

SEA TO SKY GONDOLA

# Wedding Menu

2026





SIMPLE AND ELEGANT

# West Coast Cuisine

Photo: Gerald Wolfe

Our culinary team brings a wealth of international experience and creative passion to your wedding day. Inspired by global flavours and crafted with the finest West Coast ingredients, our menus are fresh, vibrant and designed to enhance your celebration.

From a cocktail-style celebration with platters and elegant canapes to family-style dinner for your reception, guests can share, savour, and connect over beautifully presented dishes, each moment designed to bring people together in celebration.

Our team creates dishes that make your wedding meal an unforgettable part of the day. Our culinary team can accommodate almost any special dietary requirements you may have. Vegetarian, vegan, and gluten-free options are available.

## MENU DIETARY KEY



VEGETARIAN



VEGAN



DAIRY FREE



GLUTEN FREE



Photo: Gerald Wolfe

## COCKTAIL HOUR

# Platters

Designed for groups of 35-40 guests, these shared offerings are set out for guests to enjoy at their leisure. Each display creates a warm, sociable atmosphere and adds an elegant touch to the pre-dinner experience, perfectly setting the tone for the meal to come. These shared offerings encourage guests to mingle & savour a variety of flavours, elevating the culinary experience from the very start.



Photo: Pear Tree Photography

### NORTHWEST SEAFOOD PLATTER

\$800

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



### 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



### 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



### GRILLED AND FRESH VEGETABLES

\$400

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



All platters can be made gluten free, please contact our Sales Team to arrange this.

Prices and catering minimums do not include tax and gratuity. Subject to availability and change.

Photos: Pear Tree Photography, Ella Florence Photo

# PASSED Canapés

Our curated canapé menu offers a balanced mix of flavours, from light and refreshing bites to warm and indulgent options, ensuring there's something for every guest to enjoy. Crafted with seasonal ingredients and thoughtful presentation, each canapé is easy to savour while mingling and celebrating. Pairing canapes with platters is a lovely way to welcome guests to the cocktail hour.

*We recommend choosing a variety of 4–6 canapés with 4–5 canapés per guest. Prices are listed per dozen, with a minimum order of two dozen canapés per selection.*



Photo: Gerald Wolfe



Photos: Gerald Wolfe

## PHYLLO PASTRY BITES

**\$45**  
Filled with goat cheese mousse, confit garlic, roasted cherry tomatoes, basil & balsamic reduction

## GRUYERE FRITTERS

**\$42**  
Gruyere cheese fondue fritters, garlic aioli, apricot chutney, chive

## INDIAN SPICED TATER TOTS

**\$45**  
Fried yam, Yukon gold and sweet potato tots topped with coconut gel, crispy shallots & cilantro

## MUSHROOM ARANCINI

**\$48**  
Fried risotto balls served with truffle aioli

## FRIED CAULIFLOWER

**\$42**  
Crispy cauliflower florets, gochujang sauce & sesame seeds

## SALMON POKE TARTARE

**\$48**  
Sesame soy marinated salmon, poke dressing, nori crisp, Ikura (salmon egg), toasted sesame seeds, cilantro micro greens

## KOREAN FRIED CHICKEN BITES

**\$45**  
Crispy chicken tossed in Korean gochujang sauce, drizzled with garlic sauce, toasted sesame seeds, green onion curls

## BRAISED MEATBALLS

**\$52**  
Beef, veal & pork meatballs, slow cooked in lightly spiced tomato sauce, topped with Manchego cheese & parsley

## BRISKET SLIDERS

**\$55**  
18-hour smoked brisket, creamy horseradish mayo, pickle, BBQ sauce, crispy onion

Prices and catering minimums do not include tax and gratuity. Subject to availability and change.



DIAMOND HEAD

Menu

SERVED FAMILY STYLE  
\$89 PER PERSON

Photo: Gerald Wolfe

**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 🌱 🌿

Spring mix, goat cheese, peppers, heirloom tomatoes, olives, red onion, basil, red wine & oregano vinaigrette

GARDEN SALAD 🌱 🌿

Spring mix, grape tomatoes, toasted seeds, chopped cucumber, radish, red onion and balsamic dressing

BLACK KALE & RADICCHIO CAESAR SALAD 🌱

House-made smoked Caesar dressing, black kale, shaved radicchio, shaved parmesan, lemon, brioche croutons

ROASTED BUTTERNUT SQUASH SALAD 🌱 🌿

Shaved parmesan, arugula greens, toasted pecans, and balsamic dressing

**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 garlic and gruyere cheese 🌱

**ENTRÉES**

*Choice of 2*

*accompanied by roasted seasonal market vegetables*

HERB-CRUSTED LING COD 🌱

Citrus and herb panko crust, creamy fennel soubise, lemon and micro green garnish

AAA CANADIAN BEEF STRIPLIN 🌱

Slow roasted and served with parsnip puree and crisps, red wine demi-glace

ROASTED PORK TENDERLOIN 🌱 🌿

Herb pistou, tomato and red pepper soffrito

RIGATONI PASTA 🌱

Eggplant ragu, arugula, basil, extra virgin olive oil and parmesan

**DESSERT BAR**

*Choice of 1*

*crafted by our in-house pastry chef*

BERRY CHEESECAKE

New York style wild berry cheesecake with compote and fresh berries

TROPICAL LEMON CAKE 🌱 🌿

Coconut and peach, soft meringue, fresh berries, and mint garnish

CHOCOLATE POT DE CRÈME 🌱

Chocolate custard with hard crack chocolate shell, Chantilly cream, and blackberry garnish

**SIGNATURE DESSERT BUFFET**

Add on \$5 per person\*

Assortment of house-made squares and miniature desserts

*\*This option is in lieu of the dessert bar*

Prices and catering minimums do not include tax and gratuity. Subject to availability and change.



HOWE SOUND  
*Menu*

SERVED FAMILY STYLE  
\$99 PER PERSON

Photo: Carastories

**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 🌱 🌿

Spring mix, goat cheese, peppers, heirloom tomatoes, olives, red onion, basil, red wine & oregano vinaigrette

ROASTED BUTTERNUT SQUASH SALAD 🌱 🌿

Shaved parmesan, arugula greens, toasted pecans, and balsamic dressing

SUMMER BERRY SALAD 🌱 🌿

Strawberries, blueberries, blackberries, and raspberries on arugula with goat cheese, candied almonds, and white balsamic vinaigrette

MOROCCAN SPICED CARROT SALAD 🌱 🌿 🍷

Roasted tri-colour carrots, pickled carrots, candied pecans, on Frizee lettuce with Moroccan spiced vinaigrette

**SIDES**

*Choice of 2*

ROASTED NUGGET POTATOES with lemon, rosemary and extra virgin olive oil 🌱 🌿 🍷

BUTTERED POTATO PUREE infused with herbs and garlic 🌱

CRISP POTATO GRATIN with with garlic and gruyere cheese 🌱

AROMATIC COUSCOUS infused with lemon and herbs 🌱 🌿

**ENTRÉES**

*Choice of 2*

*accompanied by roasted seasonal market vegetables*

ROSEMARY & THYME MARINATED CHICKEN SUPREME 🌱  
with a natural jus

CITRUS, BEET AND DILL SMOKED SALMON 🌱 🌿  
Tomato dill cruda and extra virgin olive oil

SHORT RIB 🌱

Slow cooked with soy, ginger and horseradish, served with braised shiitake mushrooms

WILD MUSHROOM RISOTTO 🌱 🌿

Roasted mushrooms with arborio rice, finished with mascarpone, butternut squash and truffle

BEEF TENDERLOIN 🌱 🌿

Crispy carrots and carrot purée, finished with peppercorn jus (+\$10 per person)

HALIBUT

Fennel soubise, shimeji mushrooms, and citrus compound butter (+\$10 per person) 🌱

**DESSERT BAR**

*Choice of 1*

*crafted by our in-house pastry chef*

AÇAÍ NAPOLEON Layered puff pastry with açai-infused pastry cream and fresh berries

LEMON POSSET A velvety lemon dessert with raspberry coulis and mint garnish 🌱

TROPICAL LEMON CAKE Coconut and peach, soft meringue, fresh berries, and mint garnish 🌱 🌿

CHOCOLATE POT DE CRÈME

Chocolate custard with hard crack chocolate shell, Chantilly cream, and blackberry garnish 🌱

**SIGNATURE DESSERT BUFFET**

Add on \$5 per person\*

Assortment of house-made squares and miniature desserts

*\*This option is in lieu of the dessert bar*

Prices and catering minimums do not include tax and gratuity. Subject to availability and change.

## PANORAMA GRAZING

# Menu

**\$99 PER PERSON | \$29 PER CHILD**

If you are looking for a relaxed, social atmosphere where guests can mingle and enjoy a vibrant selection of food and drinks, this package is ideal.

Without the formality of assigned seating, the event feels lively and dynamic, encouraging movement, connection, and celebration from every angle. Elegant high-top tables, bite-sized dishes and a sweet finale to ensure guests are well cared for while keeping the energy upbeat and effortless.



Photo: Gerald Wolfe

### BUILD YOUR MENU

Couples choose:

• 2 Cocktail Hour Platters  
(+ \$10 per person if selecting the Northwest Seafood Platter)

• 4 Passed Canapés  
• 2 Flatbreads

• Signature Dessert Buffet  
• 2 Taco Selection

#### COCKTAIL HOUR PLATTERS

Choice of 2

**NORTHWEST SEAFOOD PLATTER**   
Smoked salmon, seared rare Albacore tuna, mussels, clams, scallops, poached prawns, capers and lemon garlic aioli

**MOUNT HABRICH CHARCUTERIE PLATTER**   
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**   
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

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

#### FLATBREADS

Choice of 2

**KALUA PORK**   
16-hour pulled pork, pineapple, cilantro, goat cheese

**SMOKEHOUSE**  
Brisket, pulled pork, chicken, cheddar, smoky BBQ sauce

**MARGHERITA**   
Mozzarella, tomato sauce, fresh basil

**HEIRLOOM**   
Tomatoes, artichoke, zucchini, basil pesto, za'tar seasoning, arugula and olive oil

#### SIGNATURE DESSERT BUFFET

Included

Assortment of house-made squares & miniature desserts

Prices and catering minimums do not include tax and gratuity. Subject to availability and change.

#### PASSED CANAPÉS

Choice of 4

**PHYLLO PASTRY BITES**   
Filled with goat cheese mousse, confit garlic, roasted cherry tomatoes, basil & balsamic reduction

**GRUYERE FRITTERS**   
Gruyere cheese fondue fritters, garlic aioli, apricot chutney, chive

**INDIAN SPICED TATER TOTS**   
Fried yam, Yukon gold and sweet potato tots topped with coconut gel, crispy shallots & cilantro

**MUSHROOM ARANCINI**   
Fried risotto balls served with truffle aioli

**FRIED CAULIFLOWER**   
Crispy cauliflower florets, gochujang sauce & sesame seeds

**SALMON POKE TARTARE**   
Sesame soy marinated salmon, poke dressing, nori crisp, Ikura (salmon egg), toasted sesame seeds, cilantro micro greens

**KOREAN FRIED CHICKEN BITES**  
Crispy chicken tossed in Korean gochujang sauce, drizzled with garlic sauce, toasted sesame seeds, green onion curls

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

**BRISKET SLIDERS**  
18-hour smoked brisket, creamy horseradish mayo, pickle, BBQ sauce, crispy onion

#### TACO STATION

Choice of 2

**SMOKED BRISKET TACO**  
Caramelized onion, truffle crema, pickled red cabbage

**AHI TUNA TACO**  
Wasabi-lime crema, pickled cucumber, crispy shallots, sesame seeds

**PINEAPPLE CHICKEN**   
Pineapple, harissa aioli, pickled onion, cilantro

**CRISPY CAULIFLOWER TACO**   
Korean BBQ sauce, pickled carrot, sesame aioli, micro cilantro



Photo: Revel Photography

ADDITIONAL  
*Catering*

**LATE NIGHT SNACK**

Keep the celebration going with a late-night snack, where your guests can enjoy a selection of flatbreads prepared by our chefs - perfect for refueling so you can keep dancing the night away.

**FLATBREADS**

**\$25 per person**

*Gluten Free options are available*

**KALUA PORK** 

16-hour pulled pork, pineapple, cilantro, goat cheese

**SMOKEHOUSE**

Brisket, pulled pork, chicken, cheddar, smoky BBQ sauce

**MARGHERITA** 

Mozzarella, tomato sauce, fresh basil

**HEIRLOOM** 

Tomatoes, artichoke, zucchini, basil pesto, za'tar seasoning, arugula and olive oil

**CHILD MEALS**

For children aged 12 and under, \$14 per person

Choose between **chicken tenders and fries** or **macaroni and cheese**.

**VENDOR MEALS**

**\$69\* per person**

Providing vendor meals at your wedding is a thoughtful way to take care of the hardworking professionals who help bring your day to life. Your vendors will enjoy the same meal you have selected for your guests, ensuring they stay energized and supported throughout the day.

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

Prices and catering minimums do not include tax and gratuity. Subject to availability and change.

## CATERING BAR

# Menu

2026

Our bar offerings are thoughtfully curated to complement your celebration, featuring a balanced selection of signature cocktails, local wines, craft beers, and refreshing non-alcoholic options. Designed for a range of tastes and styles, our bar packages pair quality ingredients with professional service for a relaxed, welcoming atmosphere. From elegant cocktail hours to lively evening celebrations, our team ensures a polished and memorable experience throughout your event.

*Prices and catering minimums do not include tax and gratuity.  
Subject to availability and change.*



Photo: Revel Photography

# Hosting OPTIONS

## FULLY HOSTED

The couple covers the cost of all beverages enjoyed by guests; the couple is billed for the beverages consumed following the event.

## LIMITED SELECTION HOSTED BAR

The couple provides a curated selection of drinks for guests to enjoy. Rather than paying upfront, the couple is billed for the beverages consumed following the event.

## HOSTED BAR TO A SPENDING LIMIT OR ONLY DURING SPECIFIC TIMES

(ie: during cocktail hours)

Beverage costs are covered up to a specified dollar amount or during designated portions of the event, after which the bar transitions to a cash bar for each guest. The couple is billed for the beverages consumed following the event.

## HOSTED DRINK TICKETS

Each guest receives a set number of drink tickets to redeem at the bar. After tickets have been used, the bar transitions to a cash bar for each guest, with the couple billed for the beverages consumed following the event.

## CASH BAR

Guests purchase their own drinks at the bar.

We are a cashless facility.





**WINE** (by the bottle)

**White Wine**

- Sauvignon Blanc - Sumac Ridge Estate Winery, BC \$37
- Pinot Grigio - Ruffino Lumina, Italy \$40
- Chardonnay - Jackson Triggs, BC \$42

**Red Wine**

- Merlot - Sumac Ridge Estate Winery, BC \$37
- Cabernet Sauvignon - Inniskillin Estate, BC \$40
- Pinot Noir - Nk'Mip Cellars, BC \$47

**Rosé**

- Rosé - Jackson Triggs Reserve, BC \$40
- Rosé - Nk'Mip Cellars, BC \$53

**Sparkling Wines**

- Ruffino Prosecco, Italy \$47
- Moët & Chandon, France \$170

**BEER AND CIDER**

We offer a selection of local craft beer on tap, and a variety of domestic and international beers in bottles & cans.

**Draft**

- 16 Oz Glass \$8.75 - \$9.50
- Madri, Backcountry Widowmaker IPA, Coast Mountain
- Hope You're Happy IPA, A-Frame Cream Ale,
- Steamworks Halo, Steamworks Pilsner, Howe Sound
- Sky Pilot, Strongbow, Granville Island *(changes seasonally)*

**Bottles and Cans**

- 330 - 440 ml \$7.75- \$9.50
- Heineken, Sol, Miller High Life, Guinness,
- Blue Moon Belgian White

**Cider**

- Salt Spring Wild Cider - 750ml Bottle \$26.50

**SPIRITS**

**Well**

- Vodka, rye, gin, tequila (white), & rum (white, dark & spiced)
- Single \$8.75 | Double \$11.25

**Premium Spirits**

- Vodka, rum, gin, tequila & brandy
- Single \$11.25 - \$14.75 | Double \$13.75 - \$18.75

**Scotch**

- Single \$11.00 - \$18.00 | Double \$15.25 - \$30.00



**SIGNATURE COCKTAILS & MOCKTAILS**

**Cocktails \$15**

Wildflower Fizz  
St Germain, prosecco, fresh mint, topped with soda water and a slice of lemon

Mojito  
White Rum, simple syrup, lime juice, mint leaves and topped with soda water

Gin & Tonic  
Gin, tonic water and a lime wheel

Aperol Spritz  
Aperol, prosecco, topped with soda water and a slice of orange

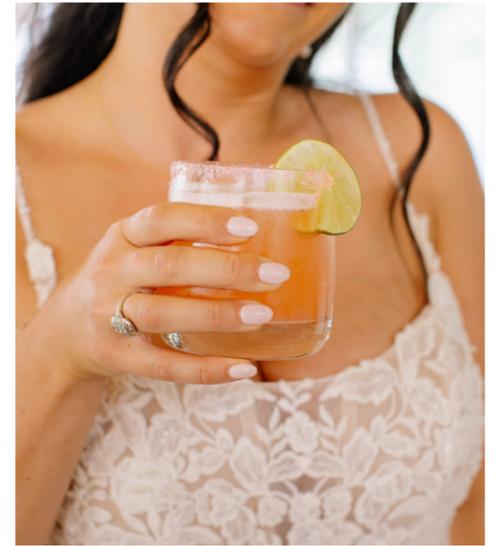
Old Fashioned  
Forty Creek whisky, a dash of bitters, simple syrup and a slice of orange

**Mocktails from \$9**

Lavender Lemon Spritz  
Mint, lemon juice, lemon wedge, lavender syrup, topped with soda water

Wildflower Fizz  
Wildflower syrup, Edendale non-alcoholic sparkling wine, topped with soda water, fresh mint and a slice of lemon

Raspberry Mule  
Ginger beer, lime juice, raspberry syrup and a sprig of mint



**NON-ALCOHOLIC BEVERAGES**

**Tea and Coffee Station** \$3.50 per person

**Infused Water Station** \$35 Per 6L  
Strawberry and Mint OR Cucumber and Mint

**Juice** \$3.50  
Apple, Orange, Cranberry, Pineapple

**Soft Drinks** \$4.50  
Pepsi, Diet Pepsi, 7up, Iced Tea, Lemonade, Ginger Ale

**Apple Spritz for Champagne Toast** \$3 per glass  
Apple juice and soda water

Our selections and pricing are subject to change.

SEA TO SKY  
GONDOLA 

FOR FURTHER INFORMATION PLEASE CONTACT:  
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