

LONE TREE



GOLF & EVENT CENTER

*Lone Tree
Banquet Menus*

www.lonetreegolfcourse.com • catering@lonetreegolfcourse.com

925.706.4232



General Information

PAYMENTS & DEPOSITS

A deposit is required to book all events & is required at the time your contract is signed.

Deposits are **non-refundable** & **non-transferable**.

Events are not confirmed until **both** the signed contract & deposit are received.

The final balance and guaranteed headcount are due 14 days prior to the event date.

Please note: Once your guarantee headcount is given, your headcount may increase but not decrease.

Final balance **must** be in the form of cashier's check, cash or credit card.

EVENT DEPOSITS

Deposits range between \$500.00 to \$1,000.00.

Deposits are required for all events, along with a scheduled payment plan.

RENTAL TIMES

Afternoon events - 4 hours

Evening events - 5 hours

Additional hours - \$750.00 per hour

Additional hours must be confirmed 2 weeks prior to event depending on availability.

BANQUET ROOM CAPACITIES & FEES

Coastal Oak Room - 120 guests - \$500.00

Canyon Oak Room - 80 guests - \$300.00

Blue Oak Room - 40 guests - \$200.00

Stan Colburn Conference Room - 20 guests - \$75.00

Combination of Rooms

Canyon Oak Ballroom - 300+ guests - \$1,000.00

Coastal/Blue Oak Room - 160 guests - \$700.00

Canyon/Blue Oak Room - 120 guests - \$500.00

CEREMONY SITES

Coastal Oak Patio - 125 guests - \$750.00

First Tee - 300+ guests - \$1,000.00

SECURITY REQUIREMENTS

\$75.00 per hour (2 guards) - 4 hour minimum

Underage events with 75+ guests - min. 2 guards

Evening events with 100+ guests - min. 2 guards

Evening events with 200+ guests - min. 4 guards

All food & beverage is subject to a 22% service charge and applicable sales tax.

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Extras

ALCOHOLIC BEVERAGES

Private Bar

In-room private bar set-up - \$150.00

Host or no-host bar available.

Must have a minimum of 50 guests for private bar.

BOTTLES OF WINE

Pricing starts at \$22.00 per bottle.

Wine list available.

NON-ALCOHOLIC BEVERAGES

Punch, lemonade, horchata, or agua fresca (unlimited) - \$2.00 per person

Soft drinks (unlimited) - \$2.50 per person

CAKE CUTTING

Cake cutting - \$2.50 per person

DANCE FLOOR

12' x 12' - \$100.00

15' x 15' - \$150.00

18' x 18' - \$200.00

21' x 21' - \$250.00

LINENS

Chair Covers & Sash - \$4.00 per chair

Table Linens & Napkins - white 90 x 90 tables linens & white napkins are included

Upgrades for linens & napkins available for additional charge.

AUDIO VISUAL EQUIPMENT

LCD projector - \$200.00

10 x 10 projector screen - \$75.00

TV - \$150.00

Wireless mic - \$25.00

Wireless lapel mic - \$100.00

Podium - \$25.00

Flip charts (with Post-A-Note pads) - \$25.00

iPod docking station - \$25.00

Must supply own laptop.

KEG OF BEER

Domestic Keg - \$395.00

Imported Keg - \$495.00

One keg serves approx. 125 guests - pony kegs available.

CHAMPAGNE/SPARKING CIDER TOAST

Toast - \$4.50 per person

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Wine List

SPARKLING WINE

American Brut Champagne, J. Rogét, New York - \$22 per bottle

CHARDONNAY

La Crema, Sonoma Coast - \$41 per bottle

Kendall-Jackson, Grand Reserve, Central Coast - \$49 per bottle

Stone Cellars by Beringer, California - \$22 per bottle

OTHER WHITE WINE

Moscato, 14 Hands, Washington State - \$22 per bottle

Pinot Grigio, Mezzacorona, Trentino, Italy - \$27 per bottle

Sauvignon Blanc, Simi, Sonoma County - \$30 per bottle

CABERNET SAUVIGNON

Rodney Strong, Sonoma County - \$32 per bottle

Robert Mondavi, Napa Valley - \$49 per bottle

Stone Cellars by Beringer, California - \$22 per bottle

OTHER RED WINE

Dark Red Blend, Ménage à Trois, 'Midnight' - \$29 per bottle

Zinfandel, Ravenswood, Old Vine, Lodi - \$32 per bottle

Merlot, Chateau Ste. Michelle, Columbia Valley - \$30 per bottle

Merlot, Stone Cellars by Beringer, California - \$22 per bottle

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Themed Dinner Buffets

Includes water, iced tea & coffee.

WILD WEST BARBECUE

Sweet rolls
Green salad, cole slaw, potato or macaroni salad (**choose your 2 favorite**)
Baked beans with bacon & onions
Creamy roasted corn
Macaroni & cheese
Barbecued chicken thighs with tropical fruit salsa & chile glaze
Baby back ribs with BBQ sauce
Carved marinated tri-tip with BBQ sauce
Assorted cookies, brownies & lemon bars
\$32.95 per person

ITALIAN DINNER HOUSE

Fresh baked garlic rolls & garlic butter
Italian green salad with vinaigrette
Lone tree caesar salad with marinated tomatoes, croutons & shaved parmesan cheese
Antipasto platter
Sautéed italian vegetables
Cheese tortellini with shrimp & alfredo sauce
Steak marsala
Chicken piccata
Penne in house-made marinara sauce
Tiramisu
\$33.95 per person

MEXICAN FIESTA

Jicama salad
Mexican caesar salad with chipotle dressing
Warm flour tortillas & butter
Salsa bar with chips, house-made salsa, guacamole & sour cream
Chile cheese rellenos with roasted tomato sauce
Steak & chicken fajitas
Green chicken enchiladas
Spanish rice & refried pinto beans
Vanilla flan & churros
\$31.95 per person

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Custom Dinner Buffet

Served with water, iced tea & coffee

Includes Chef's choice starch, vegetable & fresh baked garlic-herb rolls & butter

SALADS (Select 3 favorites)

- Greek Salad** - feta cheese, cucumbers, red onions, kalamata olives & marinated tomatoes
- Wine Country Salad** - baby greens, smoked apples, apricots, cranberries & bleu cheese
- Strawberry Fields Salad** - berries, almonds, feta cheese & sherry vinaigrette
- Caprese Salad** - tomatoes, fresh mozzarella cheese & artichokes
- Couscous Salad** - sun dried tomatoes, kale, feta cheese & parsley
- Pasta and Shrimp Salad** - pesto vinaigrette
- Baby Bleu** - iceberg lettuce, tomatoes, candied walnuts, bleu cheese crumbles & bleu cheese dressing
- Lone Tree Caesar Salad** - marinated tomatoes, croutons & shaved parmesan

ENTRÉES (Select 2 favorites)

- Classic Chicken Piccata** - white wine, lemon & caper sauce
- Mushroom Chicken** - creamy mushroom sauce
- Chicken Cordon Bleu** - stuffed with ham, basil, ricotta & swiss cheese
- Pork Milano** - mushrooms & artichokes
- Butternut Squash Ravioli** - brown butter sauce & fried sage
- Shrimp Tortellini** - cheese tortellini with shrimp in alfredo sauce
- Coconut Crusted Mahi-Mahi** - pineapple salsa
- Pan Seared Atlantic Salmon** - dijon mustard sauce
- Bistro Filet** - truffle demi-glace mushroom sauce
- Beef Burgundy** - pearl onions & mushrooms
- Beef Stroganoff** - sour cream sauce

DESSERT STATION

Assortment of Desserts

\$38.95 per person

\$42.95 per person *with third entrée*

CARVING STATION (Select your favorite)

Additional \$7.95 per person

- Roast Prime Rib** - creamed horseradish
- Roast New York Strip Loin** - creamed horseradish
- Leg of Lamb** - with mint jelly
- Roast Pork Loin** - apricot & apple chutney
- Roast Breast of Turkey** - thai plum sauce

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Three Course Plated Dinner

Served with water, iced tea & coffee
Includes fresh baked garlic-herb rolls & butter

SALAD SELECTIONS (Select your favorite)

- Greek Salad** - feta cheese, cucumbers, red onions, kalamata olives & marinated tomatoes
- Lone Tree Caesar Salad** - marinated tomatoes, croutons & shaved parmesan
- Baby Bleu Salad** - iceberg lettuce, tomatoes, candied walnuts, bleu cheese crumbles & bleu cheese dressing
- Strawberry Fields Salad** - berries, almonds, feta cheese & sherry vinaigrette
- Cucumber Wrapped Baby Greens** - marinated tomatoes & sherry vinaigrette

ENTRÉE SELECTION (Select 2 favorites)

Guest counts must be received 14 days prior to event.

- Roast New York Strip Loin** - demi-glace with roasted mushrooms
\$42.95 per person
- Bacon Wrapped Bistro Filet** - with a merlot glaze
\$42.95 per person
- Pork Milano** - mushrooms, artichokes & a creamy parmesan sauce
\$40.95 per person
- Shrimp Scampi** - shrimp in garlic butter
\$41.95 per person
- Atlantic Salmon** - creamy dijon mustard sauce
\$41.95 per person
- Mushroom Chicken** - creamy mushroom sauce
\$40.95 per person
- Classic Chicken Piccata** - white wine, lemon & caper sauce
\$40.95 per person
- Lava Rock Chicken** - marinated in beer & spices, then grilled with a chipotle sauce
\$40.95 per person
- Butternut Squash Raviolis** - brown butter sauce & fried sage
\$38.95 per person

COMBO PLATES (Select 2 favorites)

- Bistro steak, garlic prawns, salmon & chicken**
\$43.95 per person

DESSERT SELECTION (Select your favorite)

- Crème brûlée, chocolate decadence, cheesecake with raspberry sauce, bread pudding, tiramisu or red velvet chocolate cake

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Children's Menu

- Children ages 4-12 can receive a plated meal or eat off main buffet •
- Children 3 & under are free •
- The menu ordered must be the same for all children except those with dietary restrictions •

CHILDREN'S PLATED MEAL

Please select your favorite

Chicken strips, french fries & fresh fruit cup

Cheeseburger, french fries & fresh fruit cup

Chicken or cheese quesadilla, french fries & fresh fruit cup

Cheese pasta with or without chicken & fresh fruit cup

CHILDREN'S BUFFET DINNERS

Children eat off the main buffet

Lunch - \$15.95 per child

Dinner - \$18.95 per child

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Passed Hors D'Oeuvres

Hors d'oeuvres only event - \$32.00 per person minimum

- Artichoke Bruschetta on Crostini** - with provolone cheese
- Stuffed Artichoke Hearts** - with kalamata olive tapenade & cream cheese
- Spanakopita** - stuffed with feta cheese & spinach
- Chicken Satay** - with thai peanut sauce
- Artichoke Fritters** - with pesto aioli
- Chipotle Chicken Chimichangas** - with an arbol chile sour cream
- Spicy Italian Sausage Stuffed Mushroom Caps**
- Mandarin Shrimp in Wonton Boats**
- Popcorn Shrimp** - with diablo dipping sauce
- Peppered Prawns** - with horseradish cocktail sauce
- Steak Rumaki** - wrapped in bacon with teriyaki glaze
- Bacon Wrapped Dates Stuffed** - with goat cheese
- Crab Cakes** - with diablo dipping sauce

3 items for 30 minutes - \$5.95 per person

3 items for 60 minutes - \$7.95 per person

Additional hors d'oeuvres are \$3.00 per person per item.

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Stationary Hors D'Oeuvres

Hors d'oeuvres only event - \$32.00 per person minimum
All stations & displays served for one hour

CHEF ATTENDED STATIONS

Stir Fry Station - sizzling woks of asian vegetables with chicken or beef

\$10.95 per person

Pasta Station - creamy chipotle penne pasta & vegetarian penne primavera

\$11.95 per person

Southwestern Fajita Station - marinated meats, peppers, onions, tortillas, lettuce, cheese, salsa, sour cream, guacamole & your choice of shrimp, chicken or beef

\$12.95 per person

DISPLAYS

Seafood Displays - prawns, oysters & mussels on ice with cocktail sauce & mini ceviche shooters

\$14.95 per person

Fresh Fruit with Pineapple Palm Tree - sliced fresh fruit with seasonal berries

\$6.95 per person

Imported & Domestic Cheese Display - presented on a marble platter with crackers & crostini

\$6.95 per person

Crudités in Wicker - vegetable crudités in wicker baskets with house-made dips

\$5.95 per person

Antipasto Platter - grilled vegetables, assorted cheeses, olives, cured meats, crackers & crostini

\$7.95 per person

CARVING STATIONS

Please select your 2 favorites

Roast New York Strip Loin - with creamed horseradish

Prime Rib of Beef - with creamed horseradish

Glazed Turkey Breast - with cranberry glaze & apricot chutney

Roast Leg of Lamb - with mint jelly

Served with mini rolls.

\$12.95 per person

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Late Night Snack Menu

Served for one hour following a dinner reception.

STREET TACO & NACHO BAR

\$9.95 per person

Chicken & shredded beef, corn & flour tortillas, tortilla chips, salsa, pico de gallo, guacamole, sour cream, cheese, cilantro & onions.

FRENCH FRY BAR

\$7.95 per person

Kennebec fries, sweet potato fries & onion rings.

Tequila lime seasoning, BBQ sauce, diablo sauce & ranch available.

COOKIES & MILK

\$4.95 per person

Assortment of freshly baked cookies served with milk.

SLIDERS

\$8.95 per person

Pulled pork & burger sliders.

Assortment of cheeses, BBQ sauce, ranch, diablo sauce, mayonnaise, mustard & ketchup available.

CHURROS & BUÑUELOS

\$6.95 per person

Flash fried cajeta churros smothered in cinnamon & brown sugar and fried tortilla chips coated in cinnamon & brown sugar. All served with chocolate & caramel dipping sauce.

PIZZA & SALAD

\$9.95 per person

Cheese & pepperoni pizza served with lone tree caesar salad.

****Must provide late night snack for entire guaranteed headcount.***

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