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.
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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.

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**

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
**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
- 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
- GLENNIVET - $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
- KAHHLUA - $9
- LIQUOR 43 - $9
- AMARETTO - $9
- GRAND MARNIER - $11

*customized bar available upon request