

WEDDING MENU

2025



Photo: Nicole Erin Photography

CATERING YOUR SPECIAL EVENT

SIMPLE AND ELEGANT WEST COAST CUISINE

The Sea to Sky Gondola Culinary Team specializes in west coast contemporary cuisine, with simple and elegant presentations that showcase the tastes and trends of our region. Fresh Pacific seafood, BC rangeland meats, and Fraser Valley poultry are all paired with seasonal vegetables and greens. Vegetarian, vegan, and gluten-free options are available. Our culinary team can accommodate almost any special dietary requirement you may have.





Photo: Sofia Warrington

COCKTAIL HOUR PLATTERS

Platters are built for groups with 35-40 guests

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

Add four or more platters receive 10% off each platter

NORTHWEST SEAFOOD PLATTER

\$800

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

GLUTEN FREE, DAIRY FREE

MOUNT HABRICH CHARCUTERIE PLATTER

\$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

DAIRY FREE

GOAT RIDGE CHEESE BOARD

\$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

VEGETARIAN

GRILLED & FRESH VEGETABLE PLATTER

\$400

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

VEGETARIAN

PASSED CANAPES

Pricing per dozen. Minimum order: 2 dozen per selection

Phyllo Pastry Bites

Filled with goat cheese mousse, confit garlic, roast cherry tomatoes, basil & balsamic reduction **VEGETARIAN**

\$45

Caprese Skewer

Tomato, bocconcini and basil with balsamic reduction
GLUTEN FREE, VEGETARIAN

\$38

Indian Spiced Tater Tots

Fried yam, Yukon gold and sweet potato tots topped with coconut gel, crispy shallots & cilantro **GLUTEN FREE, VEGAN**

\$45

Fried Cauliflower

Crispy cauliflower florets, gochujang sauce, sesame seeds
VEGAN

\$42

Salmon Tartare

Pickled shallots, caper lemon aioli, micro greens
GLUTEN FREE, DAIRY FREE

\$48

Braised Meatballs

Beef, veal & pork meatballs, slow cooked in lightly spiced tomato sauce, topped with Manchego cheese & parsley

\$52

Mushroom Arancini

Fried risotto balls in truffle aioli
VEGETARIAN

\$48

Beef Slider

Applewood smoked cheddar, bacon jam, ballpark sauce on mini brioche

\$55



DIAMOND HEAD MENU

\$89 per person

Served family style

BREAD SERVICE GLUTEN FREE OPTIONS ARE AVAILABLE

Locally baked selection of breads, lemon butter and olive oil

SALADS Choice of 2

Sea to Sky House Salad with spring mix, goat cheese, peppers, heirloom tomatoes, olives, red onion, basil, red wine & oregano vinaigrette GLUTEN FREE, VEGETARIAN

Garden Salad with spring mix, grape tomatoes, toasted seeds, chopped cucumbers, radish, red onion and balsamic dressing GLUTEN FREE, DAIRY FREE, VEGETARIAN

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

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

Root Vegetable Salad roasted seasonal root vegetables, greens, candied pecans, goat cheese and an apple dressing VEGETARIAN

SIDES Choice of 1

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

Buttered Potato Puree infused with herbs & garlic GLUTEN FREE

Crisp Potato Gratin with garlic and gruyere cheese GLUTEN FREE

ENTRÉES Choice of 2 | *Accompanied by roasted seasonal market vegetables*

Ling Cod served with a citrus butter sauce GLUTEN FREE

AAA Canadian Beef Striploin, slow roasted and served with classic house made gravy DAIRY 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 | *Crafted by our in-house pastry Chef*

Rhubarb Fool a light and refreshing dessert with tangy rhubarb, whipped cream & crème Anglaise GLUTEN FREE, VEGETARIAN

Chocolate Mousse, creamy and rich dark chocolate mousse, topped with fresh cream and strawberries GLUTEN FREE, VEGETARIAN

Baked Cheesecake, New York style cheesecake with compote & fresh berries VEGETARIAN

SIGNATURE DESSERT BUFFET Add on \$5 per person*

Includes house made salted caramel squares, vanilla cheesecakes, lemon tarts, macarons

** This option is in lieu of the dessert table*

HOWE SOUND MENU

\$99 per person

Served family style

BREAD SERVICE GLUTEN FREE OPTIONS ARE AVAILABLE

Locally baked selection of breads, lemon butter and olive oil

SALADS Choice of 2

Sea to Sky House Salad with spring mix, goat cheese, peppers, heirloom tomatoes, olives, red onion, basil, red wine & oregano vinaigrette
GLUTEN FREE, VEGETARIAN

Garden Salad with spring mix, grape tomatoes, toasted seeds, chopped cucumbers, radish, red onion and balsamic dressing
GLUTEN FREE, DAIRY FREE, VEGETARIAN

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

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

Root Vegetable Salad roasted seasonal root vegetables, greens, candied pecans, goat cheese and apple dressing
VEGETARIAN

SIDES Choice of 2

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

Buttered Potato Puree infused with herbs & garlic GLUTEN FREE

Crisp Potato Gratin with garlic and gruyere cheese GLUTEN FREE

Aromatic Couscous infused with lemon and herbs GLUTEN FREE

ENTRÉES Choice of 2 | Accompanied by roasted seasonal market vegetables

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

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

Wild Mushroom Risotto, roasted mushrooms with arborio rice, finished with mascarpone and truffle GLUTEN FREE, VEGETARIAN

Short Rib, slow cooked with soy, ginger and horseradish. Served with braised shiitake mushroom GLUTEN FREE

Beef Tenderloin served with a peppercorn jus *(+\$10 per person)* DAIRY FREE

Halibut served with Shimeji mushrooms and a citrus compound butter *(+\$10 per person)* GLUTEN FREE

Fraser Valley Duck Two Ways, duck breast and confit leg served with natural jus *(+\$10 per person)* DAIRY FREE

Rack of Lamb with a herb crust, served with chimichurri *(+\$10 per person)* DAIRY FREE

DESSERT TABLE Choice of 1 | Crafted by our in-house pastry Chef

Rhubarb Fool a light and refreshing dessert with tangy rhubarb, whipped cream & crème Anglaise
GLUTEN FREE, VEGETARIAN

Chocolate Mousse, creamy and rich dark chocolate mousse, topped with fresh cream and strawberries
GLUTEN FREE, VEGETARIAN

Baked Cheesecake, New York style cheesecake with compote & fresh berries
VEGETARIAN

SIGNATURE DESSERT BUFFET *

Add on \$5 per person

Includes house made salted caramel squares, vanilla cheesecakes, lemon tarts, macarons

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LATE NIGHT SNACK

FLATBREADS

Gluten free available upon request

\$25 per person

Kalua Pork - 16 hour pulled pork, pineapple, cilantro and goat cheese

Smokehouse - brisket, pulled pork, chicken, cheddar and smoky BBQ sauce

Margherita - Mozzarella, tomato sauce and fresh basil VEGETARIAN

Heirloom - Heirloom tomatoes, artichoke, zucchini and basil pesto VEGAN

CHILD MEALS

\$10 per person

Option of **chicken tenders and fries** or **macaroni and cheese**

VENDOR MEALS

\$69* per person

Your vendors will enjoy the same meal you have selected for your guests.

**Vendor meals are complimentary if you are using a preferred wedding planner*



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