LONE TREE
GOLF & EVENT CENTER

Lone Tree Dinner Menus

www.lonetreegolfcourse.com • catering@lonetreegolfcourse.com
925.706.4232

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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

Deposit is $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 - $800.00
Blue Oak Room - 40 guests - $250.00
Stan Colburn Conference Room - 20 guests - $125.00
Fountain Patio (outdoor) - 40 guests - $200.00

Combination of Rooms

Canyon Oak Ballroom - 300+ guests - $1,500.00
Coastal/Blue Oak Room - 160 guests - $1,050.00

CEREMONY SITES

Coastal Oak Patio - 125 guests - $750.00
First Tee - 300+ guests - $1,250.00

SECURITY REQUIREMENTS

$100.00 per hour (2 guards)

Events with up to 119 guests - 2 guards
Events with 120+ guests - 4 guards

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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.

KEG OF BEER

Available upon request

BOTTLES OF WINE

Pricing starts at $35.00 per bottle.
Wine list available.

CHAMPAGNE/SPARKING CIDER TOAST

Toast - $4.50 per person

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' - $200.00
16' x 16' - $250.00
20' x 20' - $300.00
24' x 24' - $350.00

LINENS

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 - $30.00
Podium - $25.00
Flip charts (with Post-A-Note pads) - $25.00
Bluetooth Connection - $30.00
Must supply own device.

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Wine List

SPARKLING WINE
American Brut Champagne, J. Rogét, New York - $35 per bottle

CHARDONNAY
Sycamore Lane, California - $35 per bottle
Josh Cellars, California - $50 per bottle
Wente, Riva Ranch, Monterey - $52 per bottle
La Crema, Sonoma Coast - $55 per bottle

OTHER WHITE WINE
Moscato, Cupcake, California - $35 per bottle
White Zinfandel, Sutter Home, California - $35 per bottle
Pinot Grigio, Mezzacorona, Trentino, Italy - $40 per bottle
Sauvignon Blanc, Simi, Sonoma County - $40 per bottle

CABERNET SAUVIGNON
Sycamore Lane, California - $35 per bottle
Josh Cellars, California - $48 per bottle
Rodney Strong, Sonoma County - $52 per bottle

OTHER RED WINE
Merlot, Sycamore Lane, California - $35 per bottle
Dark Red Blend, Ménage à Trois, 'Midnight' - $40 per bottle
Old Vine Zinfandel, Cline, Lodi - $40 per bottle
Pinot Noir, Wente, Bailey Hill, Central Coast - $52 per bottle

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Passed Hors D'Oeuvres

Hors d'oeuvres only event - $40.00 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 - $6.95 per person
3 items for 60 minutes - $8.95 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 - $40.00 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
$12.95 per person
Pasta Station - creamy chipotle penne pasta & vegetarian penne primavera
$13.95 per person
Southwestern Fajita Station - marinated meats, peppers, onions, tortillas, lettuce, cheese, salsa, sour cream, guacamole & your choice of shrimp, chicken or beef
$14.95 per person

DISPLAYS

Seafood Displays - prawns, oysters & mussels on ice with cocktail sauce & mini ceviche shooters
$19.95 per person
Fresh Fruit with Pineapple Palm Tree - sliced fresh fruit with seasonal berries
$7.95 per person
Imported & Domestic Cheese Display - presented on a marble platter with crackers & crostini
$8.95 per person
Crudités in Wicker - vegetable crudités in wicker baskets with house-made dips
$6.95 per person
Antipasto Platter - grilled vegetables, assorted cheeses, olives, cured meats, crackers & crostini
$9.95 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.
$14.95 per person

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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
$36.95 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
$37.95 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
$35.95 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

$41.95 per person
$45.95 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
$45.95 per person
Bacon Wrapped Bistro Filet - with a merlot glaze
$46.95 per person
Pork Milano - mushrooms, artichokes & a creamy parmesan sauce
$42.95 per person
Shrimp Scampi - shrimp in garlic butter
$44.95 per person
Atlantic Salmon - creamy dijon mustard sauce
$44.95 per person
Mushroom Chicken - creamy mushroom sauce
$43.95 per person
Classic Chicken Piccata - white wine, lemon & caper sauce
$43.95 per person
Lava Rock Chicken - marinated in beer & spices, then grilled with a chipotle sauce
$43.95 per person
Butternut Squash Raviolis - brown butter sauce & fried sage
$41.95 per person

COMBO PLATES *(Select 2 favorites)*

Bistro steak, garlic prawns, salmon & chicken
$47.95 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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Late Night Snack Menu

Served for one hour following a dinner reception.

STREET TACO & NACHO BAR

$10.95 per person

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

FRENCH FRY BAR

$8.95 per person

Kennebec fries, sweet potato fries & onion rings.
Tequila lime seasoning, BBQ sauce, diablo sauce & ranch available.

COOKIES & MILK

$5.95 per person

Assortment of freshly baked cookies served with milk.

SLIDERS

$9.95 per person

Pulled pork & burger sliders.
Assortment of cheeses, BBQ sauce, ranch, diablo sauce, mayonnaise, mustard & ketchup available.

CHURROS & BUÑUELOS

$7.95 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

$10.95 per person

Cheese & pepperoni pizza served with lone tree caesar salad.

Must provide late night snack for entire guaranteed headcount.

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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 - $16.95 per child
Dinner - $19.95 per child

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