



CHRISTMAS PARTIES





'Tis the season for celebrating with friends, family, or co-workers. A time to relax, rejuvenate, and simply enjoy. You'll be sipping, sampling, and socializing in an intimate setting, against a mountain and waterfront backdrop. We can accommodate formal plated dining events for up to 36 people. Host your event in the historic Rowena's Inn dining room or enjoy breathtaking views from our newly renovated all-season patio.

FACILITY FEES

ROWENA'S INN: Intimate Private Dinner or Luncheon for up to 36 people
Monday–Thursday \$250 | Friday–Sunday \$350

THE CLUBHOUSE: Private Patio Dinner or Luncheon for up to 36 people (minimum 30 people)
Available 7 days a week November through January

Prices are subject to 18% gratuity and applicable taxes

RESERVE YOUR EVENT

Cara Elliot, Event Manager | 604.819.9352 | cara@sandpiperresort.ca



OPTION 1 MENU | *served plated*

CLASSIC OLD-FASHIONED TURKEY DINNER

Home Made Rustic Breads

fig walnut loaf, mixed herb, sea salt, whipped butter

Foraged Mushroom Soup

roasted mushrooms, fried sage, truffle oil

- or -

Kale Caesar Salad

avocado dressing, spiced chickpeas, maple candied bacon

Herb & Lemon Roasted Turkey

goat cheese mashed potatoes, sage walnut & sausage stuffing, roasted brussel sprouts,
honey-roasted carrots, cinnamon orange cranberry sauce

Warm Apple Crisp

maple almond crumble
homemade cinnamon ice cream

\$65 per person

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OPTION 2 MENU | *served plated*

BETTY ANNE'S HOLIDAY DINNER

Home Made Rustic Breads

fig walnut loaf, mixed herb, sea salt, whipped butter

Foraged Mushroom Soup

roasted mushrooms, fried sage, truffle oil

Beet Squash & Arugula Salad

goat cheese, candied walnuts, pomegranate seeds, and a Mandarin orange vinaigrette

Brown Sugar Brined Double Cut Pork Chop

goat cheese mashed potatoes, roasted brussel sprouts with bacon, honey roasted carrots, herb jus, apple fig chutney

- or -

Braised Beef Shortrib

roasted garlic mashed potatoes, honey roasted carrots, roasted brussel sprouts with bacon, red wine jus

- or -

Salmon Prawn & Scallop Linguini

lemon tarragon & white wine cream, brussel leaves, thyme roasted tomatoes, Grana Padano parmesan, crispy basil

Warm Apple Crisp

maple almond crumble
home made cinnamon ice cream

- or -

Deep Dish Pumpkin Pie

roasted local pumpkin, grated cinnamon, nutmeg, Chantilly cream

\$75 per person

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