

**Thank you for your interest in
Cheakamus Centre!**

Wedding Information Package

- **Wedding Flatsheets**
- **Preliminary Information**
 - **Driving Directions**
 - **Site Maps**
- **Accommodation Packages**
 - **Sample Menus**
 - **FAQ**

CHEAKAMUS
CENTRE

nature is in session

CHEAKAMUS CENTRE

nature is in session



Weddings at Cheakamus Centre

The Experience

Cheakamus Centre provides the ideal natural setting to begin your happily ever after. Whether you are looking for a modern indoor venue or a majestic outdoor backdrop, you will find what you are looking for on our extensive 165 hectares ecological reserve. Just imagine the wide variety of beautiful photo opportunities, along forested pathways in an old growth forest with 1000 year old cedar trees, extensive salmon spawning channels, varied foliage and majestic wintering Bald Eagles. Pose for dramatic photos in front of our Coast Salish longhouse, or interact with our resident goats in our hobby farm. The inspirational natural décor and local seasonal cuisine will set the stage for a magical day. Throughout the planning process, our experienced staff will accompany you to ensure your wedding is both memorable and relaxing. Interested in making your wedding a weekend affair? Ask us about our cozy rustic shared cabins.

The Venue

The award-winning [LEED® Platinum certified BlueShore Environmental Learning Centre \(ELC\) venue](#) is located in the heart of the Cheakamus Centre campus. The sustainable raised floor building with a forest setting elevates guests to the magic of the forest canopy. Sweeping views and large reclaimed timber beams create a dramatic venue for indoor and outdoor weddings for up to 200 people. Whether under a serene covered amphitheater or amongst towering cedars, Cheakamus Centre provides the perfect venue for starting your forever. We are located less than a one-hour drive from Vancouver and only 30 minutes from world-renowned Whistler resort. This building holds many accolades, including: Canadian Architects Award of Merit; Wood WORKS, BC award for innovative wood design, Holcim Award for Sustainable Construction, LEED® Platinum certified, and winner for Best Reception Venue at the 2018 Professional BC Wedding Awards.

The Food

At Cheakamus Centre, we believe in good food that promotes social and environmental responsibility. We care about the entire food cycle from soil to table to soil. Our seasonal menus are created using sustainable and locally sourced products as much as possible. We are committed to delivering the best food we can to ensure that our guests are healthy, happy and energized! Our team is dedicated to ensuring that every aspect of your wedding exceeds your expectations. With full-service catering our culinary team is committed to serving nutritious, delicious and flavorful meals. We are dedicated to the pursuit of zero waste and environmental stewardship with proceeds of your wedding going towards educating future generations through our environmental, leadership and indigenous programs for children and youth.



CHEAKAMUS CENTRE

nature is in session



Venue Rental Inclusive Of:

- 15-hour rental window on event day
- Ample parking
- Exclusive use of the interior & exterior venue
- Choice of 3 outdoor ceremony sites near the venue
- Wooden arch & signing table + chair for ceremony
- Complimentary rehearsal time
- Access to outdoor ceremony chairs, if required
- Wooden podium
- Bridal change room, storage room, and/or children's area
- Banquet tables & chairs
- White China dinner & side plates
- Silver cutlery
- Service table linens (black)
- Event Manager to oversee all venue details



Seasonal Venue Rates:

May-June: Inclusive, for \$3,500 per day (12-15 hours)

July-September: Inclusive, for \$4,000 per day (12-15 hours)

***October-April:** Inclusive, for \$3,000 per day (12-15 hours)

**ask us about our fall & winter wedding promotional packages*

Starting Costs:

Buffet dinner menu pricing starting at \$38 per person

Bar pricing starting at \$5.25 per drink

Ballpark event pricing for 100 guests: \$17,000 - \$22,000

**Pricing not inclusive of tax and service charges*



Amanda Woida

Wedding and Banquet Manager

604.898.8409

amanda@cheakamuscentre.ca

Proceeds from facility rentals help support our environmental, leadership and indigenous programs for children and youth.

Contact us to book your site tour today!



CHEAKAMUS CENTRE

nature is in session



Exclusive Fall & Winter Wedding Promotion

Autumn is a season of romance, with colours so irresistibly enchanting it's hard not to fall in love. Cheakamus Centre provides you with a perfect ceremony location to begin your happily ever after. Our incredible, award-winning [LEED® Platinum certified BlueShore Environmental Learning Centre \(ELC\) Venue](#) is intimate yet spacious, offering plenty of opportunities for you to create the most picturesque autumn wedding.

The winter makes for one of the most magical and romantic seasons of the year and our outdoor covered ceremony site surrounded by the forest canopy will help inspire you in creating your very own winter wonderland.

You and your guests will be free to enjoy the incredible fall and winter wedding reception that you have always envisioned. We can also provide a list of preferred vendors to facilitate the creation of your perfect day. Book your tour today!

[Click here](#) to download our wedding informational package.

Book your wedding between the months of October - March and your venue rental will include this promotional package:

- Campfire lit and ready to go when guests arrive for the ceremony
- Hot chocolate & marshmallows or hot apple cider & cinnamon sticks station set-up for your guest's arrival
- Four French oak wine barrels available for your indoor reception
- Festive indoor string lights set-up and ready for your reception
- Projector and screen
- *Select variety of wooden décor options
- *Complimentary venue rental for set-up the evening prior to your wedding
- A specially made departure gift for you and your love, representative of the uniqueness of Cheakamus Centre

**limited quantities available or subject to availability, please inquire with Event Manager*

Starting Costs:

- Buffet dinner menu pricing starting at \$38 per person
- Bar pricing starting at \$5.25 per drink
- Ballpark event pricing for 100 guests: \$17,000 - \$22,000

**Pricing not inclusive of tax and service charges*

The above promotional package offered from October - March, is part of the \$3000 daily venue rental pricing tier.



Amanda Woida
Wedding and Banquet Manager
604.898.8409
amanda@cheakamuscentre.ca

Proceeds from facility rentals help support our environmental, leadership and indigenous programs for children and youth.



www.cheakamuscentre.ca

CHEAKAMUS CENTRE

nature is in session

Congratulations on your engagement and thank you for thinking of the Cheakamus Centre for your special day!
We'd love to hear how you found out about us!

As there are many options to consider for your wedding at Cheakamus Centre, we encourage you to come for a visit with us to show you around our beautiful campus and discuss the options personally. Most of our wedding clients like to make a destination weekend for friends and family coming in from out of town. We are pleased to include accommodation, meal and activity packages for your overnight guests.

Here is a bit of information to get you started ...

- Cheakamus Centre is a beautiful nature reserve and outdoor school facility, with several venues on property that are appropriate for weddings; some rustic and some very modern.
- We also offer [rustic overnight accommodations](#). To rent our onsite accommodations, a minimum of 40 is required.
- Our accommodations are [shared cabins](#); beds are bunks with standard twin sized mattresses. Guests bring their own bedding (or for an additional charge we can provide a linen bag). As we are not set up to facilitate single bookings, all reservations must be booked through the bride & groom. Please see below for the accommodation options and corresponding pricing.
- Our newest venue and the most popular for weddings is the [LEED® Platinum BlueShore Financial Environmental Learning Centre](#). The monthly pricing structure for this building is as follows:

May-June, inclusive, for \$3500 per day (12-15 hours)

July-September, inclusive, for \$4000 per day (12-15 hours)

October-April, inclusive, for \$3000 per day (12-15 hours)

This includes the outdoor ceremony and gathering spaces beneath it. We have chairs and tables to accommodate up to 150 people, though there is potentially room for more.

- Cheakamus Centre provides full-service catering. Our [culinary team](#) is committed to serving nutritious, delicious and flavourful meals with seasonal menus created by using sustainable, local and regional products. Along with meal service, we staff and stock all bars onsite (renters may not stock their own bars). Special occasion cakes from outside vendors are permitted.
- We are pleased to customize menus based on your budget and menu preferences. Our buffet dinner menus start at \$38 per person, with the most popular choices for weddings usually landing somewhere in the \$38 - \$48 range, including some great additions. Canapé, Appetizers, Desserts or Late Night Snacks would be additional and are great add-ons!
- Our bar pricing starts at \$5.25 per drink for basic highballs, wine, and beer. Sparkling wine is charged by the bottle at an additional cost.
- As a ballpark, a typical wedding including ceremony and reception venue, catering, host bar, staffing, taxes, applicable fees, and some rentals for 100 guests usually ranges from \$17,000 - \$22,000, depending on the services that are desired. (Of course, this varies from event to event, as each wedding plan is unique).

CHEAKAMUS CENTRE

nature is in session

- We are dedicated to the pursuit of zero waste, local sourcing and environmental stewardship with proceeds of your wedding put towards educating future generations through our flagship Outdoor School programming.
 - As an Outdoor Environmental Education Centre, our vision is to be a centre of excellence for environmental learning, leadership and sustainability. In respect of our reputation and what we provide to the community, we are not a venue where guests can bring their own alcohol, food and carry on into the wee hours. We want you to have an incredible time but not to compromise what we are all about.
-

If you feel this would be the place for your friends and family to enjoy a magical weekend that you will never forget, then let's make it happen!

Amanda Woida
Wedding and Banquet Manager
Cheakamus Centre | Paradise Valley, Squamish BC
Office: 604-898-8409
amanda@cheakamuscentre.ca
www.cheakamuscentre.ca

*Proceeds from facility rentals support environmental
leadership & learning programs for children and youth*

CHEAKAMUS CENTRE

nature is in session

Prior to your site visit, please let us know a bit more about your vision for your wedding with
answers to the following questions:

Full name of individual #1: _____

Full name of individual #2: _____

#1-Contact information: Email: _____ Phone: _____

#2-Contact information: Email: _____ Phone: _____

Anticipated number of guests: _____

Potential dates:

Ceremony on site: Yes ____ No ____

Reception: Dinner ____ Hors d'oeuvres only ____

Onsite Shared Cabins (40-person minimum) (bunk beds): Maybe ____ Yes ____ No ____

Budget: _____

Comments:

CHEAKAMUS CENTRE

Cheakamus Centre
PH: 1 (604) 898-5422
www.cheakamuscentre.ca

DRIVING TO CHEAKAMUS CENTRE

Heading NORTH on #99

Drive 10km past downtown Squamish to the Alice Lake turnoff.

TURN LEFT (west) off highway 99 across from the Alice Lake turnoff on to Squamish Valley Road.

KEEP RIGHT over CN Rail tracks past Cheekye, over bridge and take the right fork on the Paradise Valley Road.

CHEAKAMUS CENTRE NORTH

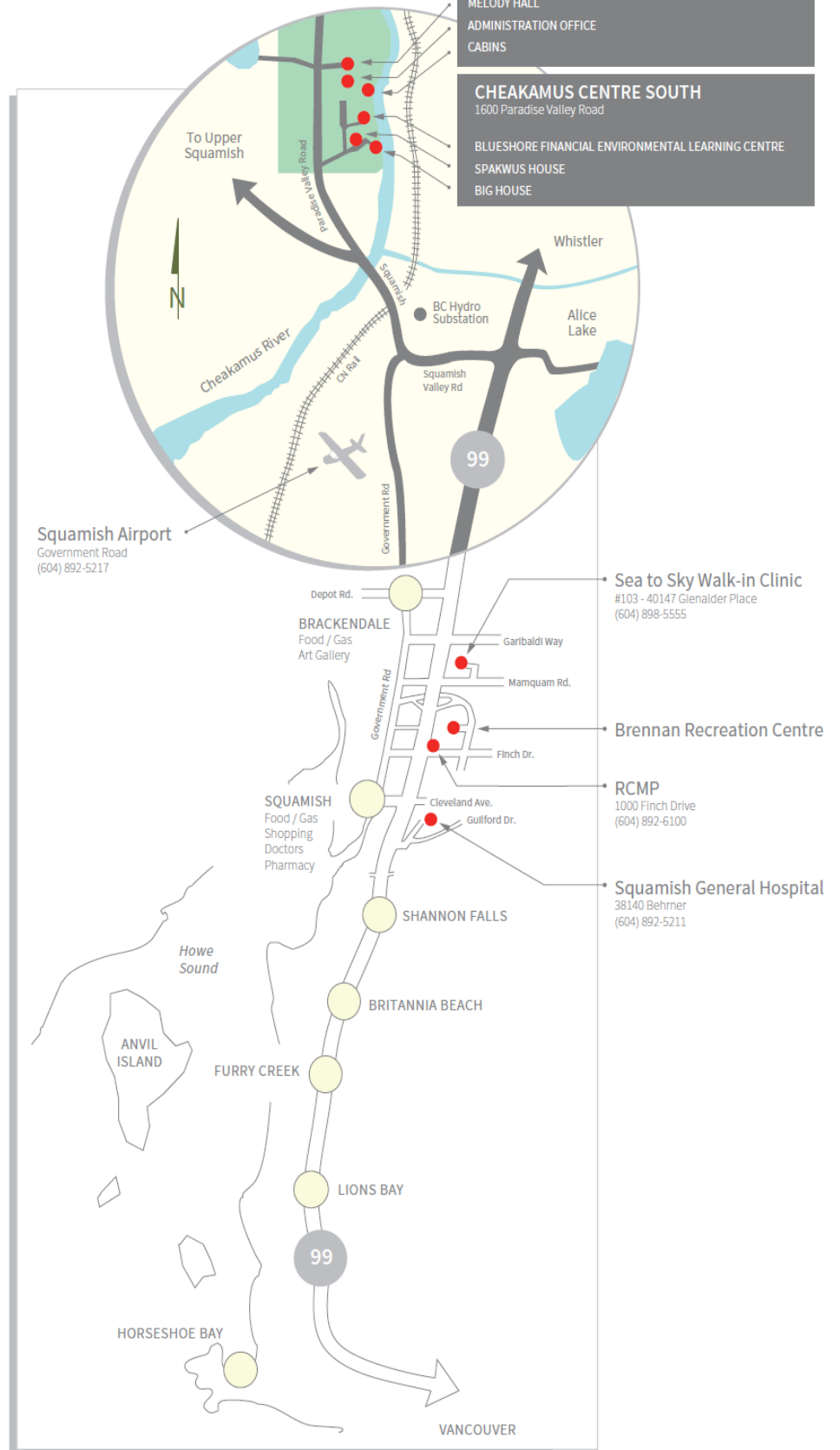
2170 Paradise Valley Road

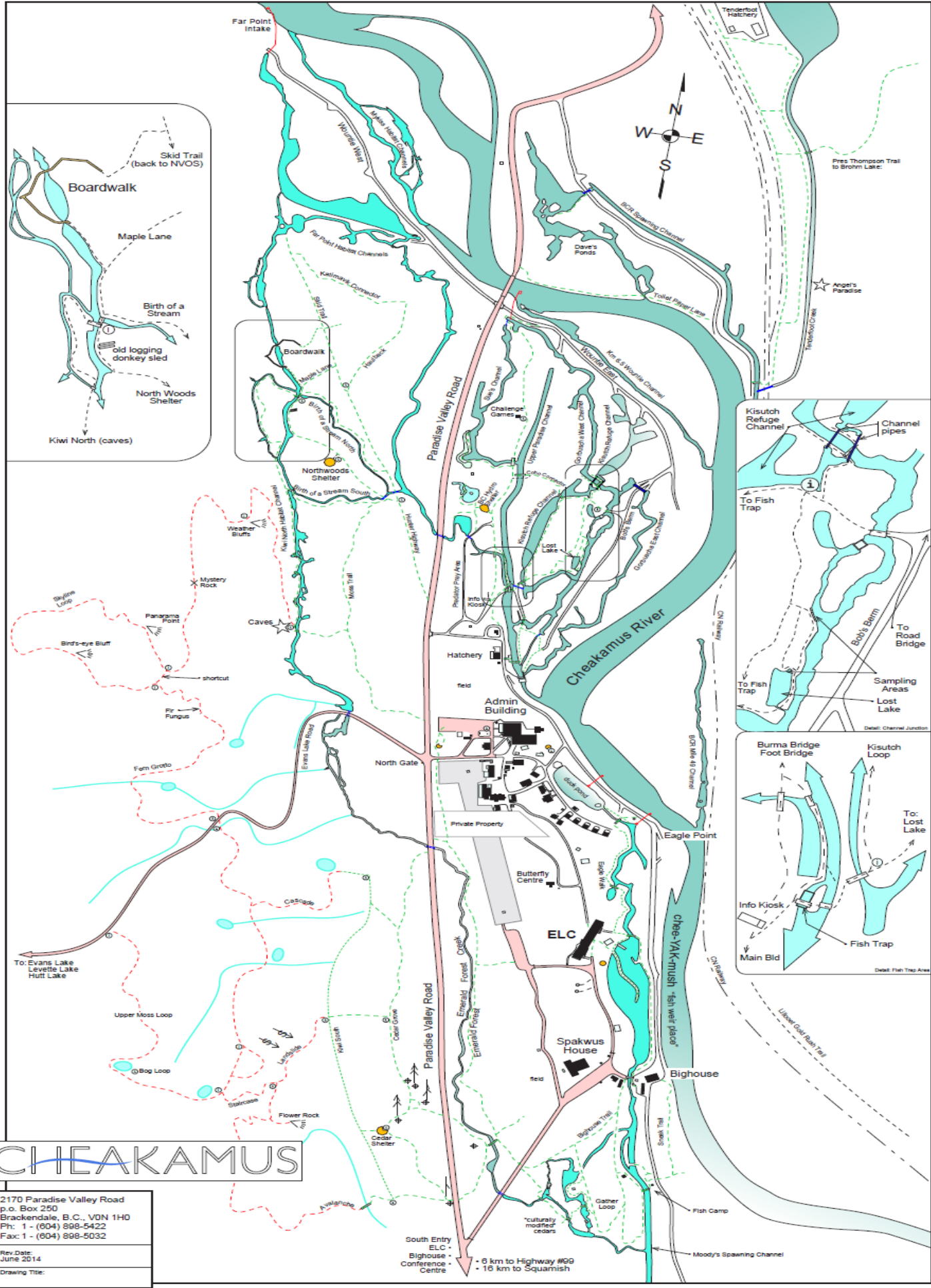
MELODY HALL
ADMINISTRATION OFFICE
CABINS

CHEAKAMUS CENTRE SOUTH

1600 Paradise Valley Road

BLUESHORE FINANCIAL ENVIRONMENTAL LEARNING CENTRE
SPAKWUS HOUSE
BIG HOUSE





Accommodation Options

Option 1: Weekend Accommodation Package

A full weekend meal and accommodation package (Fri pm – Sun am) is available for \$175.00 per person + applicable taxes.

Estimated Cost Breakdown for Weekend Accommodation Package			
Item	Price	# of Guests	Total
<i><u>Includes:</u></i>			
2 night's accommodation	\$ 175.00	1	\$175.00
3 meals (Friday dinner / Saturday breakfast / Sunday brunch)			
Facility fee			
Subtotal			\$175.00
5% GST			\$8.75
Total per person			\$183.75
Total for 40 people (minimum)			\$7350.00

Estimated Cost Per Person with Linen Rental	
Subtotal	\$175.00
Linen Bag Rental	\$15.00
New Subtotal	\$190.00
5% GST	\$9.50
10% Hotel Tax	\$7.50
Total per person	\$207.00

Option 2: I-Night Accommodation Package

A one-night stay on Saturday night and brunch on Sunday morning is available for \$85.00 per person + applicable taxes.

Estimated Cost Breakdown for I-Night Accommodation Package			
Item	Price	# of Guests	Total
<i><u>Includes:</u></i>			
1-night accommodation	\$ 85.00	1	\$85.00
1 meal (Sunday brunch)			
Facility fee			
Subtotal			\$85.00
5% GST			\$4.25
Total per person			\$89.25
Total for 40 people (minimum)			\$3570.00

Estimated Cost Per Person with Linen Rental	
Subtotal	\$85.00
Linen Bag Rental	\$15.00
New Subtotal	\$100.00
5% GST	\$5.00

CHEAKAMUS CENTRE

nature is in session

10% Hotel Tax	\$4.50
Total per person	\$109.50

Off-site Guest Meals

Should a guest staying off-site wish to participate in on-site meals catered by Cheakamus Centre, there will be a fee of \$25.00 per meal per person applied to the final estimate.

Estimated Cost Breakdown for Off-site Guest Meals			
Item	Price	# of Guests	Total
<i>Includes:</i>			
Off-site meal	\$ 25.00	1	\$25.00
Subtotal			\$25.00
18% Service Charge			\$4.50
5% GST			\$1.48
Total per person			\$30.98

Accommodation Meal Menus

Pizza Dinner – Friday

Served from 6:00-7:00pm

Assorted House-made Pizzas

Seasonal Green Salad

Served with side dressings

Assorted dessert bars

Hot Breakfast – Saturday

Served from 8:00-9:00am

Dry Cereals

Served with milk and a non-dairy substitute

Sliced Fruit Platter

Homemade Pancakes

Turkey Sausage

Coffee, Tea, Water & Fruit Juices

Hot Brunch – Sunday

Served in the ELC Main Dining Hall from 10:00-11:00am

Oatmeal

Served with brown sugar raisins, whipped cream, & berry compote

Plain Greek Style Yogurt & Fresh Fruit Platter

Slice breads and bagels served with butter, preserves, & cream cheese

Waffles

Traditional Eggs Benedict

Hash Browns

Bacon

Turkey Sausage

Coffee, Tea, Water & Fruit Juices

Passed Canapés

Minimum of 4 dozen per selection of Canapé

\$12 per dozen

(V, GF) Cherry Tomato and Baby Bocconcini Skewers with balsamic & olive oil marinade

(Vg) Vegetable Samosa with a mango chutney drizzle

(Vg, GF) Salad Rolls with seasoned Julienne vegetables in rice paper wrap, with toasted sunflower seed-miso dipping sauce

Croque-monsieur

Bite sized open faced sandwich, on toast, using house raised and cured ham with gruyere cheese grilled and garnished with house dried cherry tomato and herbs

\$15 per dozen

Savory Puff Pastry Rolls

Pork Roll house-raised ground pork filling, served with a hot mustard aioli

Salmon Roll flaked sockeye salmon filling, served with caper aioli

Veggie Roll ground round and mushroom Mornay filling, served with red pepper aioli

Pulled Pork Slider house-raised smoked pork, braised and pulled, served with slaw on home-made focaccia dough slider buns

(GF) Seafood Endive scallop and prawn salad served on Belgian endive, garnished with red pepper brunoise and fresh dill

(Vg, GF) Crispy Roll rice noodle, julienne vegetables, and mushroom in a sweet chili lime dressing wrapped in rice paper and fried crispy! Served warm with cilantro chimichurri dipping sauce.

Appetizer Buffet

(GF) Chilled Seafood Platter

Fennel steamed clams, Tamari glazed mussels, citrus poached prawns, steamed crab legs, and house-smoked mackerel, served with seafood and tartar dipping sauces.

(Minimum of 2 orders required – \$150 per order – serves 75 total)

Charcuterie & Cheese Platter

Import & domestic cheeses and cured meats, served with bread sticks & crostini

(\$77.00 – serves 25)

(V) Mediterranean Platter

Spanakopita, vegetarian Borek, dolmades, marinated olives, & pita, served with an assortment of dips

(\$52.00 – serves 25)

(GF) Smoked Salmon Platter

House-smoked and peppered salmon belly, house-cured gravlax, smoked maple-cured salmon loin, served with dilled salmon cream cheese. Garnished with shaved red onion, fried capers and lemon wedges.

(\$72.00 – serves 25)

(V, GF) Colorful Vegetable Crudités Platter

With honey-lime yogurt or ranch dressing

(\$47.00 - serves 25)

Dessert Buffet

All dessert buffets are served with –

Assorted Sliced Fruit Platter

Please choose from three of the following –

\$5.00 per person

Mini Lemon Tarts

Mini Mixed Berry Tarts

Mini Pumpkin Tart

Vegan Pumpkin Bar

Chocolate Brownie Bar

Cinnamon Bannock

Baklava honey and ricotta with ground pumpkin seed

Add additional dessert for an extra \$2.00 per person

Late Night Snacks

Served no later than 10:00pm

Assorted Pizzas

Cheese, Vegetarian, & Meat

\$8.00 per person

Sliders

Choose from either Ham & Cheese or Pulled Pork

\$9.00 per person

(GF) Baked Russet Potatoes

Served with butter, sour cream, chives and bacon bits.

\$5.00 per person

(GF) Poutine Bar

Baked wedge fries in a cup, with cheese curds and gravy on the side.

\$9.00 per person

Build Your Own Swedish Meatball Sub

Small meatballs in a sweet and sour sauce, served with small rolls, pickles, shredded lettuce, grated Swiss cheese and hot mustard on the side

\$9.00 per person

CHEAKAMUS CENTRE

nature is in session

Creek Dinner Buffet: \$38.00

Breads ~ Choice of one:

(Vg) Assorted Dinner Rolls

served with side butter (vegan option available)

Or

(Vg) Baguette

served with side butter (vegan option available)

Upgrade to our homemade Focaccia or garlic naan bread for an additional \$1.00 per person

Add any additional Bread for an extra \$1.00 per person

(V, GF) Green Salads ~ Choice of one:

Baby Spinach & Kale

Combination of baby spinach, shredded kale and herbs, garnished with mandarin orange and dried berries.

Or

Spring Mix

Baby greens, radicchio, cherry tomatoes, cucumber, & sprouts

All salads are garnished with toasted seeds & served with ranch dressing, in addition to your choice of two seasonal house dressings.

(GF) Vinaigrette salad dressing options: mixed berry, maple dijon, wasabi, sesame soy, citrus, & balsamic.

**Power up any salad with Julienne garden mix for an extra \$1.00 per person
(contains celery, red and green peppers, zucchini, carrots and daikon radish)**

Add any additional Green Salad above for an extra \$2.00 per person

Composite Salads ~ Choice of one:

Traditional Caesar Salad

Romaine lettuce, parmesan cheese & croutons, with side bacon and fried capers. Served with traditional house-made creamy dressing (*contains anchovy*).

Or

(Vg, GF) German Potato Salad

*(You may substitute for a Traditional Potato Salad *not vegan)*

New potatoes steamed and marinated overnight. Served with olive oil, grainy dijon, green onion, red wine vinegar, & bacon bits (*may be removed for vegan option*). No mayo here...

Or

CHEAKAMUS CENTRE

nature is in session

(GF) Beef & Noodle Salad

Chilled rice noodles dressed in a spicy sesame rice wine vinegar dressing, served with thinly sliced roast beef, julienne pickled veg, fresh green onion, cilantro, and lime.

Or

Chilled Chow-Mein Salad

Shredded roast pork, sautéed mushrooms, Julienne carrot, bell pepper and bok-choy, ginger soy dressing.

Add roasted chicken, house smoked salmon, or grilled chorizo for an extra \$1.50 per person

Add any additional Composite Salad above for an extra \$2.50 per person

Main Course Hot Entrée ~ Choice of one:

(V) Vegetarian Lasagna

Grilled vegetables, house-made lemon ricotta, spinach, blended Italian cheeses, tomato compote, & fresh herbs

Or

(V, GF) Wild Mushroom Risotto

Caramelized shallots, white wine Italian short grained Arborio rice, cooked in vegetable stock with wild mushrooms and finished with shredded parmesan cheese and fresh herbs

Or

(V) Mediterranean Stuffed Pasta

Bite-sized vegetarian-stuffed pastas combined with grilled peppers, artichokes, zucchini, and mushrooms, tossed in olive oil & white wine sauce, with roast garlic and lemon zest. Garnished with fresh herbs, cherry tomatoes, black olives, & parmesan cheese.

Or

(V) Stuffed Zucchini

Halved zucchinis hollowed and stuffed, with mushrooms and ground-round, bound with Mornay sauce.

Add any additional Hot Entrée above for an extra \$4.00 per person

Side ~ Choice of one:

(Vg, GF) Steamed Vegetable Medley

Fresh steamed veggies, tossed with kosher salt and cracked black pepper in olive oil
(Selection based on market availability)

Or

CHEAKAMUS CENTRE

nature is in session

(V, GF) Roasted Vegetables

Roasted veggies seasoned with kosher salt, spices and cracked pepper, tossed in maple butter or herbed olive oil.

(Selection based on market availability)

Or

(Vg, GF) Steamed Nugget Potatoes

Baby steamed potatoes tossed with fresh herbs, kosher salt, & cracked black pepper in olive oil

Or

(V, GF) Mashed Potatoes

Steamed Yukon gold potatoes whipped with butter and cream, finished with chives

(vegan option available)

Or

(V, GF) Potato Gratin

Sliced Yukon gold potatoes baked in a chive cream sauce and finished with parmesan and mozzarella cheese.

Or

Seven Grain Rice Pilaf *(with fresh herbs & lemon)*

Wheat berry, quinoa wild rice, basmati rice, pearl rice, barley and spelt, cooked in vegetable stock with sautéed onion, and garlic.

Add roasted garlic, truffle oil, bacon, or saffron for an extra .50\$ per person

Add any additional **Side** above for an extra \$3.00 per person

Main Course Protein ~ *Choice of one:*

(GF) Maple Glazed Salmon

Center-cut salmon loin glazed with maple syrup and butter, baked and finished with cracked pepper. Garnished with lemon and green onions.

Or

(GF) Roasted Jerk Chicken (spicy) or (GF) Lemon Herb Chicken

9cut bone-in, roasted for crispy skin and succulent pieces of white and dark meat

Or

(GF) Roast Pork Loin

Boneless roast, spiked with garlic cloves, rubbed with house-five spices, dry cured, slow roasted and finished with sweet chili glaze

Or

(GF) Roast Beef Carvery Station

AAA local sourced (100 mile), dry spice rub, slow roasted and served at a carving station with beef jus, mustards, & horseradish

*(Discuss grain-fed & other options from local herds, through our specialty supplier, with Chef*additional charge)*

CHEAKAMUS CENTRE

nature is in session

Upgrade to the Prime Rib Cut for \$5.00 per person, or the Striploin Cut for \$7.00 per person.

Or

Roast Turkey Breast

Boneless turkey breast brined and seasoned with dry herb rub, roasted and sliced. Served with stuffing, thyme, white wine mushroom sauce and cranberry marmalade.

Or

(GF) Baked Banquet Ham Carvery Station

Whole bone-in ham, slow roasted with honey and grainy Dijon. Served with grainy and hot Dijon mustards, apple sauce, and pan jus.

Or

(V) Vegetable Wellington

Sautéed spinach and shallots, wild mushrooms and veggie-ground-round, bound with béchamel, wrapped in crepes and baked en-crust in puff pastry

Upgrade to a Carvery Station for \$150.00 flat rate, for the Roast Pork or Roast Turkey.

Add sauce (GF available) for an additional .50\$. **Discuss available options with Chef.*

Add any additional Protein above for an extra \$6.00 per person

Dessert Buffet

*Available upon request

Add for an extra \$5.00 per person

Coffee & Premium Tea Service

Add continuous service for an extra \$2.00 per person
(always estimated and billed at 75% of guest count)

Above prices are per person and subject to 18% service charge and 5% GST

V = Vegetarian

GF = Gluten Free

Vg = Vegan

CHEAKAMUS CENTRE

nature is in session

Creek Dinner Family Style: \$38.00

(Only available for guest sizes of 80 people or less)

Breads ~ Choice of one:

(Vg) Assorted Dinner Rolls

served with side butter (vegan option available)

Or

(Vg) Baguette

served with side butter (vegan option available)

Upgrade to our homemade Focaccia or garlic naan bread for an additional \$1.00 per person

Add any additional Bread for an extra \$1.00 per person

(V, GF) Green Salads ~ Choice of one:

Baby Spinach & Kale

Combination of baby spinach, shredded kale and herbs, garnished with mandarin orange and dried berries.

Or

Spring Mix

Baby greens, radicchio, cherry tomatoes, cucumber, & sprouts

All salads are garnished with toasted seeds, and served tossed with chosen dressing.

(GF) Vinaigrette salad dressing options: mixed berry, maple dijon, wasabi, sesame soy, citrus, & balsamic.

**Power up any salad with Julienne garden mix for an extra \$1.00 per person
(contains celery, red and green peppers, zucchini, carrots and daikon radish)**

Add any additional Green Salad above for an extra \$2.00 per person

Composite Salads ~ Choice of one:

Traditional Caesar Salad

Romaine lettuce, parmesan cheese & croutons, with side bacon and fried capers. Served with traditional house-made creamy dressing (*contains anchovy*).

Or

(Vg, GF) German Potato Salad

*(You may substitute for a Traditional Potato Salad *not vegan)*

New potatoes steamed and marinated overnight. Served with olive oil, grainy dijon, green onion, red wine vinegar, & bacon bits (*may be removed for vegan option*). No mayo here...

CHEAKAMUS CENTRE

nature is in session

Or

(GF) Beef & Noodle Salad

Chilled rice noodles dressed in a spicy sesame rice wine vinegar dressing, served with thinly sliced roast beef, julienne pickled veg, fresh green onion, cilantro, and lime.

Or

Chilled Chow-Mein Salad

Shredded roast pork, sautéed mushrooms, julienne carrot, bell pepper and bok-choy, ginger soy dressing.

Add roasted chicken, house smoked salmon, or grilled chorizo for an extra \$1.50 per person

Add any additional Composite Salad above for an extra \$2.50 per person

Main Course Hot Entrée ~ Choice of one:

(V) Vegetarian Lasagna

Grilled vegetables, house-made lemon ricotta, spinach, blended Italian cheeses, tomato compote, & fresh herbs

Or

(V, GF) Wild Mushroom Risotto

Caramelized shallots, white wine Italian short grained Arborio rice, cooked in vegetable stock with wild mushrooms and finished with shredded parmesan cheese and fresh herbs

Or

(V) Mediterranean Stuffed Pasta

Bite-sized vegetarian-stuffed pastas combined with grilled peppers, artichokes, zucchini, and mushrooms, tossed in olive oil & white wine sauce, with roast garlic and lemon zest. Garnished with fresh herbs, cherry tomatoes, black olives, & parmesan cheese.

Or

(V) Stuffed Zucchini

Halved zucchinis hollowed and stuffed, with mushrooms and ground-round, bound with Mornay sauce.

Add any additional Hot Entrée above for an extra \$4.00 per person

Side ~ Choice of one:

(Vg, GF) Steamed Vegetable Medley

Fresh steamed veggies, tossed with kosher salt and cracked black pepper in olive oil

(Selection based on market availability)

CHEAKAMUS CENTRE

nature is in session

Or

(V, GF) Roasted Vegetables

Roasted veggies seasoned with kosher salt and cracked pepper, tossed

(Selection based on market availability)

Or

(Vg, GF) Steamed Nugget Potatoes

Baby steamed potatoes tossed with fresh herbs, kosher salt, & cracked black pepper in olive oil

Or

(V, GF) Mashed Potatoes

Steamed Yukon gold potatoes whipped with butter and cream, finished with chives

(vegan option available)

Or

(V, GF) Potato Gratin

Sliced Yukon gold potatoes baked in a chive cream sauce and finished with parmesan and mozzarella cheese.

Or

(Vg) Seven Grain Rice Pilaf (with fresh herbs & lemon)

Wheat berry, quinoa wild rice, basmati rice, pearl rice, barley and spelt, cooked in vegetable stock with sautéed onion, and garlic.

Add roasted garlic, truffle oil, bacon, or saffron for an extra .50\$ per person

Add any additional Side above for an extra \$3.00 per person

Main Course Protein ~ Choice of one:

(GF) Maple Cured Salmon

Whole salmon fillet portioned roasted and served on a platter on bed of shredded kale and garnished with caramelized shallots

Or

(GF) Herb Roasted Chicken

Roasted whole, cut into 8 pieces and presented on a platter with roasted fennel, carrots, and potatoes

Or

(GF) Roast Pork Loin

Sliced boneless pork loin roasted with Chinese five-spice and sweet chili glaze. Served on a bed of coleslaw and garnished with roasted apple segments.

Or

(GF) Grilled Steak

6oz Top Butt Sirloin Steaks served whole-roasted with mushrooms and fried onions.

Or

CHEAKAMUS CENTRE

nature is in session

Roast Turkey Breast

Boneless turkey breast brined and seasoned with dry herb rub, roasted and sliced. Served with stuffing, thyme, white wine mushroom sauce and cranberry marmalade.

Or

(V) Vegetable Wellington

Sautéed spinach and shallots, wild mushrooms and veggie-ground-round, bound with béchamel, wrapped in crepes and baked en-crust in puff pastry. Served sliced with roasted cauliflower.

Add **sauce (GF available)** for an additional .50\$. **Discuss available options with Chef.*

Add any additional **Protein** above for an extra \$6.00 per person

Dessert Buffet

*Available upon request

Add for an extra \$5.00 per person

Coffee & Premium Tea Service

Add continuous service for an extra \$2.00 per person
(always estimated and billed at 75% of guest count)

Above prices are per person and subject to 18% service charge and 5% GST

V = Vegetarian

GF = Gluten Free

Vg = Vegan

Family Style Meal Service Procedures

(Only available for guest sizes of 80 people or less)

- Floor plan = Long rows: Meals will be placed in bowls and platters for every 6 people. Therefore, 1 single table (3'x6') will receive 1 bowl and 1 platter for each of the courses (breads, salads & mains/sides). Please ensure that your individual tables (3'x6') have at least this many guests. If they must be less due to odd numbering, we will plan accordingly.
- Floor plan = Square tables: Meals will be placed in bowls and platters for every 8-10 people for 2 tables (6'x6') combined as a 'square'. Therefore, on tables with 2 single tables combined, each table will receive 1 bowl and 1 platter for each of the courses (breads, salads & mains/sides). Please ensure that your combined tables in a square have at least this many guests seated.

Course 1: (For example 5:45 pm)

When guests are seated, bread & butter will already be on tables for guests to enjoy.

Course 2: (For example 6:00 pm)

At the exact time of your indicated dinner time, Cheakamus Centre staff will bring bowls of salads (1 green salad & 1 composite salad) to each table, if you have ordered an additional green salad or composite salad, this will come as a 3rd bowl. After the 1st and 2nd courses are complete at around 6:25pm, Cheakamus Centre staff will begin clearing bowls and bread/butter from tables, to make room for the 3rd and final course.

Course 3: (For example 6:30 pm)

Cheakamus Centre staff will bring course 3 to each table. This will be placed on each table (see above for instructions based on table set-up) on 1 combined platter, with all of your selections listed for proteins, mains and sides. If you have selected an additional main, side or protein, the 5th item (likely the side) will be placed in a separate bowl or platter. Cheakamus Centre staff will begin clearing platters, plates and cutlery from tables at 7:00pm.

Course 4: (For example 7:00 pm – 7:15 pm)

When Cheakamus Centre staff have begun clearing platters, this is when we will begin to set out the dessert buffet, cake etc. based on your timeline and previous arrangements made.

Thank you very much and we hope you enjoy your meal!

CHEAKAMUS CENTRE

nature is in session

Cheakamus Centre Food Philosophy and Ethic

Cheakamus Centre provides healthy meals made on site from whole ingredients using the absolute minimum of prepared, commercial products, while maximizing the use of seasonal, locally sourced ingredients. Using this ethic as our guiding principal we create menus that endeavour to provide the utmost in nutrition while staying inside the restraints of individual budgets and dietary needs. Due to the seasonality of many items, we use the finest products available to us, considering best practices, carbon footprint and nutritional content. Cheakamus Centre's meals will be the optimal balance of all the above factors to ensure health, enjoyment and affordability.

Support Local

At Cheakamus Centre, we believe in good food that promotes social and environmental responsibility. We care about the entire food cycle from soil to table to soil. Locally sourced and thoughtfully prepared meals provide opportunities to come together and share conversation in a community setting. We are committed to delivering the best food we can to ensure that our students and guests are healthy, happy and energized!

Use Wholesome Ingredients

Much of the nutrition found in food is lost through excessive processing. When we purchase ingredients for Cheakamus Centre we will, whenever possible, source whole ingredients and make food from scratch, using our own garden herbs and vegetables. In this way we can have homemade meals with more nutrition, better flavor and true seasonality. We routinely make our own baked goods, salad dressings, sauces, and much more! This way we accommodate a wide range of special dietary needs, food intolerances and allergies without having to radically alter the menu, minimizing "special" servings. Sugar reduced diets, vegetarians, vegan meals, gluten free, and other food allergies are all far easier to accommodate when you use whole ingredients and are certain of their source.

Divert Waste from Landfill

By buying items in bulk we are able to limit our contribution to landfills and reduce the amount of packaging involved. Other ways we divert waste from the landfill include: composting food scraps; recycling all bottles, cans, cardboard, glass, and paper; saving food in the kitchen in reusable containers; preparing only the amount of food that is needed; and using appropriate scraps to make stock for soups and sauces, or as feed for our pigs.

Nut-Restricted Policy

Cheakamus Centre is a nut-restricted facility, which includes all meals provided by Cheakamus Centre. In addition, any snacks containing nuts or nut products provided by an individual is strictly prohibited. This also includes any skin care and hair products that may contain nuts. Failure to oblige by this no-nut policy will be subject to a facility cleaning fee charged to the contracted client's final invoice.

Wedding FAQ

1. Are we permitted to provide our own alcohol for our wedding reception?

Cheakamus Centre is a fully catered and licensed site, and as such we do not permit any alcohol to be provided. We have a wide selection of wonderful BCVQA wines and locally brewed beer.

2. Do you have a liquor license?

Yes, as a full-service catering business we provide all food and beverage onsite.

3. Can we choose our own catering company?

Cheakamus Centre provides all catering services on site, inclusive of both food and staff. Our exceptional culinary team is committed to serving nutritious, delicious, and flavorful meals prepared from scratch using the freshest local ingredients. Our talented Chef prepares selections to suit every budget and event. An exception is provided for special occasion cakes.

4. Do you allow camping onsite?

Cheakamus Centre does not have facilities to provide group camping onsite. Limited tenting space may be available as an overflow option for groups renting overnight accommodation and utilizing our meeting and catering facilities.

5. Can we bring pets?

Pets are not allowed on the property. Exceptions apply to service dogs working for individuals with disabilities.

6. What activities are available for us?

Facility rental groups have access to our vast network of walking & hiking nature trails. Each facility rental venue is equipped with its own campfire pit or shelter. Additional facility use such as our sports-field, basketball court, volleyball court, canoe pond and meeting spaces will be contingent upon the other groups booked on site during your event days. We are pleased to offer affordable Cheakamus Centre led recreation activities. No animals may be hunted on the property, nor is fishing allowed. There are public areas nearby where such activities may take place, but this property is set aside for the preservation of land and animals.

7. Can we bring candles on site?

We do not permit open flames anywhere on our property, including interior spaces; this includes lanterns, tea lights, candles, and incense.

8. Do I need an appointment to visit Cheakamus Centre?

With respect of other groups that have booked their function with us, please make an appointment with your booking manager if you wish to visit the Cheakamus Centre at any time leading up to or following your event. This is also the case for any of your vendors that wish to see the site, and please keep in mind that some notice is required in order to accommodate their requests.

9. Can you cater to special dietary needs?

Absolutely, Chef Wade and his culinary team are experienced in developing creative menus incorporating a variety of meals customized to your group. Our goal is to ensure that all guests enjoy a delicious, flavorful, and nutritious meal, regardless of their dietary restrictions. Cheakamus Centre is a nut-restricted facility, which applies to all meals that Cheakamus Centre serves.

10. Do you have private accommodations onsite?

Cheakamus Centre does not have private accommodations onsite. Should you prefer hotel accommodation options, we do have preferred rates at Sandman Hotel and the Executive Suites Hotel & Resort. When contacting them directly mention that Cheakamus Centre is host to your wedding, and depending on their existing bookings and how many rooms you should require, a preferred rate will likely be offered. These 2 hotels are approximately a 12-minute drive from Cheakamus Centre. There are also several other hotels in and around the Squamish area.

11. What type of accommodations do you have for our guests?

We offer shared Cabin accommodations. Our heated rustic cabins can accommodate up to 16 people each with 2 shared washrooms; the cabins can be divided into two spaces using the central locked door. Wheelchair accessible cabins are also available. Guests are to provide their own pillow, sleeping bag or bedding for twin sized bunk beds, towels, personal toiletries, and flashlight. Please [click here](#) for our Cabin floor plans.

12. Do you offer any type of private accommodations for the Bride and Groom for their wedding night?

In terms of the accommodations for the bride and groom, we do have our 1 first aid cabin, which is used by the programming department for their onsite nurse or first aid attendants. This cabin does have a double murphy bed, with a small kitchenette. This cabin can most definitely be requested if you are booking overnight accommodations in cabins, but cannot be guaranteed for the bride and groom, until about 1-2 weeks before your event. This is due to the fact that we will require information from our education department to ensure that they will not be using this cabin for their first aid attendants staying onsite over the weekend.

13. Do our guests who are interested in overnight accommodations book through you?

We are not licensed for transient bookings. For your overnight accommodations, we are happy to work with you to make this process as painless as possible and ensure that you have all of the tools necessary to book accommodations for all of your guests. All accommodations will be invoiced directly to you and added to your estimate of costs and once the type of accommodations and number of guests staying onsite are determined, this is added to your final invoice.

14. Do you have linens for rent?

Yes, we can rent linen for the bunk beds to you and your guests for the duration of your stay. For \$15 per person plus 5% GST and nightly hotel taxes, is a linen bag, which includes: bedding (fitted sheet, flat sheet and blanket), pillow and pillow case, and a towel.

15. Can we provide our own cake or dessert?

You are welcome to provide your own cake or dessert for your wedding, however, this cake or dessert must be ordered from a licensed vendor and cannot contain any nuts of any kind, as we are a NUT-RESTRICTED facility. We will also require the ingredients list upon arrival of the cake or dessert from the vendor.

16. Is there a cake cutting fee?

No, we are happy to cut your cake and set it on the cake table for you after your official "cutting of the cake". If you are wanting the cake plated on individual plates and distributed to guests, then there is a plating fee (we don't recommend this as there is much wastage going this way). The dessert that you are providing cannot contain any nuts, which includes any nut butters or milks etc. We are a nut-restricted facility and will not serve or allow any dessert that contains nuts.

17. Is there parking available for our guests and can cars be left overnight?

There is plenty of parking available near the ELC. If there are overnight guests staying onsite in the cabins, there is parking available at our North entrance, where our cabins are located.

18. What type of bar service can we have?

We are very flexible when it comes to your wedding reception bar service. We can customize a bar service that suits your budget. The various options are a full host bar; partial host bar (wine on tables and/or host bar for only the cocktail reception); toonie bar; full cash bar; ticket bar, where you provide your guests with drink tickets, that they in turn present to the bartender for a drink.

19. How does a toonie bar work?

The toonie bar just works like a host bar. We will serve the drinks that you have chosen (if applicable) and then we will collect a toonie from each guest before providing them a drink of their choice. We then count the toonies or cash received at the end of the night and subtract this from your final liquor invoice. We keep track of the drinks served by counting the liquor pulled before and after the event (inventory). What happens most of the time with toonie bars is that guest will purchase tickets (that we have at the bar) for a number of drinks, so guests do not need to have a pocket full of toonies. For example: A guest will purchase 5 drink tickets for a value of \$10, which will entitle them to 5 drinks, which they will need to provide us at the bar every time they would like to drink. We count these at the end of the night, with the cash and ensure that it all balances with the inventory.

20. Is there coffee and tea service offered during the reception?

Absolutely! This is added to your estimate of cost based on 75% of your guest size. This is due to the fact that not all of your guests will have a cup of coffee or tea. However, some may have 2-3 cups, if not more. So, we find calculating 75% is the best indicator of how much coffee or tea will be served. Because this is a self-serve station, this is the only way we budget for the amount of coffee or tea served.

21. Can we provide our own rental supplies?

We are happy to rent linen & glassware on your behalf from our local rental company. This saves you a lot of time and work in having to rent them, bring them to the venue, set them up, take them down & return to the rental company. However, you are welcome to provide your own linen & glassware for your head table, guest tables & service tables (with the exception of the bar, coffee station & beverage stations, as we will provide these linens), but you are in charge of setting these items up and cleaning them up. In terms of décor items, although we do have a number of items that we are able to rent to you, you are welcome to provide your own!

22. How will the set-up work if we are providing all of our own rental supplies, such as linen?

We will set up the desired floorplan and when you arrive for your set-up on either Friday or Saturday, you will set these items up. We will set aside the glassware and polished cutlery for your set-up. Your Events Manager will remove the labor hours associated with this set-up from your estimate.

23. What are our options for set-up and take-down?

You are welcome to rent the venue for a 4-hour time period the evening before your wedding for a fee of \$200.00. The time will be determined closer to the date of your event, but will likely be from 6:00pm-10:00pm, with the 1 hour rehearsal right before, in the exterior of the ELC. If this is something that you are interested in, please let your Event Manager know so a hold can be placed on the calendar. For the take-down, you are also welcome to rent the venue for a 4-hour time frame the morning after your event from 8:00am-12:00pm, but this will be dependent on bookings that are in the calendar. If you do not wish to rent the venue for the take-down the following day, we require all items belonging to you, or what you have brought in, to be removed from the ELC by 1:00am on your event day.

24. Are there any restrictions in terms of décor etc.?

You are welcome to bring various types of flowers, lights, and décor for your wedding ceremony and reception. Decorations or décor are the responsibility of the client and are subject to approval by our Management. Any use of nails, tacks, staples, or glue on any of the walls, doors or ceiling cannot be permitted. Some tape may be allowed in certain areas, pending approval. Any cleanup of décor or decorations is the responsibility of the client and their vendors. Any items you bring in must be completely removed by the end of your venue rental period, unless prearranged with management.

25. Are there any other restrictions that we should be aware of?

There are few to note: No confetti, rice, flower petals, bird seed, etc. are not permitted, and the release of any living creatures during your ceremony must be approved by our Management well in advance of your event. No use of real candles at events are permitted, only LED/Flameless candles. Please ask Cheakamus Management for guidelines. Depending on the season and the weather, fire bans may be in place on the property. We stay in close contact at all times with the Forest Service so our information regarding bans is very up-to-date. When ban is in effect, campfires cannot be permitted. It is also possible that we set our own fire ban, if we feel this is necessary, as per our covenant with the Nature Conservancy of Canada. All visitors are required to walk on marked trails only. Please leave the forest undisturbed. There are many fantastic locations for photography but you must remain in designated areas & on marked trails.

26. When is last call?

Last call is 11:30pm–12:00am on your event day. The bar will be promptly closed at 12:00am and no liquor is served beyond that point. We ask that guests depart at 12:30am and the only people remaining are the clean-up crew until 1:00am.

27. Is there a shuttle service or taxi service to and from Cheakamus Centre?

We are happy to provide you with a list of various transportation options for your guests to get to and from Cheakamus Centre, but we do not have this service ourselves. It is highly recommended that if transportation is required for your guests to get to and from the venue, this is pre-arranged, as calling several taxis at 1:00am is not going to be that reliable.

28. How do I book a tour and receive more information about cost and available dates? Also, what are the requirements to book the venue?

Simply complete all the Request for Proposal fields on this page, and submit. Someone will be in touch to provide you with some additional information and determine a date to visit and take a tour of our beautiful LEED platinum venue, the Environmental Learning Centre. Once you have had a tour and we are able to determine a bit more information about your wedding, we will then send you the proposal for review. Once you have had a chance to review the proposal, you are encouraged to forward along any questions that you may have. Once a decision has been made to move forward, your Event Manager will draft a contract, and following that a signed contract and deposit (equal to the cost of the venue rental; varies by month) is required from you to secure your venue and date. The only payment required after that is 75% of your final anticipated estimate, and is due 1 month prior to your event. The final invoice is sent to you after your event.

29. Are our guests permitted to take their beverages outside during the reception or with overnight accommodations?

Your guests are welcome to enjoy a beverage outside of the venue (ELC) and outside of the accommodation spaces but only in designated areas. Please ask your Events Manager for additional information pertaining to this. We do always ask that no glass is brought outside of the reception covered area, which includes cabins and trails leading to and from. It is the responsibility of you, our client, to ensure that these are rules are being properly relayed.

30. What is included in the venue rental fee and what does Cheakamus Centre provide?

A 15 hour rental window, from 10:00am to 1:00am on event day (any decorating and clean-up time is to fall within this period or additional fees will be applicable); Exclusive use of the Environmental Learning Centre Interior & Exterior on event day, including use of the outdoor ceremony site, wooden arch at that site, wooden podium, signing table and chair, the canoe pond and its lawn; 1 hr. of free ceremony rehearsal the night before your wedding day (Day and time dependent upon space & availability, but will likely take place the evening prior around 4pm or 5pm). Complimentary rehearsal time is to be determined in the week before your wedding, when our schedules are better known. If you would like to definitively secure a specific rehearsal time before then, you may do so by paying a fee to rent the space (minimum 4 hr. rental); A Bridal change room and/or children's area, in our classrooms in the ELC; Ample Parking; Nature areas for Photography; Access to outdoor ceremony chairs, maximum of 120 and set-up will be subject to additional labor and must be determined at least 60 days prior to the event; In-house chairs and 26 tables (36"x72"), seating up to 150 people (we can accommodate larger weddings, but it will be required to use other tables and chairs. This is pre-set to your floor plan – indoor use only; In-house white China dinner plates (china), white China dessert/appetizer plates and cutlery, if desired; In-house plastic cups (for outdoor use after cocktail reception), if desired. Any glass stemware will be subject to a rental fee, as noted on your estimate; In-house white China coffee cups, if desired; In-house linens (black) for bar(s), your dinner/appetizer buffet tables, and beverage stations (juice and water).

31. Do you have a sound system?

We don't have a sound system, microphone, or speakers. Usually the DJ or band provides these, unless you rent them, which many clients will do.

32. When will we have access to the ELC on our wedding day?

You have access to the ELC on the day of your wedding from 10:00am-1:00am. Last call for the bar is 11:30pm-12:00am and the bar closes at 12:00am. All guests are expected to be out of the building at 12:30am and the remaining 30 minutes is for last minute cleaning. The doors at the ELC close at 1:00am and only staff should be left in the building. There is the option of renting the facility the evening before for 4 hours for set-up, which most clients will do, and also the option to rent the venue the morning after for a 4 hour period for clean-up. But, these set up and clean-up times are dependent on the other bookings we have onsite. Please see above for a thorough explanation on this option.

33. Do you have an online virtual tour or somewhere I can view the venue in greater detail before the tour?

Yes, if you "Google" Cheakamus Centre, and stay on the Google browser page, you can "see inside" and take a guided tour around the exterior and interior of the ELC.

34. Where is the dance floor and is it permitted to have it outdoors?

There is no specific dance floor – this is determined based on your desired floor plan and can be discussed in greater detail in person while viewing the venue. Unfortunately, we cannot accommodate a dance floor or music outdoors. However, our "tree house" looking venue with floor to ceiling windows (that all open), will definitely give you the outdoor 'feel', while being surrounded by the forest canopy.

35. Should we be hiring a day of coordinator or planner?

This is entirely up to you. When booking your special day at Cheakamus Centre, your Event Manager (EM) will assist you in any venue related questions and logistics, leading up to the wedding, including on the day of the event. On the day of your arrival, whether that is to your accommodations or the venue for set-up, the EM will be onsite for the weekend of your wedding. The responsibility of our EM on the day of your wedding is to

CHEAKAMUS CENTRE

nature is in session

ensure that the venue is being managed, but also to ensure that the timeline is being followed. The EM is there if there are any discrepancies (late, early etc.), and are the go to person to discuss anything related to the logistics of your wedding. They are responsible to ensure that the staffing is on point with their tasks. Their primary focus is to ensure that everything is running smoothly and everyone is happy as can be. The EM is not part of the ceremony timing and coordinating, apart from the beginning and ending, so we are prepared with the cocktail reception to follow. Depending on the complexity of your wedding, a wedding planner or day-of coordinator that can assist you with some set-up and logistics may be beneficial for you. We do have some great vendors that we can recommend to you that are on our preferred list. It is a great way to have peace of mind, even if it is just for the set-up and take-down.

36. Since the reception hall of the ELC is upstairs, is there an elevator or lift for guests with disabilities?

Yes! We have a lift that can be accessed by key for any of your guests that should require it. This is also great for any vendors that will require it for transporting large, heavy items up and down the venue.

