



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

ABOUT THE COURSE. This 18 hole, Arnold Palmer-designed par-72 championship course features rolling fairways and greens and offers players incredible views of Denver and the Front Range. With five sets of tees, players can choose tee boxes to match their handicap. Lone Tree offers great practice facilities with a grass tee driving range, large putting green and a short game area consisting of two chipping greens, two sand bunkers and one grass bunker.

TOURNAMENT PACKAGES

- Monday-Thursday, \$85 per player
- Friday, Saturday, Sunday and Holidays, \$90 per player

Package pricing includes:

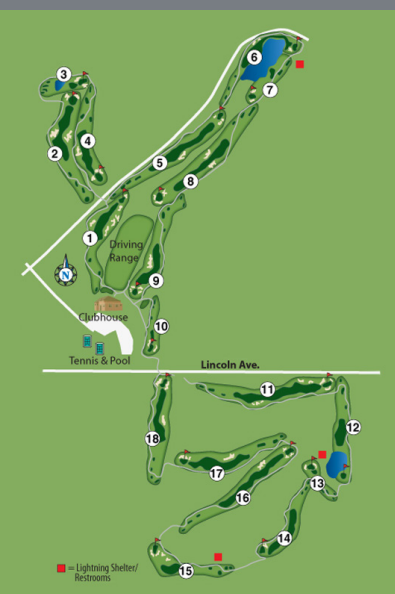
- Greens Fees and Cart Fee • Practice Balls • Personalized Cart Signs • Scoring • Professional Scoreboard
- Proximity Markers • Bag Drop Service

Requirements

- Minimum of 24 players required for events. Shotgun or modified starts require a minimum of 50 players.
- Full field shotguns available to 144 players.

CATERING OPTIONS

- Dining choices of; breakfast, lunch, or dinner with boxed, plated, or buffet options.
- Complimentary private use of our spacious and open rooms, both indoors and outdoors.
- Includes tables, chairs, plates, glasses, silverware, linens, and napkins.
- 23% service charge on food and beverages only.
- \$125 flat rate for use of any of our audio visual equipment.
- \$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.





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

ABOUT THE COURSE. This 18 hole, Arnold Palmer-designed par-72 championship course features rolling fairways and greens and offers players incredible views of Denver and the Front Range. With five sets of tees, players can choose tee boxes to match their handicap. Lone Tree offers great practice facilities with a grass tee driving range, large putting green and a short game area consisting of two chipping greens, two sand bunkers and one grass bunker.

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.



COURTNEY TAYLOR PHOTOGRAPHY

EVENT PRICING

- Complimentary private use of our spacious and open rooms, both indoors and outdoors.
- Includes tables, chairs, plates, glasses, silverware, linens, and napkins.
- Dining choices of; breakfast, lunch, or dinner with boxed, plated, or buffet options*
- 23% service charge on food and beverages only.
- Complimentary 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.
- Deposit and event agreement signature required to secure the date and time. Deposit will go towards your overall costs.

*Special menus upon request.



Golf Tournament Buffet Menu

MORNING

Fruit Cup - \$6
Oatmeal Cups - \$7
Breakfast Burrito - \$8
Breakfast Bread - \$26 per dozen
Cinnamon Rolls - \$32 per dozen
Whole Fruit - \$36 per dozen

Coffee Station
up to 75 servings - \$125
75+ servings - \$250
Juice Station
Choose one - orange, cranberry, apple or grapefruit
up to 75 servings - \$125
75+ servings - \$250

AFTERNOON

BOXED LUNCH - \$22.95

Ham and swiss wrap, Italian wrap, roast beef wrap,
turkey cheddar wrap, veggie wrap
Served with chips, grapes and a cookie

TURN BUFFET- \$34

All beef hot dogs, beer bratwurst, warm buns,
bag of chips, coleslaw, macaroni salad,
onion, sauerkraut, relish, ketchup, mustard

DESSERT

Rice krispy, Brownies

TACO BAR - \$38

CHOOSE ONE PROTEIN

Ground beef or pulled chicken
Southwest salad, Flour and corn tortillas,
burracho beans, Mexican rice, shredded lettuce,
pico de gallo, shredded cheese, sour cream
+\$55 guacamole
+\$40 house fried tortilla chips + salsa

DESSERT

Churros

BBQ - \$40

Brioche buns, housemade potato salad,
coleslaw, chips, corn on the cob,
watermelon, pickles, assorted BBQ sauces

CHOOSE TWO PROTEINS

Pulled pork, pulled chicken, beef brisket

DESSERT

Brownies
Cookies

THREE TEE - \$44

Grilled chicken wrap, club Sandwich,
turkey cheese sandwich, couscous salad,
potato salad, broccoli salad,
bag of chips, watermelon, pickles

DESSERT

Lemon Bars

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.

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