





Wedding Services Manager

Two Ceremony Sites to Choose from

Private Dressing Suites for the Bride & Groom

Imported & Domestic Cheese and Fruit with Champagne in the Bridal Dressing Suite

One Hour of Ceremony Time

One Hour of Rehearsal Time



Wedding Packages Include:

Five hours of reception time Duet Plated or Buffet Service Unlimited Soft Drinks and Juices Champagne & Cider Toast Wine with Dinner Mahogany Chiavari Chairs Napkins & Floor Length Linens in your Choice of Color China, Glassware & Flatware Professional Serve Staff with Banquet Captain Complimentary Tasting for Two



diver packages

duet plated or buffet

PLEASE CHOOSE ONE PACKAGE

package one

FRUIT & CHEESE DISPLAYED APPETIZERS
SALAD OR SOUP
SEASONAL VEGETABLE | STARCH | ENTRÉES
UNLIMITED SOFT DRINKS & JUICES
\$68++ PER PERSON

package two

3 HAND PASSED APPETIZERS
SALAD OR SOUP
SEASONAL VEGETABLE | STARCH | ENTRÉES
UNLIMITED SOFT DRINKS & JUICES
ONE HOUR HOSTED BEER & WINE
\$75++ PER PERSON

3 BUTLER PASSED APPETIZERS
SALAD OR SOUP
SEASONAL VEGETABLE | STARCH | ENTRÉES
DESSERT

UNLIMITED SOFT DRINKS & JUICES ONE HOUR HOSTED BEER & WINE

\$80++ PER PERSON

HIDDENBROOKI
GOLF CLUB
EXPERIENCE TROON GOLF*

Ready to schedule a site visit? Call us at 707.558.0330 x 206 or email us at jerfe@hiddenbrookegolf.com PRICES DO NOT INCLUDE 8.375% SALES TAX OR 20% SERVICE CHARGE.

carapés

PLEASE CHOOSE 3 CANAPÉS INCLUDED IN DINNER PACKAGES 2 & 3

air

CHICKEN SALAD | ENDIVE SPEARS
BAHN MI | CHICKEN LETTUCE CUPS | PICKLED VEGETABLES
CILANTRO

PEKING DUCK SPRING ROLL | SWEET & SOUR SAUCE CHICKEN CROSTINI | BASIL PESTO | SHAVED PARMESAN FRIED CHICKEN SLIDER | SPICY REMOULADE | SOFT ROLE

land

CRISPY PORK BELLY | SEASONAL FRUIT GLAZE
FIG & BACON FLATBREAD | BALSAMIC | GOAT CHEESE
PROSCIUTTO WRAPPED ASPARAGUS | GREEN GODDESS AIOLI
DEVILED EGGS | CRISPY PROSCIUTTO | PICKLED MUSTARD SEEDS
BAHN MI | STEAK LETTUCE CUPS | PICKLED VEGETABLES CILANTRO
PULLED PORK SLIDERS | BBQ SAUCE | COLESLAW
BRAISED SHORT RIB FLATBREAD | CHIMICHURRI | PICKLED
ONIONS

garden

CLASSIC TOMATO BRUSCHETTA | GARLIC TOMATO | BASIL | BALSAMIC WILD MUSHROOM BRUSCHETTA | HERBED CHEESE | TRUFFEL OIL RISOTTO CROQUETS | MARINARA

TUSCAN RATATOUILLE TART

MAC & CHEESE FRITTERS | FONTINA | PROVOLONE | BÉCHAMEL BLACK TRUFFLE AIOLI

sea

SMOKED SALMON CROSTINI | HERBED CHEESE RADISH | CAPERS CRISPY COCONUT PRAWNS | HOUSE MADE SWEET CHILI GLAZE LOBSTER EMPANADA | CORN | BLACK BEANS | JACK CHEESE SPICY PRAWN TOSTADA | AVOCADO MOUSSE CILANTRO CRISPY PANKO CRAB CAKE | PEPPERS | ONIONS SPICY REMOULADE AHI POKE | TARO CHIP | SESAME SEEDS PONZU - \$3 PER PERSON SURCHARGE



displays

fresh seasonal fruit

THE SEASON'S HARVEST
FRESH SEASONAL MELONS | BERRIES | DRIED FRUITS
ASSORTED NUTS
\$250 FOR 50 Guests

vegetable crudité

GRILLED | PICKLED | ROASTED | BLISTERED | RAW VEGETABLES
BLACK TRUFFLE BABA GANOUSH | BUTTERMILK + BALSAMIC DIPS

\$250 FOR 50 GUESTS

cheese + charcuterie

CHEF'S BOARD

INTERNATIONAL | DOMESTIC CHEESES | CHEF'S SELECTION
OF CURED MEATS | PICKLED VEGETABLES | BERRIES | DRIED
FRUIT | ASSORTED NUTS | LOCAL HONEY | MUSTARDS
CROSTINI CRACKERS

\$350 FOR 50 Guests

raw bar

TODAY'S CATCH

CHILLED OYSTERS ON THE HALF SHELL | KING CRAB LEGS
POACHED PRAWNS | CLAMS CHAMPAGNE MIGNONETTE
COCKTAIL SAUCE | LEMONS | OYSTER CRACKERS

MARKET PRICE

the mezze

HOMEMADE HUMMUS | BABA GANOUSH | DOLMAS | PITA BREAD FETA CHEESE | OLIVES | VEGETABLES | TZATZIKI | TABBOULEH

\$250 FOR 50 GUESTS



duet plated or buffet menu

PLEASE CHOOSE ONE SALAD OR SOUP

salads

ROASTED BEET FRISÉE | GOAT CHEESE | PISTACHIO STRAWBERRIES | WHITE BALSAMIC

FRUIT & FIELD GREENS SEASONAL FRUIT | GREENS | SHAVED PARMESAN | CHAMPAGNE VIN

CAESAR ROMAINE | PARMESAN | RUSTIC CROUTONS CREAMY CAESAR DRESSING

GRILLED STONE FRUIT
ARUGULA | CANDIED BACON | BLUE CHEESE
BALSAMIC VIN

SEARED AHI
\$5 PER PERSON SURCHARGE
WATERMELON | RADISH | ENGLISH CUCUMBER
AVOCADO | CILANTRO | PONZU





duet plated or buffet menu

PLEASE CHOOSE ONE SALAD OR SOUP



soups

ROASTED BUTTERNUT SQUASH CRÉME FRAICHE | TOASTED PEPITAS | BROWN BUTTER

TOMATO & BASIL BISQUE AGED BALSAMIC | SHAVED PARMESAN | RUSTIC CROUTONS

FISHERMAN'S WHARF CLAM CHOWDER APPLEWOOD SMOKED BACON | POTATOES | CHIVES TODAY'S CATCH

> CORN BISQUE CHILI CREMÉ FRAICHE | HERBS CRAB - \$5 PER PERSON SURCHARGE



duet plated or buffet menu

entrées

PLEASE CHOOSE TWO ENTRÉES & TWO SIDES

BLACK COD

LOCH DUARTE SALMON

CRISPY FRENCH CUT CHICKEN BREAST

CABERNET BRAISED PORK SHANK

GRILLED CENTER CUT SIRLOIN

GRILLED NEW YORK STRIP

ROSEMARY & GARLIC WHOLE ROASTED PRIME RIB -

\$5 PER PERSON SURCHARGE CORVINA SEA BASS -

\$5 PER PERSON SURCHARGE

sides

SEASONAL VEGETABLES

WILD RICE PILAF

CRISPY FINGERLING POTATOES | PARMESAN & HERBS

GARLIC & CHIVE MASHED POTATOES

ROSEMARY ROASTED YUKON GOLD POTATOES

CREAMY MASCARPONE WHIPPED POLENTA

MUSHROOM RISOTTO | PARMESAN | TRUFFLE OIL

CREAMY SAFFRON RISOTTO | MASCARPONE | PARMESAN



bor menu

BAR BASED ON CONSUMPTION

BEVERAGE HOST BAR
PREFERRED BAR \$10 PER DRINK
PREMIUM BAR \$12 PER DRINK
CORDIALS \$14 PER DRINK
DOMESTIC BEER \$6 PER BEER
MICRO BREW SEASONAL BEERS \$7 PER BEER

SOFT DRINKS/BOTTLED WATER \$5 PER SODA/JUICE

HOURLY HOSTED OPEN BAR | PER PERSON

 SOFT BAR
 \$15/1HR
 \$20/2HR
 \$25/3HR

 PREFERRED BAR
 \$20/1HR
 \$30/2HR
 \$40/3HR

 PREMIUM BAR
 \$25/1HR
 \$35/2HR
 \$45/3HR

WINE LIST

TIER ONE \$30 ++ PER BOTTLE

MURPHY GOODE : SAUVIGNON BLANC | CHARDONNAY | PINOT NOIR CABERNET SAUVIGNON

TIER TWO \$40++ PER BOTTLE

LA CREMA: CHARDONNAY | PINOT NOIR

CAMBRIA: CHARDONNAY

CROWDED HOUSE: SAUVIGNON BLANC

ARROWOOD CABERNET SAUVIGNON

HOUSE OF CARDS: RED BLEND | CABERNET SAUVIGNON



PREFERRED BAR

TITO'S VODKA | BACARDI SILVER RUM | CAPTAIN MORGAN RUM | MALIBU RUM | BOTANIST GIN | BOMBAY GIN | ESPOLON AÑEJO TEQUILA | JIM BEAM BOURBON JACK DANIEL'S WHISKEY | CROWN ROYAL WHISKEY JOHNNIE WALKER RED SCOTCH | CUTTY SARK SCOTCH

PREMIUM BAR

GREY GOOSE VODKA | MYER'S DARK RUM | BOMBAY SAPPHIRE GIN | PATRON SILVER TEQUILA WOODFORD RESERVE BOURBON | JAMESON WHISKEY GLENLIVET 12 YEAR SCOTCH | JOHNNIE WALKER BLACK SCOTCH | HENNESSY \$14 | REMY MARTIN 1738 \$14

CORKAGE IS \$15 ++ PER BOTTLE

ADDITIONAL INFO: BARTENDER FEE: \$150 PER BARTENDER

EXPERIENCE TROON GOLF"

SHOTS OF LIQUOR ARE NOT ALLOWED DURING A BANQUET EVENT



sweet spot

ice cream & cookie station

VANILLA BEAN ICE CREAM
CHOCOLATE CHIP | OATMEAL | LEMON COOLER COOKIES
CARAMEL | CHOCOLATE SYRUP | CANDIED WALNUTS

\$10++ PER PERSON

dessert table

CHOICE OF 5 SMALL BITES:

PETIT FOURS | MINI CHEESE CAKES | CREAM PUFFS

NEW YORK CHEESECAKE | CARROT CAKE

CHOCOLATE FLOURLESS CAKE | CANNOLIS

CHOCOLATE ECLAIRS | FRUIT TARTS | FRENCH

MACAROONS

\$15 ++ PER PERSON

s'mores station

MARSHMALLOWS | GRAHAM CRACKERS |
ASSORTED CHOCOLATES

\$9++ PER PERSON

baranas foster

SAUTÉED BANANAS | BUTTER | BROWN SUGAR
CINNAMON | FLAMBÉED WITH DARK RUM &
SERVED OVER VANILLA BEAN ICE CREAM
\$15 ++ PER PERSON

chocolate covered strawberries

JUMBO RIPE STRAWBERRIES COVERED IN WHITE &
DARK CHOCOLATE

\$5++ PER PERSON

