

Weddings

at HIDDEN HILLS
GOLF CLUB

Ceremony

\$1150++

Your wedding at Hidden Hills includes lush landscaping with statuesque oaks and pines surround our romantic outdoor wedding space, right off the velvety grass of the putting green, a beautiful white resin or wooden arch, and white chairs for up to 100 guests. A one-hour block for a rehearsal the evening before is also included. Bring your own officiant and wedding coordinator* and any other flowers or décor you desire. Intimate indoor weddings are also offered.

**You must provide your own pre-approved wedding coordinator for the ceremony and reception. If you do not provide a pre-approved coordinator, our Events Director will provide the service for a fee of \$1,200.*

Reception Packages

Our professional event staff makes it easy for you to relax and enjoy your special day. Packages can be customized to your taste and budget, and we are always happy to accommodate special dietary needs. We have a minimum of 50 guests to reserve our venue.

Specialty linens, chair covers, backdrops, florals and so much more may be added to any of our packages.

Every event includes the following:

- One hour of butler-passed hors d'oeuvres with your choice of bar service
- Three hours of dinner service and celebration
- White table linens and color of choice for napkins
- Complimentary bottle of champagne for the bride and groom
- Complimentary round of Golf for Four for the bride and/or groom





Reception

P A C K A G E S



Diamond Our most elegant presentation for a five-star reception your guests will long remember.

\$68++ per person

- Artisan Cheeses and Seasonal Fresh Fruit with Assorted Crackers
- Olives, Antipasto and Charcuterie
- Baked Brie Display
- Choice of three Butler-Passed Hors d'oeuvres
- Choice of Chicken and Fish
- Chef-Attended Carving Station
- Choice of Vegetable
- Choice of two Starches
- Choice of Clubhouse or Caesar Salad
- Freshly Baked Rolls & Butter
- Water, Coffee and Tea

Silver

\$56++ per person

- Artisan Cheeses and Seasonal Fresh Fruit with Assorted Crackers
- Choice of two Butler-Passed Hors d'oeuvres
- Choice of Chicken and Fish Entrée
- Choice of one Vegetable
- Choice of two Starches
- Choice of Clubhouse or Caesar Salad Station
- Freshly Baked Rolls and Butter
- Water, Coffee and Tea

Champagne

\$45++ per person

- Artisan Cheeses and Seasonal Fresh Fruit with Assorted Crackers
- Choice of two Butler-Passed Hors d'oeuvres
- Choice of Chicken Entrée
- Choice of one Vegetable
- Choice of one Starch
- Choice of Clubhouse or Caesar Salad Station
- Freshly Baked Rolls and Butter
- Water, Coffee and Tea

Reception Package

SELECTIONS

Hors d'Oeuvres

- Deviled Eggs
- BBQ Pulled Pork on Crostini
- BBQ Meatballs
- Stuffed Mushrooms (bacon & spinach)
- Vegetarian Spring Rolls
- Shrimp with Boursin on Cucumber
- Mushroom Tartlets
- Seared Tuna w/ Hoisin sauce
- Spanikopita
- Bang-Bang Chicken
- Mini Lump Crab Cakes
- Smoked Salmon with Dill Crème on Crostini
- Bang-Bang Shrimp
- Petite Beef Wellington
- Bacon-Wrapped Scallops

Entrée Selections

Chicken Entrées

- Chicken Florentine
- Chicken Marsala
- Chicken Parmesan
- Chicken Piccata
- Herb-roasted Chicken
- Fried Chicken

Fish Entrées

- Raspberry Glazed Salmon
- Grilled Mahi with Mango Salsa
- Lemon-Caper Grouper
- Grouper with Scampi Butter Sauce
- Seared Sea Scallops with Bacon Chutney

Carving Station Selections

All carvings come with freshly baked rolls

- Maple-Orange Glazed Ham with Traditional Condiments
- Top Round of Beef with Horseradish Sauce and Rosemary Au Jus
- Herb-Roasted Whole Turkey with Giblet Gravy and Cranberry Sauce

Vegetable and Starch Selections

Vegetable Selections

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

Starch Selections

- Mashed Potatoes (Garlic or Creamy Butter)
- Rosemary Roasted Red Potatoes
- Chilled Orzo & Wild Rice Salad
- Smashed Sweet Potatoes with Cinnamon Sugar
- Mediterranean Cous Cous
- Parmesan Risotto
- Quinoa Pilaf
- Sweet Potato Casserole



Reception Package

ENHANCEMENTS

Action Stations

There is a minimum of 50 guests for any Action Station. There is a \$75+ Chef Fee per Station. Prices shown are per person, plus tax and gratuity.

TOSSED SALAD STATION: \$6.25

Assortment of Fresh Salad Greens, 4 Toppings and 2 Dressings.

PASTA STATION: \$9.95

Choice of two pastas: Penne, Tri-Color Tortellini, Cheese Ravioli, Fusilli and 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, \$5 each; Shrimp or Scallops, \$8 each

FAJITA STATION

Chicken: \$10.95 | Beef: \$12.95 | Shrimp: \$14.95
Includes Flour Tortillas, Sautéed Onions and Peppers, Shredded Cheese, Sour Cream, Guacamole and Salsa

STIR FRY STATION

Chicken: \$10.95 | Beef: \$12.95 | Shrimp: \$14.95
Includes Asian Vegetables and Fried Rice
Yum Yum Sauce & Soy Sauce

MASHED POTATO BAR: \$8.95

(not chef attended)
Creamy Mashed Potatoes with Sour Cream, Cheddar Cheese, Butter, Chives and Bacon Bits

Carving Stations

Carving Stations may be added to any package. There is a \$75++ Chef Fee per Station. Prices shown are plus tax and gratuity.

PRIME RIB OF ANGUS BEEF AU JUS: \$425
with Horseradish Sauce and Au Jus. Serves 25.

TENDERLOIN OF ANGUS BEEF: \$450
with Horseradish Sauce and Dijon Mustard. Serves 20.

HERB-ROASTED WHOLE TURKEY: \$225
with Giblet Gravy and Cranberry Sauce. Serves 30.

MAPLE-ORANGE GLAZED HAM: \$225
with Traditional Condiments. Serves 40.

TOP ROUND OF BEEF: \$350
with Horseradish Sauce and Au Jus. Serves 40.

Displays

The following are available at an additional charge as shown, plus tax and gratuity.

JUMBO SHRIMP ON ICE: Market Price
Served with Cocktail Sauce, Key Lime Mustard Sauce and Fresh Cut Lemons

OVEN BAKED BRIE EN CROUTE
Whole round (serves 40) \$100
Half round (serves 20) \$50
A wheel of Brie encased in puff pastry, oven baked and served warm.

WARM ARTICHOKE DIP: \$100
With crostini, serves 40.

SMOKED NORWEGIAN PLATTER: \$250
With Toast Points, Cream Cheese, Lemons, Capers, Chopped Eggs, Onions, Cucumbers and Tomatoes. Serves 50.





Bar Service

OPEN BAR

Our most popular option. The host pays by consumption of well, call or premium brands; only what is consumed is billed. Gratuity and sales tax will be added automatically to prices shown.

SOFT OPEN BAR

The host pays for beer, wine and soft drinks, but allows guests to pay for spirits. Gratuity and sales tax will be added automatically 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 will be 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 four hours. We reserve the right to discontinue service to any guest whom, at our discretion, should not be served alcoholic beverages.

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

BOTTLES *(plus tax and gratuity)*

- Well Brand Liquor: \$140
- Call Brand Liquor: \$160
- Premium Brand Liquor: \$185
- House Wine: \$30
Chardonnay, White Zinfandel, Pinot Grigio, Cabernet Sauvignon, Merlot
- Lamarca Proseco: \$32
- Brut Champagne: \$28
- Non-Alcoholic Champagne: \$18

PUNCH *(per gallon, plus tax and gratuity)*

- Alcoholic Punch: priced upon selection
- Non-Alcoholic Punch: \$25
- Champagne Punch: \$125 per gallon

KEG BEER *(plus tax and gratuity)*

- Domestic: \$250
- Specialty: priced upon selection

COCKTAILS

For Open or Soft Bar, tax and gratuity will be added to prices shown; for Cash Bar, tax is added but gratuity is at the guest's discretion.

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



Banquet

P O L I C I E S



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 four hours. We reserve the right to discontinue service to any guest whom, at our discretion, should not be served alcoholic beverages.

Service Charge and Sales Tax

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

Food & Beverage Minimums

A \$32++ per person minimum must be met for evening events.

- Monday-Thursday and Sunday evenings: \$2,000
 - Friday & Saturday evening: \$3,000
 - Friday and Saturday evenings in December: \$4,000
- for St. Andrews & Muirfield Rooms*

Deposits and Payments

A \$1,000 non-refundable deposit and written contract is required to reserve a date for any event and is applied to the event balance. Your written contract will include 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 of 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 and Fees

Banquet Room Capacities and Rental 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	\$950
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	\$1250
Three Rooms	4,452	140-170	\$1500
Four Rooms	6,052	150-450	\$2100
Entire Clubhouse		450+	\$3500

Rental Items *all prices are plus tax and gratuity*

- Grand Piano: \$150
- LCD Projector and Screen: \$150
- LCD 60" Television: \$150
- Microphone and Podium: \$50
- Centerpieces and Vases: quoted upon selection
- Floating Candle with Vase: \$10 per vases
- Gable or Slope Tent for Ceremony: quoted upon selection
- Additional Ceremony Chairs (100 included) - \$5 each

Linens

- Chair Covers *white or black*: \$3 each
- Specialty Overlays, starting at \$20 each
- Table Runners: \$5 each
- Scuba Chair Sashes *black, white or navy*: \$2 each; add Rhinestone Bling: \$1 each
- Ceiling Swags, Backdrops: quoted upon selection
- Traditional Chair Sashes, Tied: \$3 each
Assorted colors available