

# Congratulations!



## 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 1 pm on the day of the wedding. Please ask the hotel staff for rates for hotel guests.
- Discounted driving range rates and rounds of golf for wedding party and guests.
- Special menus upon request.



# Private Event Hors D'oeuvres

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## CROSTINI

Fig Goat Cheese Crostini - \$38

Filet Mignon Crostini - \$48

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## PUFFS

Apricot Brie Puff - \$42

Chicken Asiago Puff - \$45

Mushroom Gruyere Puff - \$42

Sausage Gouda Puff - \$45

Raspberry Cream Puff - \$42

Chicken Marsala Puff - \$52

Spinach Artichoke Puff - \$42

Beef Wellington Puff - \$65

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## SHOOTERS

Grilled Cheese and Tomato Shooter - \$54

Buffalo Chicken Dip Shooter - \$58

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## SKEWERS

Chicken Skewer - \$38  
*honey garlic or lemon zest*

Antipasto Skewer - \$40  
Cheeseburger Skewers - \$55

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## SLIDERS

Caprese - \$34

Roast Turkey - \$65

Pulled Pork - \$40

Reuben - \$68

Meatball - \$46

Roast Beef - \$68

Cordon Bleu - \$48

Prime Rib - \$70

Cuban - \$48

Pepperocini Beef - \$72

Carolina Chicken - \$56

Cheeseburger - \$75

Chicken Biscuit - \$56

Turkey Burger - \$75

Sausage Chicago - \$60

Lobster Roll - \$98

# 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  
Pretzel Bites with Cheese and Mustard  
25 servings \$65 - 50 servings \$125  
Toasted Cheese Ravioli  
25 servings \$65 - 50 servings \$120  
Caprese Salad  
25 servings \$75 - 50 servings \$145

Warm Bread and Butter Board  
25 servings \$75 - 50 servings \$150  
Santa Fe Egg Roll  
25 servings \$80 - 50 servings \$150  
Crudit  and Dip  
25 servings \$85 - 50 servings \$165  
Fruit Display  
25 servings \$90 - 50 servings \$175  
Berries and Cream  
25 servings \$95 - 50 servings \$18  
Charcuterie Board  
25 servings \$120 - 50 servings \$230  
Toasted Lobster Ravioli  
25 servings \$140 - 50 servings \$270

## EVERYTHING ELSE

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 peppper, hambone jalapeno,  
trio crux, artichoke fungi*  
Cucumber Salmon Bites - \$48  
Tuna Tartar - \$62  
Spicy Mango Scallop - \$68  
Crab Cakes - \$75

# Plated Dinner Menu

**\$79.95 per person**

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## FIRST course

### **SIGNATURE SALAD**

Mixed greens, cranberries, feta cheese,  
candied pecans, cucumber, tomato, red onion.  
Served with our house champagne vinaigrette.

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## SECOND course

### **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*  
Crème Puffs - \$22  
Petite Eclairs - \$22  
Rice Krispy - \$22  
Churros - \$24  
Brownies - \$28  
Lemon Bars - \$28

Assorted Dessert Bars - \$35  
Chocolate Covered Strawberry - \$36  
Macroons - \$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 with choice of sauce - \$11  
*Chocolate | Raspberry | Caramel | +\$2 Strawberry*  
Towering Chocolate Cake - \$13

\* Price per person



# Dessert Bars

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## PIE

For 25 servings pick 4 pies from below - \$140

For 50 servings pick 8 pies from below - \$270

Apple, Pumpkin, Coconut Cream, Banana Cream, French Silk, Strawberry Rhubarb, Blueberry, Peach, Lemon Meringue, Triple Berry, Chocolate Pecan, and Pecan.

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## HOT CHOCOLATE

\$12 per person

Complete with truffles, cookies, sauces, candy toppers, marshmallows, and more

+\$20 Vanilla Italian Syrup

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## CHEF'S DESSERT

\$12 per person

Assorted selections and seasonal items

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## DESSERT SHOOTERS

\$12 per person

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, myer 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

