LONE TREE GOLF CLUB & HOTEL WOULD LOVE TO HOST YOUR HOLIDAY 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.
- $500 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.
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*
- Steak Skewer - $45
- Cheeseburger Skewer - $55
## PLATTERS

<table>
<thead>
<tr>
<th>Item</th>
<th>25 servings</th>
<th>50 servings</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shrimp Cocktail</td>
<td>$36</td>
<td></td>
</tr>
<tr>
<td>Mini Corn Dog</td>
<td>$28 - $50</td>
<td>$50</td>
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<tr>
<td>Chicken Tender</td>
<td>$58 - $110</td>
<td></td>
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<tr>
<td>Buffalo Cauliflower Bites</td>
<td>$60 - $120</td>
<td></td>
</tr>
<tr>
<td>Egg Roll</td>
<td>$60 - $110</td>
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<tr>
<td>Santa Fe Egg Roll</td>
<td>$80 - $150</td>
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<tr>
<td>Pretzel Bites with Cheese and Mustard</td>
<td>$65 - $125</td>
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</tr>
<tr>
<td>Caprese Board</td>
<td>$75 - $145</td>
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<tr>
<td>Warm Bread and Butter Board</td>
<td>$75 - $150</td>
<td>$150</td>
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<tr>
<td>Crudité and Dip</td>
<td>$85 - $165</td>
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<tr>
<td>Fruit Display</td>
<td>$90 - $175</td>
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<tr>
<td>Berries and Cream</td>
<td>$95 - $180</td>
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<tr>
<td>Charcuterie Board</td>
<td>$120 - $230</td>
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<tr>
<td>Toasted Cheese Ravioli</td>
<td>$65 - $120</td>
<td></td>
</tr>
<tr>
<td>Toasted Lobster Ravioli</td>
<td>$140 - $270</td>
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## SLIDERS

*Prices are per dozen*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Caprese</td>
<td>$34</td>
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<tr>
<td>Pulled Pork</td>
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<tr>
<td>Meatball</td>
<td>$46</td>
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<tr>
<td>Cordon Bleu</td>
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<tr>
<td>Cuban</td>
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<tr>
<td>Carolina Chicken</td>
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<tr>
<td>Chicken Biscuit</td>
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<tr>
<td>Sausage Chicago</td>
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<tr>
<td>Roast Turkey</td>
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<tr>
<td>Reuben</td>
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<tr>
<td>Roast Beef</td>
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<tr>
<td>Prime Rib</td>
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<tr>
<td>Pepperoncini Beef</td>
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<tr>
<td>Cheeseburger</td>
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<tr>
<td>Turkey Burger</td>
<td>$75</td>
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<tr>
<td>Lobster Roll</td>
<td>$98</td>
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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**

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**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

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**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

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**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

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**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**

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**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

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**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

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**MEDITERRANEAN**

$50 per person

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

**DESSERT**

- Baklava
- Honey Almond Peach Shooters

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

*customized bar available upon request