



# RETREAT PACKAGE



250.335.2321

[info@seabreezelodge.com](mailto:info@seabreezelodge.com)

[www.seabreezelodge.com](http://www.seabreezelodge.com)

# RELAX, RESTORE, RETREAT



## THE EXPERIENCE

The tranquility of Hornby Island and Sea Breeze Lodge in the off-season offers the creative professional, artist, writer, yogi, or student a remarkable retreat and workshop location. With a large waterfront dining room and 16 cozy cottages on 10 acres of secluded waterfront property, you can design a custom retreat aimed to facilitate personal growth, transformation and wellness for your participants.

## THE VENUE

Our open-concept dining room and wrap-around patio can comfortably accommodate groups both small and large. With vaulted ceilings and ocean views from all points of the dining room, our large, versatile space can be transformed into whatever you may need. We offer both half day and full day rentals, and offer a variety of amenities to ensure your retreat matches your vision.



### VENUE PRICING

- ◆ Half day: \$475
- ◆ Full day: \$750



### AUDIO/VISUAL PRICING

- ◆ PA + podium: \$45
- ◆ Projector + screen: \$55
- ◆ Commercial sound system: \$150



### COMPLIMENTARY A/V

- ◆ TV with USB/HDMI input
- ◆ In-house sound system



# WHAT'S ON THE MENU



*\*The following pages offer sample menus. Please note that quoted prices are subject to change.*

## LIGHTER FARE

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### BEVERAGES

- ◆ Coffee, tea, + water—\$3 pp
- ◆ Sparkling water (750 ml)—\$7 each
- ◆ Juice (orange, pineapple, iced tea)—\$12 per jug

### SNACKS

- ◆ Assorted muffins + croissants—\$4 pp
- ◆ Fruit platter—\$4 pp
- ◆ Chocolate chip cookies—\$3 pp

## CANAPÉ PLATTERS

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### WEST COAST SEAFOOD—\$8 pp

- ♥ Smoked salmon lox
- ♥ Poached prawns
- ♥ Smoked oysters
- ♥ Caper berries
- ♥ Red onion
- ♥ Cocktail sauce
- ♥ Lemon dill cream sauce
- ♥ Lemon

### ARTISAN CHEESE—\$7 pp

- ♥ Artisan cheeses
- ♥ Seasonal fruit
- ♥ Pickled asparagus
- ♥ House-made chutney

### ANTIPASTO—\$5.5 pp

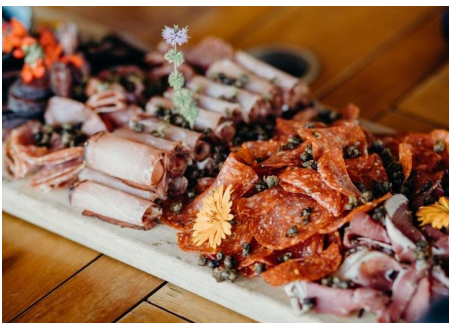
- ♥ Pickled vegetables
- ♥ Marinated baby bocconcini
- ♥ Sundried tomatoes
- ♥ Fresh basil

### CHARCUTERIE—\$8 pp

- ♥ Cured meats
- ♥ Grainy mustard
- ♥ Marinated olives
- ♥ Pickled vegetables

### CRUDITÉ @ \$4 pp

- ♥ Local seasonal vegetables
- ♥ Herbed lemon sour cream



# WHAT'S ON THE MENU



## BOXED LUNCH

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### GOURMET SANDWICHES—\$26.95 pp

- ◆ Choose between:
  - ◆ Grilled chicken
  - ◆ Smoked meat
  - ◆ Vegetarian
  - ◆ Green salad & protein (available on request for GF option)
- ◆ Garden salad with artisan greens, carrots, cucumber, goat cheese, pumpkin seeds, balsamic
- ◆ Chocolate chip cookie

## PLATED DINNER *\*Plated dinners require a minimum of 15 guests and a maximum of 40*

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### SURF OR TURF—\$52.95/person

- ◆ Starter: Marinated beet salad, goat cheese, orange, herbs, red wine vinegar
- ◆ Choice of entrée:
  - ◆ Salmon wellington, salsa verde, rice pilaf, slow roasted roma tomatoes + grilled asparagus
  - ◆ Beef tenderloin, red wine jus, cauliflower puree, grilled asparagus + slow roasted roma tomatoes
  - ◆ Vegetarian—tofu & veg stacks
- ◆ Dessert: Carrot cake, cream cheese icing, candied pecans, butterscotch sauce

### WEST COAST—\$65.95/person

- ◆ Starter: Smoked salmon pate, crostini, arugula, lemon, dill
- ◆ Choice of entrée:
  - ◆ Confit duck, roasted new potatoes, crispy fried kale, maple orange glaze
  - ◆ Butter poached halibut, salsa verde, roasted new potatoes, grilled asparagus, charred lemon
  - ◆ Vegetarian - stuffed portobello mushroom
- ◆ Dessert: Flourless chocolate torte, berry coulis, whipped cream



# WHAT'S ON THE MENU



## BREAKFAST + LUNCH BUFFETS

*\*Buffets require a minimum of 35 guests*

### CONTINENTAL BREAKFAST—\$22.95 pp

- ◆ Hot + cold cereal
- ◆ Fresh fruit
- ◆ Toast w/ butter, jam + peanut butter
- ◆ House-made blueberry + chocolate chip muffins
- ◆ Fresh baked croissants
- ◆ Orange juice, coffee, + tea

### BRUNCH—\$34.95 pp

- ◆ Build-your-own benny with scrambled eggs, english muffins + hollandaise
- ◆ Sausage
- ◆ Hash browns
- ◆ Tomato, cucumber, basil + bocconcini salad
- ◆ Choose between french toast or pancakes
- ◆ Fresh fruit salad
- ◆ House-made blueberry + chocolate chip muffins
- ◆ Fresh baked croissants
- ◆ Orange juice, coffee, + tea

### ORCA LUNCH—\$32.95

- ◆ Boston clam chowder
- ◆ Green salad, balsamic dressing
- ◆ Crudit  w/ houmous or creamy dill
- ◆ Charcuterie plate
- ◆ Artisan cheeses
- ◆ Antipasto plate
- ◆ Fresh homemade breads
- ◆ Dessert: brownies

### CHINOOK LUNCH—\$36.95

- ◆ Salmon chowder
- ◆ Lemon & herb poached prawns
- ◆ Caesar Salad
- ◆ Charcuterie plate
- ◆ Crudit  w/ houmous or creamy dill
- ◆ Artisan cheeses
- ◆ Fresh homemade breads
- ◆ Dessert: lemon bars



# WHAT'S ON THE MENU



## DINNER BUFFETS

*\*Buffets require a minimum of 35 guests*

### BBQ—\$37.95/person

- ◆ Beef burgers (ask for vegan options)
- ◆ Marinated chicken burgers
- ◆ Potato wedges
- ◆ Sautéed mushrooms
- ◆ Caramelized onions
- ◆ Condiments
- ◆ Corn on the cob
- ◆ Choice of salad (see page 7)
- ◆ Dessert: Fruit crisp with whipped cream

### MEXICAN—\$39.95/person

- ♥ Build your own tacos, with
  - ♥ Chicken fajita
  - ♥ Pork carnitas
  - ♥ Vegetable fajita
- ♥ Corn + flour tortillas
- ♥ Marinated green cabbage
- ♥ House-made refried beans
- ♥ Pickled red onion
- ♥ Fresh pico de gallo
- ♥ Choice of salad (see page 7)
- ♥ Dessert: Banana chocolate empanada

### WEST COAST—\$58.95/person

- ◆ Baked sockeye salmon with caper sauce
- ◆ Roasted vancouver island chicken
- ◆ Rice pilaf
- ◆ New potatoes with butter + parsley
- ◆ Grilled asparagus with balsamic reduction
- ◆ Slow roasted roma tomatoes with fresh thyme
- ◆ Choice of salad (see page 7)
- ◆ Assorted house-made breads
- ◆ Dessert: Chocolate cake with cream cheese icing

### SURF'N'TURF—\$65.95/person

- ◆ Roast beef + yorkshire pudding
- ◆ Seared soy-honey ahi tuna
- ◆ White wine gravy
- ◆ Roasted potatoes with garlic + herbs
- ◆ Grilled asparagus with balsamic reduction
- ◆ Honey roasted root vegetables
- ◆ Choice of salad (see page 7)
- ◆ Assorted house-made breads
- ◆ Dessert: Lemon cheesecake with berry coulis



# WHAT'S ON THE MENU

## SEA BREEZE SALADS

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### KALE CAESAR

Kale, romaine, house-made croutons, grated parmesan, caesar dressing

### GREEK

Tomato, cucumber, peppers, red onion, feta, kalamata olives, red wine vinaigrette

### MEDITERRANEAN ORZO

Orzo, kalamata olives, peppers, cucumber, basil, feta, artichoke hearts, red onion, lemon vinaigrette

### STRAWBERRY GOAT CHEESE

Strawberries, goat cheese, mixed greens, cucumber, green onion, candied pecans, strawberry vinaigrette

### SPINACH CITRUS

Spinach, bacon, hard boiled eggs, red onion, mushroom, sliced almonds, honey citrus dressing



## THE BREEZE BAR

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*The Breeze* has a fully-licensed bar with a unique selection of seasonal craft cocktails. A bartender will be provided free of charge, providing consumption is over \$300. If the minimum is not achieved, a bartender of \$30 per hour (minimum 4 hours) will be levied.

For those wishing to bring their own wine and/or champagne for their event, we charge a \$20 corkage fee per 750 ml bottle. Alternatively, our wine list has a diverse selection of wines to choose from. Please note that due to liquor license laws, we cannot accommodate off-site beer, cider or spirits in our restaurant or on our patio.



# STAYING AT SEA BREEZE



## ACCOMMODATION

Our secluded oceanfront property hosts 16 unique and cozy cottages with various configurations to choose from. Guests can choose between a quaint studio with a kitchenette, a roomy one bedroom with a fireplace, a lovely two bedroom with a full kitchen, or a large two bedroom with a full kitchen and fireplace. In addition to our central location near island attractions such as provincial parks, white sand beaches and mountain biking trails, we also offer onsite amenities such as a grass tennis court, a volleyball net, a cliff-side hot tub, various lawn games and a beachside fire pit.

For more information about the layout of each cabin, please visit our website at [www.seabreezelodge.com](http://www.seabreezelodge.com). If your party exceeds our capacity, additional accommodation can be found at [www.hornbyisland.com](http://www.hornbyisland.com).



## RATES

2023 Rates (Mar 1 - June 30, Sep 1 - Oct 31)		
	Cottage #	Nightly Rate
Studio - waterfront duplex	1, 4	175
Studio - beachside	16	190
1 bedroom - waterfront w/ fireplace	5, 6	230
2 bedroom - waterfront duplex	2, 3, 11, 12	210
2 bedroom - ocean view duplex	7, 8	200
2 bedroom - waterfront	13	230
2 bedroom - waterfront w/ fireplace	9, 10, 14	265
2 bedroom - ocean view w/ fireplace	15	230

*Rates based on double occupancy. Additional persons - \$15 each, per night.*



# PROPERTY MAP



## CABIN CONFIGURATION

#	Name	Configuration	Description	Suggested Cap.	Maximum Cap.
1	Alder	Queen room	Queen bed, kitchenette with bar fridge, coffee maker, toaster, microwave	2	2
2	Edgewater	2 bedroom	Queen bed, queen bed, full kitchen, sofa bed	4	6
3	Fairview	2 bedroom	Queen bed, queen bed, full kitchen, sofa bed	4	6
4	Hemlock	Queen room	Queen bed, kitchenette with bar fridge, coffee maker, toaster, microwave	2	2
5	Chateau Frontenac	1 bedroom	Queen bed, fireplace, full kitchen, sofa bed	2	4
6	Empress	1 bedroom	Queen bed, fireplace, full kitchen, sofa bed	2	4
7	Arbutus	2 bedroom	Queen bed, 2 single beds, full kitchen, sofa bed	4	6
8	Balsam	2 bedroom	Queen bed, 2 single beds, full kitchen, sofa bed	4	6
9	Regal Suite	2 bedroom	Queen bed, bunk beds + 1 double, woodstove, full kitchen, sofa bed	6	8
10	Kensington	2 bedroom	Queen bed, bunk beds + 1 single, woodstove, full kitchen, sofa bed	5	7
11	Cascara	2 bedroom	Queen bed, bunk beds + 1 single, full kitchen, sofa bed	5	7
12	Dogwood	2 bedroom	Queen bed, 2 single beds, full kitchen, sofa bed	4	6
13	Crows Nest	2 bedroom	Queen bed, double + single bunk bed, kitchenette, sofa bed	5	7
14	Eagles Nest	2 bedroom	Queen bed, bunk beds + 1 single, woodstove, full kitchen, sofa bed	5	7
15	Watts Inn	2 bedroom	Queen bed, bunk beds + 1 double, woodstove, full kitchen	6	6
16	Nanoose	Queen room	Queen bed, kitchenette with bar fridge, coffee maker, toaster, microwave	2	2

\*Suggested capacity uses all beds available (63 guests total), while maximum capacity includes sofa beds (87 guests total)

\*\*Capacity is based on 1 person per single bed and 2 persons per double/queen/sofa bed



Your island retreat awaits...