

HOLIDAY PACKAGE

December 2024-January 2025

5101 UPPER BOOTH SOUTH KELOWNA BC V1X 7V8

LET'S CELEBRATE THE HOLIDAYS!

Holiday Premium Dinner Buffet or 3 Course Plated Luncheon

No Venue Fee (\$599)

Bar & Wine Service Available
Drink Tokens and /or Cash Bar

Complimentary Golf Simulator
KP and Long Drive Contests
(\$300 Value)
2 Golf Passes (Gifted)

Fun Holiday Decor

Secure Free Overnight Parking

Please contact:
Ashlea Maskell
Events Manager
ashlea@sunetranchbc.com

Whoville Luncheon

WEDNESDAY - FRIDAY 11:00 - 3:00 PM

3 COURSE PLATED LUNCHEON

Bar & Wine Service Available
Drink Tokens and / or Cash Bar

Groups of 6 to 36
For Large Group reservations
Please contact for options

\$55 per Person

Taxes and Gratuities included

JINGLE & MINGLE

WEEKDAYS & WEEKENDS EVENINGS

HOLIDAY PREMIUM DINNER BUFFET

WEEKDAYS

Tuesday - Thursday Nights

\$55.00 per person

WEEKEND

Friday, Saturday & Sunday Nights

\$60.00 per person

Taxes and gratuities included

HOLIDAY PLATED LUNCHEON MENU

1ST COURSE Choose 1 of:

Classic Sunset Green Salad Roasted Butternut Squash Soup French Onion Soup

> 2ND COURSE Choose 2 of:

Roasted Turkey
Whipped Mashed Potatoes, Maple Glazed Carrots, Roasted
Brussel Sprouts, stuffing, Pan Gravy and Cranberry Sauce

Carved Holiday Ham Whipped Mashed Potatoes, Maple Glazed Carrots, stuffing & Gravy, Honey Dijion Glaze

Pan Seared Duck Breast Whipped Mashed Potatoes, Maple Glazed Carrots, Black Cherry Glaze

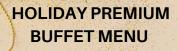
Pan Seared Salmon
Roasted Fingerling Potatoes, Smoked Bacon, Blistered Cherries
and Pesto cream sauce

DESSERT

Molten Lave Cake: Oreo Ice Cream

OR

House made Pumpkin Cheesecake: Spiced Rum whipped Cream



CHOICE OF 2 SALADS

Classic Sunset Green Salad | House made Balsamic Vinaigrette
Traditional Caesar Salad | Shaved Parmesan & House Made
Dressing
Spinach Salad | Feta & House Made Strawberry Vinaigrette
Rustic Potato Salad | Dijon Red Wine Vinaigrette

CHOICE Of 2 ENTREES

Roasted Turkey | Pan Gravy & Cranberry Sauce Honey Glazed Ham | Stone Ground Mustard Chef Carved Roast Beef | Au Jus and Creamy Horseradish Butternut Squash Ravioli | Reisling Parmesan Cream Sauce

CHOICE OF 3 ACCOMPANIMENTS

Mashed Potatoes | Whipped Roasted Garlic
Roasted Yukon Baby Potatoes | Olive Oil and Sea Salt
Roasted Brussel Sprouts | Smoked Bacon and Parmesan
Baby Carrots | Maple Glazed
Local Winter Vegetables | Roasted Medley
Jasmine Rice Pilaf | Sauteed Carrots, Onions & Peppers
Stuffing | Pan Gravy

Christmas Baked Goods, Pies & Squares
(Variety served)

COFFEE & TEA SERVICE INCLUDED