

Congratulations!



LONE TREE GOLF CLUB & HOTEL WOULD LOVE TO HOST YOUR SPECIAL DAY.

LONE TREE GOLF CLUB & HOTEL has had a long, wonderful history of executing gorgeous and seamless events for happy couples and their family and friends. With our outstanding experience and our open spaces, it is easy to create a unique and meaningful experience.

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 our facility soon.



WEDDING PRICING

- 4 hours of private use of our spacious and open rooms, both indoors and outdoors.
- \$900 to \$1800 for facility fees; includes tables, chairs, plates, glasses and silverware.
- \$1,800 linen fee.
- Ceremony Garden Fee \$500.00; includes chairs up to 200 guests.
- \$300 for each additional hour.
- An extensive list of delicious seasonal appetizers for cocktail hour. Various choices include passed hors d'oeuvres as well as large platters or stations.
- \$79.95 per person plated menu. Includes our signature salad, your seasonal choice of entrees, a champagne toast and a complimentary stay for the couple in our spacious Honeymoon Suite.
- \$75 cake cutting fee.
- \$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.
- \$125 flat rate for a bartender fee includes ONE private bar and one private bartender.
Choice of cash or hosted or a combination of both.
- 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.

AMENITIES

- Couples have photography access to the majestic mountain views on both the 15th and 16th holes of the golf course.
- Couples receive one complimentary night in the luxurious Honeymoon Suite.
- Check-in at 3 pm on the day of the wedding. Please ask the hotel staff for rates for hotel guests.
- Discounted driving range rates and \$75 rounds of golf for wedding party and guests.
- Special menus upon request.



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

Buffalo Cauliflower - 25 | \$60 50 | \$120
beer battered | fried | buffalo | ranch | bleu cheese

Caprese - 25 | \$75 50 | \$145
mozzarella | tomato | basil | EVOO | balsamic | sea salt |
cracked pepper

Pretzel Bites - 25 | \$65 50 | \$125
salted | mustard | cheese sauce

Fruit - 25 | \$90 50 | \$175
cantaloupe | honeydew | watermelon | pineapple |
strawberries

Berries and Cream - 25 | \$95 50 | \$180
strawberry | raspberry | blueberry | blackberry | vanilla
cantilly cream

Crudit  - 25 | \$85 50 | \$165
carrot | celery | cucumber | sweet pepper | cherry
tomato | ranch | garlic hummus

Charcuterie - 25 | \$120 50 | \$230
cured meat | local cheese | import cheese | savory bite
| nuts | cracker

Warm Bread and Butter Board - 25 | \$75 50 | \$150
bread | rustic roll | baguette | ciabatta | focaccia
for 25 choose two | for 50 choose four
butter | salted honey | garlic chili | cranberry pistachio |
Italian garlic herb | rosemary peppercorn | lemon fig

Chicken Tender - 25 | \$58 50 | \$110
crisp | homestyle breaded | honey mustard | barbeque

Toasted Cheese Ravioli - 25 | \$65 50 | \$120
panko | mozzarella | rustic marinara

Toasted Lobster Ravioli - 25 | \$140 50 | \$270
panko | lobster | ricotta | cream vodka sauce

Mini Corn Dogs - 25 | \$28 50 | \$50
ketchup | yellow mustard

Egg Roll - 25 | \$60 50 | \$110
egg wrapper | pork | cabbage | carrot | sweet and sour

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 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

Petite Eclairs - \$22
pastry | bavarian cream | chocolate

Crème Puffs - \$22
pastry | whip cream | powdered sugar

Dessert Bars - \$35
apple | seven layer | caramel | raspberry

Cheesecake Bite - \$58
assorted flavors

Cupcakes - \$48
red velvet | chocolate | vanilla bean | peanut butter

Rice Krispy - \$22

Fresh Baked Cookies - \$22
choose by the dozen

chocolate chip | double chocolate | peanut butter |
M&M | snickerdoodle | oatmeal raisin

Brownies - \$28
made in house | double chocolate

Churros - \$24
Cinnamon sugar | caramel sauce

Lemon Bars - \$28
citrus | powdered sugar

Macaroons - \$38
assorted variety

Cannoli - \$42
chocolate chip | pistachio

Apple Turnovers - \$54
fried | cinnamon sugar

PLATED DESSERTS

A&J Signature Strawberry Shortcake - \$11
pound cake | whip cream | strawberry | mint

Towering Chocolate Cake - \$13
four layers | chocolate butter cream

Cheesecake - \$11
strawberry | whip cream | mint
+2 chocolate sauce | caramel sauce | raspberry sauce |
strawberry sauce

Carrot Cake - \$11
three layers | pineapple | pecans | cream cheese

Limoncello Cake - \$10
vanilla cake | lemon cream | raspberry

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

