

congratulations!



CELEBRATE YOUR SPECIAL DAY AT LONE TREE GOLF CLUB & HOTEL

LONE TREE GOLF CLUB & HOTEL is honored to be a part of your journey and would love to host your unforgettable event. With years of experience crafting beautiful and seamless celebrations, we specialize in creating meaningful moments for couples and their loved ones.

Our expansive venue, combined with our dedicated team, allow us to offer a personalized experience that reflects your unique style. Our thoughtfully curated menus cater to all tastes, ensuring that every guest is delighted. We can accommodate up to 140 guests.

We look forward to speaking with you and encourage you to tour our facility soon.



WEDDING PRICING

- 5 hours of private use of our spacious and open rooms, both indoors and outdoors
- \$6,500 for facility fees; includes tables, chairs, plates, glasses, silverware, linen, and event staffing. Complimentary champagne toast and a complimentary stay for the happy couple in our spacious honeymoon suite
- \$300 for each additional hour
- \$85 per person plated menu, includes our signature salad and your seasonal choice of entrees
- \$75 cake cutting fee
- \$125 for a beverage station including: iced tea, lemonade and water
- \$135 for a coffee station including: regular, decaf, cream and sugar
- \$125 flat rate fee for use of any of our audio-visual equipment, including projectors, TV screen, podium, mics and speakers
- \$150 Flat Rate fee for ONE private bar and one private bartender
- Choice of cash or hosted or a combination of both
- 23% service charge on all food and beverages
- Deposit and event agreement signature required to secure date and time
- Deposit will go towards your overall costs
- Final head count and payment due 14 days prior to event

AMENITIES

- Breathtaking Views: The happy couple will have exclusive photographic access to the stunning mountain views from both the front and back nine of our beautiful golf course.
- Complimentary Honeymoon Suite: Enjoy a one-night stay in our luxurious Honeymoon Suite, on the house. Check in at 3 pm on the day of the wedding. Please ask staff about rates for any additional evening stays.
- Exclusive Golf Perks: Take advantage of discounted driving range rates and rounds of golf for the wedding party and guests.

hors d'oeuvres menu

– VEGETARIAN BY THE DOZEN –

DEVEILED EGGS – \$36

CLASSIC | PAPRIKA

APRICOT BRIE PUFFS – \$46

PUFF PASTRY | APRICOT PRESERVES | BRIE

SPINACH ARTICHOKE PUFF – \$46

PUFF PASTRY | ARTICHOKE HEART | MOZZARELLA | ASIAGO

MUSHROOM GRUYERE PUFF – \$48

PUFF PASTRY | MUSHROOM RAGOUT | GRUYERE

– BEEF BY THE DOZEN –

BBQ MEATBALLS – \$28

COCKTAIL MEATBALLS | BBQ SAUCE

STEAK SKEWERS – \$50

FLANK STEAK | HOUSE MADE SESAME GINGER SAUCE

FILET CROSTINI – \$54

GARLIC AIOLI | THIN SLICED FILET | CARAMELIZED ONIONS | BAGUETTE

FILET PUFF – \$65

PUFF PASTRY | FILET MIGNON

PRIME RIB SLIDERS – \$85

BRIOCHE BUN | PROVOLONE | PRIME RIB |
CARAMELIZED ONIONS | HORSERADISH | AU JUS



LONE TREE
GOLF CLUB & HOTEL

hors d'oeuvres menu

– SEAFOOD BY THE DOZEN –

SALMON AVOCADO BITES – \$50

WATER CRACKER | CREAM CHEESE | THIN SLICED SALMON |
PUREED AVOCADO | EVERYTHING SEASONING

SALMON CROSTINI – \$62

BAGUETTE | DILL LEMON CREAM CHEESE | THIN SLICED SALMON | CAPERS

CRAB CAKES – \$78

BITE SIZED | LUMP CRAB | CHIPOTLE AIOLI

SPICY MANGO SCALLOPS – MARKET PRICE

PAN SEARED | MANGO | HOT PEPPER | CILANTRO

– POULTRY BY THE DOZEN –

THAI CHICKEN SKEWERS – \$44

HOUSE MADE THAI PEANUT SAUCE

CAPRESE CHICKEN SKEWERS – \$49

BASIL | MOZZARELLA | CHERRY TOMATOES |
BALSAMIC GLAZE | OLIVE OIL | FRESH CRACKED PEPPER

CHICKEN MARSALA PUFF – \$52

PUFF PASTRY | CHICKEN | MARSALA WINE

CHICKEN BRIE CROSTINI – \$56

BAGUETTE | SLICED CHICKEN BREAST | GARLIC AIOLI |
FIG PRESERVES | BRIE | CRANBERRIES



LONE TREE
GOLF CLUB & HOTEL

hors d'oeuvres menu

PRETZEL BITES WITH BEER CHEESE

FOR 25: \$90 | FOR 50: \$175

TOASTED CHEESE RAVIOLI WITH MARINARA SAUCE

FOR 25: \$90 | FOR 50: \$175

VEGETABLE EGGROLLS WITH SWEET THAI CHILI SAUCE

FOR 25: \$100 | FOR 50: \$195

CHARCUTERIE BOARD

CRACKERS | ASSORTED CHEESES | ASSORTED CURED MEATS |
NUTS | GHERKIN PICKLES | FIGS

FOR 25: \$155 | FOR 50: \$300

BREAD AND BUTTER BOARD

RUSTIC ROLLS | BAGUETTE | FOCACCIA | WHIPPED BUTTER |
SALTED HONEY BUTTER | CRANBERRY PISTACHIO BUTTER |
ITALIAN GARLIC AND HERB BUTTER

FOR 25: \$95 | FOR 50: \$185

CAPRESE BOARD

MOZZARELLA | TOMATOES | BASIL | BALSAMIC GLAZE |
OLIVE OIL | FRESH CRACKED PEPPER | SEA SALT

FOR 25: \$115 | FOR 50: \$225

FRESH FRUIT PLATTER

CANTALOUPE | HONEYDEW | PINEAPPLE | STRAWBERRIES

FOR 25: \$120 | FOR 50: \$235

CRUDITÉ

CARROTS | CELERY | CHERRY TOMATOES | BELL PEPPERS |
CUCUMBERS | RANCH | HUMMUS

FOR 25: \$110 | FOR 50: \$215



LONE TREE
GOLF CLUB & HOTEL

plated dinner menu

\$85 PER PERSON

ALL DINNER ENTRÉES INCLUDE SIGNATURE SALAD AND DINNER ROLLS

FILET MIGNON

6OZ FILET MIGNON | MASHED POTATOES |
ASPARAGUS | CARROTS | DEMI GLAZE

AIRLINE CHICKEN

8OZ AIRLINE CHICKEN | MASHED POTATOES |
ASPARAGUS | CARROTS | GARLIC CREAM SAUCE

MAPLE GLAZED SALMON

6OZ SALMON FILET | WILD RICE |
ASPARAGUS | CARROTS | MAPLE GLAZE

CAULIFLOWER STEAK

FRESH GRILLED CAULIFLOWER | MASHED POTATOES |
ASPARAGUS | CARROTS | WHITE PEPPERCORN SAUCE



LONE TREE
GOLF CLUB & HOTEL

dinner buffet menu

– TASTE OF ASIA –

75 PEOPLE OR LESS: \$48 / PERSON | 75+: \$43 / PERSON

ASIAN CHOP SALAD

SHREDDED GREEN CABBAGE | SHREDDED PURPLE CABBAGE |
MATCHSTICK CARROTS | GREEN ONIONS | SLICED ALMONDS |
CRISPY WONTON STRIPS | HOUSE MADE SESAME DRESSING

PORK POTSTICKERS WITH SOY SAUCE

CREAM CHEESE WONTONS WITH SWEET AND SOUR SAUCE

WHITE RICE WITH GREEN ONIONS

FRIED RICE

EGGS | PEAS | CARROTS | GREEN ONIONS

TERIYAKI CHICKEN

TERIYAKI SAUCE | SESAME SEEDS

MONGOLIAN BEEF

GARLIC SOY SAUCE | HOUSE MADE BROWN SUGAR GINGER GLAZE |
GREEN ONIONS

VEGETABLE BLEND

CHEF SELECTION OF STIR FRY VEGETABLES

FORTUNE COOKIES

– GARDEN TABLE –

75 PEOPLE OR LESS: \$55 / PERSON | 75+: \$50 / PERSON

FRESH BAKED ROLLS WITH BUTTER

FRESH FRUIT

CANTALOUPE | HONEYDEW | PINEAPPLE | STRAWBERRIES

BUILD YOUR OWN SALAD

ROMAINE LETTUCE | SPRING MIX LETTUCE | GRILLED CHICKEN |
GRILLED STEAK | MATCHSTICK CARROTS | CHERRY TOMATOES | BELL PEPPERS |
DICED APPLES | DRIED CRANBERRIES | SUNFLOWER SEEDS | HARDBOILED EGGS |
FETA | QUINOA | CHAMPAGNE VINAIGRETTE | HOUSE MADE RANCH

LEMON BARS WITH RASPBERRIES

UPGRADES/ ADDITIONS:

GARLIC SHRIMP - \$6 / PERSON

FLAME GRILLED SALMON - \$12 / PERSON



LONE TREE
GOLF CLUB & HOTEL

dinner buffet menu

– LITTLE ITALY –

75 PEOPLE OR LESS: \$58 / PERSON | 75+: \$53 / PERSON

CAESAR SALAD

ROMAINE | PARMESAN CHEESE | CHERRY TOMATOES | CAESAR DRESSING

GARLIC BREAD

ITALIAN MEATBALLS WITH ITALIAN HERBS AND PARSLEY

ITALIAN SAUSAGE WITH PEPPERS AND ONIONS

TOASTED CHEESE RAVIOLI WITH MARINARA SAUCE

FETTUCCINE ALFREDO WITH GRILLED CHICKEN

SPAGHETTI WITH MARINARA SAUCE

CANNOLI

TIRAMISU CUPS

– CHOP HOUSE –

75 PEOPLE OR LESS: \$75 / PERSON | 75+: \$70 / PERSON

FRESH BAKED ROLLS WITH BUTTER

HOUSE SALAD

MIXED GREENS | FETA | CANDIED PECANS | CRANBERRIES |
CHERRY TOMATOES | SLICED CUCUMBERS | BALSAMIC VINAIGRETTE

AU GRATIN POTATOES

BACON | CHEESE | THIN SLICED POTATOES

CHEF SELECTION OF SEASONAL VEGETABLES

RICE PILAF

ROASTED CHICKEN BREAST WITH HERBS AND SPICES

BEEF TENDERLOIN WITH MUSHROOM RAGOUT HOUSEMADE SAUCE

CHEESECAKE BITES

ASSORTED FLAVORS OF CHEESECAKE | BITE SIZE

LEMON BARS WITH RASPBERRIES



LONE TREE
GOLF CLUB & HOTEL

live action stations menu

CARVING STATIONS

BEEF BRISKET (30 SERVINGS) - \$280

BEEF TOP ROUND (30 SERVINGS) - \$250

HONEY ROASTED HAM (40 SERVINGS) - \$230

OVEN ROASTED TURKEY (30 SERVINGS) - \$185

HERB CRUSTED PORK LOIN (25 SERVINGS) - \$155

BEEF TENDERLOIN (MINIMUM 25 PEOPLE) - \$22 / PERSON

PRIME RIB (MINIMUM 30 PEOPLE) - \$22 / PERSON

LIVE ACTION STATIONS

- PASTA STATION -

CREATE YOUR OWN PASTA

\$18 / PERSON (MINIMUM 35 PEOPLE)

PENNE NOODLES | CAVATAPPI NOODLES | MARINARA | ALFREDO |
GARLIC OLIVE OIL | GRILLED CHICKEN | MEATBALLS | MUSHROOMS |
CHERRY TOMATOES | ZUCCHINI | SPINACH | PARMESAN CHEESE

UPGRADES

ADD SHRIMP - \$4 / PERSON

ADD PESTO - \$2 / PERSON

- STIR FRY STATION -

CREATE YOUR OWN STIR FRY

\$20 / PERSON (MINIMUM 35 PEOPLE)

MONGOLIAN BEEF | TERIYAKI CHICKEN | BROCCOLI | WATER CHESTNUTS |
BELL PEPPERS | MUSHROOMS | CARROTS | GARLIC SOY SAUCE

CHOOSE ONE

FRIED RICE | WHITE RICE

UPGRADES

ADD HONEY WALNUT SHRIMP - \$5 / PERSON



LONE TREE
GOLF CLUB & HOTEL

plated lunch menu

ALL ENTRÉES INCLUDE A RUSTIC BREAD ROLL AND BUTTER

SUMMER BERRY SALAD - \$20

GRILLED CHICKEN | MIXED GREENS | BLACKBERRIES | STRAWBERRIES |
BLUEBERRIES | CANDIED WALNUTS | FETA | CHAMPAGNE VINAIGRETTE

ADD CHICKEN - \$5 / PERSON

VEGETABLE POT PIE - \$23

INDIVIDUAL | PEAS | CARROTS | CELERY | ONIONS | PASTRY CRUST

ROASTED PORK LOIN - \$25

6OZ FRESH ROASTED PORK LOIN | MASHED POTATOES |
SEASONAL VEGETABLES | BROWN GRAVY

MEATLOAF - \$25

8OZ INDIVIDUAL MEATLOAF | MASHED POTATOES | SEASONAL VEGETABLES

CAPRESE CHICKEN PASTA - \$26

PENNE PASTA | GRILLED CHICKEN BREAST | MOZZARELLA |
BASIL | TOMATOES | GARLIC OLIVE OIL

COBB SALAD - \$27

ROMAINE | BACON | TOMATOES | HARDBOILED EGGS | AVOCADO |
GRILLED CHICKEN | BLUE CHEESE CRUMBLES | BLUE CHEESE DRESSING

SALMON SANDWICH - \$27

BRIOCHE BUN | GRILLED SALMON | CITRUS COLESLAW | GARLIC AIOLI

ROAST BEEF - \$30

6OZ ROAST BEEF | MASHED POTATOES |
SEASONAL VEGETABLES | GRAVY



LONE TREE
GOLF CLUB & HOTEL

lunch buffet menu

- SOUTH OF THE BORDER -

75 PEOPLE OR LESS: \$45 / PERSON | 75+: \$40 / PERSON

SOUTHWEST SALAD

ROMAINE | SHREDDED CHEESE | TORTILLA STRIPS | QUESO FRESCA |
ROASTED CORN | CAJUN RANCH DRESSING

CHEESE ENCHILADAS

CORN TORTILLAS | SHREDDED CHEESE | RED ENCHILADA SAUCE

BUILD YOUR OWN TACOS

FLOUR TORTILLAS | CORN TORTILLAS | SHREDDED CHICKEN | GROUND BEEF |
SPANISH RICE | BORRACHO BEANS | PICO DE GALLO | SHREDDED LETTUCE |
SHREDDED CHEESE | SOUR CREAM

CHURROS

UPGRADES (SERVINGS OF 25)

CHIPS AND SALSA - \$55

QUESO - \$65

GUACAMOLE - \$70

- BACKYARD BBQ -

75 PEOPLE OR LESS: \$50 / PERSON | 75+: \$45 / PERSON

PULLED PORK

BRIOCHE BUNS | BBQ SAUCE | GREEN ONIONS

SLICED BRISKET

BBQ SAUCE | ONION STRAWS

INCLUDED SIDES

ROASTED RED POTATOES | COLESLAW | CORN ON THE COB |
CORNBREAD | WATERMELON | MAC AND CHEESE

CHOCOLATE CHIP COOKIES

BROWNIES

UPGRADE YOUR MEAT

QUARTER BBQ CHICKEN - \$4 / PERSON



LONE TREE
GOLF CLUB & HOTEL

lunch buffet menu

– ITALIAN –

75 PEOPLE OR LESS: \$45 / PERSON | 75+: \$40 / PERSON

CAESAR SALAD

ROMAINE | PARMESAN CHEESE | CHERRY TOMATOES | CAESAR DRESSING

GARLIC BREAD

TOASTED CHEESE RAVIOLI WITH MARINARA SAUCE

FETTUCCINE ALFREDO WITH GRILLED CHICKEN

SPAGHETTI AND MEATBALLS WITH MARINARA SAUCE

BROWNIES

COOKIES

UPGRADES/ ADDITIONS:

CANNOLI - \$38 / DOZEN

TIRAMISU CUPS – \$58 / DOZEN

VEGETABLE PENNE PASTA - \$6 / PERSON

– BOXED LUNCH –

75 PEOPLE OR LESS: \$26 / PERSON | 75+: \$23 / PERSON

TURKEY & CHEDDAR WRAP

FRESH SLICED TURKEY | CHEDDAR CHEESE | LETTUCE | PICKLE SPEAR

HAM & SWISS WRAP

FRESH SLICED HAM | SWISS CHEESE | LETTUCE | PICKLE SPEAR

ITALIAN WRAP

FRESH SLICED SALAMI | PEPPERONI | PROVOLONE CHEESE |
LETTUCE | PICKLE SPEAR

GRAPES

BAG OF CHIPS

FRESH BAKED COOKIE



LONE TREE
GOLF CLUB & HOTEL

dessert menu

– BY THE DOZEN –

CHOCOLATE CHIP COOKIES – \$23

FRESH BAKED | CHOCOLATE CHIPS

RICE KRISPY – \$23

MARSHMALLOW | RICE KRISPIES

BROWNIES – \$28

FRESH BAKED | GHIRARDELLI | DOUBLE CHOCOLATE

LEMON BARS – \$32

POWDERED SUGAR | CITRUS

MINI ECLAIRS – \$38

PASTRY | BAVARIAN CREAM | CHOCOLATE

MACAROONS – \$39

FRESH BAKED | CHOCOLATE CHIPS

CANNOLI – \$45

CHOCOLATE CHIPS | PISTACHIOS | CREAM FILLING

TIRAMISU CUPS – \$58

COCOA | ESPRESSO | MARSALA

KEY LIME PIE CUPS – \$58

LIME JUICE | TOASTED COCONUT |
GRAHAM CRACKER CRUST | WHIPPED CREAM



LONE TREE
GOLF CLUB & HOTEL

dessert menu

– BY THE CAKE –

STRAWBERRY SHORTCAKE – \$95 (SERVES 12)

POUND CAKE | MACERATED FRESH STRAWBERRIES | WHIPPED CREAM

COLOSSAL CHEESECAKE – \$125 (SERVES 12)

CLASSIC | GRAHAM CRACKER CRUST |
WHIPPED CREAM | MINT LEAF

ITALIAN LIMONCELLO CAKE – \$175 (SERVES 12)

FRESH BAKED | CHOCOLATE CHIPS

4-LAYER CARROT CAKE – \$175 (SERVES 12)

CARROT SPONGE CAKE | RAISINS | CREAM CHEESE ICING

TOWERING CHOCOLATE TORTE CAKE – \$260 (SERVES 20)

CHOCOLATE CAKE | 4-LAYERS | CHOCOLATE BUTTER CREAM

– DESSERT STATION –

PIE STATION

FOR 25: \$155 (HOST MAY SELECT 1 FLAVOR)

FOR 50: \$295 (HOST MAY SELECT 2 FLAVORS)

FLAVOR CHOICES: APPLE | PUMPKIN | CHERRY | BLUEBERRY |
FRENCH SILK | COCONUT CREAM | BANANA CREAM



LONE TREE
GOLF CLUB & HOTEL

breakfast menu

LIGHT CONTINENTAL

\$25 / PERSON (MINIMUM 15 PEOPLE)

ASSORTED PASTRIES | MINI MUFFINS |
FRESH FRUIT (SEASONAL) | YOGURT & GRANOLA

BEVERAGES

ORANGE JUICE | COFFEE STATION (REGULAR | DECAF | CREAM | SUGAR)

DELUXE CONTINENTAL

\$35 / PERSON (MINIMUM 20 PEOPLE)

ASSORTED PASTRIES | MINI MUFFINS | FRESH FRUIT (SEASONAL) |
BACON | SCRAMBLED EGGS | BREAKFAST POTATOES

BEVERAGES

ORANGE JUICE | COFFEE STATION (REGULAR | DECAF | CREAM | SUGAR)

FULL AMERICAN BREAKFAST

\$43 / PERSON (MINIMUM 25 PEOPLE)

ASSORTED PASTRIES | MINI MUFFINS | FRESH FRUIT (SEASONAL) |
BACON | SCRAMBLED EGGS | BREAKFAST POTATOES | PANCAKES | SYRUP |
TOAST (SOURDOUGH | WHEAT) | BUTTER | JAM

BEVERAGES

ORANGE JUICE | COFFEE STATION (REGULAR | DECAF | CREAM | SUGAR)

UPGRADES

LIVE ACTION OMELET STATION - \$15 / PERSON

+ \$125 CHEF ATTENDANT FEE REQUIRED

EGGS MADE TO ORDER | BACON | SAUSAGE | DICED TOMATOES |
DICED PEPPERS | WHITE ONION | SPINACH | MUSHROOMS |
SHREDDED CHEDDAR | SHREDDED SWISS | SALSA



LONE TREE
GOLF CLUB & HOTEL

bar menu

– WINE –

RED

CABERNET SAUVIGNON

CANYON ROADS | CALIFORNIA | 9
SMITH AND HOOK | CALIFORNIA | 16

MERLOT

CANYON ROADS | CALIFORNIA | 9
ESTANCIA | CALIFORNIA | 15
RODNEY STRONG | CALIFORNIA | 14

PINOT NOIR

DARK HORSE | CALIFORNIA | 9
MEIOMI | CALIFORNIA | 14
RODNEY STRONG | CALIFORNIA | 14

MALBEC

RODNEY STRONG | CALIFORNIA | 14

WHITE

CHARDONNAY

CANYON ROADS | CALIFORNIA | 9
SONOMA CUTRER | RUSSIAN RIVER | 14
RODNEY STRONG | CALIFORNIA | 12

PINOT GRIGIO

CANYON ROADS | CALIFORNIA | 9
GRIGIO RUFFINO | ITALY | 12
GRIS KING ESTATE | OREGON | 14

SAUVIGNON BLANC

CANYON ROADS | CALIFORNIA | 9
KIM CRAWFORD | NEW ZEALAND | 14
RODNEY STRONG | CALIFORNIA | 12

MOSCATO

CANYON ROADS | CALIFORNIA | 9

REISLING

CHATEAU ST. MICHELLE | WASHINGTON | 12

ROSÉ & BLENDS

RED BLEND

CONUNDRUM | CALIFORNIA | 12

WHITE BLEND

CONUNDRUM | CALIFORNIA | 12

ROSÉ

KIM CRAWFORD | NEW ZEALAND | 12

SPARKLING

CHAMPAGNE

WYCLIFF | CALIFORNIA | 9

PROSECCO

LAMARCA | ITALY | 12



LONE TREE
GOLF CLUB & HOTEL

bar menu

BEER

BUDWEISER | BUD LIGHT |
COORS LIGHT | COORS | MILLER | 6
MICHELOB ULTRA | O'DELL IPA |
STELLA | LONE TREE IPA |
LONE TREE MEXICAN LAGER |
LONE TREE RED ALE | 8
ANGRY ORCHARD | 8
HEINEKIN ZERO | 8
SUNCRUISER | 10

VODKA

SVEDKA | 9
TITO'S | 10
KETTLE ONE | 10

GIN

BEEFEATERS | 9
TANQUERAY | 10
HENDRICKS | 12

RUM

BACARDI | 9
CAPTAIN MORGAN | 9
MALIBU | 9

TEQUILA

JOSE CUERVO | 9
ESPOLON | 10
CASAMIGOS | 12

SCOTCH

CUTTY SARK | 9
DEWARS | 10
CHIVAS | 11
GLENLEVIT | 12
JOHNNIE WALKER BLACK | 12
JOHNNIE WALKER RED | 12
MACALLAN 12 YEAR | 13

WHISKEY

JIM BEAM | 9
JACK DANIELS | 9
BULLEIT | 9
SEAGRAMS | 10
BUSHMILLS | 10
CROWN ROYAL | 10
MAKERS MARK | 10
JAMESON | 10
WOODFORD RESERVE | 12

CORDIALS

BAILEYS | 9
KAHLUA | 9
LIQUOR 43 | 10
AMARETTO | 10
GRAND MARNIER | 12



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