



Weddings

Celebrate your love and the start of one of life's most wonderful adventures in Sea to Sky Country!

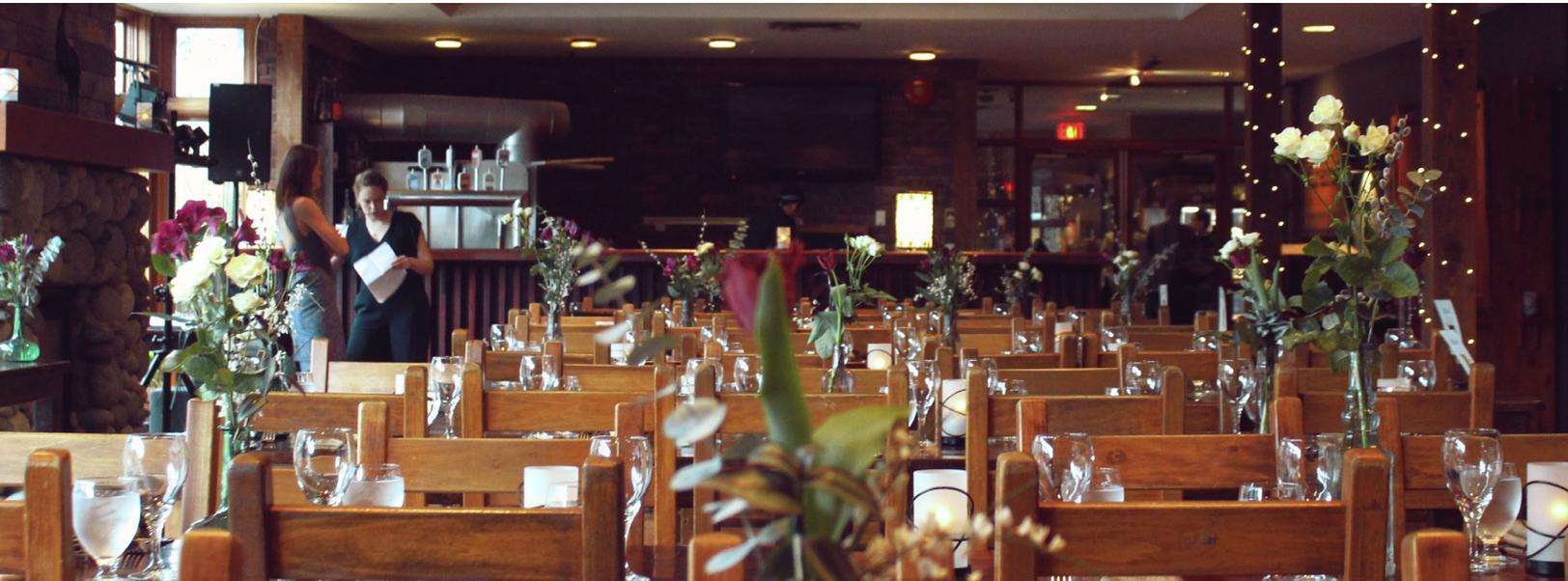
Congratulations!

On your engagement and thank you for your interest in Howe Sound Brewing!

ABOUT US

The Howe Sound Inn & Brewing Company was established in 1996 and is based in the heart of Sea to Sky Country. Over the years we have hosted a number of weddings and events at our venue.

Our team is experienced and passionate, with a bank of knowledge ensuring your day runs smoothly and is unforgettable.



OUR VENUE

FIREBREAD RESTAURANT

Rustic open-plan restaurant with natural light and full uninterrupted views of the The Chief and Mamquam Mountain.

Capacity: Banquet 90 people or Cocktail 120 people

Measurements: 1400 sq.ft

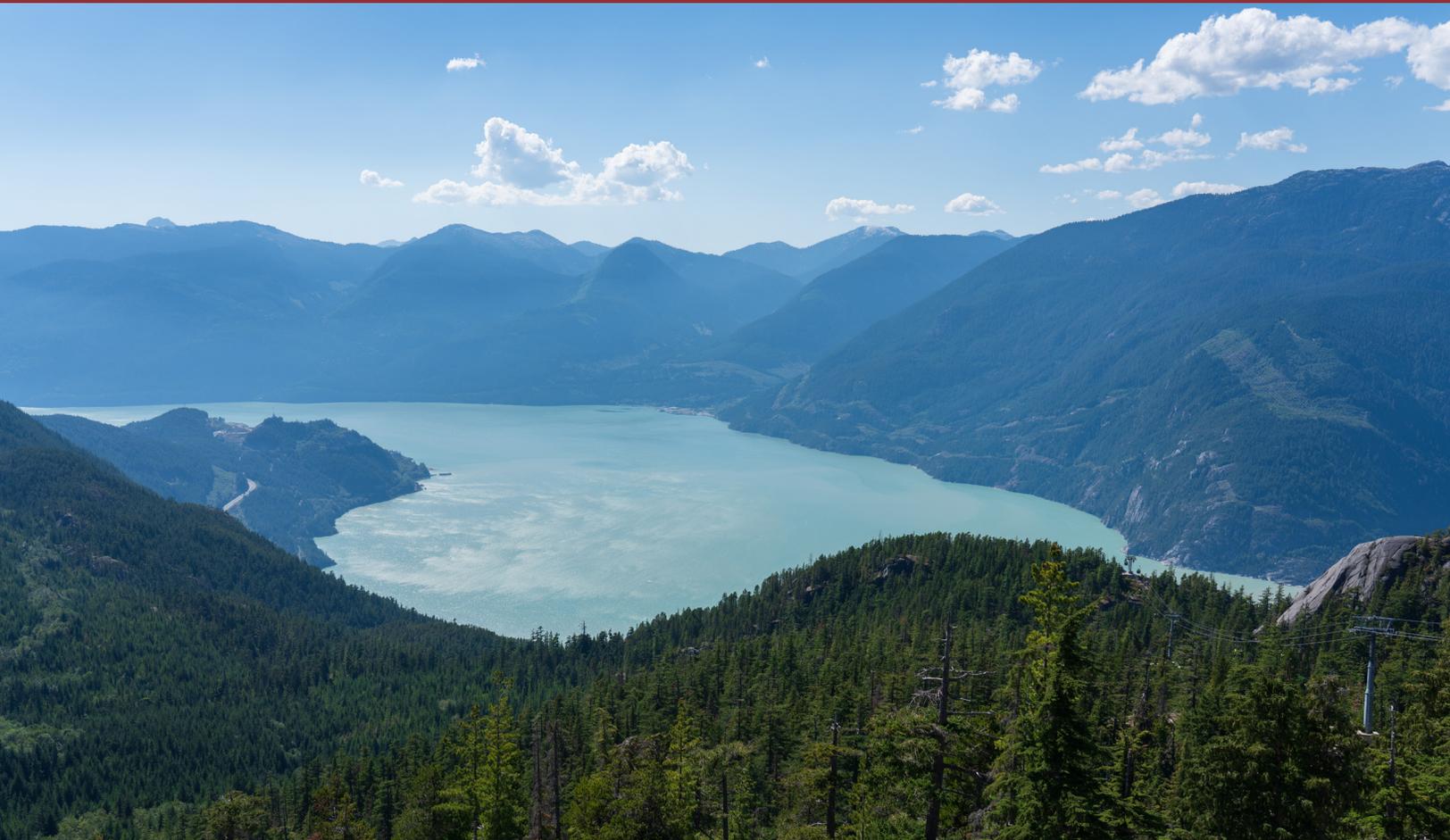
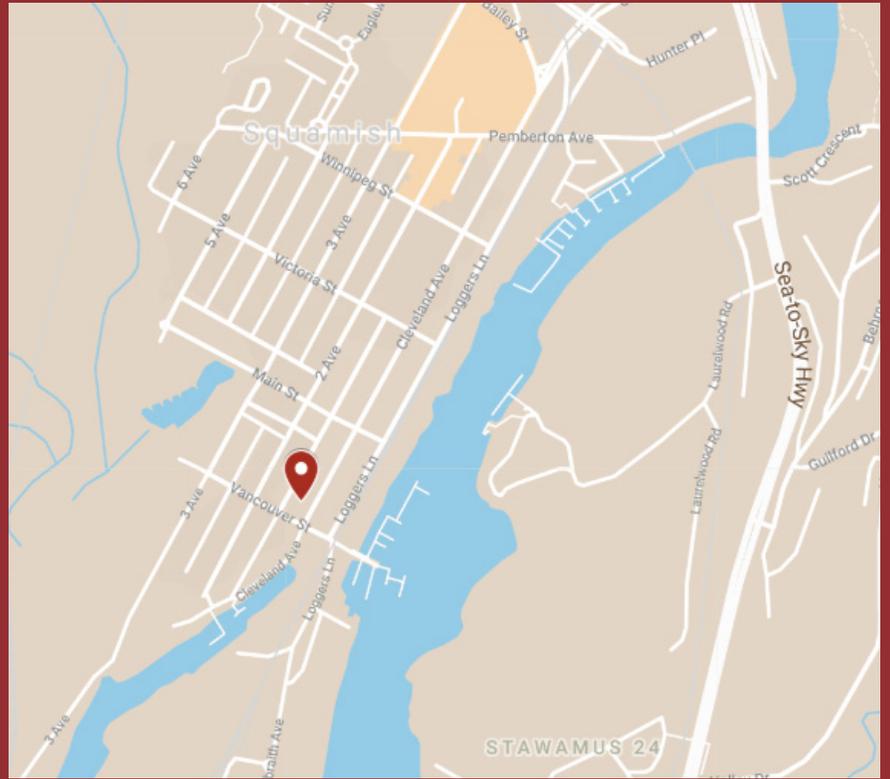
GARIBALDI ROOM

Private and spacious room located next to our restaurant. Used for buffet service, lounge seating and decoration storage for the evening before the event.

LOCATION

Howe Sound Inn & Brewing Company is located in downtown Squamish, British Columbia, the heart of Sea to Sky Country.

Squamish is recognised as the outdoor recreation capital of Canada. It is home to countless mountain biking trails, climbing routes, unbeatable wind surfing and hiking trails making it an exciting and unforgettable setting for your weekend.





TWENTY ROOM INN

The Howe Sound Inn is located on the second floor of our building, with twenty cozy rooms. For the weekend of your wedding you will need to reserve the entire hotel for you and your guests, with a two night minimum stay or three nights for long weekends.

We include the following for guests; full continental breakfast, free high speed WIFI, access to the sauna, daily brewery tours and room service from The Brewpub.

AVAILABLE ROOMS

Queen Day Bed, queen size bed & a twin size day bed (16)

Double Room, two double sized beds (2)

Corner Room, queen sized bed (2)

Pet friendly rooms and a handicap option are available.

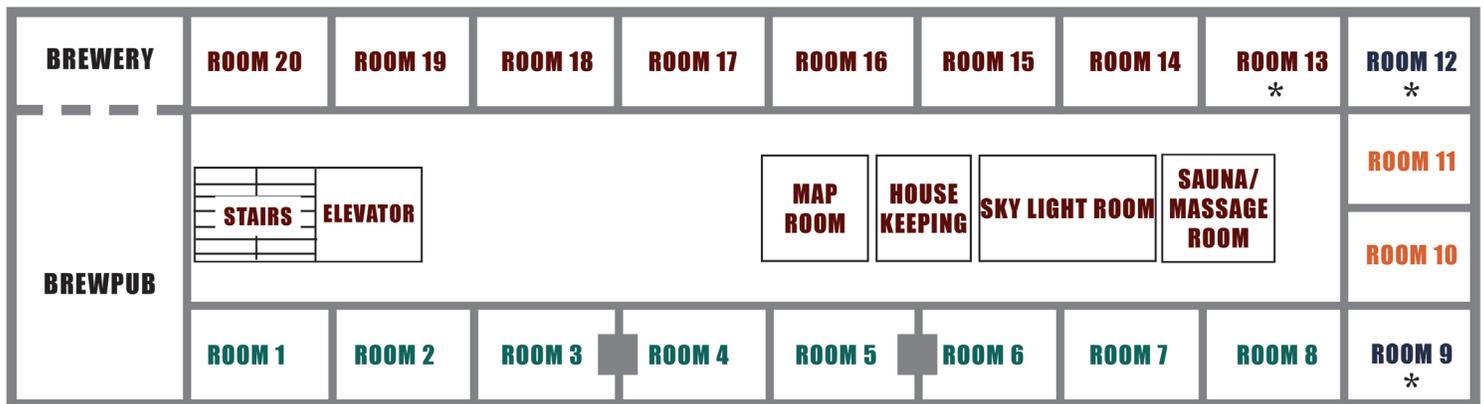
BOOKING FOR YOUR GUESTS

With the confirmation of your booking we will reserve all twenty rooms at the current seasonal rate for two nights with the credit card provided. The bridal couple's hotel room will be charged with the booking, the remaining rooms will be held with the card.

A unique booking code will be provided to you to pass onto your guests that you wish to stay at the Inn. Guests can then contact our front desk to arrange their booking, and there we will take their credit card details.

Please be aware that any rooms not taken by the wedding guests will be the responsibility of the hosts, as we cannot sell rooms to other guests when we are hosting a wedding due to noise.

HOTEL MAP



NOISIER END OF THE BUILDING

QUIETER END OF THE BUILDING

ROOMS 1-9

Views of The Chief
Queen sized bed with twin size day bed
Room 3 & 4 and 5 & 6 are adjoining

ROOMS 13 -20

Views of The Tantalus Range
Queen sized bed & twin size day bed
*Pet friendly room

ROOMS 10 & 11

No view
Two double sized beds

ROOMS 9 & 12

No view
Two double sized beds
*Pet friendly room
Room 12 is disability friendly

DINNER BUFFET OPTIONS

Our chefs will prepare a delicious buffet which you and your guests are sure to remember. Choose from a selection of six buffet menu's for the perfect menu that caters to your guests prefereneces.

Buffet prices are per person, and are subject to 5% tax and 18% gratiutiy.

Dinner Buffet A **\$46**

Spent grain dinner rolls
Mixed greens with sherry
vinaigrette
Basmati rice pilaf
Seasonal vegetables
Grilled IPA chicken breast &
mushroom ragout
Pan seared Salmon with
lemon caper sauce
Assorted desserts
Fruit Platter
Coffee/Tea Service

Dinner Buffet B **\$54**

Spent grain dinner rolls
Mixed green salad with sherry
vinaigrette, Ceasar salad &
spinach salad with lemon vinageratte
Roasted potatoes
Seasonal vegetables
Pasta prima vera
Pan Seared Salmon with
lemon caper sauce
Carved Baron of Beef with
Rail Ale Jus
Cheese platter
Fruit platter
Assorted desserts
Coffee/Tea Service



Dinner Buffet C
\$57

Spent grain dinner rolls
Mixed green salad with sherry
vinaigrette & spinach salad with
lemon vinaigrette
Roasted potatoes
Seasonal vegetables
Pan Seared Salmon with
lemon caper sauce
Grilled IPA Chicken Breast with
mushroom ragout
Carved Baron of Beef with
Rail Ale Jus
Cheese platter
Fruit platter
Assorted desserts
Coffee/Tea Service

Dinner Buffet D
\$63

Spent grain dinner rolls
Mixed green salad with sherry
vinaigrette, Cesar salad &
spinach salad with lemon vinaigrette
Roasted potatoes
Seasonal vegetables
Vegeterian pasta prima vera
Pan Seared Salmon with
lemon caper sauce
Grilled IPA Chicken Breast
with mushroom ragout
Carved Prime Rib
Fruit platter
Assorted desserts
Coffee/Tea Service

Dinner Buffet E
\$50

Spent grain dinner rolls
Mixed green salad with sherry
vinaigrette & Cesar salad
Mashed potatoes
Seasonal vegetables
Carved Prime Rib with Rail Ale Jus
Fruit platter
Assorted desserts
Coffee/Tea Service

Dinner Buffet F
\$38

Spent grain dinner rolls
Mixed green salad with sherry
vinaigrette & Cesar salad
Roasted potatoes
Seasonal vegetables
Carved Baron of Beef
with Rail Ale Jus
Fruit platter
Assorted desserts
Coffee/Tea Service

PLATTERS

Ideal for cocktail hour, prices are based on per person

Trio of Dips with flatbread \$4

Mini poutines \$3

Fruit platter \$4

Assorted cheese platter \$6

Crudites platter with
ranch dressing \$4

Antipasto plate \$5

Meat with pickles,
olives & mustard \$7

Veggie \$14, Chicken, prawn or beef
skewers \$20

CANAPES

Prices are based on per doz. pieces

Tomato bruschetta on crostini \$12

Whitecap poached prawns &
cocktail sauce \$14

Beer braised meatballs \$15

Cod fritters \$15

Panko prawns \$15

Spinach & feta filo parcels \$15

Stuffed mushrooms \$15

Bacon wrapped water chestnuts \$15

Sausage rolls \$18

Tomato bruschetta on endive \$18

Chipolte pulled pork or smoked
trout on endive \$18

Cheese brioche sandwich \$18

Marinated prawn skewers \$18

Baked brie \$20

Bacon wrapped smoked oysters \$28
Oysters, fresh or baked \$32

ASSORTED DESSERT BUFFET

This set up, as pictured, is included in the buffet pricing. The actual selection may vary as our pastry chef will design the dessert menu based on your guests.



AWARD WINNING ALES & LAGERS

For your event we offer special pricing on our beers by providing keg prices, however unlike a usual keg sale we have eight different of our own craft beers on tap, direct from the brewery to you.

20L Keg (40 x 20oz pints or 56 x 12oz glasses) \$300

30L Keg (60 x 20oz pints or 88 x 12oz glasses) \$350

50L Keg (100 x 20oz pints or 146 x 12oz glasses) \$600

DRINK LIST

Our taplist features a rotating selection of styles in ales, lagers and stouts brewed in house. As well as this we have an extensive wine and liquor list which is subject to change, so please ask if you wish to see the full current list.

FEES

Labour - \$15 per hour for eight hours, with a minimum of three employees

Corkage Fee - \$18 per bottle

All sales are subject to applicable taxes and 18% gratuity.

CONTACT INFORMATION

DANA BOSSANYI Catering Manager, Food & Beverage Manager

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Please contact us for more information, we would be happy to answer any questions or set up a tour of our venue.



WELCOME TO
SEA TO SKY
COUNTRY

The graphic for Sea to Sky Country features a stylized landscape with green trees and a winding road. The text "WELCOME TO SEA TO SKY COUNTRY" is overlaid on the graphic in a bold, white, sans-serif font. "SEA TO SKY" is the largest and most prominent text, with "WELCOME TO" above it and "COUNTRY" below it.