

Lone Tree

Golf Club & Hotel



Your Smile.

Our Pleasure.

Business

Meeting Menu

Lone Tree Golf Club and Hotel is a charming English Tudor style facility owned by South Suburban Parks and Recreation. It features a 45,000 square foot clubhouse with banquet facilities, 6 meeting rooms, 15 intimate guest suites, a championship Arnold Palmer-designed 18-hole public golf course, and the Out of Bounds Grill with food and bar service available daily.

Lone Tree Golf Club and Hotel provides a cozy country club style ambiance that is perfect for business meetings, social events, and golf tournaments. Exceptional attention to detail is provided by the Banquet Manager and staff, with a special touch added by our Executive Chef.

9808 Sunningdale Blvd.

Lone Tree, CO 80124

303-790-0202

lonetreegolfclubandhotel.com



South Suburban
PARKS AND RECREATION



Lone Tree Golf Club and Hotel has 6 meeting rooms and each is designed and specially equipped to meet the needs of business professionals. Meeting rooms offer a variety of configurations accommodating groups from two to two hundred.

Our experienced staff is always on duty to assist with meeting logistics. They anticipate your needs and handle all of the details, freeing you to concentrate on the meeting agenda. Audio visual equipment is available and wireless internet is provided throughout the facility.

<u>ROOM</u>	<u>CAPACITY</u>	<u>SET-UP FEE</u>
East Board Room	8	\$100
Board Room	12	\$125
South Conference Room	20	\$225
Lone Tree Room	50	\$225
Lower Conference Room	100	\$225
Dining Room	150	\$300
Lounge	200	\$300



Audio Visual Equipment

Flip Chart	\$20
White Board	\$15
Easel	\$15
Projector	\$100
Podium	\$25
Podium and PA	\$50
Wireless Microphone	\$40
Screen	\$15
TV/DVD	\$15
Wireless Internet	Complimentary
Lone Tree Pen/Pad	\$1 each



Hotel room rates start at \$131 per night

Golf rates start at \$68 per player



Business Meeting Packages

Choose the package that fits your needs and select the menus from the following pages.

THE FULL DEAL	Breakfast Morning Break Lunch Afternoon Break All Day Beverage Service	\$39.95 <i>per person</i>
JUST RIGHT	Breakfast Lunch Choice Morning or Afternoon Break All Day Beverage Service	\$36.95 <i>per person</i>
MEAL DEAL	Breakfast Lunch All Day Beverage Service	\$31.95 <i>per person</i>
LATE ARRIVALS	Morning or Afternoon Break Lunch All Day Beverage Service	\$26.95 <i>per person</i>
JUST LUNCH	Lunch All Day Beverage Service	\$21.95 <i>per person</i>
ALL DAY BEVERAGE SERVICE	Receive all day beverage service of assorted varieties: coffee, tea, soda, regular and flavored bottled water, and assorted juices	\$9.95 <i>per person</i>

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

All Day Beverage Service

Morning Refreshments	Coffee, hot tea, assorted juices, bottled water
Mid-Morning Refresh	Coffee, bottled water, soda, iced tea
Lunch Refreshments	Coffee, bottled water, soda, iced tea
Mid-Afternoon Refresh	Coffee, bottled water, soda, iced tea

Break Selections

ABC	Assorted brownies, cookies, and individual bags of chips
Health Nut	Crudit�, granola bars, whole fruit
Pick Me Up	Assorted candy bars , dry snacks and pretzels, whole fruit
Sunday Afternoon	Ice cream, fruit topping, chopped nuts, chocolate sauce, whipped cream, cherries, and sprinkles
Death By Chocolate	Chocolate chip cookies, fudge brownies, kisses and milk
Take Me Out To The Ball Game	Peanuts, cracker jacks, popcorn, hot pretzels
Nacho Bar	Chips, nacho cheese, salsa, jalapenos, black olives, diced tomatoes, green onions, and sour cream

Please select only one selection per group for each meal.

Breakfast Selections

Continental

Eagle	Seasonal fresh fruit, assorted pastries, bagels with cream cheese, yogurt
Bogey	Assorted cereal, bagels with cream cheese, fruit tray, yogurt

Plated

Driver	Scrambled eggs, bacon or sausage, fruit salad
Fore	French toast, hash browns, bacon or sausage
Putter	Belgian waffles, bacon, fruit salad
Birdie	Cheddar and broccoli quiche, hash browns, sausage

SPICE UP BREAKFAST OR UPGRADE TO A BUFFET

\$2.95 additional per person

Breakfast Quesadilla

Breakfast quesadilla served with salsa, fruit salad, and a Danish.

Breakfast Burrito

Breakfast burrito stuffed with eggs, bacon, hash browns, green chilies, and cheese smothered with green chili and served with fruit salad.

Denver Scramble Buffet

Denver scrambled eggs, home-style potatoes, bacon, fruit salad, and assorted pastries.

Egg Frittata Buffet

Egg frittata with tomatoes, mushrooms, peppers, and cheese, served with sausage, home fries, fruit tray, and pastries.

Southwestern Skillet Buffet

Southwestern skillet with layered home fries, green chilies, peppers, onion, eggs, diced tomatoes and pepper jack cheese smothered in green chili. Served with fruit salad, sausage and pastries.

Waffle Station

Belgian waffle station with whipped butter, fruit compote, and syrup served with bacon, hash browns and a fruit tray.

Please select only one selection per group for each meal.

Lunch Selections

Business Bag

Each bag includes potato chips, your choice of pasta salad, fruit salad or potato salad and a freshly baked cookie.

Deli	Turkey breast, roast beef, ham on your choice of whole wheat or sourdough bread with Swiss cheese, lettuce, and tomato.
Turkey Wrap	Sliced turkey, bacon, guacamole, red onion, Swiss cheese, tomato and chili ranch rolled in a flour tortilla.
BLT Wrap	Crisp leaf lettuce, bacon, mayo and sliced tomatoes rolled in a flour tortilla.
Veggie Wrap	Marinated zucchini, tomato slices, alfalfa, cucumbers, feta cheese and sliced mushrooms rolled in a flour tortilla.

Sandwiches and Wraps

Served with your choice of potato salad, fruit salad, or potato chips and your dessert choice of raspberry sherbet, vanilla ice cream with chocolate topping or forest berry Pie.

French Dip	Shaved choice rib-eye on a hoagie roll served au jus with Swiss cheese.
Lone Tree Sub	Mortadella, salami, prosciutto and provolone served on focaccia bread with a garlic mayo.
Croissant Sandwich	Your choice of fresh chicken or tuna salad on a 4 oz. croissant with lettuce, tomato and onion.
Chicken Avocado Sandwich	Grilled chicken breast topped with Swiss cheese, avocado, lettuce, tomato, onion, and roasted red pepper aioli spread on a sesame bun.
Cheeseburger	1/3 lb. choice hamburger, broiled and served with lettuce, tomato, onion and your choice of cheese.
Turkey Wrap	Sliced turkey, bacon, guacamole, red onion, Swiss cheese, tomato and chili ranch rolled in a flour tortilla.
BLT Wrap	Crisp leaf lettuce, bacon, mayo and sliced tomatoes rolled in a flour tortilla.
Buffalo Shrimp Wrap	Spicy cajun breaded shrimp tossed with fresh lettuce, diced tomato red onion, shredded cheddar cheese, and cajun ranch, rolled in a tortilla.
Veggie Wrap	Marinated zucchini, tomato, alfalfa, cucumbers, feta cheese and mushrooms rolled in a flour tortilla.

Please select only one selection per group for each meal.

Lunch Selections

Salads

Served with rolls and butter, soup du jour, and your dessert choice of raspberry sherbet, vanilla ice cream with chocolate topping or forest berry pie.

Chicken Caesar Salad	Grilled chicken breast atop a bed of crisp romaine tossed with croutons and parmesan cheese.
Maryland Crab Cake Salad	Mixed greens topped with mandarin oranges, red onions and two Alaskan crab cakes, drizzled with a cajun ranch dressing.
Pueblo Chicken Salad	Grilled chicken, black beans, corn, tomato, red onion and crispy tortilla strips, tossed in chili ranch dressing.
Oriental Shrimp Salad	Crisp mixed greens with bay shrimp, mandarin oranges, red onion, chow mein noodles, drizzled with our own sweet sesame dressing.

UPGRADE TO A HOT ENTRÉE

\$3.95 additional per person

Hot Entrées

Entrées are served with your choice of raspberry sherbet, vanilla ice cream with chocolate topping or forest berry pie.

<p>Penne Arrabiata</p> <p>Sautéed mushrooms in a spicy marinara tossed with penne pasta and topped with Italian ripe sausage and meatballs. Served with rolls and butter, and your choice of soup du jour or tossed salad.</p>	<p>Chicken Marsala</p> <p>6 oz. Chicken breast topped with a marsala sauce served with rustic new red potatoes and vegetable medley. Served with rolls and butter, and your choice of soup du jour or tossed salad.</p>
<p>Linguine Con Pesto</p> <p>Linguine pasta tossed in a creamy basil pesto sauce with sautéed artichoke hearts and fresh tomatoes. Topped with a grilled chicken breast. Served with rolls and butter and your choice of soup du jour or tossed salad.</p>	<p>Steak Sandwich</p> <p>Sliced tenderloin filet, seared, and served with sautéed mushrooms and onions, topped with pepper jack cheese and a horseradish dijon spread on a hoagie roll. Served with your choice of potato salad, fruit salad or potato chips.</p>
<p>Bianchi Spinaci</p> <p>Sautéed roasted red peppers, spinach and garlic tossed in a light alfredo sauce and served over penne pasta with parmesan cheese. Topped with a grilled chicken breast. Served with rolls and butter and your choice of soup du jour or tossed salad.</p>	<p>Creamy Chicken Enchiladas</p> <p>Seasoned chicken and onions rolled in flour tortillas and smothered in our own creamy enchilada sauce and topped with cheddar jack cheese, served with Spanish rice and black beans.</p>

Please select only one selection per group for each meal.

Lunch Selections

UPGRADE TO A PREMIUM ENTRÉE

\$10.95 additional per person

Premium entrées are served with rolls and butter, soup du jour or fresh tossed salad and your choice of raspberry sherbet, vanilla ice cream with chocolate topping or forest berry pie.

Shrimp Scampi

Sautéed tiger shrimp tossed in a creamy garlic butter sauce served over linguine and broccoli spears.

Smoked Salmon Farfalle

Bow-tie pasta and honey smoked salmon, fresh peas and julienne carrots all sautéed and tossed in a light garlic alfredo.

Salmon Avocado Citrus Salsa

Seared salmon with an avocado citrus salsa served with cilantro lime rice and snow peas.

Tenderloin Fillet

4 oz. grilled tenderloin fillet draped with a marchand de vin sauce, served with parmesan mashed potatoes and a vegetable medley.

Choice Sirloin Steak

8oz. choice sirloin steak served with rustic new red potatoes and a vegetable medley.

Please select only one selection per group for each meal.

Lunch Selections

UPGRADE TO A BUFFET

\$10.95 additional per person

Theme Buffets

A minimum of 30 people is required for all buffets.

<p>Deli Sandwich Buffet or Wrap Tray</p>	<p>Deli buffet: Ham, roast beef, turkey, Swiss cheese, cheddar cheese, provolone cheese, white bread, whole wheat bread, rye bread, tomato, lettuce, onions, mayo and mustard. or A variety of our signature wraps: Turkey, chicken caesar, BLT and vegetarian Served with chicken and wild rice soup, potato salad, coleslaw, watermelon and brownies.</p>
<p>Grill</p>	<p>Burgers, hot dogs, brats, chicken breasts, basket of buns, tomatoes, lettuce, onions, mayo, mustard, ketchup, BBQ sauce and sauerkraut. Served with fruit salad, coleslaw, potato chips, relish tray and freshly baked cookies.</p>
<p>BBQ Buffet</p>	<p>BBQ pulled pork and mango BBQ chicken. Served with fruit salad, corn medley, baked beans, coleslaw and apple crisp.</p>
<p>Mexican</p>	<p>Seasoned ground beef and chicken fajitas or creamy chicken enchiladas with taco shells, flour tortillas, lettuce, cheese, tomatoes and sour cream. Served with corn chips, salsa, green chili, black beans and cinnamon dusted churros.</p>
<p>Italian</p>	<p>Spaghetti marinara with meatballs and Italian sausage and chicken fettuccine alfredo. Served with caesar salad, zucchini and julienne carrots, garlic bread and dessert bars.</p>
<p>Pizza and Salad Bar</p>	<p>A variety of the following pizzas: Cheese, pepperoni, pomodori and Canadian bacon and pineapple. Salad bar to include: Mixed greens, black olives, shredded cheese, bacon bits, croutons, diced tomatoes, hard boiled eggs, diced ham, onions, pepperoncinis and assorted dressings. Served with fruit salad, pasta salad, garlic cheese bread and cinnamon dusted pizza strips with icing.</p>

Lunch Selections

UPGRADE TO A BUFFET

\$10.95 additional per person

Create Your Own Buffet

A minimum of 30 people is required for all buffets.

Entrées

Pick Two

Chicken

Chicken Portofino

Grilled chicken topped with sun-dried tomatoes, feta cheese, green onions and black olives.

Chicken Marsala

Chicken breast topped with a classic marsala sauce.

Chicken Piccata

Grilled chicken served in a sauce of capers, lemon juice, white wine, and butter.

Creamy Chicken Enchiladas

Grilled chicken and onions rolled in flour tortillas and smothered in our own creamy enchilada sauce and topped with cheddar jack cheese.

Pasta

Bianchi Spinaci with Chicken

Roasted red peppers, spinach and garlic tossed in a light alfredo sauce served over penne pasta with parmesan cheese and grilled chicken.

Linguine con Pesto and Shrimp

Served in a basil pesto sauce, with sautéed onions and tomato with seared black tiger shrimp.

Starter

Pick Two

Mixed greens with tomato, cucumbers, croutons, and assorted dressings.

Mixed greens with red onion, cinnamon orange almonds, fresh mozzarella and assorted dressings.

Broccoli sunflower salad

Cucumber feta cheese salad

Fruit salad

Pasta salad

Potato salad

Chicken and wild rice soup

Creamy tomato basil soup

Vegetable

Pick One

Broccoli and red pepper
 Zucchini and julienne carrots
 Green beans and bacon
 Snow peas
 Squash and zucchini
 Vegetable medley
 Baby carrots

Beef

Ranchero Style Prime Rib

Thinly sliced prime rib with a chipotle rub and topped with green chili and pepper jack cheese.

Sliced Sirloin with Bordelaise

Thinly sliced choice sirloin with a classic herb demi-glace.

Pork

Pork loin with a Mushroom Demi-Glace

Sliced center cut pork loin, seasoned and smothered in a mushroom demi-glace.

Seafood

Salmon with Cucumber Wasabi

Wild caught salmon seared and smothered in a cucumber and wasabi sauce.

Potato Encrusted Cod

Cod filet topped with a mashed potato crust, and served with horseradish dijon sauce.

Starch

Pick One

Wild rice

New red potatoes

Parmesan mashed potatoes

Orzo toscano

Baked potato bar

Add brownies, cookies, or dessert bars for \$2.00 per person
 Add a dessert assortment of cakes and pies for \$4.00 per person

Meeting Policies

- A set-up fee will be charged for each reserved room per day. See Page 2 for set-up fees.
- AV equipment and additional meeting supplies may be brought in or we can provide equipment at an additional rental fee plus sales tax. See Page 2 for rental fees.
- A \$300 fee will be charged if a minimum of \$15.00 per person per day in food and beverage is not purchased. Food and Beverage purchased in the Grill does not apply toward the \$15.00 per person minimum.
- 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.
- Please select only one entrée per group for each meal.
- Buffets may only be purchased with 30 or more meeting attendees.
- A final count of meeting attendees must be received 5 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.
- If a cancellation is made (5) business days or less before a scheduled meeting, the customer is liable for the set-up fee. If a cancellation is made 24 hours or less before the scheduled meeting, 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.

Cost Estimator

Package Selection \$ _____ x _____ guests _____

Breakfast Upgrade \$ _____ x _____ guests _____

Lunch Upgrade \$ _____ x _____ guests _____

Additional Upgrades \$ _____ x _____ guests _____

Subtotal _____

Tax 6.5% (Subtotal x .065) _____

Service Fee 20% (Subtotal x .20) _____

Total A _____

Rental Equipment _____

Tax 7.5% (Subtotal x .075) _____

Total B _____

Set Up Fee _____

Food and Beverage Fee (if applicable) \$300 _____

Golf \$ _____ x _____ players _____

Hotel Rooms \$ _____ x _____ rooms _____

Total C _____

Grand Total (Total A + Total B + Total C)