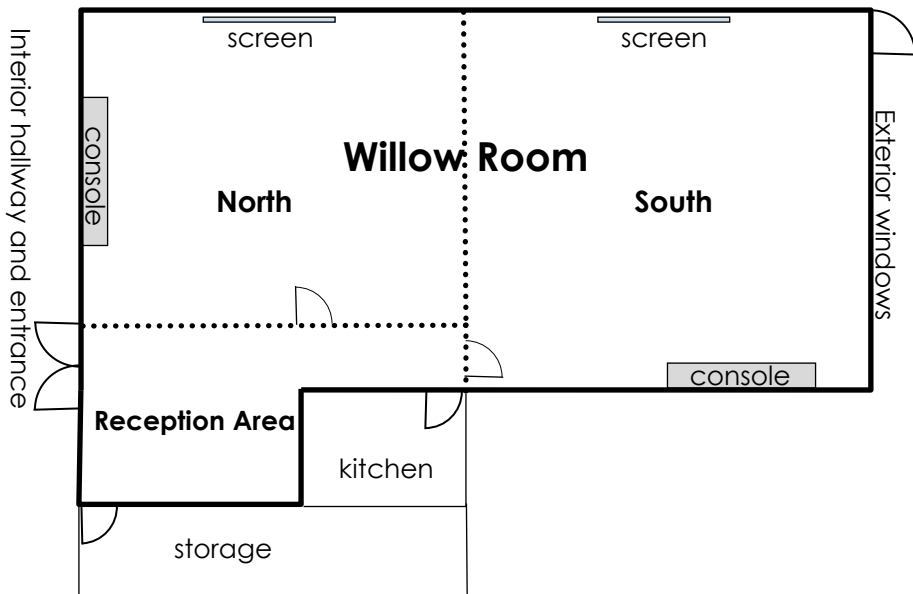


HOTEL RENTED A/V EQUIPMENT

■ FLOOR PODIUM	\$28
■ MICROPHONE/STAND	\$28
■ SCREEN	\$28
■ FLIPCHARTS / WHITEBOARD	\$28
■ TV/DVD PLAYER	\$28
■ LCD PROJECTOR	\$175

COMPLIMENTARY EQUIPMENT

- EXTENSION CORDS & POWER BARS





Conference Room Policies

PLUS
Langley Inn

DEPOSITS AND PAYMENT

All events must be confirmed by credit card upon booking the event.

Payment for the balance is due on the date of the function.

Payment for the event may be made by credit, cash, debit or company cheque.

Special Events, Parties and Banquets require a Non-Refundable 50% deposit that will be taken at the time of booking to confirm the event. The remainder balance is due one week prior to the date of the event. The hotel reserves the right to request a deposit for the total anticipated charges during high demand periods.

CANCELLATION POLICY

A Cancellation Fee applies to any function that is cancelled less than 7 days prior to the scheduled event and 30 days for Special Events, Parties or Banquets.

Functions canceled within 72 hours of reservation will be charged 100% of the room charge for that event.

All cancellations must be received in writing.

STORAGE

The conference coordinator must be notified of expected delivery of materials for a function. Upon prior arrangement, articles may be stored for no more than 24 hours prior to the scheduled date of the function. All items must be removed from the function room immediately following the function unless prior arrangements have been made. Materials arriving earlier than 24 hours are subject to a storage fee to be determined by Management.

DAMAGES

The cost or repair of any damages occurring to the property of the Best Western Langley by a client, his guests or contractors will be charged to the client. The Hotel assumes no responsibility for lost or damaged personal property or equipment.

FUNCTION ROOM

The hotel reserves the right to change the function room with notification to the convener.

SECURITY

While we do our best to maintain a high level of security, the hotel cannot assume liability or responsibility of damage or loss of personal property or equipment left in any meeting, banquet or guest room

FOOD & BEVERAGE

BEST WESTERN PLUS Langley Inn must supply all food and beverages. Neither food nor beverages may be removed from the Hotel.

****Please note:** All Food & Beverage is by order, NOT by consumption**

The guaranteed number of guests must be submitted to the hotel four business days prior to the event for meetings and one week prior for Special Events and Parties. This number will be considered final and is not subject to reduction. It is the responsibility of the group representative to provide the guaranteed number. If a guaranteed number is not provided, the original expected number will be used for preparation and billing.

The use of staples, tacks, tapes or glue are not permitted on the walls of our conference room facilities. Masking tape may be used on wallpapered areas only, however, not on painted surfaces.

Prices are subject to PST, GST and 15% gratuity. | Prices are subject to change and are only guaranteed 60 days prior to a function.

MENU



PLUS



BEST WESTERN PLUS Langley Inn

ORDERING INFORMATION

Ordering Deadline:

- Please allow 7 business days' notice when placing your order.
- Final numbers and changes must be confirmed 4 business days prior to delivery

Cancellation Policy:

- If orders are cancelled after the following deadlines. 100% of total invoice will be charged
- Breakfasts, Lunches, À la carte | 4 Business Days
- Buffet Dinners, special orders | 7 Business Days



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To order, please contact:

Conference Coordinator

BEST WESTERN PLUS LANGLEY INN

sales@bestwesternlangley.com

Direct (604)530.9311 ext. 300

Toll Free 1.888.530.9311 ext. 300

Fax (604) 530.2438

À la carte

BEVERAGES

SEATTLE'S BEST™ COFFEE (REGULAR & DECAF)

\$18.00 / 10 CUPS

EARL GREY & ASSORTED HERBAL TEAS

\$36.00 / 20 CUPS

\$54.00 / 30 CUPS

CHILLED ASSORTED POP (355ML)**
(Coke, Diet, Sprite, Ginger Ale)

\$2.50 EACH

CHILLED ASSORTED JUICE**
(orange, apple, Ice Tea)

\$2.50 EACH

BOTTLED WATER (500ML)**

\$2.50 EACH

HOT CHOCOLATE (POUCHES)

\$2.00 EACH



**Priced by order not by consumption.
All rates subject to applicable taxes & gratuities

SNACKS & HORS D'OEUVRES

ASSORTED MUFFINS/DANISH**	\$20.00 / DOZEN
ASSORTED COOKIES**	\$20.00 / DOZEN
FRESH WHOLE FRUIT**	\$1.75 EACH
ASSORTED GRANOLA BARS**	\$2.00 EACH
ASSORTED BAGELS**	\$2.00 EACH

***Priced by order not by consumption.*

MIN 10 PERSON ORDER

PER PERSON

SEASONAL FRUIT PLATTER	\$3.75
CHEESE & CRACKER PLATTER	\$3.75
FRESH CUT VEGETABLE PLATTER	\$3.75
TURKEY & CRANBERRY PINWHEELS	\$5.00
HAM & CHEDDAR PINWHEELS	\$5.00
MINI SAMOSAS	\$3.75
VEGETABLE SPRING ROLLS	\$3.75
GREEK PRAWNS	\$6.25
ASSORTED DESSERT PLATTER	\$3.75
CHEESE & CHICKEN QUESADILLAS	\$5.00



All rates subject to applicable taxes & gratuities

Breakfast

COLD BREAKFAST

BASIC CONTINENTAL | \$10.00 PER PERSON | MIN 20

Muffins, scones & danishes (served with a variety of spreads)

Fresh seasonal fruit platter

DELUXE CONTINENTAL | \$12.00 PER PERSON | MIN 10

Muffins, scones & danishes (served with a variety of spreads)

Build your own yogurt parfait with granola and fruit

Whole fruit, apples, oranges & bananas

HOT BREAKFAST

BUSINESS TRADITIONAL | \$15.00 PER PERSON | MIN 20

Scrambled eggs, bacon, sausage, hashbrowns, Muffins, scones & danishes (served with a variety of spreads)

Fresh seasonal fruit platter

BUSINESS BREAKFAST WRAP OR BAGEL | \$15.00 PER PERSON | MIN 15

Breakfast wrap or bagel, filled with egg, cheese & bacon or ham

Hashbrowns, Muffins, scones & danishes (served with a variety of spreads)

Fresh seasonal fruit platter



All rates subject to applicable taxes & gratuities

Lunch

COLD LUNCH

*ALL LUNCHES ARE SERVED WITH A FRESH SEASONAL
FRUIT PLATTER AND ASSORTED DESSERTS & SQUARES*

BUSINESS TRADITIONAL | \$12.50 PER PERSON | MIN 10

Assorted wraps & sandwiches with a variety of fillings

Fresh pasta salad

DELUXE BUSINESS LUNCH | \$15.00 PER PERSON | MIN 10

Assorted Wraps and Sandwiches - Variety of breads, wraps and fillings, tastefully garnished

Wild Greens Salad - Fresh masculine mix topped with an assortment of fresh cut veggies & fruit. Served with raspberry vinaigrette dressing

Garden Fresh Vegetables & Dip

EXECUTIVE BUSINESS LUNCH | \$20.00 PER PERSON | MIN 10

Fancy Pinwheel Sandwich Platter - variety of fancy breads with a selection of spreads, meats and deluxe garnishes.

Wild Greens Salad - Fresh masculine mix topped with an assortment of fresh cut veggies & fruit. Served with raspberry vinaigrette dressing

Spring Platter - sliced red onion, cucumber & tomato served in an olive oil & balsamic dressing



All rates subject to applicable taxes & gratuities

Lunch

HOT LUNCH

ALL LUNCHES ARE SERVED WITH A FRESH SEASONAL
FRUIT PLATTER AND ASSORTED DESSERTS & SQUARES

HOT SANDWICH | \$18.00 PER PERSON | MIN 10

Salad choice options, select one:

Tangy coleslaw with raisins

or

Traditional potato salad

Sandwich choice options, select one:

English cut roast beef on a hoagie with au jus

or

Chicken melt - boneless chicken breast, bacon, topped with Havarti cheese

HOMEMADE SOUP | \$17.50 PER PERSON | MIN 10

Chef's Homemade Soup of the Day

Assorted Wraps and Sandwiches - variety fillings tastefully garnished

Caesar Salad - Herbed croutons & parmesan cheese

Spring Platter - Sliced red onion, cucumber & tomato, served in an olive oil & balsamic dressing

GREEK | \$17.50 PER PERSON | MIN 10

Pita Bread with Tzatziki Sauce Greek style served warm

Authentic Greek Salad

Basmati Rice Pilaf - Carrots, celery & onion

Chicken Souvlaki - Grilled Greek style chicken skewers

ITALIAN EXECUTIVE | \$17.50 PER PERSON | MIN 10

Garlic Bread, Caesar Salad

Pasta options - select one:

Penne

or

Fettuccini

or

Rotini

with Alfred & meat sauce on the side



All rates subject to applicable taxes & gratuities

Lunch

HOT LUNCH

*ALL LUNCHES ARE SERVED WITH A FRESH SEASONAL
FRUIT PLATTER AND ASSORTED DESSERTS & SQUARES*

WEST COAST BUSINESS | \$22.50 PER PERSON | MIN 10

Bread Basket , Asian Coleslaw , Deluxe Green Salad with Baby Shrimp
Salmon in Lemon Butter Sauce , BBQ Chicken , Basmati Rice Pilaf

PLATINUM BUSINESS | \$22.50 PER PERSON | MIN 10

Bakery Rolls with Butter , Spinach Salad - Tossed with sliced strawberries &
accompanied with a raspberry vinaigrette

Spring Platter Salad - Sliced red onion, cucumber and tomato, served in an olive
oil & balsamic dressing

Chicken Medallions - Served in a red wine mushroom sauce

English Cut Roast Beef - Served in a savory gravy & accompanied with
horseradish and mustard

Accompanied by one of the following:

Garlic Mashed Potatoes

or

Basmati Rice Pila



All rates subject to applicable taxes & gratuities

Dinner Buffets

THE WILLOW CLASSIC BUFFET

\$39.95 PER PERSON | MIN 40

COLD SERVICE ITEMS

Fresh assorted buns & butter

Wild greens topped with fresh cut veggies & fruit. Served with a raspberry vinaigrette

Creamy garlic ranch pasta salad

Fresh vegetables with creamy ranch dip

Spring platter - sliced red onion, cucumber & tomatoes, in an olive oil and balsamic dressing topped with fresh chopped basil

Pickle Platter with an assortment of olives & pickles

HOT SERVICE ITEMS

Medley of fresh local vegetables. Served with a butter sauce

Basmati Rice Pilaf

*Your Choice of **One** Entree*

Baked Ham & Pineapple	Pasta Penne With a fresh tomato basil sauce topped with mozzarella & cheddar cheese	Stuffed Roast Turkey With all the trimmings
Triple "A" Angus Beef Carved at the table, accompanied with au jus, horseradish and mustard	Baked Pacific Salmon With lemon dill butter sauce	Broiled Chicken Breast Parmesan

Your Choice of One Side

Roast Potatoes in Basil Butter

Or

Garlic Whipped Potatoes

Dessert & Beverage - All Included

Fresh Seasonal Fruit Platter

Fine Selection of Assorted Desserts & Squares

Freshly Brewed Coffee & Earl Grey Tea



All rates subject to applicable taxes & gratuities



Dinner Buffets

THE GROVE TRADITIONAL BUFFET

\$46.95 PER PERSON | MIN 40

COLD SERVICE ITEMS

Fresh assorted buns & butter

Wild greens topped with fresh cut veggies & fruit. Served with a raspberry vinaigrette

Creamy garlic ranch pasta salad

Fresh vegetables with creamy ranch dip

Spring platter - sliced red onion, cucumber & tomatoes, in an olive oil and balsamic dressing topped with fresh chopped basil

Pickle Platter with an assortment of olives & pickles

HOT SERVICE ITEMS

Medley of fresh local vegetables. Served with a butter sauce

Basmati Rice Pilaf



*Your Choice of **Two** Entrees*

Baked Ham & Pineapple	Pasta Penne With a fresh tomato basil sauce topped with mozzarella & cheddar cheese	Stuffed Roast Turkey With all the trimmings
Triple "A" Angus Beef Carved at the table, accompanied with au jus, horseradish and mustard	Baked Pacific Salmon With lemon dill butter sauce	Broiled Chicken Breast Parmesan

Your Choice of One Side

Roast Potatoes in Basil Butter

Or

Garlic Whipped Potatoes

Dessert & Beverage - All Included

Fresh Seasonal Fruit Platter

Fine Selection of Assorted Desserts & Squares

Freshly Brewed Coffee & Earl Grey Tea



All rates subject to applicable taxes & gratuities



Dinner Buffets

THE BEST WESTERN BUFFET

\$56.95 PER PERSON | MIN 40

HORS D' OEUVRES - **SELECT THREE**

COLD APPETIZERS

Smoked Salmon Lox on Baguette

Thai Chicken Salad Wraps

Fresh Fruit Skewers - with seasonal diced fruits



HOT APPETIZERS

Hot Prawn Skewer

Chicken or Beef Satay

Vegetarian Spring Rolls

Spanakopita

Cocktail Samosa



COLD SERVICE ITEMS

Fresh assorted buns & butter

Wild greens topped with fresh cut veggies & fruit. Served with a raspberry vinaigrette

Creamy garlic ranch pasta salad

Fresh vegetables with creamy ranch dip

Spring platter - sliced red onion, cucumber & tomatoes, in an olive oil and balsamic dressing topped with fresh chopped basil

Pickle Platter with an assortment of olives & pickles

HOT SERVICE ITEMS

Medley of fresh local vegetables. Served with a butter sauce

Basmati Rice Pilaf

*Your Choice of **Three** Entrees*

Baked Ham & Pineapple	Pasta Penne With a fresh tomato basil sauce topped with mozzarella & cheddar cheese	Stuffed Roast Turkey With all the trimmings
Triple "A" Angus Beef Carved at the table, accompanied with au jus, horseradish and mustard	Baked Pacific Salmon With lemon dill butter sauce	Broiled Chicken Breast Parmesan

Your Choice of One Side

Roast Potatoes in Basil Butter

Or

Garlic Whipped Potatoes

Dessert & Beverage - *All Included*

Fresh Seasonal Fruit Platter

Fine Selection of Assorted Desserts & Squares

Freshly Brewed Coffee & Earl Grey Tea

All rates subject to applicable taxes & gratuities

Bar Service

HOST OR NO HOST CASH BAR SERVICES

A Host Bar is considered when a company or individual is hosting the reception and is therefore paying for the guests beverages.

A Cash Bar is considered when you wish the hotel to provide the bar, and your guests are responsible for paying for their own beverages

Portable Bar Set Up & Glassware - \$100 per function

Includes all bar equipment, glassware & bartender

***Minimum 50 People & Prices subject to change**

**2^{1/2} Weeks notice is required for the function*

If liquor sales exceed \$450 you will receive a \$50 rebate.

No shooters allowed - Hotel reserves the right to shut down early if necessary.

Please choose one of the following packages

Willow Suite Package

Domestic Beer - \$7.00

(Bud, Canadian, Coors Light)

Premium Beer - \$7.50

Sleeman, Stella, Heineken, Corona

Glass Red or White Wine - \$7.00

1/2 Litre Red or White Wine - \$14.00

Full Litre Red or White Wine - \$28.00

Ciders or Coolers - \$7.50

(Growers Apple/Peach, Smirnoff Ice)

Liqueur or Spirits

(High Ball \$7.00, Caesar \$7.50, Long Island \$7.50)

Pop \$2.50 Juice \$2.50

Willow Standard Package

Domestic Beer - \$7.00

(Bud, Canadian, Coors Light)

Premium Beer - \$7.50

Sleeman, Stella, Heineken, Corona

Glass Red or White Wine - \$7.00

1/2 Litre Red or White Wine - \$14.00

Full Litre Red or White Wine - \$28.00

Ciders or Coolers - \$7.50

(Growers Apple/Peach, Smirnoff Ice)

Pop \$2.50 Juice \$2.50



White or Red Wine by the Bottle

\$35.00 per bottle or more depending on brand

Champagne

Bottle Available, Price depending on brand



All rates subject to applicable taxes & gratuities