

HIDDEN VALLEY COUNTRY CLUB

Event Menus
Spring 2018



Hidden Valley Country Club offers a diverse and unique banquet experience ideally suited for the needs of your group. Whether you are hosting a tournament, wedding, corporate function, or just dinner with the family, we can tailor a menu to your specific needs and create an experience your guests will never forget.



Tucked right up against the Wasatch front, we are passionate about creating an experience as beautiful as our surroundings. We have three formal banquet rooms, as well as a board room for meetings and conferences. Our Ballroom seats up to 250 people, has the capacity for a dance floor, and opens up to a side patio. It can be split into two smaller rooms, which each comfortably accommodate 100. With its fireplace and welcoming hearth, the East Room can accommodate up to 40 people, and is perfect for your smaller function or seminar during the day time. In the summer we open up a section of the lawn at the Cabana for Birthdays and family functions.



plated dinner

Plated dinners are perfect for a more formal affair. Guests are served table side a coursed meal of your choosing, listed pricing includes both a salad and dessert, feel free to add an additional appetizer served either tray passed, or table side from the Starters page.

You can select one entrée for your entire group to enjoy, or up to three for them to choose from prior to your arrival

salad

select one starter salad to come out as your group is seated

Traditional Green Salad
tomato, cucumber, red onion

Caesar Salad
house made crouton, shaved parmesan

Savory Spinach Salad
bacon, mushroom, egg, swiss

Spinach and Berry Salad
fresh berries

Specialty House Salad
mixed greens, apples, dried cranberry, blue cheese

dressing choices

honey balsamic ranch
dijon raspberry vinaigrette
blue cheese italian

entree

choose up to three entrees for your party to choose from

seafood

Herb Crusted Salmon
florentine cream sauce
\$34

Sweet Teriyaki Salmon
basmati rice, sautéed seasonal vegetables
\$34

Baked California Halibut
sundried pesto polonaise
\$42

vegetarian

Vegetable Lasagna
mozzarella, marinara
\$32

Stuffed Portabella Mushroom
seasonal vegetables
\$32

Butternut Squash Ravioli
brown butter sage sauce, mushroom
\$32

chicken

Chicken Breast en Croute
havarti cheese, sundried tomatoes
puff pastry
\$34

Prosciutto & Sage Roasted Chicken
prosciutto wrapped chicken breast
sage jus
\$36

Chicken Marsala
breast of chicken wild mushroom
marsala sauce
\$35

duos

Tenderloin & Salmon
sliced roast tenderloin and grilled salmon
\$42

Tenderloin & Crab Cake
asparagus, béarnaise
\$45

steak

Sliced Porcini Crusted Beef Tenderloin
wild mushroom demi
\$48

Sliced Roast Peppercorn NY Striploin
bordelaise garlic sautéed mushroom
\$42

Garlic Studded Roast Pork Loin
Apple Brown butter Au Jus
\$40

dessert

choose one dessert for you party to enjoy

Old Fashioned Carrot Cake
New York Cheese Cake
White or Dark Chocolate Mousse
with raspberry sauce
Tiramisu
Vanilla Ice Cream
with berries

custom buffet

Our custom buffet allows the opportunity to select from a variety of different sides, salads, mains and desserts to create an evening specifically tailored to your party's needs. Choose from the various categories to assemble your perfect meal.

\$43

The basic custom buffet is for groups of 36 or more, with the option to add and upgrade various aspects of the meal

All custom buffets include an appetizer table featuring the following items:
seasonal fruit display // fresh rolls and butter // assorted cheese display with jalapeno jam and crackers
add a vegetable crudité (additional \$2)

green salad

select two green salads and two dressings from the options below

The Traditional Green
tomato, cucumber, red onion

The Raspberry Spinach
fresh berries, red onion, carrot

The Caesar
house-made crouton parmesan

The Ranch Hand
iceberg lettuce, bacon
three cheese blend

The Savory Spinach
bacon, mushrooms, egg, swiss

The Signature
(additional \$3)
mixed greens, dried cranberry, apples
blue cheese, candied walnut

dressing choices

honey balsamic	ranch
dijon	raspberry vinaigrette
blue cheese	italian

composed salad

select two composed salads from the options listed below

Roast Curry Chicken
grapes, tomato, yellow curry

Red Potato
bacon dressing

Vegetable and Bowtie Pasta
seasonal vegetables
garlic herb vinaigrette

Asiago Roasted Vegetable
eggplant, zucchini, tomato

Italian Pasta Salad
artichoke heart, olives
pepperoni

Marinated Garden Vegetable
cauliflower, broccoli
eggplant, zucchini

Lemon Pepper Bay Shrimp
(additional \$3)
lime marinated

starch

choose two starches from the options below

Oven Roasted Red Potatoes

Rice Pilaf

Scalloped Potatoes

Herb Buttered Penne Pasta

Lemon Herb White Rice

Garlic or Mashed potatoes with gravy

entrees

choose one chicken and one seafood item from the options below. Or one protein and one vegetarian

chicken

Grilled Chicken Marsala

Chicken Carbonara prosciutto, english peas and gorgonzola cheese sauce

Honey and Thyme Roasted Chicken sesame ginger teriyaki and mandarin oranges

Tomato Basil Concasse Grilled Chicken salmon, seasonal fish cocktail crab claws

seafood

Santa Fe Salmon corn relish and cilantro lime cream

Baked Sole lemon caper artichoke butter

Oriental Salmon sesame ginger teriyaki and mandarin oranges

Seafood Medley (additional \$6) salmon, seasonal fish cocktail crab claws

vegetarian

Chana Masala chickpeas, toasted basmati, spicy tomato, wilted greens

Butternut Squash Ravioli brown butter sage sauce

dessert

choose two desserts, or just leave it up to chef to put out an assortment

Old Fashioned Carrot Cake cream cheese frosting

New York Cheese Cake fresh berries and raspberry coulis

White or Dark Chocolate Mousse raspberry sauce

Vanilla Ice Cream fresh berries

Tiramisu

Check out the appetizer and expanded additions pages for pre-buffet options, and additional customizations for your event

additions

Further customize your event with an action station and other special touches to make it stand out from the crowd

prepared desserts

Flambé \$8
seasonally selected

Chocolate Fountain \$250
75person min

Assorted Goodies \$5

Simply Strawberry \$7

carved meats and prepared desserts are priced per person in attendance, and are subject to a 125\$ attendant fee

carved meats

New York \$12

Beef Tenderloin \$16

Pork Loin \$8

Roast Prime Rib \$11

Roast Turkey Breast \$6

Ice Bowl Display \$100
Embellished \$150

themed buffets

Hidden Valley offers several buffets which we have pre-selected for you to ease the planning process. Each offers a different volume and style of cuisine. Add to these with appetizers and desserts from the itemized and additions menus

All themed buffets are served with fresh rolls and butter

lite \$28

Seasonal Fruit Display

Vegetable Crudité

carrots, grape tomato, celery and other seasonal vegetables, ranch dip

Caesar

house made crouton, shaved parmesan

Ranch Hand Salad

three cheese blend, bacon ranch dressing

Meatballs

marinara and asiago cheese

Mini Cordon Bleu Bites

dijon

Chefs Choice Finger Desserts

mingle \$24

Seasonal Fruit Display

Vegetable Crudité

carrots, grape tomato, celery and other seasonal vegetables, ranch dip

Domestic Cheese Board

selection of assorted cheeses, jam and crackers

Carved Ham Sliders

dollar rolls, condiments

Mini Chicken Wellingtons

red pepper jam

Pot Stickers and Egg Rolls

teriyaki sauce, spicy mustard

Chefs Choice Finger Desserts

everyday \$26

Seasonal Fruit Display

Vegetable Crudité

carrots, grape tomato, celery and other seasonal vegetables, ranch dip

Traditional Green Salad

tomato, cucumber, red onion house dressing

Hot Artichoke Cheese Dip

pita chips

Beef Satay

teriyaki glaze

Build-Your-Own

Carved Turkey Sliders

dollar rolls, condiments

Chefs Choice Finger Desserts

Themed buffets are intended for groups of 36 or more, with the option to add and upgrade various aspects of the meal

elevated \$37

Grilled Vegetable Antipasto

herb dip, red pepper coulis garlic aioli

Savory Spinach Salad

bacon, mushroom, hardboiled egg, swiss, choice of dressing

Signature Salad

mixed baby greens, dried cranberry, apple, blue cheese, candied walnut, honey balsamic

Baked Salmon

Spinach lemon cream sauce

Roasted Peppercorn New York Striploin

wild mushroom bordelaise

choice of:

rice pilaf or mashed potatoes

Choice of Dessert

dessert choices

Old Fashioned Carrot Cake

New York Cheese Cake

White or Dark Chocolate Mousse
with raspberry sauce

Tiramisu

Vanilla Ice Cream
with berries

Check out the Starters and Additions pages for more options to customize your dining experience.

plated lunch

Plated luncheons are suited for birthdays, baby showers and celebrations of every kind. They are also an excellent golf après option for any group. Select up to three entrées from the list below for your guests to choose from, as well as one dessert for the entire group.

All themed buffets served with fresh rolls and butter

mains

salads

Chicken Caesar
grilled chicken, romaine, asiago, house
made croutons
\$17

Cobb
bacon, roasted chicken, blue cheese,
avocado, mixed greens
\$16

Chef's
ham, turkey, swiss, cheddar, mixed
greens
\$17

Lemon Pepper Grilled Salmon
mixed greens, dijon vinaigrette
\$18

sandwiches

Roasted Chicken Salad Croissant
side salad
\$16

Bay Shrimp Salad Sandwich
havarti cheese, side salad
\$18

dressing choices

honey balsamic
dijon
blue cheese
ranch
raspberry vinaigrette
italian

entrees

Penne Pasta Primavera
alfredo cream sauce
\$22

Chicken Crepes
roasted almond, cheese, rice pilaf
seasonal vegetables
\$24

Chicken En Croute
havarti, sun dried tomato
puff pastry wrap
\$24

Grilled Salmon
rice pilaf, seasonal vegetables, lemon
artichoke sauce
\$24

Grilled New York Steak
10oz bordelaise, garlic sautéed
mushrooms, rice pilaf
seasonal vegetables
\$26

Tenderloin
6oz, rice pilaf
seasonal vegetables
\$32

Traditional Green Salad
tomato, cucumber, red onion
\$7

Caesar Salad
house made crouton, shaved parmesan
\$7

Savory Spinach Salad
bacon, mushroom, egg, swiss
\$9

dessert choices

Old Fashioned Carrot Cake
New York Cheese Cake
White or Dark Chocolate Mousse
with raspberry sauce
Tiramisu
Vanilla Ice Cream
with berries

prepared desserts

Flambé \$8
seasonally selected

Chocolate Fountain \$250
75person min
Assorted Goodies \$5
Simply Strawberry \$7

Ice Bowl Display \$100
Embellished \$150

prepared desserts are
priced per person in
attendance, and are subject
to a 125\$ attendant fee

starter salads

If you would like your luncheon to be a more formal affair feel free to add a starter salad to precede your meal. Appetizers are also available to be served family style or individually on the appetizer page

Spinach and Berry Salad
fresh berries
\$7

Specialty House Salad
mixed greens, apples
dried cranberry, blue cheese
\$7

lunch buffets

Ideal for larger groups, golf events and seminars, our pre-designed lunch buffets feature several build-your-own options as well as finger foods to delight your guests.

Lunch buffets are intended for groups of 36 or more and served until 3:00

full

cover every base with the full buffet

salads

\$32

Traditional Green
tomato, cucumber, red onion

Spinach Salad
bacon, mushroom, egg, swiss

Asiago Roasted Vegetable
eggplant, zucchini, tomato

Bay Shrimp Ceviche
lime marinated

Seasonal Fruit Tray

Artesian Cheese Board

Fresh Baked Rolls

mains

Chicken Marsala
Baked Salmon
lemon caper butter sauce

Prime Rib
au jus creamy horseradish

Roasted Yukon Potatoes

Rice Pilaf

Sautéed Seasonal Vegetables

desserts

white chocolate mousse
raspberry coulis
carrot cake
cream cheese frosting
new york style cheese cake

bbq

\$29

Grilled BBQ Chicken
All American Burgers
Hot Dogs // Pulled Pork

cheddar // swiss // pepper jack // provolone
lettuce // tomatoes // red onion
dill pickles // sauerkraut

Fresh Fruit Tray

choose one

Mixed Green Caesar
tomato, cucumber house made crouton
onion, italian parmesan

choose two

assorted chips // baked beans
mac and cheese // corn on the cob

choose one

Coleslaw Italian Pasta
green and red bell pepper,
cabbage, carrot parmesan, salami

Macaroni Classic Potato
celery, red onion mustard, mayo

soup and salad

\$21

Fresh Fruit Tray

Bread Sticks & Fresh Rolls

Roasted Tomato Bisque

Chicken Noodle Soup

Italian Pasta
bell pepper, parmesan, salami

Asiago Roasted Vegetable

Build-Your-Own Salad
iceberg lettuce // mixed greens // spinach
tomatoes // red onions // cucumbers
radishes // green peas // black beans
shredded cheese // shredded carrots
croutons // diced chicken // diced ham

southwestern

Fresh Fruit Tray **\$27**

Southwest Salad
mixed greens, cheddar
tomato, black olives
black beans, ranch

Chicken Fajitas

Pork Carnitas

Cheese Enchiladas

Build-Your-Own Soft Tacos

warm tortillas // spanish rice
refried black beans
guacamole // sour cream
jalapenos // salsa fresca

pasta

Fresh Fruit Tray **\$25**

Caesar Salad
house made crouton
parmesan

Mixed Green Salad
tomato, cucumber, onion
italian dressing

Cheese Manicotti

Build-Your-Own Pasta
penne // spaghetti // fettucine
marinara // bolognese
alfredo // meatballs
grilled chicken

Bread Sticks // Rolls

deli

\$24
Meatballs in Marinara

Build-Your-Own Sandwiches
white // wheat // sourdough // marble rye
roast beef // ham // turkey
pastrami // salami
cheddar // swiss // pepper jack provolone
lettuce // tomatoes // red onion
dill pickles

Fresh Fruit Tray

Mixed Green tomato, cucumber onion, italian	Caesar house made crouton parmesan
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choose two
assorted chips // baked beans
mac and cheese // corn on the cob

choose one

Coleslaw green and red cabbage, carrot	Italian Pasta bell pepper, parmesan, salami
Macaroni celery, red onion	Classic Potato celery, red onion mustard, mayo

itized customizable options are listed on
the starters and additions pages

breakfast

Hidden Valley offers several breakfast options from light continental to sit-down buffets. Add the grab-and-go option to any of the other three available menus for an additional \$7. Menus are priced per person in attendance

all breakfast buffets include a coffee station and fresh juice

light \$7

assorted muffins & danishes

traditional

bagels, danishes
mini muffins and donuts
yogurt and granola

\$13

grab-and-go

choice of assorted breakfast burritos or sandwiches with egg, cheese with bacon, ham or sausage

\$10

custom additions

corned beef hash	\$5
smoked salmon with accompaniments	\$7
buttermilk pancakes	\$3
waffles with syrup	\$3
biscuits and gravy	\$4
cheese blintz with berry compote	\$7

deluxe \$20

bagels, danishes
mini muffins and donuts
fresh fruit
yogurt and granola
scrambled eggs
breakfast potatoes
bacon and sausage links

custom additions are priced per person and can be added to any breakfast buffet

afternoon break

Small bites and platters intended to tide your guests over until the next meal, the afternoon break works well in a meeting or seminar setting.

sweets \$8

fresh baked brownies, cookies, dessert bars

healthy options \$8

fresh fruit, granola, protein bars

evening break \$10

crudité with ranch dip spicy fiesta mix
assorted cheese platter

additions

Whole fruit	\$2
Individual Yogurt	\$2
Chips and Salsa	\$3
Granola and Candy Bars	\$2

starters

Starters can be served in a small stationed buffets, or tray passed. They are priced per person in attendance, and are an excellent option while your guests are mingling.

buffet style

cold

vegetable crudité	\$2.25
seasonal fruit tray	\$3.25
artesian cheese board	\$3.25
jumbo shrimp	\$9.25
cocktail sauce	
smoked salmon	\$5.25
red onion, caper, cream cheese	
ham and watercress rolls	\$2.25
cucumber and smoked salmon canapes	\$4.75
prosciutto wrapped melon	\$4.25
antipasto board	\$2.25
assorted cured meats, artichoke	\$4.25
oysters on the ½ shell	\$4.25
honey bbq wings	\$3.25
ranch	
meatballs with marinara	\$2.75

tray passed

spana kopita	\$2.95
philo dough, spinach	
prosciutto wrapped melon	\$2.25
individual shrimp cocktail	\$2.5
mascarpone with seasonal fruit	\$2
smoked salmon	\$2.95
dill crem fraiche	
bruschetta	\$2.25
mozerella, tomato basil	
stuffed mushrooms	
crab	\$3.0
vegetable and cheese	\$2.25
sausage	\$2.5

hot

egg rolls	\$2.75
ginger teriyaki, spicy mustard	
pot stickers	\$2.75
ponzu	
bacon wrapped scallops	\$2.25
brown sugar glaze	
artichoke cheese dip	\$2.25
pita chips	
baked brie	\$4.25
candied pecans, grapes	
breaded zucchini and fried mushrooms	\$2.25
ranch dip	
tempura shrimp	\$8.25
yakiniku sauce	
spana kopita	\$3.25
sausage stuffed mushrooms	\$2.50
mini wellingtons	
beef	\$4.25
chicken	\$3.50

beverages

Hidden Valley offers several customizable beverage service packages to add to your event. Let us know what your needs are and we will tailor something just for your group.

first tier

El Jimador Tequila, Stolichnaya
Vodka, Bacardi Rum, New
Amsterdam Gin, Evan Williams
Bourbon

Beer (3.2%) \$5 Cocktails \$7
Premium Beer \$7 Wine \$9

second tier

Tito's Vodka, Pyrat Rum
Beehive Gin, Bullitt Bourbon,
Reposado 1800 Tequila
Pigs Nose Scotch

Import Beer \$7 Cocktails \$9
Craft Beer \$9 Wine \$11

premier

Grey Goose Vodka, Zaya Rum
Hendriks Gin, High West
Double Rye, Patron Tequila,
Glenlivet Scotch

Import Beer \$7 Cocktails \$12
Craft Beer \$9 Wine \$13

All bars are subject to a \$125 attendant fee. Specific liquors can be brought in by request and are priced accordingly

non-alcoholic

Beverage stations are priced per person, and can feature an array of different drink options

Coffee and Tea Station \$2.50
Soda Station \$2.50
Fresh Juice Carafes \$3.50

Ice Bowl Display \$100
Embellished \$150

hosting a bar

There are many ways to host the beverages for your group. You may choose to host the entire bar and cover all non-alcoholic and alcoholic beverages for your group, or we can provide other options. We are more than happy to work with you to include all the services that you need.

drink tickets

Drink tickets are available if you would like to buy the first few rounds for your guest before opening the bar up for cash sales. Pricing is dependent on beverages selected

Corkage \$10/ 750ml
Outside beverage fee \$8 per person in attendance

additional fees and services

food and beverage minimums

A food and beverage minimum is the amount in product your party needs to reach in order to not incur a room fee. They are pre-tax and service charge, and do not include attendant fees and equipment rentals. If the minimum is not met your party would be charged the difference in place of a room fee.

Full Ballroom	\$5,000
Half Ballroom	\$2,000
East Room	\$500
Board Room	\$100

equipment rentals

Screen	\$30
Projector	\$50
Television	\$50
Inflatable Big screen	\$200

attendant fees

Attendant fee \$125
Bartender, Grill Attendant, Beverage Cart Driver, Carver ect. One attendant fee will be rendered per service requested.

additional fees

Cake Cutting fee	\$2/person
Ceremony Set up fee	\$2/chair
Corkage	\$10/750ml
Outside Beverage Fee	\$8