



Weddings at Hidden Hills

Wedding Ceremony

\$950⁺⁺

Your wedding at Hidden Hills includes lush landscaping with statuesque oaks and pines surrounding our romantic outdoor wedding space, right off the velvety grass of the putting green, a beautiful white arch, 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 any other flowers or décor you desire. Indoor weddings also offered. Professional event coordination is available for the day of the event. Pricing quoted upon customization.

Reception Packages

Our Professional Event Director 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. Every event includes:

- One hour of butler-passed hors d'oeuvres with your choice of bar service
- Four hours of dinner service & celebration
- White table linens & napkins
- Complimentary bottle of Champagne bride & groom
- Complimentary round of golf for the bride and/or groom
- Complimentary cake cutting service
- Specialty linens, chair covers and floral may be added to any of our packages





Weddings at Hidden Hills

Diamond Package

\$60⁺⁺ per person

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

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 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

\$53⁺⁺ 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 and Fish Entrées

Choice of Vegetable and Starch

Choice of Clubhouse or Caesar Salad

Freshly Baked Rolls and Butter

Water, Coffee and Tea

Champagne Package

\$43⁺⁺ 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 and Starch

Choice of Clubhouse or Caesar Salad

Freshly Baked Rolls and Butter

Water, Coffee and Tea



Reception Package Selections

Hors d'Oeuvres

(Butler Passed)

- Deviled Eggs
- BBQ Pulled Pork on Crostinis
- 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
- 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 Grouper
- Grouper with Scampi Butter Sauce

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 Gr

Vegetable and Starch Selections

Vegetable Selections

- Mixed Grilled Vegetables
- Italian Style Green Beans
- Braised Brussels Sprouts with Bacon
- 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.

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: \$5⁺⁺ each; Shrimp or Scallops: \$8⁺⁺ 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 \$6.95⁺⁺ 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 \$425⁺⁺
(serves 25) with Horseradish Sauce & Au Jus

TENDERLOIN OF ANGUS BEEF \$450⁺⁺
(serves 20) with Horseradish Sauce and Dijon

HERB-ROASTED WHOLE TURKEY \$225⁺⁺
(serves 30) with Mayonnaise and Cranberry Sauce

MAPLE-ORANGE GLAZED HAM \$225⁺⁺
(serves 40) with Traditional Condiments

TOP ROUND OF BEEF \$350⁺⁺
(serves 40) with Horseradish Sauce & Rosemary Au Jus

Displays

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

Jumbo Shrimp on Ice \$8.00⁺⁺ pp
Jumbo Shrimp, served with Cocktail Sauce, Key Lime Mustard Sauce and Fresh Cut Lemons

Oven Baked Brie en Croute
\$175⁺⁺ whole round (serves 40)
\$100⁺⁺ half round (serves 20)
A wheel of Brie cheese encased in a puff pastry, oven baked and served warm.

Artichoke Dip (serves 40) \$125⁺⁺
Served warm in chafing dish, with crispy toast points.

Smoked Norwegian Platter (serves 50) \$200⁺⁺
With Toast Points, Cream Cheese, Lemons, Capers, Chopped Eggs, Onions, Cucumbers and Tomatoes



Bar Service

OPEN BAR

Our most popular option. The host pays for 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 guests 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 \$100⁺⁺ 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.

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

Bottles

Well Brand Liquor	\$140 ⁺⁺
Call Brand Liquor	\$160 ⁺⁺
Premium Brand Liquor	\$185 ⁺⁺
House Wine	\$24 ⁺⁺
Chardonnay, White Zinfandel, Pinot Grigio, 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	\$7 ⁺⁺	\$7
Call Brand Drinks	\$8 ⁺⁺	\$8
Premium Brand Drinks	\$9 ⁺⁺	\$9
Wine	\$7 ⁺⁺	\$7
Domestic Beer	\$6 ⁺⁺	\$6
Import Beer	\$7 ⁺⁺	\$7
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.

Service Charge and Tax

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

Food & Beverage Minimums

A 30⁺⁺ 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 & Fees

10% discount for Military and Hills Pass Holders

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 include four-hour function time, white or black table linens, mirrors and votives

Rental Items

Piano	\$150 ⁺⁺
LCD Projector & Screen	\$150 ⁺⁺
LCD Television	\$150 ⁺⁺
Microphone and Podium	\$50 ⁺⁺
Centerpieces & Vases	quoted
Vase Rental	\$4.00 each
Floating Candles	\$1.50 ⁺⁺ each

Linens

Chair Covers (White or Black)	\$2.00 ⁺⁺ each
Overlays starting at	\$10 ⁺⁺ each
Scuba chair sashes, black, white or navy,	\$2 ⁺⁺ each
<i>Add Rhinestone Bling</i>	\$1 ⁺⁺ each
Traditional chair sashes (<i>tied</i>)	\$3 ⁺⁺ each
<i>Maroon, Baby Blue, Fuschia, Seafoam</i>	

**Specialty linens may be ordered by
Event Director**

Lighted Ceiling Décor, St. Andrews	\$250 ⁺⁺
Lighted Ceiling Décor, Muirfield	\$150 ⁺⁺

