



**SUNSET RANCH GOLF  
& COUNTRY CLUB**

**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](mailto: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 Dijon 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



## HOLIDAY PREMIUM BUFFET MENU

### 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

### DESSERT

- Christmas Baked Goods, Pies & Squares**  
(Variety served)

COFFEE & TEA SERVICE INCLUDED