



Your Smile.  
Our Pleasure.

## *Banquet Menu*

Small & Large Dinner Parties

Anniversaries

Award Banquets

Bar/Bat Mitzvahs

Birthday Parties

Fundraising Events

Golf Tournaments

Holiday Parties

Reunions

Showers

**9808 Sunningdale Blvd.**

**Lone Tree, CO 80124**

**303-790-0202**

**[lonetreegolfclubandhotel.com](http://lonetreegolfclubandhotel.com)**



**South Suburban**  
PARKS AND RECREATION



# Lone Tree

Golf Club & Hotel



Your Smile.  
Our Pleasure.

Any special event at Lone Tree Golf Club & Hotel is full of excitement, great service, and delicious food.

You'll find comfort in hosting a banquet with us. Our Food and Beverage Director and staff will be available throughout your entire event to ensure you and your guests are 100% satisfied.

#### THE DETAILS:

- Ability to host small and large parties up to 250 for a seated dinner reception and up to 500 for a heavy hors d'oeuvres reception.
- Events require a \$225 - \$300 set up fee which is based on 4 hours of event time, additional hours can be purchased at \$200 per hour.
- If bar sales do not exceed \$250 there is a \$75 bartender fee.
- Additional costs include food and beverage, with tax and a 20% service charge.
- Dance floor included and entertainment recommendations available.
- 15 hotel suites and golf packages are available.

**Contact us today to schedule a time to visit our beautiful facility.  
303.790.0202**





## *Policies*

- If more than one entrée choice is selected per event then the higher price prevails for all meals. Children 3 – 10 receive a discount of 50%.
- Please select only one entrée per group for each meal.
- All food and beverage purchases are subject to sales tax and 20% service charge.
- No food or beverage may be brought into or removed from the clubhouse.
- Buffets may only be purchased with 30 or more guests.
- A non-refundable and non-transferable deposit of \$750 is required to hold the date of your event. (deducted from final bill)
- There is a \$300 set up fee for the Dining Room and Lounge, and a \$225 set up fee for all other rooms. This includes set up, clean up, tables, chairs, linen, china, etc.
- A \$75 bartender fee will be charged if bar sales do not reach a minimum of \$250. No additional fee will be charged if bar sales exceed \$250.
- A final count must be received 7 business days prior to the function. This final count will be the guaranteed number charged. The final count may be added to, but not taken away from the guaranteed number. Payment for the estimated cost of the function must be received 7 business days before the function date. A credit card must be given at this time to cover any balance due at the end of the function. All prices are subject to change. Additional charges include sales tax, 20% service charge for food and beverage service as well as any other fees for Lone Tree Golf Club & Hotel services and equipment.
- If a cancellation is made 7 business days or less before a scheduled event, the customer is liable for 50% of the billable cost. If a cancellation is made 48 hours or less before the scheduled event, the customer is responsible for all food and beverage costs and the set-up fee.
- Lone Tree Golf Club and Hotel reserves the right to substitute alternate space within the clubhouse if it deems necessary, or if attendance numbers differ from the amount originally booked.
- All prices listed herein are per person and are subject to change without notice.
- The account balance is due and payable upon receipt of our statements. Accounts not paid by the 25th of the month following the statement date will be subject to a 1.5% per month late charge.



## *Hors d'oeuvres A La Carte*

### *Cold Selections*

	<i>25 servings</i>	<i>50 servings</i>
<b>Fresh Fruit Display</b> with Citrus Honey Yogurt Sauce and Fresh Berries	85	160
<b>International Cheese Tray</b>	95	185
<b>Vegetable Crudit�</b> with Chef's Choice Dip	85	160
<b>Spinach and Artichoke Dip</b> with Assorted Crackers and Warm French	105	200
<b>Shrimp Cocktail</b> with Tequila-Lime Cocktail Sauce	130	250
<b>Crab Claws</b> with Drawn Butter and Tequila Lime Cocktail Sauce	180	350
<b>Build Your Own Bruschetta Bar:</b> Olive Tapenade, Caponada, Traditional Tomato Basil Bruschetta, Fresh Mozzarella, Balsamic Vinegar Reduction, Extra Virgin Olive Oil, Parmesan Cheese and Crostinis.	195	375

### *Canap s*

	<i>25 pieces</i>	<i>50 pieces</i>
* <b>Assorted Deviled Eggs:</b> Traditional, Smoked Salmon-Cream Cheese and Santa Fe Chicken	32	60
* <b>Grilled Bruschetta</b> with Olive Oil and Balsamic Reduction	48	90
<b>Grilled Chicken and Black Bean Pinwheel</b>	32	60
<b>Buffalo Chicken and Bleu Cheese Pinwheel</b> with Ranch	32	60
* <b>Fresh Fig and Goat Cheese Crostini</b> with Caramelized Onion	55	100
* <b>Jamaican Jerk Shrimp</b> on a Coconut Fried Banana	90	175
* <b>Sesame Crusted Tuna</b> in Fried Wonton Boat	115	225
* <b>Brie Cheese and Raspberry Tartlet</b>	90	175
* <b>Prosciutto Wrapped Cantaloupe</b>	40	75
* <b>Marinated Mushroom Brochettes</b>	35	60
* <b>Beef Tenderloin Crostini</b>	80	155

### *Hot Selections*

	<i>25 pieces</i>	<i>50 pieces</i>
* <b>Italian Sausage Cannoli Bites</b> with Creamy-Tomato Basil	48	90
* <b>Mini Beef Wellingtons</b>	85	160
<b>Toasted Ravioli</b> with Marinara	35	65
<b>Fried Zucchini</b> with Tzatziki Sauce	25	45
<b>Macadamia Crusted Chicken Strips</b> with Spicy Teriyaki	80	150
* <b>Beef Satays</b> with Spicy Cilantro-Peanut Sauce	90	175
* <b>Chicken Satays</b> with Asian BBQ Aioli	75	140
<b>Mini Chicken Cordon Bleu</b> with Charron Sauce	45	80
* <b>Bacon Wrapped Scallops</b> with a Brown Sugar Butter Sauce	90	170
<b>Spanakopita</b> with Ancho Chile Cr�me Fraiche	65	120
* <b>Grilled Caribbean Shrimp</b> and Fennel Kabob	95	180
* <b>Three Cheese Stuffed Mushrooms</b> with Apple Cider Gastrique	30	50



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## *Dinner Hors d'oeuvre Buffet*

### *Cold Hors d'oeuvres*

Crudités Display  
International Cheese Display  
Fresh Fruit Display  
Shrimp Cocktail

### *Canapés and Bouchées*

Smoked Pork and Pancetta on a Wild Rice Risotto Cake  
Fresh Chicken Salad piped into a Crispy Bouchée Shell  
Seared Tuna with Wasabi Cream in a Poppy Seed Cup  
Deviled Eggs  
Fresh Strawberry and Brie Cheese on a Toast Point

### *Hot Hors d'oeuvres*

Greek Lamb and Feta Cheese wrapped in Filo  
Steak Bites with Bruschetta Bread  
Bacon Wrapped Scallops  
Mini Chicken Wellingtons

### *Choice of Carved Meat*

Slow Roasted Prime Rib  
Honey Herb Glazed Turkey  
Slow Baked Ham  
with basket of freshly baked rolls

*Includes coffee and iced tea.*

\$49.95

**Prices are per person and do not include tax or 20% service charge.**

## *Seated Dinner Entrées*

All entrées include freshly baked rolls and butter, coffee and ice tea, and one of the following starters.

### Salads

Mixed Greens with Red Onion, Mandarin Oranges, and Feta Cheese  
drizzled with a Blackberry Vinaigrette

Mixed Greens, Tomatoes, Cucumbers, Croutons, with House Vinaigrette

Fresh Tomato, Basil and Mozzarella Salad

Classic Caesar Salad

### Soups

Chicken and Wild Rice

Shrimp Bisque

Creamy Tomato

French Onion

## *Chicken Selections*

### **Chicken Portofino**

*Chicken breast topped with sautéed julienne sun-dried tomatoes, feta cheese, green onions and diced black olives. Served with linguine pasta and broccoli.*

\$19.95

### **Chicken Chardonnay**

*6oz. chicken sautéed in mushrooms and topped with a rich chardonnay sauce. Served with parmesan mashed potatoes and a vegetable medley with wax beans.*

\$19.95

### **Chicken Parmesan**

*6oz. breaded chicken breast with provolone cheese and topped with marinara. Served with linguine pasta and a vegetable medley.*

\$21.95

### **Chicken Saltimbocca**

*Pan seared chicken breast topped with a thin layer of prosciutto, provolone, and fresh sage. Served with lemon thyme risotto and snow peas.*

\$22.95

### **Chicken Wellington**

*6oz. chicken breast topped with a mushroom duxelles and wrapped in a puff pastry. Served with wild rice, broccoli and cauliflower.*

\$23.95

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## *Seated Dinner Entrées*

All entrées include freshly baked rolls and butter, coffee and ice tea, and one of the following starters.

### Salads

Mixed Greens with Red Onion, Mandarin Oranges, and Feta Cheese  
drizzled with a Blackberry Vinaigrette

Mixed Greens, Tomatoes, Cucumbers, Croutons, with House Vinaigrette

Fresh Tomato, Basil and Mozzarella Salad

Classic Caesar Salad

### Soups

Chicken and Wild Rice

Shrimp Bisque

Creamy Tomato

French Onion

## *Beef Selections*

### **Choice Sirloin Steak**

*8oz. choice sirloin topped with sautéed mushrooms in a burgundy wine reduction.  
Served with parmesan mashed potatoes and bourbon and brown sugar baby carrots.*  
\$26.95

### **Grilled Rib Eye Steak**

*8oz. ancho rubbed rib eye steak topped with ancho butter wheel and shoestring onions.  
Served with potatoes glace de veau and a vegetable medley.*  
\$27.95

### **Prime Rib of Beef**

*Slow roasted 9oz. choice rib eye served with au jus, horseradish sauce,  
rustic new red potatoes and fresh green beans.*  
\$29.95

### **Crab Stuffed Tenderloin**

*6oz. tenderloin filet stuffed with our lump crab mix and grilled to perfection.  
Served with duchess potatoes and broccoli and red peppers.*  
\$32.95

### **Beef Skewers**

*Two skewers packed with mushrooms, onions, bell peppers, marinated beef and grilled to perfection.  
Served with corn on the cob and a baked potato with butter and sour cream.*  
\$34.95

### **Bacon Wrapped Tenderloin**

*8oz. tenderloin filet, wrapped in smoked bacon and topped with a classic béarnaise sauce.  
Served with a baked potato with sour cream and butter and a vegetable medley with wax beans.*  
\$36.95

**Prices are per person and do not include tax or 20% service charge.**

## *Dinner Entrées*

All entrées include freshly baked rolls and butter, coffee and ice tea, and one of the following starters.

### *Salads*

- Mixed Greens with Red Onion, Mandarin Oranges, and Feta Cheese  
drizzled with a Blackberry Vinaigrette
- Mixed Greens, Tomatoes, Cucumbers, Croutons, with House Vinaigrette
- Fresh Tomato, Basil and Mozzarella Salad
- Classic Caesar Salad

### *Soups*

- Chicken and Wild Rice
- Shrimp Bisque
- Creamy Tomato
- French Onion

## *Seafood Selections*

### **Filet of Salmon**

*Seared 6oz. salmon filet topped with a fresh avocado citrus salsa.  
 Served with cilantro lime rice and a vegetable medley.*  
 \$20.95

### **Shrimp Scampi**

*Large tiger shrimp sautéed in a creamy garlic butter sauce with capers and lemon.  
 Served over linguine pasta with parmesan broccoli spears.*  
 \$22.95

### **Potato Encrusted Cod**

*8oz. potato encrusted cod seared to a golden brown and topped with a horseradish Dijon sauce.  
 Served with orzo Toscano and fresh asparagus. .*  
 \$26.95

### **Halibut Filet**

*6oz. blackened halibut filet topped with a lingonberry buerre rouge.  
 Served with lemon thyme risotto and a medley of julienne carrots and zucchini.*  
 \$33.95

### **Papya Mint Swordfish**

*6oz. grilled swordfish steak topped with a papya mint relish.  
 Served with chive mashed potatoes and snow peas.*  
 \$33.95

### **Lobster Thermidor**

*6oz. lobster tail stuffed with chopped lobster, shrimp, lemon and chives. Topped with parmesan cheese and a béchamel sauce and baked to a golden brown. Served with lemon risotto and fresh green beans.*  
 \$38.95

**Prices are per person and do not include tax or 20% service charge.**

## *Dinner Entrées*

All entrées include freshly baked rolls and butter, coffee and ice tea, and one of the following starters.

### *Salads*

Mixed Greens with Red Onion, Mandarin Oranges, and Feta Cheese  
drizzled with a Blackberry Vinaigrette

Mixed Greens, Tomatoes, Cucumbers, Croutons, with House Vinaigrette

Fresh Tomato, Basil and Mozzarella Salad

Classic Caesar Salad

### *Soups*

Chicken and Wild Rice

Shrimp Bisque

Creamy Tomato

French Onion

## *Pork Selections*

### **Center Cut Pork Loin**

*Pork loin rolled in cracked black pepper, rosemary and thyme, and finished with a bery sauce.  
Served with rustic new potatoes and a vegetable medley.*

\$19.95

### **Baby Back Pork Ribs**

*A ½ rack of BBQ pork ribs, served with a twice baked cheddar and chive potato and corn on the cob.*

\$25.95

## *Combination Selections*

### **Steak and Chicken**

*4oz. filet mignon and a 4oz. grilled chicken breast topped with a marchand de vin sauce.  
Served with parmesan mashed potatoes and bacon wrapped green beans.*

\$26.95

### **Steak and Halibut**

*4oz. filet mignon and a 4oz. halibut filet topped with a mornay sauce.  
Served with Orzo Toscano and zucchini with red peppers.*

\$28.95

### **Steak and Crab Claws**

*4oz. choice sirloin steak and crab claws drizzled in garlic butter.  
Served with a twice baked cheddar and chive potato and a vegetable medley.*

\$32.95

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## *Dinner Buffets*

*50 guest minimum*

All buffets include a Mixed Greens Salad and freshly baked rolls and butter, coffee and iced tea.

### *Starters*

*pick two*

Crisp romaine Lettuce with Fresh Mozzarella,  
Cinnamon Orange Almonds, Diced Tomatoes  
and Assorted Dressings

Mixed Greens, Tomatoes, Cucumbers, Croutons,  
Shredded Cheese and Assorted Dressings

Fresh Tomato, Basil and Mozzarella Salad

Classic Caesar Salad

Broccoli Sunflower Salad

Fruit Salad

Pasta Salad

Shrimp Bisque

French Onion

### *Entrée Selections*

*pick two*

Chicken Chardonnay

Chicken with a Portabella Asiago Sauce

Asparagus Chicken Divan

Mahi Mahi Scampi

Salmon with Avocado Citrus Salsa

Ranchero Style Sliced Prime Rib

Sliced Choice Beef with a Horseradish Dijon Sauce

Sliced Sirloin with a Guinness Demi Glace

Marinated Flank Steak with Sautéed Mushrooms

Sliced Choice Sirloin with a Black Truffle Demi-Glace

Sliced Pork Loin with a Bercy Sauce

### *Side Selections*

*pick one*

Potatoes Glace de Veau

Parmesan Mashed Potatoes

Wild Rice

Lemon Thyme Risotto

Orzo Toscano

Potatoes Au Gratin

Rustic New Red Potatoes

Linguine

### *Vegetable Selections*

*pick one*

Yellow Squash and Asparagus

Fresh Green Beans

Snow Peas

Vegetable Medley with Wax Beans

Baby Carrots in Brown Sugar  
and Bourbon Sauce

Broccoli and Red Peppers

Zucchini and Julienne Carrots

Spaghetti Squash

\$34.95 per person

2 starters, 2 entrées, 1 vegetable, 1 starch

Add an additional entrée for \$3.95 per person

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## *Themed Dinner Buffets*

*50 guest minimum*

All themed buffets include coffee and iced tea.

### *Italian*

Caesar Salad  
Pasta Salad  
Fresh Tomato, Basil and Mozzarella Salad  
Homemade Lasagna  
Fettuccine Alfredo with Chicken  
Zucchini and Julienne Carrots  
Garlic Bread  
Tiramisu

### *Mexican*

Fresh Mixed Greens tossed with Corn, Black Beans,  
Crispy Tortilla Strips, Diced Tomato, Red Onion mixed  
with our Spicy Ranch Dressing  
Seasoned Ground Beef  
Chicken Fajita Meat with Sautéed Peppers and Onions  
Taco Shells and Flour Tortillas  
Chili Rellenos and Green Chili  
Spanish Rice and Black Beans  
Shredded Lettuce, Cheese, Diced Tomatoes, Sour Cream  
Chips and Salsa  
Fresh Fruit  
Apple Crisp on Cinnamon Fried Tortillas

### *Grill #1*

BBQ Baby Back Pork Ribs  
½ Chicken in Mango BBQ Sauce  
Pasta Salad, Coleslaw and Potato Salad  
Corn on the Cob, Baked Beans and Corn Bread  
Watermelon Tray  
Assorted Pie Buffet

### *Grill #2*

½ Chicken in Chipotle BBQ  
Spanish Style Pork Ribs  
Baked Potato Bar  
Fruit Salad, Coleslaw, Baked Beans  
Rolls and Butter  
Apple Crisp

\$34.95 per person

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## *Desserts*

### **Extraordinary Dessert Display**

Mini Handmade Petit Fours, Chocolate Cakes, Crème Brûlée, cheesecakes, pies, mousses and much more.  
\$8.95

Cookies and Brownies  
\$2.00

Assorted Cakes and Pies  
\$4.00

Raspberry Sherbet  
\$2.95

Vanilla Ice Cream with Chocolate Topping  
\$3.95

Forest Berry Pie  
\$4.95

Strawberry Shortcake  
\$5.95

*A la mode add \$1.00*

Chocolate Seduction Cake  
\$6.95

Carrot Cake  
\$5.95

New York Style Cheesecake with Berries  
\$6.95

Crème Brûlée with Raspberries  
\$6.95

Pineapple Upside Down Cake  
\$7.95

Zabaglione with Berries  
\$7.95

Tiramisu  
\$7.95

Chocolate Cup filled with Chocolate Mousse and  
Raspberry Sauce  
\$7.95

Half Sheet Cake (serves 40)  
\$65.00

Full Sheet Cake (serves 80)  
\$125.00

Chocolate Fountain \$395  
Dipping Items \$2.50 per person (up to 8 items)

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## Wine List

WINES	GLASS	BOTTLE
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

Wines by the glass prices exclude 20% service charge.

Wines by the bottle prices exclude tax or 20% service charge.

## Beer Pricing

BOTTLED BEER			
<b>Domestic</b>	Bud	MGD	3.75
	Bud Light	St. Pauli N.A.	
	Coors	Miller Light	
	Coors Light		
<b>Premium</b>	Corona	Heineken	4.75
	Fat Tire	Michelob Ultra	
	Killian's Red		

Bars will include the listed brands or equivalents.

Special orders are welcome.

## Liquor Pricing

LIQUORS BY THE DRINK		
<b>Well Bars</b>		5.00
	Vodka	Whiskey
	Gin	Brandy
	Rum	Kamora
	Tequila	Selection of
	Scotch	flavored cordials.
<b>Call Bars</b>		6.25
		Stolichnaya
Vodka		Absolut
		Absolut Flavored
Gin		Beefeater
		Tanqueray
Rum		Bacardi
		Captain Morgan/Malibu
		Pyrat
Tequila		Sauza Gold
		Jim Beam
		Seagram's 7
Whiskey		Canadian Club
		Wild Turkey
		Southern Comfort
		Jack Daniel's
Cordial		Starbuck's Coffee
<b>Premium Bars</b>		6.50-9.00
		Grey Goose
Vodka		Ketel One
		Effen Vodka
		Pearl Vodka
Gin		Bombay Sapphire
		1800
Tequila		Sauza Hornitos
		Patron
		Cuervo Gold
		Cuervo Silver
		Tangle Ridge
		Seagram VO
Whiskey		Old Bushmills
		Crown Royal
		Marker's Mark
		Jameson
		Dewar's
		Dewar's Special Reserve
Scotch		Johnnie Walker Red
		Johnnie Walker Black
		Chivas Regal
		Glenlivet
		Amaretto DiSaronno
		Grand Marnier
Cordial		Courvoisier VSOP
		Goldschlager
		Cointreau
		Baileys
		Chambord
		Kahlúa
		B&B

Above prices exclude 20% service charge.