



Sea Breeze Lodge Ltd.
Wedding Reception/Group Bookings
Conditions of Booking

Dining Room Requirements

To reserve the Sea Breeze dining room, a guarantee of 50 people or more is required (if less than 50 people, a charge of \$500 will be required to 'buy-out' the dining room).

Deposit and Payment Arrangements

A *non-refundable* \$1000 deposit will be required at the time of booking. An estimated amount is payable 30 days before the function and balance is due immediately after the function, unless credit arrangements have been made prior.

Cancellation Policy

If the client cancels less than 90 days prior to the function, the \$1000 deposit will not be refunded.

Guarantee

Guaranteed numbers of persons attending the function is required 21 days prior to the function. If the guarantee is not received, the resort will bill for the original number guaranteed or the number in attendance, whichever is GREATER. Menu prices will be guaranteed 30 days prior to the function.

General Information

A 10% Provincial tax and 7% GST applies to alcoholic beverage prices in British Columbia. These taxes are included in our rates. A 15% gratuity is applicable on all food and beverage charges.

Gambling is prohibited and liquor service is governed by British Columbia's liquor laws, which prohibits the service of liquor before 11:00am or after 1:00am (midnight on Sundays).

Any special dietary considerations should be advised at the time of establishing guaranteed numbers.

The resort is not liable for any loss and/or damage of goods, property or equipment brought into the resort by guests. The resort reserves the right to inspect and regulate all private parties, meetings and receptions. Liability for damages to the premises will be charged according to replacement value of the property damaged.

The resort does not permit nails, staples or tacks to be used on the dining room walls. Masking tape is permissible. The resort does not provide centerpieces or decorations but arrangements can be made at the time of planning.

A three hour time allotment is provided for the dining room for the reception dinner. A charge of \$75 per hour will be charged for each hour after.

We request that you refrain from the use of confetti, etc., for weddings and receptions.

All menus should be submitted and finalized with at least 30 days prior to the function.

White linen table cloths and white cloth napkins are provided and included in the per person dinner rate.

Information regarding DJ's, photographers, Justice of the Peace, flowers, etc., are available upon request.

Guests may bring their own wedding cake, however if you would like it cut & served by our staff then there is a charge of \$15.00 up to 30 people and \$30 for 50 people and over.



Sea Breeze Lodge Ltd.
Menu Samples

Appetizers

\$ 3/per person

- Smoked Salmon & Pickled Cucumber Mini Wraps
- Spinach & Rice Filo Bundles
- Sea Breeze Spring Rolls with Sweet Chilli Sauce
- Pan fried Gyoza with Traditional Dipping Sauce
- Pear & Monterey Jack Cheese Quesadillas with chilli Lime Cream
- Assorted Cheese platter with crackers and fresh fruit

\$5/person

- Grilled Mussels or Swimming Scallops Gratinet
- Classic Prawn Cocktail
- Prawns with Cantonese Dip
- Angels on Horseback (oysters wrapped in bacon)

Buffet

\$25/person

- Grilled Salmon Fillets with lemon butter
- Herb Mozzarella Chicken Breast With sherry
- Wild rice Pilaf
- Asian style vegetable Medley
- Caesar salad
- Greek Salad
- Assorted Fresh baked Breads

\$35/person

- Oven Baked Halibut with Caper Sauce
- Lemon Rosemary Chicken
- Marinated Roast Lamb Leg
- Grilled Vegetables with Balsamic Vinegar & Olive Oil
- Wild Rice Pilaf
- Roast Potatoes with Garlic & Rosemary
- Caesar Salad
- Greek Salad
- Mesclun Greens with Herb Vinaigrette
- Assorted fresh baked breads

Plated & Served

\$40/plate

- Starter \$3 appetizer of your choosing or soup or salad
- Wild Salmon in puff pastry with mushroom duxelle or
- Prime Rib with Yorkshire Pudding & Gravy - Served with accompanying vegetables, rice and/or potatoes prepared by our chef depending on availability, freshness and intrigue!

Desserts

\$ 5/person

- Pavlovas (meringue with fresh fruit)
- Chocolate Mousse Cake
- Fruit Mousse Cake
- Bavarian Apple Tart
- Pecan Pie
- Chocolate Bavarian Torte
- Lemon Cheesecake with Fruit Topping
- Tiramisu

Wedding Cakes available upon request