



*Honor
your loved one*



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 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

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

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

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

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

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

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

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

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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

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

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

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

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

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

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

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

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**

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

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

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**

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

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

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

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

STIR FRY STATION

\$19 / person (minimum 35 people)

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

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

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

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 pirouline wafer | caramel bites | sprinkles | whipped cream

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	Estanci 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	Sanoma Cutrer Russian River.....	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.....	7
REISLING	Chateau St. Michelle Washington.....	12
WHITE BLEND	Conundrum California.....	11

rosé

ROSÉ	Kim Crawford New Zealand.....	11
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sparkling

CHAMPAGNE	Wycliff California.....	9
PROSECCO	Tenuta Sant'anna Italy.....	10

BEER

bottle

BUDWEISER, BUD LIGHT, COORS LIGHT		7
CORONA, MICHELOB ULTRA, O'DELL IPA, STELLA		8

LIQUOR

vodka

TITO'S		9
KETTLE ONE		9

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

cordials

BAILEYS		8
KAHLUA		9
LIQUOR 43		9
AMARETTO		9
GRAND MARNIER		11

