

WEDDING MENU

2024



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.



CANAPES

Pricing per dozen. Minimum order: 2 dozen of each

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| Truffle Popcorn Parmesan, parsley, essence of truffle VEGETARIAN | \$24 |
| Caprese Skewer Tomato, bocconcini and basil with balsamic reduction GLUTEN FREE. VEGETARIAN | \$38 |
| Pistachio Grape Truffle Green grape, goat cheese, pistachio GLUTEN FREE. VEGETARIAN | \$38 |
| Fried Cauliflower Crispy cauliflower florets, gochujang sauce, sesame seed VEGAN | \$38 |
| Salmon Tartare Pickled shallots, caper lemon aioli, micro green GLUTEN FREE. DAIRY FREE | \$48 |
| Bison Tartare Mustard aioli, caper, pickle, brioche GLUTEN FREE. DAIRY FREE | \$48 |
| Mushroom Arancini Fried risotto balls in truffle aioli VEGETARIAN | \$48 |
| Beef Slider Applewood smoked cheddar, bacon jam, ballpark sauce on mini brioche | \$48 |
| Togarashi Crusted Albacore Tuna Yuzu gel, green onion, crispy onion DAIRY FREE | \$55 |
| Wagyu Meat Ball Spicy tomato braised Wagyu beef, ricotta, parsley gremolata | \$55 |



DIAMOND HEAD MENU

\$79 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

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

Sea to Sky House Salad with spring mix, grape tomatoes, toasted seeds, chopped cucumbers, radish, red onion and balsamic vinaigrette
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, DAIRY FREE

Tri-coloured Potato Salad dressed in a fresh herb Dijon dressing topped with crispy onions
DAIRY FREE, VEGETARIAN

Roasted Butternut Squash Salad with shaved parmesan cheese, 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
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

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

Rosemary & Thyme Marinated Chicken Supreme with natural jus
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

Pavlova with vanilla mascarpone cream and fresh berries
GLUTEN FREE

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

Cheesecake with a shortbread crumble and strawberry compote

SIGNATURE DESSERT BUFFET Add on \$3.50 per person

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

SKY PILOT MENU

Served family style

\$89 per person

BREAD SERVICE GLUTEN FREE OPTIONS ARE AVAILABLE

Locally baked selection of breads, lemon butter and olive oil

SALADS Choice of 2

Sicilian Pasta Salad with roasted pepper, feta and balsamic vinaigrette **VEGETARIAN**

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

Beet & Fior di Latte Salad with arugula, frisée, candied nuts, fior di latte cheese, orange segments and lemon honey vinaigrette
GLUTEN FREE, VEGETARIAN

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

Romaine & Kale 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 cheese, arugula greens, toasted pecans, and balsamic dressing
GLUTEN FREE, DAIRY FREE, 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**

Israeli Couscous infused with lemon and herbs **GLUTEN FREE**

Jasmine Rice Pilaf cooked in a tomato and red pepper broth **GLUTEN FREE**

ENTRÉES Choice of 2 | Accompanied by roasted seasonal market vegetables

AAA Canadian Beef Striploin, slow roasted and served with classic house made gravy **DAIRY FREE**

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

Ling Cod, served with a citrus butter sauce **GLUTEN FREE**

Grilled Vegetable Ragù with eggplant, zucchini, roasted kale, tomato and basil **GLUTEN FREE, DAIRY FREE, VEGETARIAN**

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

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

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

Lemon Tart with a sweet crust, raspberry coulis and lime meringu

Cheesecake with a shortbread crumble and strawberry compote

SIGNATURE DESSERT BUFFET

Add on \$3.50 per person

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

HOWE SOUND MENU

Served family style

\$99 per person

BREAD SERVICE GLUTEN FREE OPTIONS ARE AVAILABLE

Locally baked selection of breads, lemon butter and olive oil

SALADS Choice of 2

Sicilian Pasta Salad with roasted pepper, feta and balsamic vinaigrette **VEGETARIAN**

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

Beet & Fior di Latte Salad with arugula, frisée, candied nuts, fior di latte cheese, orange segments and lemon honey vinaigrette
GLUTEN FREE, VEGETARIAN

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

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

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

Israeli Couscous infused with lemon and herbs **GLUTEN FREE**

Truffle Polenta with parmesan cheese, parsley and truffle oil **GLUTEN FREE**

ENTRÉES Choice of 2 | Accompanied by roasted seasonal market vegetables

Fraser Valley Duck Two Ways, duck breast and confit leg served with natural jus **DAIRY FREE**

Beef Tenderloin served with a peppercorn jus **DAIRY FREE**

Halibut served with Shimeji mushrooms and a citrus compound butter **GLUTEN FREE**

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

Rack of Lamb with a herb crust, served with chimichurri **DAIRY FREE**

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

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

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

Cheesecake with a shortbread crumble and strawberry compote

SIGNATURE DESSERT BUFFET

Add on \$3.50 per person

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



Photo: Sofia Warrington

SIGNATURE 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

ANTIPASTO PLATTER

\$400

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

VEGETARIAN

VEGETABLE PLATTER

\$280

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

VEGETARIAN

SIGNATURE DESSERT PLATTER

\$350

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

VEGETARIAN

SOCIAL HOUR, LATE NIGHT MENU

Served on platters to share

\$22 per person

Vegetable Spring Roll sweet chili sauce

Mozzarella Sticks and marinara sauce

Sea to Sky Poutine

CHILD MEALS

\$10 per person

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

VENDOR MEALS

\$35 per person

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

Individually plated meals

