



Conferences & Meetings

2018 / 2019

Room Rental Packages

Thank you for your interest in Sunset Ranch Golf & Country Club. Sunset Ranch has meeting facilities to accommodate all types of groups - from casual lunch meetings to impressing the CEO and VIP's. Our room overlooks views of the 18th hole and the 10th tee box and has two great patios attached. The room seats approximately 100 guests with theatre style seating. With a wide array of possible set-ups, our events team can customize the room to meet all your requirements. Whether your meeting is an all-day big event or a small short meeting, our Event Manager will customize a package to suit all your needs. It would be our pleasure to assist you in planning your upcoming Conference or Meeting.

Morning Meeting Package:

Time: 7am to 12pm

Price: \$399.00

Includes:

- Room Rental
- Coffee & Tea Station
- All Audio Visual requirements
- Option to Add Refresher/ Snacks at Breaks
- Option to Add Breakfast or Lunch
- All GST & Service Charges

Afternoon Meeting Package:

Time: 1pm to 5pm

Price: \$399.00

Includes:

- Room Rental
- Coffee & Tea Station
- All Audio Visual requirements
- Option to Add Refresher/ Snacks at Breaks
- Option to Add Lunch or Dinner
- Aİİ GST & Service Charges

Full Day Meeting Package:

Time: 7am to 5pm

Price: \$599.00

Includes:

- Room Rental
- Coffee & Tea Station
- All Audio Visual requirements
- Option to Add Refresher/ Snacks at Breaks
- Option to Add, Breakfast, Lunch and/or Dinner
- All GST & Service Charges

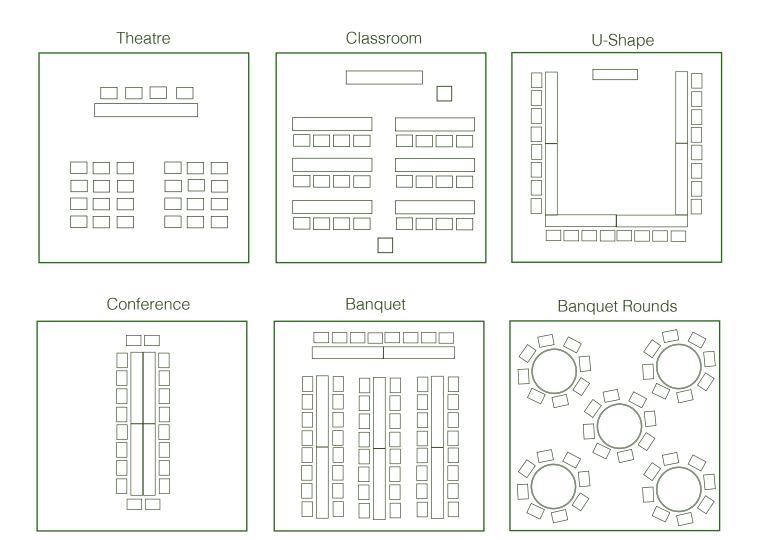
^{*} Our dedicated meeting and conference team at Sunset Ranch will be onsite during your event to ensure a smooth and successful event.





Room Layout Options

Sunset Ranch has the unique ability to set up our meeting and conference space in many different varieties to ensure your guests and presenters are satisfied. Please review the options below. If you require any assistance please do not hesitate to contact us at your earliest convenience.



Recommended Sizes for Sunset Room:

Theater: 110 seats Classroom: 64 seats U-Shape: 48 seats Conference: 64 seats Banquet: 112 seats

Banquet Rounds: 100 seats

Recommended Sizes for Fairways Room:

Theater: 64 seats
Classroom: 32 seats
U-Shape: 32 seats
Conference: 40 seats
Banquet: 72 seats

Banquet Rounds: 64 seats

Food & Beverage Options

Sunset Ranch boasts some of Kelowna's best food and beverage operation. Focusing on high quality local ingredients, Our culinary team will create the perfect day for your guests. Below are some options we most commonly do, however should you be looking for something specific our team will be happy to create your vision.

Morning Breakfast: 7am - 10am

(Prices are per preson. Tax and gratuity not included.)

Fresh Start Breakfast Buffet \$16

Western Scrambled Eggs
Pan Roasted Hashbrowns
French Toast with warm maple syrup
Danish, Croissant Plate
Toast w/ Preserves (Multigrain, Sourdough)
Fresh Fruit Plate
CHOICE OF (SELECT 2):
Ham, Bacon or Sausage
* Breakfast Buffet includes Coffee & Tea Service

Add Eggs Benedict | \$2 per person Add Additional Meat Option | \$1.5 per person Add Juice Bar | \$2 per person Add Omlette Station | \$3/person

*Add a Beer, Wine or Highball to the end of your event! Drink tickets are \$6.50 each including all taxes

Continental Breakfast | \$12

Muffins, Croissants, Pastries Toast w/ Preserves (Multigrain, Sourdough) Granola, Museli & Yogurt Fresh Berries Juice Bar (Orange, Cranberry, Apple) Coffee & Tea Station

Morning Refreshers

(Prices are per preson)

Fresh Baked Cookies | \$3 Fresh Baked Muffins | \$3 Fresh Fruit Platter | \$4 Muffins & Coffee | \$4

Afternoon Refreshers

(Prices are per preson)

Fresh Fruit Platter I \$4
Fresh Cheese & Grapes
Platter I \$6
Artisan Charcuterie Board I \$6
Fresh Vegetable Platter I \$







Premium BBQ Lunch Buffet

(Prices are per person. Taxes and Gratuity not included.)

1 Protein: \$22.99 | I | 2 Proteins: \$25.99

STARTERS

(SELECT 2)

RANCHERS CAESAR I marble rye croutons, fresh parm, garlic caesar salad dressing SWEET & SAVOURY POTATO I applewood bacon, herbs, scallion, fresh lemon & maple-dijon vinaigrette OKANAGAN GREENS I sundried cranberries, mandarin oranges, feta, toasted pumpkin seeds, fig and almond Wafer SICILIAN PASTA SALAD Isundried tomatoes, artichoke, eggplant, kalamata olives, feta, olive balsamic dressing NAPA VALLEY SLAW I traditional cabbage slaw, sun-dried berries, sweet apple cider vinaigrette TRADITIONAL TOSSED I Tuscan Greens with seasonal garden vegetables

ENTREES

(SELECT 1-2)

BEEF BURGER I 6oz prime rib burger
CHICKEN BURGER I flame grilled chicken breast
SALMON BURGER I 5oz pacific steelhead fillet
VEGETARIAN BURGER I our beyond beef burger patty made from peas & beets
CHARELSTON PULLED PORK I in house smoked pulled pork with carolina BBQ sauce
TEXAX BBQ PULLED BEEF I slow roasted beef, tangy texas BBQ sauce

ACCOMPANIMENTS

(SELECT 2)

ROASTED POTATO WEDGES
HERB ROASTED BABY POTATOES
SEASONAL VEGETABLES
TRADITIONAL FRENCH FRIES

* All Burgers include a selection of fresh toppings of Cheese, Lettuce, Tomato, Onions, Condiments & Fresh Kaiser Rolls

* Additional Charges for Sautéed Onions, Mushrooms and bacon \$1.00 each

Lunch Buffet served with Fresh Rolls & Coffee Tea Service

Additional Option Items:
Add Nonalcoholic drinks package for \$2.50 per person

Summer BBQ Burger Buffet

(Prices are per person. Taxes and Gratuity not included.)

2 Proteins: \$19.00 | | 3 Proteins: \$24.00

STARTERS

(SELECT 2)

RANCHERS CAESAR I marble rye croutons, fresh parm, garlic caesar salad dressing SWEET & SAVOURY POTATO I applewood bacon, herbs, scallion, fresh lemon & maple-dijon vinaigrette OKANAGAN GREENS I sundried cranberries, mandarin oranges, feta, toasted pumpkin seeds, fig & almond Wafer SICILIAN PASTA SALAD Isundried tomatoes, artichoke, eggplant, kalamata olives, feta, olive balsamic dressing NAPA VALLEY SLAW I traditional cabbage slaw, sun-dried berries, sweet apple cider vinaigrette TRADITIONAL TOSSED I tuscan greens with seasonal garden vegetables

ENTREES

(SELECT 1-2)

50Z SIRLOIN STEAK WITH SAUTEED MUSHROOMS
BBQ FLAME GRILLED CHICKEN BREAST
BBQ FLAME GRILLED PORK CHOP
SPICY HELMUT'S SAUSAGE KITCHEN ITALIAN SAUSAGES
STUFFED VEGETARIAN PORTOBELLO MUSHROOM

ACCOMPANIMENTS

(SELECT 2)

ROASTED POTATO WEDGES SEASONAL VEGETABLES TRADITIONAL FRENCH FRIES GARLIC MASH POTATOES

Lunch Buffet served with Fresh Rolls & Coffee Tea Service

Additional Option Items:

Add Nonalcoholic drinks package for \$2.50 per person



Booking with Sunset Ranch

Sunset Ranch requires a non refundable deposit of 50% of room rental charges

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 the day of the event.

All deposits are non refundable and cancellation will forfeit your deposit

Sunset Ranch requires all Food and Beverage Selections a minimum of 10 days prior to your event

Sunset Ranch requires final guest counts 4 days prior to the event. This event will act as the minimum number of guests for food preparation and charges. Additional guests added after 4 days notice will be added to the billing.

Our dedicated meeting and conference team at Sunset Ranch will be onsite during your event to ensure a smooth and successful event. If you would like to book with Sunset Ranch for your next event, please contact. What a great way to finish your meeting with 18 holes or 9 holes!

Lori Tarasoff

Events Manager lori@sunsetranchbc.com 250.765.7671

Jeff Richard

Director of Operations jeff@sunsetranchbc.com 250.765.7700