



GUIDED OCEAN SALMON FISHING

The calm waters of the Inside Passage

The calm waters and snow capped mountains that surround Sonora Resort provide a truly unique salmon fishing experience. Sonora is situated in a region well protected from open ocean swells, and is surrounded with picturesque wildlife and stunning turquoise waters. Combined with our state of the art Grady White boats, fishing here just couldn't get any more comfortable. Welcome to west coast fishing only Sonora Resort can take you on.

Impressive Fleet, Inspiring Guides

With an extensive roster of experienced guides and a fleet of Grady-White fishing boats ranging from 18ft to 36ft, we make sure you have all the equipment necessary to make your fishing trip successful. Lunch is either provided at our beach barbeque on a nearby island, or if you prefer to keep your lines down, a box lunch is provided.

Whether you are fishing alone or with a group of friends, we have a Grady White that will suit your needs.

Boat Size	Boats in Fleet	Fishing Capacity
18ft (6m) Grady	1	2
25ft (7.6m) Grady	6	2
28ft (8.5m) Grady	1	3
30ft (9.1m) Grady	1	4
36ft (11m) Grady	1	6

From first timers to fishing veterans

Salmon fishing in the Discovery Islands is enjoyable for people of all levels of experience. From the avid fisherman to families of all ages, our guides will help you as much or as little as you'd like. Our docks are wheelchair accessible, and fishing is an enjoyable activity for people of any mobility.

What to do with your catch

After your guide cleans and packages your catch, you have several options.

Fresh— Sonora staff will fillet, vacuum pack and freeze your catch. We will then box it up with frozen gel packs, which should stay frozen for 6-8 hours. The packaged, frozen fish can be checked as a piece of luggage on your flight home.

Processed— If you will be travelling for more than eight hours, or you would like to have the salmon shipped to you, we can send it to St. Jean's Cannery. St. Jean's offers many different processing options, including canned, smoked, hot smoked, lox, Indian candy, steaks or 1lb fillets. Ask your guide or any staff member for more information.

Taxidermy— Your fish can be made into an attractive mount. A modern version of this traditional method is the replica mount, created from photographs and measurements taken by our staff. This is a great way to have your fish and eat it too!

Gyotaku— Gyotaku is the ancient Japanese art of fish-printing, practiced by local artist and fishing guide, Eiji Umemura. In this traditional art form, the fish is used as a printing surface to create an accurate, beautifully detailed likeness. Once the print is taken, the fish is edible and the options above remain available.



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