

CATERING

2026 EVENTS & GROUPS



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menu

COASTAL FOREST TO SKY: GROUP DINING AT MALAHAT SKYWALK

Host your next gathering where the forest meets the sky.

From sunrise site visits to twilight celebrations, Malahat SkyWalk offers catering designed to match the moment—fresh, local, and ready to enjoy between treetop adventures and time at the Tower.

Our culinary team creates menus designed to complement the experience and spotlight the best of the island—fresh, flavourful offerings that elevate any gathering.

Whether you're planning a corporate retreat, a school or tour group, or a private celebration, our team will help you choose the right menu, accommodate dietary needs, and create an experience that feels effortless for organizers and memorable for guests.

Fuel the moment. Walk the forest. Rise above it all.



PLANNING YOUR EXPERIENCE: BOOKING TERMS & DETAILS

Minimum Numbers

- Minimum guest counts apply for menus and service styles. Your event coordinator will confirm minimums at the time of booking.

Booking & Deposits

- A signed event agreement and deposit are required to confirm your catering booking.
- Deposits are non-refundable.

Menu Selections & Final Numbers

- Menu selections are requested 14 days prior to your event.
- Final guest numbers and dietary requirements are due 7 days prior to your event.
- Billing will be based on the final guaranteed guest count or the actual numbers served; whichever is higher.

Dietary Requirements

- We are pleased to accommodate most dietary needs with advance notice, including vegetarian, vegan, gluten-free, and dairy-free options.
- Some items may be modified or substituted to accommodate specific allergies or intolerances.

Pricing & Service Charges

- All prices are in Canadian dollars and are subject to 18% gratuity and applicable taxes.
- Pricing and menu items are subject to change based on market conditions and seasonal availability.

Alcoholic Beverage Service

- Bar pricing is set per drink and will be confirmed based on your final beverage selections.
- Host, cash, or combination bar options are available; your coordinator can help determine the best structure for your event.
- Service of alcohol complies with all provincial regulations; guests may be asked to present valid ID.

Timing & Access

- Additional setup or teardown time may be available by request and may incur extra staffing or venue fees.

Weather & Outdoor Events

- Event spaces and experiences at Malahat SkyWalk are outdoors. Backup plans or alternate spaces may be recommended during certain seasons or conditions.

Cancellation & Attrition Policy

- Detailed policies will be indicated in your event agreement.

MORNINGS AT THE SUMMIT: COASTAL BREAKFAST PACK

Fuel your Malahat SkyWalk adventure with a convenient, ready-to-enjoy Breakfast Pack. Perfect for early arrivals, school groups, and teams who want to maximize their time exploring the TreeWalk, Tower, and coastal forest-to-sky views.

BREAKFAST PACK

\$29.95 per person

Each breakfast pack includes:

- Breakfast Wrap – Scrambled eggs, cheese, salsa, hashbrowns, Italian sausage, bell peppers, mushrooms, & red onion, all wrapped in a spinach flour tortilla. (Gluten-free wrap available on request.)
- Blueberry Muffin & Butter
- Fruit Yogurt
- Beverage – Choice of orange juice or apple juice
- Packaged To Go – Paper bag, napkins, wet nap, spoon, and knife included



Menu items may change based on seasonal availability. Most dietary needs can be accommodated with advance notice. Please note that our kitchen handles common allergens, and cross-contamination cannot be guaranteed. All menu pricing is subject to an 18% gratuity and applicable taxes. Minimum order quantities may apply.

MID-DAY REFUEL: ADVENTURE LUNCH PACK

Keep your group moving with a hearty, handheld lunch that's easy to serve and even easier to enjoy. Our Lunch Pack is ideal for school groups, tour groups, and teams wanting a streamlined, stress-free meal option.

LUNCH PACK

\$31.95 per person

Each lunch pack includes:

- Ciabatta Deluxe Sandwich (Gluten-free bun available on request.)
Choice of:
 - Roast Beef & Cheddar, Turkey & Havarti, Ham & Swiss, Grilled Vegetable & Cheddar
(All sandwiches are served with butter, Dijon, mayo, lettuce, tomato, & red onion)
- Salad – Choice of:
 - Coleslaw, Potato salad, Green salad with balsamic vinaigrette
- Dessert – Choice of:
 - Apple fritter, Giant cookie, Fresh piece of fruit
- Beverage – Choice of:
 - Orange juice, Apple juice, Bubly flavoured water, Soda pop
- Packaged To Go – Paper bag, napkins, wet nap, and fork included



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SKYWALK BBQ BUFFET: A COASTAL SUMMIT FEAST

For experiences that call for something a little more celebratory, our SkyWalk BBQ Buffet brings together local ingredients, West Coast flavours, and a generous, family-style spread. Ideal for corporate events, retreats, and private celebrations looking to dine together after a day in the trees.

SKYWALK BBQ BUFFET

\$85.95 per person

A full-service buffet experience, including:

- From the Grill & Oven
 - Local Salmon with caper & dill sauce, Local Farm-Raised Chicken with bourbon BBQ sauce
- Sides & Accompaniments
 - Vegetable rice pilaf, Herb-roasted baby potatoes, Medley of seasonal roasted vegetables
- Salads
 - Garden greens with pomegranate balsamic vinaigrette, Classic Caesar salad, Penne pasta salad
- Breads
 - Herbed bannock with seasoned butter
- Dessert
 - Assorted dessert bars, cakes, and tarts

Service Inclusions:

All buffet packages include food warmers, serving bowls, utensils, and professional serving staff.

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FOREST-TO-SKY RECEPTIONS: CANAPÉS CRAFTED FOR ELEVATED GATHERINGS

Take your gathering above the trees with a reception designed for mingling, toasting, and soaking up the views. Set at Tower Plaza, this experience pairs elevated coastal hospitality with a curated selection of hot and cold canapés—perfect for corporate networking, celebratory meetups, or a pre-dinner welcome that feels unmistakably Vancouver Island.

CLASSIC HOT & COLD CANAPÉS

\$18 - \$21 per dozen

DELUXE HOT & COLD CANAPÉS

From \$22 per dozen

Sample Menu:

- Mini Cauliflower Velouté
- Mini Beef Wellington Bites
- Duck Confit Crostini, Cherry Compote
- Mini Ahi Tuna Tartare, Wonton Crisp
- Mini Lobster Roll Toast Points
- Caviar, Crème Fraîche, Blinis
- Goat Cheese Mousse, Roasted Beet, Puff Pastry Disc
- Smoked Salmon, Dill Crème, Cucumber Rounds
- Shrimp & Mango Skewers, Chili-Lime Glaze
- Roasted Mushroom, Parmesan Polenta Squares
- Prosciutto-Wrapped Melon, Mint, Balsamic Reduction
- Herbed Ricotta & Roasted Tomato Tartlet

We're happy to accommodate dietary preferences and allergies with advance notice; however, please note that allergens may be present and cross-contamination is possible.

Beverage Selection

Choose from a curated selection of local beer, cider, and wine, plus highballs, classic cocktails, and non-alcoholic options.

Your event coordinator would be pleased to provide planning guidance and up-to-date menu options to best match your group, timing, and style of reception.

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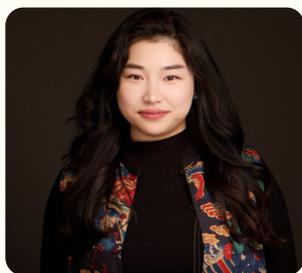
PLAN WITH CONFIDENCE: PROFESSIONAL GUIDANCE, ELEVATED RESULTS

Bringing people together in a setting like Malahat SkyWalk takes more than a menu — it takes thoughtful planning, attention to detail, and a team that knows how to make every moment feel seamless.

Our sales and events team brings extensive experience in planning group gatherings of all sizes, from corporate retreats and incentive programs to milestone celebrations and custom experiences. We understand how to elevate an event within a dynamic, open-air environment, and we're here to guide you through every detail — from menu selection and timing to flow, service style, and guest experience.

If you're ready to start planning, or simply want to explore what's possible, we'd love to connect.

Good food. Great views. Endless sky.



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