# Weddings at Hidden Hills \_\_\_\_\_

# Wedding Ceremony

\$950++

Lush landscaping with statuesque oaks and pines surround our romantic outdoor wedding space, right off the velvety grass of the putting green. Your wedding at Hidden Hills includes professional event coordination, a beautifully decorated arch, white chairs for up to 150 guests, and a rehearsal the evening before your ceremony. Bring your own officiant and any other flowers or décor you desire. Indoor weddings also available.

# Reception Packages

Our professional event coordination service make 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. Every event includes:

- One hour of butler-passed hors d'oeuvres with your choice of bar service
- Four hours of dinner service
- White table linens, napkins and chair covers (additional colors available for an upcharge)
- Champagne toast for bride, groom, maid of honor and best man
- Complimentary round of golf for groom and best man (additional guests permitted at \$50 per player)
- Complimentary cake cutting service



# Reception Packages

# Sold Package \$53\*\* per person

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

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

Silver Package
\$45\*\* per person

Artisan Cheese & Seasonal Fresh Fruit Display with Assorted Crackers
Baked Brie Display
Choice of two Butler-Passed Hors d'Oeuvres
Choice of Chicken or Fish Entrée
Choice of Vegetable
Choice of Starch
Choice of Clubhouse or Caesar Salad
Freshly Baked Rolls and Butter
Water, Coffee and Tea

Bronze Package
\$38\*\* per person

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

# Hors d'Oeuvres

## (Butler Passed)

- Deviled Eggs
- BBQ Pulled Pork on Crostinis
- Bruschetta
- BBQ Meatballs
- Mini Pretzel Dogs
- Stuffed Mushrooms (bacon & spinach)
- Vegetarian Spring Rolls
- Shrimp with Boursin on Cucumber
- Mushroom Tartlets
- Seared Tuna
- Spanikopita
- Bang-Bang Chicken
- Mini Lump Crab Cakes
- Smoked Salmon with Dill Crème on Crostini
- Sunset Shrimp
- Bang-Bang Shrimp
- Chicken Spring Rolls (Cashew or Buffalo)
- Petite Beef Wellington
- Bacon Wrapped Scallops
- Bacon Wrapped Meatballs with Blue Cheese

# Entrée Selections

## Chicken Entrées

- Chicken Florentine
- Chicken Marsala
- Chicken Parmesan
- Chicken Piccata

## Fish Entrées

- Raspberry Glazed Salmon
- Grilled Mahi with Mango Salsa
- Lemon-Caper Snapper
- Coconut-Crusted Grouper
- 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 Mayonnaise and Cranberry Sauce

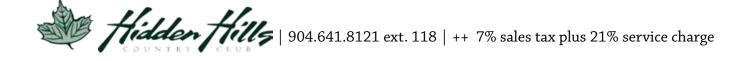
## Vegetable and Starch Selections

## Vegetable Selections

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

### Starch Selections

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



# Reception Package Enhancements

## **Action Stations**

There must a minimum of 50 guests for any Action Station. There is a \$75\*+ Chef Fee per Station.

**TOSSED SALAD STATION** \$7.25\*\* pp Assortment of Fresh Salad Greens, Toppings and Dressings

PASTA STATION \$7.95\*\* pp

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: \$2\*\*
each; Shrimp or Scallops: \$4\*\* each

### **FAJITA STATION**

Chicken: \$9.95\*\* | Beef: \$10.95\*\* | Shrimp: \$12.25\*\* Flour Tortillas, Sautéed Onions and Peppers, Shredded Cheese, Sour Cream, Guacamole and Salsa

### **STIR FRY STATION**

Beef \$10.95\*\* | Chicken \$9.95\*\* | Shrimp \$12.95\*\* Your choice of Beef, Chicken or Shrimp with Asian Vegetables and Fried Rice

MASHED POTATO BAR \$5.95\*\* pp (no chef fee) 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.

**PRIME RIB OF ANGUS BEEF AU JUS** \$395<sup>++</sup> (*serves 25*) with Horseradish Sauce & Rosemary Au Jus

**TENDERLOIN OF ANGUS BEEF** \$425\*\* (*serves 20*) with Horseradish Sauce and Dijon Mustard

**ROASTED BREAST OF TURKEY** \$225\*\* (*serves 20*) with Mayonnaise and Cranberry Sauce

**MAPLE-ORANGE GLAZED HAM** \$200<sup>++</sup> (serves 40) with Traditional Condiments

**TOP ROUND OF BEEF** \$300<sup>++</sup> (*serves 40*) with Horseradish Sauce & Rosemary Au Jus

**HERB-ROASTED WHOLE TURKEY** \$185<sup>++</sup> (*serves 30*) with Mayonnaise and Cranberry Sauce

## Displays

The following are options available at an additional charge as shown. pp = per person

Jumbo Shrimp on Ice \$6.00\*\* pp Jumbo Shrimp, served with Cocktail Sauce, Key Lime Mustard Sauce and Fresh Cut Lemons

### Oven Baked Brie en Croute

\$150<sup>++</sup> whole round (*serves 40*) \$80.00<sup>++</sup> half round (*serves 20*) A wheel of Brie cheese encased in a puff pastry, oven baked and served warm.

**Artichoke Dip** (serves 40) \$120<sup>++</sup> Served warm in chafing dish, with crispy toast points.

**Smoked Norwegian Platter** (serves 50) \$185\*\* With Toast Points, Cream Cheese, Lemons, Capers, Chopped Eggs, Onions, Cucumbers and Tomatoes

# 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 automatically added to prices shown.

### **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 \$300 minimum in alcoholic sales; if not met, there is a \$75\*\* 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.

<u>Bottles</u>	
Well Brand Liquor	\$130++
Call Brand Liquor	\$150++
Premium Brand Liquor	\$175++
House Wine	\$24++
Chardonnay, White Zinfandel, Pinot	
Gregio, Cabernet Sauvignon, Merlot	
Champagne	\$24++
Non-Alcoholic Champagne	\$18++
Punch (per gallon)	
Non- Alcoholic Punch	\$25++

### **Keg Beer**

Champagne Punch

Domestic	\$250++
Specialty	per quote

\$50++

Drinks	Open or Soft	Cash
Well Brand Drinks	\$6++	\$6
Call Brand Drinks	\$7**	\$7
Premium Brand Drinks	\$8++	\$8
Wine	\$6++	\$6
Domestic Beer	\$5++	\$5
Import Beer	\$6++	\$6
Soft Drinks	\$2++	\$2

# 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% 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 as outlined on the contract, 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. Sparkers 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.

## Banquet Room Capacities & Rental Fees

Room	Sq. Footage	Capacity	Rental Fee
St. Andrews Room	1,872	80-130	\$700
Muirfield Room	1,440	30-40	\$500
Carnoustie Room	1,140	32-64	\$400
Turnberry Room	1,600	30-50	\$450
St. Andrews/Muirfield	3,312	100-140	\$1,100
Three Rooms	4,452	140-170	\$1,400
Four Rooms	6,052	150-450	\$1,800
Clubhouse		450+	\$2,500

Room Rental Fees are waived 100% for personal events for Members (and their immediate family members only) in the following categories: House, Sports, Junior, Full, Military, Weekday Golf, Gold and Silver; all other Members have a 50% discount. Non-members (extended family or friends) who are sponsored by a Member in good standing have a 50% discount on room rental fees. Customers who apply for membership after the event contract has been signed must maintain a membership in good standing for no less than six months before the discount for the room rental fees will be credited to their member account.

## Rental Items

Piano	\$75++
LCD Projector & Screen	\$150++
Microphone and Podium	\$25++
Centerpieces & Vases	quoted individually

## Linens

Overlays starting at	\$10++ each
Scuba chair sashes, black, white or navy,	\$1** each
Add Rhinestone Bling	\$1** each
Traditional chair sashes (tied)	\$3++ each
Maroon, Baby Blue, Fuschia, Seafoam	
Specialty linen napkins starting at	\$1** each
Large Lighted Ceiling Décor, St. Andrews	\$250++
Small Ceiling Decor, Muirfield	\$125++