

PRIVATE EVENTS

Introduction



Centrally located in the Bay Area, Hiddenbrooke Golf Club provides the perfect setting for your event. We have a variety of event and meeting rooms suitable for any occasion. Our unique eye for detail, customer service, and gourmet food, will make your event unforgettable.

We provide standard linen, chairs, tables, house centerpieces and votives, traditional china, flatware, stemware with set up and breakdown. Our meeting rooms are equipped with audio-visual equipment, and your guests will delight in the delectable California cuisine from our Culinary team.

Your guests will enjoy breathtaking views of our Arnold Palmer Signature Course and our golf professionals can work with you to design a custom golf activity or tournament for your event. Our Director of Catering will walk you through the entire planning process for your event.

Call 707.558.1153 to book your event.



HIDDENBROOKE
GOLF CLUB
EXPERIENCE TROON GOLF®

707.558.1153 | hiddenbrookegolf.com

PRIVATE EVENTS

Facility & Fees



FACILITY USAGE & HOURS

- 3 hours for daytime events
- 4 hours for evening events
- Please discuss day-long meetings with your catering director

RENTAL FEES

- Room rental (Brookside, Palmer, Board Room) starting at \$100/hour
- Room rental (Pavilion) starting at \$1,000
- Room rental (Garden Room) starting at \$1,000
- Screen & projector \$250
- Flip Charts \$35 per chart
- Microphone \$100

EVENT INCLUDES

- Professionally attired wait staff (black & white attire)
- Tables & chairs
- House linen
- House china, flatware, stemware
- Set up and breakdown
- Registration desk
- Complimentary parking for guests

BAR

- Corkage is \$12/standard 750 ml bottle



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EYE OPENER | \$18

- Muffins, warm croissants, pastries & scones
- Assorted preserves and butter
- Fresh sliced fruit
- Regular & decaf coffee, assorted teas
- Orange juice

THE BIRDIE | \$25

- Scrambled eggs
- Wine country potatoes
- Crispy bacon & sausage links
- Pastries & scones
- Fresh sliced fruit
- Regular & decaf coffee, assorted teas
- Orange juice

THE EAGLE | \$30

- Scrambled eggs
- Wine country potatoes
- Crispy bacon & sausage links
- Warm, fluffy pancakes with butter and syrup
- Pastries & scones
- Fresh sliced fruit
- Regular & decaf coffee, assorted teas
- Orange juice

THE 18TH HOLE | \$35*

- Scrambled eggs
- Wine country potatoes
- Crispy bacon & sausage links
- Warm, fluffy pancakes with butter and syrup
- Omelet station
- Pastries and scones
- Fresh sliced fruit
- Regular & decaf coffee, assorted teas
- *\$175 chef attendant fee

Prices do not include 8.375% sales tax or 20% service charge.



LUNCHEON MENU | \$30

All entrees include Chef's choice of starch, fresh vegetables, rolls & butter, dessert.

STARTER SALAD *(select one)*

- Mixed greens with a vinaigrette dressing
- Traditional caesar salad

ENTREES *(select one)*

- Eggplant parmesan
- Chicken parmesan
- Baked meat lasagna or baked vegetarian lasagna
- Herb marinated chicken
- Roasted chicken with apricot glaze
- Cajun chicken with peach chutney
- Citrus & herb marinated tilapia
- Asian marinated flank steak
- Pork tenderloin with apple chutney

DESSERT *(select one)*

- Apple maple bread pudding
- Cheesecake
- Chocolate torte

Prices do not include 8.375% sales tax or 20% service charge.



DINNER MENU | \$45

All entrees include Chef's choice of starch, fresh vegetables, rolls & butter, dessert.

STARTER SALAD *(select one)*

- Mixed greens with a vinaigrette dressing
- Traditional caesar salad

SALAD UPGRADE *(add \$5)*

- Arugula Beet Salad, Goat Cheese, Balsamic Vinaigrette
- Spinach Salad, Candied Pecans, Strawberries, Gorgonzola Cheese, Strawberry Vinaigrette

ENTREES *(select up to two choices, entrée card required)*

- Chicken parmesan
- Herb marinated chicken
- Chicken marsala
- Chicken saltimbocca
- Grilled double-cut pork chop, fig apricot wine reduction
- Baseball cut teriyaki top sirloin

ENTREE UPGRADE - DUET OPTIONS

(Considered two options and can't be combined with additional selections)

- Chicken Piccata & Herb Crusted Salmon \$50
- Roasted Chicken with Apricot Glaze & Sirloin Steak \$55

DESSERT *(select one)*

- Apple maple bread pudding
- Cheesecake
- Chocolate torte

Prices do not include 8.375% sales tax or 20% service charge.



SIGNATURE BUFFET | \$50

INCLUDES

- Chef's selection of fresh vegetable du jour, rolls & butter

SALADS *(select two)*

- Mixed Greens with a Vinaigrette Dressing
- Traditional Caesar Salad
- Broccoli Salad
- Chilled Pasta Salad
- Cole Slaw
- Fresh Fruit Platter with Yogurt Poppy seed Dressing

ENTREES *(select two)*

- Sliced Pork Tenderloin with Sweet Onion & Cranberry Chutney
- Seasoned Roasted Tri-Tip
- Lightly breaded Chicken Breast with a Dijon Cream Sauce
- Chicken, Artichokes & Mushrooms in a Beurre Blanc
- Teriyaki Chicken
- Asian Tri-Tip
- Chicken Parmesan
- Sesame Teriyaki Salmon
- Chicken Marsala
- Oven Roasted Turkey
- Honey Baked Ham

STARCH *(select one)*

- Pasta with choice of Marinara or Alfredo Sauce
- Homemade Macaroni & Cheese
- Garlic Mashed Potatoes or Roasted Yukon Gold Potatoes
- Steamed Rice

DESSERT *(select one)*

- Apple Maple Bread Pudding
- Cheesecake
- Chocolate Torte

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INDIAN BUFFET | \$45

HORS D'OEUVRES

- Vegetable Samosa
A mixture of corn, peas and potatoes seasoned with coriander, cumin, mongo powder and baked in a triangle phyllo crust

ENTREES (select two)

- Chicken Tikka Masala
Baked chicken things marinated in yogurt, lemon and spices topped with a creamy tomato garam masala sauce
- Dakshin Fenugreek
Marinated salmon braised in coconut milk
- Lamb Maharaja
Lamb Maharaja topped with almonds and caramelized onions
- Vegetable Kofta Curry
Vegetables seasoned with gram flour, sugar, and cilantro with a spicy yogurt sauce

INCLUDES

- Basmati Rice Raita
A refreshing classic cucumber & yogurt condiment
- Traditional Naan or Garlic Naan

FILIPINO BUFFET | \$45

HORS D'OEUVRES

- Lumpia
Fried phyllo rolled pork served with a sweet and sour sauce

ENTREES (select two)

- Pescado al Horno
Baked seasoned red snapper topped with tomato and roasted red pepper sauce
- Pocherong Baka
Stewed beef, plantain, chick peas, and green beans mixed with an eggplant and sweet potato sauce
- Chicken Adobo
Roasted chicken with a vinegar and soy sauce
- Pancit
Pork, chicken and shrimp tossed with a mixture of vegetables and finished with Cantonese noodles
- Pinakbet
Sautéed vegetables with pork and chicken; served with steamed white rice
- Maruya
Banana fritters

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ITALIAN BUFFET | \$47

INCLUDES

- Traditional Caesar Salad
- Chef's choice Hot Pasta with Alfredo or Marinara Sauce
- Italian Vegetables
- Garlic Bread

ENTREES (select three)

- Baked Lasagna
Layers of meat, pasta, ricotta, marinara
- Chicken Picatta
Seared seasoned chicken with a lemon, wine & butter sauce with capers
- Chicken Marsala
Sautéed chicken with a marsala sauce & mushrooms
- Chicken Parmesan
Baked breaded chicken with parmesan cheese and marinara
- Herb Crusted Salmon
Grilled salmon crusted in house blend of herbs

DESSERT (select one)

- Cheesecake
- Chocolate Torte

ASIAN BUFFET | \$32

INCLUDES

- Asian Mixed Green Salad with Vinaigrette
- Asian Marinated Beef Stir Fry
- Fried Orange Chicken
- BBQ Pork
- Steamed Broccoli with green onions & cherry tomatoes
- Almond Cookies

SOUTH OF THE BORDER BUFFET | \$30

INCLUDES

- Fresh salsa with fresh tortilla chips
- Fruit Salad
- Spanish Rice & Beans
- Chicken or Cheese Enchiladas
- Chicken or Beef Fajitas with sautéed peppers and onions, guacamole, sour cream, shredded cheese, diced tomatoes
- Tortillas

Prices do not include 8.375% sales tax or 20% service charge.



DELI BUFFET | \$25

- Daytime event only

SALADS *(select two)*

- Traditional Caesar Salad
- Mixed Greens, Candied Pecans, Bleu Cheese Crumbles, Sweet Balsamic Vinaigrette
- Macaroni Salad
- Traditional Potato Salad
- Pasta Salad

PREPARED SANDWICHES *(select two)*

- Roasted Turkey Breast & Swiss Cheese on Whole Wheat
- Slow Roasted Beef & Cheddar Cheese on Sourdough
- Honey Roasted Ham & Provolone On a Baguette
- Spinach Tortilla Wrap with Chicken Salad
- Sundried Tomato Wrap with Tuna Salad
- Grilled Chicken Wrap with lettuce, tomato, onions and a red pepper aioli
- Vegetarian Wrap

DESSERT *(select one)*

- Freshly Baked Cookies
- Deluxe Chocolate Brownies
- Sliced Fresh Fruit

Prices do not include 8.375% sales tax or 20% service charge.



BUTLER PASSED SELECTIONS

Please inquire for pricing

VEGETARIAN

- Fresh mozzarella, tomato and basil bruschetta
- Vegetable stuffed mushroom cap
- Crispy asiago asparagus
- Artichoke fritters
- Risotto croquets with a marinara sauce
- Tuscan ratatouille tart

POULTRY

- Chicken satay with thai peanut dipping sauce
- Teriyaki chicken skewers
- Chicken pesto on toast points
- Boneless chicken wings
- Chicken salad in endive boats

PORK

- Pulled pork sliders
- Sausage stuffed mushroom cap
- Balsamic fig, bacon, and goat cheese flatbread

BEEF

- Teriyaki meatballs
- Beet satay with an Asian glaze
- Beef sliders
- Beef Wellington with a horseradish cream sauce

SEAFOOD *Available with Gold & Platinum Packages*

- Shrimp scampi skewers
- Cajun grilled shrimp skewers
- Crab cakes
- Crispy coconut shrimp with spicy chilisauce
- Bacon-wrapped scallops
- Ahi tuna poke on a wonton chip

DISPLAY PLATTER SELECTIONS

Please inquire for pricing

- Antipasto platter with grilled vegetables, crostini and ranch dressing
- Artichoke, parmesan and spinach spread with crostini
- Chilled poached salmon with a cucumber and zesty sour cream sauce
- Charcuterie board with assorted cheese and crackers
- Poached prawns with house-made citrus cocktail sauce
- Smoked salmon served with whipped cream cheese, red onions, capers and assorted crackers
- Gourmet cheeses served with rustic assorted crackers

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BAR PACKAGES

Package pricing is per person for all guests ages 21 or older. Two drinks per person per order will be adhered to, as required by state law. California State law requires you to be 21 years of age to purchase and/or consume alcohol. Guests must provide valid proof of identification. Shot pours are not included with any package. Wine lists subject to change at management's discretion. Hiddenbrooke Golf Club reserves the right to refuse service to any guest at any time.

HOSTED BEER & WINE

- House wines, premium & domestic beers, and non-alcoholic beverages
- \$15 first hour
- \$6 each additional hour

HOSTED FULL BAR

- Well brand spirits, premium & domestic beers, house wines, and non-alcoholic beverages
- \$18 first hour
- \$8 each additional hour

HOSTED PREMIUM BAR

- Elevated spirits, premium & domestic beers, premium house wines, and non-alcoholic beverages
- \$22 first hour
- \$10 each additional hour

WINES

HOUSE WINE | \$30 per bottle

- *Murphy Goode Cabernet, Merlot, Pinot Noir, Sauvignon Blanc, Chardonnay; Benvolio Prosecco*

PREMIUM WINE | \$35 per bottle

- *Kendall Jackson Cabernet, Chardonnay, Sauvignon Blanc, Merlot, Pinot Noir; La Crema Chardonnay and Pinot Noir*

PREMIUM WINE | \$60 per bottle

- *Freemark Abbey Cabernet and Chardonnay; Stonestreet Wines Cabernet and Chardonnay; Galerie Knight's Valley Cabernet, Sauvignon Blanc*

EXTRAS

- Champagne Toast \$4 per guest
- Corkage \$12 per 750ml bottle

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BREAKTIME BUFFETS

- Available for our corporate clients & golf tournament clients only

HEALTHY HEART | \$15

- Low fat yogurt
- Sliced fresh seasonal fruit & berries
- Granola
- Regular & decaf coffee, assorted teas, soft drinks, bottled water

SWEET & SALTY | \$13

- Assorted individual bags of potato chips
- Assorted freshly baked cookies
- Freshly baked soft pretzels
- Brownies
- Regular & decaf coffee, assorted teas, soft drinks, bottled water

FIESTA | \$13

- Tortilla Chips
- Guacamole
- Pico de gallo
- Cinnamon sugar tortilla chips
- Regular & decaf coffee, assorted teas, soft drinks, bottled water

GRAB & GO | \$11

- Assorted individual bags of potato chips
- Whole seasonal fruit & berries
- Regular & decaf coffee, assorted teas, soft drinks, bottled water

BREAKTIME ENHANCEMENTS

- Available for corporate clients
- Low Fat Yogurt | \$3*
- Sliced Seasonal Fruit & Berries | \$5*
- Clif Energy Bars | \$4*
- Potato Chips | \$3*
- Assorted Freshly Baked Cookies | \$3*
- Brownies | \$3*
- Freshly Baked Soft Pretzels | \$4*

DESSERTS | \$5.95

- *Apple Maple Bread Pudding*
- *Cheesecake*
- *Chocolate Torte*

Cake Cutting Fee \$2.50 per person

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