



**Sea to Sky
Hotel**

Tel: 604.898.4874 **Fax:** 604.898.3692

Toll Free Reservation: 1 800.531.1530

Box 310 Garibaldi Highlands, B.C V0N 1T0
5 minutes North of Downtown Squamish, Turn Right off Hwy 99.

Banquet Menu

Due to licensing and insurance requirements, all food and beverage to be served on Hotel

property must be supplied and prepared by Hotel.

In addition, no remaining food or beverage shall be removed from the premises. At the

conclusion of the function, such food and beverage becomes the property of the Hotel.

Baked Goods

- | | |
|---------------------------|----------------|
| ▣ Muffins | \$15 per dozen |
| ▣ Mini Croissants | \$15 per dozen |
| ▣ Amoretti Cookie/Coconut | \$20 per dozen |
| ▣ Petit Fours | \$25 per dozen |
| ▣ Oatmeal Cookie | \$25 per dozen |
| ▣ Banana Loaf | \$25 per dozen |
| ▣ Lemon Carrots Loaf | \$25 per dozen |

All food and beverage pricing is subject to applicable service charges and taxes.

Beverages

- ▣ Freshly brewed Coffee and Decaffeinated Coffee, selection of Orange Pekoe, herbal and spice teas.

\$3.00 per pitcher

- ▣ Pitchers of Chilled Fruit Juices (Choice of Orange, Grapefruit or Apple)

\$20.00 per pitcher

- ▣ Pitchers of Chilled Lemonade or Ice Tea

\$18.00 per pitcher

- ▣ Mineral/sparkling water 1 L

\$10 each

- ▣ Mineral/sparkling water 250 ml

\$5 each

- ▣ Soft Drinks

\$3 each

All food and beverage pricing is subject to applicable service charges and taxes.

Hors D'Oeuvres

- | | |
|---|----------------|
| ▣ Humus & Pita | \$5 per person |
| ▣ Tzatziki & Pita | \$5 per person |
| ▣ Tortilla Chips with Salsa, Guacamole and Sour Cream | \$6 per person |
| ▣ Artichoke Spinach & Cheese Dip | \$5 per person |
| ▣ Sliced seasonal fruit & berries | \$6 per person |
| ▣ Fruit Salad (8 oz portion) | \$6 per person |
| ▣ Skewers, honey yogurt | \$6 per person |
| | |
| ▣ Deviled Eggs | \$18 per dozen |
| ▣ Deviled Eggs with Crab | \$25 per dozen |
| ▣ Tomato & Olives Bruschetta | \$20 per dozen |
| ▣ Bacon Wrapped Scallops | \$20 per dozen |
| ▣ Cottage Cheese Dip/cucumber | \$20 per dozen |
| ▣ Roma tomato and bocconcini on toasted Filone | \$25 per dozen |
| ▣ Salmon Mousse/baguette | \$20 per dozen |
| ▣ Spanakopita with Tzatziki | \$30 per dozen |

All food and beverage pricing is subject to applicable service charges and taxes.

Hors D'Oeuvres

- ▣ Crisp vegetables, herb and roasted garlic dip

\$5 per person

- ▣ Selection of cured deli meats, mustard, assorted pickles and bread

\$8 per person

- ▣ Domestic cheese platter, grapes & crackers

\$8 per person

- ▣ BC smoked sockeye salmon (red onion, capers, lemon, cream cheese and tortillas chips)

\$10 per person

- ▣ Chilled prawns (served on ice with lemon, lime, tomato horseradish sauce)

\$10 per person

- ▣ Assorted seafood platter (mussels, shrimp, crab meat, smoked salmon, scallops and dip)

\$10 per person

Minimum of 25 people

All food and beverage pricing is subject to applicable service charges and taxes

Hors D'Oeuvres

- ▣ Grilled vegetable platter, basil aioli, and breads

\$8 per person

- ▣ Beef Wrapped Asparagus Platter

\$6 per person

- ▣ Mushroom Caps Stuffed with Crab & Ricotta Cheese

\$20 per dozen

- ▣ Smoked turkey, Swiss cheese and tomato roll in tortilla

\$30 per dozen

- ▣ Chicken wings with hot or BBQ sauce

\$12 per dozen

- ▣ Warm clams and mussels, roast garlic tomato basil dip, potato chips

\$10 per person

Minimum of 25 people

All food and beverage pricing is subject to applicable service charges and taxes

Breakfast Buffet

Continental Breakfast

Chilled Fruit Juices (Choice of Orange, Grapefruit or Apple)

Selection of Fresh Baked Muffins, Croissants or Bagels with Cream Cheese & Assorted Jams.

Freshly brewed coffee and decaffeinated coffee, selection of orange pekoe, herbal and spice teas.

\$12.00 per person

Deluxe Continental

Chilled Fruit Juices (Choice of Orange, Grapefruit or Apple)

Selection of Fresh Baked Muffins, Croissants or Bagels with Cream Cheese, Yogurt, Fresh Fruit Platter, Assorted Cheese & Jams.

Freshly brewed coffee and decaffeinated coffee, selection of orange pekoe, herbal and spice teas.

\$16.00 per person

Minimum of 25 people

All food and beverage pricing is subject to applicable service charges and taxes

Breakfast Buffet

Healthy Breakfast

Chilled fruit Juices (Choice of Orange, Grapefruit or Apple)

Fresh Fruit Salad and French Vanilla Yogurt

Selection of Individual Cereals (Rice Crispy, Cornflakes and Raisin Bran)

Freshly brewed coffee and decaffeinated coffee, selection of orange pekoe, herbal and spice Teas.

\$15.00 per person

Full Breakfast

Chilled Fruit Juices (Choice of Orange, Grapefruit or Apple)

Scrambled Eggs with parsley, Crisp Bacon and Sausage, Home Style Potatoes

Freshly brewed coffee and decaffeinated coffee, selection of orange pekoe, herbal and spice teas.

\$14.00 per person

Minimum of 25 people

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Lunch Sandwiches

TRADITIONAL

Baby spinach, mandarin orange, in a balsamic vinaigrette topped with a warm crusted goat cheese

Choice of one

FRENCH BEEF DIP - A bed of sautéed onions topped with mozzarella cheese and piled high with roast beef on a hoagie roll

BBQ CHICKEN - Grilled chicken breast on a toasted Kaiser with mayo, lettuce & tomato

GRILLED HAM & CHEESE - Combination of Swiss, cheddar & mozzarella Cheese with honey ham

Freshly brewed coffee and decaffeinated coffee, selection of orange pekoe, herbal and spice teas and chefs choice dessert

\$16 per person

ITALIANO

Mixed Leaves with bocconcini cheese, red onions, oven-roasted tomatoes and fresh basil

Choice of one

CHICKEN PANINI - Grilled marinated chicken, spinach, goat cheese, and basil aioli

SMOKED SALMON PANINI - Caramelized red onion, capers, mozzarella cheese, and basil aioli

ROASTED BEEF PANINI - Roast beef, Caramelized red onion, Dijon mustered, balsamic vinegar reduction with provolone cheese

Freshly brewed coffee and decaffeinated coffee, selection of orange pekoe, herbal and spice teas and chefs Choice dessert

\$18 per person

Minimum of 25 people

All food and beverage pricing is subject to applicable service charges and taxes

Lunch Buffet

Sandwich Buffet

Choice of Homemade Soup or Garden Salad, Assorted sandwich tray, Freshly cut market vegetable display & dip, pickle platter .

Freshly brewed coffee and decaffeinated coffee, selection of orange pekoe, herbal and spice teas and chefs choice dessert

\$14 per person

Cold Deli Buffet

Fresh Kaiser Rolls, assortment of deli meats & cheeses, sliced lettuce, tomatoes, red onions & cucumbers.

Pasta Salad, Freshly cut market vegetable display & dip, pickle platter , seasonal fruit tray.

Freshly brewed coffee and decaffeinated coffee, selection of orange pekoe, herbal and spice teas and chefs choice dessert

\$17 per person

Minimum of 25 people

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Lunch Buffet

Pasta Buffet

Caesar Salad, Freshly cut market vegetable display & dip, pickle platter.

Chefs Choice of Two Pastas (One Vegetarian), warm dinner rolls and garlic butter

Freshly brewed coffee and decaffeinated coffee, selection of orange pekoe, herbal and spice teas and chefs choice dessert

\$18 per person

Stir Fry

Garden Salad with Dressings, Freshly cut market vegetable display & dip, pickle platter

Choice of beef or chicken sautéed with fresh vegetables served with fried rice.

Freshly brewed coffee and decaffeinated coffee, selection of orange pekoe, herbal and spice teas and chefs choice dessert

\$16 per person

Minimum of 25 people

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Lunch Buffet

Traditional Buffet

Choice of Slow Roasted Alberta beef OR chicken with gravy accompany with mashed potatoes and seasonal vegetables, garden salad with dressings and warm dinner rolls & butter.

Freshly brewed coffee and decaffeinated coffee, selection of orange pekoe, herbal and spice teas and chefs choice dessert

\$20 per person

Italian Buffet

Caesar Salad, Freshly cut market vegetable display & dip, pickle platter,

Choice of chicken OR veal Parmesan accompany with penne alferdo and steamed seasonal vegetables, and warm dinner rolls and butter

Freshly brewed coffee and decaffeinated coffee, selection of orange pekoe, herbal and spice teas and chefs choice dessert

\$20 per person

Minimum of 25 people

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Dinner Buffet

Traditional Buffet

Oven Roasted Chicken with Lemon Thyme Sauce, Orange Glazed wild Salmon ***OR*** Slow Roasted Alberta beef accompany with pilaf rice or roasted potatoes and steamed seasonal vegetables.

Garden Salad with Dressings, tomato & sweet onion salad, freshly cut market vegetable display & dip, pickle platter, and warm dinner rolls and butter.

Freshly brewed coffee and decaffeinated coffee, selection of orange pekoe, herbal and spice teas and chefs choice dessert

\$30 per person

Turkey Dinner

Carved roasted turkey, savory stuffing, mashed potatoes, and steamed seasonal vegetables.

Garden Salad with Dressings, pasta salad and tomato & sweet onion salad, Freshly cut market vegetable display & dip, pickle platter, and warm dinner rolls and butter

Freshly brewed coffee and decaffeinated coffee, selection of orange pekoe, herbal and spice teas and chefs choice dessert

\$32 per person

Minimum of 25 people

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Dinner Buffet

Garibaldi Buffet

Chicken Breast Stuffed with Asparagus, Ham & Smoked Gouda Cheese accompany with roasted herb potatoes and steamed seasonal vegetables.

Cheese Spinach Tortellini in a Rosé Sauce

Garden Salad with Dressings, tomato & sweet onion salad, freshly cut market vegetable display & dip, pickle platter, and warm dinner rolls and butter.

Freshly brewed coffee and decaffeinated coffee, selection of orange pekoe, herbal and spice teas and chefs choice dessert

\$32 per person

Canadian Buffet

Carved Baron of Beef or Baked Ham accompany with mashed potatoes and steamed seasonal vegetables

Penne in a Rosé Sauce

Caesar salad, spinach salad with mandarin orange & strawberries

Freshly cut market vegetable display & dip, pickle platter, warm dinner rolls and butter

Freshly brewed coffee and decaffeinated coffee, selection of orange pekoe, herbal and spice teas and chefs choice dessert

\$36 per person

Minimum of 25 people

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Dinner Buffet

Giuseppe Buffet

Chicken Marsala and Veal Parmesan accompany with penne alferdo and steamed seasonal Vegetables - spinach, mushroom, and artichoke lasagna

Italian salad with balsamic vinaigrette, oven roasted tomatoes/olives and artichoke, Italian pickles and brushetta, Grilled vegetable with roasted garlic basil aioli. Slices of warm Filone bread with garlic butter

Freshly brewed coffee and decaffeinated coffee, selection of orange pekoe, herbal and spice teas and chefs choice dessert

\$42 per person

Sea to Sky Buffet

Carved Baron of Beef, Baked Ham OR Roast Turkey accompany with mashed potatoes and seasonal vegetables - Penne in a Rosé Sauce - Decorated Salmon and cold seafood platter

Garden Salad with Dressings, pasta salad and tomato & sweet onion salad, spinach salad with mandarin orange & strawberries and pasta salad

Freshly brewed coffee and decaffeinated coffee, selection of orange pekoe, herbal and spice teas and chefs choice dessert

\$50 per person

Minimum of 25 people

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White Wine

▣ Wolf Blass Shiraz/Viognier	Aus	\$40
▣ Summerhill Baco Noir 2006	BC	\$35
▣ Quail's Gate Cabernet Sauvignon	BC	\$35
▣ Tinhorn Two bench	BC	\$35
▣ 8th Generation Syrah	BC	\$35
▣ 8th Generation Merlot	BC	\$33
▣ Gray Monk Merlot	BC	\$30
▣ Jackson Triggs – Merlot	BC	\$28
▣ La Chamiza Cabernet/Merlot	Arg.	\$25
▣ Nero D' Avola Cabernet Sauvignon	Italy	\$23

Bar Service Options:

Cash Bar: Guest pay for their own beverages

Host Bar: Host pays for guests beverages

A 15% gratuity is added to host bars,, wine & punch

Under the terms of the BC Liquor Act,, the Sea to Sky Hotel is prohibited from allowing alcoholic beverages from any outside source to be used within the hotel's banquet rooms.. All liquor must be provided by the Sea to Sky Hotel.

If beverage consumption meets a minimum of \$400..00 a bartender is provided complimentary; otherwise, a four hour minimum charge will apply for bar service @ \$20..00/hr.

White Wine

▣ Lake Breeze Chardonnay	BC	\$35
▣ Wolf Blass Pinot Gris	Aus	\$33
▣ 8th Generation Chardonnay	BC	\$30
▣ Quails' Gate Dry Riesling 2008	BC	\$30
▣ Tinhorn Creek Gewürztraminer	BC	\$28
▣ Jackson Trigg's – Chardonnay	BC	\$28
▣ Gray Monk Gewurztraminer	BC	\$28
▣ Sicilia Pinot Grigio Mont.	Italy	\$24
▣ Bolla Pinot Grigio 2005/2007	Italy	\$25

Bar Service Options:

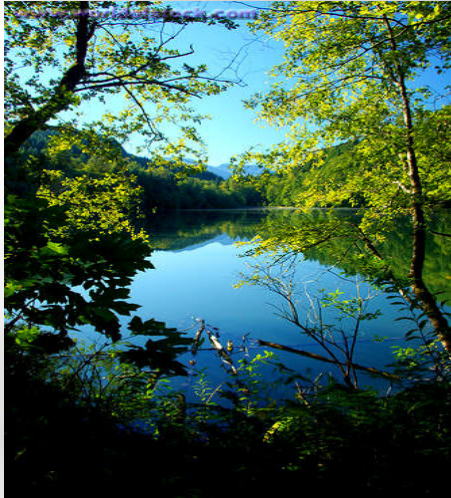
Cash Bar: Guest pay for their own beverages

Host Bar: Host pays for guests beverages

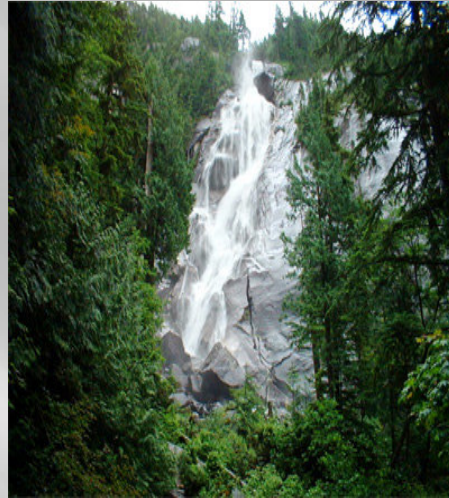
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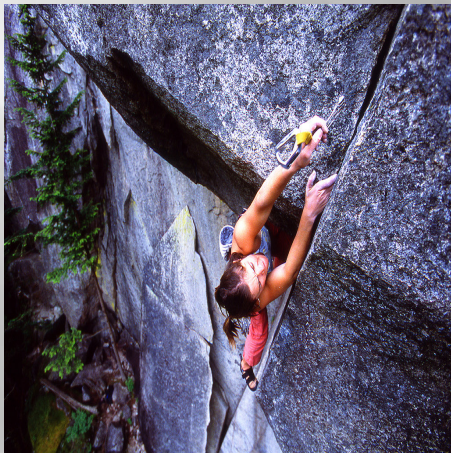
Alice Lake



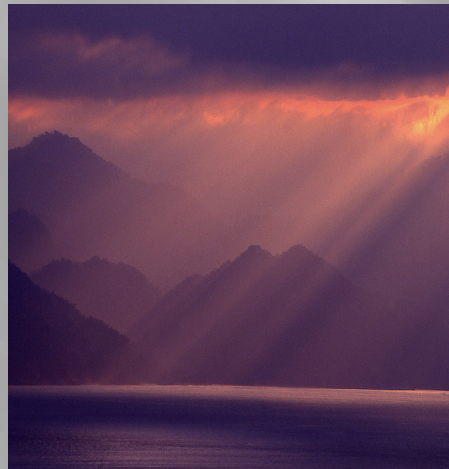
Shannon Falls



Squamish River



Chief



Howe Sound



Brohm Ridge