The Sea Ranch Lodge



The Holidays are almost upon us and our programming for the next couple of months reflects the Holiday spirit. We invite you to join us at The Lodge for one or all of our upcoming Holiday events!



Lodge 2-Year Anniversary Happy Hour



Sunday 10.01

Join us at The Lodge for a special Happy Hour in honor of our 2-year anniversary! Enjoy live music and sip our special Twilight Cocktail inspired by the work of Sea Ranch photographer Arthur Drooker. It's been a wonderful two years – cheers to many more!

3pm-6pm The Sea Ranch Lodge

Beer Dinner with Anderson Valley Brewing Co.



Wednesday 10.04

6pm The Dining Room

\$85/person plus tax and gratuity. Ages 21 and up only. Gather with loved ones in our Dining Room and enjoy a locally sourced, multi-course meal with thoughtfully chosen beer pairings from Boonville's Anderson Valley Brewing Company.

For over thirty years, Anderson Valley Brewing Company has been hand-crafting authentic ales and lagers with balance, complexity, and a passion for sustainable brewing practices. Anderson Valley is proud to be the world's very first solar-powered brewery.

October Locals Night Dinner

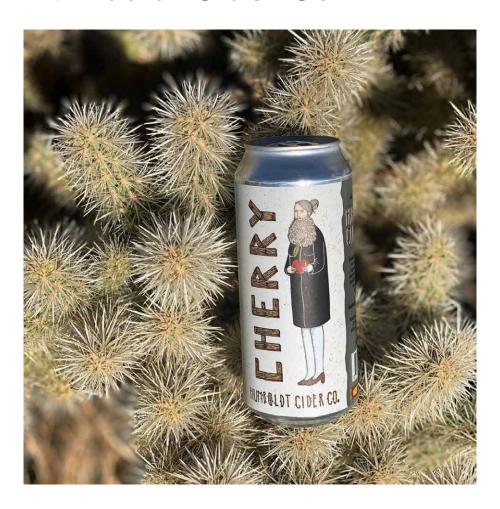


Wednesday 10.18

The Lodge team is excited to celebrate our North Coast community with these convivial Locals Night Dinners. Join in on this monthly tradition!

\$55/person and \$20/child 12 and under, plus tax and 20% gratuity. Price does not include alcoholic beverages.

Vinyl, Cider & Dine with Humboldt Cider Co.



Wednesday 10.25

Join us at the Lodge for a monthly tradition! In October, we're joined by Eureka's Humboldt Cider Company. Taste their California-made craft hard ciders, enjoy a laid-back dinner, and listen to vinyl spun by Sea Rancher Richard Harris.

5pm The Sea Ranch Lodge \$85/person plus tax and gratuity. Ages 21 and up only.

The Sea Ranch Kids Club Fall Crafts



Saturday 10.28

Grab a drink at the Café while your little ones get creative with The Sea Ranch Kids Club! Free to the public, our Kids Club team is providing supplies & instruction for a variety of fun and easy crafts. To welcome autumn, we're carving pumpkins, face painting, and more! All ages are welcome.

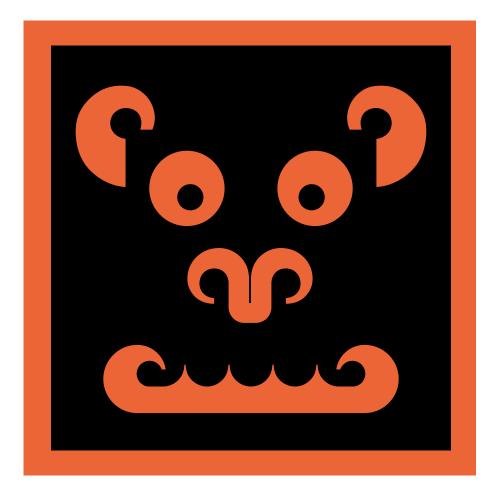
Maker's Market



Saturday 10.28

Grab a drink, enjoy live music, and peruse a wonderful selection of handmade local wares from your favorite North Coast makers and vendors. Candles, botanicals, jewelry, ceramics, and more!

3rd Annual Halloween Extravaganza



Saturday 10.28 Mark your calendars: you won't want to miss our Halloween festivities! Put on your costume and join us at the Lodge for musical entertainment and more. Compete in our costume contest for prizes. Free to the public.

Halloween Trivia Night



Tuesday 10.31 This Halloween, join us for a spooky Trivia Night! Test your knowledge on special themed topics. Bring your team, grab bites and drinks at The Bar, and compete for prizes!

The Sea Ranch Kids Club Veterans Day Crafts



Saturday

Grab a drink at the Café while your little ones get creative with The Sea Ranch Kids Club! Free to the public, our Kids Club team is providing supplies & instruction for a variety of fun and easy crafts. For Veteran's Day, we're making red, white, & blue bracelets, and coffee filter poppies. All ages are welcome.

November Locals Night + Croix & Williamson Tasting



Wednesday 11.15

The Lodge team is excited to celebrate our North Coast community with these convivial Locals Night Dinners. Join in on this monthly tradition! \$55/person and \$20/child 12 and under, plus tax and 20% gratuity. Price does not include alcoholic beverages.

Prior to Locals Night, join us for a wine tasting with Croix and Williamson Wines, and enjoy vinyl spun by Sea Rancher DJ Richard Harris.

12:30pm-2:30pm The Sea Ranch Lodge 4pm-8pm The Dining Room

Thanksgiving Dinner



Thursday

Come celebrate Thanksgiving dinner at The Sea Ranch Lodge! Enjoy a festive prix fixe menu for the whole family. Reservations required. \$95/person and \$45/children ages 12 and under, plus tax and gratuity. Children's menu includes one entree and dessert.

2pm-8pm The Dining Room

Menu

Appetizer

Parsnip & Sweet Potato Soup

apple, leeks, honey, sage & crème fraiche

Chicory Salad

shaved fennel, beet, apple, avocado purée, toasted pepitas, pomegranates, candied walnuts & champagne vinaigrette

Kale Salad

quinoa, dried cherries, pistachios, pecorino dellcatta squash, creamy lemon vinaigrette

Bucatini Pasta

basil, chanterelle, parmesan chap, arugula

Main Course

Diestel Turkey Dinner

mashed potato, rosemary & sage stuffing, yam gratin broccolini, cranberry sauce, gravy, buttered roll

Northern Halibut

carnaroli risotto, yam & braised rainbow chard celery root puree, green beans, beurre rouge

California Beef Short Rib

mashed potato, cippolini onions, carrots, broccolini

Butternut Squash

oyster & trumpet mushrooms, candied walnut & basil pesto, swiss chard, brussel sprouts, green beans butternut squash & honey purée

Dessert

Pumpkin Pie

with whipped cream

Cheesecake

with blackberries

Apple Crisp

with vanilla ice cream

This menu is subject to change, please check our website closer to the event.

Black Friday Maker's Market



Friday 11.24

Get a head start on your holiday shopping at this year's Black Friday Maker's Market! This is our biggest market of the year. Grab a drink, enjoy live music, and peruse a wonderful selection of handmade local wares from your favorite North Coast makers and vendors. Candles, botanicals, jewelry, ceramics, and more!

The Sea Ranch Kids Club Thanksgiving Crafts



Saturday 11.25

Grab a drink at the Café while your little ones get creative with The Sea Ranch Kids Club! Free to the public, our Kids Club team is providing supplies & instruction for a variety of fun and easy crafts. All ages are welcome.

The Sea Ranch Kids Club Holiday Crafts

Saturdays in December

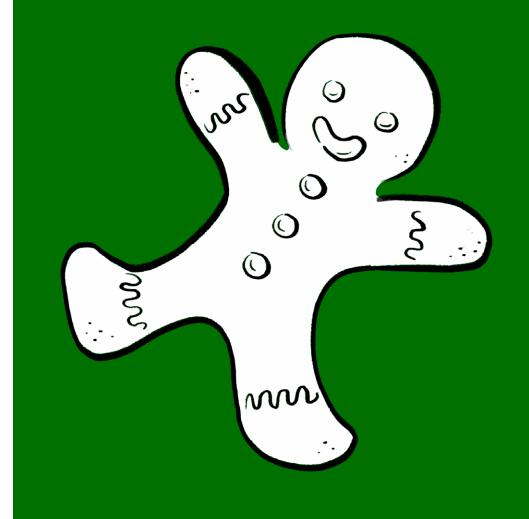
Join us at the Lodge on Saturdays in December for kid-friendly holiday events! Enjoy the season's cheer and get crafty with your little ones. Free to the public; all supplies will be provided. All ages are welcome.

Saturday, 12.02: Making Ornaments, Popcorn Garlands, Menorahs

Saturday, 12.09: Kwanzaa Noodle Necklaces, Pinecone Trees, Bead & Pipe Cleaner Candy Canes

Saturday, 12.16: Meet Santa Claus, Making Wrapping Paper, Orange & Clove Pomanders, Yule Logs

Saturday, 12.23:
Decorating Cookies,
Piñatas for Las Posadas



12:30pm-2:30pm The Sea Ranch Lodge

Vinyl, Wine & Dine with I. Brand



Wednesday 12.06

5pm The Sea Ranch Lodge

\$85/person plus tax and gratuity. Ages 21 and up only.

Join us at the Lodge for a monthly tradition! Each month, we're hosting a laid-back, casual winemaker dinner with your favorite local wineries. Taste wines, enjoy dinner, and listen to vinyl spun by Sea Rancher Richard Harris. This month, we're joined by Monterey Bay's I. Brand Winery. These wines are made with special regard for site, and each location was selected because of its unique & special character.

The Sea Ranch Lodge Twelve Days of Cookies



Tuesday 12.12 through Saturday 12.23 The Lodge will be featuring "Twelve Days of Cookies" starting December 12th. Every holiday eve, our team will share their favorite holiday cookies with you from around the world. Each night will feature a different cookie from family recipes enjoyed for years during this festive time. We are looking forward to sharing our best memories of holidays past with you!

The Sea Ranch Lodge

Fireside Lounge Holiday Choir Performance



Sunday 12.07 Gather around the Christmas Tree in the Fireside Lounge and enjoy the Pacific Empire Choral Group as they perform your favorite holiday songs! Cozy up and enjoy the Holiday season with us.

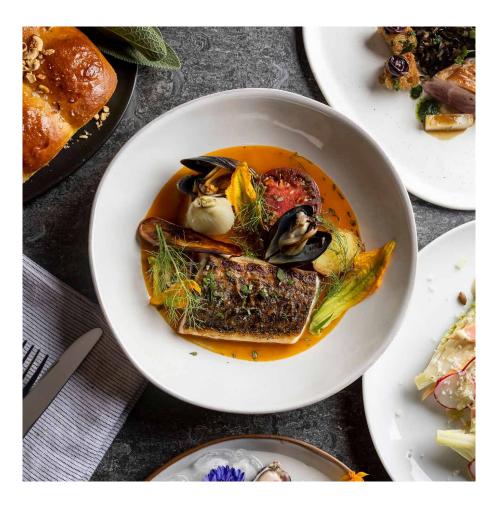
Holiday Maker's Market



Saturday 12.23

Knock out your last-minute holiday shopping at The Lodge! Grab a drink, enjoy live music, and peruse a wonderful selection of handmade local wares from your favorite North Coast makers and vendors. Candles, botanicals, jewelry, ceramics, and more!

Christmas Eve Dinner



Sunday 12.24

Come enjoy a festive Christmas Eve meal at The Sea Ranch Lodge! Featuring a celebratory prix-fixe menu for the whole family.

Reservations required. \$115/person and \$45/children ages 12 and under, plus tax and gratuity. Children's menu includes one entree and dessert.

4pm-9pm The Dining Room

Menu

Amuse Bouche

olive tapenade, rustic crackers

Bread and Butter

Onion & Herb Focaccia cultured butter, sea salt

First

Chicory Salad

cara cara orange, pomegranate, fennel, croutons parmesan, meyer lemon vinaigrette

Parsnip Soup

apple-pear, sage & sourdough

Dungeness Crab Cake

warm crab & lemon, mandarin, arugula, lemon aioli

Carnaroli Risotto

chanterelle, burrata, pepitas parmigiano reggiano

Halibut Ceviche

avocado puree, persimmon salsa jalapeno oil, taro chips, espelette

115 per adult \$45 per child under 12 This menu is subject to change, please check our website closer to the event.

Main Course

Northern Halibut

celery root puree, fennel, turnips marble potatoes, dungeness crab buerre fondue

Mushroom Polenta

goat cheese, winter herbs & cardamom roasted honeynut squash, swiss chard, garlic croutons

Braised Pork Cheeks

farro, yam, bacon, pear, braised greens caramelized onions & whole grain mustard sauce

Prime Rib Of Beef

marble potatoes, cippolini onion, broccolini, horseradish crème fraiche

Dessert

Apple Quince Gallette

caramel ice cream

Chocolate Tarte

hazelnut crumble

Poached Pear

pear sorbet

December Locals Night Dinner

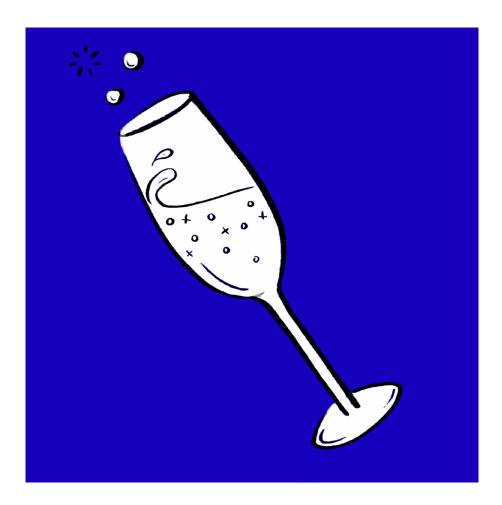
Wednesday 12.27

The Lodge team is excited to celebrate our North Coast community with these convivial Locals Night Dinners. Join in on this monthly tradition!

6pm The Dining Room \$55/person and \$20/child 12 and under, plus tax and 20% gratuity. Price does not include alcoholic beverages.



New Year's Eve Dinner



Sunday 12.31

Ring in 2024 at The Lodge! Join us in The Dining Room for a prix-fixe dinner menu.

Reservations required. \$135/person and \$45/children ages 12 and under, plus tax and gratuity. Children's menu includes one entree and dessert.

Menu

Amuse Bouche

Sweet onion dip, crostini

Housemade Sourdough

cultured butter, sea salt

À La Carte

White Sturgeon Caviar

egg, cultured butter, brioche \$45

Chilled Kusshi Oysters

mignonette \$4/each

First

Mixed Lettuces

apple pear, pomegranate, meyer lemon and champagne vinaigrette

Winter Kuri Squash Soup

coconut milk, sage and sourdough

Dungeness Crab Cake

warm crab & lemon, mandarin, arugula, lemon aioli

Ceviche

avocado puree, persimmon salsa, jalapeno oil, taro chips, espelette

Clam Chowder

bacon, chives, sourdough

Mushroom Buccatini

local chanterelle mushrooms parmesan crisp

Main Course

Local Black Cod

fingerling potato, fennel, turnips, manila clams kombu-miso broth

Foraged Mushroom Polenta

goat cheese, winter herbs and cardamom, roasted honeynut squash, swiss chard, garlic croutons

Fried Quail

buttermilk rosemary marinade, potato puree, braised greens, brussels sprouts, pickled shallots huckleberry jus

Prime Rib Of Beef

marble potatoes, cippolini onion, broccolini, horseradish crème fraiche

Dessert

Chocolate Pot De Crème

whipped crème fraîche & candied cocoa nibs

Apple-Cinnamon Bread Pudding

vanilla ice cream

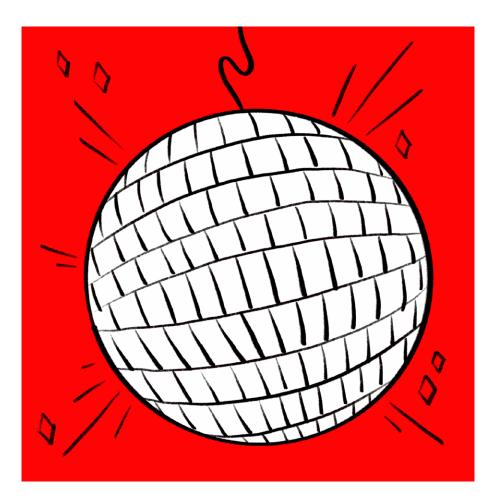
Cheesecake

graham cracker crust & fresh berries

This menu is subject to change, please check our website closer to the event.

5pm-9:45pm The Dining Room

New Year's Eve Party



Sunday 12.31 Say farewell to 2023 at our third annual New Year's Eve party! Sip champagne & dance the night away. Enjoy special New Year's Eve souvenirs and live entertainment.

New Year's Day Champagne & Oysters



Monday 01.01

Kick off 2024 with oysters and a little "hair of the dog" at The Sea Ranch Lodge! Bar opens at 12pm.

Celebrate in Style

Book your holiday party or special event with The Sea Ranch Lodge and receive the below perks!*

- Waived venue rental fees
- Waived bartender fees
- A hosted Champagne toast for each attendee
- Certificate for a 2-night stay at The Sea Ranch Lodge
- Custom printed menus with company logo
- Upgraded event space with coastal views

Contact The Sea Ranch sales team at sales@thesearanchlodge.com to book your next special event!

*Terms & Conditions: This offer is valid on new business only for events of at least \$5,000 in total revenue. A minimum of 5 rooms on a given night must be included to receive waived site fees. Blackout dates apply. This offer is only Available to arrivals and departures in the months of November, December, and January. Offer is subject to change without notice. Offer is subject to hotel availability. Excludes events occurring on federal holidays. This offer may be changed, altered, or removed at any point in time based on hotel discretion.



Enjoy Our Regularly Scheduled Programming With Loved Ones This Holiday Season

Tuesdays Make & Mend

Trivia Night

Thursdays Vinyl & Vineyards

Live Jazz

Saturdays Maker's Market

Saturday Morning Yoga

(starting 11.18)



Happy Holidays!

