



FOR MORE INFORMATION, CONTACT:

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**The Westin Resort & Spa,
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*Celebrate the
Holidays in Whistler*

Your associates are worth the investment

Toast to Health + Happiness

Friday Celebration

One night accommodation
Overnight Self Parking
Friday evening Dinner and Dance
(including Festivity Package)
Saturday morning Brunch

\$259.00*

November 10 - December 15

Weekend Celebration

Two nights' accommodation
Overnight Self Parking
Saturday evening Dinner and Dance
(including Festivity Package)
Optional Sunday Brunch add on

\$299.00*

November 17 - 19

\$329.00*

November 24 - 26
December 1 - 3
December 7 - 9

ADD ON BRUNCH FOR \$40.00*

FESTIVITY PACKAGE INCLUDES

Event space	Staging
Podium & microphone	Décor
Dance floor	DJ

Terms and Conditions

*Rate is per person based on double occupancy in a Deluxe Studio Suite. Based on a minimum of 75 people for meals and 30 rooms per night. Taxes and service charges are additional. Parking is valid for one vehicle per guest room. Subject to guest rooms and function space availability.

Dinner Table

Mixed green salad, garden vegetables, house vinaigrette
Baby bocconcini, tomato, arugula, basil dressing, balsamic
Shaved fennel and spinach salad, figs, white balsamic dressing

Antipasto platter

Cured meats, chargrilled vegetables, goats cheese, pickled vegetables, and olives

Roast turkey and ballotine leg, gravy

Traditional stuffing and cranberry sauce

BC wild salmon, tomato, leek and fennel saute, tarragon cream

Mushroom ravioli, wild mushrooms, tomato sauce

Creamy Yukon Gold mashed potato

Seasonal market vegetables

Sliced selection of festive cakes and tortes

Seasonal fruit and berries

Coffee and tea

Brunch Table

Orange, apple, cranberry and grapefruit juices

Sliced seasonal fresh fruit and berries

Bowl of yogurt

Cottage cheese

Honey granola, dried fruits and nuts

Cinnamon poached apricots

Smoked and candied salmon, capers, cream cheese and shaved red onion

Eggs benedict, Canadian back bacon, hollandaise

Double smoked bacon

Fraser Valley chicken basil sausage

Homestyle Yukon Gold potato, caramelized onion and herbs

Belgian waffles, Quebec maple syrup, blueberry compote and whipped cream

Toast station: White, brown, and whole wheat breads and bagels

Sweet butter and fruit preserves

Coffee and tea