

Sea Breeze Lodge

HORNBY ISLAND



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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 1980s. With a waterfront dining room, an intimate beachside ceremony site, and 17 cozy cottages spread across 11 acres of stunning oceanfront, it's a pretty special place to say “I do.”

Our weekend wedding package is designed to make the most of your time together. It includes three meals in our oceanfront reception space, a beachside ceremony, on-site accommodation for up to 80 guests, and exclusive use of the entire property—so it truly feels like your own private seaside retreat.

To give you a sense of how the weekend flows, here's what a typical Sea Breeze wedding looks like:



FRIDAY

- Guests arrive & settle in
- Non-host bar opens
- Welcome meet + greet buffet dinner in lodge



SATURDAY

- Venue access for decorating and set up
- Beachside ceremony
- Cash or host bar opens
- Champagne on the patio
- Canapé mixer on the patio
- Reception dinner in the lodge
- Dancing on the patio
- Late-night snack
- Beach bonfire after-party



SUNDAY

- Farewell brunch buffet in the lodge
- Guests checkout and say goodbye



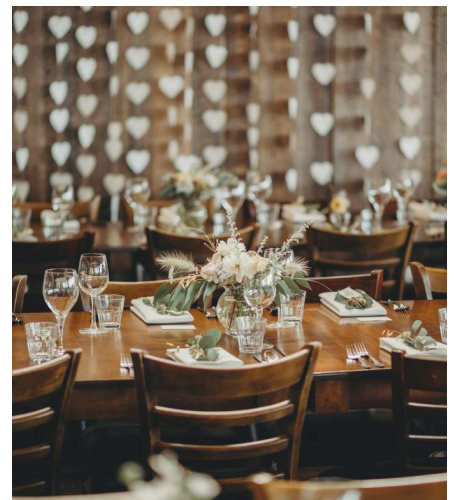


The Breeze

The Breeze dining room is the heart of the celebration. With vaulted ceilings, natural wood finishes, and ocean views throughout, the space feels warm, welcoming, and effortlessly coastal—comfortably accommodating up to 130 guests indoors.

Designed to flow seamlessly from dinner to speeches to dancing, the room allows the evening to unfold naturally without needing to move between spaces.

Our team takes care of setting up all tables and chairs for both the ceremony and reception, along with linens, cutlery, and glassware. All additional décor is provided by the hosts, giving you the freedom to make the space your own and bring your vision to life.



The Bar

The Breeze features a fully licensed bar with a rotating selection of seasonal craft cocktails, as well as beer, wine, and classic favourites. For your wedding, you can choose between a host bar, non-host (cash) bar, or a combination of both, depending on your preferences and budget. Many couples opt to set a time or spending limit on a host bar, offer drink tickets, or keep things simple with beer, wine, and highballs.

If you'd like to bring your own wine and/or champagne for the reception, a corkage fee of \$25 per 750 ml bottle applies. Alternatively, our wine list offers a diverse selection to suit a range of tastes. Please note that due to liquor laws, outside beer, cider, and spirits are not permitted in the restaurant or on the patio.





Meet & Greet Buffet

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

MEXICAN BUFFET—\$43/PERSON

- Build your own tacos, with
 - Chicken fajitas
 - Pork carnitas
 - Vegetable fajitas
- 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—\$54/PERSON

- Marinated grilled chicken
- Lamb kofta
- Mushroom moussaka
- Mediterranean couscous salad
- Rosemary lemon roasted potatoes
- Tzatziki
- Hummus
- Greek salad
- Pita
- Assorted house-made breads

- Dessert: Baklava

BBQ BUFFET—\$45/PERSON

- Beef burgers (vegan options available)
- Marinated chicken breast
- Potato wedges
- Sautéed mushrooms
- Caramelized onions
- Condiments
- Corn on the cob
- Choice of salad (see page 7)

- Dessert: Fruit crisp with whipped cream





Canapé Platters

*1 platter for approximately 50 people

COASTAL SEAFOOD—\$375

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

ARTISAN CHEESE—\$300

- Artisan cheeses
- Seasonal fruit
- Assorted pickles
- Candied pecans
- House-made chutney
- Crackers

FRESH OYSTERS—MP

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

CHARCUTERIE—\$300

- Assorted cured meats
- Grainy mustard
- Marinated olives
- Assorted pickles
- Crackers

ANTIPASTO—\$275

- Burrata with olive oil & basil
- Olive tapenade
- Assorted pickles
- Marinated olives
- Sundried tomatoes
- Baguette

CRUDITE—\$200

- Local seasonal vegetables
- Hummus
- Herbed lemon sour cream

ASSORTED FRUIT—\$175

- Fresh seasonal fruit





Reception Dinner Buffet

SALMON & CHICKEN—\$75/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

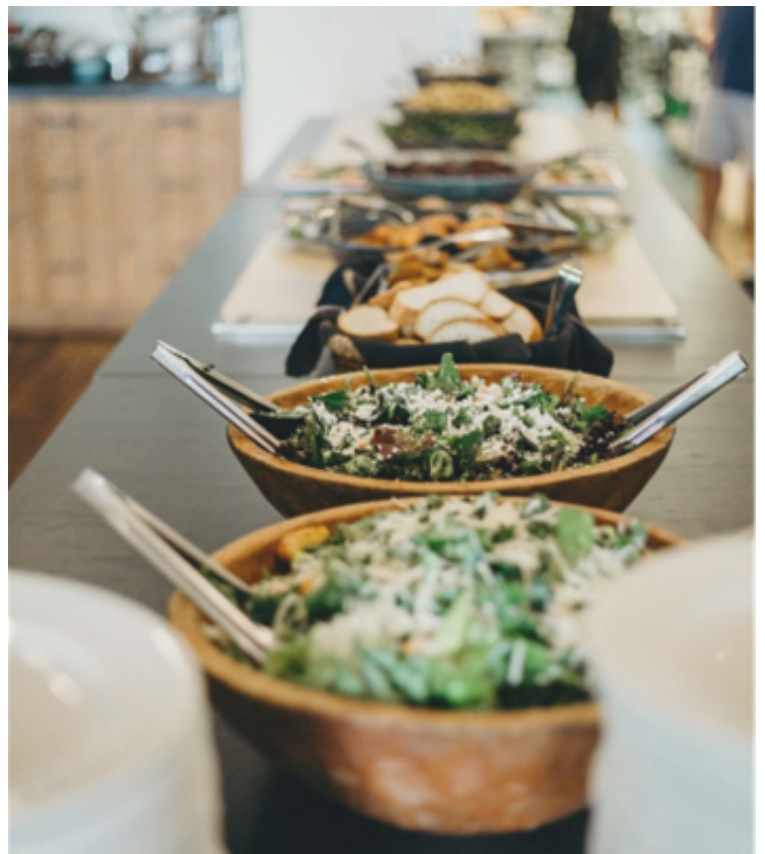
CHICKEN & LAMB—\$84/PERSON

- Lemon herb chicken
- Herb crusted roast leg of lamb
- Lemon rice
- Roasted potatoes with garlic & rosemary
- Slow roasted roma tomatoes with thyme
- Grilled vegetable platters
- Sautéed green beans
- Choice of two salads (see page 7)
- Assorted house-made breads

RIB EYE & LING COD—MP

- Rib eye roast
- Butter poached ling cod with salsa verde
- Peppercorn gravy
- Wild mushroom risotto
- Roasted potatoes with garlic & herbs
- Slow roasted roma tomatoes with 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)*





Sea Breeze Salads

CAESAR

Romaine, house-made croutons, crispy capers, grana padano, caesar dressing, lemon

GREEK

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

MEDITERRANEAN ORZO

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

STRAWBERRY GOAT CHEESE

Strawberries, goat cheese, 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

POUTINE BAR—\$13/PERSON

- Seasoned fries
- Cheese curds
- Gravy
- Assorted toppings

BÁNH MI —\$16/PERSON

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

GRILLED CHEESE—\$14/PERSON

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

GOURMET PIZZA—\$30/12"

- Margherita
- BBQ chicken
- Meat greek
- Veggie greek





Brunch Buffet

CLASSIC BRUNCH—\$44/PERSON

- Build your own benny with
 - Poached eggs
 - English muffins
 - Hollandaise
 - Ham
 - Salmon lox
- Scrambled eggs
- Breakfast potatoes
- Sausages
- Choice between
 - French toast
 - Pancakes
- Fresh fruit salad
- House-made blueberry & chocolate chip muffins
- Fresh baked croissants
- Cucumber caprese salad
- Granola & yogurt

**Coffee and tea is included with all meals*



Dessert

WEDDING CAKES

Our in-house pastry chef can create a wide range of custom specialty cakes and desserts. Please inquire for pricing and options. You are also welcome to bring your own cake. A cutting and plating fee of \$4 per person will apply.

DESSERT BUFFET—\$15/PERSON

(choose three items for buffet service)

- Lemon cheesecake
- Flourless chocolate torte with berry coulis (GF)
- Lemon chiffon cake
- Pavlova with whipped cream & fruit (GF)
- Coconut cake with mango sauce
- Strawberry shortcake
- Carrot cake with butterscotch sauce
- Chocolate zucchini cake & cream cheese icing





Accommodation

With 17 ocean-view one- and two-bedroom cottages accommodating up to 80 guests, and exclusive access to the entire property, your group can settle in and enjoy the weekend together. Everything—and everyone—is just a short walk away.

Our central location puts you close to some of Hornby Island's best spots, including provincial parks, white sand beaches, and mountain biking trails. On-site, guests can enjoy a grass tennis court, sauna, volleyball net, lawn games, and a beachside fire pit.

Firewood for the fire pit is available for \$25 per wheelbarrow. In the event of fire restrictions, a propane fire pit can be provided for \$40.

For more details on cabin layouts, please see the Cabin Configurations section on the next page. Photos of our cottages can be found on our website at seabreezelodge.com. If your group exceeds our on-site capacity, additional accommodation options are available at hornbyisland.com.

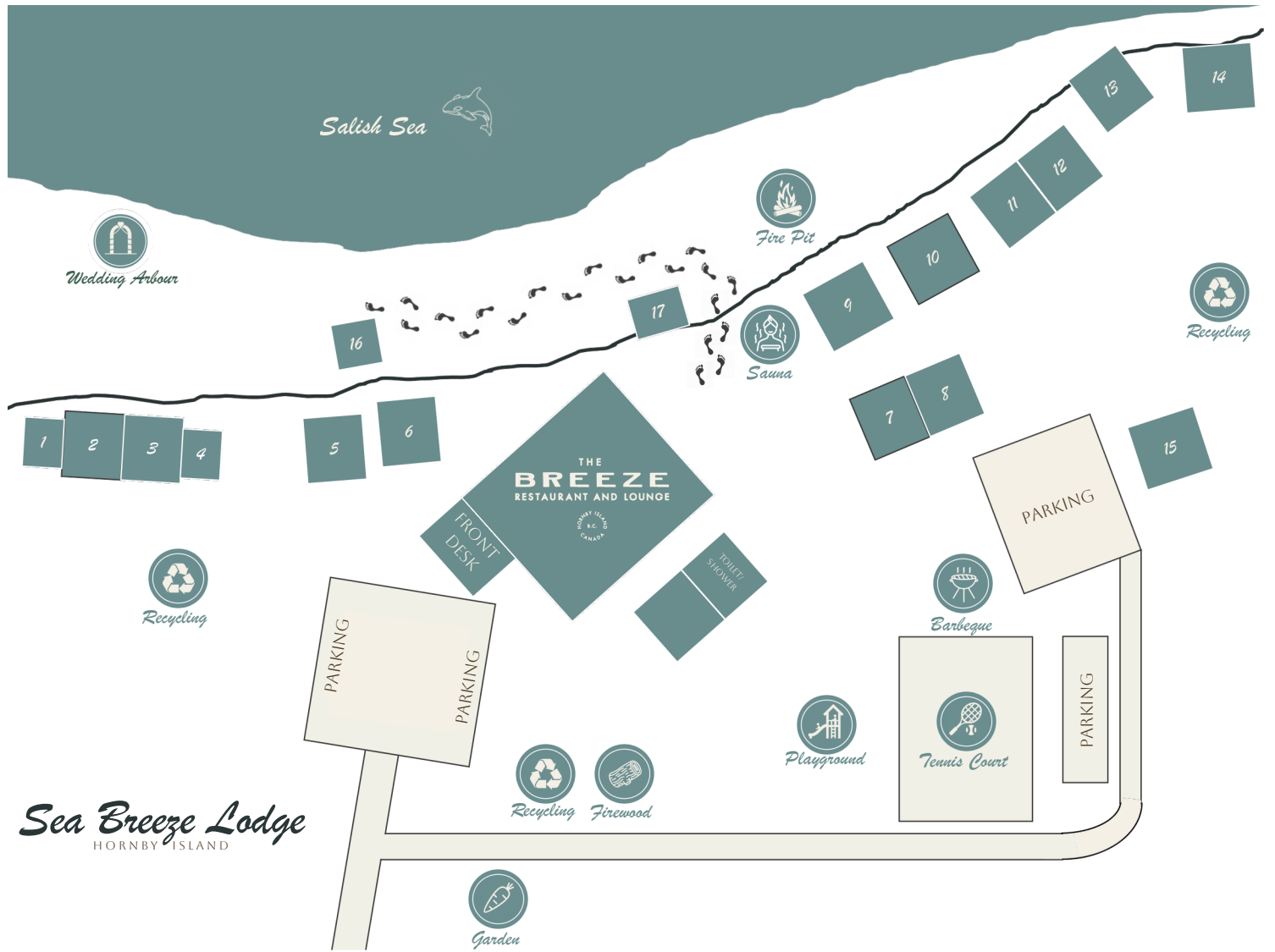
Rates



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

2026 Rates (Mar 1 - June 30, Sep 1 - Oct 31)		
	Cottage #	Nightly Rate
Studio - waterfront duplex	1, 4	220
Studio - beachside	16	230
Studio - waterfront premium king	17	330
1 bedroom - waterfront w/ fireplace	5, 6	280
2 bedroom - waterfront duplex	2, 3, 11, 12	250
2 bedroom - ocean view duplex	7, 8	240
2 bedroom - waterfront	13	280
2 bedroom - waterfront w/ fireplace	9, 10, 14	320
2 bedroom - ocean view w/ fireplace	15	280
<i>Rates based on double occupancy. Additional persons - \$15 each, per night.</i>		

Property Map



Sea Breeze Lodge
HORNBY ISLAND

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 F	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

To host your wedding at Sea Breeze Lodge, the following are required:

- A two-night minimum booking of all 17 cottages
- Three meals (meet & greet dinner, reception dinner, and brunch)
- A minimum of 80 guests per meal, billed on a single invoice

A venue rental fee of \$3,000 includes exclusive use of our 11-acre oceanfront property (ceremony and reception spaces), along with support from your Events Manager. It covers full set up of the ceremony site (chairs, benches, arbour, and signing table) and reception venue (tables, chairs, linens, cutlery, and glassware), as well as audio/visual equipment including a TV with USB and HDMI input, projector and screen, PA system and podium, in-house sound for scheduled meals, commercial sound system for dancing, and SOCAN music licensing fees. Complete set up and take down is included, excluding décor and florals provided by the hosts. The venue fee does not include decorating services, wedding planning services (a Day-of Wedding Coordinator is available for an additional fee), special event insurance, or food and beverages. Clients are required to obtain special event insurance.

A \$5000 non-refundable deposit is required to secure your wedding date. This deposit will be applied to your final invoice, and a credit card will be held on file in case of damages to the buildings or property.

Billing can be handled either on a single invoice including accommodation and meals, or guests can pay for their own accommodation (with each individual cabin payable to 1 invoice). Many couples choose to collect a per-person amount from their guests in advance to help cover accommodation and select meals, such as the meet and greet dinner and brunch.

If you're interested in hosting your wedding at Sea Breeze Lodge, we'd love to hear from you. Please reach out at ido@seabreezelodge.com.





Your dream wedding awaits...