



SUNSET RANCH

GOLF & COUNTRY CLUB

HOLIDAY PARTY PACKAGE

NOVEMBER 2025 - JANUARY 2026

SUNSET RANCH GOLF & COUNTRY CLUB | P: 250.765.7700 EXT. 206
WWW.SUNSETRANCHBC.COM | 5105 UPPER BOOTH RD S, KELOWNA, BC





JOYFULLY JOIN US FOR A
HOLIDAY LUNCHEON

MONDAY- FRIDAY 11:00AM-3:00PM

\$55.00 per guest

WEEKNIGHT PARTY

MONDAY -THURSDAY 5:00PM-12:00AM

\$60.00 per guest

WEEKEND PARTY

FRIDAY-SUNDAY 5:00PM-12:00AM

\$65.00 per guest

ALL PRICES INCLUSIVE OF TAXES AND GRATUITY

 **SUNSET RANCH HOLIDAY PACKAGE 2025-2026**



SUNSET RANCH

GOLF & COUNTRY CLUB

VENUE SPACES

BANQUET ROOM & LOUNGE

Upstairs at Sunset Ranch
Includes complimentary Golf Simulator
Recommended for parties 40-120 guests

FAIRWAYS ROOM

Downstairs at Sunset Ranch
Equipped with private bar
Recommended for parties 15-60 guests

Light Christmas decor including Christmas tree and centerpieces is provided in both venue spaces.

Our gift to every Holiday Party!
2 rounds of golf with cart for the 2026 Golf Season
(please use golf passes at your discretion)



SUNSET RANCH HOLIDAY PACKAGE 2025-2026

HOLIDAY PREMIUM BUFFET

SALADS | Choice of 2

Traditional Caesar Salad | Parmesan, croutons, house-made garlic dressing

Sunset Greens Salad | Artisan greens, blueberries, goat feta, pumpkin seeds
pickled onions, candied walnuts and honey-lime vinaigrette

18 Greens Salad | Mixed greens, cucumbers, cherry tomatoes, carrots, onions,
house-made vinaigrette

Greek Pasta | Diced red onion, bell pepper, Kalamata olives, feta cheese, fresh
tomatoes, and herbed vinaigrette

Strawberry Spinach Fields | Strawberries, spinach, red onion, toasted slivered
almonds, feta cheese, and herbed vinaigrette

ENTREES | Choice of 2

Roasted Turkey | House-Made Gravy & Cranberry Sauce

Honey Glazed Ham | Stone Ground Mustard

Chef Carved Roast Beef | Au Jus and Creamy Horseradish

Butternut Squash Ravioli | White Wine Parmesan Cream Sauce

ACCOMPANIMENTS | Choice of 3

Mashed Potatoes | Whipped Roasted Garlic

Roasted Baby Potatoes | Olive Oil and Sea Salt

Crispy Brussel Sprouts | Smoked Bacon and Parmesan

Roasted Baby Carrots | Maple Glazed

Local Winter Vegetables | Roasted Medley

Basmati Rice Pilaf | Sautéed Carrots, Onions & Peppers

Stuffing | House-Made Gravy

BUFFET INCLUDES:

*CHEF'S CHOICE | CHRISTMAS BAKED GOODS, PIES & SQUARES
COFFEE & TEA SERVICE*

PLEASE INFORM US OF ANY DIETARY RESTRICTIONS FOR ACCOMMODATION

HOLIDAY PLATED MENU

STARTERS

Please select one starter for all guests to enjoy:

- Classic Sunset Greens Salad
- Traditional Caesar Salad
- Roasted Butternut Squash Soup
- French Onion Soup

ENTREES

Please select two entrées for your guests to choose from in advance:

Roasted Turkey | Served with whipped mashed potatoes, maple-glazed carrots, roasted Brussels sprouts, traditional stuffing, house-made gravy, and cranberry sauce

Carved Holiday Ham | Glazed with honey Dijon and accompanied by whipped mashed potatoes, maple-glazed carrots, traditional stuffing, and house-made gravy

Pan-Seared Salmon | Served with roasted fingerling potatoes, smoked bacon, blistered cherry tomatoes, and a creamy pesto sauce

DESSERTS

Molten Lava Cake with Vanilla Gelato

OR

Harvest Pumpkin Cheesecake with Spiced Rum Whipped Cream

COFFEE & TEA SERVICE PROVIDED

DIETARY RESTRICTIONS CAN BE ACCOMMODATED

HOLIDAY APPETIZERS

THESE FESTIVE STARTERS ARE THE PERFECT WAY TO BEGIN YOUR MEAL! AVAILABLE EXCLUSIVELY AS AN ADD-ON TO ANY BUFFET OR PLATED MENU.

Burrata Bruschetta | Toasted baguette, burrata cheese, roasted garlic tomato smash with balsamic reduction | \$30/dozen

Classic Deviled Eggs | \$24/dozen

Caprese Skewers | Bocconcini, cherry tomatoes, basil, balsamic reduction | \$40/dozen

Smoked Salmon Crostini | Whipped cream cheese, arugula, capers | \$40/dozen

Prosciutto di Parma Wrapped Peaches | Peaches wrapped in prosciutto with basil, goat cheese, and balsamic reduction | \$28/dozen

Crudit  Platter | Assorted fresh vegetables with creamy ranch dip | \$200/platter (*serves approximately 50 guests*)

Oven Roasted Pizza | House-made dough; Gluten-free cauliflower crust available.
Margherita, Meat Extravaganza, Vegetarian, Canadian | \$20/Pizza, 6 pcs.

New York Style Smokies | Assorted toppings, Buns | \$85/dozen

Chicken Wings | Choice of hot sauce, salt & pepper, or lemon pepper | \$25/dozen

Fried Onion Rings | Individual containers, served with spicy mayo | \$50/dozen

Veggie Pad Thai | Individual take-out containers with chopsticks | \$95/dozen

Banquet Wine List

White Wines

750ml BTL

Sunset House <i>White</i>	31
Red Rooster <i>Pinot Gris</i>	35
Sandhill <i>Sauvignon Blanc</i>	41
Gray Monk <i>Riesling</i>	46
Mt. Boucherie <i>Chardonnay</i>	55
Black Hills <i>Viognier</i>	61

Red Wines

Sunset House <i>Red</i>	31
Red Rooster <i>Pinot Noir</i>	35
Hester Creek <i>Cab Merlot</i>	39
Sandhill <i>Merlot</i>	41
Neon Coast <i>Cab Sauv</i>	45
Tinhorn <i>Cab Franc</i>	49
Hester Creek <i>Syrah</i>	59
Hester Creek <i>The Judge</i>	89
Black Hills <i>Nota Bene</i>	119

Rosè & Bubbles

Stone Road <i>Rosè</i>	31
Mt. Boucherie <i>Rosè</i>	44
Peller <i>Sparkling Wine</i>	29
Gray Monk <i>Odyssey Brut</i>	49

Prices are per bottle. Taxes and gratuity are not included in the pricing. Should you wish to bring your own specific wine, we offer a wine corkage fee of \$20/per standard 750ml bottle. Homemade wines and u-kit products are not permitted at Sunset Ranch.



BOOKING WITH SUNSET RANCH

- All Food and Beverage and the outstanding balance of the room charges will be billed on the 1st business day following the event, or if arrangements have been made in advance you can pay your invoice directly on the day of the event.
- Sunset Ranch requires all Food and Beverage selections a minimum 10 days prior to your event.
- Sunset Ranch requires the final guest count 3 days prior to the event. The event will act as the minimum number of guests for food preparation and charges. Additional guests added after 3 days' notice will be added to the billing.

To book your next event, please contact:

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250-765-7700 ext. 206

