

LONE TREE



GOLF & EVENT CENTER

*Lone Tree
Lunch 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 - \$750.00

Blue Oak Room - 40 guests - \$250.00

Stan Colburn Conference Room - 20 guests - \$100.00

Fountain Patio (outdoor) - 40 guests - \$200.00

Combination of Rooms

Canyon Oak Ballroom - 300+ guests - \$1,400.00

Coastal/Blue Oak Room - 160 guests - \$1,000.00

CEREMONY SITES

Coastal Oak Patio - 125 guests - \$750.00

First Tee - 300+ guests - \$1,250.00

SECURITY REQUIREMENTS

\$90.00 per hour (2 guards)

Events with up to 99 guests - 2 guards

Events with 100+ guests - 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' - \$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

iPod docking station - \$30.00

Must supply own device.

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

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

Menus & pricing subject to change without notice.

www.lonetreegolfcourse.com
catering@lonetreegolfcourse.com
925.706.4232





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.*

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

Menus & pricing subject to change without notice.

www.lonetreegolfcourse.com
catering@lonetreegolfcourse.com
925.706.4232





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
\$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

**All food & beverage is subject to a 22% service charge and applicable sales tax.
Menus & pricing subject to change without notice.**





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

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

Menus & pricing subject to change without notice.





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

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

Menus & pricing subject to change without notice.





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



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

Menus & pricing subject to change without notice.