

WEDDING EVENTS

Congratulations on your Engagement



Thank you for your interest in Hiddenbrooke Golf Club! Hiddenbrooke Golf Club offers two unique reception areas, each with its own outside ceremony venue. The glass-enclosed Pavilion overlooks the first and ninth holes, ideal for weddings of up to 250 guests. The newly renovated Garden Room with a patio ceremony area accommodates up to 160 guests. Both areas are spacious with spectacular views of the course and rolling hills of the East Bay.

Select among multiple package options for the wedding of your dreams. We can provide an array of items needed to complete your wedding vision, while our expert culinary and events team will treat your guests to delectable cuisine, sparkling cocktails and hospitality without compare. We would love to schedule a tour of Hiddenbrooke Golf Club with you. Please call to inquire on availability.

Make it official. Save your date today! Please contact our Catering Director at 707.558.1153 with any questions or to reserve your date.



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WEDDING EVENTS

Ceremony & Reception



The Pavilion is an elegant, floor-to-ceiling glass building strewn with beautiful chandeliers and sunset views of the course. The Pavilion can accommodate up to 250 for your cocktail hour and reception. Located steps away from the reception area at the course's first tee, is your ceremony area. Our newly renovated Garden Room is suitable for up to 160 guests. Ceremonies are held on the adjacent patio. With it's old world style and rustic charm, the Garden Room is perfect for a more intimate feeling ceremony.

Ceremony Fee: \$1,200

CEREMONIES INCLUDE:

- Up to 200 black ceremony chairs
- One hour ceremony rehearsal
- Private bridal dressing suite for two hours prior to the ceremony
- Imported & domestic cheese and fruit display with champagne in the bridal dressing suite
- Guest book table
- Gift table
- Unity table
- Event signage

Reception Fee: \$0,000

RECEPTIONS INCLUDE:

- Mahogany Chivari Chairs
- Round tables suitable for up to 10 guests per table
- Use of the Pavilion or Garden Room for five hours
- House napkins and floor length linens with upgrades available
- Professional cake cutting service
- Staff professionally attired in Black and White
- Bartender service
- House China, stemware and flat-ware



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Wedding Menu Options

Our catering manager can help you find the best solution to meet your wedding vision and budget! We offer plated service, and buffet Service options. Each option includes butler-passed hors d'oeuvres, entrees, rolls & butter, and coffee & tea service. Package discounts are available for Friday or Sunday weddings. Children's menus, Vegetarian and Vegan options are available.



	IRON BUFFET	BRONZE BUFFET	SILVER PLATED	GOLD PLATED	PLATINUM PLATED
	\$49 per guest Monday - Thursday				
HORS D'OEUVRES	Chef's Choice of 2 Excludes Seafood	Your Choice of 2 Excludes Seafood	Your Choice of 3 Excludes Seafood	Your Choice of 4	Your Choice of 4 Plus one Display Platter
ENTREES	Buffet Menu as written	Your Choice of 2 Entrees	Your Choice of 2 Upgraded Entrees	Your Choice of 2 Premium Entrees	Your Choice of 2 Deluxe Entrees
BAR INCLUDED	No	No	5 hours Soft Drinks	5 hours Soft Drinks	5 hours Soft Drinks 1 hour beer & wine Premium House Wine Service with Dinner
SATURDAY	-	\$60 per guest	\$73 per guest	\$90 per guest	\$115 per guest
FRIDAY OR SUNDAY	-	\$55 per guest	\$69 per guest	\$85 per guest	\$105 per guest



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WEDDING EVENTS

Plated Dinner

SILVER PACKAGE

\$73 per guest Saturday

\$69 per guest Sunday, Monday – Friday

HORS D'OEUVRES *(select three)*

- Select three from the approved Butler-Passed options list

SALAD *(select one)*

- Traditional caesar salad
- Mixed green salad with balsamic vinaigrette
- Arugula beet salad, goat cheese, balsamic vinaigrette
- Baby arugula peach salad, candied bacon, crumbled blue cheese, balsamic vinaigrette
- Spinach salad, strawberries, gorgonzola, strawberry vinaigrette

ENTREES *(select two)*

- Grilled chicken with asian, herb, or citrus marinades
- Chicken piccata with lemon butter caper sauce
- Chicken marsala
- Baseball cut teriyaki top sirloin*
- Grilled salmon with green goddess or roasted red pepper aioli
- Teriyaki salmon
- Herb crusted salmon
- Seared blackened salmon with lemon

DUET ENTREES

(Duets replace the two entrée options above)

- Grilled sirloin steak* topped with sautéed mushrooms, onions & herb marinated chicken

ACCOMPANIMENTS

(select one starch, one vegetable; includes rolls & butter)

- Garlic mashed potatoes, roasted yukon gold potatoes, or fingerling potatoes
- Mashed sweet potatoes or rice pilaf
- Garlic green beans or seasonal fresh vegetables

BEVERAGES

- Coffee & tea service
- 5 hour soft drink bar

**Steaks are prepared Medium for all guests*

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WEDDING EVENTS

Plated Dinner

GOLD PACKAGE

\$90 per guest Saturday

\$85 per guest Sunday, Monday – Friday

HORS D'OEUVRES *(select three)*

- Select three from the approved Butler-Passed options list

SALAD *(select one)*

- Arugula watermelon salad, crumbled feta cheese, balsamic vinaigrette
- Spinach salad, strawberries, gorgonzola, strawberry vinaigrette
- Mixed green salad, balsamic vinaigrette
- Arugula beet salad, goat cheese, balsamic vinaigrette
- Baby arugula peach salad, candied bacon, crumbled blue cheese, balsamic vinaigrette
- Traditional caesar salad

ENTREES *(select two)*

- Grilled chicken with asian, herb, or citrus marinades
- Roasted chicken breast with apricot glaze
- Roasted chicken breast with ginger pomegranate sauce & cilantro
- Double-cut pork chop, port infused fig & apricot chutney
- New york steak* with compound herb or bleu cheese butter
- Ribeye steak* with compound herb or bleu cheese butter
- Grilled salmon with green goddess or roasted red pepper aioli
- Teriyaki salmon
- Seared blackened salmon
- Grilled salmon, mustard glaze, cucumber relish

DUET ENTREES

(Duets replace the two entrée options above)

- Roasted chicken & salmon
- New york steak* & chicken or salmon

ACCOMPANIMENTS

(select one starch, one vegetable; includes rolls & butter)

- Garlic mashed potatoes, roasted yukon gold potatoes, or fingerling potatoes
- Mashed sweet potatoes or rice pilaf
- Garlic green beans or seasonal fresh vegetables

BEVERAGES

- Coffee & tea service
- 5 hour soft drink bar

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Plated Dinner

PLATINUM PACKAGE

\$115 per guest Saturday

\$105 per guest Sunday, Monday – Friday

HORS D'OEUVRES *(select three)*

- Select three from the approved Butler-Passed options list
- Select one option from the Display Platter options list

SALAD *(select one)*

- Arugula watermelon salad, crumbled feta cheese, balsamic vinaigrette
- Spinach salad, strawberries, gorgonzola, roasted pecans, strawberry vinaigrette
- Arugula beet salad, goat cheese, balsamic vinaigrette
- Baby arugula peach salad, candied bacon, crumbled blue cheese, balsamic vinaigrette
- Traditional caesar salad
- Wedge salad, blue cheese crumbles, bacon, tomato, blue cheese dressing

ENTREES *(select two)*

- Filet mignon*, roasted wild mushrooms, compound herb, bleu cheese butter, or chimichurri
- Ribeye steak* with compound herb, bleu cheese butter, or chimichurri
- Roasted rack of lamb, port infused fig & apricot chutney
- Seared filet of halibut, sake mango chutney
- Chicken saltimbocca, sage, prosciutto, fresh mozzarella, brown butter sauce
- Pork loin, seasonal chutney
- Double-cut pork chop, port infused fig & apricot chutney

DUET ENTREES

(Duets replace the two entrée options above)

- Filet mignon* & shrimp scampi
- Baseball cut teriyaki top sirloin* & crab cakes
- Filet mignon* & pecan-crusted chicken
- Herb crusted salmon & pecan crusted chicken

ACCOMPANIMENTS

(select one starch, one vegetable; includes rolls & butter)

- Garlic mashed potatoes, roasted yukon gold potatoes or fingerling potatoes
- Creamy polenta or rice pilaf
- Garlic green beans or seasonal fresh vegetables

WEDDING CAKE

- Standard wedding cake included

BEVERAGES

- Coffee & tea service, 5-hr soft drink bar
- One hour hosted beer & wine, premium house wine served with dinner
- Champagne & sparkling cider toast included

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WEDDING EVENTS

Buffet Menus

IRON BUFFET | \$49

Available for weddings Monday –Thursday, no substitutions

HORS D'OEUVRES

- Chef's choice of two from list
- Excludes seafood options

INCLUDES

- Arugula watermelon salad, crumbled feta cheese, balsamic vinaigrette
- Mixed green salad with balsamic vinaigrette
- Grilled herb chicken
- Penne pasta with marinara or alfredo sauce
- Roasted yukon gold potatoes or garlic mashed potatoes
- Chef's choice seasonal fresh vegetables
- Includes rolls & butter
- Includes coffee (regular & decaf), tea (hot & iced), water

BRONZE BUFFET | \$55 / \$60

Saturday Weddings \$60 per guest

Sunday or Friday Weddings \$55 per guest

HORS D'OEUVRES

- Select two from the approved Butler-Passed options list
- Excludes seafood options

SALAD *(select one)*

- Traditional caesar salad
- Mixed green salad with balsamic vinaigrette

ENTREES *(select two)*

- Grilled chicken with choice of asian, herb or citrus marinade
- Chicken piccata, lemon butter caper sauce
- Grilled salmon with green goddess or roasted red pepper aioli
- Seared blackened salmon with lemon
- Teriyaki salmon
- Herb roasted tri-tip
- Pork loin with seasonal chutney
- Carved flank steak with your choice of herb or asian marinades
- Prime rib carving station *add \$5 per guest*

SIDES *(select one starch and one vegetable; includes rolls & butter)*

- Garlic mashed potatoes or roasted Yukon gold potatoes
- Rice pilaf
- Garlic green beans
- Seasonal fresh vegetables

BEVERAGES

- Includes coffee (regular & decaf), tea (hot & iced), water

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WEDDING EVENTS

Hors d'Oeuvres

BUTLER PASSED SELECTIONS

Bronze Buffet Package - Select two (excluding Seafood)

Silver Plated Package - Select three (excluding Seafood)

Gold Plated Package - Select any four

Platinum Plated Package - Select any three

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

DISPLAY PLATTER SELECTIONS

Platinum Plated Package - Select one

For all other Wedding Packages, 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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DESSERTS

CHOCOLATE-COVERED STRAWBERRIES | \$4 each

- Jumbo ripe strawberries enrobed in white & dark chocolate

DESSERT TABLE | \$25 per guest

- Petti fours, mini cheese cakes, cream puffs
- Choice of (2): New York cheesecake, carrot cake, chocolate flourless cake, cannolis, chocolate eclairs, fruit tarts, french macaroons

ICE CREAM SUNDAE STATION | \$12 per guest

- Premium vanilla, chocolate and strawberry ice creams
- Chocolate sauce, caramel sauce, strawberry sauce
- Chopped nuts, sprinkles, toffee, cherries, whipped cream
- Chef attendant \$175

BANANAS FOSTER STATION | \$15 per guest

- Bananas are sautéed with a sauce of butter, brown sugar, and cinnamon, flambéed with dark rum and served over premium vanilla ice cream
- Chef attendant \$175

LATE NIGHT SNACKS

ALL-BEEF HOT DOG & FRENCH FRIES | \$11 per guest

- Street-style hot dog wrapped in bacon served with chopped tomatoes, chopped onions, guacamole, cheddar cheese, mayo, dill pickle spear

CLASSIC BEEF SLIDERS & FRENCH FRIES | \$12 per guest

- Two sliders with caramelized onions, cheddar cheese

JUMBO SOFT PRETZEL | \$5 per guest

- Beer-cheese sauce and assorted mustards

MAKE-YOUR-OWN NACHOS | \$10 per guest

- Grated 4-cheese blend, black beans, olives, guacamole, sour cream, sliced jalapeños
- House cut corn tortilla chips
- With carnitas, add \$3 per guest
- With chicken, add \$6 per guest

SPICY BREAKFAST BURRITOS | \$10 per guest

- Bacon, scrambled eggs, cheddar cheese, breakfast potatoes in a flour tortilla with salsa & sour cream

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WEDDING EVENTS

Rehearsal Dinners

Rehearsals are typically scheduled the day before the wedding, and they are often a travel day for your guests. For a casual and stress-free evening, consider a buffet dinner. Buffets encourage movement and conversation among your guests, and relieve you from having to determine everyone's dietary needs. A well-planned buffet should appeal to all your guests. Our buffets include coffee & tea service.

TEX MEX BUFFET | \$46 per guest

SALADS & SIDES

- Fried tortilla chips, arbol salsa and pico de gallo
- Hearts of romaine, parmesan, seasoned croutons, caesar dressing
- Spanish rice & refried black beans

ENTREES

- Pan seared snapper with mango salsa
- Cheese enchiladas
- Marinated chicken & steak fajitas: sautéed onions & bell peppers, flour tortillas, grated cheeses, sour cream, guacamole, roasted jalapeños

DESSERT

- Cinnamon churros

BBQ BUFFET | \$52 per guest

SALADS & SIDES

- Romaine & farmers market greens with assorted vegetable toppers and croutons, buttermilk ranch & balsamic vinaigrette
- Creamy cole slaw
- Traditional potato salad
- Baked beans with brown sugar
- Seasonal fruit salad
- Roasted California garden vegetables
- Corn-on-the-cob
- Corn bread with honey butter

ENTREES

- Shaved BBQ tri-tip with barbeque sauce
- BBQ grilled chicken thigh
- Grilled salmon with pineapple salsa

DESSERT

- Fresh baked apple pie

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WEDDING EVENTS

Rehearsal Dinners

ITALIAN BUFFET | \$48 per guest

SALADS & SIDES

- Antipasto platter, assorted dried cured meats, imported cheeses, marinated olives & grilled vegetables
- Garbanzo bean salad with arugula, fennel, garlic, basil, red onion, fresh mozzarella, balsamic dressing
- Fresh fruit display
- Garlic bread

ENTREES (*select two*)

- Chicken parmesan
- Three cheese lasagna with roasted tomato sauce
- Herb crusted salmon
- Pasta bolognese

DESSERT

- Tiramisu

VEGETARIAN | \$36 per guest

SALADS & SIDES

- Romaine & farmers market greens with assorted vegetable toppers and croutons, buttermilk ranch & balsamic vinaigrette
- Mediterranean quinoa salad with roasted peppers and roasted onions, golden raisins, olives and fresh herbs
- House made traditional hummus chef's choice hummus with Naan
- Chef's selection seasonal grilled vegetables
- Seasonal fresh fruit display

ENTREES

- Roasted portobello mushroom stuffed with marinated tomato, goat cheese and sautéed spinach
- Seasonal oven roasted root vegetable hash with fresh herbs & EVOO
- Gluten-free penne pasta tossed with basil pesto, toasted almonds and shaved parmesan

DESSERT

- Mixed berry cobbler & whipped cream

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