

Spirit -of- Christmas

PARTY PACKAGE

AVAILABLE FOR GROUP BOOKINGS OF 24 PEOPLE OR MORE



THE SPIRIT OF CHRISTMAS PARTY

PACKAGE makes planning your event the easiest thing you'll do for the holidays.

- One night's stay in choice of suite
- The Evergreen Christmas buffet
- Festively decorated ballroom
- Use of all resort amenities

FROM \$276 SINGLE

FROM \$375 TWO ADULTS

Price listed is based on Studio Bluff View and includes taxes & gratuity.

GROUP STAY SPECIAL

A special offer for those who have a party planned elsewhere and need to stay the night.

STUDIO SUITE \$149

ONE-BEDROOM SUITE \$219

TWO-BEDROOM SUITE \$279



CHRISTMAS PARTY CATERING

For those who are looking for a festive evening event and don't need to stay the night, our ballroom venue and catering options are a festive fit.

**THREE MENUS TO CHOOSE FROM
\$109/PERSON**

BOOK YOUR EVENT BY OCTOBER 1ST AND RECEIVE A ONE-NIGHT STAY GIFT CERTIFICATE FOR FUTURE USE. A GREAT RAFFLE PRIZE, CORPORATE GIFT, OR INCENTIVE.



SUMMERLAND
• Waterfront Resort & Spa •

**VISIT: SummerlandResortHotel.com
OR CALL 250.494.8180 X5**



**THE
EVERGREEN
CHRISTMAS
CATERING**

M E N U

\$99

includes taxes, venue
and gratuity

Assorted Dinner Rolls with Whipped Roasted Garlic Butter
Butternut Squash and Arugula Salad with Goat's Cheese,
Candied Pecans, and Blackberries
with Honeyed Dill Ricotta and Crispy Fennel

Creamy Mashed Potatoes with Silky Turkey Gravy
Roasted Carrots with Pistachios and Lemon Honey Roasted
Turkey with local Herbs and Pan Jus
Sausage and Sage Stuffing studded with Cranberries

Assorted Desserts

Coffee and tea station (additional fee)

*Additional charge for groups under 20 people
~ Chefs with Thyme at The SWR Bistro~



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**SILVER
BELLS
CHRISTMAS
CATERING**

M E N U

\$109

includes taxes, venue
and gratuity

Assorted Dinner Rolls with Whipped Roasted Garlic Butter
Butternut Squash and Arugula Salad with Goats Cheese,
Candied Pecans, and Blackberries
Roasted Beet Salad with Honeyed Dill Ricotta and Crispy Fennel

Homemade Cranberry Sauce with Orange Zest
Creamy Mashed Potatoes with Silky Turkey Gravy
Roasted Carrots with Pistachios and Lemon Honey
Caramelized Brussels Sprouts with Parmigiana and Bacon
Roasted Turkey with local Herbs and Pan Jus
Sausage and Sage Stuffing studded with Cranberries
Carved Roast Beef, Crusted with Mustard, served with Demi Glaze

Assorted Desserts
Coffee and tea station (additional fee)

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**THE GOLD
STAR CATERING
MENU**

M E N U

\$129

includes taxes, venue
and gratuity

Assorted Dinner Rolls with Whipped Roasted Garlic Butter
Butternut Squash and Arugula Salad with Goats Cheese,
Candied Pecans, and Blackberries
Roasted Beet Salad with Honeyed Dill Ricotta
Winter Greens with Crispy Fennel

Homemade Cranberry Sauce with Orange Zest
Creamy Mashed Potatoes with Silky Turkey Gravy
Roasted Carrots, with Pistachios, and Lemon Tarragon Honey
Caramelized Brussels Sprouts with Parmigiana and Bacon
Roasted Turkey, with local Herbs, and Pan Jus
Sausage and Sage Stuffing, studded with Cranberries
Carved Roast Beef, Crusted with Mustard, served with Demi Glaze

Assorted Dessert Squares and Christmas Cakes

*Additional charge for groups under 20 people
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