



# Elegant Weddings At Lone Tree



*Congratulations on your engagement! Before you say "I do" there are so many decisions and details that need to be addressed. Our wedding specialists at Lone Tree Golf Course and Event Center would enjoy the opportunity to assist you in simplifying your planning process and work with you towards the success of a very happy and very memorable wedding day. We invite you to select a menu and service plan from our wonderful wedding packages, or work with our knowledgeable catering staff to customize a menu and service plan that fits your vision for this very special occasion.*

Please contact the Wedding Specialists in the  
Catering Department for more information...

Tel (925) 706-4232

Fax (925) 706-7709

# General Information...

4/07

## **Menu and Beverage Selection**

*Should be submitted to the Catering Office a minimum of three weeks in advance, all items cannot be guaranteed. Menu prices do not include 20% service charge and local tax. Current prices are indicated on the enclosed menus. Menu prices are subject to change at any time without notice. Custom menus and service plans are available upon request, so please do not hesitate to inquire.*

*No Outside Catering services are allowed.*

*There are a variety of beverage services available through Lone Tree Golf and Event Center, including hosted bar and cash bar services. If Clients choose to provide their own Wine and/or Champagne, a \$12.00 per bottle corkage fee, plus 20% service charge and local sales tax will apply. Please advise the Catering Department in advance if you are planning to provide your own wine and/or champagne.*

## **Seating**

*The facility's 60" round tables seat 8 guests comfortably. Custom seating arrangements are specialties of our professional Banquet Managers, so please feel welcome to inquire about unique room sets.*

## **Decorations**

*Lone Tree Golf and Event Center will not permit affixing anything to the walls, windows, floors, or ceiling of the room with nails, staples, or any sticky substance unless approval is given in advance by the Catering Department. There will be a \$500.00 clean up fee if glitter, Mylar confetti or paper confetti is used in the banquet room(s) or in the common areas of the facility. Clients are responsible for removal of all decorations, leftover cake, gifts and flowers from the banquet facility immediately following the reception. Lone Tree Golf and Event Center is not responsible for any items left behind.*

## **Deposits**

*An initial deposit of \$1,000 is required at the time that your signed contract is due. Deposits are non-refundable and non-transferable. The event is not considered confirmed until both the signed contract and deposit are received. The final balance is due 7 business days prior to the event date in the form of cash, credit card or cashier's check.*

## **Guaranteed Attendance**

*In arranging for private functions, the expected attendance must be specified at the time of reservation. Per our contractual agreements, clients are held to an 85% minimum of their expected attendance. (i.e., if your contract reads that the expected attendance of your event is 100 persons, Lone Tree Golf and Event Center will hold you accountable for 85 guests.) For all catered functions, the exact attendance must be given 7 business days in advance. The number you provide will be considered your guest count guarantee and not subject to reduction thereafter. Should a guaranteed number of guests not be relayed to the Catering Department 7 business days in advance, the anticipated number of guests reflected on the contract will be considered as your guarantee. Lone Tree Golf and Event Center will charge for the guaranteed number of guests or the number of guests in attendance, whichever is greater. The facility will be prepared to provide food for 5% over your guest count guarantee.*

## *General Information, continued...*

### **Security**

*Lone Tree Golf and Event Center shall not assume responsibility for the damage or loss of any merchandise or articles left in the function rooms prior to or following the event(s). Necessary arrangements for security will be at the discretion of the facility and at additional cost to the client.*

### **Linens and Chair Covers**

*White tablecloths and your choice of colored napkin are provided for your wedding reception. Please check with the Catering Department for available napkin colors. Specialty floor length linens, upgraded napkins and chair covers are available, and can make all the difference in the world when it comes to setting the perfect room for your reception. Please inquire to see samples and photos of what is available...prices will be quoted accordingly.*

### **Payment**

*Final payment must be made 7 business days prior to your event date by cash, cashiers check or credit card. Lone Tree Golf and Event Center reserves the right to cancel any event that is not paid in full prior to the event date. There must be a valid credit card on file as a guaranteed method of payment for any incidental charges that arise during the course of the reception.*

## *Elegant Wedding Package includes...*



*Champagne and/or Sparkling Cider Toast  
Fruit Punch*

*Fresh Strawberries at the Place setting of the Bride and Groom*



*Dance Floor*

*White Table Linens, Choice of Colored Napkins*

*Beveled Mirror Centerpiece Option*

*Slicing and Service of the Wedding Cake*

*Mints at each Guest Table following the Meal*

*Cash Bar and Bartender*



*Your choice of 4 Passed Hors d'oeuvre Selections to Compliment your Menu Selections*



*A Setup Fee of \$500 will apply for all Wedding Receptions.*

*The Set up Fee for a Ceremony of our Beautiful Coastal Patio is an additional \$500.*

*Rental Timeframes for our Banquet Rooms are typically*

*11am-4pm and 6pm-11pm. Additional Time can be purchased at \$400 per Hour.*

# Custom Dinner and Lunch Buffet Menus



## **Salads**

*Select Three*

*Served with Garlic-Herb Rolls and Butter*

*Fresh Fruit Display with Berries in Season*

*Tossed Green Salad presented with Two Dressings*

*Lone Tree Caesar Salad*

*Roma Tomato, Mozzarella, Fresh Basil and Balsamic Glaze*

*Baby Greens, Smoked Apples, Cranberries, Dried Apricots and Honey Mustard Vinaigrette*

## **Accompaniments**

*Select Two*

*Italian Style Sautéed Vegetables*

*Steamed Broccoli with Garlic Butter and Almonds*

*Penne Pasta Sauté with House made Marinara*

*Garlic Mashed Potatoes*

*Wild Rice and Wheat Berry Pilaf*

*Four Potato Roast with Herbs and Garlic*

*Potatoes Au Gratin*

*Polenta with Garlic and Cheese*

*Asparagus (in Season)*

## **Entrées**

*Select Two*

*Vineyard Chicken Breasts complemented with Chardonnay Sauce and Grapes*

*Classic Chicken Piccata*

*Chicken Breast Marsala*

*Beef Burgundy*

*Beef Stroganoff*

*Herb Crust Salmon Fillets with Lemon Caper Sauce and Bruschetta Tomatoes*

*Tilapia Bruschetta*

*Swordfish Kabobs with Lemon Herb Butter*

*Blackened Pork Chops with Sweet Lingonberry Glaze*

*Cheese Tortellini with Bay Shrimp in a Creamy Lemon Dill Sauce*

*Lunch Buffet Wedding Package \$35.00*

*Dinner Buffet Wedding Package \$47.00*

***Enhance your Buffet with a Carving Station for an Additional \$4.95 per Guest...***

*Prime Rib of Beef with Creamy Horseradish*

*Roast New York Strip Loin*

*Roast Pork Loin with Apricot Chutney*

*Turkey Breast with Thai Plum Sauce*

*Roasted Herb Crusted Leg of Lamb*

***20% Service Charge and 9.25% Sales Tax will be applied to Food and Beverage Prices***

# Plated Dinner and Lunch Menus



**All Selections Include Garlic-Herb Rolls and Butter, One Salad Choice and Chef's Choice of Starch and Fresh Seasonal Vegetable, Gourmet Coffee and Tea Service, Ice Tea Upon Request**

## **Salads**

*Lone Tree Caesar with Ciabatta Croutons and Grated Parmesan Cheese*  
*Cucumber Wrapped Baby Greens with Endive, Tomatoes, Feta and House Vinaigrette*  
*Baby Greens with Smoked Apples, Dried Apricots, Cranberries, Pecans and Honey Mustard Dressing*  
*Baby Spinach Salad with Marinated Red Onion, Mushrooms, Mandarin Orange and Balsamic Vinaigrette*

## **Entrées**

**Select up to Three Entrées. Create a Customized Duo Entrée Plate with any Two of the following Entrée Choices for the 'Two Entrée' Price.**

**Prime Rib of Beef**  
*Spencer Cut with Truffle Demi Glace*  
**Bacon Wrapped Filet Mignon**  
*With Brandy Peppercorn Sauce*  
**Herb Salmon Bruschetta**  
*With Lemon Caper Sauce and a Tomato Basil Salsa*  
**Roast Loin of Pork Calvados**  
*With Smoked Apples*  
**Roast New York Strip Loin**  
*With Truffle Demi Glace and Roasted Mushrooms*  
**Chicken California**  
*Topped with Crab, Artichokes and Hollandaise Sauce*  
**Pan Seared Chicken Breast**  
*With your choice of Marsala, Piccata or Creamy Dijon Sauce*  
**Shrimp Scampi**  
*Large Prawns in Double Garlic Butter*  
**Sicilian Swordfish Olivada**  
*With Spicy Anchovy Tomato Sauce and Olive Relish*  
**Vegetarian Entrees, to Include:**

*Vegetarian Wellington, Eggplant Parmesan and Pasta Primavera*

**Plated Lunch Wedding Package:**

*With One Entrée \$35.00*

*With Two Entrées \$37.00*

*With Three Entrées \$40.00*

**Plated Dinner Wedding Package:**

*With One Entrée \$48.00*

*With Two Entrées 50.00*

*With Three Entrées \$53.00*

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# *Passed Hors d' oeuvre Selections*



## **Hot Selections**



*Artichoke Fritters with a Garlic Tarragon Aioli*  
*Chicken Satay with Thai Peanut Sauce*  
*Andouille Sausage Stuffed Mushroom Caps*  
*Chipotle Chicken Chimichangas with Cool Sour Cream Dip*  
*Chicken and Mushroom Wellingtons*  
*Sirloin Brochettes with Sweet Merlot Glaze*  
*Steak and Stilton Wellingtons with Roasted Mushrooms*  
*Spicy Salmon Cakes with Lemon Dill Mayonnaise*  
*Phillo Pillows stuffed with Spinach and Feta Cheese*  
*Salmon and Asparagus Strudel Bites*  
*Crab Cakes with Spicy Diablo Sauce*  
*Mandarin Shrimp in WonTon Boats*  
*Beer Battered Fried Prawns with Malt Vinegar-Aioli Dip*  
*Rock Shrimp Fritters with Creole Dipping Sauce*

## **Cold Selections**



*Artichoke Bruschetta on Crostini*  
*Gorgonzola Grapes Rolled in Pistachio Nuts*  
*Shrimp and Cream Cheese Canapés on Fancy Crackers*  
*Drunken Apricots with Blue Cheese and Pecans*  
*Belgian Endive Spears with Smoked Salmon and Dill*  
*Smoked Oyster Canapés with Herb Cream Cheese*  
*Japanese Eggplant Rolls with Basil and Chevre Cheese*  
*Chilled Prawns with Remoulade and Cocktail Sauces*  
*Margarita Prawns with a Spicy Tequila Sauce*  
*Vodka Cured Salmon on Focaccia with Caper Cream Cheese*

## **Enhance the Reception by Adding Artistic Stationary Hors d' oeuvre Displays**



*Domestic and Imported Cheeses, displayed on Marble, served with Crackers and Baguette Bites,  
\$3.50 per Guest*  
*Garden Vegetable Crudités served with a variety of House made Dips, \$2.50 per Guest*  
*Sliced Fruits and Seasonal Berries with a Pineapple Palm Tree Centerpiece, \$3.00 per Guest*

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# Bar and Beverage Service Options



Lone Tree Golf and Event Center offers a variety of beverage services to enhance your reception. Included in all of our wedding packages is a bar set up with a professional bartender dedicated to your event. Clients may choose to host their bars for any length of time and the charges will be based on consumption. We require that you pay in advance for the estimated cost of the hosted portion of your bar, with any unused amount refunded to you. Clients have the option of hosting all beverages featured at the bar or just a specific selection of beverages. For example, clients may choose to host beer, wine and sodas, meaning that guests will pay their own costs for liquor drinks.

Clients may choose to have a cash bar set up in their room at which guests pay for their own libations the duration of the event. A client may elect to offer a bar featuring beer, wine and sodas as opposed to a full bar featuring a variety of liquors. Our Catering Professionals can assist you in creating a beverage service scenario that complements your vision and budget!

Prices per Drink for libations featured at our Cash and Hosted Bars:

Sodas \$1.50      Bottled Water \$2.00      Domestic Beer \$4.00      Imported Beer \$5.00

Well Brands \$5      Call Brands \$6.00      Premium Brands \$7-9.00      Wine by the Glass \$5.00

## **Well Brands:**

Kessler Bourbon, House of Stuart Scotch, Gilbey's Gin and Vodka, Jacques Bonet Brandy, Ronrico Rum, Montezuma Tequila

## **Call Brands Include:**

Jack Daniel's, Whiskey, Dewar's Scotch, Cutty Sark Scotch, Stolichnaya Vodka, Bombay Gin, Seagram's 7 Canadian Whiskey, Seagram's VO, Bacardi Rum, Korbel Brandy, Cuervo Especial Tequila

## **Premium Brands Include:**

Maker's Mark Whiskey, Johnny Walker Black Scotch, Grey Goose Vodka, Ketel One Vodka, Wild Turkey, Bombay Sapphire Gin, Crown Royal Canadian Whisky, Courvoisier VS, Hornitos Reposado Tequila, Patron Tequila

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