

Lone Tree Banquet 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 - \$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.

KEG OF BEER

Domestic Keg - \$395.00 Imported Keg - \$495.00

One keg serves approx. 125 guests - pony kegs available.

BOTTLES OF WINE

CHAMPAGNE/SPARKING CIDER TOAST

Toast - \$4.50 per person

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.





GRAND CONTINENTAL BREAKFAST

Coffee, tea, orange & cranberry juice Fresh fruit display Assorted danishes, muffins & croissants Mini bagels & cream cheese \$13.95 per person

OAKS BREAKFAST

Coffee, tea, orange & cranberry juice
Fresh fruit display
Assorted danishes, muffins & croissants
Scrambled eggs
Smoked bacon & country sausage
Breakfast potatoes
\$16.95 per person

COUNTRY CLUB BREAKFAST

Coffee, tea, orange & cranberry juice
Fresh fruit display
Assorted danishes, muffins & croissants
Scrambled eggs
Smoked bacon & country sausage
Breakfast potatoes
Eggs benedict
\$19.95 per person

LONE TREE BRUNCH

Coffee, tea, orange & cranberry juice
Fresh fruit display
Assorted danishes, muffins & croissants
French toast
Scrambled eggs
Smoked bacon & country sausage
Breakfast potatoes
Eggs benedict
Caesar salad
Cheese tortellini with shrimp
Chicken piccata

Add: Omelet station - \$7.95 per person Add: Carving station - \$7.95 per person *Vegetarian & turkey sausage available upon request

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\$29.95 per person



Room rental & A/V equipment are an additional charge (See general information sheet)

EARLY MORNING ARRIVAL

Coffee, tea, orange & cranberry juice Fresh fruit display Assorted danishes, muffins & croissants Mini bagels & cream cheese

MID-MORNING BREAK

Refresh coffee, tea, & assorted soft drinks Granola bars

PLATED LUNCHEON (Select 2 favorites)

All selections include garlic-herb rolls & butter

Chicken Caesar Salad - herbed chicken breast, ciabatta croutons & house-made caesar dressing
Chefs Salad - gourmet greens, turkey breast, ham, cheese, boiled eggs & vegetables with classic vinaigrette
Gourmet Club Croissant - roasted turkey breast, smoked ham, bacon, swiss cheese, cranberry cream cheese, lettuce, tomatoes & served with fruit salad

Mushroom Chicken - pan-seared chicken breast with creamy mushroom sauce & rosemary & served with chef's choice starch & vegetable

Herb Crusted Pork Chops - pan-fried pork chops with an apricot-cranberry chutney & served with chef's choice starch & vegetable

Tilapia Bruschetta – pan-seared tilapia topped with a tomato bruschetta salsa & served with chef's choice starch & vegetable

Butternut Squash Raviolis - brown butter sauce & fried sage

AFTERNOON BREAK

Freshly baked cookies & brownies Refreshed coffee, tea & assorted soft drinks

\$39.95 per person

Add: Cheese & cracker display - \$3.95 per person Add: Pens & writing pads - \$2.00 per person

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