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

LONE TREE GOLF CLUB & HOTEL has had a long, wonderful history of executing gorgeous and seamless events for happy couples and their family and friends. With our outstanding experience and our open spaces, it is easy to create a unique and meaningful experience.

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.

WEDDING PRICING

- 4 hours of private use of our spacious and open rooms, both indoors and outdoors.
- $900 to $1800 for facility fees; includes tables, chairs, plates, glasses and silverware.
- $1,500 linen fee.
- Ceremony Garden Fee $500.00; includes chairs up to 200 guests.
- $300 for each additional hour.
- An extensive list of delicious seasonal appetizers for cocktail hour. Various choices include passed hors d’oeuvres as well as large platters or stations.
- $79.95 per person plated menu. Includes our signature salad, your seasonal choice of entrees, a champagne toast and a complimentary stay for the couple in our spacious Honeymoon Suite.
- $75 cake cutting fee.
- $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.

AMENITIES

- Couples have photography access to the majestic mountain views on both the 15th and 16th holes of the golf course.
- Couples receive one complimentary night in the luxurious Honeymoon Suite.
- Check-in at 3 pm on the day of the wedding. Please ask the hotel staff for rates for hotel guests.
- Discounted driving range rates and $75 rounds of golf for wedding party and guests.
- Special menus upon request.

Congratulations!
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
- 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
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
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

*customized bar available upon request