

THE SEQUOIA RETREAT CENTER

Overnight Group Rate for Las Alas Lodge and Bird Cabins:

Las Alas Package:

Includes lodging in Bird Cabins and use of Las Alas Lodge, which has several large meeting spaces. The Las Alas Package includes linens, towels, EO shampoo and soaps, as well as the use of the Lodge kitchen to cook and the use of the grounds and trails. All cabins have full bathrooms and heaters. Organic coffee and tea is also provided throughout the day.

While all our welcome, our rates are especially designed for non-profits, so all may share in the beauty of The Sequoia. There is a two-night minimum stay on weekends. In addition there is a 15-person per group minimum from November-May and a 25-person minimum on June-October weekends. The Bird Cabins have a total of 57 beds.

PER PERSON / PER NIGHT

- Economy (4-6 people in cabin): \$72
- Standard (3 people in cabin): \$87
- Double (2 people in cabin): \$129
- Single (1 person in cabin): \$174

Stones, Flower, and Waterfall Package:

For groups larger than 57 people, the Stones, Flower and Waterfall cabins are available. The same rates apply as above, the only difference is that 9 of the 12 Stones and Flowers cabins and/or 7 of the Waterfall cabins must be reserved.

Meals:

Three mostly organic meals (dinner, self-serve breakfast, lunch) are provided at \$59. A la carte is also available, as well as a Festive Dinner:

Food Service (a la carte)

Breakfast (Continental)*	+ \$12
Breakfast (Full, Hot)	+ \$18
Lunch	+ \$19
Dinner	+ \$31
Festive Dinner	+ \$54
Snacks (mid-morning or aft. break) +	\$8

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

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

Day Conference Rate:

Douglas Fir Package: \$58 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)

Check In/Out, Day Use Fee, Taxes, and Additional Upgrades:

1. Check in time is 4PM; Check out time is 10 AM for cabins, 2PM for lodge
2. Morning arrival or Day Use fee: \$27 per person
3. All food subject to CA tax. Santa Cruz County Tax Rate is .09
4. LCD ViewSonic projector: \$100 per day / Flip chart and stand: \$35 per pad
5. Flat Screen TV in the lodge [includes cable channels]: \$100 per day
6. Massage: 30 minutes: \$45; 45 minutes: \$60; 60 minutes: \$75

FESTIVE DINNER: + \$54 a la carte

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