

Banquet Menu

Lone Tree Golf Club & Hotel



No matter what the occasion, any special event at Lone Tree Golf Club & Hotel is full of excitement, great service, and delicious food.

Our professional staff will be available throughout your entire event to ensure you and your guests are 100% satisfied.

With a variety of options and flexibility, you can plan a menu that has everything you need to make your event one to remember.



Lone Tree

Golf Club & Hotel



9808 Sunningdale Blvd.
Lone Tree, CO 80124
www.lonetreegolfclubandhotel.com

Contact us today to schedule a time to visit 303.790.0202



South Suburban
PARKS AND RECREATION

Appetizers

Cold Appetizers

	25 servings	50 servings
*Shrimp Cocktail Shooters with Vodka-herb Cocktail Sauce	110.00	200.00
*Fruit Skewers with Honey Citrus Mint Yogurt	90.00	170.00
*Ratatouille Kabob with Spicy Tomato Parmesan Sauce	30.00	55.00
*Assorted Deviled Eggs - Traditional, Chicken, or Salmon	35.00	63.00
Fresh Fruit Display	90.00	170.00
Domestic Cheese Tray	75.00	140.00
*Crudit� Shooters with Chef's Choice Dip	30.00	55.00
*Potato Crisps with French Onion Dip and Chives	25.00	40.00
*BBQ Pork on Cheddar Biscuit	30.00	55.00
*Chicken Mole on a Massa Cookie	25.00	40.00
*Smoked Sweet Sesame Duck in Filo Cup	90.00	170.00

Hot Appetizers

	25 Pieces	50 Pieces
Crisp Corn Tortilla Cup filled with Green Chili, Cheese and Sour Cream	35.00	63.00
Sun-dried Tomato and Goat Cheese Polenta topped with Duck Confit	70.00	125.00
*Vegetable Spring Rolls with Spicy Peanut Sauce	25.00	40.00
*Three Cheese Stuffed Mushrooms with Apple Cider Gastrique	35.00	63.00
Petit Lamb Chops with Red Wine Mint Demi-Grace	110.00	200.00
*Jamaican Jerk Shrimp on a Coconut Fried Banana	65.00	115.00
*Sesame Crusted Ahi on Wonton Boat with Wasabi Cr�me Fraiche	70.00	125.00
*Grilled Chicken and Black Bean Pinwheel	35.00	63.00
*Bacon Wrapped Scallops with Brown Sugar Balsamic Glaze	70.00	125.00
*Beef Tenderloin Crostini with Horseradish Cream and Roasted Red Peppers	65.00	115.00
*Chicken and Pineapple Brochette	75.00	140.00
*Spanikopita with Tzatziki Sauce	35.00	63.00
*Buffalo Chicken Satay with Herb-Buttermilk Dressing	48.00	90.00
*Asparagus and Three Cheese Tartlet	65.00	115.00
*Italian Sausage Cannoli Bite with Spicy Marinara	48.00	90.00

Antipasti Display - Assorted Italian Cold Cuts, Fresh Cheeses, Assorted Whole Olives, Capers, Sun-dried Tomato, Pepperoncinis, Cherry Peppers, Italian Dressing, Balsamic Reduction, Grilled Onions, Spicy Pickled Zucchini, Fresh Garlic Baguette 110.00 (25 servings) 200.00 (50 servings)

Build Your Own Bruschetta Bar - Traditional, Ceviche, Tapenade, Capponada, Pesto, Fresh Mozzarella, Balsamic Reduction, Extra Virgin Olive Oil, Baguette and Focaccia Crostinis 110.00 (25 servings) 200.00 (50 servings)

Build Your Own Pita Bar - Grilled and Fried Pita Triangles, Traditional Hummus, Black Bean Chipotle Hummus, Goat Cheese and Sun-dried Tomato Spread, Roasted Red Pepper and Cilantro Cr me Fraiche, Capers, Red Onions, Black and Green Olives, Pepperoncinis and Feta Cheese 110.00 (25 servings) 200.00 (50 servings)

Assorted Sushi - California Roll, Spicy Crab and Shrimp Rolls with Wasabi, Pickled Ginger, and Soy Sauce 80.00 (25 servings) 150.00 (50 servings)

Appetizers with a * indicate that the selection can be passed by our servers.

Starter Course

Select one from each of the Following Categories:

Soups

Chilled Melon-Berry Champagne - served cold

Gazpacho - served cold

Lobster Bisque with Chive Crème

Minestrone

Apple Butternut Squash

Salads

Caesar Wedge Salad - Romaine, accompanied by
Parmesan Cheese Wafer, Caesar Dressing, croutons,
Sun-dried Tomato and Fresh Lemon

Mixed Greens - Pancetta Lardons, Candied Pecans, Gorgonzola, Red Onion and Carrot Ribbon
served with Choice of Dressing

Caprese Salad - Layered Tomato, Mozzarella and Basil
with Extra Virgin Olive Oil and
Balsamic Reduction

Greek Chopped Salad - Romaine, Feta Cheese, Cherry
Peppers, Tomato, Olives and Croutons
served with Greek Vinaigrette

Entrée Enhancements

Select one from each of the Following Categories:

Vegetables

Balsamic Asparagus with Roasted Red Peppers
Green Beans with Bacon and Caramelized Onions

Garlic Herb Broccoli Spears

Sesame Snow Peas & Carrots

Zucchini Boat with Carrot Mousse

Spaghetti Squash with Roasted Tomato

Brown Sugar and Bourbon Baby Carrots

Starches

Rosemary Roasted Red Potatoes
Roasted Garlic-Parmesan Mashed Potatoes

Purple Thai Rice

Harvest Blend Rice

Chipotle Smoked Gouda Risotto

Homemade Potato Au Gratin

Asiago Orzo

***Additions and substitutions may be subject to an additional cost.**

Entrées

**All Entrées include Garlic-herb Rolls, Butter, Coffee and Iced Tea
Select one from the Following Categories:**

Chicken Selections

Chicken Saltimbocca - Pan Seared Chicken Breast Layered with Thinly Sliced Prosciutto, Provolone, Fresh Sage and dressed with Lemon Garlic Olive Oil 29.50

Chicken Veronique - Grilled Chicken Breast topped with Grape Champagne Cream Sauce 29.50

Chicken Cacciatore - Boneless Roasted Chicken Thigh topped with Onions, Roasted Peppers and Marinara Sauce 29.50

Pork Selections

Stuffed Pork Loin Medallions - Italian Sausage Stuffed Pork Loin Medallions topped with Milanese Sauce 28.00

Braised Bacon - Hand Cut, Slow Cooked Pork Belly Filet topped with Sweet Vermouth Lemon Grass Demi-Glace 28.00

Vegetarian Selections

Vegetable Wellington - Made in House with Chef's Sauce 25.00

Ratatouille Stuffed Bell Pepper - with Roasted Tomato Coulis 25.00

Indian Eggplant Napoleon - Grilled Eggplant layered with Yogurt Masala 25.00

Roasted Sweet Potatoes - with Pecan-Orange Sauce 25.00

Beef Selections

Filet Mignon - 8oz Beef Filet Wrapped with Bacon and coated with Sauce Allemande 44.75

Sliced Chuck Tenderloin - Tender Slices of Beef Seasoned with House Spices and topped with Mushroom Béarnaise 35.00

New York Strip Au Poive - 8oz New York Strip Crusted with Dijon and Peppercorn accompanied by Black Truffle Demi-Glace 37.00

Combinations

Beef and Chicken - Braised Beef Short Ribs with Guinness Demi-Glace and Grilled Chicken Piccata 37.00

Surf and Turf - Grilled 6oz New York Strip with Jack Daniels Peppercorn Demi-Glace and Grilled Pesto Shrimp Skewer 37.00

Seafood Selections

Tropical Grilled Salmon - 6oz Marinated and Grilled Salmon Filet topped with Pineapple-Mango Chutney 35.00

Shrimp Scampi Brochette - 8 Tiger Shrimp, Skewered and Grilled, topped with Classic Scampi Sauce 31.00

Seared Mahi Mahi - 6oz Filet of Mahi Seared and Baked topped with Grapefruit and Roasted Garlic Beurre Blanc 33.50

All prices are per person

***Additions and substitutions may be subject to an additional cost.**

***Select entrées may be served buffet style, per request, for an extra charge.**

Chef's Selections

All Entrées include Garlic-herb Rolls, Butter, Coffee and Iced Tea

French Phenomenon - Sliced Chuck Tenderloin topped with Mushroom Béarnaise and Grilled Chicken Breast topped with Grape Champagne Cream Sauce served with Parmesan and Roasted Garlic Mashed Potatoes, Balsamic Grilled Asparagus and Roasted Red Peppers. 32.00

California Chicken - Grilled Chicken Breast topped with Melted Pepper Jack Cheese, Bacon, Tomato and Avocado-Lime Cream Sauce served with Smoked Gouda Risotto and Spaghetti Squash with Roasted Tomatoes 30.00

Taste of Thailand - Coconut Crusted Chicken Breast topped with Sweet Thai Chili Sauce served with Purple Thai Rice and Soy Sesame Snow Peas 30.00

Bird's Nest Ribeye - 6oz Grilled Ribeye topped with Ancho-Tomato Butter & Crisp Onion Nest Served with Roasted Red Potatoes and Brown Sugar and Bourbon Baby Carrots 35.00

Eye of the Sea - Poached Dover Sole Filets Stuffed with Homemade Florentine Filling topped with Citrus-Current Sauce served with Harvest Rice Blend and Garlic Herb Broccoli Spears 35.00

Buffets

Italian 36.00

Caesar Salad

Caprese Salad

Chicken Parmesan

Mushroom and Broccoli Fettuccini Alfredo

Homemade Meat Lasagna

Grilled Marinated Vegetables

Warm Garlic Bread

Homemade Tiramisu

Rocky Mountain 42.00

Pecan crusted Trout with Amaretto Butter Sauce

Buffalo Pot Roast - with Carrots, Celery, Onions, and

Roasted Pablano Dijon Gravy

Yukon Gold Mashed Potatoes

Fresh Corn on the Cob

Jalapeno Cheddar Cornbread - with Butter and Honey

Apple Tart and Vanilla Ice Cream

South of the Border 28.00

Southwest Salad - Romaine, Queso Fresco, Black Bean and Corn Salsa, Tomato,

Cajun Ranch and Crispy Tortilla Strips on the side

Chicken Mole - Chocolate-Chilé roasted Chicken

Carne Asada - Grilled Sliced Beef Medallions with Green Chile and Melted Cheese

Baja Rice, Pinto and Black Bean Medley

Warm Soft Flour & Crisp Corn Tortillas

Crisp Sopapillas - with Cinnamon Crème Anglaise

Chinese Collaboration 33.00

Asian Chopped Salad

Beef and Broccoli

Chicken Chow Mein

Egg Fried Rice or Steamed Rice (choose 1)

Sesame Snow Peas and Carrots

Mandarin Coconut Rice Pudding

Chocolate Dipped Fortune Cookies

Mediterranean Marvel 45.00

Horiatiki Salad

Warm Pitas and Hummus

Lamb Gyros - with Sautéed Peppers, Onions and Tzatziki Sauce

Mediterranean Penne Pasta - with Capers, Kalamata Olives, Onions,

Sun-dried Tomatoes and Feta Cheese Cream Sauce

Chicken Caprese - with Honey Balsamic Glaze

Grilled Mediterranean Vegetables - with Oregano Oil

Baklava with Warm Ganache

Desserts

Crème Brûlée - Choice of Vanilla, Almond Joy, Pumpkin Spice, Raspberry or Mocha 5.50

Chocolate Molten Lava Cake - served with Crème Anglaise, Fresh Berries and Vanilla Ice Cream 7.00

Sorbet Trio - Three Assorted Flavors served with Fresh Seasonal Fruit 4.75

New York Cheesecake - Homemade and served with Strawberry Compote and Whipped Cream 6.25

Chocolate Trio Dessert - Chocolate Pots de Crème, Dark Chocolate Filo Pouch and Chocolate Gelato with Orange Crisp 5.75

Grilled Pound Cake - served with Warm Wild Berry Compote 4.75

Homemade Tiramisu - with Kahlua Chocolate Crème 6.25

Apple or Peach Tart - served with Caramel Sauce 5.25

Extraordinary Dessert Display - Mini Handmade Petit Fours, Chocolate Cakes, Crème Brûlée, Cheesecakes, Pies, Mousses and Much More. 10.50

Bar Service

We will assist you in selecting the beverage service most suitable to your needs. Liquor service can be provided throughout your entire event (until 1:30 a.m.), or for a select period of time, according to your plans. With your selection of a flat rate bar, you will know in advance the amount of your liquor bill.

Hosted Bar

Beverages are billed to the host or hostess on a per drink basis. Pricing includes tax, but excludes 20% service charge.

Flat Rate Bar

Prices below are per guest and you may choose to host one hour or more depending on your budget. Pricing excludes tax and 20% service charge.

Flat Rate Selections	1st Hour	Each Additional Hour
Domestic Beer, House Wine, and Soda	11.00	6.00
Premium & Domestic Beer, House & Premium Wine, & Soda	13.00	6.50
Premium & Domestic Beer, House & Premium Wine, & Call Liquor & Soda	14.00	6.75
Premium & Domestic Beer, House & Premium Wine, Premium Liquor & Soda	16.25	7.50

Cash Bar

Beverages are sold on a cash basis. Each guest pays for beverages ordered. Pricing includes tax.

Bar Selections

Wines

	<i>Glass</i>	<i>Bottle</i>
Talus White Zinfandel	6.25	23.00
Talus Chardonnay	6.25	23.00
Talus Merlot	6.25	23.00
Talus Cabernet	6.25	23.00
Champagne	6.25	23.00
Lagaria Pinot Grigio	6.75	25.00
Yellow Tail Cabernet/Shiraz	6.75	25.00
Kendall Jackson Chardonnay	8.75	33.00
Kendall Jackson Cabernet	8.75	33.00
Kendall Jackson Merlot	8.75	33.00

Bottled Beers

Domestic 3.75

Bud
Bud Light
Coors
Coors Light
MGD
Miller Light

Premium 4.75

Corona
Fat Tire
Killian's Red
Heineken
Michelob Ultra
St Pauli N/A

Liquors

Well Bars ***5.00 per drink***

Call Bars ***6.25 per drink***

Vodka Stolichnaya, Absolut, Absolut Flavored
Gin Beefeater, Tanqueray
Rum Bacardi, Captain Morgan, Malibu
Tequila Sauza Gold
Whiskey Jim Beam, Seagram's 7, Canadian Club, Wild Turkey,
Southern Comfort, Jack Daniel's
Cordial Starbuck's Coffee Liquor

Premium Bars ***6.50-9.00 per drink***

Vodka Grey Goose, Ketel One
Gin Bombay Sapphire
Tequila 1800, Sauza Hornitos, Patron, Cuervo Gold, Cuervo Silver
Whiskey Tangle Ridge, Seagram's VO, Old Bushmills, Crown Royal, Maker's Mark, Jameson
Scotch Dewar's, Dewar's Special Reserve, Johnnie Walker Red, Johnnie Walker Black, Chivas
Regal, Glenlivet, Famous Grouse, MacCallan 12 yr
Cordial Baileys, Chambord, Amaretto DiSaronno, Kahlúa, Grand Marnier, Goldschlager,
Cointreau

**Bars will include the listed brands or equivalents.
Special orders are welcome.**

The Details

- * Our Clubhouse can accommodate up to 250 for a seated dinner or 500 for a cocktail reception.
- * Events require a set up fee which is based on 4 hours of event time, additional hours can be purchased at \$200 per hour.
- * Dance floor is included and entertainment recommendations available.
- * 15 hotel suites are available on site.
- * All food and beverage purchases are subject to sales tax and 20% service charge.
- * If more than one entrée is selected per event the highest price will prevail for all meals.
- * No food or beverage may be brought into or removed from the clubhouse.
- * Buffets may only be purchased with a minimum of 30 guests.
- * A non-refundable and non-transferable deposit of \$750 is required to hold the date of your event. Deposit will be deducted from final bill.
- * A \$75 bartender fee will be charged if cash bar sales do not reach a minimum of \$250.
- * Payment and final count must be received 7 business days prior to the function.
- * Lone Tree Golf Club & Hotel reserves the right to substitute alternate space within the clubhouse if attendance numbers differ significantly from the amount originally booked.