

Breakfast and 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.

CONTINENTAL BREAKFAST \$8.95⁺⁺ per guest
Assorted Danish, Muffins, Breakfast Breads with Assorted Condiments
Seasonal Fresh Fruit Bowl, Granola & Yogurt
Orange Juice, Fresh Brewed Coffee and Tea

MORNING RISER SIT-DOWN BREAKFAST \$14.95⁺⁺ per guest
Served Family Style
Seasonal Fresh Fruit Bowl
Choice of Pancakes or Breakfast Breads
Scrambled Eggs
Choice of Grits or Breakfast Potatoes
Sausage and Crisp Bacon
Orange Juice, Fresh Brewed Coffee or Tea

HIDDEN HILLS BREAKFAST BUFFET \$16.95⁺⁺ per guest
Choice of Eggs
Choice of Belgian Waffles or French Toast
Seasonal Fresh Fruit Bowl
Sausage and Crisp Bacon
Choice of Grits or Breakfast Potatoes
Assorted Breakfast Pastries
Orange Juice, Fresh Brewed Coffee and Tea

THE COUNTRY CLUB BRUNCH BUFFET \$18.95⁺⁺ per guest
Seasonal Fresh Fruit Display
Assorted Muffins and Danish
Choice of Eggs
Smoked Salmon Display
Quiche Lorraine
Crisp Bacon and Sausage
Choice of Breakfast Potatoes or Cheese Grits
Buttermilk Biscuits with Sausage Gravy
Entrée Selection: Choose from Chicken Florentine, Chicken Marsala, Chicken Parmesan, Raspberry Glazed Salmon, Grilled Mahi with Mango Salsa or Lemon-Caper Snapper
Orange Juice, Fresh Brewed Coffee and Tea



Hidden Hills
COUNTRY CLUB

| 904.641.8121 ext. 118 | ++ 7% sales tax plus 21% service charge

Plated Luncheon

Served until 2 pm

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 a charge of \$3.00⁺⁺ per person

SALADS & SANDWICHES

- CALIFORNIA COBB SALAD** \$13.95⁺⁺
Grilled Chicken Breast, Smoked Applewood Bacon, Avocado, Bleu Cheese, Egg, Tomato, Lettuce and Buttermilk Ranch Dressing
- CAESAR SALAD** \$8.95⁺⁺
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*
- BABY BLUE SALAD** \$12.95⁺⁺
Mixed Greens with Bleu Cheese, Strawberries, Mandarin Oranges, Cucumbers, Candied Pecans in a Balsamic Vinaigrette*
- GREEK SALAD** \$11.95⁺⁺
Romaine Lettuce, Feta Cheese, Greek Olives, Onions and Tomatoes in a light Vinaigrette*
- CHICKEN SALAD DELIGHT** \$10.95⁺⁺
Herbed Chicken Salad over Mixed Greens, Fresh Fruit and French Bread Croutons
- BLACKENED SALMON SALAD** \$13.95⁺⁺
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** \$10.95⁺⁺
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)** \$15.95⁺⁺
- *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
- QUICHE** \$13.95⁺⁺
Choice of one: Spinach; Mushroom and Swiss, Lorraine, or Broccoli and Cheese, served with Fresh Seasonal Fruit
- CREPES A LA REINE** \$15.25⁺⁺
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 \$4
Add shrimp, salmon or mahi, add \$5



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Luncheon Buffets

Served until 2 pm

There is a minimum of 30 guests for all buffets. Prices shown are per person.

DELI BOARD BUFFET \$15.95⁺⁺

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

COUNTRY CLUB BUFFET \$24.95⁺⁺

Seasonal Salad with Assorted Dressings
Rolls & Butter, Assorted Cookies & Brownies
Coffee, Tea, Decaf, Iced Tea
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 \$ 20.95⁺⁺

Caesar Salad with Parmesan Shavings and Croutons,
Tomato & Mozzarella Salad, Cheesy Garlic Bread
Assorted Cookies & Brownies
Coffee, Tea, Decaf, Iced Tea
Choose Two Entrées:
Chicken Parmesan | Chicken Alfredo | Cheese Ravioli
| Ziti with Meatballs (choice of Marinara or Vodka
Sauce)
Choose One Vegetable
Mixed Grilled Vegetables | Sautéed Green Beans

SOUTHERN COMFORT BUFFET \$22.95⁺⁺

Chips & Dips, Seasonal Garden Salad, Watermelon
Salad, Southern Cornbread
BBQ Pork and Fried Chicken
Macaroni & Cheese, Braised Greens, Cole Slaw
Assorted Cookies
Coffee, Tea, Decaf, Iced Tea

ALL-AMERICAN COOKOUT \$18.95⁺⁺

Chips & Dips, Seasonal Garden Salad
Angus Beef Hamburgers, Jumbo Hot Dogs & Buns
Choice of Pasta Salad | Potato Salad | Watermelon Salad
Assorted Cookies
Coffee, Tea, Decaf, Iced Tea

LIGHT LUNCH BUFFET \$17.95⁺⁺

Tuna Salad, Chicken Salad, Sliced Turkey
Bacon, Swiss Cheese, Basket of Fresh Croissants
Watermelon Salad, Green Salad, Fresh Fruit Platter
Coffee, Tea, Decaf, Iced Tea

HORS D'OEUVRES BUFFET \$16.95⁺⁺

BBQ Pulled Pork Sliders with Kings Hawaiian Rolls
Meatballs in Marinara Sauce, Vegetable Spring Rolls,
Tricolor Tortellini in Vodka Sauce
Cookies and Brownies
Coffee, Tea, Decaf, Iced Tea

Box Lunches

All box lunches include a sandwich, bag of chips, piece of whole fruit and soda or water, with condiments and cutlery. Prices are per person.

Cuban Sandwich: \$12⁺⁺
Roast Turkey Wrap: \$12⁺⁺
BLT Wrap: \$12⁺⁺
Ham and Cheddar on White: \$10⁺⁺
Turkey & Swiss on Wheat: \$10⁺⁺



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Plated Dinners

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

ESPRESSO-RUBBED ROAST PORK LOIN Coffee-Rubbed Whole Pork Loin Roasted and Served in a Natural Jus	\$32.95 ⁺⁺
HERB-ROASTED CHICKEN Herb-Roasted Bone-In Chicken Breast with a Lemon Butter Sauce	\$29.95 ⁺⁺
PROSCUITTO-WRAPPED CHICKEN Baked Chicken Breast Wrapped with Proscuitto and topped with a Sundried Tomato Coulis	\$31.95 ⁺⁺
CENTER CUT NEW YORK STRIP 14-Ounce Cut of New York Strip with Rosemary and Red Wine Jus	\$39.95 ⁺⁺
CENTER CUT FILET MIGNON 8-Ounce Filet Mignon prepared (<i>choose one</i>) Espresso-Rub Horseradish Crust Bacon-Wrapped Port Wine Demi-Glace	\$44.95 ⁺⁺
GRILLED MAHI MAHI WITH TROPICAL FRUIT SALSA Grilled Mahi Fillet Lightly Grilled and Topped with Mango and Pineapple Salsa	\$32.95 ⁺⁺
BACON-WRAPPED SALMON 6-ounce Grilled Atlantic Salmon Fillet Wrapped in Pecanwood Bacon and Served with Tangerine Butter	\$34.95 ⁺⁺
CRAB-STUFFED GROUPER Baked Grouper Fillet Stuffed with Jumbo Lump Crab Meat and topped with a Lemon Butter Sauce	\$34.95 ⁺⁺

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

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



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Dinner Buffets

*There is a minimum of 20 guests for a dinner buffet. Prices shown are per person.
All buffets include iced tea, coffee and decaf.*

ITALIAN BUFFET \$31.95⁺⁺

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

SOUTHERN BUFFET \$33.95⁺⁺

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 \$35.95⁺⁺

Fresh Garden Salad with Assorted Dressings, Chilled Pasta Salad, Dinner Rolls and Butter
Chef Carved Roasted Turkey Breast with Giblet Gravy and Top Round of Beef with Horseradish and Au Jus
Herbed New Potatoes, Cranberries 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, Tomato Cucumber Salad, Freshly Baked Rolls & Butter
Herb-Roasted Chicken and Chef-Carved Espresso-Rubbed Roasted Pork Loin
Scalloped Potatoes and Grilled Vegetables

LAND AND SEA BUFFET \$38.95⁺⁺

Garden Salad of Mixed Greens, Tomatoes, Mushrooms, Onions, Cucumbers and Croutons with
Assorted Dressings, Asparagus Salad, Freshly Baked Rolls & Butter
Grouper with Scampi Butter and Chef-Carved Top Round of Beef
Rosemary Roasted Potatoes, Mixed Vegetable Cous Cous

SURF AND TURF BUFFET \$46.50⁺⁺

Caesar Salad with Hearts of Romaine, Garlic Croutons, Parmesan Cheese and Caesar Dressing,
Marinated Grilled Vegetable Salad, Fresh Dinner Rolls and Butter
Chef-Carved Prime Rib of Angus Beef Au Jus and Sunset Shrimp
Twice Baked Potatoes and Blended Wild Rice with Almonds
Sautéed Mushrooms & Onions and Green Beans Amandine

PRIME RIB & CRAB LEGS BUFFET \$49.95⁺⁺

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



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Hors D'Oeuvres

Displays

Crudités \$5.25⁺⁺ pp

Fresh Crisp Julienne Vegetables with Bleu Cheese and Ranch Dressings

Domestic Cheese & Fruit Platter \$5.00⁺⁺ pp

A variety of Domestic Cheeses, Crackers and Fresh & Dried Fruit

Assorted Cheese & Antipasto Display \$6.00⁺⁺ pp

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

Artisan Cheese Display \$8.00⁺⁺ pp

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

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⁺⁺ whole round • \$80.00⁺⁺ half round

A wheel of Brie cheese encased in a puff pastry, oven baked and served warm. Half round serves 20, whole round serves 40.

Artichoke Dip \$120⁺⁺

Served warm in chafing dish, with crispy toast points. Serves 40.

Smoked Norwegian Platter \$185⁺⁺

With Toast Points, Cream Cheese, Lemons, Capers, Chopped Eggs, Onions, Cucumbers and Tomatoes Serves 50.

Butler Pass or Display

Per 100 pieces. All items are plus tax & gratuity

Deviled Eggs	\$150
BBQ Pulled Pork on Crostinis	\$195
Bruschetta	\$200
BBQ Meatballs	\$200
Mini Pretzel Dogs	\$200
Stuffed Mushrooms (bacon & spinach)	\$200
Vegetarian Spring Rolls	\$220
Shrimp with Boursin on Cucumber	\$225
Mushroom Tartlets	\$225
Seared Tuna	\$250
Spanikopita	\$250
Bang-Bang Chicken	\$250
Mini Lump Crab Cakes	\$285
Smoked Salmon with Dill Crème on Crostini	\$295
Sunset Shrimp	\$300
Bang-Bang Shrimp	\$300
Chicken Spring Rolls (Cashew or Buffalo)	\$300
Petite Beef Wellington	\$325
Bacon Wrapped Scallops	\$335
Bacon Wrapped Meatballs with Blue Cheese	\$350

pp = per person



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Action and Carving Stations

Action Stations may be added to dinner or hors d'oeuvres menus; they are not stand alone options.
There must a minimum of 50 guests.

ACTION STATIONS

\$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

Chef Fee is included in these Stations. All include freshly baked rolls

MAPLE-ORANGE GLAZED HAM
\$200⁺⁺ serves 40 guests
With Traditional Condiments

PRIME RIB OF ANGUS BEEF AU JUS
\$395⁺⁺ serves 25 guests
With Horseradish Sauce and Rosemary Au Jus

TENDERLOIN OF ANGUS BEEF
\$425⁺⁺ serves 20 guests
Seasoned Tenderloin with Horseradish Sauce and Dijon Mustard

TOP ROUND OF BEEF
\$300⁺⁺ serves 40 guests
With Horseradish Sauce and Rosemary Au Jus

HERB-ROASTED WHOLE TURKEY
\$185⁺⁺ serves 30 guests
With Mayonnaise and Cranberry Sauce

ROASTED BREAST OF TURKEY
\$225⁺⁺ serves 20 guests
With Mayonnaise and Cranberry Sauce



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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.

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.**

Bottles

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 ⁺⁺
Champagne Punch	\$50 ⁺⁺

Keg Beer

Domestic	\$250 ⁺⁺
Specialty	per quote

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

Desserts

New York Style Cheesecake	\$6.95 ⁺⁺	Coconut Cake	\$7.95 ⁺⁺
Salted Caramel Cheesecake	\$8.95 ⁺⁺	Assorted Mini Dessert Display	\$7.95 ⁺⁺
Key Lime Pie	\$7.95 ⁺⁺	Cookies and Brownies	\$5.95 ⁺⁺
Cobbler (peach or apple)	\$6.95 ⁺⁺	Cookies Only	\$4.95 ⁺⁺
Apple Crisp	\$6.95 ⁺⁺		
Lemon Blueberry Pie	\$7.95 ⁺⁺	Desserts are priced per person	
Bananas Foster	\$6.95 ⁺⁺		



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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.



Rentals & Fees

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 ⁺⁺
Room Set Up Fees:	\$50-\$500 ⁺⁺
Vases and Centerpieces	quoted upon request

Linens

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



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