

LONE TREE



GOLF & EVENT CENTER

*Lone Tree  
Banquet Menus*

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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.**

**Menus & pricing subject to change without notice.**





## 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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# Lunch Buffet

*Served with water, iced tea & coffee*

## **DISPLAY (Select your favorite)**

**Fresh Fruit Display** - sliced seasonal fruit & berries

**Imported Domestic Cheese Display** - on marble with crackers & crostini

## **SALAD SELECTION (Select 2 favorites)**

**Greek Salad** - with feta cheese, cucumbers, red onions, kalamata olives & marinated tomatoes

**Napa Valley Salad** - with arcadia greens, wine soaked dried cranberries & apricots, grapes, bleu cheese, glazed walnuts with a tangy sherry vinaigrette

**Lone Tree Caesar Salad** - with marinated tomatoes, croutons & shaved parmesan

**Strawberry Fields Salad** - with berries, almonds, feta cheese & sherry vinaigrette

**Pasta Salad** - with black olives & provolone cheese

## **SANDWICH SELECTION (Select 2 favorites)**

**Gourmet Club Croissant** - with ham, turkey, swiss cheese, lettuce & roma tomatoes

**French Connection** - with turkey, cranberry cream cheese & lettuce on a ciabatta roll

**Chicken Salad** - with tarragon chicken salad, red onions & lettuce on sliced bread

**Sunburst Garden Sandwich** - with eggplant hummus, roasted peppers, tofu, tomatoes & clover sprouts on wheat bread

**Roasted Veggie Sandwich** - with roasted seasonal vegetables & cheese on a ciabatta

**\$24.95 per person**

*\*Buffet best served at 100 guests or less.*

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# Themed Lunch Buffets

Served with water, iced tea & coffee

## ALL AMERICAN BARBECUE

Fresh garlic bread  
Green salad, cole slaw, potato or macaroni salad (**choose your 2 favorite**)  
Baked beans with bacon & onions  
Creamy roasted corn  
Barbecued chicken thighs with tropical fruit salsa & chile glaze  
Grilled tri-tip with BBQ sauce  
Assorted cookies, brownies & lemon bars  
**\$24.95 per person**

## PASTA BAR LUNCH

Fresh baked garlic rolls & garlic butter  
Italian green salad with vinaigrette  
Lone tree caesar salad with marinated tomatoes, croutons & shaved parmesan cheese  
Cheese tortellini tossed in alfredo sauce  
Penne in house-made marinara sauce  
Shrimp scampi  
Italian meatballs  
Sautéed italian vegetables  
Cookies & lemon bars  
**\$22.95 per person**

## SOUTH OF THE BORDER

Jicama salad  
Mexican caesar salad with chipotle dressing  
Warm flour tortillas & butter  
Salsa bar with chips, house-made salsa, guacamole & sour cream  
Arbol chile hot sauce  
Spanish rice & refried beans  
Chicken fajitas  
Chile cheese rellenos with roasted tomato sauce  
Shredded beef enchiladas  
Vanilla flan & churros  
**\$23.95 per person**

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# Custom Lunch 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** - with a white wine, lemon & caper sauce
- Mushroom Chicken** - creamy mushroom sauce
- Chicken Cordon Bleu** - creamy dijon sauce
- 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

**\$26.95 per person**

**\$31.95 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** - mint jelly
- Roast Pork Loin** - apricot & apple chutney
- Roast Breast of Turkey** - thai plum sauce

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## Three Course Plated Lunch

*Served with water, iced tea & coffee*

*Includes Chef's choice starch, vegetable & 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

**\$29.95 per person**

**Pork Milano** - mushrooms, artichokes & a creamy parmesan sauce

**\$26.95 per person**

**Shrimp Scampi** - shrimp in garlic butter

**\$28.95 per person**

**Atlantic Salmon** - creamy dijon mustard sauce

**\$26.95 per person**

**Mushroom Chicken** - creamy mushroom sauce

**\$26.95 per person**

**Classic Chicken Piccata** - white wine, lemon & caper sauce

**\$26.95 per person**

**Butternut Squash Raviolis** - brown butter sauce & fried sage

**\$24.95 per person**

### **DESSERT SELECTION** *(Select your favorite)*

Crème brûlée, chocolate decadence, cheesecake with cherry 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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