



Greetings,

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

This brochure has been carefully prepared with our members 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 in this brochure compare quite favorably with those of other exclusive facilities in the Fort Myers area. It is our firm 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 brochure 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
Banquet Manager

Darín Lunning
Executive Chef



Cold Hors D'oeuvres

(Sold by the piece)

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

Classic Chilled Shrimp Cocktail with Lemon	\$2.75
Bruschetta with Tomato, Basil & Goat Cheese	\$2.50
Deviled Crab Salad on Toasted Crostini	\$2.75
Southern Deviled Eggs with Smoked Bacon	\$2.50
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
Smoked salmon flatbread with dill cream cheese	\$2.75
Asparagus wrapped in prosciutto	\$2.25
Chilled Cocktail Crab Claws	Market Price

Hot Hors D'oeuvres

(Sold by the piece.)

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

Mini Crab Cakes with Old Bay Remoulade	Market Price
Coconut Shrimp with Thai Chile Sauce	\$2.75
Thai Chicken Skewers with a Thai Peanut Dipping Sauce	\$2.25
New Zealand Lamb Chops with Mint jelly	\$4.50
Crab stuffed Mushrooms	\$3.00
Spinach and Feta cheese in Phyllo Dough	\$2.50
Baked Oyster Rockefeller	Market Price
Mini Brie in Puff Pastry with Raspberry Sauce	\$3.00
Pork Pot Stickers with Thai Chile Sauce	\$2.50
Scallops wrapped in Bacon	\$3.00
Italian Sausage stuffed Mushrooms with Provolone	\$2.50
Vegetable Spring Rolls with Spicy Soy Chile Dipping Sauce	\$2.50
Buttermilk Chicken Tenders with Buffalo Ranch	\$2.50
Vegetable quesadillas	\$3.00



Displays & Party Dips

(Serves 25)

- Sliced Seasonal Fresh Fruit Platter \$60.00
- Domestic Cheese Tray with Grapes and Crackers \$85.00
- Vegetable Crudités with Ranch Dip \$60.00
- 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

Chef's Featured Hors D'oeuvre Platters

Tapa's Platter

Serves 25

Marinated artichoke hearts, marinated olives, Feta cheese, hummus,
toasted pita bread, pepperoncini, prosciutto ham &
Mozzarella Cheese
\$150.00

Anti-pasta Platter

Serves 25

Italian meats, cheeses, marinated olives, and artichokes, roasted red peppers, with sliced
French bread
\$175.00

Seafood Raw Bar

Shrimp Cocktail, Oysters on the ½ Shell, Cocktail Crab Claws with
Cocktail Sauce
Market Price



Dinner Entrees

*Plated Dinners include an Assortment of Warm Bread and Butter,
Coffee & Tea*

Free Range Chicken Breast

Sauteed Airline Chicken Breast with Risotto, Roasted Asparagus, Red Pepper Coulis and Leek
Cream
\$26.95

Chicken Marsala

Sautéed Airline Breast of Chicken with a Wild Mushrooms,
Crispy Prosciutto Ham, Marsala Wine Sauce, Duchesse Potato &
Herbed Roasted Vegetables
\$26.95

Filet Mignon

A Center Cut of Aged Beef Tenderloin with Roasted Garlic
Mashed Potatoes, Haricot Vert, Roasted Baby Carrots & burgundy demi-glace
5-Ounce \$30.95 8-Ounce \$ \$37.95

Veal Oscar

Sautéed Veal Scaloppini with Asparagus, Lump Crab, Mashed Yukon Gold Potatoes & Brussel
Sprouts
\$38.95

Roasted Prime Rib of Beef

Fresh herb crusted Prime Rib with Twice Baked Potato, Green Beans Amandine, Au Jus &
Horseradish Sauce
\$38.95

Atlantic Salmon

Grilled with Lemon-Dill Butter, Roasted Red Pepper Coulis,
Rice Pilaf & Seasonal Vegetables
\$28.95



Dinner Entrees Page 2

*Plated Dinners include an Assortment of Warm Bread and Butter,
Coffee & Tea*

Sea Bass

Fingerling Potatoes, Spinach, Crab & Lemon Chive Butter
Market Price

Roasted Pork Loin

Sweet Potato Hash, Haricot Vert, Roasted Tomato & Blueberry sauce
\$25.95

Certified Angus Beef "Flat Iron" Steak

Potato-Bacon Hash, Green Beans, Wild Mushrooms, Caramelized Shallot Demi & Buttermilk
Fried Onion Rings
\$32.95

Jumbo Lump Crab Cake

Rice Pilaf, Roasted Asparagus, Whole Grain Mustard Sauce & Chive Oil
\$31.95

Pork Tenderloin

Sweet Potato Puree', Haricot Vert, Roasted Baby Carrots & Granny Smith Apple chutney
\$25.95

Rack of Lamb

Grilled Lamb Chops with Ratatouille, Roasted Garlic Mashed Potatoes & Rosemary Jus
Market Price

Crab Tapenade Flounder

Rice Pilaf, Tomatoes, Basil, Wild Mushrooms, Scallions & Lemon Butter
\$28.95



Chef's Entrée Combinations

*Plated dinners include an Assortment of Warm Bread and Butter
Coffee & Tea*

Chicken and Shrimp Dijon

A boneless breast of chicken topped with shrimp, garlic butter, Parmesan cheese and panko breadcrumbs. Baked golden brown and served with a lemon-herb beurre blanc sauce, multi-grain rice pilaf and seasonal vegetables

\$34.95

Filet Mignon and Chicken

Petite filet mignon and herb crusted breast of chicken.
Served with mashed potatoes, seasonal vegetables,
wild mushroom demi-glace and béarnaise

\$40.95

6oz Filet and Shrimp

Hand cut filet and three breaded shrimp. Served with a new red "twice baked" potato, garlic sautéed mushrooms and steamed broccoli with garlic herb butter

\$46.00

Four-ounce lobster tail with lemon and garlic herb butter
Add \$18.00



Accompaniment Options

Vegetables

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

Starches

Baked Idaho Potato
Mashed Potatoes
Sweet Potato Casserole
Au Gratin Potatoes
Twice Baked Potatoes
Duchesse Potatoes
Buttered Red Bliss Potatoes
Loaded Mashed Potatoes
Rosemary Roasted Potatoes
Rice Pilaf
Mushroom Brown Rice Pilaf
Wild Rice Blend
Dirty Rice
Red Beans & Rice
Cornbread Dressing



Dinner Buffet Options

All entrees are served with:
House Salad or Caesar Salad, Fresh Baked Rolls & Butter
Iced Tea, Water & Coffee
(Minimum of 40 guests)

Entrée Choice of:

- Chicken Marsala
- Chicken Picatta
- Chicken Dijonaise
- Southern Fried Chicken
- Baked Bone-In BBQ Chicken
- Chicken Parmesan
- Grilled Italian Sausage, Peppers & Onions
- Fried Flounder with Old Bay Remoulade
- Salmon with Pineapple Salsa
- Seafood Creole
- Roasted Pork Loin with Wild Mushrooms, Bacon, Tomatoes & Tarragon
- Pulled BBQ Pork
- Cavatappi Pasta with Grilled Chicken, Peas, Bacon, Roasted Garlic Cream & Parmesan
- Beef Stroganoff
- Meat Loaf with Merlot Gravy
- Beef Stew
- Sliced Top Round with Roasted Shallots and Cabernet Sauce
- Beef Bourguignonne over Egg Noodles
- Meat Lasagna
- Manicotti Bolognese
- Sliced Turkey Breast with Turkey Gravy

1 Entrée- \$29.95

2 Entrees- \$32.95

(Dinner Buffet comes with a choice of 1 Vegetable, Rice, or Potato)



Buffet Dinners - Classic Build Your Own Buffet

(Minimum of 40 guests)

Includes Choice of Vegetable, Rice or Potato, Warm Rolls & Butter, Coffee & Tea

Soups & Salads - (Choose 3 of the following)

Chef's Soup Creation

Cream of Mushroom

Gazpacho

Crab Bisque

Mixed Greens Salad Bar with Condiments & Dressings

Spinach Salad Bar with Warm Bacon Dressing

Tomato, Basil & Mozzarella Salad

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

Vegetable Pasta Salad

Antipasto Salad

Dijon Potato Salad

Fresh Fruit Salad

Broccoli, Cheddar & Bacon Salad

Tomato, Cucumber & Onion Salad

Waldorf Salad

Marinated Mushroom Salad

Entrée Selection (Choose 2 of the following) - (Choose 2 Vegetables or 1 Rice and 1 Potato)

Grilled Chicken Breast with Boursin Cheese

Grilled Chicken Breast with Applewood Bacon, Sweet Onions, and Fontina Cheese

Deviled Crab stuffed Chicken with Low Country Creole

Pan Roasted Atlantic Swordfish with Herb Butter Sauce

Seared Salmon with Saffron Dill Cream

Grilled Mahi with Tomato-Scallion Butter

Slow Roasted BBQ Rubbed Beef Brisket with Ky Bourbon BBQ Sauce

Classic Corned Beef

Marinated Teriyaki Flank Steak

Garlic & Rosemary Roasted Sliced Pork Loin with Herb Truffle Butter

Cajun Roasted Center Cut Pork Loin with Creole Mustard Sauce

Grilled Chicken with Wild Mushroom Sauce

Desserts

Chef's Choice of Assorted Cakes, Pies & Pastries

\$40.95



Carving Stations

Tenderloin of Beef
Creamy Horseradish, Dijon Mustard & Petite Rolls
\$200.00 (serves 20 2 oz. portions)

Honey Glazed Applewood Smoked Ham
Maple Mustard, Orange Marmalade & Petite Rolls
\$ 215.00 (serves 75 2 oz. portions)

Roasted Turkey Breast
Cranberry sauce, Dijon Mustard &, Tarragon Mayo & Petite Rolls
\$200.00 (serves 75 2 oz. portions)

Roasted Pork Loin
Jerk Marinated with peach Chutney, Whole Grain Mustard & Petite Rolls
\$195.00 (serves 60 2 oz. portions)

Top Round of Beef
Creamy Horseradish, au jus, Dijon Mustard & Petite Rolls
\$225.00 (serves 75 3 oz. portions)

Action Stations

Pasta Station

Choice of 2 Pastas: Penne, Farfalle, Cheese Tortellini, Cavatappi
Choice of 2 Sauces: Alfredo, Marinara, Pesto Cream, Carbonara
Toppings: Mushrooms, Onions, Tomatoes, Peppers, Italian Sausage, Grilled Chicken, Spinach
Parmesan, Pepper Flakes, Garlic
Italian Garlic Breadsticks
\$15.95

Shrimp & Grits

Sauteed Shrimp with Andouille Sausage, Tomatoes, Scallions, Cajun Spices & White Cheddar
Grits
\$15.95



Tier Bars

All Tier Bars are for Two Hour Bar Service.
Additional hours may be purchased for an additional 25% per person charge.
(Minimum 40 people required)

Tier One \$30.00/Person

Draft Domestic Beer & House Wines
Grainger's Vodka, Bacardi Rum, Cimarron Tequila, J&B Scotch, Jim Beam Bourbon, Seagram's 7
Whiskey

Tier Two \$40.00/Person

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

Banquet Cash Bar Selections

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

House Liquor \$8.25 per Drink

Grainger's Vodka, Bacardi Rum, Cimarron Tequila, J&B Scotch, Jim Beam Bourbon, Seagram's 7
Whiskey

Premium Liquor \$9.25 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
Red: Cabernet Sauvignon, Merlot

Draft Beer

Domestic \$4.00 Import \$5.00

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 of more than 12 people 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, with the exception of 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 are available without additional cost:

- A) Lectern and microphone
- B) Dance floor
- C) Tables and chairs
- D) House linens (Ivory tablecloths and rust napkins)
- E) Extension cords
- F) Votive candles

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

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

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



Room Accommodations

ROOM	SEATED	SEATED WITH DANCE FLOOR
Clubhouse	238*	144*
Card Room	30-50	N/A
Meeting Room	50-80	N/A

*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 - \$2,500
(four-hour rental)

A \$250.00 charge per hour will be added for each additional hour.

Card Room - \$400.00
(four-hour rental)

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

Meeting Room – \$400.00
(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

Deposits – 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:

\$1,500.00 non-refundable deposit to secure the Restaurant

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

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

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.

Billing & Payments

Sponsored functions require prepayment of 50% of the anticipated final balance, which is due no later than 14 days prior to the function date.

The balance will be paid on the day of the event and is due upon receipt.

3% discount on Check payments.

Credit cards are accepted.



Decorations & Music

Decorations:

The supplier of your choice may provide table arrangements or centerpieces. Due to safety regulations, the club does not allow birdseed or rice 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 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 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.