



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

LONE TREE GOLF CLUB & HOTEL is the perfect venue for your next celebration. Our variety of spaces can accommodate groups of any size, from small intimate gatherings to large celebrations. 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.
- \$800 to \$1800 for facility fees, includes tables, chairs, plates, glasses and silverware.
- \$700 to \$1,500 linen fee.
- \$300 for each additional hour.
- An extensive list of delicious seasonal appetizers for cocktail hour. Various choices include passed hors d'oeuvres and large platters or stations. Plated and buffet dinner options available as well.
- \$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.



Private Event Hors D'oeuvres

BY THE DOZEN

HOUSE FAVORITES

BBQ Meatballs - \$28
Candied Bacon - \$36
Bacon Wrapped Dates - \$36
Deviled Eggs - \$36
Pot Stickers - \$38
chicken, pork or vegetable
Mini Baked Potato - \$38

Quiche - \$40
*triple cheese, spinach onion, spinach bacon,
mushroom pepper, hambone jalapeno,
trio crux, artichoke fungi*
Cucumber Salmon Bites - \$48
Tuna Tartare - \$62
Spicy Mango Scallop - \$68
Crab Cakes - \$75

CROSTINIS

Fig Goat Cheese Crostini - \$38

Filet Mignon Crostini - \$48

PUFFS

Apricot Brie Puff - \$42
Mushroom Gruyere Puff - \$42
Raspberry Cream Puff - \$42
Spinach Artichoke Puff - \$42

Chicken Asiago Puff - \$45
Sausage Gouda Puff - \$45
Chicken Marsala Puff - \$45
Beef Wellington Puff - \$65

SHOOTERS

Grilled Cheese and Tomato Shooter - \$54

Buffalo Chicken Dip Shooter - \$58

SKEWERS

Chicken Skewer - \$38
honey garlic or lemon zest
Antipasto Skewer - \$40

Steak Skewer - \$45
Cheeseburger Skewer - \$55

Private Event Hors D'oeuvres

PLATTERS

Shrimp Cocktail - \$36 per pound
Mini Corn Dog
25 servings \$28 - 50 servings \$50
Chicken Tender
25 servings \$58 - 50 servings \$110
Buffalo Cauliflower Bites
25 servings \$60 - 50 servings \$120
Egg Roll
25 servings \$60 - 50 servings \$110
Santa Fe Egg Roll
25 servings \$80 - 50 servings \$150
Pretzel Bites with Cheese and Mustard
25 servings \$65 - 50 servings \$125
Caprese Board
25 servings \$75 - 50 servings \$145

Warm Bread and Butter Board
25 servings \$75 - 50 servings \$150
Crudit  and Dip
25 servings \$85 - 50 servings \$165
Fruit Display
25 servings \$90 - 50 servings \$175
Berries and Cream
25 servings \$95 - 50 servings \$180
Charcuterie Board
25 servings \$120 - 50 servings \$230
Toasted Cheese Ravioli
25 servings \$65 - 50 servings \$120
Toasted Lobster Ravioli
25 servings \$140 - 50 servings \$270

SLIDERS

Prices are per dozen

Caprese - \$34
Pulled Pork - \$40
Meatball - \$46
Cordon Bleu - \$48
Cuban - \$48
Carolina Chicken - \$56
Chicken Biscuit - \$56
Sausage Chicago - \$60

Roast Turkey - \$65
Reuben - \$68
Roast Beef - \$68
Prime Rib - \$70
Pepperoncini Beef - \$72
Cheeseburger - \$75
Turkey Burger - \$75
Lobster Roll - \$98

Build Your Own Brunch

BY THE DOZEN

Mini Muffins - \$15

Blueberry | Poppy Seed | Banana Walnut

Pastries - \$20

Tartlets | Danishes

Breakfast Bread - \$26

Muffins | Danishes | Croissants | Chocolate Croissants

Bagels - \$27

Plain | Blueberry | Everything | Cream Cheese

Cinnamon Rolls - \$32

House Rolled | Cinnamon

Brown Sugar | Cream Cheese Frosting

Breakfast Quiche - \$40

Lorraine | Ham and Swiss | Bacon Cheddar

Colorado Style | Spinach and Tomato

Gourmet Muffins - \$40

Double Chocolate | Blueberry

Lemon | Banana Nut | Apple

Mini Parfait - \$42

Yogurt | Berries | Granola | Honey

PLATTERS

Scrambled Eggs

25 servings - \$50 | 50 servings - \$90

Sausage Links

25 servings - \$50 | 50 servings - \$95

Honey Cured, Thick Cut Bacon

25 servings - \$60 | 50 servings - \$115

French Toast

25 servings - \$60 | 50 servings - \$115

Cheese and Cracker Board

25 servings - \$75 | 50 servings - \$110

Fresh Fruit

25 servings - \$90 | 50 servings - \$175

Berries and Cream

25 servings - \$95 | 50 servings - \$180

BARS

Oatmeal Bar

\$13 per person

Steel Cut | Strawberries | Blueberries

Blackberries | Raspberries | 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

Plated Lunch Menu

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

Chicken Quinoa Salad \$18

Shredded Chicken on a bed of quinoa topped with peaches, arugula, and burrata served with pesto vinaigrette.

Chef Salad \$18

Ham, turkey, swiss, hardboiled egg, cherry tomato, cucumber and red onion served on a bed of crispy romaine. Served with ranch dressing.

Summer Berry Salad \$20

Grilled chicken on a bed of mixed greens, topped with blackberries, strawberries, blueberries, candied walnuts and feta cheese. Served with a champagne vinaigrette.

Caesar Salad \$20

Choose one protein - **chicken, steak, or salmon** on a bed of crispy romaine tossed with tomatoes, parmesan, croutons. Topped with a warm crisp and cracked black pepper.

Blackened Shrimp Salad \$20

Jumbo shrimp on a bed of mixed greens, tossed with tomatoes, bacon, hardboiled egg, blue cheese, and green onion. Served with a champagne vinaigrette.

Ahi Tuna Salad \$20

Ahi tuna served on a bed of crispy romaine tossed with carrot, zucchini, avocado, cucumber, wonton, green onions and sesame seeds. Served with a sesame ginger dressing.

Sandwich and Bowl of Soup \$22

Choose one whole sandwich: turkey, ham, grilled cheese, roast beef, or Italian
Choose one bowl of soup: garden vegetable, broccoli cheddar, tomato bisque, or minestrone.

Sesame Chicken \$22

Glazed tempura chicken served with white rice and seasonal stir fry vegetables topped with sesame seeds.

Chicken Enchilada \$22

Corn tortilla with chicken, cheese, onion, red sauce, refried beans, mexican rice, shredded lettuce and sour cream.

Croissant Sandwich \$22

Choose one - **chicken salad or ham and cheese**. Served with fresh fruit and pasta salad.

Linguine Alfredo \$23

6 oz chicken alfredo, roasted tomatoes, and asparagus topped with parmesan cheese and cracked pepper.

Caprese Chicken Pasta \$23

6 oz chicken topped with fresh mozzarella, basil, and tomatoes served with penne pasta and a olive oil garlic sauce.

Grilled Salmon \$26

6oz of flame grilled salmon served with wild rice, haricot vert, garnished with lemon.

Jambalaya \$28

Chicken, sausage, shrimp, rice, okra, red pepper and parsley.

Plated Dinner Menu

\$79.95 per person

SALAD selections

Choose one

SIGNATURE SALAD

Lettuce blend, dried cranberries, feta cheese, candied pecans, cucumber, tomato, red onion. Served with our house champagne vinaigrette.

WEDGE SALAD

Iceberg wedge, cherry tomatoes, bacon, crumbled bleu cheese, green onion. Served with bleu cheese dressing.

ENTRÉE selections

FILET MIGNON

6oz flame grilled filet mignon served with heirloom carrots, asparagus and yukon mashed potatoes topped with demi-glace.

+ \$18 lump crab cake

+ \$20 5oz lobster tail with lemon butter

Other filet mignon toppings available upon request.

FRENCHED CHICKEN

8oz pan seared chicken served with heirloom carrots, asparagus and yukon mashed potatoes topped with chimichurri.

HALIBUT

6oz Alaskan halibut, served with heirloom carrots, asparagus and yukon mashed potatoes topped with miso bur blanc.

RUSTIC PASTA PRIMAVERA

Gemelli served with marinara, zucchini, squash, eggplant, and mushrooms topped with parmesan.

+ \$10 for jumbo shrimp

Private Event Buffet Menu

LONE TREE SPECIAL

\$42 per person

Baked Potato Bar
*chili, sour cream, bacon,
cheddar cheese blend, butter, chives*
Choose one soup
*chili, broccoli cheddar, tomato bisque,
chicken tortilla, chicken noodle, vegetable*
Garden Salad
Warm Bread

DESSERT

Brownies
Rice Krispy

GARDEN TABLE

\$48 per person

Spring Mix, Iceburg, Romaine
Vegetable Medley
Quinoa
Seeds and Nuts
Feta and Blue Cheese
Champagne Vinaigrette, House Made Ranch
Warm Bread

CHOOSE TWO PROTEINS

Grilled Chicken
Grilled Steak
Garlic Shrimp
Ahi Tuna

DESSERT

Fresh Fruit

MEXICANA

\$45 per person

Southwest Salad
Fajita Chicken and Beef
Mexican Rice
Burracho Beans
Peppers and Onions
Cheese, Pico de Gallo, Sour Cream, Lettuce
Warm Corn and Flour Tortillas
+\$55 Guacamole
+\$40 Tortilla Chips and Salsa

DESSERT

Churros de Crema
Sopapillas

NOLA

\$48 per person

Commander's Palace Salad
Chicken and Sausage Jambalaya
Cajun Shrimp
Red Beans & Rice
Muffulettas Sandwich

DESSERT

Beignets
Chocolate Bourbon Pecan Pie

Private Event Buffet Menu

BACKYARD BBQ

\$50 per person

Jalapeño Corn Bread
Mac and Cheese
Baked Beans
Coleslaw
Watermelon

CHOOSE TWO PROTEINS

Baby Back Ribs
Pulled Pork
Pulled BBQ Chicken
Flame Grilled BBQ Chicken
Beef Brisket
Smoked Jalapeno Cheddar Sausage

DESSERT

Brownies
Apple Turnover

ITALIAN

\$56 per person

Caesar Salad
Garlic Bread

CHOOSE THREE OPTIONS

Tomato Mozzarella Italian Sausage Bake
Chicken Fettuccine Alfredo
Pesto Rigatoni with Sun Dried Tomato
Garlic Olive Oil Roasted Vegetable Penne
Shrimp Scampi

DESSERT

Cannolis
Macaroon

MEDITERRANEAN

\$50 per person

Falafel + Tzatziki
Tomato + Cucumber Salad
Couscous Salad
Moroccan Beef Stew
Chicken Provencal
Layered Ratatouille

DESSERT

Baklava
Honey Almond Peach Shooters

CHOPHOUSE

\$66 per person

Waldorf Salad
Warm Bread
Chateaubriand
Lemon Garlic Trout
Potato Gratin
Haricot Vert

DESSERT

Chocolate Bundt Cake
Cheesecake



Dessert Menu

BY THE DOZEN

Cookies - \$22
Assorted varieties and made in-house
Cream Puffs - \$22
Petite Eclairs - \$22
Rice Krispy - \$22
Churros - \$24
Brownies - \$28
Lemon Bars - \$28

Assorted Dessert Bars - \$35
Chocolate Covered Strawberries - \$36
Macaroons - \$38
Cannolis - \$42
Cupcakes - \$48
Apple Turnovers - \$54
Cheesecake Bites - \$58

PLATED DESSERTS

Price per person
Limoncello Cake - \$10
Tiramisu - \$10
A&J Signature Strawberry Short Cake - \$11
Carrot Cake - \$11

Cheesecake - \$11
+\$2 to add sauce
Chocolate | Raspberry | Caramel | Strawberry
Towering Chocolate Cake - \$13

Dessert Bars

PIE

For 25 servings choose 4 pies - \$140

For 50 servings choose 8 pies - \$270

Choose - Apple, Pumpkin, Coconut Cream, Banana Cream, French Silk, Strawberry Rhubarb, Blueberry, Peach, Lemon Meringue, Triple Berry, Chocolate Pecan, and Pecan.

HOT CHOCOLATE

\$12 per person

Complete with truffles, cookies, sauces, candy toppers, marshmallows, and more

+\$20 Vanilla Italian Syrup

CHEF'S DESSERT

\$12 per person

Assorted selections and seasonal items

DESSERT SHOOTERS

\$12 per person

Up to 50 choose 3

50+ choose 6

Choose from - 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 Crisp, Meyer 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** - Estancia, 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** - Sonoma-Cutrer, Russian River Valley - \$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 - \$8
- REISLING** - Chateau St. Michelle, Washington - \$12
- WHITE BLEND** - Conundrum, California - \$11

rosé

- ROSÉ** - Kim Crawford, New Zealand - \$10

sparkling

- CHAMPAGNE** - Wycliff, California - \$8
- PROSECCO** - Tenuta Sant'anna, Italy - \$9

BEER

bottle

- BUDWEISER, BUD LIGHT, COORS LIGHT** - \$7
- CORONA, MICHELOB ULTRA, O'DELL IPA, STELLA** - \$8

LIQUOR

vodka

- TITO'S** - \$9
- KETTLE ONE** - \$9
- GREY GOOSE** - \$10

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

cognac

- COURVOISIER VSOP** - \$15

cordials

- BAILEYS** - \$8
- KAHLUA** - \$9
- LIQUOR 43** - \$9
- AMARETTO** - \$9
- GRAND MARNIER** - \$11

