

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.
- \$800 to \$1600 for facility fees; includes tables, chairs, plates, glasses, silverware, linens, and napkins. For an additional cost, you may customize your linen options.
- Ceremony Garden Fee \$400.00; includes chairs up to 200 guests.
- \$200 for each additional hour.
- \$69.95 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.
- An extensive list of delicious seasonal appetizers for cocktail hour. Various choices include passed hors d'oeuvres as well as large platters or stations.
- 22% service charge on food and non-alcoholic beverages only.
- \$95 flat rate for use of any of our audio visual equipment, including projectors, TV screen, podium, mics and speakers.
- \$95 flat rate for a bartender fee includes ONE private bar and one private bartender. Choice of cash or hosted or a combination of both.
- Deposit and event agreement signature required to secure the date and time. Deposit will go towards your overall costs.

AMENITIES

- Couples have access to the majestic mountain views on both the 15th and 16th hole 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 on hotel guests.
- The wedding party and guests are offered discounted rates to enjoy the driving range, as well as a round of golf!
- Special menus upon request.

Private Event Hors d'oeuvres

HORS D'OEUVRES

Cucumber Bites - \$18	Bacon Wrapped Water Chestnuts - \$38
Fried Mac and Cheese - \$18	Smoked Salmon Crostini - \$38
Jalapeno Poppers - \$18	Apricot and Brie Puff - \$42
Pigs in a Blanket - \$18	Chicken and Waffle Bite - \$42
BBQ Meatballs - \$24	Sausage and Cheese Stuffed Mushroom - \$42
<i>A crowd favorite</i>	Chicken Marsala Puff - \$52
Candied Bacon Skewers - \$24	Beef Wellington Puff - \$60
Caprese Skewers - \$24	<i>Minimum 3 dozen</i>
Chicken and Asiago Blossom - \$26	Mini Crab Cakes - \$60
Antipasto Skewers - \$36	<i>Minimum 3 dozen</i>
Teriyaki Chicken Skewer - \$36	Crab Stuffed Mushrooms - \$65

*price is per dozen unless otherwise noted

PLATTERS

Shrimp Cocktail - \$28 a Pound	Crudit� and Dip
<i>Minimum 4 pounds</i>	25 servings \$70 - 50 servings \$130
Buffalo Cauliflower Bites	Fruit Display
25 servings \$50 - 50 servings \$100	25 servings \$70 - 50 servings \$130
Pretzel Bites with Cheese and Mustard	Bruschetta Bar
25 servings \$55 - 50 servings \$100	25 servings \$80 - 50 servings \$160
Chips and Salsa Trio	Charcuterie Board
25 servings \$65 - 50 servings \$120	25 servings \$95 - 50 servings \$180

Lone Tree
Golf Club & Hotel



Private Event Buffet Menu

SOUTHWEST

\$38.95 per person

Southwest Salad
Fajita Chicken
Fajita Beef
Mexican Rice
Borracho Beans
Peppers and Onions
Warm Tortillas

DESSERT

Churros and Cheesecake

ITALIAN

\$49.95 per person

Italian Salad
Spaghetti with Italian Sausage
Chicken Marsala with Seasonal Vegetables
Garlic Bread

DESSERT

Tiramisu
Cannolis

ASIAN

\$38.95 per person

Egg Rolls
Polished Rice
Broccoli and Carrots
Lo Mein

PICK TWO MEAT OPTIONS

Mongolian Beef
Orange Chicken
Chili Garlic Shrimp

DESSERT

Pineapple
Fortune Cookies
Cinnamon Donut Holes

STEAKHOUSE

\$55.95 per person

Wedge Salad with House Dressing
Beef Tenderloin
Herb Crusted Salmon
Au gratin Potatoes
Garlic Green Beans
Freshly Bakes Bread and Butter

DESSERT

Chocolate Cake
Lemon Bars
Cinnamon Donut Holes

Plated Dinner Menu

\$69.95 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

6 oz filet topped with a peppercorn sauce. Served with garlic mashed potatoes and fresh seasonal vegetables. *Other Filet Mignon toppings available upon request.*

HERB CRUSTED DOUBLE BREAST STUFFED CHICKEN

Oven roasted chicken stuffed with mushrooms, roasted red peppers, gruyere cheese, topped with a white wine sauce, capers, and fresh basil. Served with pappardelle.

LEMON BUTTER SALMON

Salmon filet topped with lemon white wine sauce, capers, and fresh basil. Served with broccolini and polished rice.

VEGETARIAN STEAK

Cauliflower steak topped with peppercorn sauce, served with broccolini, red peppers, and mushrooms.

THIRD course

AVAILABLE FOR \$3 PER PERSON

Seasonal selections.

Dessert Menu

— \$8.95 PER PERSON —

of chef's assorted varieties

— BY THE DOZEN —

Chocolate Truffle Cupcakes - \$40

Red Velvet Cake with Cream Cheese - \$45

Mini Eclairs - \$15

Crème Puffs - \$15

Assorted Dessert Bars - \$30

Mini Cheesecakes - \$55

Chocolate Mousse Shooters - \$48

Chocolate Fudge Brownie with a

Peanut Butter Cream - \$47

Mini Key Lime Pie - \$30

Mini Assorted Cupcakes - \$35

Tiramisu Bites - \$46

Carrot Cake Sliced - \$27

Cookies - Assorted varieties and
made in-house - \$15

Brownies - Made in-house - \$24

Churros - Dusted with cinnamon sugar,
served with caramel sauce - \$22

Lemon Bars - \$22

Macaroons - \$24

Petit Fours - \$24

Cannoli - \$24

— PLATED DESSERTS —

A&J Signature Strawberry Short Cake - \$8.95

Pie Varieties - \$6.95

Cheesecake with fresh strawberry sauce - \$9.95

Chocolate Cake - \$9.95

Carrot Cake - \$7.95

Limoncello Cake - \$8.95

Trio of Ice Cream - \$7.95

Tiramisu - \$6.95

Dessert Bars

PIE BAR

For 25 servings pick 5 pies from below - \$120

For 50 servings pick 8 pies from below - \$200

Apple, Cherry, Pumpkin, Coconut Cream, Banana Cream, French Silk, Cookies and Cream, Strawberry Rhubarb, Blueberry, Peach, Lemon Meringue, Strawberry Cream, Chocolate Pecan, and Regular Pecan.

Add Ice Cream for 25 servings 30 - 50 servings 55

HOT CHOCOLATE BAR

\$8 per person

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

ICE CREAM SUNDAE BAR

\$8 per person

Chocolate and vanilla ice cream, sundae sauces, whip cream, candy toppers, waffle cones, and more

CANDY BAR

25 servings - \$150

50 servings - \$300

Let us know your favorites so we can be sure to include them

Bar Menu

All prices include tax.

WINE

red

- CABERNET SAUVIGNON** - 14 Hands, Washington - \$7
- CABERNET SAUVIGNON** - Smith and Hook, California - \$15
- MERLOT** - 14 Hands, Washington - \$7
- MERLOT** - Estancia, California - \$15
- PINOT NOIR** - Dark Horse, California - \$7
- PINOT NOIR** - Meiomi, California - \$13
- RED BLEND** - Conundrum, California - \$10

white

- CHARDONNAY** - Canyon Roads, California - \$7
- CHARDONNAY** - Sonoma-Cutter, Russian River Valley - \$13
- PINOT GRIGIO** - Canyon Roads, California - \$7
- PINOT GRIGIO** - Ruffino, Itale - \$10
- PINOT GRIS** - King Estate, Oregon - \$13
- SAUVIGNON BLANC** - Canyon Roads, California - \$7
- SAUVIGNON BLANC** - Kim Crawford, New Zealand - \$13
- MOSCATO** - Canyon Roads, California - \$7
- REISLING** - Chateau St. Michelle, Washington - \$11
- WHITE BLEND** - Conundrum, California - \$10

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** - \$6
- CORONA, MICHELOB ULTRA, O'DELL IPA, STELLA** - \$7

LIQUOR

vodka

- TITO'S** - \$8
- KETTLE ONE** - \$8
- GREY GOOSE** - \$9

gin

- TANQUERAY** - \$7
- HENDRICKS** - \$8

rum

- BACARDI** - \$8
- CAPTAIN MORGAN** - \$8
- MALIBU** - \$8

tequila

- JOSE CUERVO** - \$8
- ESPOLON** - \$9
- CASAMIGOS** - \$10

scotch

- DEWAR'S** - \$8
- CHIVAS** - \$10
- GLENLIVET** - \$11
- JOHNNIE WALKER BLACK** - \$11
- MACALLAN 12 YEAR** - \$12

whiskey

- JIM BEAM** - \$7
- JACK DANIELS** - \$8
- BULLEIT** - \$8
- CROWN ROYAL** - \$9
- MAKERS MARK** - \$9
- JAMESON** - \$9

cognac

- COURVOISIER VSOP** - \$14

cordials

- BAILEYS** - \$8
- KAHLUA** - \$8
- LIQUOR 43** - \$8
- AMARETTO** - \$9
- GRAND MARNIER** - \$10

