



Greetings,

The Hideaway Country Club is pleased to present our Special Event Planning Guide.

This planning guide has been carefully prepared with our members and guests in mind. Great consideration has been given to each selection. Our goal is to maximize the options available to you and simplify the planning process.

You will be pleased to know that the Hideaway Country Club banquet menus included compare quite favorably with those of other exclusive facilities in the Fort Myers area. It is our intention to offer the finest selection of service, cuisine and terms to the members and guests of the Hideaway Country Club.

The suggestions in our planning guide are meant to serve as guidelines. If you do not see it, ask for it! From birthdays to weddings, meetings to momentous occasions, the Hideaway Country Club eagerly anticipates assisting you with all your banquet needs.

When you require a distinctive setting for your special event, we hope you will choose the Hideaway Country Club. Please feel free to contact us with additional questions, if you would like to schedule an appointment to see the clubhouse, please contact the Banquet Manager at, banquetmanager@thehideawaygolf.com.

We look forward to helping you create your memorable event.

Fernando Estrada

Assistant Food & Beverage Manager/Banquet Manager

Darín Lunning

Executive Chef



Cold Hors D'oeuvres

(Sold by the piece)

*Recommend 2-3 pieces with plated dinner,
10-12 pieces per person for a cocktail party.*

| | |
|--|--------|
| Classic Chilled Shrimp Cocktail with Lemon | \$2.75 |
| Bruschetta with Tomato, Basil & Goat Cheese | \$2.50 |
| Mini Wonton Cups with Guacamole and Blackened Shrimp | \$2.75 |
| Smoked Salmon Bruschetta | \$3.00 |
| Shrimp Gazpacho Shooters | \$3.00 |
| Fruit Kebabs sprinkled with Shredded Coconut | \$2.50 |
| Grilled Vegetable Crostini with Goat Cheese | \$2.00 |
| Deviled Eggs | \$2.00 |

Hot Hors D'oeuvres

(Sold by the piece.)

*Recommend 2-3 pieces with plated dinner,
10-12 pieces per person for a cocktail party.*

| | |
|---|--------------|
| Mini Crab Cakes with Old Bay Remoulade | Market Price |
| Coconut Shrimp with Thai Chile Sauce | \$3.75 |
| Thai Chicken Skewers with a Thai Peanut Dipping Sauce | \$2.25 |
| Sausage and Provolone Stuffed Mushrooms | \$3.00 |
| Spinach and Feta cheese in Phyllo Dough | \$2.50 |
| Italian Meatballs topped with Mozzarella Cheese | \$2.50 |
| Mini Brie in Puff Pastry with Raspberry Sauce | \$3.50 |
| Pork Pot Stickers with Thai Chile Sauce | \$2.50 |
| Scallops wrapped in Bacon | \$3.75 |
| Italian Sausage Stuffed Mushrooms with Provolone Cheese | \$2.50 |
| Vegetable Spring Rolls with Spicy Soy Chile Dipping Sauce | \$2.50 |
| Buttermilk Chicken Bites with Buffalo Ranch | \$2.50 |
| Vegetable Quesadillas | \$3.00 |
| Chicken and Waffle Skewers | \$3.00 |

Displays & Party Dips

(Serves 25)

| | |
|---|------------|
| Spicy Queso Cheese Dip and House Fried Tortilla Chips | - \$85.00 |
| Hot Maryland Crab Dip with Bavarian Pretzels | - \$135.00 |
| Spinach-Artichoke Dip with Crostini | - \$100.00 |
| Roasted Garlic Hummus with Pita Chips | - \$85.00 |



Action Stations

PASTA! PASTA!

Julienne Chicken, Italian Sausage, Shrimp, Assorted Vegetables Pomodoro and Alfredo Sauces
Parmesan, Pepper Flakes, Garlic
Italian Garlic Breadsticks
\$25.95 Per Person

ASIAN STIR FRY

Teriyaki Marinated Chicken, Beef, Lo Mein Noodles, Assorted Vegetables and Asian Sauces
\$23.95 Per Person

Plated Dinner Entrees

*Plated Dinners include an Assortment of Warm Bread and Butter
Coffee & Iced Tea – Additional \$2.00 per person*

CHICKEN ENTREES

Includes House Salad, One starch, One vegetable and choice of sauce

Airline Chicken Breast

Herb Marinated Pan Seared Semi Boneless Chicken Breast with choice of sauce
\$38.00 Per Person

Herb Marinated Chicken Breast

Seasoned Flour or Italian Breadcrumb Dusted and Pan Seared
\$34.00 Per Person

Sauces

(Choose one)

Mushroom Marsala Wine Demi-Glace
Lemon Caper Beurre Blanc
Tomato Lemon Caper Relish
Pesto Cream Sauce
Leek Cream Sauce
Sage Cream with Crispy Prosciutto
Creamy Truffle Scented Mushroom Ragout
Pomodoro Sauce
Roasted Garlic Cream Sauce



BEEF AND PORK OPTIONS (MARKET PRICE)

Includes House Salad, One Vegetable and One Starch

Filet Mignon

5oz Center Cut of Aged Beef Tenderloin with Burgundy Demi Sauce

Pork Tenderloin

Herb Marinated Pork Tenderloin Cutlets Dusted in Seasoned Flour or Italian Breadcrumbs and Pan Seared with Roasted Garlic Cream Sauce

Roasted Prime Rib of Beef

Fresh Herb Crusted Prime Rib with Au Jus and Horseradish Sauce

Beef Short Ribs

With Bordelaise Sauce

SEAFOOD OPTIONS (MARKET PRICE)

Includes House Salad, One Vegetable and One Starch

Atlantic Salmon

Grilled or Pan- Seared with Lemon Beurre Blanc Sauce

Sea Bass

Miso Crusted with a Mirin Soy Glaze

Stuffed Shrimp

Crab Stuffed Shrimp topped with a Lemon Beurre Blanc Sauce

Jumbo Lump Crab Cake

Served with Whole Grain Mustard Sauce



STARCHES

Harvest Rice
Rice Pilaf
Roasted Garlic Mashed Potatoes
Roasted Fingerling Potatoes
Baked Potato
Au Gratin Potato
Herb Roasted Red Bliss

VEGETABLES

Blistered Asparagus
Roasted Baby Carrots
Haricot Verts
Broccolini
Roasted Zucchini, Yellow Squash, and Red Bell Pepper

PLATED DESSERT OPTIONS

\$7.95 Per Person

Key Lime Pie
Chocolate Mousse
Limoncello Cake
Chocolate Cake
Cheesecake with Strawberry or Blueberry Sauce



DINNER BUFFETS

All buffets are served with:

Choice of Soup, Salad and Fresh Baked Rolls & Butter

*Iced Tea & Coffee – **Additional \$2.00 per person***

(Minimum of 40 guests)

1 Entrée- \$31.95 Per Person

(Dinner Buffet comes with a choice of One Vegetable, One Rice, or One Potato)

2 Entrées- \$35.95 Per Person

(Dinner Buffet comes with a choice of One Vegetables, One Rice or One Potato)

Buffet Soups & Salads Options - (Choose 1 of the following)

Chef's Soup Creation

Cream of Mushroom

Chicken Lentil

Beef Barley

She Crab Bisque

OR

Mixed Greens Salad Bar with Condiments & Dressings

Tomato, Basil & Mozzarella Salad

Greek Salad with Cucumber, Tomato, Olives, Red Onions & Feta Cheese

Vegetable Pasta Salad

Antipasto Salad

Potato Salad

Fresh Fruit Salad

Broccoli, Cheddar & Bacon Salad

Tomato, Cucumber & Onion Salad

Chopped BLT salad



DINNER BUFFET ENTRÉE CHOICES

Grilled Chicken Breast with Applewood Bacon, Sweet Onions, and Fontina Cheese
Blackened Mahi with Mango Relish
Smoked BBQ Rubbed Beef Brisket with BBQ Sauce
Classic Corned Beef
Garlic & Rosemary Roasted Sliced Pork Loin with Herb Truffle Butter
Cajun Roasted sliced Pork Loin with Creole Mustard Sauce
Blackened Catfish with Black Bean and Corn Relish
Italian Bread Crumb dusted Chicken Cutlets with Marsala Demi Sauce
Flour dusted Chicken Cutlets with Lemon Caper Sauce
Flour dusted Chicken Cutlets with a Dijon Cream Sauce
Southern Fried Chicken
Herb Roasted Baked Bone-In BBQ Chicken
Italian Bread Crumb dusted Chicken Cutlets topped with Pomodoro Sauce, Mozzarella and
Parmesan Cheese
Grilled Italian Sausage, Peppers & Onions
Fried Flounder with Old Bay Remoulade
Salmon with Pineapple Salsa
Baked Salmon with Cajun Cream Sauce
Roasted Pork Loin with Apple Chutney
House smoked Pulled BBQ Pork
Cavatappi Pasta with Grilled Chicken, Peas, Bacon, Roasted Garlic Cream Sauce
& Parmesan Cheese
Beef Stroganoff
Meat Loaf with Pan Gravy
Beef Stew
Sliced Top Round with Roasted Shallots and Cabernet Sauce
Shepherd's Pie
Meat Lasagna
Manicotti Bolognese
Sliced Turkey Breast with Turkey Gravy



CARVING STATIONS (ADDITIONAL CHARGE)

Tenderloin of Beef

Market Price
Creamy Horseradish, Dijon Mustard
(serves 20/2 oz. portions)

Honey Glazed Applewood Smoked Ham

Market price
Maple Mustard, Orange Marmalade
(serves 75/2 oz. portions)

Roasted Turkey Breast

Market price
Cranberry Sauce, Dijon Mustard &, Tarragon Mayo
(serves 30/2 oz. portions)

Roasted Pork Loin

Market price
Jerk Marinated with Peach Chutney, Whole Grain Mustard
(serves 60/2 oz. portions)

Prime Rib

Market price
Creamy Horseradish, Au Jus, Dijon Mustard
(serves 70/3 oz. portions)

BUFFET STARCH CHOICES

Baked Idaho Potato
Mashed Potatoes
Sweet Potato Casserole
Au Gratin Potatoes
Buttered Red Bliss Potatoes
Loaded Mashed Potatoes
Rosemary Roasted Potatoes
Rice Pilaf
Wild Rice Blend
Red Beans & Rice



BUFFET VEGETABLE CHOICES

Steamed Broccoli
Green Bean Amandine
Broccoli & Cauliflower Au Gratin
Corn with Peppers & Onions
Honey Glazed Carrots
Haricot Vert & Mushrooms
Fresh Seasonal Vegetables
Loaded Cauliflower Casserole
Zucchini, Yellow Squash, Pearl Onions & Red Peppers
Southern Green Beans with Bacon & Onions
Corn on the Cob

BUFFET DESSERTS

\$6.95 PER PERSON

Apple, Blueberry, or Peach Cobbler
Bread Pudding
Vanilla or Chocolate Sheet Cake
Assorted Cookie and Brownie Platter
Petit Fours



BAR SELECTIONS

Tier Bars

All Tier Bars are for Two Hour Open Bar Service.
Additional hours may be purchased for an additional 50% per person charge.
(Minimum 40 people required)

Tier One \$30.00/Person

Draft Domestic Beer & House Wines
House Vodka, Rum, Gin, Tequila, Scotch, Bourbon and Whiskey

Tier Two Premium \$40.00/Person

All Draft Beer Selections & House Wines
Titos Vodka, Bacardi Rum, Tanqueray Gin, Jose Cuervo Tequila, Dewars Scotch, Town Batch
Bourbon, Crown Royal Whiskey

Banquet Cash Bar Selections

Choose (4) Draft or Can Beers, (2) White Wines, (2) Red Wines
(5) House Spirits and (2) Premium Spirits

House Liquor \$8.50 per Drink

Vodka, Rum, Tequila, Gin, Scotch, Bourbon and Whiskey

Premium Liquor \$9.50 per Drink

Titos Vodka, Bacardi Rum, Tanqueray Gin, Jose Cuervo Tequila, Dewars Scotch, Town Batch
Bourbon, Crown Royal Whiskey

House Wine \$8.00 -6 oz glass

White: Chardonnay, Pinot Grigio, Sauvignon Blanc, Moscato, White Zinfandel, Reisling, Rosé
Red: Cabernet Sauvignon, Merlot, Pinot Noir, Malbec

Draft Beer

Domestic \$6.00/Import \$8.00

Can Beer

Domestic \$7.00/Import \$9.00

Champagne Toast

\$3.00 per person



PARTY PLANNING—GENERAL INFORMATION

Party arrangements and contracts may be finalized as early as 90 days prior to the event. The guaranteed number of guests is required 10 days prior to the event. It is the responsibility of the host to notify the club of the final number attending. The final count determines the actual number of meals prepared. Billing will be based on this guarantee, or the actual number of guests served, whichever is greater.

The contract confirms food and beverage requirements, and any additional fees associated with each function. The party contract form must be signed. **All prices included in this brochure are subject to change at any time without notice. All menu prices will be based upon current market pricing in effect at the time the contract is executed.**

Dietary substitutions will be made available with prior notice of at least 5 days.

To enable us to provide excellent service, all parties must select a set menu.

There will be no buffet served to a group of fewer than 40 people.

The introduction of outside food or beverage at a party is not permitted, with the exception of a wedding cake. No leftovers may be removed from the clubhouse, except for the wedding cake.

SERVICES

The banquet department will be happy to assist you in providing or securing any special requests for your function, providing adequate notice is given. For weddings, it is a club requirement that at minimum, a day of wedding coordinator is required.

The following items and services are available with an additional charge:

| | |
|---------------------|---------------|
| Specialty linens | \$20.00/table |
| Chef/Carver* | \$75.00 each |
| Wedding cake cut ** | \$1.50/person |
| Bartender *** | \$75.00 each |

*Chef/Carver needed for all carving stations.

** Wedding cakes may be brought into the club, and any leftovers may be taken out of the club.

*** Bartender fee will be waived if more than \$400.00 in revenue is generated per bar.



ROOM ACCOMMODATIONS

| ROOM | SEATED |
|--------------|---------------|
| Clubhouse | 150* |
| Card Room | 30-50 |
| Meeting Room | 50-80 |

*Seating varies according to table arrangements.

BANQUET SET-UP FEE – FACILITY RENTAL FEE

All rooms are assigned according to the anticipated number of guests.
The Club, therefore, reserves the right to reassign any function room at its discretion.

Restaurant/Clubhouse - \$2,500 (four-hour rental)

A \$250.00 charge per hour will be added for each additional hour.
(Does not include Card Room or Meeting Room)

Card Room - \$500.00 (four-hour rental)

A \$75.00 charge per hour will be added for each additional hour.

Meeting Room – \$500.00 (four-hour rental)

A \$75.00 charge per hour will be added for each additional hour.

Rental dates based upon availability, please call to reserve your date



AV PRICING

- Projector \$75 each
- Corded Microphone \$25 each (three available)
- Wireless Microphone \$50 (one available)
- Podium \$25
- Laptop \$75
- Set-up fee \$250
- Laptop Audio through sound system \$50
- Dual Video \$125

DEPOSITS, PAYMENTS & CANCELLATIONS

A non-refundable deposit is required to secure function dates booked more than 30 days in advance. Deposits are forfeited upon cancellation of an event.

ALL FUNCTIONS REQUIRE:

\$2,000.00 non-refundable deposit to secure the Restaurant/Clubhouse

\$100.00 non-refundable deposit to secure the Card Room

\$100.00 non-refundable deposit to secure the Meeting Room

Check payments accepted

Credit cards are accepted with a 3% convenience charge.

PRICING, SERVICE CHARGE & TAX

An accurate cost calculation has been made of all menus and services. However, due to the fluctuating market, all prices listed are subject to change up to 90 days prior to the function.

All prices listed are the base price. A 22% service charge is added to all food and beverage charges. Food and beverage service charges also are subject to a 6.5% sales tax.



DECORATIONS & MUSIC

Decorations:

The supplier of your choice may provide table arrangements or centerpieces. Due to safety regulations, the club does not allow bird seed, rice or confetti at receptions. Bubbles may be used outdoors.

The club does not allow any nails, tacks, or tape on the walls. No fixed decorations in any room may be moved.

Flameless candles must be used. No real candles with flames.

All decorations should be delivered to the club on the day of the function and removed upon the conclusion. The club will not be held responsible for any decorations left after a function.

The Hideaway Country Club is happy to refer you to various professionals who can provide additional services to enhance your event.

Music:

The club welcomes outside entertainment for your event.

DAMAGE

The Hideaway Country Club will not assume responsibility for damage or loss of any articles left in the Club prior to, during or following an event.

Any Club property damaged or removed from the building or surrounding area becomes the responsibility of the host.