

SUNSET RANCH

GOLF & COUNTRY CLUB



Alisha Khan Photography | Kreative Beginnings | Neil Slattery Photography

WEDDINGS 2026-2027

Sunset Ranch Golf & Country Club | P: 250.765.7700 Ext. 206
www.sunsetranchbc.com | 5105 Upper Booth Rd, Kelowna, BC



Milena Shields Photography

Congratulations

ON YOUR ENGAGEMENT!

With a beautiful ceremony setting and an elegant clubhouse, Sunset Ranch offers a welcoming space your guests will truly enjoy. Our devoted team is here to guide you throughout the planning process and help you create the wedding day you've always imagined.

Monika Krizic
Wedding & Events Manager
250.765.7700 ext. 206
monika@sunsetranchbc.com
📷 @sunsetranchevents

CEREMONY VENUE

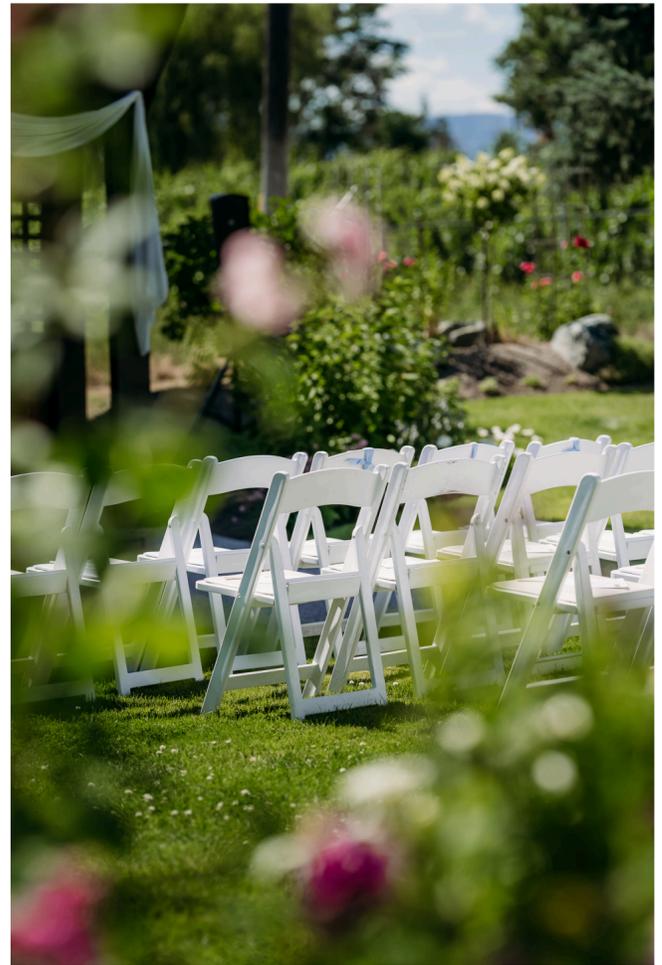
Our picturesque outdoor ceremony site features beautifully maintained grounds, vibrant flower beds, and a graceful paved walkway leading to our charming gazebo.

VENUE FEE

FRIDAY TO SUNDAY - \$2000

MONDAY TO THURSDAY - \$1500

\$500 discount when booked with reception venue



Milena Shields Photography



Milena Shields Photography

Ceremony Includes:

- Complimentary rehearsal time
- Golf cart transportation
- Access to electrical power
- Padded white garden chairs
- Signing table and chair
- Additional tables for DJ and any food & beverage stations
- Use of wine barrels for decor
- Easel for your welcome sign
- All labour for the setup and teardown of chairs and tables
- Infused water station

To inquire about ceremony-only dates, please connect with our Events Manager

OUR RECEPTION SPACES



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Capacity

We offer 3 event spaces - the Banquet Room (main level), the Fairways Room (lower level), and the Durali tent (outdoor venue). The Banquet Room can comfortably accommodate 120 guests upwards of 170 for a seated event, and up to 200 guests for a standing cocktail reception. The Fairways Room can comfortably accommodate 20-30 guests. The Durali Tent can comfortably accommodate 250 guests upwards of 400 guests for a standing cocktail reception.



The McGraths Photo & Video

Complimentary Services

Venue fees include the following:

- Dedicated Events Manager to support planning and oversee your wedding day at Sunset Ranch (venue services only)
- In-house wait staff
- Round, square and rectangle tables
- Gold Chiavari chairs
- White or black tablecloths, napkins, and table skirting
- Glassware & flatware
- Easels for signage or displays
- Dance floor area
- Podium for speeches
- Projector and screen or TV with HDMI (Fairways Room)
- Complimentary cake plating and service
- Setup ready for you to decorate starting at 8:00am on the day of your event
- Sound system rental available (\$299) (includes microphone)



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BANQUET ROOM

120-170 guests; up to 200 guests for standing cocktail reception

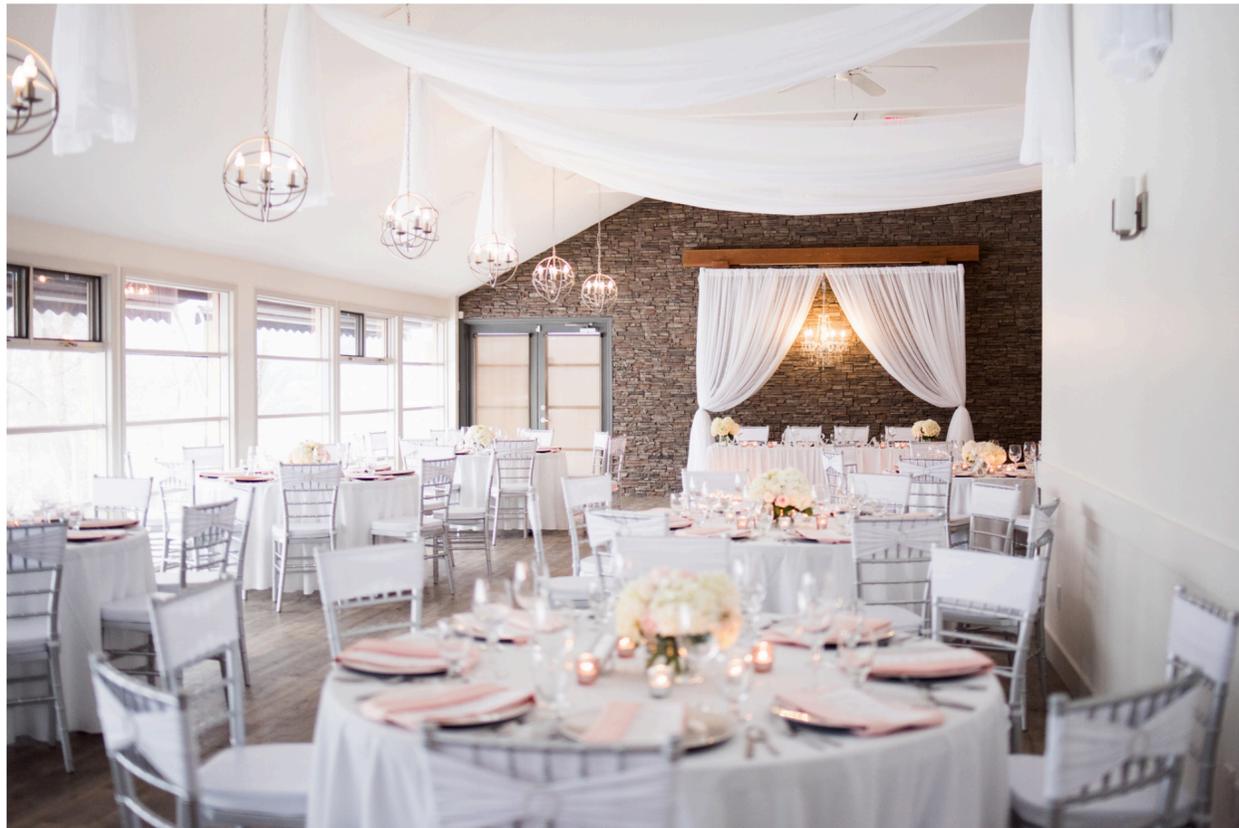
VENUE FEE

FRIDAY - SUNDAY - \$2000

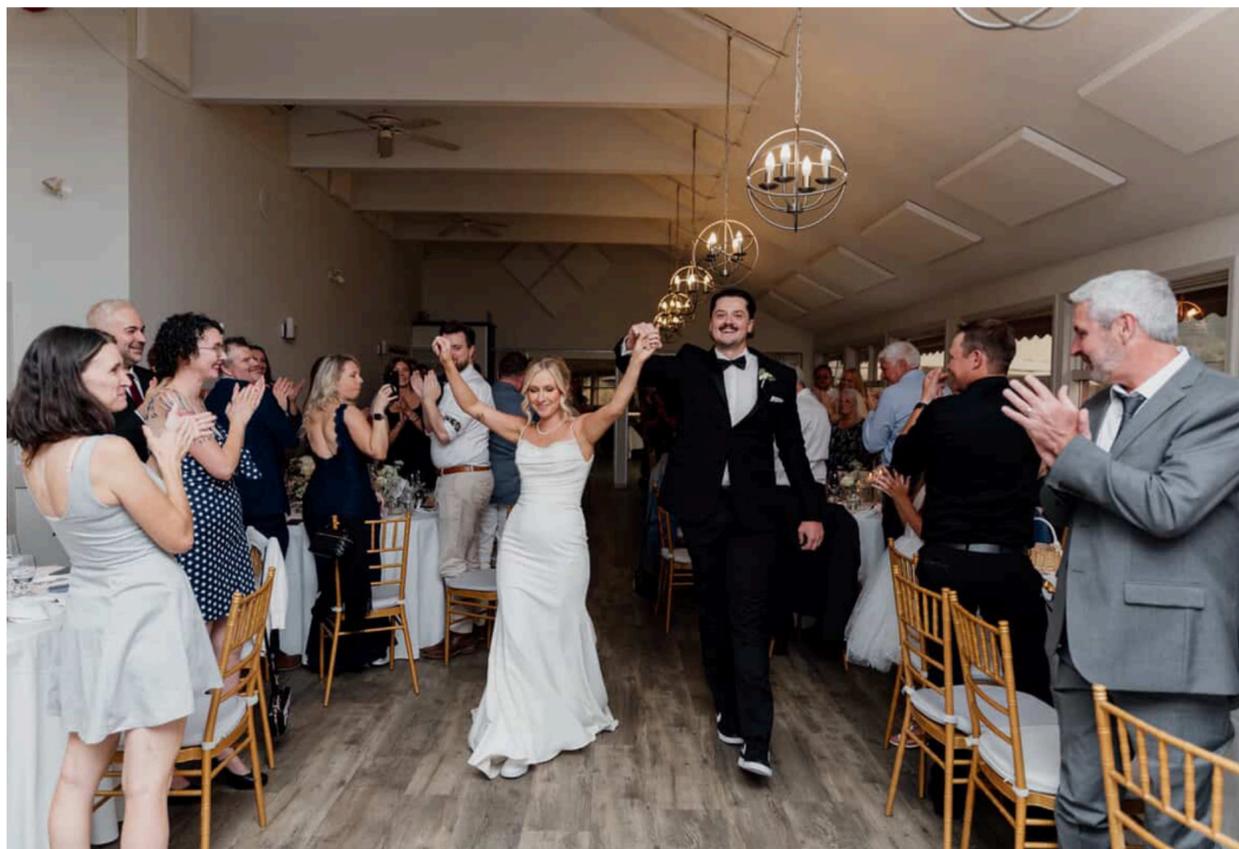
MONDAY - THURSDAY - \$1500

* Minimum spend applies on Fridays through Sundays, May–September

Your venue rental includes the Sunset Ranch lounge, bar, and a section of the spacious outdoor patio. Additional guests are also welcome to join for the dance portion of the evening following dinner, so everyone can celebrate and share in the joy of your special day.



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Cassileigh Photography

FAIRWAYS ROOM

20-35 guests; up to 60 guests for standing cocktail reception

VENUE FEE

FRIDAY TO SUNDAY - \$750

MONDAY TO THURSDAY - \$350

* Minimum spend applies on Fridays through Sundays, May–September



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DURALI TENT

Recommended for up to 250 guests or
400 guests for standing cocktail reception

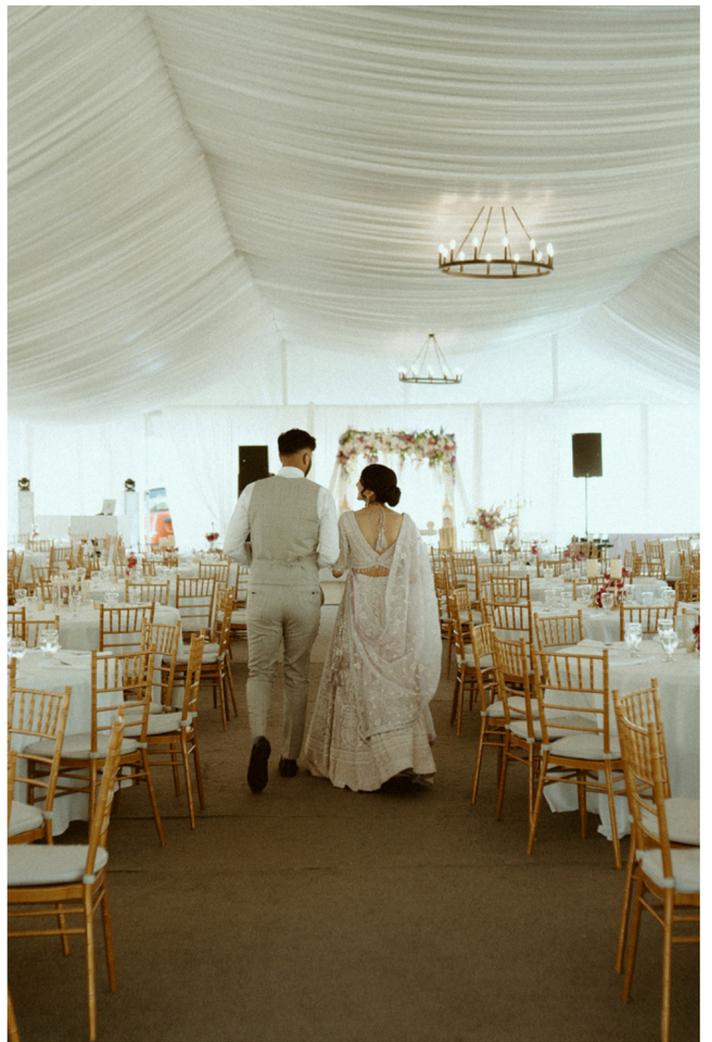
VENUE FEE

FRIDAY TO SUNDAY - \$7000

MONDAY TO THURSDAY - \$6000



Regional District Bylaw:
Music must be turned down to
house level by 10:00pm



The McGraths Photo & Video



Events of 500 guests or more require a
minimum of 6–8 months' notice. Please
connect with our Events Manager to discuss
availability and planning options.

Bar & Wine Service

Sunset Ranch features a thoughtfully curated selection of beer, wine, and spirits. Please ask us for our current menus and pricing.



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Hosted Bar

The host agrees to cover the cost of beverages based on the current menu prices.

Non-Hosted Bar

Guests are responsible for purchasing their own beverages. All major payment methods are accepted, including debit, credit, and cash. Tabs should be settled individually prior to departure.

Ticketed Bar

Guests may receive a predetermined number of drink tickets. Each drink ticket is \$8.00, including tax and gratuity, and can be redeemed for a selection of house wines, beer, cider, seltzers, or standard 1oz mixed beverages. The host agrees to cover the cost of any redeemed tickets.

Toonie / Inflated Toonie Bar

A Toonie Bar lets guests enjoy select beverages for a small fee, with the host covering the difference (e.g., guests pay \$2, host covers \$4). An Inflated Toonie Bar works similarly but allows you to customize the amounts to fit your event and budget.

Welcome Sparkling Wine Toast – Pre or Post Ceremony

Celebrate the start of your special day with a sparkling wine toast. Available starting at \$29/bottle, this is a lovely way to welcome your guests and mark the moment with bubbles in hand.

Wine

For your reception, we offer the option of bottled wine on each table, with pour service available upon request. Choose from our selection of wines to complement your menu and elevate every moment of your celebration.

Unlimited Non-Alcoholic Package (\$399)

Includes juices, sodas, and a limited menu of mocktails and non-alcoholic beer.

Cocktail Hour Appetizers

Offerings are priced per dozen.



Burrata Bruschetta (V) | Toasted baguette topped with burrata, roasted garlic–tomato smash, and a drizzle of balsamic reduction | \$30

Classic Deviled Eggs (GF) (V) | \$24

Caprese Skewers (GF) (V) | Bocconcini, cherry tomatoes, basil, balsamic reduction | \$40

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

Prosciutto di Parma Wrapped Peaches (GF) (V) | Peaches wrapped in prosciutto with basil, goat cheese, and balsamic reduction | \$28

GF - Gluten Free | V - Vegetarian

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Chef's Tip

Here's a simple guide to help you decide how many appetizers you might need:

3–4 pcs. per guest – Great if the reception is short and dinner is coming right up.

4–8 pcs. per guest – Perfect for a longer mingling time before dinner.

8–12 per guest – A good amount if you want heartier snacks or a light meal.

12–16 per guest – Best when appetizers are taking the place of a full dinner.



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Platter & Snack Options

Platters

Prices per platter based on 50 guests

Crudité (GF) (V)

Assorted fresh vegetables with creamy ranch dip | \$200

Charcuterie (*GF)

A selection of artisan cured meats, premium cheeses, fresh fruit, seasonal accompaniments, and assorted crackers | \$900

Chef Joe's Sushi Platter (*GF)

California roll, Ebi Ebi roll, crispy crunch roll | \$42 (Each platter comes with 6 rolls; 8pcs. per roll)



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Late-Night Snacks

Offerings priced per dozen, available until 10:30pm

Pizza (*GF) | House-made dough

Margherita, Meat Extravaganza, Vegetarian, Canadian | \$20/Pizza

New York Style Smokies (*GF) | \$85

Chicken Wings (GF)

Choice of hot sauce, salt & pepper, or lemon pepper | \$25

Crispy Chicken Sliders (*GF)

Served with spicy mayo, pickled cucumber and onions | \$48

BBQ Pulled Pork Sliders (*GF)

Served with spicy slaw and crispy jalapenos | \$48

Fried Onion Rings (V)

Served with spicy mayo; in individual containers | \$50

BBQ Pulled Pork Poutine Bar

Cheese curds, gravy, scallions, and bacon bits; in individual containers | \$120

*GF - Gluten Free | *GF - Gluten-Free Option Available | V - Vegetarian*

3 Course Plated Menu

1st Course

Choose one Starter for all guests

Burrata Bruschetta (V) | *Toasted baguette, burrata cheese, roasted garlic tomato smash with balsamic reduction (can be added as 4th Course, \$5.00/person)*

Sunset Greens Salad (GF) (V) | *Artisan greens, blueberry, goat feta, pumpkin seeds, pickled onions, candied walnuts and honey lime vinaigrette*

Traditional Caesar (V) | *Crisp romaine, house-made croutons, parmesan, and house-made garlic dressing*

French Onion Soup | *Toasted sourdough with melted gruyere*

2nd Course

Choose two Entree options for guests to select their choice

Harvest Chicken (GF) | *Tender skin-on chicken breast filled with brie and cranberries, finished with a merlot, cranberry, and rosemary reduction. Accompanied by maple-roasted beets, baby carrots, and fingerling potatoes. | \$59*

Savoury Salmon (GF) | *Fresh pan seared BC salmon filet in a creamed pesto with crisp prosciutto, blistered cherry tomatoes, and lemon essence. Plated with jasmine rice pilaf and charred broccolini | \$59*

Braised Short Rib (GF) | *Slow-roasted in a pineapple-hoisin demi, served over red-skin mashed potatoes and finished with maple-roasted beets and baby carrots. | \$59*

Butternut Squash Ravioli (V) | *Butternut squash ravioli in a white wine cream sauce, topped with sautéed jumbo prawns and crispy sage. Served with warm garlic crostini. | \$55*

Tofu Pad Thai (GF) (V) | *Rice noodles, Peanut sauce, zucchini, red pepper, bean sprouts | \$49*

3rd Course

Choose one Dessert for all guests

Carrot Cake (GF)

New York Style Cheesecake

Chocolate Mousse

GF - Gluten Free | V - Vegetarian

We accommodate dietary restrictions.

Buffet Menu

*1 Entrée \$49 | 2 Entrées \$59 | 3 Entrées \$64 | Price is per person.
Price includes 2 starters, 3 accompaniments, and Chef's choice dessert.
Fresh rolls and buns provided.*

Starters

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

18 Greens Salad (GF) (V) | *Mixed greens, cucumbers, cherry tomatoes, carrots, onions, house-made vinaigrette*

Traditional Caesar (V) | *Crisp romaine, house-made croutons, parmesan, and signature garlic dressing*

Traditional Greek Salad (V) | *Crisp romaine, diced red onion, bell pepper, Kalamata olives, feta cheese, ripe vine tomato, and herbed vinaigrette*

Mixed Berry Spinach Fields (GF) (V) | *Seasonal berries, spinach, red onion, toasted slivered almonds, feta cheese, and herbed vinaigrette*

Entrées

Free Range Grilled Chicken (GF) | *White wine cream sauce*

Pan Seared Salmon (GF) | *Fresh pan seared BC salmon filet in pesto cream with crisp prosciutto, blistered cherry tomatoes & lemon essence*

Chef Carved Roast Beef (GF) | *Rosemary au jus and creamy horseradish*

Chef Carved Prime Rib (GF) (\$5 upcharge per person) | *Rosemary au jus, creamy horseradish, Yorkshire pudding*

Tofu Pad Thai (GF) (V) | *Rice noodles, Thai peanut sauce, zucchini, red peppers, bean sprouts*

Butternut Squash Ravioli (V) | *Asparagus, wild mushrooms, white wine cream, shaved parmesan (can be offered as a side)*

Accompaniments

Red Skinned Mashed Potatoes (GF) (V) | *Whipped with roasted garlic (Gravy Optional \$25.00)*

Roasted Yukon Baby Potatoes (GF) (V) | *In olive oil and sea salt*

Crispy Brussels Sprouts (GF) | *Smoked bacon and onion jam*

Roasted Baby Carrots (GF) (V) | *Maple glazed*

Green Beans (GF) (V) | *With slivered toasted almonds*

Roasted Local Vegetables (GF) (V) | *Seasonal medley*

Basmati Rice Pilaf (GF) (V) | *Sautéed carrots, onions, and peppers*

GF - Gluten Free | V - Vegetarian

We accommodate dietary restrictions.

INDIAN BUFFET MENU

VEGETARIAN ONLY | 3 VEGETARIAN | \$ 30/GUEST

STANDARD | 2 VEGETARIAN 1 MEAT | \$35/GUEST

DELUXE PACKAGE | 2 VEGETARIAN, 2 MEAT | \$45/GUEST

PREMIUM PACKAGE | 3 VEGETARIAN, 3 MEAT | \$55/GUEST

Included with all buffets: Mixed vegetable salad, mixed greens salad, vegetable raita, naan and roti, and your choice of plain rice, jeera rice, or matar pulav.

Light sweets and chai tea are included with all buffets, along with your choice of gulab jamun, ras malai, or moong dal halwa.



APPETIZERS

**AVAILABLE AS AN ADD-ON TO ANY BUFFET MENU

CHOICE OF 4: \$15/PERSON

Samosas | Vegetable Pakora | Fish Pakora
Paneer Pakora | Spring Rolls
Chicken Noodles | Veg Noodles | Chicken Tikka

VEGETARIAN DISHES

Aloo Gobi | Chana Masala | Dal Tadka
Dal Makhani | Matar Paneer
Shahi Paneer | Malai Kofta | Paneer Chilli
Paneer Jalfrezi | Kadhai Paneer
Mixed Vegetables | Veggie Korma
Matar Mushroom Curry | Rajma Raseela

MEAT DISHES

Butter Chicken | Chilli Chicken
Chicken Tikka Masala | Chicken Curry (Bone in)
Chicken Korma | Kadai Chicken (Bone in)
Lamb Curry (Bone in) | Lamb Korma
Goat Curry (Bone in) | Goat Rogan Josh
Chicken Tikka Lababdar

Frequently Asked Questions

1. What dates are available in the month I am considering?

We offer weddings 12 months a year. Please contact our Events Manager for a calendar with available dates.

2. How many people can this location accommodate?

Our banquet room can accommodate up to 170 guests for dinner. Additional guests are welcome to join after dinner. The Fairways room can hold up to a maximum of 35 guests.

3. How much is the deposit? When is it due and is it refundable? What is the payment plan for the entire bill?

We require a non-refundable deposit to secure your date. No event is considered confirmed and booked until an event agreement has been received and the deposit has been processed. Your deposit is applied to your final bill.

Three days prior to your event when final guest count is due, payment for pre-arranged food and beverage MUST be paid with credit card on file or alternative form of payment approved by Management. Fluctuating bar service and incidentals must be settled the Business Day after event. Late fees will be applied to unpaid invoices after 30 days. Credit card information will be held for security purposes.

4. Can I hold my ceremony here too? Is there an additional charge?

Our beautiful outdoor ceremony site is available from May until October. We can accommodate seasonal indoor ceremonies. The ceremony site is \$2000 + tax. Save \$500 off your total cost when booked with your reception.

5. Can I hold my rehearsal here too? Is there an additional charge?

We offer a complimentary rehearsal and we can schedule a time that is convenient for you. Please arrange a time with your officiant and let Sunset Ranch know when to reserve the ceremony site.

6. Does Sunset Ranch offer Golf Perks for booked weddings?

Yes! The week before and week after your wedding, we offer golf perks for you and your guests. Please call the Pro Shop to arrange tee time and receive pricing.

7. What is your weather contingency plan for outdoor spaces?

Our Events Manager would be happy to discuss these options with you. Sunset Ranch has a relationship with rental companies and vendors and is able to make arrangements on your behalf with our corporate discount. You will be provided with a copy of the rental invoice. The rental fee will be added to your Sunset Ranch final bill.

8. Is there an overtime fee if I stay longer? Is there a minimum rental time?

All guests must be out of the venue and off the premises by 1:00 am while other vendors must be vacated by 1:30 am. If your guests/vendor stays beyond 1:30 am there is a \$500 fee. There is no minimum rental time.

9. Can I move things around and decorate to suit my purposes? Are there decoration guidelines/ restrictions?

Sunset Ranch does not allow any staples or marking tapes to be used. There are no additional fees so long as all decorations are removed without damage immediately following the departure of the last guest and the room is returned to its original state as was prior to the wedding. If damages occur, a damage fee will be charged (dependent on the severity) and will be added to the final bill.

10. Can I use real candles?

Real candles are permitted. All candles must be contained or enclosed in a glass sleeve or vase and the flame must not extend higher than the height of the glass.

Frequently Asked Questions

11. How much time will be allotted for décor set up?

On the day of your wedding, you will have access to the venue at 8:00 am to decorate. Our Events Manager will confirm those details closer to your wedding. If our calendar permits within 5 days of your event, you may be permitted access 24 hours prior to set up.

12. Does Sunset Ranch allow storage of personal items, décor items and/or gifts?

Please be advised that while we do our best to safeguard your belongings, Sunset Ranch takes no responsibility for lost, stolen, or broken items, supplies, and/or equipment. Personal items can be placed in offices, but you assume all risks associated with leaving them in or on our premises. Please feel free to bring a lock if you want to secure items in a locker, they are located in the lower level washroom.

13. Where am I allowed to take photos?

You may take photos anywhere on our premises with the exception of the golf course. Please ask or have your photographer ask the Manager where you are permitted to take photos. Your photographer is welcome to visit at any time scout special locations for your special day. Please feel free to share with us after your wedding! We love seeing your photos!

14. Can we do a food tasting prior to finalizing our menu?

All wedding bookings include complimentary food and wine tasting. Our Events Manager can provide additional information. Typically, Sunset Ranch hosts seasonal tasting events. The Chef and the team prepare an assortment of items from our wedding buffet menu at this event.

15. Can I bring my own cake? Is there a cake-cutting fee? Are there any restrictions?

Sunset Ranch allows catered wedding cakes. We do not have a cake-cutting fee. In fact, we would be honored to have one of our chefs assist you with this! The person delivering your cake must place it in a predetermined location. After the Bride and Groom cut the cake, our team will portion it and serve it to your guests accordingly.

16. Can I bring my own alcohol? Is there a fee?

You may bring your own wine as long as it is licensed. There is a \$20/standard 750ml bottle corkage fee for any outside wine brought into Sunset Ranch. Anyone bringing in their own beverages, unless otherwise arranged or agreed to prior to the event, will be asked to leave the venue.

17. Can I hire my own vendors, or must I select from a preferred vendor list?

We offer a list of recommended vendors that we know will do a great job! You may use anyone you like but please note that Sunset Ranch has the final say with any final on-location decisions. Vendors are required to act and dress in a professional manner. Vendors must connect with the Manager on duty when they arrive and before they begin setting up.

18. Is parking available for our guests?

There is ample parking available for you and your guests. Vehicles are permitted to stay in our parking lot overnight and can be picked up the following day. Drinking and driving is not tolerated, we encourage advanced planning to accommodate your guests or our staff would be happy to help you call a cab.



Recommended Vendors

Marriage Commissioners

Kelowna Weddings | Naihomi Carswell | kelownaweddings1@telus.net | 250.491.7818

Marriage Officiants

Your Ceremony by Alex | Alexandra O'Geil | 250-575-7890 | alex@yourceremonybyalex.com

DJ & Live Music Services

DJ John Byrne | John Bryne | john@johnbyrnemusic.com | 778.478.6281

DJ Krucial K 'the Flyin' Hawaiian | www.djkrucialk.com | 778.755.5333

DJB Mack | Brian Mack | djbmack@hotmail.com | 250.863.0865

Photographers

Ava Redpath Photography | Ava | avaredpathphotography@gmail.com | @momentswithav

Kreative Beginnings | Kristine | kreativebeginningsphotography.com | 778.214.7476

Danae Marie Photography | Danae Marie | info@danaemarie.ca | 250.864.4197

Alisha Khan Photography | Alisha | photos@alishakhan.com | 250.575.0989

Nicole Delaine Photography | Nicole | nicole@nicoledelaine.com | 604.230.5496

The McGraths Photography | Megan and Jordan | www.megandesiree.com |

Photobooths

Flash & Frame Photobooth | Laura | flashandframe@outlook.com | 250.263.2763

The Mirror Booth | Haley Barnes | hello@themirrorboothco.com | 778.716.0898

Wedding Cakes

Kakes by Kathie | Kathie | info@kakesbykathie.com | 250.808.3382

Cake for Breakfast | Kayla Neufeld | @cakeforbreakfastbc | www.cakeforbreakfast.ca

Florists

Floral Therapy | Kelle | 250-801-9240 | floraltherapykelowna@gmail.com

Pickadillys | Shannon Johnston | 250-609-4888 | shannon@pickadillys.com

Decorators

Wood and Ivy Events | Alea | 250-864-0043 | woodandivyevents@gmail.com

Orchard Blossom Events | Parveen | 250.408.4067 | orchardblossevents.com

Event Planning/Day Of Coordination

Socialite Events | Nicole Greer | 250.863.8825 | Instagram: @thekelownasocialite

Encore Events | Eron Jaskow | 604-997-7592 | www.encoreevent.ca |

eron@encoreevent.ca

Event Rentals

Avalon Event Rentals | admin@avalonrentals.com | 250.861.1575

Party Rental Collective | Mike Rathwell | 250.850.7117 | www.partyrentco.ca | info@partyrentco.ca

Transportation

White Star Limo | Info@whitestarlimo.ca | 778.363.3333

Valhalla Helicopters | tours@valhallahelicopters.com | 250.769.1486

BlueStar Coachlines and Shuttles | www.bluestarcoachlines.com | 778.478.3866



Ramada Hotel & Conference Center by Wyndham Kelowna
Partnering with Sunset Ranch Golf and Country Club

20% off Room Rates

Sunset Ranch Golf & Country Club is located just 9 kilometres from Ramada Kelowna. The hotel features an indoor pool with a hot tub, a restaurant, and guest rooms with free Wi-Fi. Each room is equipped with cable TV, coffee facilities, and a refrigerator. Guests also have access to the hotel's business center, gym, and spacious meeting rooms.

For dining and entertainment, **Mr. Mike's Kelowna**, located within the hotel, offers casual dining with top-quality steaks, delicious menu options, and a welcoming, relaxed atmosphere — a must-visit for anyone looking for great food in Kelowna!

Ramada Hotel | 20 % off | Booking link for guests with discount applied will be provided.

Hotel Amenities

- Room Service
- 24 hour front desk
- Fitness Center
- Restaurant
- Coffee Maker
- Refrigerator
- Gift Shop
- Hot Tub or Spa
- Concierge
- Hair Dryer
- Wheelchair Access
- Swimming Pool - Indoor
- Alarm Clock
- ATM Machine
- Game Room
- Currency Exchange
- Balcony
- Full Kitchen
- Non-Smoking Facility
- Lounge/Bar

