

GROUPS AND EVENTS

SUMMER 2023



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 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.



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.



YOGA

Yoga sessions are a great addition to team building and group events. A yoga session, even as short as 30 minutes will invigorate and energize delegates and enhance their creativity and output. Contact our sales team to discuss how yoga can be incorporated into your next meeting or team building event.

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 HIKING AND INTERPRETIVE 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	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 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

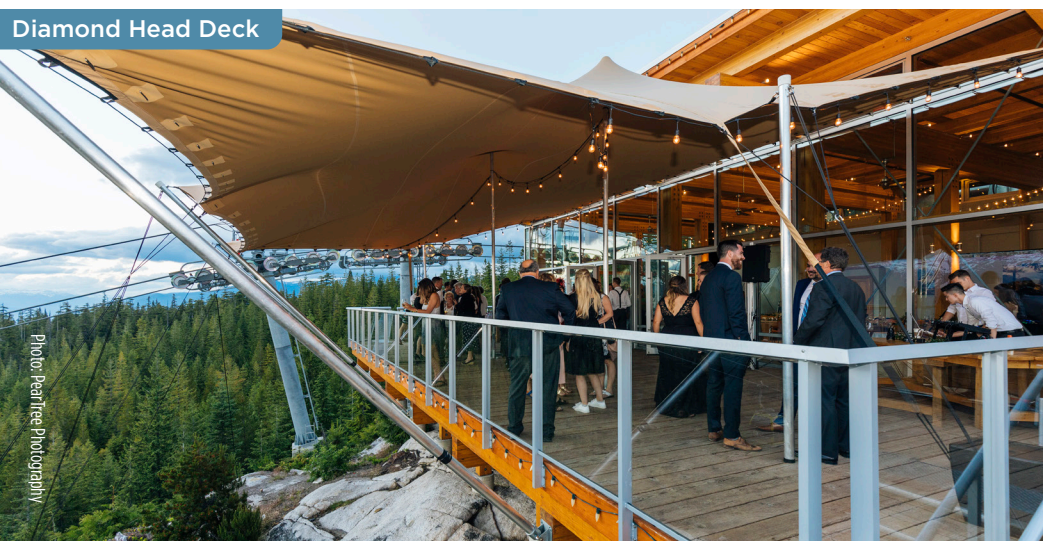
* Backyard – please inquire for more information on what events we can accommodate here.

** 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.

Speaker	\$100	Microphone & P.A. System	\$200
Projector & Screen	\$150		



BREAKFAST

Served buffet style.

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.

SANDWICHES Choice of 3 / Vegetarian & Gluten Free options are available.

Roast Beef on multigrain bread with jack cheese, caramelized onion, arugula, tomato slices, and grainy Dijon mayonnaise

Albacore Tuna on a Portuguese bun with bean sprouts, chopped celery, sliced red onion, and lemon dill mayonnaise

Egg Salad on sourdough with chives, celery hearts, arugula, and mayonnaise

Country Ham on whole wheat with Swiss cheese, pickled red onion, sliced tomato, spring greens and Dijon mayonnaise

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

Market Vegetable Sando on ciabatta with hummus, roasted vegetables, bean sprouts, 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

Golden Potato Salad, celery, red onion, crispy onions, and fresh herb dressing **GLUTEN FREE, DAIRY FREE, VEGETARIAN**

Sea to Sky House Salad with spring mix, grape tomatoes, toasted seeds, chopped cucumbers, sliced radishes, and roasted red pepper vinaigrette **GLUTEN FREE, DAIRY FREE, VEGETARIAN**

Sicilian Rigatoni Pasta Salad with feta, roasted peppers, olives, and balsamic vinaigrette **VEGETARIAN**

Tri-Colour Chickpea Salad with orange zest, and cilantro dressing **GLUTEN FREE, DAIRY FREE, VEGETARIAN**

Classic Caesar Salad with shaved parmesan cheese, herbed croutons, crispy capers, and lemon garlic dressing

SOUPS Choice of 1 / **GLUTEN FREE, DAIRY FREE**

Butternut Squash Soup with coconut, ginger, and toasted pumpkin seeds

Forest Mushroom Soup with chive oil and herbs

Roasted Tomato Soup with basil oil and croutons

SANDWICHES Choice of 3 / **GLUTEN FREE OPTIONS ARE AVAILABLE**

Roast Beef on multigrain bread with jack cheese, caramelized onion, arugula, tomato slices, grainy Dijon mayonnaise

Albacore Tuna on a Portuguese bun with bean sprouts, chopped celery, sliced red onion, and lemon dill mayonnaise

Bacon Sando on ciabatta, apple and brie cheese with mayonnaise, coleslaw, and tomato

Country Ham on whole wheat bread with Swiss cheese, pickled red onion, sliced tomato, spring greens & Dijon mayonnaise

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

Market Vegetable Sandwich on ciabatta with hummus, roasted vegetables, bean sprouts, 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

Golden Potato Salad crispy onions, celery, red onion and fresh herb dressing **GLUTEN FREE, DAIRY FREE, VEGETARIAN**

Sea to Sky House Salad with spring mix, grape tomatoes, toasted seeds, chopped cucumbers, sliced radishes, and roasted red pepper vinaigrette **GLUTEN FREE, DAIRY FREE, VEGETARIAN**

Citrus Marinated Beet Salad with arugula, orange segments, candied pecan, and radish apple dressing **GLUTEN FREE, DAIRY FREE, VEGETARIAN**

Sicilian Rigatoni Pasta Salad with feta cheese, roasted peppers, olives, and balsamic vinaigrette **VEGETARIAN**

Tri-color Chickpea Salad with orange zest, and cilantro dressing **GLUTEN FREE, DAIRY FREE, VEGETARIAN**

Classic Caesar Salad with shaved parmesan cheese, herbed croutons, crispy capers, and lemon garlic dressing

SOUPS Choice of 1 / **GLUTEN FREE, DAIRY FREE**

Italian Lentil Soup with parmesan cheese (on side)

Butternut Squash Soup with coconut, ginger, and toasted pumpkin seeds

Forest Mushroom Soup with chive oil and herbs

Roasted Tomato Soup with basil oil

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

Beef Brisket Baguette includes tender beef brisket, crispy onions, and horseradish

BBQ Pulled Pork on fresh rolls with house-made slaw

Albacore Tuna seared, with crisp shallots, and wasabi aioli

Grilled Portobello Melt grilled portobello mushrooms, asparagus, roasted red peppers, bocconcini and balsamic reduction

DESSERTS Choice of 1

Fresh Fruit Platter with seasonal fruits

Assorted Dessert Platter including Nanaimo bars, brownie squares and cookies

SUMMIT SUMMER BBQ

\$65 per person

Served buffet style. Minimum 25 guests.

SALADS Choice of 2

Potato salad with creamy dill dressing, topped with bacon and crispy onions

Caesar salad with lemon garlic dressing, herb croutons and shaved parmesan

Orzo salad with grilled corn, peppers, roasted cherry tomatoes, black beans and spinach with cilantro lime dressing

Arugula salad with apple, spiced pecans, pickled red onions and avocado dressing

ENTRÉES Choice of 2

BBQ pork ribs

Carved Angus and smoked beef brisket

Grilled sides of BC Sockeye salmon

Grilled prawn skewers with garlic herb butter

BBQ chicken

Smoked tofu and grilled vegetable skewers

ADDITIONAL ENTRÉE: \$12 PER PERSON

SIDES Choice of 2

Loaded baked potato with sour cream, bacon and scallions

Grilled vegetable platter

Fresh corn on the cob with garlic herb butter

DESSERTS Choice of 1

Fruit platter

Selection of dessert squares



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 cucumbers, sliced radishes, and roasted red pepper vinaigrette

Classic Caesar Salad with shaved parmesan cheese, herbed croutons, crispy capers, and lemon garlic dressing

BURGERS

Certified Angus Beef Burger on brioche bun

Chickpea Vegetarian Burger on brioche bun

TOPPINGS

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



Photo: Haley Lorraine



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DIAMOND HEAD MENU

\$79 per person

Served family style. Minimum 25 Guests.

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

SALADS Choice of 1

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

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

Beet & Bocconcini Salad with frisée greens, bocconcini pearls, marinated beets, candied nuts, orange segments, and lemon honey vinaigrette **GLUTEN FREE, VEGETARIAN**

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

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

Rocket Salad with arugula, sliced apple, spiced pecans, pickled red onions and avocado dressing **GLUTEN FREE, DAIRY FREE, VEGETARIAN**

ENTRÉES Choice of 2

Citrus Cured Salmon with green beans, crushed lemon nugget potatoes, pickled shallots, and tomato cruda **GLUTEN FREE, DAIRY FREE**

Rosemary & Thyme Marinated Chicken with roasted seasonal vegetables, crisp potato gratin and natural jus **GLUTEN FREE**

Pork Tenderloin with French Beans, fingerling potato, braised king oyster mushroom, and apple Dijon glaze **GLUTEN FREE, DAIRY FREE**

Roasted Squash Seitan with roasted potatoes, maple glazed vegetables, wild mushroom jus, and carrot puree **VEGAN**

Garganelli Pasta with parmesan cheese, eggplant ragu, chili peppers, arugula, and basil **VEGETARIAN**

DESSERTS Choice of 1

Salted Caramel Chocolate Bar with vanilla mascarpone cream and passion fruit puree **VEGETARIAN**

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

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

White wine Poached Pear with praline, and vanilla cream **VEGETARIAN**

GARIBALDI BUFFET

\$45 per person

Minimum 25 guests.

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

SALADS

Warm Potato Salad with fresh herb dressing, topped with crispy bacon and onions.

Sea to Sky House Salad with spring mix, grape tomatoes, toasted seeds, chopped cucumber, sliced radishes, and roasted red pepper vinaigrette

ENTRÉES Choice of 2

Citrus Cured Salmon with green beans, pickled shallots, and tomato cruda **GLUTEN FREE, DAIRY FREE**

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

Pork Tenderloin with apple Dijon glaze and natural jus **GLUTEN FREE, DAIRY FREE**

Garganelli Pasta with parmesan cheese, eggplant ragu, chili peppers, arugula, and basil **VEGETARIAN**

ACCOMPANIED BY

Crushed lemon & rosemary nugget potatoes

Roasted seasonal market vegetables



MENU A LA CARTE

Pricing per person.

SEA TO SKY SEAFOOD PLATTER GLUTEN FREE, DAIRY FREE

Includes smoked salmon, seared rare albacore tuna, mussels, clams, scallops, poached prawn, capers, cocktail sauce, and lemon garlic aioli

\$27 per person

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

\$22 per person

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

\$22 per person

SIGNATURE DESSERT PLATTER VEGETARIAN

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

\$10 per person

CO-PILOT KID'S MEALS

Option of chicken tenders and fries, macaroni and cheese, or burger

\$10 per person



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, GLUTEN FREE	\$38
Korean Fried Cauliflower - crispy cauliflower florets, Gochujang sauce, sesame seed	VEGAN	\$38
Salmon Crudo - salmon, pickled shallot, lemon aioli, caper	GLUTEN FREE, DAIRY FREE	\$48
Bison Tartare - mustard aioli, caper, brioche, crisp potato	GLUTEN FREE, DAIRY FREE	\$48
Goat Cheese Arancini - fried risotto balls in red pepper romesco	VEGETARIAN	\$48
Truffles Mac Croquette - thyme & shallot cream sauce with truffle and panko	VEGETARIAN	\$48
Mini Beef Slider - applewood smoked cheddar, bacon jam, ballpark sauce		\$48
Tuna Taco - chili soy marinade, crisp wonton shell, avocado	DAIRY FREE	\$55
Togarashi Crusted Albacore Tuna - wasabi aioli, green onion	GLUTEN FREE, DAIRY FREE	\$55
Wagyu Meat Ball - spicy tomato braised Wagyu beef, parsley gremolata		\$55
Lamb Lollipop - marinated lamb loin, chimichurri, smoked Maldon salt	GLUTEN FREE, DAIRY FREE	\$60



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, Ginger Peach 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 serve and free of charge.
 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 we 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 FEE

We do not allow corkage. Please ask our sales representative for our wine list.

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.

