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

LONE TREE GOLF CLUB & HOTEL is the perfect venue for your next corporate or team meeting. Our variety of spaces can accommodate groups of any size, from small intimate gatherings to large collaborations. 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 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, silverware linens and napkins.
- $50 for each additional hour.
- An extensive menu of delicious seasonal catering options. Plated and buffet breakfast, lunch and dinner options available.
- $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.
- 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
Antipasto Skewer - $40

Steak Skewer - $45
Cheeseburger Skewer - $55
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
Crudité 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
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
6 oz of flame grilled salmon served with wild rice, haricot vert, garnished with lemon.

Jambalaya $28
Chicken, sausage, shrimp, rice, okra, red pepper and parsley.

Lone Tree
Golf Club & Hotel
Boxed Lunch Menu

$22.95

ALL BOXES COME WITH A BAG OF CHIPS, GRAPES, AND A FRESHLY BAKED COOKIE.

- Ham and Swiss Wrap
- Italian Wrap
- Roast Beef Wrap
- Turkey and Cheddar Wrap
- Veggie Wrap

hummus, bell peppers, lettuce, tomato and onion
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
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

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

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

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

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

Price per person
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
- **ROSE** - 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

*customized bar available upon request*