



# Celebrate!

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

LONE TREE GOLF CLUB & HOTEL is the perfect venue for your next celebration. Our variety of spaces can accommodate groups of any size, from small intimate gatherings to large celebrations. Leave the planning to our professional staff to make your next get-together as seamless as possible.

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, and we can accommodate up to 300 guests.

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

### EVENT PRICING

- 4 hours of private use of our spacious and open rooms, both indoors and outdoors
- \$600 to \$2,000 for facility fees, includes tables, chairs, plates, glasses, and silverware  
\$300 for each additional hour
- \$800 to \$2,000 linen 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 a bartender fee includes ONE private bar and one private bartender  
Choice of cash or hosted or a combination of both  
\$50 special order fee plus cost of product
- 23% service charge on all food and beverages
- Deposit and event agreement signature required to secure date and time  
The deposit will go towards your overall costs
- Final head count and payment due 14 days prior to event



# Hors D'oeuvres Menu

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## BY THE DOZEN

### **Salmon Avocado Bites - \$48**

water cracker | cream cheese | goat cheese | thin sliced salmon | pureed avocado | everything seasoning

### **Deviled Eggs - \$36**

**Choose 1:** classic | bacon jalapeño

### **Mushroom & Herb Crostini - \$40**

sautéed mushrooms | red wine | thyme | olive oil | baguette

### **Fig & Goat Cheese Crostini - \$40**

fig | goat cheese | baguette

### **Spinach & Artichoke Crostini - \$42**

artichoke heart | spinach | parmesan | baguette

### **Filet Mignon Crostini - \$52**

garlic aioli | thin sliced filet | caramelized onion | baguette

### **Raspberry Mascarpone Crostini - \$42**

mascarpone | fresh raspberries | baguette

### **BBQ Meatballs - \$28**

cocktail meatball | bbq sauce

### **Pork Potstickers - \$38**

pork | pan fried | garlic soy sauce

### **Stuffed Mini Baked Potatoes - \$40**

baby potatoes | cheese | bacon | sour cream | chives

### **Chicken Skewers - \$40**

**Choose 1:** thai peanut | pineapple teriyaki

### **Steak Skewers - \$48**

flank steak | house-made sesame ginger sauce

### **Crab Cakes - \$75**

bite size | lump crab | chipotle aioli

### **Spicy Mango Scallops - Market Price**

pan seared | mango | hot pepper | cilantro

# Hors D'oeuvres Menu

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## PUFFS BY THE DOZEN

### **Apricot Brie Puff - \$46**

pastry | apricot preserves | brie

### **Spinach & Artichoke Puff - \$46**

pastry | spinach | artichoke heart | mozzarella | asiago

### **Mushroom Gruyere Puff - \$46**

pastry | mushroom ragout | gruyere

### **French Onion Puff - \$46**

pastry | caramelized onion | thickened broth |  
mozzarella | gruyere

### **Ham & Gruyere Puff - \$50**

pastry | roasted ham | gruyere

### **Chicken Marsala Puff - \$50**

pastry | chicken | marsala wine

### **Herb Crusted Roast Beef Puff - \$52**

pastry | roast beef | swiss

### **Filet Mignon Puff - \$65**

pastry | filet mignon

**Choose1:** house-made béarnaise sauce |  
horseradish sauce

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## SLIDERS BY THE DOZEN

### **Caprese - \$42**

mozzarella | tomato | pesto | balsamic glaze

### **Pulled Pork - \$44**

bbq | coleslaw | pickle chip

### **Roasted Turkey - \$44**

deli turkey | cheddar | shredded lettuce

### **Cheeseburger - \$48**

angus beef | american | pickle chip

### **Roast Beef - \$68**

roast beef | swiss | red onion | tomato |  
arugula | mayonnaise

### **Reuben - \$68**

corned beef | swiss | sauerkraut

### **Prime Rib - \$85**

provolone | prime rib | caramelized onion |  
horseradish | au jus

# Hors D'oeuvres Menu

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## BY THE PLATTER

### **Pretzel Bites**

**for 25: \$75 | for 50: \$145**

salted | beer cheese

### **Caprese Board**

**for 25: \$105 | for 50: \$205**

mozzarella | tomato | basil | balsamic glaze | olive oil | sea salt | cracked pepper

### **Fresh Fruit**

**for 25: \$110 | for 50: \$205**

cantaloupe | honeydew | pineapple | strawberries

### **Crudité**

**for 25: \$100 | for 50: \$195**

carrots | celery | cherry tomatoes | bell pepper | cucumber | ranch | hummus

### **Charcuterie Board**

**for 25: \$145 | for 50: \$285**

cured meats | assorted cheese | nuts | crackers

### **Bread & Butter Board**

**for 25: \$90 | for 50: \$180**

**Bread: for 25 choose 2 | for 50 choose 4**

rustic rolls | baguette | ciabatta | focaccia

**Butter: for 25 choose 2 | for 50 choose 4**

whipped butter | salted honey | garlic chili | cranberry pistachio | Italian garlic and herb |  
lemon fig | rosemary peppercorn



# Hors D'oeuvres Menu

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BY THE CHAFER

**Toasted Cheese Ravioli**

**for 25: \$75 | for 50: \$140**

breaded | mozzarella | rustic marinara

**Vegetable Eggroll**

**for 25: \$90 | for 50: \$175**

egg wrap | vegetable | cabbage | carrots | sweet and sour sauce

**Candied Bacon**

**for 25: \$110 | for 50: \$215**

thick cut | sweet | savory | made in house

**Spinach & Artichoke Dip**

**for 25: \$140 | for 50: \$275**

parmesan | mozzarella | romano | tortilla chips | baguette

**Buffalo Chicken Dip**

**for 25: \$195 | for 50: \$295**

feta | cream cheese | buffalo | tortilla chips | carrot sticks | celery sticks

# Build Your Own Brunch Menu

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## BY THE DOZEN

### **Breakfast Pastries - \$22**

danish | maple pecan | apple | raspberry | vanilla

### **Bagels & Cream Cheese - \$28**

**Choose 1 per Dozen:** blueberry | plain | everything

### **Large Cinnamon Rolls - \$35**

house-made | cinnamon | brown sugar | cream cheese frosting

### **Croissants - \$35**

flaky | warm | whipped butter

**Upgrade: +\$5 per dozen** raspberry cream cheese filled | chocolate filled

### **Mini Breakfast Quiche - \$40**

**Choose 1 per Dozen:** lorraine | garden vegetable | monterey jack | florentine

**Upgrade: +\$5 per dozen** colorado style: ham | white onion | green bell pepper

### **Muffins - \$25**

blueberry | banana nut | sweet bran | double chocolate

### **Mini Parfaits - \$45**

yogurt | berries | granola | honey

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## BARS

### **Oatmeal Bar - \$13 pp**

steel cut | blueberries | strawberries | bananas | dried cranberries | cream | candied pecans |  
brown sugar | milk | cinnamon | butter | honey

### **Omelet Bar - \$15 pp**

**+125 Chef Attendant Required**

eggs | ham | bacon | sausage | tomato | spinach | mushrooms | onion | swiss |  
shredded cheese blend | bell pepper | green onion

# Build Your Own Brunch Menu

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cucumber | ranch | hummus

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**for 25: \$90 | for 50: \$180**

**Bread: for 25 choose 2 | for 50 choose 4**

rustic rolls | baguette | ciabatta | focaccia

**Butter: for 25 choose 2 | for 50 choose 4**

whipped butter | salted honey | garlic chili |  
cranberry pistachio | Italian garlic and herb |  
lemon fig | rosemary peppercorn

### Scrambled Eggs

**for 25: \$75 | for 50: \$140**

light | fluffy

### Bacon

**for 25: \$85 | for 50: \$165**

thick cut | honey cured

### Sausage

**for 25: \$65 | for 50: \$120**

**Choose 1:** patty | link  
pork | red pepper

### Canadian Bacon

**for 25: \$65 | for 50: \$120**

smoked | sliced | pineapple glaze

### French Toast

**for 25: \$65 | for 50: \$120**

brioche | cinnamon | berries | maple syrup |  
butter | powdered sugar

### Pancakes

**for 25: \$65 | for 50: \$120**

buttermilk | berries | maple syrup | butter |  
powdered sugar

### Eggs Benedict

**for 25: \$90 | for 50: \$175**

english muffin | poached egg |  
hollandaise sauce | Canadian bacon | paprika

# Plated Lunch Menu

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## SALADS

**All salads served with fresh baked rolls**

### **Stuffed Avocado - \$20**

**Choose 1:** chicken salad | tuna salad

spring mix | fresh fruit | cherry tomatoes | cucumber | hard boiled eggs | balsamic vinaigrette

### **Asian Chop Salad - \$20**

cabbage | red cabbage | carrots | crispy wonton strips | house-made sesame dressing

### **Summer Berry Salad - \$23**

grilled chicken | mixed greens | blackberries | strawberries | blueberries | candied walnuts | feta |  
champagne vinaigrette

### **Caesar Salad - \$23**

**Choose 1:** grilled chicken | steak

crispy romaine | tomato | parmesan | croutons | cracked black pepper

### **Southwest Caesar Salad - \$23**

romaine | house-made croutons | grilled chicken | black beans | hard boiled eggs | cherry tomatoes |  
southwest Caesar dressing

### **Cobb Salad - \$25**

romaine | bacon | tomato | hard boiled eggs | avocado | grilled chicken | blue cheese

### **Tortellini Pasta Salad - \$25**

cherry tomatoes | mozzarella | red onion | pesto | cheese tortellini | basil

### **Shrimp Louie Salad - \$28**

grilled shrimp | romaine | cucumber | tomato | hard boiled eggs | green onion | lemon wedge |  
house-made cocktail dressing



# Plated Lunch Menu

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## ENTRÉES

**All entrées served with fresh baked rolls**

### **Chicken Pot Pie - \$20**

individual | peas | carrots | celery | onion | pastry crust

### **Vegetable Pot Pie - \$20**

individual | peas | carrots | celery | onion | potato | pastry crust

### **Roasted Pork Loin - \$20**

fresh roasted | mashed potatoes | seasonal vegetables | brown gravy

### **Meatloaf - \$22**

individual | mashed potatoes | seasonal vegetables

bacon wrapped **+\$3**

### **Frenched Chicken - \$24**

pan seared & baked | natural jus | rice pilaf | seasonal vegetables

### **Maple Glazed Salmon - \$26**

6oz grilled salmon | wild rice | seasonal vegetables | lemon wedge

### **Prime Rib - \$30**

8oz prime rib | mashed potatoes | seasonal vegetables | au jus

### **Braised Short Rib - \$30**

beef short rib | mashed potatoes | seasonal vegetables | natural jus

### **Seasonal Risotto - \$30**

chef's seasonal selection of risotto

# Plated Lunch Menu

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## SANDWICHES

**All sandwiches served with side salad OR house chips**

### **Croissant Sandwich - \$20**

**Choose 1:** chicken salad | tuna salad  
fresh fruit cup

### **Tuna Melt - \$20**

**Choose 1:** sourdough | wheat | rye  
house-made tuna salad | cheddar | tomato

### **Chicken Caprese Sandwich - \$20**

hoagie roll | grilled chicken breast | mozzarella | sliced tomato | basil pesto

### **Panini Sandwich - \$22**

**Choose 1:** sourdough | wheat | rye  
**Choose 1:** ham & swiss | turkey & cheddar

### **French Dip - \$23**

hoagie roll | shaved prime rib | provolone | au jus

### **Salmon Sandwich - \$23**

brioche bun | grilled salmon | citrus coleslaw | garlic aioli

### **Big Texas BBQ Pork Sandwich - \$25**

bbq pork | brioche bun | grilled corn on the cob | coleslaw

### **Steak Sandwich - \$25**

ribeye | grilled hoagie roll | garlic aioli | tomato | onion | arugula

# Plated Lunch Menu

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## PASTA

**All pastas served with fresh baked garlic knots**

### **Spaghetti & Meatballs - \$18**

tomato sauce | meatballs | parmesan | parsley

### **Chicken Fettuccine Alfredo - \$20**

grilled chicken breast | fettuccine noodles | creamy alfredo | parmesan

### **Penne alla Vodka - \$20**

house-made vodka sauce | penne pasta | parmesan | basil

### **Eggplant Parmesan - \$23**

breaded eggplant | mozzarella | spaghetti noodles | parmesan | basil

### **Greek Pasta - \$23**

penne pasta | grilled chicken | cherry tomatoes | kalamata olives | garlic olive oil | feta

### **Caprese Chicken Pasta - \$24**

penne pasta | grilled chicken breast | mozzarella | basil | tomato | garlic olive oil

### **Blackened Shrimp Pasta - \$25**

blackened shrimp | linguine noodles | green onion | garlic lemon butter sauce

# Private Event Buffet Menu

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## MEXICAN - \$40

southwest salad | shredded chicken | ground beef | Spanish rice | borracho beans | flour + corn tortillas |  
pico de gallo | shredded lettuce | shredded cheese | sour cream

**Choose 1:** sopapillas | churros

**Additions (Servings of 25):** house fried tortilla chips and salsa **+\$55** | queso **+\$65** | guacamole **+\$70**

**Upgrade +\$10pp:** fajita chicken | fajita steak

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## ASIAN - \$43

**Choose 2:** Mongolian beef | teriyaki chicken | honey walnut shrimp

Asian chop salad | house-made sesame dressing | pork potstickers | cream cheese wontons | white rice | fried rice |  
soy sauce | teriyaki sauce | vegetable blend | fortune cookies

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## BACKYARD BBQ - \$45

**Choose 2:** pulled pork | quarter bbq chicken | beef brisket

brioche buns | jalapeño corn bread | coleslaw | mac & cheese | baked beans | watermelon | brownies | cookies

**Upgrade:** bbq pork ribs **+\$10pp**

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## ITALIAN - \$45

chicken fettuccine alfredo | spaghetti & meatballs | roasted vegetable penne | caesar salad | garlic bread |  
brownies | cookies

**Upgrade:** Italian sausage bake **+\$8pp** | shrimp scampi **+\$8pp**

**Additional Desserts (Per Dozen):** macaroons **+\$35** | cannolis **+\$43** | tiramisu cups **+\$58**

# Private Event Buffet Menu

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## SOUTHERN COMFORT - \$47

watermelon salad | feta | mint & balsamic glaze | deviled eggs | bbq brisket | buttermilk fried chicken |  
creamy cheddar grits | mashed potatoes | collard greens | corn bread

**Choose 1:** bread pudding bites | pecan pie bites

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## GARDEN TABLE - \$50

**Choose 2:** grilled chicken | grilled steak | garlic shrimp

**Choose 2:** spring mix | iceberg | romaine

carrots | red onion | cherry tomatoes | cucumber | bell pepper | diced apple | dried cranberries |  
sunflower seeds | hard-boiled eggs | fresh baked rolls | feta | quinoa | cottage cheese | hummus |  
champagne vinaigrette | house-made ranch | fresh fruit

**Topping Additions:** pickled beets **+\$2pp** | candied pecans **+\$2pp**

**Additions:** flame grilled salmon **+10pp**

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## GREEK & MEDITERRANEAN - \$55

greek salad | pita chips & tzatziki | fig & goat cheese puffs | beef meatballs & tomato sauce

**Build your own gyro bar:** grilled naan bread | tzatziki | cucumber | tomato | white onion | feta |  
grilled chicken | gyro meat

**Choose 1:** greek butter cookies | baklava

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## CHOPHOUSE - \$70

**Choose 2:** beef tenderloin | roasted chicken breast | pan seared salmon

house salad | balsamic vinaigrette | fresh baked rolls | au gratin potatoes | seasonal vegetables |  
mushrooms | rice pilaf

**Choose 1:** triple chocolate cake | cheesecake bites

# Live Action Stations Menu

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## CARVING STATION

**Beef Brisket (30 servings) - \$245 each**

**Top Round Beef (30 servings) - \$225 each**

**Honey Roasted Ham (40 servings) - \$200 each**

**Oven Roasted Turkey (30 servings) - \$145 each**

**Herb Crusted Pork Loin (25 servings) - \$125 each**

**Beef Tenderloin (minimum 25 people) - \$20/person**

**Prime Rib (minimum 30 people) - \$20/person**

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## PASTA STATION

**\$17 / person (minimum 35 people)**

**Choose 2:** penne pasta | cavatappi | elbow noodles | bow tie pasta

**Choose 2:** alfredo | marinara | pesto | garlic olive oil

**Choose 1:** grilled chicken | meatballs | shrimp  
mushrooms | cherry tomatoes | zucchini | spinach | parmesan

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## STIR FRY STATION

**\$19 / person (minimum 35 people)**

**Choose 2:** Mongolian beef | teriyaki chicken | honey walnut shrimp  
broccoli | water chestnuts | bell pepper | mushrooms | carrots

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## DESSERT STATION

**\$18 / person (minimum 35 people)**

**Choose 1:** s'mores | brownie | crème brûlée  
assorted candy toppings



# Dessert Menu

BY THE DOZEN

**Chocolate Chip Cookies - \$22**

fresh baked | chocolate chip

**Rice Krispy - \$22**

marshmallow | rice krispies

**Petite Eclairs - \$22**

pastry | bavarian cream | chocolate

**Cream Puffs - \$28**

pastry | whipped heavy cream

**Brownies - \$28**

Ghirardelli | double chocolate | made in house

**Lemon Bars - \$30**

powdered sugar | citrus

**Triple Berry Bars - \$38**

oatmeal crust | raspberry | strawberry | blackberry

**Macaroons - \$38**

assorted flavors

**Cannolis - \$43**

chocolate chip | pistachio

**Triple Berry Tarts - \$52**

blackberry | blueberry | raspberry | flaky crust

**Mini Dessert Shooters - \$55**

white chocolate raspberry | lemon meringue |  
dark chocolate mousse | tiramisu

**Cheesecake Bites - \$58**

assorted flavors

**Tiramisu Cups - \$58**

cocoa | espresso | marsala

**Key Lime Pie Cups - \$58**

lime juice | toasted coconut | graham cracker crust |  
whipped cream

**Mousse Cup - \$68**

chocolate base | milk chocolate mousse |  
white chocolate mousse

**Coppa Al Limon - \$75**

sponge cake | lemon from Sorrento | pistachios

# Dessert Menu

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## BY THE PLATE

### **Strawberry Strip Cake- \$10**

yellow sponge cake | whipped cream | strawberry

### **3-Layer Strawberry Shortcake - \$10**

whipped cream | short cake | strawberry

### **Tiramisu- \$11**

cocoa | espresso | marsala | lady finger

### **Limoncello Cake - \$12**

vanilla cake | lemon cream | raspberry

### **Colossal Cheesecake - \$12**

classic | graham cracker crust | vanilla | whipped cream | mint

**Upgrade +\$2:** chocolate sauce | caramel sauce | raspberry sauce

### **4-Layer Carrot Cake - \$13**

carrot sponge cake | raisins | walnuts | cream cheese icing | white chocolate ganache

### **Chocolate Mousse Peanut Butter Cake - \$13**

Callebaut chocolate base | peanut butter mousse | chocolate ganache | Reese's cups

### **Towering Chocolate Torte Cake - \$14**

chocolate cake | 4 layers | chocolate butter cream

# Dessert Menu

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## STATIONS

### **Pie Station**

**For 25: 4 pies | \$150 | For 50: 8 pies | \$290**

apple | pumpkin | peach | cherry | blueberry | french silk | coconut cream | banana cream

### **S'mores Station**

**Chef Attendant Required | \$18 per person (minimum 25)**

jumbo marshmallows | graham crackers | milk chocolate | s'mores mini snack mix | chocolate sauce |  
caramel sauce | Andes mints | chocolate chips | candied pecans | cherries | caramel bites

### **Cookie Skillet Station**

**Chef Attendant Required | \$15 per person (minimum 25)**

fresh baked chocolate chip cookies | skillet dish | vanilla ice cream | chocolate chips | M&M's |  
Reese's crumbles | chocolate sauce | caramel sauce | cherries | whipped cream | sprinkles

### **Brownie Skillet Station**

**Chef Attendant Required | \$15 per person (minimum 25)**

fresh baked brownies | skillet dish | vanilla ice cream | chocolate chips | M&M's | Reese's crumbles |  
chocolate sauce | caramel sauce | cherries | whipped cream | sprinkles

### **Hot Chocolate Station**

**\$14 per person (minimum 25)**

hot chocolate | peppermints | Reese's crumbles | M&M's | milk chocolate | cherries |  
chocolate sauce | caramel sauce | cookies and cream chocolate | Heath bar crunch |  
hazelnut praline wafer | caramel bites | sprinkles | whipped cream

# Bar Menu

All prices include tax.

## WINE

### red

<b>CABERNET SAUVIGNON</b>	14 Hands   Washington.....	8
<b>CABERNET SAUVIGNON</b>	Smith and Hook   California.....	16
<b>MERLOT</b>	14 Hands   Washington.....	8
<b>MERLOT</b>	Estanci   California.....	15
<b>PINOT NOIR</b>	Dark Horse   California.....	8
<b>PINOT NOIR</b>	Meiomi   California.....	14
<b>RED BLEND</b>	Conundrum   California.....	11

### white

<b>CHARDONNAY</b>	Canyon Roads   California.....	8
<b>CHARDONNAY</b>	Sanoma Cutrer   Russian River.....	14
<b>PINOT GRIGIO</b>	Canyon Roads   California.....	8
<b>PINOT GRIGIO</b>	Ruffino   Italy.....	11
<b>PINOT GRIS</b>	King Estate   Oregon.....	14
<b>SAUVIGNON BLANC</b>	Canyon Roads   California.....	8
<b>SAUVIGNON BLANC</b>	Kim Crawford   New Zealand.....	14
<b>MOSCATO</b>	Canyon Roads   California.....	7
<b>REISLING</b>	Chateau St. Michelle   Washington.....	12
<b>WHITE BLEND</b>	Conundrum   California.....	11

### rosé

<b>ROSÉ</b>	Kim Crawford   New Zealand.....	11
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### sparkling

<b>CHAMPAGNE</b>	Wycliff   California.....	9
<b>PROSECCO</b>	Tenuta Sant'anna   Italy.....	10

## BEER

### bottle

<b>BUDWEISER, BUD LIGHT, COORS LIGHT</b>	.....	7
<b>CORONA, MICHELOB ULTRA, O'DELL IPA, STELLA</b>	.....	8

## LIQUOR

### vodka

<b>TITO'S</b>	.....	9
<b>KETTLE ONE</b>	.....	9

### gin

<b>TANQUERAY</b>	.....	8
<b>HENDRICKS</b>	.....	9

### rum

<b>BACARDI</b>	.....	9
<b>CAPTAIN MORGAN</b>	.....	9
<b>MALIBU</b>	.....	9

### tequila

<b>JOSE CUERVO</b>	.....	8
<b>ESPOLON</b>	.....	10
<b>CASAMIGOS</b>	.....	11

### scotch

<b>DEWAR'S</b>	.....	9
<b>CHIVAS</b>	.....	11
<b>GLENLIVET</b>	.....	12
<b>JOHNNIE WALKER BLACK</b>	.....	12
<b>MACALLAN 12 YEAR</b>	.....	13

### whiskey

<b>JIM BEAM</b>	.....	8
<b>JACK DANIELS</b>	.....	9
<b>BULLEIT</b>	.....	9
<b>CROWN ROYAL</b>	.....	10
<b>MAKERS MARK</b>	.....	10
<b>JAMESON</b>	.....	10

### cordials

<b>BAILEYS</b>	.....	8
<b>KAHLUA</b>	.....	9
<b>LIQUOR 43</b>	.....	9
<b>AMARETTO</b>	.....	9
<b>GRAND MARNIER</b>	.....	11

