



LONE TREE GOLF CLUB & HOTEL WOULD LOVE TO HOST YOUR NEXT MEETING.

LONE TREE GOLF CLUB & HOTEL is the perfect venue for your next corporate or team meeting. Our variety of spaces can accommodate groups of any size, from small intimate gatherings to large collaborations. Leave the planning to our professional hospitality staff to make your next get-together as seamless as possible.

Our streamlined and decadent menus have something for everyone and we can accommodate guests up to 200. We look forward to speaking with you and encourage you to tour of our facility soon.



EVENT PRICING

- 4 hours of private use of our spacious and open rooms, both indoors and outdoors.
- \$500 to \$1800 for facility fees, includes tables, chairs, plates, glasses, silverware linens and napkins.
- \$50 for each additional hour.
- An extensive menu of delicious seasonal catering options. Plated and buffet breakfast, lunch and dinner options available.
- \$125 for a beverage station including: ice tea, lemonade, water and coffee by request.
- \$125 flat rate for use of any of our audio visual equipment, including projectors, TV screen, podium, mics and speakers.
- 23% Service charge on food and non-alcoholic beverages only.
- Deposit and event agreement signature required to secure the date and time. Deposit will go towards your overall costs.



Private Event Hors D'oeuvres

BY THE DOZEN

HOUSE FAVORITES

BBQ Meatball - \$28
classic cocktail meatball
Candied Bacon - \$36
sweet | savory | made in house
Bacon Wrapped Date - \$36
thick cut bacon | medjool fancy date
Deviled Eggs - \$36
classic | bacon jalapeño
Pot Sticker - \$38
pan fried | garlic soy sauce | choose chicken, pork, or
vegetable
Mini Baked Potato - \$38
fingerling | cheese | sour cream | bacon | chives

Fig Goat Cheese Crostini - \$38
fig | local goat cheese | baguette

Apricot Brie Puff - \$42
pastry | apricot preserves | warm brie
Mushroom Gruyere Puff - \$42
pastry | mushroom ragout | le gruyere
Raspberry Cream Puff - \$42
pastry | raspberry preserves | warm cream cheese
Spinach Artichoke Puff - \$42
pastry | spinach | artichoke heart | mozzarella | asiago

Quiche - \$40
Choose | triple cheese | spinach onion | spinach bacon
| mushroom pepper | hambone jalapeño | trio crux |
artichoke fungi
Cucumber Salmon - \$48
thick cut cucumber | thin salmon | everything
seasoned avocado | dill
Tuna Tartar - \$62
saku tuna | avocado | water cracker
Spicy Mango Scallop - \$68
seared | mango | hot pepper | cilantro
Crab Cakes - \$75
bite size | jumbo lump | chipotle aioli

CROSTINIS

Filet Mignon Crostini - \$48
garlic aioli | caramelized onions | baguette

PUFFS

Chicken Asiago Puff - \$45
pastry | chicken | asiago cream
Sausage Gouda Puff - \$45
pastry | andouille sausage | smoked gouda
Chicken Marsala Puff - \$45
pastry | chicken | marsala wine
Beef Wellington Puff - \$65
pastry | filet mignon | pate duxelles

Private Event Hors D'oeuvres

BY THE DOZEN

SHOOTERS

Grilled Cheese and Tomato Shooter - \$54
sourdough | cheddar and American | tomato basil
soup

Buffalo Chicken Dip Shooter - \$58
carrot | celery | tortilla chip

SKEWERS

Chicken Skewer - \$38
flame grilled | choose honey garlic or lemon zest

Cheeseburger Skewer - \$55
angus beef | cheddar | bib lettuce | tomato | pickle

Antipasto Skewer - \$40
salami | olives | cheese | tomato | pepperoncini

SLIDERS

Prime Rib - \$70
provolone | caramelized onion | horseradish | au jus

Roast Beef - \$68
creamy horseradish | red onion | tomato | arugula

Caprese - \$34
mozzarella | tomato | pesto | balsamic

Roast Turkey - \$65
deli turkey | bacon | cheddar

Pulled Pork - \$40
barbeque | pepperoncini

Lobster Roll - \$98
buttered brioche | lobster | dressed | chive

Carolina Chicken - \$56
tangy | sweet | slaw | pickle

Sausage Chicago - \$60
mild Italian sausage | pepper | giardiniera

Cuban - \$48
pulled pork | ham | Swiss | pickle | Dijon

Pepperoncini Beef - \$72
slow roasted | garlic | pepperoncini

Chicken Biscuit - \$56
crisp | hot honey | iceberg

Meatball - \$46
marinara | provolone | oregano

Cordon Bleu - \$48
ham | chicken | Swiss | creamy honey mustard

Cheeseburger - \$75
angus beef | American | pickle

Reuben - \$68
corned beef | Swiss | sauerkraut

Turkey Burger - \$75
arugula | heirloom tomato | garlic herb aioli



Private Event Hors D'oeuvres

DISPLAY PLATTERS

Shrimp Cocktail - \$36 per lbs. shrimp horseradish tomato lemon	Warm Bread and Butter Board - 25 \$75 50 \$150 bread rustic roll baguette ciabatta focaccia for 25 choose two for 50 choose four
Buffalo Cauliflower - 25 \$60 50 \$120 beer battered fried buffalo ranch bleu cheese	butter salted honey garlic chili cranberry pistachio Italian garlic herb rosemary peppercorn lemon fig
Caprese - 25 \$75 50 \$145 mozzarella tomato basil EVOO balsamic sea salt cracked pepper	Chicken Tender - 25 \$58 50 \$110 crisp homestyle breaded honey mustard barbeque
Pretzel Bites - 25 \$65 50 \$125 salted mustard cheese sauce	Toasted Cheese Ravioli - 25 \$65 50 \$120 panko mozzarella rustic marinara
Fruit - 25 \$90 50 \$175 cantaloupe honeydew watermelon pineapple strawberries	Toasted Lobster Ravioli - 25 \$140 50 \$270 panko lobster ricotta cream vodka sauce
Berries and Cream - 25 \$95 50 \$180 strawberry raspberry blueberry blackberry vanilla cantily cream	Mini Corn Dogs - 25 \$28 50 \$50 ketchup yellow mustard
Crudit� - 25 \$85 50 \$165 carrot celery cucumber sweet pepper cherry tomato ranch garlic hummus	Egg Roll - 25 \$60 50 \$110 egg wrapper pork cabbage carrot sweet and sour
Charcuterie - 25 \$120 50 \$230 cured meat local cheese import cheese savory bite nuts cracker	Santa Fe Egg Roll - 25 \$80 50 \$150 egg wrapper chicken black bean corn pepper jack salsa ranch

Build Your Own Brunch

BY THE DOZEN

Mini Parfait - \$42 yogurt berries granola honey	Bagels - \$27 plain blueberry everything cream cheese
Mini Muffins - \$15 blueberry poppy seed banana walnut	Breakfast Bread - \$26 muffins warm danish croissant + chocolate croissant bagel
Pastries - \$20 tartlets danish	Cinnamon Rolls - \$32 house rolled cinnamon brown sugar cream cheese frosting
Muffins - \$40 double chocolate blueberry lemon banana nut apple	Breakfast Quiche - \$40 lorraine ham Swiss bacon cheddar Colorado style spinach tomato

DISPLAY PLATTERS

Fruit - 25 \$90 50 \$175 cantaloupe honeydew watermelon pineapple strawberries	Bacon - 25 \$60 50 \$115 thick cut honey cured
Berries and Cream - 25 \$95 50 \$180 strawberry raspberry blueberry blackberry vanilla cantilly cream	Scrambled Eggs - 25 \$50 50 \$90 light fluffy
Cheese and Crackers - 25 \$75 50 \$110 cheddar pepper jack Colby jack Swiss assorted crackers	Sausage - 25 \$50 50 \$95 pork savory red pepper
	French Toast - 25 \$60 50 \$115 brioche cinnamon berries maple syrup

BARS

Oatmeal Bar - \$13 per person steel cut strawberry blueberry blackberry raspberry banana brown sugar chocolate chips peanut butter dried cranberries raisins pecans almonds butter milk cream whip cream cinnamon nutmeg syrup honey agave	Omelet Bar - \$15 per person +125 chef attendant cage free eggs ham bacon sausage shredded cheddar tomato spinach mushrooms onion bell pepper green onion
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Plated Lunch Menu

+\$5 PER BASKET OF BREAD | ASSORTED | FRESHLY BAKED

Chef Salad - \$18

romaine | ham | turkey | Swiss | hardboiled egg | cherry tomato | cucumber | red onion | ranch

Chicken Quinoa Salad - \$18

quinoa | shredded chicken | peaches | arugula | burrata | pesto vinaigrette

Ahi Tuna Salad - \$20

romaine | ahi tuna | carrot | zucchini | avocado | cucumber | wonton | green onions | sesame seeds | sesame ginger dressing

Blackened Shrimp Salad - \$20

jumbo shrimp | mixed greens | cherry tomato | bacon | hardboiled egg | blue cheese | green onion | champagne vinaigrette

Caesar Salad - \$20

choose one | grilled chicken | flame grilled steak | pan seared salmon
romaine | roman caesar dressing | cherry tomato | focaccia crouton | parmesan crisp | cracked black pepper

Summer Berry Salad - \$20

mixed greens | grilled chicken | blackberry | strawberry | blueberry | walnuts | feta cheese | baguette | champagne vinaigrette

Chicken Enchilada - \$22

corn tortilla | chicken | cheese | onion | red sauce | refried beans | Mexican rice | shredded lettuce | sour cream

Croissant Sandwich - \$22

choose one | chicken salad | ham and cheese
pasta salad | fresh fruit

Sandwich and Soup - \$22

choose one | deli turkey | deli ham | grilled cheese | roast beef | Italian
choose one | garden vegetable | broccoli cheddar | tomato bisque | minestrone

Sesame Chicken - \$22

glazed tempura chicken | white rice | broccoli | pea pods | carrots | baby corn | water chestnut | red pepper | sesame seeds

Caprese Chicken Pasta - \$23

6oz chicken | penne | fresh mozzarella | cherry tomato | basil | garlic EVOO

Linguine Alfredo - \$23

6oz chicken | roasted garlic tomatoes | asparagus | alfredo crème | parmesan

Grilled Salmon - \$26

6oz | flame grilled | haricot vert | wild rice | lemon

Jambalaya - \$28

chicken | sausage | shrimp | rice | okra | red pepper | parsley

Plated Dinner Menu

\$79.95 per person

SALAD selections

Choose one

SIGNATURE SALAD

lettuce blend | cherry tomato | cucumber | red onion | feta | dried cranberry | candied pecan
champagne vinaigrette

WEDGE SALAD

iceberg wedge | cherry tomatoes | bacon | crumbled bleu cheese | green onion | bleu cheese dressing

ENTRÉE selections

FILET MIGNON

6oz | flame grilled | heirloom carrot | asparagus | yukon mash | demi-glace
+18 lump crab cake
+20 5oz lobster tail + lemon butter

FRENCHED CHICKEN

8oz | pan seared | heirloom carrot | asparagus | yukon mash | chimichurri

LEMON BUTTER SALMON

6oz Salmon Filet | lemon butter | white wine sauce | broccolini | rice

CAULIFLOWER STEAK

Cauliflower Steak | broccolini | roasted red peppers | mushrooms | garlic mashed potatoes | peppercorn sauce

OTHER options

GNOCCHI

chorizo | roasted red pepper | spinach

VEGETABLE TIAN

wild rice | portobello | eggplant | ratatouille sauce

Private Event Buffet Menu

Mexicana - \$45

southwest salad | fajita chicken | fajita beef | pepper | onion | Mexican rice | borracho beans | flour + corn tortillas | shredded cheese | pico de gallo | sour cream | shredded lettuce | sopapillas | churros de crema
+55 guacamole
+40 house fried tortillas chips + salsa

Backyard BBQ - \$50

choose two proteins | baby back rib | pulled pork + brioche slider bun | pulled BBQ chicken + brioche slider bun | flame grilled BBQ chicken | beef brisket + brioche slider bun | smoked jalapeño cheddar sausage
jalapeño corn bread | mac and cheese | baked beans | coleslaw | watermelon | brownies | apple turnover

NOLA - \$48

commander's palace salad | chicken and sausage jambalaya | Cajun shrimp | red beans + rice | muffulettas sandwich | Italian bread | ham | salami | provolone | mozzarella | olive salad | beignets | chocolate bourbon pecan pie

Garden Table - \$48

choose two proteins | grilled chicken | grilled steak | garlic shrimp | ahi tuna
spring mix | iceberg | romaine | matchstick carrot | red onion | cherry tomato | cucumber | bell pepper | quinoa | apple | dried cranberry | sunflower seeds | candied pecans | feta | bleu cheese | champagne vinaigrette | house made ranch | warm bread | fresh fruit

Private Event Buffet Menu

Lone Tree Special - \$42

baked potato bar | includes | chili | sour cream | bacon | cheddar cheese blend | butter | chives
choose one soup | chili | broccoli cheddar | tomato bisque | chicken tortilla | chicken noodle | vegetable
garden salad | balsamic | house made ranch | warm bread
brownies | rice krispy

Mediterranean - \$50

falafel + tzatziki | tomato + cucumber salad | couscous salad | moroccan beef stew | chicken provençal |
layered ratatouille
baklava | honey almond peach shooters

Italian - \$56

choose three | tomato mozzarella Italian sausage bake | chicken fettuccine alfredo | pesto rigatoni with sun
dried tomato | garlic olive oil roasted vegetable penne | shrimp scampi
caesar salad | garlic bread | cannoli | macaroon

Chophouse – \$66

waldorf salad | warm bread | chateaubriand | lemon garlic trout | potato gratin | haricot vert | chocolate
bundt cake | cheesecake

Dessert Menu

BY THE DOZEN

Chocolate Covered Strawberry - \$36 milk dark white	Brownies - \$28 made in house double chocolate
Petite Eclairs - \$22 pastry bavarian cream chocolate	Churros - \$24 Cinnamon sugar caramel sauce
Crème Puffs - \$22 pastry whip cream powdered sugar	Lemon Bars - \$28 citrus powdered sugar
Dessert Bars - \$35 apple seven layer caramel raspberry	Macaroons - \$38 assorted variety
Cheesecake Bite - \$58 assorted flavors	Cannoli - \$42 chocolate chip pistachio
Cupcakes - \$48 red velvet chocolate vanilla bean peanut butter	Apple Turnovers - \$54 fried cinnamon sugar
Rice Krispy - \$22	
Fresh Baked Cookies - \$22 <i>choose by the dozen</i> chocolate chip double chocolate peanut butter M&M snickerdoodle oatmeal raisin	

PLATED DESSERTS

A&J Signature Strawberry Shortcake - \$11 pound cake whip cream strawberry mint	Carrot Cake - \$11 three layers pineapple pecans cream cheese
Towering Chocolate Cake - \$13 four layers chocolate butter cream	Limoncello Cake - \$10 vanilla cake lemon cream raspberry
Cheesecake - \$11 strawberry whip cream mint +2 chocolate sauce caramel sauce raspberry sauce strawberry sauce	Tiramisu - \$10 mascarpone lady fingers espresso liquor coco powder

Dessert Bars

PIE

25 serving | 4 pies | \$140 50 servings | 8 pies | \$270

apple | pumpkin | coconut cream | banana cream | French silk | strawberry rhubarb | blueberry | peach | triple berry
| lemon meringue | chocolate pecan | pecan

HOT CHOCOLATE

\$12 per person

marshmallows | candy | truffles | cookies | peppermint | cinnamon sticks | gram crackers | caramel | sprinkles |
whip cream
+20 vanilla Italian syrup

CHEF'S DESSERT

\$12 per person

assorted selections | seasonal items

DESSERT SHOOTERS

\$12 per person

cheesecake | Nutella strawberry banana | chocolate mousse | strawberries and cream | carrot cake | mint chip |
caramel brownie | peanut butter cup | flourless chocolate | panna cotta | banana cream | apple crip | myer lemon

Bar Menu

All prices include tax.

WINE

red

CABERNET SAUVIGNON	14 Hands Washington.....	8
CABERNET SAUVIGNON	Smith and Hook California	16
MERLOT	14 Hands Washington.....	8
MERLOT	Estanci California	15
PINOT NOIR	Dark Horse California	8
PINOT NOIR	Meiomi California	14
RED BLEND	Conundrum California	11

white

CHARDONNAY	Canyon Roads California.....	8
CHARDONNAY	Sanoma Cutrer Russian River	14
PINOT GRIGIO	Canyon Roads California.....	8
PINOT GRIGIO	Ruffino Italy	11
PINOT GRIS	King Estate Oregon	14
SAUVIGNON BLANC	Canyon Roads California.....	8
SAUVIGNON BLANC	Kim Crawford New Zealand	14
MOSCATO	Canyon Roads California.....	7
REISLING	Chateau St. Michelle Washington .	12
WHITE BLEND	Conundrum California	11

rosé

ROSÉ	Kim Crawford New Zealand	11
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sparkling

CHAMPAGNE	Wycliff California	9
PROSECCO	Tenuta Sant'anna Italy	10

BEER

bottle

BUDWEISER, BUD LIGHT, COORS LIGHT	7
CORONA, MICHELOB ULTRA, O'DELL IPA, STELLA	8

LIQUOR

vodka

TITO'S	9
KETTLE ONE	9

gin

TANQUERAY	8
HENDRICKS	9

rum

BACARDI	9
CAPTAIN MORGAN	9
MALIBU	9

tequila

JOSE CUERVO	8
ESPOLON	10
CASAMIGOS	11

scotch

DEWAR'S	9
CHIVAS	11
GLENLIVET	12
JOHNNIE WALKER BLACK	12
MACALLAN 12 YEAR	13

whiskey

JIM BEAM	8
JACK DANIELS	9
BULLEIT	9
CROWN ROYAL	10
MAKERS MARK	10
JAMESON	10

cordials

BAILEYS	8
KAHLUA	9
LIQUOR 43	9
AMARETTO	9
GRAND MARNIER	11