



SEA BREEZE LODGE

HORNBY ISLAND, BC



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SAY "I DO" AT SEA BREEZE



THE WHOLE PACKAGE

Sea Breeze Lodge has been hosting unique and memorable wedding celebrations since the early 80's. With a waterfront dining room, an intimate beachside ceremony site, and 17 cozy cottages on 10 acres of spectacular oceanfront property, Sea Breeze Lodge is the perfect place to say "I do".

Our customizable weekend wedding package includes three meals in our beautiful reception venue, a beachside ceremony, on-site accommodation for up to 80 of your guests, and exclusive access to the entire property. For an idea of what a typical Sea Breeze wedding looks like, see our itinerary below.



FRIDAY

- ♥ Guests check in
- ♥ Cash bar opens
- ♥ Meet + greet buffet dinner in lodge



SATURDAY

- ♥ Access to venue for decorations
- ♥ Beach ceremony
- ♥ Cash or host bar opens
- ♥ Champagne on patio
- ♥ Canapé mixer on patio
- ♥ Reception dinner in lodge
- ♥ Dancing on patio
- ♥ Late-night snack
- ♥ Beach bonfire after-party



SUNDAY

- ♥ Brunch buffet in lodge
- ♥ Guests check out



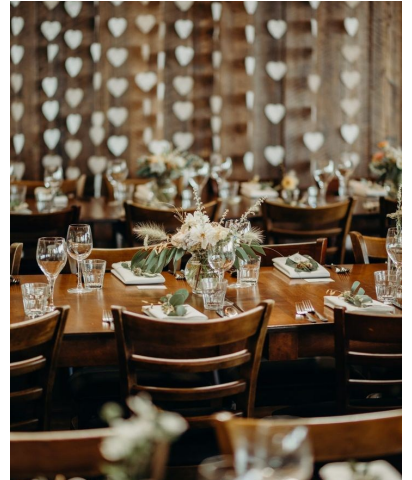
DINING IN STYLE



THE BREEZE

Walk into our beautiful west coast building and experience an ambiance of refined rustic elegance and charm. *The Breeze* dining room is designed to accommodate up to 130 seated guests inside, plus additional seating on our covered, wrap-around patio. With vaulted ceilings and ocean views from all points of the dining room, this unique space is the perfect stage for a picturesque wedding reception.

Our staff are responsible for the set up of all tables and chairs, both in the reception venue and at the ceremony site, as well as setting the linens, cutlery and glassware. All other décor is the hosts' responsibility. You'll have fun using our space as a canvas to express your individual style!



THE BAR

The Breeze has a fully-licensed bar with a unique selection of seasonal craft cocktails. For your wedding, you can elect to have a *non-host*, *host*, or *partial-host bar*, depending on your preference/budget. If you are interested in offering a *host bar*, some choose to implement a time or budget limit, and others offer beer, wine or highballs only.

For those wishing to bring their own wine and/or champagne for the reception, 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.



WHAT'S ON THE MENU



MEET + GREET BUFFET

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

MEXICAN BUFFET @ \$39/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

GREEK BUFFET @ \$49/person

- ♥ Marinated grilled chicken
- ♥ Lamb kofta
- ♥ Mushroom moussaka
- ♥ Mediterranean couscous with toasted almonds, sundried tomato, lemon + parsley
- ♥ Roasted potatoes
- ♥ Tzatziki
- ♥ Hummus
- ♥ Greek salad
- ♥ Pita
- ♥ Assorted house-made breads
- ♥ Dessert: Baklava

BBQ BUFFET @ \$41/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



WHAT'S ON THE MENU



CANAPÉ PLATTERS **1 platter for approximately 50 people*

WEST COAST SEAFOOD @ \$350

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

ANTIPASTO @ \$225

- ♥ Assorted pickled vegetables
- ♥ Marinated baby bocconcini
- ♥ Sundried tomatoes
- ♥ Fresh basil

ARTISAN CHEESE @ \$275

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

CHARCUTERIE @ \$350

- ♥ Cured meats
- ♥ Grainy mustard
- ♥ Marinated olives
- ♥ Assorted pickled vegetables

ASSORTED FRUIT @ \$150

- ♥ Fresh seasonal fruit

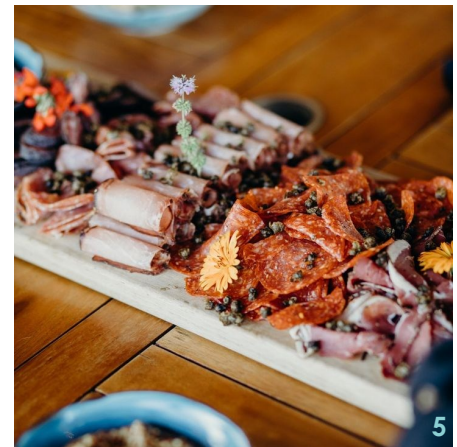
FRESH OYSTERS

- ♥ Seasonal oysters on the half shell
- ♥ Peppercorn vodka
- ♥ Lemon
- ♥ Tabasco
- ♥ Mignonette

**Seasonal availability and market price*

CRUDITÉ @ \$175

- ♥ Local seasonal vegetables
- ♥ Herbed lemon sour cream



WHAT'S ON THE MENU



RECEPTION DINNER BUFFET

SALMON + CHICKEN @ \$69/person

- ♥ Wild salmon wellington or baked salmon
- ♥ Herb marinated chicken
- ♥ Wild rice pilaf
- ♥ New potatoes with butter + parsley
- ♥ Grilled asparagus with balsamic reduction
- ♥ Grilled vegetable platter
- ♥ Roasted beets with balsamic and honey
- ♥ Choice of two salads (see [page 7](#))
- ♥ Assorted house-made breads

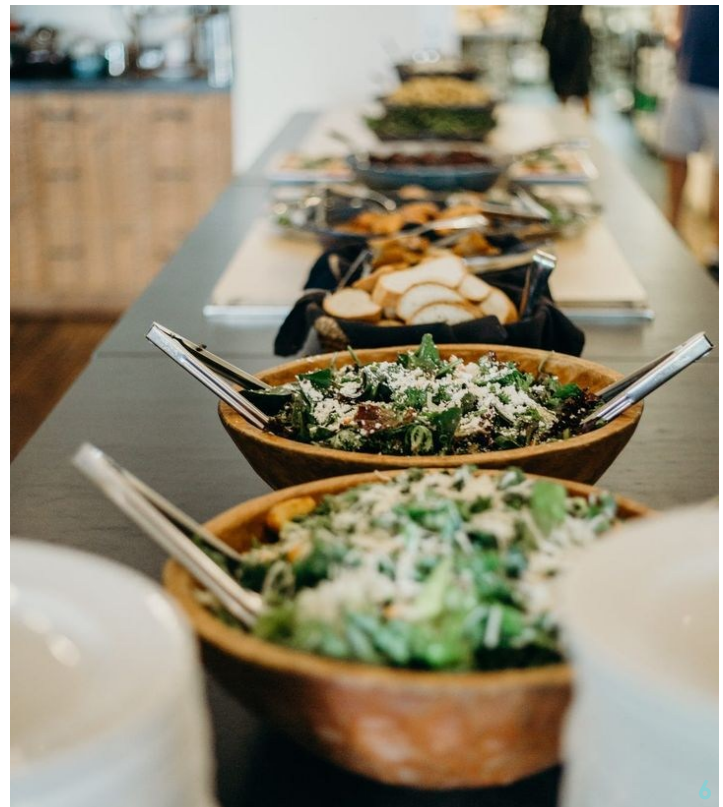
RIB EYE + LING COD @ \$95/person

- ♥ Rib eye roast
- ♥ Butter poached ling cod with salsa verde
- ♥ White wine gravy
- ♥ Wild mushroom risotto
- ♥ Roasted potatoes with garlic + herbs
- ♥ Slow roasted roma tomatoes with fresh thyme
- ♥ Grilled asparagus with balsamic reduction
- ♥ Honey roasted carrots and beets
- ♥ Choice of two salads (see [page 7](#))
- ♥ Assorted house-made breads
- ♥ Yorkshire pudding
- ♥ Sub ling cod with halibut (MP)



CHICKEN + LAMB @ \$77/person

- ♥ Lemon herb chicken
- ♥ Herb crusted roast leg of lamb
- ♥ Lemon rice
- ♥ Roasted potatoes with garlic + rosemary
- ♥ Slow roasted roma tomatoes with fresh thyme
- ♥ Grilled vegetable platters
- ♥ Sautéed green beans
- ♥ Orzo salad with feta and basil
- ♥ Greek salad
- ♥ Assorted house-made breads



WHAT'S ON THE MENU

SEA BREEZE SALADS

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, sundried tomato, cucumber, basil, mint, arugula, red onion, lemon

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



LATE-NIGHT SNACK

GOURMET PIZZA @ \$28/12"

- ♥ Margherita
- ♥ BBQ chicken
- ♥ Meat greek
- ♥ Veggie greek

POUTINE BAR @ \$12/person

- ♥ Seasoned fries
- ♥ Cheese curds
- ♥ Gravy
- ♥ Assorted toppings

GRILLED CHEESE @ \$13/person

- ♥ House-made sourdough
- ♥ Aged cheddar
- ♥ Caramelized onions
- ♥ House-made chutney

BÁNH MI @ \$15/person

- ♥ Grilled chicken or pork
- ♥ House-made baguette
- ♥ Pickled vegetables
- ♥ Fresh cilantro



WHAT'S ON THE MENU



BRUNCH BUFFET

CLASSIC BRUNCH @ \$40/person

- ♥ Build-your-own benny with
 - ♥ Scrambled eggs
 - ♥ English muffins
 - ♥ Hollandaise
- ♥ Sausage
- ♥ Hash browns
- ♥ Tomato, cucumber, basil + bocconcini salad
- ♥ Choose between
 - ♥ French toast
 - ♥ Pancakes
- ♥ Fresh fruit salad
- ♥ House-made blueberry + chocolate chip muffins
- ♥ Fresh baked croissants
- ♥ Orange juice

**Coffee and tea is included with all meals*



DESSERT

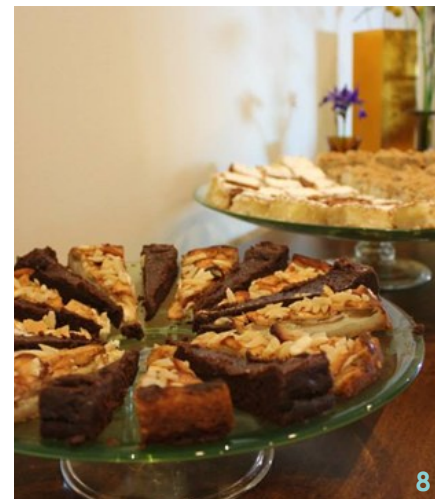
WEDDING CAKES

Our in-house pastry chef can create a wide range of custom speciality cakes and desserts. Please inquire with us for pricing.

You may also bring your own cake, in which case a cutting/plating charge of \$4/person applies.

DESSERT BUFFET @ \$14/person *(choose three items for buffet service)*

- ♥ Lemon cheesecake
- ♥ Flourless chocolate torte with blackberry coulis
- ♥ Lemon chiffon cake
- ♥ Pavlova with whipped cream + fresh fruit
- ♥ Coconut cake with mango sauce
- ♥ Strawberry shortcake
- ♥ Carrot cake with butterscotch sauce
- ♥ Chocolate zucchini cake with cream cheese icing



STAYING AT SEA BREEZE



ACCOMMODATION

With 17 ocean-view 1-2 bedroom cottages accommodating up to 80 of your guests, as well as exclusive access to the entire property, you can spend quality time with your family and friends knowing that everything and everyone is just a short walk away. 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, various lawn games and a beachside fire pit. If you would like to use the fire pit, firewood can be purchased for \$25/wheelbarrow. In the event of fire restrictions, we can provide a propane fire pit for \$40.



For more information about the layout of each cabin, please see our *Cabin Configurations* section on the next page. If you would like to see images of our cabins, please browse our website at www.seabreezelodge.com. If your party exceeds our capacity, additional accommodation can be found at www.hornbyisland.com.

RATES



Raven's Nook is our premium honeymoon suite, featuring stunning ocean vistas and a king bed.

2025 Rates (Mar 1 - June 30, Sep 1 - Oct 31)		
	Cottage #	Nightly Rate
Studio - waterfront duplex	1, 4	210
Studio - beachside	16	220
Studio - waterfront premium king	17	320
1 bedroom - waterfront w/ fireplace	5, 6	265
2 bedroom - waterfront duplex	2, 3, 11, 12	240
2 bedroom - ocean view duplex	7, 8	230
2 bedroom - waterfront	13	265
2 bedroom - waterfront w/ fireplace	9, 10, 14	305
2 bedroom - ocean view w/ fireplace	15	265
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
17	Raven's Nook	King room	King bed, kitchenette with bar fridge, coffee marker, toaster, microwave	2	2

*Suggested capacity uses all beds available (64 guests total), while maximum capacity includes sofa beds (88 guests total)

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



BOOKING POLICIES

In order to host your wedding at Sea Breeze Lodge, we require the following:

- ♥ A two night minimum rental of all 17 our cottages
- ♥ 3 meals (i.e. M+G, reception dinner + brunch) with a minimum of 80 guests per meal, payable to 1 invoice
- ♥ A venue rental fee of \$3000, which includes:
 - ♥ Exclusive access to our 10 acre property, reception venue + ceremony site
 - ♥ Venue support and coordination with your *Events Manager*
 - ♥ Set up of ceremony site, including chairs, benches, arbour + signing table
 - ♥ Set up of reception venue, including chairs, tables, silverware, glassware + linens
 - ♥ Audio/visual, including TV with USB + HDMI input, projector + screen, PA + podium, in-house sound system for scheduled meals, commercial sound system for dance party, SOCAN sound fees
 - ♥ Complete set up and take down, excluding hosts' decorations and flowers

** Venue fee does not include decorating services, wedding planning services (*Wedding Coordinator* available for additional fee), special event insurance, or food/beverages. Clients are required to purchase special event insurance.

A \$5000 non-refundable deposit is required to book your wedding at Sea Breeze. The deposit will be applied to your final invoice and a credit card will be held in case of damages incurred to the buildings and property.

We ask that you allocate your guests to specific cottages to maximize the accommodation capacity. This also allows you to situate people together appropriately.

Billing can be all together on one invoice inclusive of accommodation, or guests can pay for their own accommodation (with each individual cabin payable to 1 invoice). Some choose to collect a per-person average from their guests in advance, which would cover accommodation and 2 meals (the meet and greet and brunch).

If you are interested in getting married at Sea Breeze Lodge, please inquire at ido@seabreezelodge.com!





Your dream wedding awaits...