

THE SEQUOIA RETREAT CENTER

Overnight Group Rate:

Sequoia Package [includes: Food, Cabins, The Lodge & Grounds]:

\$148 per person per night (up to 35)
\$126 per person per night [next 36 – 45 guests]
\$104 per person per night [next 46 – 55 guests]

This price includes lodging (3-5 per cabin), large meeting space in Las Alas Lodge, three mostly organic meals (dinner, continental breakfast, lunch), and organic coffee and tea provided throughout the day.

Redwood Package [includes: Cabins, The Lodge & Grounds]:

\$88 per person per night [first 15 – 35 guests]
\$66 per person per night [next 36 – 45 guests]
\$44 per person per night [next 46 – 55 guests]

This price includes lodging (3-5 per cabin) and large meeting space in Las Alas Lodge. The group can use the Lodge kitchen to cook.

Twelve cabins and 1 small house are available. There is a 15-person per group minimum, and a two-night minimum stay on weekends. Both packages include linens, towels, EO shampoo and soaps, and use of the grounds and trails. All cabins have full bathrooms and heaters. While all our welcome, our rates are especially designed for non-profits, so all may share in the beauty of the Sequoia.

Meals are California-style with an emphasis on fresh organic, local foods. Our wholesome meals (chicken, fish, and vegetarian options) are served in the lodge's adjoining dining room. Vegan and Gluten-free options are available.

* Standard Breakfast is Continental. Items include: Hard Boiled Eggs, Breakfast Breads, Toast, Seasonal Fruit Platter, Yogurt, Oatmeal, Granola, Jams, Almond & Peanut Butters, Odwalla OJ, Milk and 1/2 & 1/2, Coffee & Teas.

1. Fifteen-person minimum; two-night minimum on weekends
2. Check in time is 4PM; Check out time is 10 AM from cabins, 2PM from lodge
3. Morning arrival or Day Use fee: \$27 per person
4. All food subject to CA tax. Santa Cruz County Tax Rate is .09

Upgrades Available:

Cabin Upgrade	Per Person, Per Night
Double Occupancy	+ \$37 [limited availability]
Single Occupancy	+ \$74 [limited availability]
Food Service (a la carte)	
Breakfast (Continental)	+ \$12
Breakfast (Full, Hot)	+ \$17
Lunch	+ \$19
Dinner	+ \$29
Festive Dinner	+ \$49 [or + \$23 to The Sequoia Package]
Snacks (mid-morning or - afternoon break)	+ \$8

DAY CONFERENCE RATE:

Douglas Fir Package: \$57 per person per day

This price includes meeting space in Las Alas or Waterfall Lodge, lunch, coffee and tea, and the use of the grounds and trails. Breakfast and afternoon snacks are available.

Arrival: 8:00 a.m. Departure: 4:00 p.m. (Monday-Friday)

CONFERENCE EXTRAS

1. LCD ViewSonic projector: \$100 per day
2. Large Flat Screen TV: \$100 per day
3. Flip chart, pens and stand: \$55 per pad
4. Massage: 30 minutes: \$45; 45 minutes: \$60; 60 minutes: \$75

FESTIVE DINNER: +\$23 per person to Sequoia Package

We would be pleased to provide a special evening at the Lodge. The evening will include house flatware, wineglasses, clear glass tableware, table linens, fire in the fireplace, candles and flowers on the tables and table service.

9% Sales tax and 18% gratuity is added on final invoice.

Menu includes fresh artisan breads & whipped butter.

Appetizers, Select 2

Salsa, homemade Guacamole and Chips
Goat Cheese Platter from Harley Farms
Assorted California Olives and Assorted Cheese Tray
Shrimp and Cocktail Sauce

Salads, Select 1

Chopped Green Salad {cucumber, green onion, snow peas} with Cucumber Dressing
Caesar Salad with Whole Leaf Hearts of Romaine, Shaved Parmesan and Croutons
Winter Greens with Avocado, Goat Cheese, Toasted Almonds, Balsamic Vinaigrette
Spinach & Romaine with Fennel & Orange Wedges with Lemon Vinaigrette
Garden Lettuces with Warmed Strawberries and Balsamic

Entrées, Select 2

Pan-Seared Organic Chicken with Tarragon Butter Sauce
Pan-Seared Organic Chicken with Artichoke ~ Mushroom Zests
Butternut squash ravioli with wild mushrooms and sage oil
Wild Salmon Filets poached in parchment with green olives, tomatoes, dill, and lemon
Oven Roasted Tilapia with Olive, Cherry Tomatoes and White Wine

Sides, Select 2

Vegetable Skewers with tofu, cherry tomato, zucchini and eggplant
Seasonal Roasted Vegetables
Roasted Potatoes with Fresh Rosemary & Garlic
Wild & Long Grain Rice Salad with Grapes, Almonds & Citrus Dressing
Jasmine Rice with French Lentils & Caramelized Onions

After Dinner Sweets

Flourless Chocolate Torte with freshly Whipped Sweetened Cream
Organic Coffee, Tea, Cream & Sugar