

The Sea Ranch Lodge

Holiday Happenings
2024





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!

Harvest Winemaker Dinner with Flowers Winery



**Wednesday
10.23**

6pm
The Sea Ranch Lodge

\$150 per person plus
tax and 20% gratuity.
Ages 21 and up only.

Join us for a special Harvest Winemaker Dinner with Flowers Vineyards & Winery, featuring a 4-course pre-fixe menu paired with Flowers Wines. For over 30 years, Flowers has been growing Chardonnay and Pinot Noir along the far-west reaches of the Sonoma Coast. Led by winemaker Chantal Forthun, they continue to produce highly-limited Pinot Noir and Chardonnay from their original estate vineyards on the edge of the Pacific, along with their signature Sonoma Coast wines.

Maker's Market



**Saturday
10.26**

Grab a drink or bite to eat, enjoy live music, and peruse a wonderful selection of hand-made local wares from your favorite North Coast makers and vendors. Candles, botanicals, jewelry, ceramics, and more!

12pm–4pm
The Sea Ranch Lodge

The Sea Ranch Kids Club Fall Festival Activities



**Saturday
10.26**

Join the Kids Club at the Lodge throughout the year for a series of kid-friendly seasonal events! Get crafty with your little ones for fall festivities as we decorate pumpkins, paint faces, trick or treat, and much more! Free to the public; all supplies are provided. All ages are welcome.

12:30pm–2:30pm
The Sea Ranch Lodge

Indigo Dye Your Upcycled Items Workshop



**Sunday
10.27**

10:30am–1:30pm
The Sea Ranch Lodge

\$120 per person.

Bring your items to indigo dye in this hands-on workshop. Revive stained or worn-out clothes and home goods with a fresh layer of indigo dye. All items must be made of natural fibers like cotton, linen, silk, or wool—no synthetics, like polyester. You'll get enough dye for five pounds of fabric (about ten t-shirt-sized items). Artist **Margaret Seelie** will show you ancient Japanese binding techniques to create cool designs.

Halloween Locals Night + Costume Contest



**Thursday
10.31**

6pm
The Sea Ranch Lodge

The Lodge team is brewing up something special to celebrate our North Coast community this Halloween season with our hauntingly fun Locals Night Dinner. Join us for a night of festive frights and delicious bites as we carry on this cherished monthly tradition! Along with dinner enjoy live music and be sure to dress up if you want to compete in our annual costume contest. \$55/person and \$20/child 12 and under, plus tax and 20% gratuity. Price does not include alcoholic beverages.

Sea Ranch Farm Workshop: Food Preservation



**Saturday
11.02**

Join us on 11.02 for our Food Preservation workshop, where we'll explore various techniques to preserve your garden's bounty. Learn the ins and outs of canning, fermenting, pickling, and even in-ground storage, ensuring your vegetables stay fresh and flavorful throughout the year.

2pm
The Farm

\$40 per adult and \$20 per child 13+.

Sea Ranch Farm Guided Hike



**Saturday
11.09**

2pm-4pm
The Farm

*Max 25 guests,
ages 7+.

Join us for a guided hike at The Sea Ranch Lodge Farm, through pastures and valleys, exploring plant ecosystems, then ascend to discuss shifting flora before descending through a forest filled with the sounds of trees and birds. Please note there are steep parts along the hike and are not suited for those with mobility issues.

\$20 per adult and \$10 per child. To register, email megan@thesearanchlodge.com.

The Sea Ranch Kids Club Holiday Crafts

**Saturdays
in November
and
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, 11.09:
Veterans Day Crafts**

**Friday, 11.29:
Decorate TSRL Ornaments**

**Saturday, 11.30:
Hanukkah rainbow decorations and sun catchers**

**Saturday, 12.07:
Kwanza Heart Tree,
Christmas Bracelets, and
Gingerbread Man**

**Saturday, 12.14:
Santa Visit and Holiday
Crafts**

**Saturday, 12.21:
Cookie Decorating and
Crafting Luminaries
For Las Posadas**

12:30pm–2:30pm
The Sea Ranch Lodge



Vinyl, Wine & Dine with Château Biac in Bordeaux



**Wednesday
11.13**

5pm
The Sea Ranch Lodge

\$95 per person plus
tax and 20% gratuity.
Ages 21 and up only.

This month, we're excited to host Château Biac and its winemaker, Gabriel Asseily, all the way from France. Join us for a laid-back and fun wine tasting and dinner, featuring rare estate wines, lively conversation, and vinyl spun by Sea Rancher Richard Harris.

The Sea Ranch Farm Tour



**Saturday
11.16**

2pm
The Farm

*Max 25 guests,
ages 7+.

Join us for a tour of The Sea Ranch Lodge Farm, which lies on a sunny western slope just 2 minutes south of the Lodge. The Farm features restoratively raised beef cattle and free-range chickens for fresh eggs. It also has a variety of harvested fruits and vegetables that feed the menus at the Lodge! Please email megan@these ranchlodge.com to register. \$20 per adult and \$10 per child. Please view the cancellation policy on the registration page.

Thanksgiving Dinner



**Thursday
11.28**

Come celebrate Thanksgiving dinner at The Sea Ranch Lodge! Enjoy a festive prix fixe menu for the whole family. Reservations required.

2pm–8pm
The Sea Ranch Lodge

\$105 per person and \$45 per child ages 12 and under, plus tax and gratuity. Children's menu includes one entree and dessert.

Sample Dinner Menu

**Bread, Castlevetrano
Olives, Roasted Garlic &
Balsamic Vinegar**

Halibut Ceviche
Jalapeno, cilantro, guacamole, espelette, housemade tortilla chips, argumato lemon olive oil drizzle

Farm Lettuces Salad
Mixed greens, watermelon radish, chervil, green goddess dressing, parmesan

Farm Heirloom Tomato Salad
Little gem lettuces, mozzarella, stone fruit, farm micro basil, marcona almonds, balsamic & evoo

**Farm Oyster Mushrooms
& Carnaroli Risotto**
English peas, argumato lemon oil, parmesan

Dungeness Crab Cakes
Farm mixed green salad, aiolo

Seared Diver Scallops
Grilled corn succotash, bell pepper, asparagus

King Salmon
Braised endive, green beans, heirloom cherry tomatoes, chimichurri

**Akaushi American
Wagyu Striploin**
Roasted cipollini onions, maitake mushrooms, asparagus, cherry tomatoes, roasted fingerling potatoes, rosemary jus

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

Black Friday Maker's Market



**Friday
11.29**

Kick off Black Friday with flair! Sip on your favorite drink, savor delicious bites, and groove to live music as you explore a curated selection of handmade treasures from North Coast's finest artisans. From aromatic candles and lush botanicals to stunning jewelry and artisanal ceramics, discover unique gifts and one-of-a-kind finds that celebrate the spirit of local craftsmanship. Join us for an unforgettable day of shopping, sipping, and soaking in the creative vibes!

12pm–4pm
The Sea Ranch Lodge

Cacao Ceremony



**Sunday
12.01**

Join us at The Sea Ranch Lodge for an unforgettable experience. Tap into new levels of joy as you open your heart and tune into your senses during an ancestral Cacao Ceremony led by **Charlotte Keane** and Heart Opening yoga session led by **Shoshana Hebshi**.

10am–12:30pm
The Sea Ranch Lodge

\$45 per person.

Holiday Locals Night Dinner



**Wednesday
12.04**

The Lodge team is excited to celebrate the holidays with our North Coast community with these convivial Locals Night Dinners. Join in on a special Holiday Locals night, combining November & December!

6pm
The Sea Ranch Lodge

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



Farm Workshop: Garden Planning



**Saturday
12.07**

Join us on 12.7 for our Garden Planning workshop, where we'll guide you through selecting the right plants for your garden. Discover strategies for companion planting in both time and space, and learn when to start your favorite vegetables to thrive in our local climate.

2pm
The Farm

\$40 per adult and \$20 per child 13+.

The Sea Ranch Lodge Twelve Days of Cookies



**Thursday
12.12
through
Monday
12.23**

The Lodge will be featuring “12 Days of Cookies” starting 12.12. 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

The Sea Ranch Farm Guided Hike



**Saturday
12.14**

2pm–4pm
The Farm

*Max 25 guests,
ages 7+.

Join us for a guided hike at The Sea Ranch Lodge Farm, through pastures and valleys, exploring plant ecosystems, then ascend to discuss shifting flora before descending through a forest filled with the sounds of trees and birds. Please note there are steep parts along the hike and are not suited for those with mobility issues.

\$20 per adult and \$10 per child. To register, email megan@thesearanchlodge.com.

Fireside Lounge Holiday Choir Performance



**Sunday
12.15**

5pm–6:30pm
The Fireside Lounge

Join us for dinner or drinks at 5pm when CoastSing will entertain with a short set of songs which will repeat at 6pm. On the program will be *California Dreamin'*, *Oceans*, *Breath of Heaven*, *In Dulci Jubilo* & more. CoastSing is led by Sue Bohlin who is a California-born composer, pianist, & music director. She has been leading the community's choir for 8 years. She has performed in many countries around the world and is grateful that the pandemic shutdown led her to finding

Vinyl Wine & Dine with Wild Hog Vineyards



**Wednesday
12.18**

5pm
The Sea Ranch Lodge

\$85 per person plus
tax and 20% gratuity.
Ages 21 and up only.

We're hosting a laid-back and fun wine tasting with vinyl spun by Sea Rancher Richard Harris.

We're joined by Wild Hog Vineyard, Wild Hog Vineyard is a small family winery and vineyard in the Fort Ross Seaview AVA area, about 5 miles from Fort Ross. They started planting grapes in 1981 and became a bonded winery in 1990. Their certified organic vineyard produces about 800 cases of wine a year including Pinot Noir, Zinfandel, and Syrah.

The Sea Ranch Farm Tour



**Saturday
12.21**

2pm
The Farm

*Max 25 guests,
ages 7+.

Join us for a tour of The Sea Ranch Lodge Farm, which lies on a sunny western slope just 2 minutes south of the Lodge. The Farm features restoratively raised beef cattle and free-range chickens for fresh eggs. It also has a variety of harvested fruits and vegetables that feed the menus at the Lodge! Please email megan@thesearanchlodge.com to register. \$20 per adult and \$10 per child. Please view the cancellation policy on the registration page.

Create Natural Dye from Sea Urchins



**Saturday
12.22**

10:30am–1:30pm
The Sea Ranch Lodge

\$150 per person.

Join us for the unforgettable experience of making natural dye from purple sea urchins (*strongylocentrotus purpuratus*). Margaret, from **Seelie Studio**, will share how to combine ancient Polynesian dye practices and chemistry to create a salmon pink dye. You'll dye a silk scarf and use water marbling techniques to add swirls of monochromatic color. Your attendance is helping to thin the overpopulation of purple urchins and restore California kelp forests, so thank you.

Holiday Maker's Market



**Saturday
12.21**

12:30pm–2:30pm
The Sea Ranch Lodge

Join us this holiday season for a festive shopping experience filled with local charm. Sip on warm drinks, indulge in seasonal bites, and enjoy the sounds of live music as you browse through a selection of unique gifts from talented artisans. Don't miss out on this special opportunity to find one-of-a-kind treasures and make your holiday shopping a truly joyful experience!

Christmas Eve Dinner



**Tuesday
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. \$125 per person and \$45 per child ages 12 and under, plus tax and gratuity. Children's menu includes one entree and dessert.

4pm–9pm
The Dining Room

Sample Dinner Menu

Amuse

Pomodorini with Toasted Focaccia
Marinated Olives and Marcona Almonds

A La Carte

Passmore Ranch Sturgeon Caviar
crème fraiche and pringles

Charcuterie and Cheese Board

First

Potato and Leek Soup
fried leeks and apples

Local Oysters on the Half Shell
red wine mignonette

Mixed Chicory Salad
d'anjou and asian pears,
watermelon radish, shaved fennel
and cider maple dressing

Fried Brussel Sprouts
walnuts and fresno pepper dressing

Crab Cake
shaved winter vegetable salad
and old bay mayonnaise

Main

Spaghetti
dungeness crab, lemon,
chili flake and mint

Deep Fried TSRL Quail
grits and roasted carrots

Roast Beef
yorkshire pudding and pan drippings

Baked Kombocha Squash
chickpeas, morrocan spices and yogurt

Dessert

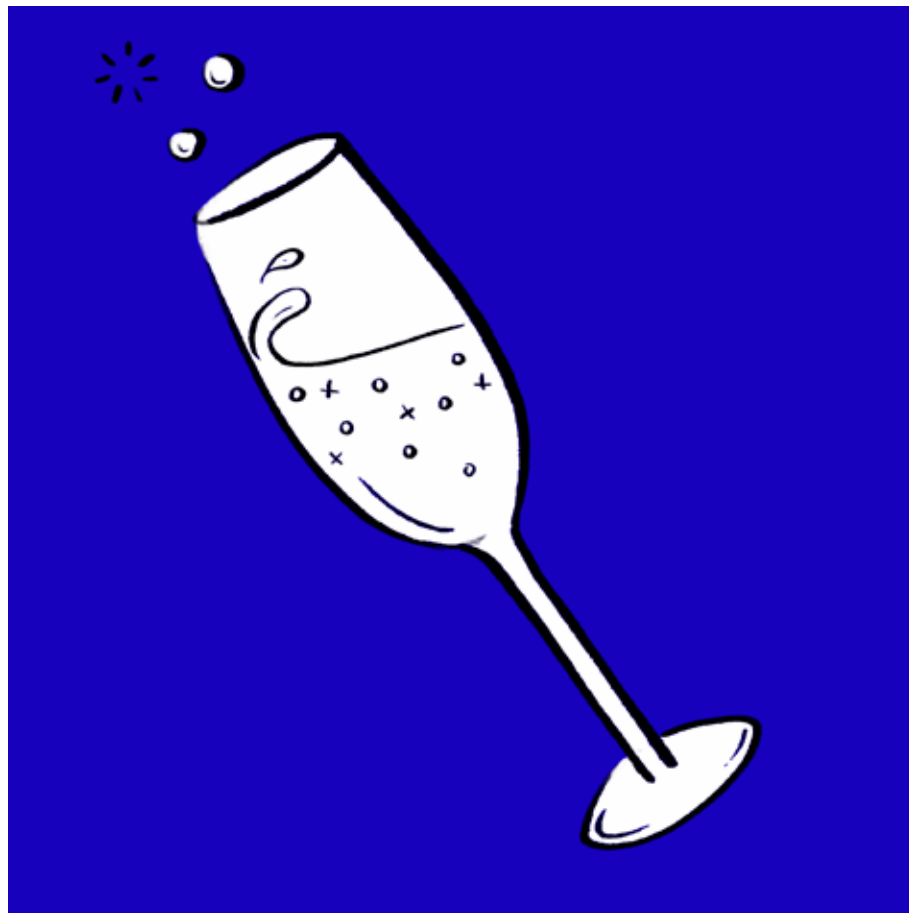
Traditional Christmas Cake
hard sauce

Apple Crisp
vanilla ice cream and caramel

Double Chocolate Budino
christmas cookie

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

New Year's Eve Dinner



**Tuesday
12.31**

Ring in 2025 at The Lodge! Join us in The Dining Room for a prix-fixe dinner menu.

5pm–9:45pm
The Dining Room

Reservations required. \$145 per person and \$45 per child ages 12 and under, plus tax and gratuity. Children's menu includes one entree and dessert.

Sample Dinner Menu

Amuse

**Olive Tapenade with
Rustic Crackers**

Hoppin' John

First

Sea Ranch Lodge Clam Chowder
oyster crackers and tabasco

Local Oysters on the Half Shell
champagne mignonette

TSRL Caesar Salad
romaine, croutons and parmesan

Baby Spinach Salad
pomegranate, persimmon,
pickled onions and pecans

Suppli-Fried Tomato Risotto
stuffed with mozzarella

A La Carte

Passmore Ranch Sturgeon Caviar
crème fraiche and pringles

TSRL Shrimp Cocktail

Main

Beef Wellington
prosciutto, mushroom duxelle,
dijon and puff pastry

Local Halibut cooked in Parchment
lemon, fennel, fingerlings and tarragon
butter

Seared Diver Scallops

Duck Leg Confit
flageolet beans, celery root and
sour cherries

Dessert

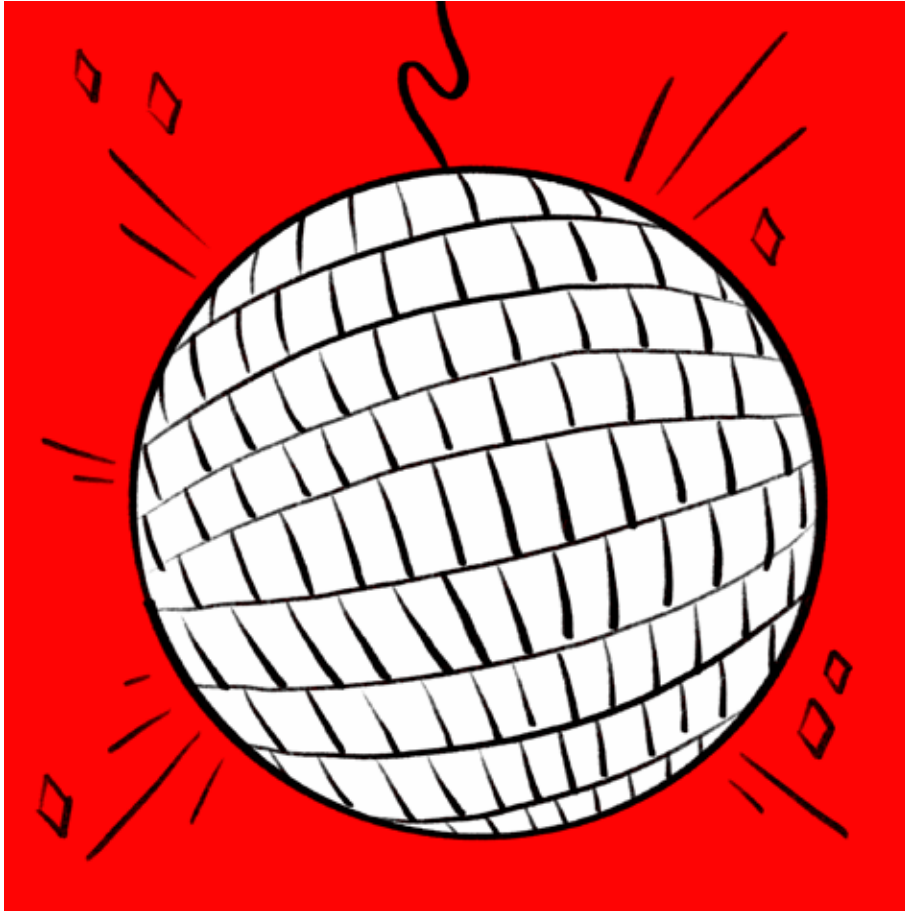
Croquembouche – Profiteroles
filled pastry cream and drizzled
with caramel

Quatro Leches Cake
berries and abuelito chocolate sauce

Red Wine Poached Pears
crème anglaise

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

New Year's Eve Party



**Tuesday
12.31**

Say farewell to 2024 at our fourth annual New Year's Eve party! Sip champagne & dance the night away. Enjoy special New Year's Eve souvenirs and live entertainment.

8:30pm-12:30am
The Sea Ranch Lodge

New Year's Day Champagne & Oysters



**Wednesday
01.01**

Kick off 2025 with oysters and a little "hair of the dog" at The Sea Ranch Lodge! Bar opens at 12pm.

12pm
The Sea Ranch Lodge

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
Community Yoga**

Happy Holidays!

- The Sea Ranch Lodge Team