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: iced 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.

Congratulations!
Private Event Hors D’oeuvres

**CROSTINI**
- 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 - $52
- Beef Wellington Puff - $65

**SHOOTERS**
- Grilled Cheese and Tomato Shooter - $54
- Buffalo Chicken Dip Shooter - $58

**SKWERS**
- Chicken Skewer - $38
- Antipasto Skewer - $40
- Cheeseburger Skewers - $55

**SLIDERS**
- 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
- Pepperocini Beef - $72
- Cheeseburger - $75
- Turkey Burger - $75
- Lobster Roll - $98

Prices are per dozen unless otherwise noted.
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
- 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 $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 pepper, hambone jalapeno,
    trio crux, artichoke fungi
- Cucumber Salmon Bites - $48
- Tuna Tartar - $62
- Spicy Mango Scallop - $68
- Crab Cakes - $75

Prices are per dozen unless otherwise noted.
Plated Dinner Menu
$79.95 per person

**FIRST course**

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

**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

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.

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

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

*customized bar available upon request*