

Celebrate the Season!

At

Lone Tree
Golf Club & Hotel 

- *The facility is beautifully decorated with holiday trees and sparkling lights throughout.*
- *Ability to host small or large groups up to 250 for dinner and up to 500 for a heavy hors d'oeuvres receptions.*
- *All of our holiday parties include complimentary coat check and ample parking.*
- *A \$300 set up fee is charged per event and includes tables, chairs, linens, china, center pieces and 4 hours of event time. Additional event 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.*
- *15 hotel suites are available at the rate of \$99 per night.*

For more information,

call or email Carolyn or Neon

303-790-0202

carolynl@sspr.org or neond@sspr.org

Hors d'oeuvres À La Carte

When determining the amount of hors d'oeuvres needed for your event, use the following formula:

No dinner being served: offer 10-12 hors d'oeuvres per hour/guest.

Dinner being served: offer 6-8 hors d'oeuvres per hour/guest.

Hors d'oeuvres with a (*) indicate that the selection can be passed by our servers.

Cold Selections

	<i>25 servings</i>	<i>50 servings</i>
Fresh Fruit Display with Citrus Honey Yogurt Sauce	90	170
International Cheese Board	95	185
Shrimp Cocktail with Tequila-Lime Cocktail Sauce	140	260
Vegetable Crudit� with Chef's Choice Dip	85	160
Chickpea Hummus with Goat Cheese and Pita Triangles	90	170
	<i>25 pieces</i>	<i>50 pieces</i>
Fresh Oysters on the Half Shell with Gin Peppercorn Syrup	75	140
*Cajun Crab Salad served with Cucumber Chips	40	75
*Classic Bruschetta with Balsamic Reduction and Olive Oil	48	90

Canap s

	<i>25 pieces</i>	<i>50 pieces</i>
*Assorted Deviled Eggs: Traditional, Smoked Salmon-Cream Cheese, and Santa Fe Chicken	35	63
*Beef Carpaccio on Potato Rosti	55	100
*Grilled Chicken and Black Bean Pinwheel	35	63
*Gorgonzola Buffalo Chicken Salad on a Toast Point	40	75
*Fresh Fig and Goat Cheese Crostini with Caramelized Onion	55	100
*Crab Stuffed Artichoke Heart	65	115
*Sesame Crusted Tuna in Fried Wonton Boat with Wasabi Cr�me Fraiche	65	115
*BBQ Pork and Cheddar Filo Cup	40	75
*Prosciutto Wrapped Cantaloupe	40	75
*Grilled Marinated Vegetable Brochettes served Cold	40	75
*Beef Tenderloin and Roasted Chile Crostini with Horseradish	65	115

Hot Selections

	<i>25 pieces</i>	<i>50 pieces</i>
*Italian Sausage Cannoli Bites with Creamy-Tomato Basil Sauce	48	90
Fried Green Tomato with Grilled Andouille and Green Tomato Relish	55	100
*Asparagus and Three Cheese Tartlet	65	115
*Jerk Duck and Mango Spring Roll with Sweet Thai Chili Sauce	65	115
*Beef and Cheese Empanada with Fire Roasted Salsa	55	100
*Chicken Satays with Asian BBQ Aioli	65	115
*Risotto and Fontina Cheese Rice Ball	55	100
*Grilled Caribbean Brochettes	70	125
*Bacon Wrapped Scallops with a Brown Sugar Butter Sauce	70	125
*Mediterranean Chicken Filo Pinwheel with Lemon-Basil Cr�me	65	115
*Beef Frank en Croute with Spicy Brown Mustard	40	75
*Three Cheese Stuffed Mushrooms with Red Wine Mint Gastrique	35	63

Prices exclude sales tax and 20% service charge.

Plated Entrées

Includes freshly baked rolls and butter, coffee and tea.

If more than one entrée choice is selected per event, then the higher price will prevail for all meals.

Salad Selections: (select one)

Mixed Greens with Cinnamon Orange Almonds, Grilled Onions, Sliced Fresh Mozzarella, Croutons and Assorted Dressings.

Mixed Green Salad Tossed with Cherry Tomatoes, Scallions, Shredded Cheese, Gaufrette Carrots, Red Grapes and Assorted Dressings.

Crisp Romaine Lettuce with Candied Pecans, Bleu Cheese Crumbles, Dried Cherries, Bacon Bits, Marinated Sliced Mushrooms and Assorted Dressings.

Classic Caprese Salad with Extra Virgin Olive Oil and Honey-Balsamic Syrup.

Chicken Entrées

Apple Cider Chicken - 6oz Grilled Chicken Breast glazed with an Apple Cider Gastrique . Accompanied by Autumn Wild Rice Blend, Green Beans and Roasted Tomato. 22.95

Chicken Saltimbocca - Seared Chicken Breast topped with Prosciutto, Sage and Provolone Cheese and Drizzled with a Lemon-White Wine Cream Sauce. Served with Lemon Thyme Risotto, Snow Peas and Baby Carrots. 25.95

Beef Entrées

Prime Rib - 8oz Slow Cooked Prime Rib Au Jus with Creamy Horseradish Sauce. Served with Lyonnaise Potatoes and a Grilled Vegetable Bundle. 31.95

Bacon Wrapped Tenderloin - 6oz Bacon Wrapped Filet of Beef topped with a Roasted Garlic-Balsamic Cream Sauce. Served with Lyonnaise Potatoes, Fresh Sautéed Green Beans and Roasted Tomato. 35.95

Seafood Entrées

Grilled Halibut - Ancho Grilled Halibut Steak topped with Sweet and Savory Pear Butter Sauce. Accompanied by Wild Rice Cake and Sautéed Asparagus Tips. 38.95

Grilled Salmon - 6oz Grilled Salmon topped with Pineapple Salsa. Served with an Autumn Wild Rice Blend and a Grilled Vegetable Bundle. 28.95

Home-style Entrée

Maple Glazed Ham Steak - Thick Sliced Boneless Ham with a Maraschino Cherry-Maple Glaze, Grilled Teriyaki Pineapple. Served with Three Cheese Scalloped Potatoes and Golden Corn Succotash. 21.95

Prices exclude sales tax and 20% service charge.

Holiday Buffets

Minimum 50 guests.

Includes freshly baked rolls and butter, coffee and tea.

Salad Selections: (select one)

Mixed Greens with Cinnamon Orange Almonds, Grilled Onions, Sliced Fresh Mozzarella, Croutons and Assorted Dressings.

Mixed Green Salad Tossed with Cherry Tomatoes, Scallions, Shredded Cheese, Gaufrette Carrots, Red Grapes and Assorted Dressings.

Crisp Romaine Lettuce with Candied Pecans, Bleu Cheese Crumbles, Dried Cherries, Bacon Bits, Marinated Sliced Mushrooms and Assorted Dressings.

Classic Caprese Salad with Extra Virgin Olive Oil and Honey-Balsamic Syrup.

Holiday Bliss

Carved Spiral Ham with Maple Cherry Glaze, Grilled Chicken Breast Carbonara, Pesto Mashed Potatoes, Balsamic Grilled Asparagus. 26.95

Wintermint

Chicken Cordon Bleu Topped with Honey Dijon Cream, Smoked Salmon Orzo with Sauce Cardinal, Cranberry Almond Rice, Bourbon Brown Sugar Glazed Baby Carrots. 28.95

'Tis The Season

Honey Sage Carved Turkey Breast with Gravy, Sliced New York Strip Jus Lis, Cornbread Stuffing with Almonds and Raisins, Roasted Root Vegetable Medley with Beets, Carrots, Parsnips and Turnips. 29.95

Mulberry Mistletoe

Roasted Chicken Thighs and Legs with Orange-Ginger Glaze, Grilled Sliced London Broil with Thyme-Grain Mustard Demi-Glace, Homemade Gruyere Au Gratin Potatoes, Baked Butternut and Acorn Squashes with Clove Honey Butter. 32.95

Candlelit Pine

Baked Chicken Breast Veronique with Grape-Champagne Cream Sauce, Sliced Sirloin Au Poive with Roasted Garlic Balsamic Butter, Mashed Sweet Potatoes, Green Beans with Stewed Tomatoes and Mild Chiles. 28.95

Yuletide Cheer

Chipotle Pork Loin with Lime Cilantro Cream Sauce, Salmon Puttanesca, Herb Roasted Baby Bakers, Ratatouille Vegetables. 28.95

Frosted Holly

Pecan Crusted Chicken with Maple-Brandy Cream Sauce, Seared Salmon with Shitake and Leek Ragu, Grilled Asparagus and Bell Pepper Medley, Parmesan-Prosciutto Risotto Cakes. 37.95

Dazzling Snowflakes

Carved Prime Rib Au Jus with Creamy Horseradish, Coconut Crusted Tilapia with Mango Thai Chile Sauce, Wild Rice Pilaf, Eggplant Milanese Roulades. 35.95

Add an additional entrée for 5.95 per person.

Prices exclude sales tax and 20% service charge.

Dessert Menu



Dazzling Dessert Display

- Mini Handmade Petit Fours,
Chocolate Cakes, Crème Brûlée,
Cheesecakes, Pies, Mousses and
much more.
11.95



Pecan Pie with Whiskey Caramel Sauce
5.50

Pumpkin Pie with Whipped Cream and Cinnamon
4.95

Homemade Apple-Rum Raisin Bread Pudding with
Whiskey Caramel Sauce and Whipped Cream
6.50

Chocolate Torte with Raspberry Coulis
5.50

Grilled Pound Cake with Wild Berry
Compote
4.95

New York Cheesecake with
Eggnog Crème Anglaise
7.95

Vanilla or Pumpkin Spice
Crème Brûlée
5.95



Apple, Cherry or Berry Cobbler
with Whipped Cream
5.95



Prices exclude sales tax and 20% service charge.

Bar Service

We will assist you in selecting the beverage service most suitable to your needs. Liquor service can be provided throughout an event (until 1:30 a.m.), or for a limited period of time, according to your plans. Depending on the mix of your guests, it might be wise to consider a flat rate bar. In this case you will know in advance the amount of your liquor bill. A number of beverage service options are available.

Hosted Bar

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

Cash Bar

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

Flat Rate Bar

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

	<i>1st Hour</i>	<i>Each Additional Hour</i>
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, & Cal Liquor & Soda	14.00	6.75
Premium & Domestic Beer, House & Premium Wine, Premium Liquor & Soda	16.25	7.50



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



Bottled Beers

Domestic	3.75	Premium	4.75
Bud		Corona	
Bud Light		Fat Tire	
Coors		Killian's Red	
Coors Light		Heineken	
MGD		Michelob Ultra	
Miller Light		St Pauli NA	

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

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.*