

GROUPS AND EVENTS

WINTER 2023/24



Photo: Haley Lorraine



ADVENTURE BY NATURE THAT IS TRULY UNIQUE TO THE SEA TO SKY

Thank you for considering the Sea to Sky Gondola for your event. The Sea to Sky Gondola's location and elevation is the picture-perfect venue to provide a true Sea to Sky experience. When you reach the summit of the gondola ascending Mount Habrich, you are greeted with breathtaking panoramic views of the coastal mountain range, the Stawamus Chief and Howe Sound. This beautiful "deep in nature" setting is an unbeatable mountaintop location to host your event.



Photo: Haley Lorraine



Photo: Ben Girardi

TUBING

Enjoy old-fashioned tubing at the Sea to Sky Gondola! Next to the Wonderland Lake Loop, about a 5-minute walk from the Summit Lodge, the tube park offers sliding fun for all ages. The tube park viewing deck is a great place to watch all the action and snap pictures!

Cost: \$5
(including tube rental and unlimited access within tube park hours)

Slide down and walk up.

Availability is subject to weather conditions.

SQUAMISH VIA FERRATA

On this 1-1.5 hour Squamish Via Ferrata adventure, you easily grab and step on ladder-like rungs, cross exhilarating suspension bridges, and take in the scenic beauty of ocean fjords and snowy peaks all while safely attached to the rock with fixed cables.

Guided by: Mountain Skills Academy

Fitness: Average

Ability: Beginner

Please inquire for more information and pricing.



Photo: Curiosity Vancouver



Photo: Haley Lorraine

SNOWSHOEING

Experience winter snowshoeing as it was meant to be, quiet solitude, crisp mountain air, a snow-laden forest, and breathtaking views. The Sea to Sky Gondola region gets some of the deepest snow in North America and has a wide variety of terrain, whether you are an experienced snowshoer or a first-timer.

Snowshoe rental: \$20

See following page for guided snowshoe tour pricing.

TEAM BUILDING

Invite your colleagues and team members to a session facilitated by Eventology. We will offer a setting with activities that encourage people to step out of their comfort zone, allow for new dynamics to form and may offer a few surprises from your regular team structure.

Available options include:




- . Amazing Race - \$50 per person
- . iBuild - \$80 per person
- . Hole in 1 - \$75 per person

\$1200 minimum.

Other activities are also available, please inquire for pricing and further information.

GUIDED SNOWSHOE TOURS

The Summit Lodge is situated on Mount Habrich and provides spectacular access to a variety of trails. Our guides can take your group into nature for a scenic experience, as well as educational hikes where you can learn more about the local flora and fauna.

	Time	Distance	Elevation Gain	G:G*	Price**
 Panorama	1hr	1.6km	<10m	12	\$29
 Wonderland	1hr	1.6km	<10m	12	\$29
 Snowshoe trails	1.5hrs	2km	<15m	12	\$39

* Maximum guest to guide ratio

** Price per person, does not include gondola ticket. Snowshoe rentals are included in the price.

 **Beginner**  **Intermediate**



Photo: Haley Lorraine



Photo: Paul Bride

VENUE OPTIONS

The Summit Lodge's unrivaled mountaintop location is an exceptional venue to host your event. Floor to ceiling windows that showcase the best views in Squamish, extraordinary catering selection and service, large decks and opportunity for adventure.

CAPACITIES	Diamond Head Room	Diamond Head Deck*	Backyard*	Summit Lodge**
Area size	1,450 sq.ft	1,100 sq.ft.	1600 sq.ft.	7,300 sq.ft.
Seated with Tables	100	50	100	150
Theatre Style	50 - 100	75	N/A	N/A
Standing	130	100	225	500

* Diamond Head Deck and Backyard – please inquire for more information on what events we can accommodate here.

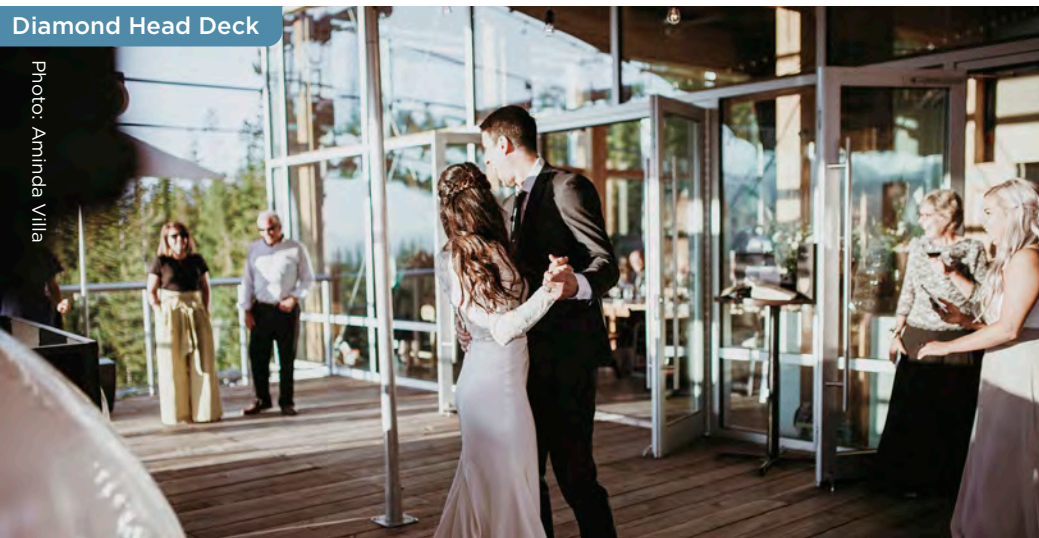
** Summit Lodge buyouts are available October to May, please enquire for more details.

EQUIPMENT RENTAL

Take advantage of equipment already on site, available for rent.

Microphone & Speaker \$100

Projector & Screen \$150



BREAKFAST

Served buffet style. Minimum guests: 15

THE SKYLINE SOCIAL BREAKFAST

\$12 per person

Orange & apple juice

Coffee and tea station with fresh roasted coffee and a selection of tea

Assorted fresh baked pastries, muffins, and a selection of breads accompanied with preserves and fruit compotes

ADD ONS

Yogurt and Sky Pilot granola

\$6 per person

Fresh fruit platter

\$8 per person

Classic or vegetarian breakfast sandwich

\$8 per person

SCOUT PACKED LUNCH

\$23 per person

One sandwich per person. Minimum guests: 15

Packed lunch includes a sandwich, a cookie, fruit, and bottle of water.

Gluten free options available

SANDWICHES Choice of 3

Caprese on filone bread with bocconcini, balsamic reduction, pesto and fresh greens

Roast Beef on filone bread with smoked white cheddar, BBQ sauce, crispy onions and fresh greens

Country Ham on filone bread with Swiss cheese, red onion, sliced tomato, Dijon mayonnaise, and fresh greens

Turkey Wrap on a flour tortilla with Swiss cheese, cranberry chutney, arugula, and mayonnaise

Market Vegetable on filone bread with hummus, roasted vegetables, and balsamic reduction

SPIRIT LUNCH BUFFET

\$39 per person

Choice of 2 salads, 1 soup, 3 sandwiches and 1 platter. Served buffet style.
Minimum of 25 guests.

SALADS Choice of 2

Potato Salad with fresh herb & mustard dressing topped with crispy onions and celery **GLUTEN FREE, DAIRY FREE, VEGETARIAN**

Sea to Sky House Salad with spring mix, grape tomatoes, toasted seeds, chopped cucumber, radish, red onion and balsamic dressing **GLUTEN FREE, DAIRY FREE, VEGETARIAN**

Sicilian Pasta Salad, with roasted peppers, olives, feta and sundried tomato dressing **VEGETARIAN**

Tri-Colour Chickpea Salad with cucumber, red onion, tomato and balsamic vinaigrette **GLUTEN FREE, DAIRY FREE, VEGETARIAN**

Caesar Salad with house-made lemon garlic dressing, herb croutons, shaved parmesan cheese and crispy capers **VEGETARIAN**

SOUPS Choice of 1

Roasted Butternut Squash Soup **GLUTEN FREE, DAIRY FREE**

Oven Roasted Tomato Soup topped with brioche croutons **CONTAINS GLUTEN AND DAIRY**

Thai Chicken Soup topped with toasted pumpkin seeds **CONTAINS GLUTEN AND DAIRY**

SANDWICHES Served cold. Choice of 3 / **GLUTEN FREE OPTIONS ARE AVAILABLE**

Caprese on filone bread with bocconcini, balsamic reduction, pesto and fresh greens

Roast Beef on filone bread with smoked white cheddar, BBQ sauce, crispy onions and fresh greens

Country Ham on filone bread with Swiss cheese, red onion, sliced tomato, Dijon mayonnaise, and fresh greens

Turkey Wrap on a flour tortilla with Swiss cheese, cranberry chutney, arugula, and mayonnaise

Market Vegetable on filone bread with hummus, roasted vegetables, and balsamic reduction

PLATTERS Choice of 1

Fresh Fruit Platter with seasonal fruits

Assorted Dessert Platter including Nanaimo bars, brownie squares and cookies

PANORAMA LUNCH BUFFET

\$49 per person

Choice of 2 salads, 1 soup, 3 sandwiches and 1 platter. Served buffet style.
Minimum of 25 guests

SALADS Choice of 2

Potato Salad with fresh herb & mustard dressing topped with crispy onions and celery **GLUTEN FREE, DAIRY FREE, VEGETARIAN**

Sea to Sky House Salad with spring mix, grape tomatoes, toasted seeds, chopped cucumber, radish, red onion and balsamic dressing **GLUTEN FREE, DAIRY FREE, VEGETARIAN**

Sicilian Pasta Salad with roasted peppers, olives, feta and sundried tomato dressing **VEGETARIAN**

Tri-Colour Chickpea Salad with cucumber, red onion, tomato and balsamic vinaigrette **GLUTEN FREE, DAIRY FREE, VEGETARIAN**

Caesar Salad with house-made lemon garlic dressing, herb croutons, shaved parmesan cheese and crispy capers **VEGETARIAN**

SOUPS Choice of 1

Roasted Butternut Squash Soup **GLUTEN FREE, DAIRY FREE**

Oven Roasted Tomato Soup topped with brioche croutons **CONTAINS GLUTEN AND DAIRY**

Thai Chicken Soup topped with toasted pumpkin seeds **CONTAINS GLUTEN AND DAIRY**

SANDWICHES Served hot. Choice of 3 / **GLUTEN FREE, DAIRY FREE** are available

18 Hour Roasted Beef Brisket on ciabatta with crispy onions, horseradish mayo and arugula

BBQ Pulled Pork on a baguette with house-made cilantro citrus slaw

Sockeye Salmon Burger on a brioche bun with crispy shallots, lemon mayo, tomato and arugula

Grilled Portobello Melt on filone bread with balsamic marinated portobello mushrooms, zucchini, roasted red onion, bocconcini and balsamic reduction

DESSERTS Choice of 1

Fresh Fruit Platter with seasonal fruits

Assorted Dessert Platter including Nanaimo bars, brownie squares and cookies

WONDERLAND BURGER BUFFET

\$28 per person

Minimum of 25 guests.

Includes 2 salads, beef burger with all the usual toppings and Kennebec french fries.

GLUTEN FREE and VEGETARIAN options are available.

SALADS

Sea to Sky House Salad with spring mix, grape tomatoes, toasted seeds, chopped cucumber, radish, red onion and balsamic dressing **GLUTEN FREE, DAIRY FREE, VEGETARIAN**

Caesar Salad with house-made lemon garlic dressing, herb croutons, shaved parmesan cheese and crispy capers **VEGETARIAN**

BURGERS

Certified Angus Beef Burger on brioche bun

Chickpea Vegetarian Burger on brioche bun *(available on request)*

TOPPINGS

Lettuce, sliced tomatoes, sliced onions, pickles, mustard, ketchup, relish, and mayonnaise



Photo: Haley Lorraine



Photo: Haley Lorraine

DIAMOND HEAD MENU

\$79 per person

Served family style. Minimum 25 guests. Afternoon or dinner service only (3pm or later)

BREAD SERVICE

Locally baked selection of breads, lemon butter, olive oil. **GLUTEN FREE** options are available.

SALADS Choice of 2

Tuscan Grapefruit Salad with radicchio, Tuscan greens, pink grapefruit segments, pickled red onion, pistachio and citrus vinaigrette **GLUTEN FREE, DAIRY FREE, VEGETARIAN**

Sea to Sky House Salad with spring mix, grape tomatoes, toasted seeds, chopped cucumber, radish, red onion and balsamic dressing **GLUTEN FREE, VEGETARIAN**

Romaine & Kale Caesar Salad with shaved parmesan cheese, romaine lettuce, shredded kale, brioche croutons, crispy capers and lemon garlic dressing **VEGETARIAN**

Tri-Coloured Potato Salad with a fresh herb Dijon dressing and topped with crispy onions **DAIRY FREE, VEGETARIAN**

Roasted Butternut Squash Salad with shaved parmesan, arugula greens, toasted pecans, and balsamic dressing **GLUTEN FREE, VEGETARIAN**

SIDES Choice of 1

Roasted Nugget Potatoes with lemon, rosemary and extra virgin olive oil

Buttered Potato Puree infused with herbs and garlic

Crisp Potato Gratin with garlic and gruyere cheese

ENTRÉES Choice of 2

Accompanied by roasted seasonal market vegetables

Citrus Cured Salmon with tomato dill cruda and extra virgin olive oil **GLUTEN FREE, DAIRY FREE**

Rosemary & Thyme Marinated Chicken Supreme with natural jus **GLUTEN FREE**

Roasted Pork Tenderloin with apple Dijon glaze and red wine jus **DAIRY FREE**

Garganelli Pasta with eggplant ragu, arugula, basil, extra virgin olive oil, and parmesan **VEGETARIAN**

DESSERT TABLE Choice of 1

Pavlova with vanilla mascarpone cream and fresh berries **VEGETARIAN, GLUTEN FREE**

Lemon Tart with a sweet crust, raspberry coulis, and a lime meringue **VEGETARIAN**

Cheesecake with a shortbread crumble, and strawberry compote **GLUTEN FREE, VEGETARIAN**

GARIBALDI BUFFET

\$49 per person

Minimum 25 guests.

Locally baked selection of breads, lemon butter, olive oil. **GLUTEN FREE** options are available.

SALADS **GLUTEN FREE, DAIRY FREE, VEGETARIAN**

Potato Salad with fresh herb & mustard dressing topped with crispy onions and celery

Sea to Sky House Salad with grape tomatoes, toasted seeds, cucumber, radish, red onion and balsamic dressing

ENTRÉES Choice of 2

Citrus Cured Sockeye Salmon with tomato dill cruda and extra virgin olive oil **GLUTEN FREE, DAIRY FREE**

Rosemary & Thyme Marinated Chicken with natural jus **GLUTEN FREE, DAIRY FREE**

Roasted Pork Tenderloin with apple Dijon glaze and red wine jus **DAIRY FREE**

Penne Pasta with eggplant ragu, arugula, basil and parmesan **VEGETARIAN**

ACCOMPANIED BY

Crushed lemon & rosemary nugget potatoes **GLUTEN FREE, DAIRY FREE**

Roasted seasonal market vegetables **GLUTEN FREE, DAIRY FREE**



SIGNATURE PLATTERS

Platters are built for groups with 35-40 guests

NORTHWEST SEAFOOD PLATTER GLUTEN FREE, DAIRY FREE \$800

Smoked salmon, seared rare albacore tuna, mussels, clams, scallops, poached prawns, capers, and lemon garlic aioli

MOUNT HABRICH CHARCUTERIE PLATTER DAIRY FREE \$725

Includes Two Rivers specialty meats, pepper salami, house-made pickled vegetables, grainy mustard and chutney. Served with a selection of fresh artisan bread, crackers and crostini

GOAT RIDGE CHEESE BOARD VEGETARIAN \$725

Includes a selection of local and domestic cheeses, mixed nuts, house-made chutneys and fresh fruit. Served with a selection of fresh artisan bread, crackers and crostini

ANTIPASTO PLATTER VEGETARIAN \$400

Grilled vegetables, hummus, tapenade, feta, marinated artichoke, whole olives and focaccia bread

VEGETABLE PLATTER VEGETARIAN \$280

Cauliflower, broccoli, cherry tomatoes, red peppers, carrots, celery, cucumbers, hummus & tzatziki

SIGNATURE DESSERT PLATTER VEGETARIAN \$350

Includes house-made salted caramel squares, mini cookies, and mini cheesecake

Add a second platter of the same type receive 10% off each platter

Add four or more platters receive 10% off each platter

Photo : Sofia Warrington



CANAPES

PRICING PER DOZEN

Minimum order: 2 dozen per selection

Truffle Popcorn - parmesan, parsley, essence of truffle	VEGETARIAN	\$24
Caprese Skewer - tomato, bocconcini and basil with balsamic reduction	VEGETARIAN, GLUTEN FREE	\$38
Pistachio Grape Truffle - green grape, goat cheese, pistachio	VEGETARIAN	\$38
Fried Cauliflower - crispy cauliflower florets, gochujang sauce & sesame seeds	VEGAN	\$38
Salmon Tartare - pickled shallots, caper lemon aioli, micro greens	GLUTEN FREE, DAIRY FREE	\$48
Bison Tartare - mustard aioli, caper, pickle and brioche	GLUTEN FREE, DAIRY FREE	\$48
Mushroom Arancini - fried risotto balls served with truffle aioli	VEGETARIAN	\$48
Beef Slider - applewood smoked cheddar, bacon jam, ballpark sauce on mini brioche		\$55
Togarashi Crusted Albacore Tuna - yuzu gel, green onion, crispy onion	GLUTEN FREE, DAIRY FREE	\$55
Wagyu Meat Ball - spicy tomato braised Wagyu beef, ricotta, parsley gremolata		\$55



BEVERAGES

BEER & CIDER

Local Draft Beer

\$8

Local Cider Can (355ml)

\$6.75

Cider (473ml)

\$8.25

Muddler

\$7

WINE

Please inquire for our current wine list

SPIRITS

House Spirit

\$6 single, \$8 double

Premium Spirit

\$8 single, \$10 double

Deluxe Spirit

\$10 single, \$12 double

NON-ALCOHOLIC BEVERAGES

Soft drinks

\$3 per glass

Juice

\$3.25 per glass

Bottles and cans can be offered buffet style and charged per consumption

INFUSED WATER STATIONS

Watermelon Basil, Strawberry Mint, Cucumber Mint, or Citrus Basil

\$35 per 6L

COFFEE + TEA STATION

A selection of tea and coffee served with cream, milk and a choice of sweeteners

\$2.95 per person


VENDOR MEAL

\$35 per person

A taste of the selected menu, including salads and entrées. Individually plated meals

Please advise of any allergies or dietary concerns.

TERMS AND CONDITIONS

1. We require activities to be booked minimum 2 weeks in advance. They are subject to weather and changing conditions.
 2. Any audio visual (AV) equipment brought with you, is your responsibility to install. Sea to Sky Gondola staff will set up any equipment rented from us.
 3. Basic shipping requirements are included. Items that do not fit in a regular gondola cabin may be shipped via the work carrier at a rate of \$500 per load. Prior approval is required.
 4. Parking is limited and we encourage you to arrange a shuttle for your group. If you arrive in private vehicles, parking is first come first served.
 5. For events that occur outside of regular operating hours or in the event of a buyout, facility rental fees of \$1000 per hour will apply. All lift attendants and medical personnel on site are included in the cost.
 6. Outside of regular operating hours, we require that independent security be brought in. This will be coordinated by Sea to Sky Gondola, at an added expense to you of \$50 per hour and a minimum three hour charge.
 7. Alcohol service will conclude 30 minutes before the end of an event. All guests must be on the gondola downloading by closing time. Vendors have one additional hour for tear down.
 8. No outside food or packing up of leftovers is allowed.
 9. Drones and drone photography are not permitted.
 10. Any décor that involves heights, ladders or installation/suspension of anything from the beams or ceiling must be done by Sea to Sky Gondola staff and additional charges will apply (\$130 per hour). Your organizer must consult with Sea to Sky Gondola staff on what is permitted on walls and wooden beams.
 11. Any forgotten décor must be claimed within 72 hours after the event. Pick-up must take place no longer than five (5) days after the event. The Sea to Sky Gondola is not responsible for any décor left behind.
 12. The Sea to Sky Gondola, Summit Lodge and surrounding areas are entirely smoke and vape free.
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POLICIES

GONDOLA TICKETS

Group bookings receive a 20% discount on the online rate. If your group has ordered catering, you receive a 25% discount on the online rate.

SHIPPING

All clients and coordinators must follow our shipping guidelines. Due to limited storage space, we cannot accept deliveries earlier than the day before the event. All décor, rentals and other event equipment need to be downloaded at the end of the event.

FOOD AND BEVERAGE

MENU SELECTION

Final menu selection must be made 30 days prior to the event date. In the absence of a directive from the client by this deadline, the Sea to Sky Gondola will default to whichever menu best fulfills the F&B minimum spend for their event. Please ensure that any special dietary requirements for guests and vendors are also made at this time in order to ensure that we can source all menu items.

FOOD ALLERGIES

We are not a nut free facility and although our chef will accommodate each allergy, please bring this to the attention of any affected. In the event that any of the guests in your group has food allergies, you shall inform us of the names of such persons and the nature of their allergies in order that we can take the necessary precautions when preparing their food. We undertake to provide, on request, full information on the ingredients of any items served to your group. Should you not provide the names of the guests(s) and the nature of their food allergies, you shall indemnify and hold us forever harmless from, and against, any and all liability or claim of liability for any personal injury that does occur as a direct result of our negligence or the negligence of any of our representatives.

MENU PRICING

Please note that the content and pricing of our catering menu is subject to change. Final food and beverage prices will be confirmed 30 days in advance of your event.

FINAL NUMBERS

Final attendee numbers must be given 72 hours from the event date and will be considered guaranteed.

CORKAGE

We offer corkage on commercially prepared wine. Please ask our sales representative for full details including the corkage fee.

DEPOSIT & PAYMENT PLAN

Based on the estimated cost of your event, 20% is due upon signing as your non-refundable deposit. 180 days prior the event, another 50% is due. 30 days prior to your event the remaining estimated balance is due. The remaining balance of the final payment will be due 7 days after the final invoice is issued. Interest of 2.5% will be charged weekly on late payments

CANCELLATION

The initial deposit of 20% is non-refundable upon signing. If you choose to cancel the event within 180 to 30 days of your event, 70% of the estimated cost is non-refundable. Within 30 days of your event, all funds are 100% non-refundable.

FORCE MAJURE

A Party shall not be considered to be in default or breach of this Agreement, and shall be excused from performance or liability for damages to any other party, if and to the extent it shall be delayed in or prevented from performing or carrying out any of the provisions of this Agreement, arising out of or from any act, omission, or circumstance by or in consequence of any act of God, war, invasion, insurrection, riot, fire, earthquake, explosion, breakage or accident to machinery or equipment or any other cause or causes beyond such Party's reasonable control. Any Party claiming a Force Majeure event shall use reasonable diligence to remove the condition that prevents performance and shall not be entitled to suspend performance of its obligations in any greater scope or for any longer duration than is required by the Force Majeure event. Each Party shall use its best efforts to mitigate the effects of such Force Majeure event, remedy its inability to perform, and resume full performance of its obligations hereunder.

TAXES

A 5% Federal Goods and Services Tax (GST) will be applied to all food, beverages, services, service charges, and venue rental. A 10% Provincial Liquor Tax applies to all alcoholic beverages. All applicable taxes may be subject to change.

SERVICE CHARGES & GRATUITY

All Food and Beverage services are subject to an 18% service charge before tax.

LIABILITY

The Sea to Sky Gondola reserves the right to inspect and monitor your event and discontinue service to all guests in the case of violation of Provincial Law. You will remain liable for all costs associated with the event. The Sea to Sky Gondola assumes no responsibility for any losses or damages to goods, property, and/or equipment brought into the facility by the organizer or guests.

You are responsible for any damages to property or equipment caused by you or your guests. Any costs arising from damage can be deducted from the deposit with any remaining funds being applied to your final bill.

MUSIC

SOCAN (Society of Composers, Authors and Music Publishers of Canada) and RESOUND (not for profit music licensing company dedicated to obtaining fair compensation for artists and record companies) require that the users of music obtain SOCAN/RESOUND licenses to perform, or authorize others to perform, copyright music in public. The required license fee for an event with music will be charged based on the guidelines set out by SOCAN, RESOUND and the Copyright Act of Canada. An event with dancing in a room with capacity of 100 or less is \$59.64, without dancing is \$29.81. For >101 with dancing it is \$85.80 and without dancing it is \$42.86.

All pricing subject to applicable taxes. All pricing subject to applicable taxes. This fee will be added to all bills.

Policies and pricing are subject to change.

FOR FURTHER INFORMATION PLEASE CONTACT:

Group Sales Sea to Sky Gondola | sales@seatoskygondola.com

We look forward to hearing from you and assisting in creating lasting memories at the Sea to Sky Gondola.