

GROUPS AND EVENTS

SUMMER 2025



Photo: Jan O'Grady



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.



GUIDED HIKES AND INTERPRETIVE TOURS

The Summit of the Sea to Sky Gondola offers access to a variety of scenic trails. Our knowledgeable and enthusiastic guides can lead your group on immersive nature walks, combining breathtaking vistas with engaging educational hikes that explore the region's unique flora and fauna.

SQUAMISH VIA FERRATA

Embark on a thrilling 1-1.5 hr Via Ferrata adventure, where you'll climb ladder-like rungs, traverse exhilarating suspension bridges and soak in the scenic views of ocean fjords and snow-capped peaks, all while securely attached to the rock face with fixed safety cables.

Guided by: Mountain Skills Academy

Fitness: Average

Ability: Beginner

Please inquire for more information and pricing.



YOGA

Yoga sessions are the perfect compliment to team building and group events. Even a brief 30 minute session can re-energize participants, boost creativity, and enhance productivity, leaving your team refreshed and invigorated.

Contact our sales team to discuss how yoga can be incorporated into your next meeting or team building event.

TEAM BUILDING

Bring colleagues and team members together for a team building session, facilitated by Eventology. The thoughtfully designed activities 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 HIKING AND INTERPRETIVE TOURS

Perched on majestic Mount Habrich, the Summit Lodge offers access to a diverse network of trails. Let our expert guides lead your group on a journey into nature, with scenic hikes showcasing breathtaking landscapes and educational excursions that delve into the local flora and fauna.

	Time	Distance	Elevation Gain	G:G*	Price**
 Panorama	1hr	1.6km	<10m	15	\$19
 Wonderland	1hr	1.6km	<10m	15	\$19
 Sparky's Spin	1.5hr	3.6km	150m	12	\$29
 Wonderland & Highline	1.5hr	3.5km	<50m	12	\$29
 Sea to Summit	3-5hrs	7.5km	918m	8	\$69

* Maximum guest to guide ratio

** Price per person, does not include gondola ticket. Minimum number of participants for all guided hikes are 6 people.

 **Beginner**  **Intermediate**  **Advanced**



VENUE OPTIONS

The breathtaking mountaintop location of the Summit Lodge offers an unparalleled setting for your event. Floor to ceiling windows showcasing the spectacular views, exceptional catering and service, expansive decks and endless opportunities for adventure. It's the perfect venue for an unforgettable gathering.

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

* Backyard - please inquire for more information on what events we can accommodate here.

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

EQUIPMENT RENTAL

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

Microphone & Speaker \$100

Projector & Screen \$150

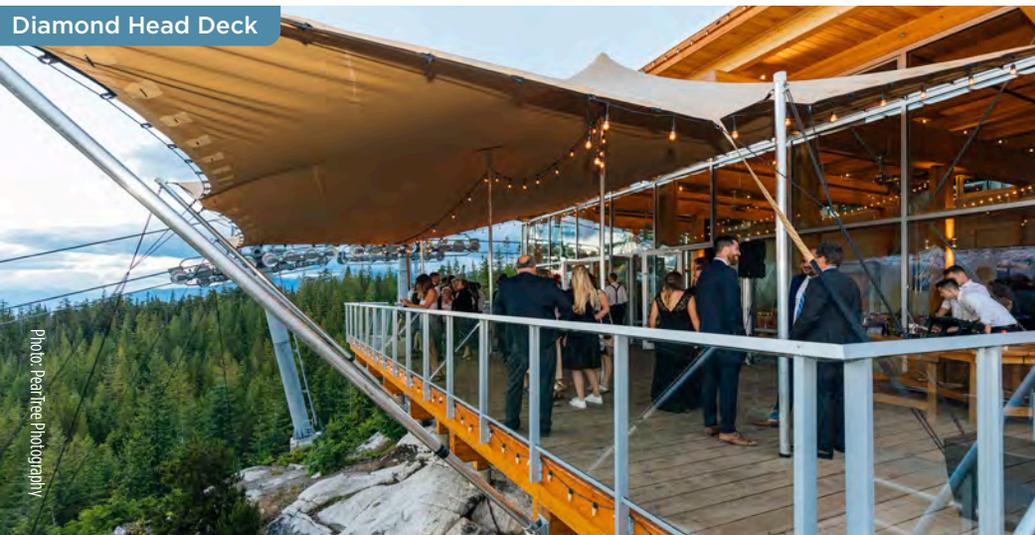


Photo: Pear Tree Photography



Photo: Peyton Kempf

SKYLINE BREAKFAST BUFFET

\$49 per person

Served buffet style.

Coffee & tea station with fresh roasted coffee and a selection of tea
Fresh fruit, yogurt and housemade granola
Assorted freshly baked mini pastries
BC smoked bacon
Pork breakfast sausages *vegan sausages available upon request*
Home-fried rosemary & thyme potatoes
Confit heirloom tomatoes
Baked eggs with spinach and goat cheese
Artisinal sourdough bread and whipped butter

SCOUT PACKED LUNCH

\$25 per person

Minimum guests: 25

Packed lunch includes a wrap, a cookie, fruit, and bottle of Earth Water in a refillable aluminum bottle.

WRAPS Choice of 3 (one wrap per person)

Prepared on flour wraps, gluten free wraps available upon request

Goats cheese, basil, pickled onion, tomatoes, cucumber and mixed greens with a drizzle of olive oil & lemon juice

Smoked Brisket, Monterey Jack cheese, horseradish mayo, arugula & pickled onion

Country Ham, Cheddar cheese, red onion, sliced tomato, Dijon mayonnaise, and fresh greens

Smoked Chicken, pico de gallo, arugula, Monterey Jack cheese & chipotle mayo

Market Vegetable, hummus, roasted vegetables, and balsamic reduction



WONDERLAND BURGER BUFFET

\$35 per person

Includes 1 salad, beef burger with all the usual toppings and Kennebec french fries.
GLUTEN FREE and VEGETARIAN options are available.

SALADS Choice of 1

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

Black Bean 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

SPIRIT LUNCH BUFFET

\$39 per person

Choice of 1 salad, 1 soup, 3 sandwiches and 1 platter. Served buffet style.

SALADS Choice of 1

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 cucumber, radish, red onion and balsamic dressing **VEGETARIAN, GLUTEN FREE, DAIRY FREE**

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

All Sandwiches served on fresh sourdough bread

Goat cheese, basil, pickled onion, tomatoes, cucumber and mixed greens with a drizzle of olive oil & lemon juice

Smoked Brisket, Monterey Jack cheese, horseradish mayo, arugula & pickled onion

Country Ham, cheddar cheese, red onion, sliced tomato, Dijon mayonnaise, and fresh greens

Smoked Chicken, pico de gallo, arugula, Monterey Jack cheese & chipotle mayo

Market Vegetable, 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

SUMMIT SMOKEHOUSE MENU

Starting from **\$49** per person

Served family style. Groups of 40+ may opt for buffet service. Minimum spend starting from \$500.

SALADS Choice of 1

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

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

SIDES

Brioche Buns served warm with whipped butter *(Gluten free bread available upon request)*

Texas Slaw, cabbage, carrots and onion in a creamy citrus dressing **GLUTEN FREE, DAIRY FREE, VEGAN**

Barbeque Pit Beans cooked in a sweet and smoky sauce **GLUTEN FREE, DAIRY FREE, VEGAN**

Mashed Potatoes with garlic & herbs *or* seasoned French fries **GLUTEN FREE, VEGETARIAN**

ADD ONS

Street Corn *(available June - October)* \$3 per person

Cornbread with cheddar cheese and green onions. \$3 per person

STANDARD ENTRÉES

Barbeque Pulled Pork

Smoked Chicken Kansas-style **GLUTEN FREE, DAIRY FREE**

Smoked Tofu with Korean BBQ sauce **GLUTEN FREE, DAIRY FREE, VEGAN**

PREMIUM ENTRÉES

Substitute any standard entree for any of the following premium items:

14 Hour Smoked Brisket **GLUTEN FREE, DAIRY FREE** \$10 per person

St. Louis Cut Barbeque Pork Ribs **GLUTEN FREE, DAIRY FREE** \$5 per person

1/4 Cut Roast Chicken **GLUTEN FREE, DAIRY FREE** \$5 per person

PREMIUM PACKAGE UPGRADE

\$20 per person

Upgrade all three standard entrées to premium entrées. Includes the addition of street corn and cornbread.

ADD DESSERT

\$6 per person

Choice of a fruit platter *or* Selection of dessert squares

DIAMOND HEAD MENU

\$89 per person

Served family style

BREAD SERVICE

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

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 cucumber, radish, red onion and balsamic dressing **GLUTEN FREE, DAIRY FREE, VEGAN**

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

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

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

Ling Cod served with 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

Rhubarb Fool, a light and refreshing dessert with tangy rhubarb, whipped cream and 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 and fresh berries **VEGETARIAN**

Fruit platter available upon request for vegan option

SIGNATURE PLATTERS

Platters are built for groups with 35-40 guests

NORTHWEST SEAFOOD PLATTER GLUTEN FREE, DAIRY FREE

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

\$800

MOUNT HABRICH CHARCUTERIE PLATTER DAIRY FREE

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

\$725

GOAT RIDGE CHEESE BOARD VEGETARIAN

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

\$725

GRILLED & FRESH VEGETABLES VEGETARIAN

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

\$400

Add a second platter of the same type receive 10% off each platter
Add four or more platters receive 10% off each platter



PASSED CANAPES

PRICING PER DOZEN

Minimum order: 2 dozen per selection

- Phyllo Pastry Bites** - filled with goat cheese mousse, confit garlic, roasted cherry tomatoes, basil & balsamic reduction **VEGETARIAN** **\$45**
- Caprese Skewer** - tomato, bocconcini and basil with balsamic reduction **VEGETARIAN, GLUTEN FREE** **\$38**
- Indian Spiced Tater Tots** - fried yam, Yukon gold and sweet potato tots topped with coconut gel, crispy shallots & cilantro **VEGETARIAN, GLUTEN FREE** **\$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 served with truffle aioli **VEGETARIAN** **\$48**
- Beef Slider** - applewood smoked cheddar, bacon jam, ballpark sauce on mini brioche **\$55**



BEVERAGES

BEER

Draft Beer (16oz)
Bottled Beer

\$8.75 - \$9.00
\$6.50 - \$9.00

WINE

Please inquire for our current wine list

SPIRITS

House Spirit
Premium Spirit

SINGLE
\$8.00
\$10.75 - \$13.75

DOUBLE
\$10.75
\$12.50 - \$18.75

NON-ALCOHOLIC BEVERAGES

Soft drinks
Juice

\$4.50
\$3.50

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



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. Pay parking is in effect. For more details please visit <https://www.seatoskygondola.com/getting-here/parking/>
 5. For events that occur outside of regular operating hours or in the event of a buyout, facility rental fees of \$1100 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, and is included in your after-hours fee.
 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 off the online anyday 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 Sea to Sky Gondola 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 such omissions.

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

A non-refundable deposit of 20% of the estimated spend is due upon signing the event contract. 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. An interest rate of 2.5% will be charged weekly on late payments.

CANCELLATION

The initial deposit of 20% is non-refundable. 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, gratuities, 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 or Federal Laws. 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.

