

Festive Holiday Experiences 2025





Elevate Your Holiday Experience

Thank you for considering the Sea to Sky Gondola for your holiday event.

Celebrate the season in our breathtaking mountain venue, where panoramic views of Howe Sound, the Stawamus Chief and Shannon Falls set the perfect festive backdrop. Gather in the cozy Summit Lodge to enjoy a delightful holiday lunch, après or dinner, or step outside for a magical winter adventure. Whether you're savouring seasonal favourites or embracing the great outdoors, our stunning setting blends tradition and charm to create unforgettable holiday memories.



The Setting

The breathtaking mountaintop location of the Summit Lodge offers an unparalleled setting for your event. Floor to ceiling windows showcase the spectacular views, exceptional catering and service, expansive decks and endless opportunities for adventure. It's the perfect venue for an unforgettable gathering. Food and Beverage minimums do apply for catered menus and exclusive use of the Diamond Head Room. Please see menu options for details.

CAPACITIES	DIAMOND HEAD ROOM	SUMMIT LODGE*
Area size	1,450 sq ft	4,220 sq ft
Seated with tables	100	175
Theatre style	50 – 100	N/A
Standing	130	300

*Summit Lodge buyouts area available October through April.
Please inquire for more details.





Sea to Sky Gondola Tickets

Lift Ticket	Festive Experience Group Rate
Adult (19+)	\$55
Senior (65+)	\$53
Youth (13-18)	\$30
Child (6-12)	\$20
Child (under 6)	FREE

Minimum group size for tickets at this rate: 15

Upgrade Tickets to a Pass!

One perfect gift, unlimited experiences.

Take advantage of our Annual Pass Sale December 1 – 31, or after their visit, guests can deduct the value of their Festive Experience Lift Ticket from an Annual Pass purchase if presented to Guest Services before December 31, 2025.



SEA TO SKY GONDOLA FESTIVE LUNCH MENU

\$49 per person



FOOD TO BE SERVED FAMILY STYLE

please advise on any dietary requirements

Charcuterie, Cheese and Antipasto Platter

served on arrival

with fresh bread, assorted crackers, pickles and chutneys

Entrée

Brined and roasted BC turkey *gluten free*

Apple glazed ham, horseradish and grainy mustard *gluten free*

Mushroom, parsnip and hazelnut loaf with mushroom gravy *vegan option on request*

Accompaniments

Honey roasted root vegetables, carrots, parsnips, cauliflower, Brussels sprouts *gluten free, vegan*

Garlic mashed Pemberton potatoes *gluten free, vegetarian, contains dairy*

Maple candied yams *gluten free, dairy free, vegan*

Thyme and cranberry stuffing *vegetarian, contains dairy*

Turkey gravy *gluten free, dairy free*

Cranberry, orange sauce *gluten free, vegan*

Dessert

Sticky toffee pudding with caramel sauce *vegetarian*

Assorted fruit platter *vegan*

Non-exclusive bookings in the Diamond Head Room:
Catering minimum \$2,000 with maximum group size of 40 ppl.
Exclusive bookings in the Diamond Head Room:
Catering minimum \$4,000 with maximum group size of 100 ppl.





SEA TO SKY GONDOLA FESTIVE APRÈS MENU

\$35 per person



PASSED CANAPES

please advise on any dietary requirements

Smoked Ham hock croquettes

mustard aioli

Turkey and stuffing sliders

cranberry sauce

Smoked salmon

cucumber, horseradish cream, pickled onion and crispy capers

Mini festive poutine

sautéed rosemary new potatoes topped with cheese curds, stuffing & gravy *vegetarian*

Phyllo parcel

goat cheese mousse, candied walnut & pickled beet *vegetarian*

Prosciutto wrapped sausage

port glaze

Wild mushroom and pumpkin arancini

truffle aioli *vegetarian*

Mini Christmas dessert



Non-exclusive bookings in the Diamond Head Room: Catering minimum \$500 with maximum group size of 40 ppl, available for maximum 3 hour booking between 12 pm – 6 pm.

Exclusive bookings in the Diamond Head Room:

Catering minimum \$2,000 with maximum group size of 100 ppl, available for booking between 3 pm – 6 pm (inquire about our options for extended hours).



SEA TO SKY GONDOLA FESTIVE DINNER MENU

\$75 per person

FOOD TO BE SERVED FAMILY STYLE

please advise on any dietary requirements

Canapes

served on arrival. choose any 4 of the following:

Smoked Ham hock croquettes mustard aioli

Turkey and stuffing sliders cranberry sauce

Smoked salmon cucumber, horseradish cream, pickled onion and crispy capers

Mini festive poutine sautéed rosemary new potatoes topped with cheese curds, stuffing and gravy *vegetarian*

Phyllo parcel goat cheese mousse, candied walnut and pickled beet *vegetarian*

Prosciutto wrapped sausage port glaze

Wild mushroom and pumpkin arancini truffle aioli *vegetarian*

Charcuterie, Cheese and Antipasto Platter

with fresh bread, assorted crackers, pickles and chutneys

Entrée

Brined and roasted BC turkey *gluten free*

Apple glazed ham, horseradish and grainy mustard *gluten free*

Mushroom, parsnip and hazelnut loaf with mushroom gravy *vegan option on request*

Accompaniments

Honey roasted root vegetables, carrots, parsnips, cauliflower, Brussels sprouts *gluten free, vegan*

Garlic mashed Pemberton potatoes *gluten free, vegetarian, contains dairy*

Maple candied yams *gluten free, dairy free, vegan*

Thyme and cranberry stuffing *vegetarian, contains dairy*

Turkey gravy *gluten free, dairy free*

Cranberry, orange sauce *gluten free, vegan*




Dessert

Sticky toffee pudding with caramel sauce *vegetarian*

Assorted fruit platter *vegan*

Maximum group size of 100 ppl with Catering minimum
\$4,000 and venue fee of \$6,000. Venue fee includes lift tickets.

Available for booking 5 pm – 10 pm. Extended hours to 12 pm available at a rate
of \$500/hr, with alcohol service concluding 30 minutes before the end of the event.





SEA TO SKY GONDOLA FESTIVE DRINK MENU

\$10.75 each



CHOOSE A FESTIVE DRINK TO BE SERVED ON ARRIVAL

Make any cocktail a double add \$4

House-made Glühwein

Our classic mulled wine, homemade with red wine, a mixture of festive spices, honey, apple cider, orange & cranberry juice, served hot with an orange wedge, and star anise

Cranberry Thyme Spritz

A winter margarita, featuring El Jimador tequila, Grand Marnier, and vibrant cranberry juice, balanced with lemon and a hint of thyme simple syrup, topped with a splash of 7up for a fizzy finish

Blood Orange Mule

Our festive, citrus-infused twist on a classic Moscow mule, with Grand Marnier and sweet blood orange syrup, brightened by fresh lime juice, topped with ginger beer and finished with a lime wheel

Spiked Canadian Cocoa

Our delicious in house-made Italian style hot cocoa spiked with Forty Creek Whisky Cream liquor

or

Ruffino Prosecco 5 oz - \$9.50 each

This Prosecco entices with fresh aromas of Asian pear, melon, and apple that carry forward to the crisp palate

or

Moët & Chandon Brut Imperial* 750 ml - \$160 per bottle

**Purchased by the bottle only*



**A full selection of wine, beer, spirits and non-alcoholic drinks
are also available from our Catering Bar Menu.**

Self-Guided Snowshoeing

Experience winter snowshoeing as it was meant to be: quiet solitude, crisp mountain air, and a snow-covered forest with breathtaking views. With diverse terrain for all skill levels, from seasoned adventurers to first-time snowshoers, an unforgettable winter experience awaits!

Snowshoe rental: \$25 per person

Guided Snowshoe Tours

The Summit of the Sea to Sky Gondola offers access to a network of snow-covered trails waiting to be explored. Join our knowledgeable and enthusiastic guides on an immersive snowshoe adventure in an alpine landscape.

	TIME	DISTANCE	ELEVATION GAIN	G:G*	PRICE**
PANORAMA	1 HR	1.6 KM	<10 M	12	\$35
WONDERLAND	1 HR	1.6 KM	<10 M	12	\$35
SNOWSHOE TRAILS	1.5 HRS	2.0 KM	<15 M	12	\$45

*Maximum guest to guide ratio

**Price per person, does not include lift ticket. Minimum number of participants for all guided hikes are 6 people. Beginner and intermediate levels available. Snowshoe rentals are included in the price.

Gift Cards

'Tis the season to make gifting easy! Surprise your guests with a Sea to Sky Gondola gift card – the perfect welcome gift. Available in several denominations.

Welcome Gifts

Delight your guests with a welcome gift from our retail shop. Select from a variety of locally curated goods.



Tubing

Enjoy old-fashioned tubing at the Sea to Sky Gondola! Next to the Wonderland Lake Loop, about a 5-minute walk from the Summit Lodge, the tube park offers sliding fun for all ages. The tube park viewing deck is a great place to watch all the action and snap pictures!

Cost: \$5 per person

(including tube rental and unlimited access within tube park hours)
Slide down and walk up. Availability is subject to weather conditions.



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.

Team Building

Bring colleagues and team members together for a transformative session facilitated by Eventology. The thoughtfully designed activities inspire participants to step outside their comfort zone and uncover strengths within their team, all in an engaging and supportive setting. Please inquire for more information and pricing.




A/V Equipment Rental

Take advantage of audio visual equipment already on site and available for rent.

Microphone & Speaker	\$100
Projector & Screen	\$150

Additional terms and conditions apply. All prices are subject to applicable taxes. 18% gratuity applies to all catering services.

If you're coming in from one of our adventures at the Summit and need a place to change or store your belongings, we can provide complimentary access to the Co-Pilot room to store your clothing and bags. For storage of sports equipment such as snowshoes or cross country skis, please inquire with our team.



For further information please contact:

Group Sales | sales@seatoskygondola.com