



The Hidden  
House



A DIFFERENT  
KIND OF  
DINING



WHERE EVERY SEAT IS A DIFFERENT SETTING

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# THE HIDDEN HOUSE

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## **EVENT COORDINATOR:**

480-275-5525

Events@HiddenHouseAZ.com

## LOCATED IN THE HEART OF HISTORIC DOWNTOWN CHANDLER,

we welcome you to our intimate 1939 cottage. Enter through our iron gates as you're harkened back to a simpler and more enchanting time, reminiscent of when we effortlessly celebrated life over great food and drinks.

## OUR CHEF-CRAFED MENU

offers unique dishes that bring italian, spanish and asian flavors to contemporary american staples.

## OUR DIVERSE BEVERAGE PROGRAM

offers a wide variety of libations for you to pair with your dining option. Award winning mixologists have created an array of options including: an 80+ bottle wine list, craft canned beer options, over 40 historically-driven classic cocktails and custom cocktails on draft.

### FRONT PATIO

Our lush front patio is a Euro-inspired intimate space with a natural stone walkway and white linen tablecloths. This dining experience is enchanted with twinkle lights, unique landscape elements and a platform for live acoustic music. This space features exposure to the front bar and mixology staff

- Semi-private.
- Seats up to 50 people
- Up to 80 reception capacity
- Heaters and misters are available for outdoor climate control.
- Please note: Front Patio will still be the main entrance for restaurant guests.

\$3,500++ F&B min: Thurs - Sat || \$3,000++ F&B min Sun- Wed

### COTTAGE

This 1939 spanish colonial cottage has a cozy chic vibe with a colonial charm. Warm colors pair with custom-made chairs and tables to bring a modern feel to the room. Original wood ceilings create an intimate atmosphere while soft music is played throughout the cottage.

- Seats up to 34 (not including the bar seats)
  - Please note: This is the main entrance & dining space for the restaurant
- \$2,500++ F&B min: Thurs - Sat || \$2,000++ F&B min Sun - Wed

### HIDDEN TERRACE

Welcome to the modern european terrace. This outdoor space is where the character of the home and the hangar connect under a wooden trellis to create its own relaxed vibe. Located behind the house, before the hangar, this is an outdoor space.

- Heaters and misters are available for outdoor climate control.
- Optional private entrance from parking lot.
- Ideal for cocktail parties, semi-private dining and small receptions.
- Seats up to 50 people
- Fits 100 reception style

This is available for large parties, events and full buyouts.

\$3,500++ F&B min Thursday - Saturday || \$3,000++ F&B min Sunday - Wednesday

### HIDDEN HANGER

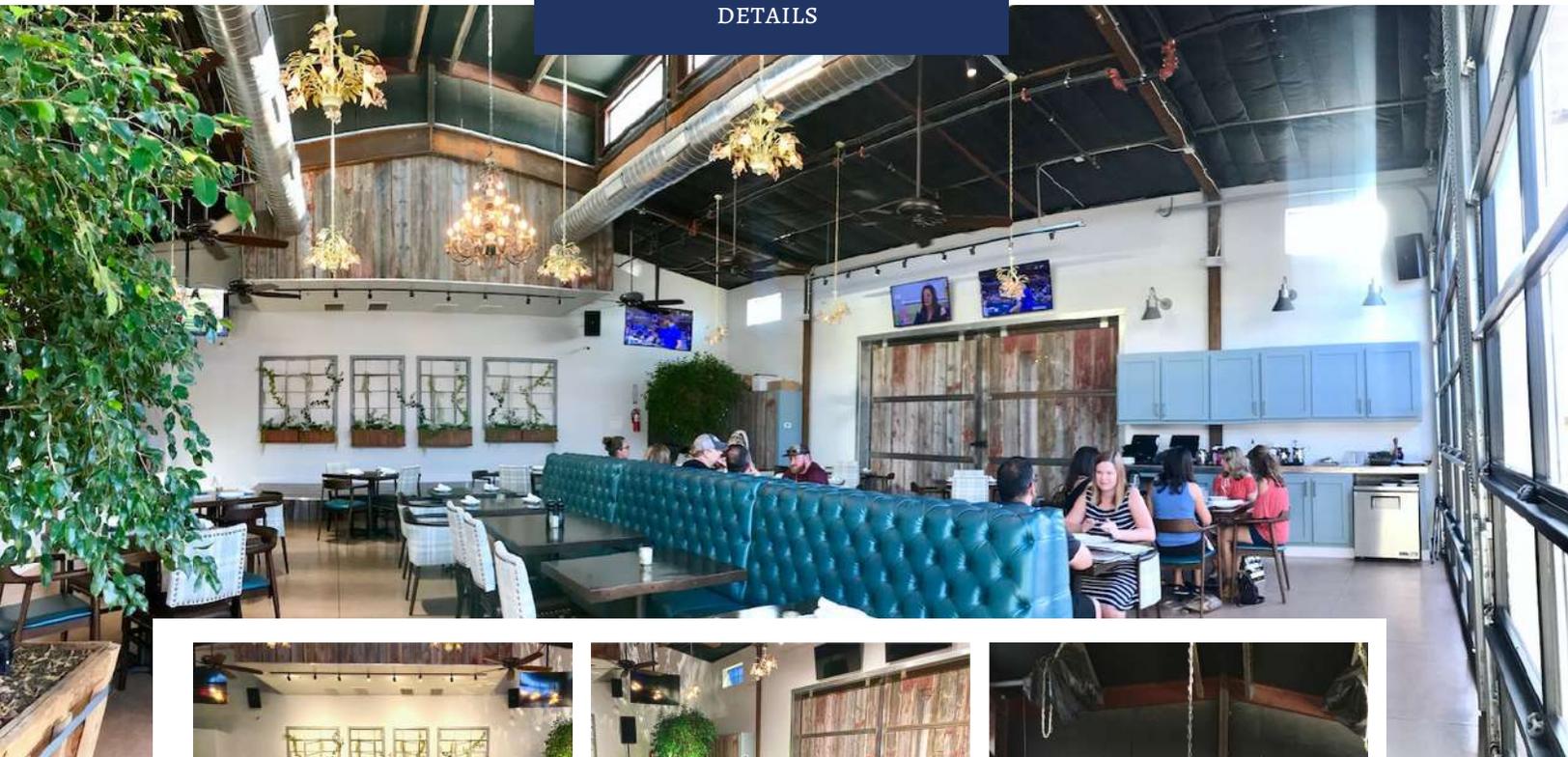
This Boho chic vibe is welcomes you through the 16-foot barn-door entrance or the all-glass garage door. Embrace this elaborate space that blurs the lines between indoor and outdoor. Adorned with unique chandeliers, this event space has a full stage for live music and is complete with multiple picturesque trees.

From a corporate expo to a dream wedding, The Hidden Hanger is a blank canvas for your event.

This is available for large parties, events and full buyouts.  
Additional details on the following page

# HIDDEN HANGER

## DETAILS



### WHERE THE LINES BLUR BETWEEN INDOOR & OUTDOOR.

This Boho chic vibe is welcomes you through the 16-foot barn-door entrance or the all-glass garage door. Adorned with unique chandeliers, this event space has a full stage for live music and is complete with multiple picturesque trees.

This spacious room offers an array of layout options. From a corporate expo to a dream wedding, The Hidden Hanger is a blank canvas for your event. With oversized booths, options for high tops and communal tables, we can create anything from a banquet style event to intimate sections. This is available for large parties, events and full buyouts. Heaters and misters are available for climate control.

#### Rates:

*Thursday - Saturday*  
\$5,500++ F&B min

*Sunday - Wednesday*  
\$5,000++ F&B min

+ up to \$500 event + setup fee  
\$2 per person cake cutting fee

\$150 per bartender (1 bartender per 75 people)

- 64 seated (existing furniture)
- 120 seated with 60" rented rounds of 8
- 100 hanger seating with dance floor
- 150 hanger & trellis with dance floor
- 250 hanger cocktail reception with scattered highboys
- 350 hanger & trellis cocktail reception with staggered highboy tables

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# LUNCH OPTIONS

## PLATED LUNCH MENU 1

Plated lunch for groups of under 30 people  
Selections & menu counts must be provided to your event coordinator 1 week prior to the event

### 1ST: SALADS - PICK 1

#### Mixed Green Salad 7

Cherry tomatoes, cucumber, feta, pomegranate seeds, radish,  
carrots, shallot dressing

Or

#### Asian Chicken Salad 9

Marinated chicken, bell peppers, cabbage, snap peas, cashews, mint,  
scallions, jalapeño-miso dressing, crispy wontons

### 2ND: ENTREES - PICK 2

#### Italian Sandwich 14

Salami, prosciutto, capocollo, cherry peppers, pepperoncini, provolone,  
tomato, iceberg lettuce, red wine vinaigrette, ciabatta bread

Or

#### H.H. Burger 15

Espresso dusted, sweet bourbon bbq sauce, crispy onions, bacon, jalapeño,  
havarti cheese, challah bun, french fries

Or

#### Scottish Salmon 18

Miso marinated, bok choy, stir fried vegetables, ramen noodles,  
lemon herb butter sauce

### 3RD: DESSERTS - PICK 1

#### Green Tea Crème Brûlée

Kiwi, Strawberries, Pistachio

Or

#### Flourless Chocolate Cake 7

Raspberry bavaois, fresh berries, crumbled almonds

**Vegetarian option available for entrée. Please request ahead of time.**

For groups over 30, see buffet menu below.

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# LUNCH OPTIONS

## PLATED LUNCH MENU 2

Plated lunch for groups of under 30 people  
Selections & menu counts must be provided to your event coordinator 1 week prior to the event

### 1ST: SALADS - PICK 1

#### Mixed Green Salad 7

Cherry tomatoes, cucumber, feta, pomegranate seeds, radish,  
carrots, shallot dressing

Or

#### Kale Caesar Salad 9

Marinated kale, gem lettuce, caperberries, bacon, chopped egg,  
furikake toast, anchovy dressing

### 2ND: ENTREES - PICK 2

#### Chicken Sandwich 12

Marinated grilled chicken, pepper jack, chipotle aioli, prosciutto,  
gem lettuce, tomato, bacon, avocado, challah bun, french fries

Or

#### Shrimp Pesto Pasta 16

Angel hair pasta, arugula-almond pesto, artichokes, tomatoes,  
grated lemon, parmesan, nori ebi

Or

#### H.H. Burger 15

Espresso dusted, sweet bourbon bbq sauce, crispy onions, bacon, jalapeño,  
havarti cheese, challah bun, french fries

### 3RD: DESSERTS - PICK 1

#### Green Tea Crème Brûlée

Kiwi, Strawberries, Pistachio

Or

#### Flourless Chocolate Cake 7

Raspberry bavaois, fresh berries, crumbled almonds

Vegetarian option available for entrée. Please request ahead of time.

For groups over 30, see buffet menu below.

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# LUNCH OPTIONS

## BUFFET LUNCH MENU 1

\$35++ per person

### **Mixed Green Salad**

Cherry tomatoes, radish, cucumber, carrot, pomegranate,  
feta cheese, assorted dressings

### **Asian Chicken Salad**

Cabbage, bell peppers, snap peas, cashews, crispy wontons,  
jalapeño-miso dressing

### **Shishito Peppers**

Sweet soy glaze, candied ginger, bonito flake, sesame seeds

### **Mac and Cheese**

Three cheese blend, truffle oil, toasted breadcrumbs

### **Italian Sandwiches**

Salami, prosciutto, spicy capocollo, cherry peppers, pepperoncini,  
provolone, ciabatta bread

### **Scottish Salmon**

Seared salmon, stir fried vegetables, lemon herb butter sauce

### **Chicken and Mushrooms**

Roasted chicken, mushroom cream sauce, fresh herbs

### **Assorted Petit Fours**

Plated Menu available for groups under 30 people.

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# LUNCH OPTIONS

## BUFFET LUNCH MENU 2

\$35++ per person

### **Mixed Green Salad**

Cherry tomatoes, radish, cucumber, carrot, pomegranate,  
feta cheese, assorted dressings

### **Kale Caesar Salad**

Marinated kale, gem lettuce, caperberries, bacon, chopped egg,  
anchovy dressing, furikake toast pieces

### **Shishito Peppers**

Sweet soy glaze, candied ginger, bonito flake, sesame seeds

### **Mac and Cheese**

Three cheese blend, truffle oil, toasted breadcrumbs

### **Italian Sandwiches**

Salami, prosciutto, spicy capocollo, cherry peppers, pepperoncini,  
provolone, ciabatta bread

### **Shrimp Pesto Pasta**

Arugula-almond pesto, artichokes, tomato, grated lemon,  
parmesan, nori ebi

### **Chicken and Mushrooms**

Roasted chicken, mushroom cream sauce, fresh herbs

### **Assorted Petit Fours**

Plated Menu available for groups under 30 people.

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# HAPPY HOUR OPTIONS

## HAPPY HOUR CHOICES

### SELECTIONS

*EACH PORTION FEEDS 2-4 PEOPLE*

#### **Fried Calamari 14**

Calabrian chilis, cilantro, yuzu-soy dipping sauce, fresh herbs, charred lime

#### **Shishito Peppers 9**

Blistered, sweet soy glaze, candied ginger, bonito flake, sesame seeds

#### **Pork Belly Tacos 12**

Sweet hoisin glaze, pickled carrots, daikon, napa cabbage, jalapeño, kimchee aioli

#### **Truffle Mac and Cheese 10**

Cavatelli pasta, white cheddar, fontina, gruyere, truffle oil, toasted breadcrumbs

#### **Kale Caesar 12**

Marinated kale, gem lettuce, caperberries, bacon, chopped egg, anchovy dressing, furikake toast pieces

#### **Popcorn Shrimp 13**

Crispy rock shrimp, sesame aioli, nori ebi, arugula, orange segments, herb salad

#### **Confit Chicken Wings 10**

Gochujang glaze or sweet chili glaze, blue cheese fondue, pickled fresno chili, scallions

#### **Duck Quesadilla 12**

Duck confit, caramelized onions, oaxaca cheese, scallions, black pepper crema

#### **Tuna Tataki 16**

Miso-ponzu vinaigrette, wakame, avocado, pickled bean sprouts, tobiko, citrus, cucumber, rice cracker

Plated Menu for groups under 30 people

Buffet Menu for groups over 30 people

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# DINNER OPTIONS

## PLATED DINNER MENU

Plated dinner is for groups of under 30 people  
Selections & menu counts must be provided to your event coordinator 1 week prior to the event

*Passed Hors d'oeuvres optional. See Hors d'oeuvres menu below.*

### 1ST: SALADS - PICK 1

#### Mixed Green Salad 8

Cherry tomatoes, cucumber, feta, pomegranate seeds, radish,  
carrots, shallot dressing

Or

#### Kale Caesar Salad 10

Marinated kale, gem lettuce, caperberries, bacon, chopped egg,  
furikake toast, anchovy dressing

### 2ND: ENTREES - PICK 2

#### Scottish Salmon 25

Seared salmon, stir fried vegetables, ramen noodles,  
lemon herb butter sauce

Or

#### Crispy Chicken 19

Mushroom cream sauce, grilled asparagus, butter whipped potatoes

Or

#### Filet Mignon - 36

Potato Puree, white asparagus, ryu-marinated onions, togarashi burmese

Roasted filet mignon, espresso demi, blue cheese crumbles

### 3RD: DESSERTS - PICK 1

#### Green Tea Crème Brûlée

Kiwi, Strawberries, Pistachio

Or

#### Flourless Chocolate Cake 7

Raspberry bavaois, fresh berries, crumbled almonds

**Vegetarian option available for entrée. Please request ahead of time.**

For groups over 30, see buffet menu below

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# DINNER OPTIONS

## BUFFET DINNER MENU 1

\$55++ per person

*Passed Hors d'oeuvres optional. See Hors d'oeuvres menu below.*

### **Mixed Green Salad**

Cherry tomatoes, radish, cucumber, carrot, pomegranate,  
feta cheese, assorted dressings

### **Heirloom Tomatoes and Mozzarella**

Strawberries, basil, jalapeño, orange oil, sea salt

### **Roasted Beets**

Shaved fennel, orange segments, goat cheese, EVOO,  
smoked sea salt

### **Mac and Cheese**

Three cheese blend, truffle oil, toasted breadcrumbs

### **Chicken Wings**

Sweet chili sauce, spicy asian sauce, blue cheese fondue,  
green onions, pickled shallots

### **Chicken Quesadillas**

Grilled chicken, cheddar and jack cheese blend, sour cream,  
salsa fresca, avocado purée

### **Scottish Salmon**

Seared salmon, stir fried vegetables, lemon herb butter sauce

### **Herb Crusted Pork Tenderloin**

Sautéed mixed mushrooms, spicy mustard sauce

### **Assorted Petit Fours**

For groups under 30, see plated dinner menu.

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# DINNER OPTIONS

## BUFFET DINNER MENU 2

\$65++ per person

*Passed Hors d'oeuvres optional. See Hors d'oeuvres menu below.*

### **Mixed Green Salad**

Cherry tomatoes, radish, cucumber, carrot, pomegranate,  
feta cheese, assorted dressings

### **Heirloom Tomatoes and Mozzarella**

Strawberries, basil, jalapeño, orange oil, sea salt

### **Roasted Beets**

Shaved fennel, orange segments, goat cheese, EVOO,  
smoked sea salt

### **Chilled Brussels Sprouts Salad**

Shaved brussels sprouts, bacon, caramelized onions

### **Mac and Cheese**

Three cheese blend, truffle oil, toasted breadcrumbs

### **Scottish Salmon**

Seared salmon, stir fried vegetables, lemon herb butter sauce

### **Chicken and Mushrooms**

Roasted chicken, mushroom cream sauce, fresh herbs

### **Beef Tenderloin**

Roasted filet mignon, espresso demi, blue cheese crumbles

### **Assorted Petit Fours**

For groups under 30, see plated dinner.

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**PASSED  
HORS  
D'OUVRES**

## **SELECTIONS**

2-3 recommended per guest

Whipped Brie Bruschetta, Walnut, Apple, Pomegranate, Arugula - \$3.50 Each

Heirloom Melon, Mozzarella, Prosciutto, Basil, Balsamic - \$3.50 Each

Artichoke, Eggplant, Red Pepper, Herbs - \$3.00 Each

Tuna Tataki, Wakame, Ponzu, Orange - \$3.50 Each

Pork Belly Skewers, Honey Hoisin, Scallion - \$3.50 Each

Potato Croquettes, Chorizo, Oaxaca Cheese - \$3.00 Each

Beef Crostini, Blue Cheese, Sherry Syrup, Arugula - \$4.50 Each

Mini Beef Wellingtons, Béarnaise Sauce, Chives - \$5.00 Each

Shrimp Skewer, Miso Butter, Lemon - \$4.00 Each

Prosciutto Wrapped Asparagus, Parmesan - \$3.50 Each

### **BUFFET OPTIONS**

Buffet Menu available for groups over 30 people

### **PLATED OPTIONS**

Plated Menu available for groups under 30 people

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# BEVERAGE OPTIONS

## COCKTAIL PROGRAM

### OUR DIVERSE BEVERAGE PROGRAM

offers a wide variety of libations for you to pair with your dining option. Award winning mixologists have created an array of options including: an 80+ bottle wine list, craft canned beer options, over 40 historically-driven classic cocktails and custom cocktails on draft.

**All beverages are charged upon consumption.**

**[Click here for full bar menu.](#)**

## NON-ALCOHOLIC OPTIONS

### SOFT DRINKS

Bottle of Coke \$4

Soft drinks sprite/canned coke/diet etc \$2.50

Iced Tea \$3

Lemonade \$4

Coffee \$3

### WATER

San Pellegrino (Sparkling) \$7

Topo Chino (Flat) \$4

Tonic water \$3

## FAQS - FREQUENTLY ASKED QUESTIONS

### **Can you bring in an outside cake, desserts, etc?**

We do provide dessert options here in the restaurant. We have plenty to accommodate you, but if you are interested in bringing your own dessert, we can only allow a store-bought dessert.

### **Is there a re-corking fee?**

We can re-cork our own, but due to our liquor license, we cannot allow outside liquor or spirits.

### **Heaters? You have big patio spaces... will we be warm enough?**

We do have plenty of space heaters. We love the Arizona climate and scenery, and our cozy house is built to play up the indoor/outdoor atmosphere, but we know you want to be warm, too! We have plenty of movable heaters to create a cozy event for you!

### **What are the fees associated with hosting a party at your location?**

Tax & Gratuity are additional to listed prices.

A full buyout is available. Contact your event coordinator for details.

There is an event fee (depending on party size).

Under 30 = \$50

30-49 people = \$100

50- 99 people = \$200

100 people and over = \$300

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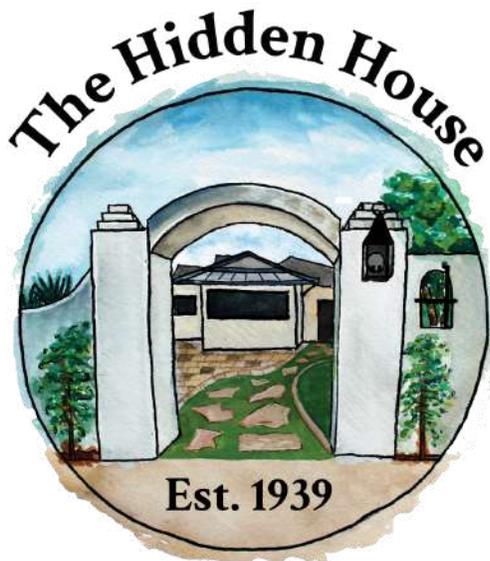
WE'RE HUMBLLED THAT YOU'RE  
CONSIDERING BRINGING YOUR  
GUESTS TO OUR HOME.

Please do not hesitate to reach out with any questions!

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