LONE TREE
GOLF & EVENT CENTER

Lone Tree Lunch 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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Cold 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 taragon 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

$27.95 per person

Buffet best served at 100 guests or less.

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Themed Lunch Buffets

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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
$27.95 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
$25.95 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
$26.95 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

$29.95 per person
$34.95 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
$32.95 per person

Pork Milano - mushrooms, artichokes & a creamy parmesan sauce
$28.95 per person

Shrimp Scampi - shrimp in garlic butter
$31.95 per person

Atlantic Salmon - creamy dijon mustard sauce
$31.95 per person

Mushroom Chicken - creamy mushroom sauce
$29.95 per person

Classic Chicken Piccata - white wine, lemon & caper sauce
$28.95 per person

Butternut Squash Raviolis - brown butter sauce & fried sage
$27.95 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 - $16.95 per child
Dinner - $19.95 per child

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