

Member Newsletter

Friday March 1st, 2024

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**Final Reminder to RSVP for
Members Spring Cocktail
Reception!**



MEMBERS
SPRING COCKTAIL
RECEPTION

SUNDAY MARCH, 10TH

12 PM - 4 PM

THE HARVEST DINNING ROOM

RSVP BY MONDAY MARCH 4TH AT 250.862.3103
OR EMAIL jsaville@harvestgolf.com

Please notify us if bringing a guest

RSVP by Monday, March 4th, to secure your spot at this special event!



OPENING
Prime Rib Dinner

Masa's Grill's famous Prime Rib is back for the 2024 season! Make your reservations today with either Jeff Hutchinson or Mario Arango Rodriguez!
250-862-3177

MARCH 15TH

\$69.95 per Person
Reservations Required
(3 Course Meal)



Prime Rib Dinner

to start

Roasted Cauliflower Veloute
garlic confit, manchego crisp

granite

Peach Sorbet, Raspberry Mint Syrup

the main event

8oz Harvest Prime Rib
whipped yukon potatoes, seasonal vegetables,
house-made yorkshire pudding, red wine jus

to finish

Chocolate Torte
five spiced whipped cream, fresh berries, caramel drizzle



BRUNCH!

MASA'S GRILL'S FAMOUS
EASTER BRUNCH IS BACK!
MAKE YOUR RESERVATIONS
TODAY TO GUARANTEE YOUR
SEAT WITH EITHER

JEFF HUTCHINSON

OR

MARIO ARANGO RODRIGUEZ

250-862-3177

MARCH 31ST, 2024

\$59.95 - ADULTS

\$49.95 - SENIORS (65+)

\$22.95 - CHILDREN / UNDER 5 - FREE



EASTER

BRUNCH MENU

FRESHLY BAKED GOODS

mini assorted danishes, croissants, assorted muffins, scones

COLD SELECTIONS

CHILLED SHRIMP

house cocktail sauce

CHARCUTERIE PLATTER

italian cold cuts and sausages

ANTIPASTI OF VEGETABLES

grilled eggplant, zucchini, asparagus, marinated artichokes,
gherkins, pickled carrots, grilled onions, marinated olives,

roasted red peppers

VEGETABLE CRUDITE

hummus and ranch

SELECTION OF FINE CANADIAN CHEESES

assorted crackers, rolls and breads

CHEF'S SELECTION OF SALADS



E A S T E R
BRUNCH MENU

TRADITIONAL HOT BREAKFAST

bacon, sausage, classic and smoked salmon eggs benedict,
home fried potatoes, buttermilkpancakes, traditional french
toast

OMELETTE STATION

choose from fresh ingredients such as; eggs, ham, sausage,
bacon, green onion, peppers, sundried tomatoes, mushrooms,
tomatoes, cheddar and Monterey jack cheese

HOT SELECTIONS

APPLE CIDER GLAZED HAM
WHOLE SIDE SALMON- HONEY CHIPOTLE GLAZE
DIM SUM STATION

DELECTABLE DESSERTS

greek yogurt parfait, assorted dessert squares, and french
pastries, mousse, apple crumble, cookies, easter candy,
fresh fruit and berries

**Beyond Putting Foundations
Program**



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Operation 36



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