



Breakfast & Brunch

Omelet Station available with any Breakfast Buffet for \$8.95++ per person Breakfast is available 7 to 11 am.
Minimum of 30 guests required for buffets. All buffets include Orange Juice, Fresh Brewed Coffee and Tea.

CONTINENTAL BREAKFAST

Seasonal Fresh Fruit Bowl • Granola & Yogurt
Assorted Danish, Muffins & Breakfast Breads
\$12.95++ per guest

MORNING RISER BREAKFAST

Seasonal Fresh Fruit Bowl
Assorted Breakfast Breads
Scrambled Eggs
Choice of Grits or Breakfast Potatoes
Sausage and Crisp Bacon
\$16.95++ per guest

HIDDEN HILLS BREAKFAST BUFFET

Seasonal Fresh Fruit Bowl
Assorted Breakfast Breads
Scrambled Eggs
Choice of Belgian Waffles or French Toast
Sausage and Crisp Bacon
Choice of Grits or Breakfast Potatoes
\$20.95++ per guest

THE COUNTRY CLUB BRUNCH BUFFET

Seasonal Fresh Fruit
Assorted Danish, Muffins & Breakfast Breads
Smoked Salmon Display
Scrambled Eggs
Crisp Bacon and Sausage
Choice of Breakfast Potatoes or Cheese Grits

Entrée Selection: Choose from Fried Chicken, Chicken Marsala, Chicken Parmesan, Herb-Roasted Chicken,
Raspberry Glazed Salmon or Grilled Mahi with Mango Salsa

Choice of Vegetable or Starch
\$28.95++ per guest





Plated Luncheons

All Luncheons include Fresh Baked Rolls and Butter, Iced Tea and Coffee. Entrée Selections also include a Garden Salad and choice of Starch and Vegetable. **If more than two selections are requested, there is an extra charge of \$3.00++ per person.**

Plated Luncheons served until 2 pm.

Salads & Sandwiches

CALIFORNIA COBB SALAD \$16.95++

Grilled Chicken Breast, Smoked Applewood Bacon, Avocado, Bleu Cheese, Egg, Tomato, Lettuce and Buttermilk Ranch Dressing

CAESAR SALAD \$10.95++

Crisp Romaine, Aged Parmesan and Crispy Croutons in a Housemade Creamy Caesar Dressing*

ASIAN SESAME SALAD \$12.95++

Mixed Greens, Shredded Cabbage and Carrots, Cucumber, Grilled Pineapple Salsa, Mandarin Oranges, Hearts of Palm and Toasted Coconut with Sesame-Soy Vinaigrette*

CHICKEN SALAD DELIGHT \$15.95++

Herbed Chicken Salad over Mixed Greens, Fresh Fruit and French Bread Croutons

BLACKENED SALMON SALAD \$18.95++

Blackened Salmon Fillet set atop Mixed Greens Tossed with Mandarin Oranges, Toasted Almonds, Red Onions and Crumbled Feta Cheese with a Raspberry Vinaigrette

THE WRAP \$16.95++

Create a wrap of your choice; select two: Chicken Caesar, Deli Meat, Tuna, Egg or Chicken Salad, with a Side of Fresh Fruit.

Entrée Selections

CHICKEN CHOICES (choose one) \$24.95++

- *Chicken Florentine*: Chicken Breast stuffed with Spinach and Asiago Cheese
- *Chicken Marsala*: Chicken Breast topped with Marsala Wine Sauce & Mushrooms
- *Chicken Parmesan*: Breaded Chicken Breast topped with Mozzarella and Parmesan Cheeses and Tomato Sauce
- *Chicken Piccata*: Chicken Breast with Lemon & Capers
- *Herb-Roasted Chicken*: Chicken Breast with Lemon Sauce

QUICHE \$20.95++

Choice of one: Spinach; Mushroom and Swiss, Lorraine, or Broccoli and Cheese, served with Fresh Seasonal Fruit

CREPES A LA REINE \$20.95++

Light Fluffy Crepes filled with Sautéed Diced Chicken, Crispy Bacon Crumbles and Sliced Mushrooms in a Creamy Herb Sauce

FISH CHOICES (choose one) Market Price

- Raspberry Glazed Salmon
- Grilled Mahi with Mango Salsa
- Lemon-Caper Snapper
- Coconut-Crusted Grouper
- Seared Sea Scallops with Bacon Chutney

*Add grilled chicken, add \$6

Add shrimp or salmon, add \$8





Luncheon Buffets

All buffets include Coffee, Tea, Decaf, Iced Tea. There is a minimum of 30 guests per luncheon buffet.

Luncheon Buffets are served 11:00 AM - 3:00 PM

Please see Dinner Buffet option for events eating after 3:00 PM

DELI BOARD BUFFET \$18.95++

Thinly Sliced Deli Roast Beef, Turkey and Ham
Assorted Cheeses, Lettuce, Tomatoes, Onions
Housemade Potato Chips, Broccoli Salad
Rolls and Sliced Breads with Condiments
Assorted Cookies and Brownies

COUNTRY CLUB BUFFET \$26.95++

Seasonal Salad with Assorted Dressings
Rolls & Butter
Choose Two Entrées: Herb-Roasted Chicken | Marinated
London Broil | Citrus Grilled Salmon
Choose Two Accompaniments: Mixed Grilled Vegetables |
Roasted Potatoes | Garlic Mashed Potatoes | Rice Pilaf |
Broccoli & Cauliflower Gratin

ITALIAN BUFFET \$24.95++

Caesar Salad with Parmesan Shavings and Croutons
Tomato & Mozzarella Salad
Cheesy Garlic Bread
Choose Two Entrées: Chicken Parmesan | Chicken Alfredo |
Cheese Ravioli | Ziti with Meatballs | Penne Pasta | Tortellini
(choice of Marinara or Vodka Sauce)
Choose One Vegetable: Mixed Grilled Vegetables |
Sautéed Green Beans

SOUTHERN COMFORT BUFFET \$24.95++

Seasonal Garden Salad and Cole Slaw
Southern Cornbread
BBQ Pork and Fried Chicken
Macaroni and Cheese | Braised Greens
Other vegetable and starch options are available

ALL-AMERICAN COOKOUT \$20.95++

Housemade Potato Chips
Seasonal Garden Salad
All Beef Hamburgers, Jumbo Hot Dogs & Buns
Choice of Pasta Salad, Potato Salad or Cole Slaw
Baked Beans

LIGHT LUNCH BUFFET \$17.95++

Tuna Salad, Chicken Salad, Sliced Turkey
Bacon, Assorted Cheeses
Seasonal Garden Salad
Basket of Fresh Croissants
Fresh Fruit Platter

HORS D'OEUVRES BUFFET \$22.95++

BBQ Pulled Pork Sliders on Kings Hawaiian Rolls
Meatballs in Marinara Sauce
Vegetable Spring Rolls
Tricolor Tortellini in Vodka Sauce

BOXED LUNCHES \$16.95++

All box lunches include a sandwich, bag of chips, piece of whole fruit and cookie, with condiments and cutlery.

Choose from the following:

- Roast Turkey & Cheese Wrap
- BLT Wrap
- Ham and Cheddar on White
- Turkey & Swiss on Wheat





Plated Dinners

Plated Dinners are served with a Garden Salad, Freshly Baked Rolls and Butter, Choice of Starch and Vegetable, Iced Tea or Coffee.
Minimum 30 guests.

ESPRESSO-RUBBED ROAST PORK LOIN \$32.95++

Coffee-Rubbed Whole Pork Loin Roasted and Served in a Natural Jus

HERB-ROASTED CHICKEN \$29.95++

Herb-Roasted Bone-In Chicken Breast with a Lemon Butter Sauce

CENTER CUT NEW YORK STRIP \$39.95++

12-Ounce Cut of New York Strip with Rosemary and Red Wine Jus

CENTER CUT FILET MIGNON \$44.95++

8-Ounce Filet Mignon prepared (*choose one*)

Espresso-Rub | Horseradish Crust | Bacon-Wrapped | Port Wine Demi-Glace

GRILLED SALMON WITH TROPICAL FRUIT SALSA \$32.95++

Salmon Fillet Lightly Grilled and Topped with Mango and Pineapple Salsa

CRAB-STUFFED GROUPEL \$34.95++

Baked Grouper Fillet Stuffed with Jumbo Lump Crab Meat and topped with a Lemon Butter Sauce

STARCH SELECTIONS (*choose one*)

- Garlic Mashed Potatoes
- Rosemary Roasted Red Potatoes
- Orzo and Wild Rice Salad
- Smashed Sweet Potatoes
- Mediterranean Cous Cous
- Parmesan Risotto
- Quinoa Pilaf
- Twice Baked Potatoes

VEGETABLE SELECTIONS (*choose one*)

- Mixed Grilled Vegetables
- Italian Style Green Beans
- Braised Brussels Sprouts with Bacon
- Sautéed Asparagus
- Garlic Broccolini
- Braised Kale with Melted Onions
- Honey Glazed Carrots





Dinner Buffets

Dinner Buffets are served from 3:00 PM. There is a **minimum of 30 guests** for a dinner buffet. Prices shown are per person. Buffets include Iced Tea, Coffee, Decaf.

ITALIAN BUFFET \$32.95++

Fresh Tossed Caesar Salad with Garlic Croutons & Parmesan Cheese
Antipasto Salad with Pasta
Medley of Grilled Seasonal Vegetables, Garlic Bread
Choice of Two Entrées:
Chicken Piccata | Chicken Marsala |
Baked Penne | Meat Lasagna |
Tri-Color Rotini with Grilled Chicken in a Pesto Cream

SOUTHERN BUFFET \$34.95++

Mixed Green Salad with Assorted Dressings
Cole Slaw, Cornbread and Butter
Herb Roasted Breast of Chicken or
Country Fried Chicken and BBQ Brisket
Mashed Potatoes with Gravy, Macaroni & Cheese
Country Brussels Sprouts or Green Beans

TRADITIONAL BUFFET \$38.95++

Fresh Garden Salad with Assorted Dressings
Dinner Rolls and Butter
Chef Carved Roasted Turkey Breast with Giblet Gravy
Top Round of Beef with Horseradish and Au Jus
Herbed New Potatoes
Cranberry Sauce and Mixed Grilled Vegetables

THE COUNTRY CLUB BUFFET \$36.95++

Citrus Salad of Mixed Greens, Mandarin Oranges, Purple Onions, Cucumbers, Pecans, and Croutons with Assorted Dressings
Freshly Baked Rolls & Butter
Herb-Roasted Chicken and Espresso-Rubbed Pork Loin
Scalloped Potatoes and Grilled Vegetables

SURF & TURF BUFFET \$42.95++

Garden Salad of Mixed Greens, Tomatoes, Onions, Cucumbers and Croutons with Assorted Dressings
Asparagus Salad
Freshly Baked Rolls & Butter
Grouper with Scampi Butter
Chef-Carved Top Round of Beef with Horseradish & Au Jus
Choice of Rosemary Roasted Potatoes or Twice Baked Potatoes
Green Beans Amandine

PRIME RIB & CRAB LEGS BUFFET Market Price

Garden Salad of Mixed Greens, Tomatoes, Onions, Cucumbers and Croutons
Chef-Carved Prime Rib of Angus Beef
Snow Crab Legs (2 clusters per person)
Baked Potato Bar
Mixed Green Vegetables





Hors d'Oeuvres

Displays

Crudités \$5.25++ per person

Fresh Crisp Julienne Vegetables with Hummus and Ranch Dressing

Domestic Cheese & Fruit Platter \$5.00++ per person

A variety of Domestic Cheeses with Crackers and Fresh and Dried Fruit

Assorted Cheese & Antipasto \$7.00++ per person

Domestic & Imported Cheeses, Assorted Crackers, Fresh & Dried Fruits, Olives & Antipasto

Artisan Cheese & Charcuterie \$10.00++ per person

Domestic & Imported Artisan Cheeses, Assorted Crackers, Fresh and Dried Fruit, Olives & Antipasto, Charcuterie

Jumbo Shrimp on Ice Market Price

Jumbo Shrimp served with Cocktail Sauce, Key Lime Mustard Sauce and Fresh Cut Lemons

Oven Baked Brie en Croute

\$100++ whole round

A wheel of Brie cheese encased in a puff pastry, oven baked and served warm with crostinis. *Serves 40.*

Artichoke Dip \$125++

Served warm in chafing dish, with crostinis. *Serves 50.*

Smoked Norwegian Platter \$200++

With Crostinis, Cream Cheese, Lemons, Capers, Chopped Eggs, and Onions *Serves 50.*

Bruschetta \$125++

Served with crostini, chopped tomatoes, basil and parmesan cheese, tossed in balsamic *Serves 50.*

Butler Pass or Display

Per 100 pieces. All items are plus tax & gratuity .

- Deviled Eggs \$165
- BBQ Pulled Pork on Crostinis \$210
- BBQ Meatballs \$200
- Stuffed Mushrooms (bacon & spinach) \$200
- Vegetarian Spring Rolls \$220
- Shrimp with Boursin on Cucumber \$225
- Mushroom Tartlets \$225
- Coconut Shrimp \$225
- Seared Ahi Tuna with Ginger Soy Sauce \$250
- Spanikopita \$220
- Bang-Bang Chicken \$250
- Assorted Finger Sandwiches \$250
- Mini Lump Crab Cakes \$285
- Smoked Salmon with Dill Crème on Crostini \$295
- Bang-Bang Shrimp \$300
- Fruit Kabobs \$300
- Chicken Wings \$300 (*choice of sauce*)
- Petite Beef Wellington \$325
- Sunset Shrimp \$325
- Conch Fritters \$325
- Bacon Wrapped Scallops \$335





Action and Carving Stations

Additional Stations

\$125++ Chef Fee per Station if Action Station

TOSSED SALAD STATION \$6.00++ per person
Assortment of Fresh Salad Greens, 4 Toppings and Dressings

PASTA STATION \$7.95++ per person
Choice of two pastas: Penne, Tri-Color Tortellini, Cheese Ravioli, Fusilli or Farfalle
Choice of two sauces: Marinara, Alfredo, Pesto Cream, Vodka Ala Rosa, Cajun Cream Sauce, Basil White Wine, Lemon Butter & Garlic Sauce

Add-Ons:

Chicken, Vegetables or Italian Sausage: \$6++ each
Shrimp or Scallops: \$8++ each

FAJITA STATION

Chicken: \$9.95++ | Beef: \$11.95++ | Shrimp: \$12.95++
Flour Tortillas, Sautéed Onions and Peppers, Shredded Cheese, Sour Cream, Guacamole and Salsa

STIR FRY STATION

Beef \$11.95++ | Chicken \$9.95++ | Shrimp \$12.95++
Your choice of Beef, Chicken or Shrimp with Asian Vegetables and Fried Rice

Carving Stations

All include Chef Fee plus freshly baked rolls.

MAPLE-ORANGE GLAZED HAM \$225++
With Traditional Condiments, serves 40 guests

PRIME RIB OF ANGUS BEEF AU JUS \$425++
With Horseradish Sauce and Rosemary Au Jus, serves 25 guests

TENDERLOIN OF ANGUS BEEF \$450++
Seasoned Tenderloin with Horseradish Sauce and Dijon Mustard, serves 20 guests

TOP ROUND OF BEEF \$350++
With Horseradish Sauce and Rosemary Au Jus, serves 40 guests

HERB-ROASTED WHOLE TURKEY \$225++
With Giblet Gravy, serves 30 guests

ROASTED BREAST OF TURKEY \$250++
With Giblet Gravy, serves 20 guests



Beverages and Desserts

Beverages

OPEN BAR

Our most popular option. The host pays by consumption of well, call or premium brands, the bar is inventoried and only what is consumed is billed. Gratuity and sales tax will be automatically added to prices shown below. Wine selections include: Chardonnay, White Zinfandel, Pinot Grigio, Cabernet Sauvignon, Merlot

OPEN SOFT BAR

The host pays for beer, wine and soft drinks, but allows the guest to pay for spirits. Gratuity and sales tax will be automatically added to prices shown.

CASH BAR

The host allows guests to purchase what they desire at their own cost; gratuity is not automatically added and is at the guest's discretion. There is a \$500 minimum in alcoholic sales; if not met, there is a \$150++ bartender fee.

Please note: Only Hidden Hills staff may serve alcoholic beverages to guests and we only serve to those age 21 and older. The maximum time for alcohol service is five hours. We reserve the right to discontinue service to any guest whom, at our discretion, should not be served alcoholic beverages. We do not serve shots of alcohol at any time.

Per Florida law, no outside alcohol may be brought onto Club property.

Bottles

- Well Brand Liquor \$130++
- Call Brand Liquor \$150++
- Premium Brand Liquor \$175++
- House Wine \$24++
- Brut Champagne \$32++
- Lamarca Prosecco \$32++
- Non-Alcoholic Champagne \$18++

Punch (per gallon)

- Non-Alcoholic Punch \$25++
- Champagne Punch \$100++ per gallon

Keg Beer

- Domestic \$250++
- Specialty Per Quote

Drinks

*Open or Soft Bar prices are plus tax and gratuity per person
Cash Bar prices are plus tax; gratuity is at guest's discretion*

- Well Brand Drinks \$8
- Call Brand Drinks \$9
- Premium Brand Drinks \$11 Super Premium \$13
- Wine \$8, Premium Wine \$10
- Domestic Beer \$6
- Import Beer \$7
- Soft Drinks \$2.50

Desserts

Desserts are priced per person

Celebration cakes are welcome; there is a **\$2++/person cutting fee**

New York Style Cheesecake \$6.95++
Salted Caramel Cheesecake \$8.95
Key Lime Pie \$7.95++
Cobbler (peach or apple) \$6.95++
Apple Crisp \$6.95++
Lemon Blueberry Pie \$7.95++

Bananas Foster \$8.95++
Coconut Cake \$7.95++
Assorted Mini Dessert Display \$8.95++
Cookies & Brownies \$4.95++ (1 each pp.)
Cookies only \$2.95++ (1 pp)





Banquet Policies

Menu Selection

All of our menu items may be customized to your tastes and dietary restrictions. For special menus, we will need to have your selections at least three weeks prior to your event date. No food and beverage (with the exception of specialty cakes) may be brought into or taken from Club property by you or any of your guests, without the prior written approval of Club management.

It is a violation of the law to bring alcoholic beverages of any kind on Club property (which includes the parking lot).

Alcoholic Beverages

Only our Club staff may serve alcoholic beverages to guests and we only serve to those age 21 and older. The maximum time for alcohol service is five hours. We reserve the right to discontinue service to any guest whom, at our discretion, should not be served alcoholic beverages. We do not serve shots of alcohol at any time.

Service Charge and Tax

All charges are subject to a 21% service charge (gratuity) and 7.5% state sales tax.

Food & Beverage Minimums

A \$27++ per person minimum must be met for evening events.

- Tuesday, Thursday and Sunday evenings: \$2,000
- Saturday evening: \$3,000
- Friday and Saturday evenings in December: \$4,000

Deposits and Payments

A \$1,000 non-refundable deposit is required to reserve a date for any event and is applied to the event balance. You will then receive a written contract with your confirmed date, time and estimated number of guests. Sixty days prior to your event, 75% of the total estimated balance is due, with the remainder due 10 business days prior to your event. We accept cash, personal check or credit card payments. Any balance unpaid more than 30 days after your event is subject to a finance charge of 1.5% per month. If we are required to send the account to collections, you are liable for all attorney fees, court costs, collection and litigation expenses.

Guarantees

Your final count is due 72 hours prior to your event. The Chef will prepare to serve up to 5% more than the guaranteed number. You will be charged for the final guarantee number, or the actual number of guests, whichever is higher. If fewer guests come than the final guarantee, you will be charged the final guarantee number.

Cancellations

Once your contract has been signed, cancellations made within 120 days of the event must be received in writing and are subject to the following fees:

- Within 120 days: 25% of total estimated costs as outlined on the contract;
- Within 90 days: 50% of total estimated costs;
- Within 60 days: 75% of total estimated costs;
- Within 10 days: 100% of total estimated costs minus \$1,000 deposit.

Clean-Up

The Club reserves the right to charge a fee for what in its opinion is considered to be excessive clean-up after an event. Please note that birdseed and rice are prohibited at wedding receptions; real rose petals may be thrown outside the clubhouse only. Sparklers may be used down the back stairs only.

Liabilities

You are responsible for reimbursement to the Club for any damage, loss or liability to the Club made by you or any of your guests or vendors or contractors before, during and after your event. You agree to indemnify and hold the Club, its officers, directors, employees and agent harmless from and against any and all losses, claims, damages, liabilities, including reasonable attorney's fees, jointly or separately, to which the Club may become subject as a result of this agreement or default hereunder. The Club shall not be liable for non-performance of this contract attributable to labor troubles, disputes or strikes, accidents, government regulations or restrictions upon travel, transportation, non-availability of food, beverage or supplies, riots, national emergencies, acts of God and other causes whether listed or not, which are beyond the reasonable control of the Club, preventing or interfering with the Club's performance of its obligations under this contract.





Rentals & Fees

10% discount offered for Military and Hills Pass Holders

Room Rental Fees include four-hour function time, white or black table linens, mirrors and votives.

Room	Square Footage	Capacity	Rental Fee
St. Andrews Room	1,872	80-120	\$700
Muirfield Room	1,440	30-50	\$500
Carnoustie Room	1,140	30-50	\$400
Turnberry Room	1,600	30-50	\$450
St. Andrews/Muirfield Rooms	3,312	100-140	\$1,100
Three Rooms	4,452	140-170	\$1,400
Four Rooms	6,052	150-450	\$1,800
Entire Clubhouse		450+	\$2,500

Rental Items

all prices are plus tax and gratuity

Linens

- Piano: \$150
- 60" LCD Television: \$150
- Microphone and Podium: \$50
- Centerpieces and Vases: quoted upon selection beginning at \$25++ per table

- Chair Covers *white or black*: \$3 each
- Specialty Overlays, starting at \$10 each
- Scuba Chair Sashes *black, white or navy*: \$2 each; add Rhinestone Bling: \$1 each
- Traditional Chair Sashes, Tied: \$3 each
Maroon, Baby Blue, Fuschia, Seafoam
- Lighted Ceiling Décor, St. Andrews: \$350
- Lighted Ceiling Décor, Muirfield: \$250

