



The Hidden
House



A DIFFERENT
KIND OF
DINING



WHERE EVERY SEAT IS A DIFFERENT SETTING

THE HIDDEN HOUSE



EVENT COORDINATOR:

Hidden House: 480-275-5525
Samantha Menon: 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.

\$4,500++ F&B min: Thurs - Sat || \$3,500++ 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 35 •
- Private Bathroom •
- Access to inside bar •

Please note: This is the main entrance & dining space for the restaurant •
We can make it fully private, please talk with Event Coordinator for more details •

\$3,000++ F&B min: Thurs - Sat || \$2,500++ 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 standing reception style

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

\$4,500++ F&B min Thursday - Saturday || \$3,500++ 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.

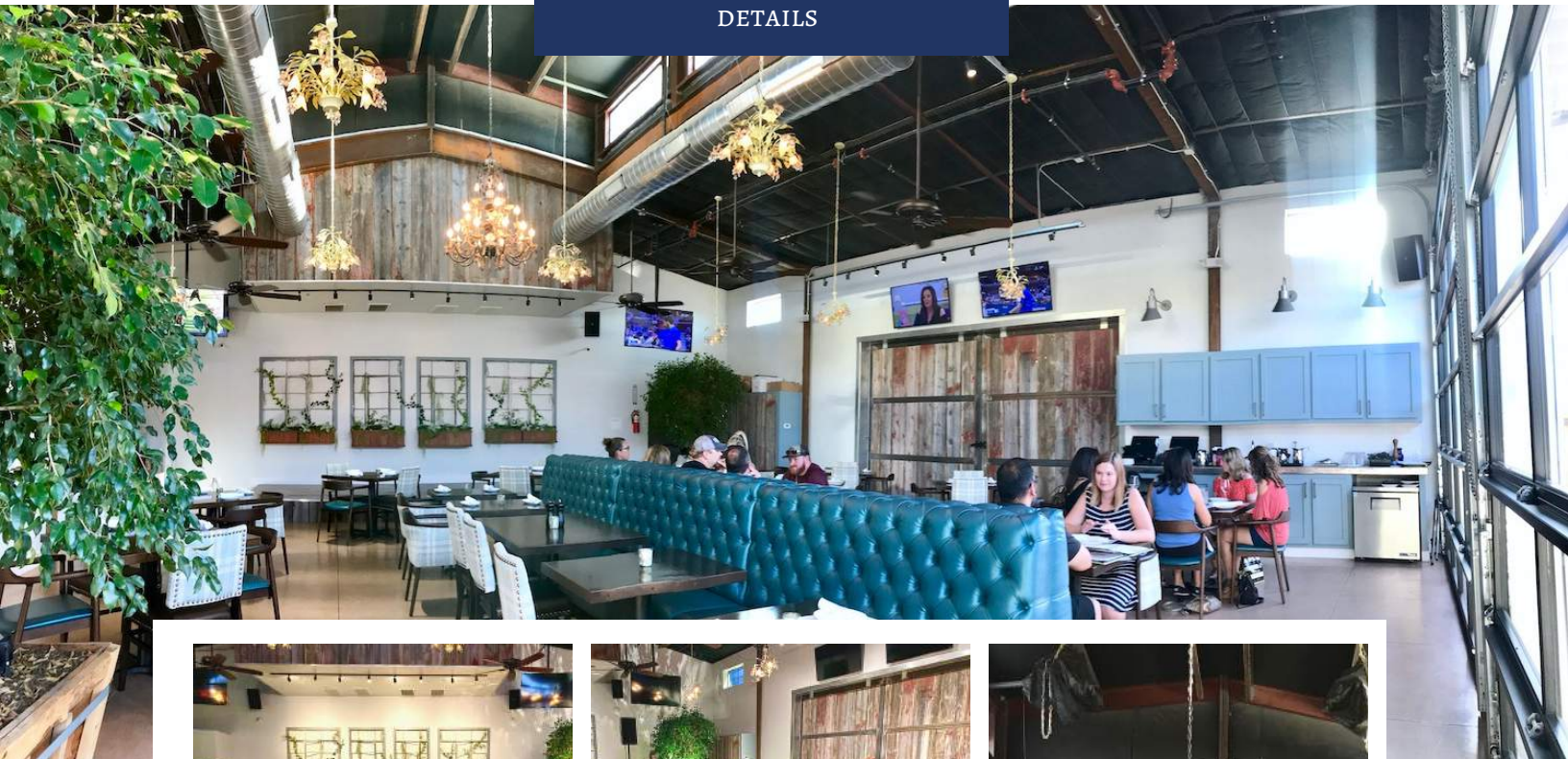
From a corporate expo to a dream wedding,
The Hidden Hanger is a blank canvas for your event.

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 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

\$6,000++ F&B min

Sunday - Wednesday

\$5,000++ F&B min

+ up to \$600 event + setup fee

\$2 per person cake cutting fee

- 64 seated (existing furniture)
- 120 seated with 60" rented rounds of 8
- ~50 hanger seating with dance floor
- ~100 hanger & trellis with dance floor
- 250 hanger cocktail reception with scattered hightop tables
- 350 hanger & trellis cocktail reception with staggered hightop tables

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LUNCH OPTIONS

PLATED LUNCH MENU

Three Course \$40 Per Person
Plated lunch for groups of under 30 people

1ST: APPETIZERS - FOR TABLE

Shishito Peppers

Blistered, Ginger-Kimchee Glaze, Cashews, Basil, Mint

Truffle Mac & Cheese

Campanelle Pasta, Three Cheese Blend, Garlic Breadcrumb, Ricotta,
Mushroom Duxelles, Local Microgreen

Tempura Cauliflower

Honey Hoisin, Cashew, Sesame Seed, Lime Zest, Sichuan Chili Crisp,
Cilantro

2ND: ENTREES

Crispy Chicken Sandwich

Pepper Jack, Bacon, Tomato, Bib Lettuce, House Pickle, White Cheddar-
Tarragon Ranch - Served with Hidden House Fries

OR

Wild Game Burger

Ground Bison, Wild Boar, Wagyu, Elk, Gruyere, Tomato, Bib Lettuce, Lemon
Aioli, Side of Apple Bourbon Jam - Served with Hidden House Fries

OR

Rock Shrimp Scampi

Angel Hair Pasta, English Pea Butter, Parmesan, Garlic Breadcrumb, Micro
Basil

OR

Asian Chicken Salad

Chicken Breast, Carrot, Napa Cabbage, Bell Pepper, Cashew, Mint, Basil,
Scallion, Wonton, Jalapeno-Miso Vinaigrette

3RD: DESSERTS - FOR TABLE

Espresso Infused Brownie

Chocolate Ganache, Whipped Nutella, Mexican Chocolate
Shavings, Amarena Cherry

AND

Tres Leches Cake

Horchata Creme Anglaise, Strawberries, Toasted Coconut,
Mascarpone Whipped Cream

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

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LUNCH OPTIONS

BUFFET LUNCH

Three Course Lunch \$35 Per Person
for 30+ people

Loaded House Salad

Romaine, Spring Mix, Bacon, Hard Boiled Egg, Heirloom
Tomato Chive, Pepita, Sesame Seed, White Cheddar-Tarragon
Ranch

Hidden House Chopped Salad

Radicchio, Shaved Brussels Sprout, Arugula, Asparagus,
Marcona Almond, Chickpea, Parmesan, Garlic Breadcrumb,
Chopped Anchovy Champagne-Mustard Vinaigrette

Grilled and Chilled Vegetables

Charred Broccolini, Roasted Baby Carrots, Asparagus, Avocado Chimichurri
Crispy Sichuan Chili, Sea Salt

Truffle Mac & Cheese

Three Cheese Blend, Garlic Breadcrumbs, Parmesan , Ricotta

Grilled Chicken Bahn Mi

Cut in thirds, Ginger-Kimchee Glaze, Pickled Carrot, Onion, Jalapeno
Cilantro, Cucumber Aioli

Miso Marinated Salmon with Vegetable Stir Fry

Mushroom, Green Onion, Chickpea, Carrot, Thai Basil, Mint

~in mini dessert cups~

Nutella Mousse

Chocolate Ganache, Mascarpone Whipped Cream

Caramel Apple Custard

Salted Caramel, Candied Walnut

**Vegetarian and Vegan options available for entrée. Please request
ahead of time.**

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DINNER OPTIONS

PLATED DINNER MENU 1

Plated dinner is for groups of under 30 people
\$65 per person

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

SALADS

Caesar Salad

Romaine Lettuce, Parmesan, Garlic Breadcrumb, Anchovy, Caesar
Dressing
OR

Loaded House Salad

Romaine, Spring Mix, Bacon, Hard Boiled Egg, Heirloom Tomato
Chive, Pepita, Sesame Seed, White Cheddar-Tarragon Ranch

ENTREES

Miso Marinated Salmon

Coconut Curry Broth, Broccolini, Wild Mushroom, Chickpea
Shredded Carrot, Cilantro
OR

Short Rib "Bourguignon"

Red Wine Demi Glaze, Baby Carrot, Cipollini Onion
Parsnip, Radish, Pea Tendril
OR

Espresso Crusted Filet

Cooked Medium, 8oz Center Cut, Black Garlic Puree, Yukon Gold Potato,
Slab Bacon Lardon, Bleu Cheese
Chive, Local Microgreen

DESSERTS

Espresso Infused Brownie

Chocolate Ganache, Whipped Nutella, Mexican Chocolate
Shavings, Amarena Cherry
OR

Tres Leches Cake

Horchata Creme Anglaise, Strawberries, Toasted Coconut,
Mascarpone Whipped Cream

Vegetarian and Vegan options available for entrée.

We will need you to send this to your guest list and collect their orders ahead of time

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DINNER OPTIONS

PLATED DINNER MENU 2

Plated dinner is for groups of under 30 people
\$100 per person

*Table will be pre-set with Chefs Selection of Cheese, Charcuterie,
Crostini's and Small Bites*

APPETIZERS

Shrimp Cocktail

Chilled Jumbo Shrimp, Guajillo Chili Cocktail Sauce, Avocado
Chimichurri, Cilantro, Freshly Cracked Spices
OR

Foie Gras Mousse

Noble County Loaf, Cranberry Jam, Microgreen

SALADS

Caesar Salad

Romaine Lettuce, Parmesan, Garlic Breadcrumb, Anchovy, Caesar Dressing
OR

Loaded House Salad

Romaine, Spring Mix, Bacon, Hard Boiled Egg, Heirloom Tomato Chive,
Pepita, Sesame Seed, White Cheddar-Tarragon Ranch

ENTREES

Surf & Turf Oscar Style

10oz New York Strip Topped with Blue Crab, Garlic Butter and Truffled Egg Yolk
Served with Grilled Asparagus and Herb Roasted Potato
OR

Lobster, Shrimp and Crab Mac & Cheese

Garlic Bread Crumb, Ricotta, Parmesan, Atlantic Lobster Tail
Blue Crab, Rock Shrimp
OR

Australian Lamb Chop

Seasonal Curry, Toasted Pepita, Garlic Emulsion, Watercress

4TH: DESSERTS

Espresso Infused Brownie

Chocolate Ganache, Whipped Nutella, Mexican Chocolate
Shavings, Amarena Cherry
OR

Tres Leches Cake

Horchata Creme Anglaise, Strawberries, Toasted Coconut,
Mascarpone Whipped Cream

Vegetarian and Vegan options available for entrée.

We will need you to send this to your guest list and collect their orders ahead of time

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DINNER OPTIONS

BUFFET DINNER MENU 1

\$55++ per person

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

Loaded House Salad

Romaine, Spring Mix, Bacon, Hard Boiled Egg, Heirloom Tomato, Chive, Pepita, Sesame Seed, White Cheddar-Tarragon Ranch

Grilled then Chilled Vegetables

Charred Broccolini, Roasted Baby Carrots, Asparagus, Avocado Chimichurri, Crispy Sichuan Chili, Sea Salt

Truffle Mac & Cheese

Three Cheese Blend, Garlic Breadcrumb, Parmesan, Ricotta

Herb Crusted Pork Tenderloin

Wild Mushroom, Mustard Cream Sauce

Miso Marinated Salmon with Vegetable Stir Fry

Mushroom, Green Onion, Chickpea, Carrot, Thai Basil, Mint

~in mini dessert cups~

Nutella Mousse

Chocolate Ganache, Mascarpone Whipped Cream

Caramel Apple Custard

Salted Caramel, Candied Walnut

Individual Vegetarian and Vegan entrees available upon request

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DINNER OPTIONS

BUFFET DINNER MENU 2

\$75++ per person

Cheese and Charcuterie

Chef's Selection of Italian Meats and Cheeses
served with Grilled Bread

Loaded House Salad

Romaine, Spring Mix, Bacon, Hard Boiled Egg, Heirloom Tomato,
Chive, Pepita, Sesame Seed, White Cheddar-Tarragon Ranch

Caesar Salad

Romaine Lettuce, Parmesan, Garlic Breadcrumb, Anchovy, Caesar
Dressing

Grilled and Chilled Vegetables

Charred Broccolini, Roast Baby Carrots, Asparagus, Avocado
Chimichurri, Sichuan Chili, Sea Salt

Truffle Mac and Cheese

Three Cheese Blend, Garlic Bread Crumbs, Parmesan, Ricotta

Beef Tenderloin

Wild Mushrooms, Baby Potatoes, Espresso Demi Glaze, Bleu
Cheese Crumble

Miso Marinated Salmon with Vegetable Stir Fry

Mushroom, Green Onion, Chickpea, Carrot, Thai Basil, Mint

~in mini dessert cups~

Nutella Mousse

Chocolate Ganache, Mascarpone Whipped Cream

Caramel Apple Custard

Salted Caramel, Candied Walnut

Individual Vegetarian and Vegan entrees available upon request

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PASSED
HORS
D'OUVRES

SELECTIONS

1-2 recommended per guest

Roasted Pork Belly Skewers: Ginger-Kimchee Glaze, Shishito Pepper

\$3.50 each

Prosciutto Wrapped Asparagus: Truffle Oil, Micro Leeks

\$4.00 each

Short Rib Tostadas: Korean BBQ Short Rib, Fried Wonton, Scallion, Chili
Oil

\$4.50 each

Jumbo Shrimp Cocktail: Chilled Jumbo Shrimp, Avocado Chimichurri,
Guajillo Cocktail Sauce, Micro Cilantro

\$6.00 each

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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.

Drink Packages include:

\$8 average: only Wine by the Glass, Draft and Canned Beer

\$12 average: All Craft Cocktails, Wine by the Glass, Draft and Canned Beer

Specialized Menu: Sit with Samantha and Bar Manager to create a menu just for the event. *menu print charges will be added to the bill*

Want to add a Red and/or White Wine with dinner?

Ask Samantha for The Hidden Houses' Sommeliers personal preferences on which wine to pair with dinner.

NON-ALCOHOLIC OPTIONS

SOFT DRINKS

Bottle of Sprite/ Coke \$4

Soft drinks Canned Sprite/Coke/Diet \$2.50

Iced Tea \$3

Lemonade \$4

Coffee \$3

WATER

Topo Chico (Flat) \$4

Tonic water \$3

Drinks are charged by consumption

FAQS - FREQUENTLY ASKED QUESTIONS

Can we 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. We have a service fee of \$2 per person.

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 of \$50-\$500 depending on party size.

How far in advance do we need to reserve our event?

We recommend the onboarding process (paperwork signed, menu options chosen, miscellaneous requests, etc.) be completed at least a week in advance of the event date. This allows our culinary team and hospitality staff ample time to prepare and ensure that your special event runs seamlessly!

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

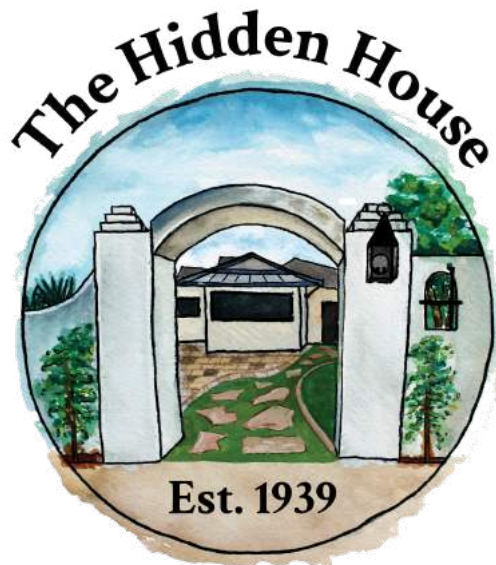
Please do not hesitate to reach out with any questions!

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Samantha Menon

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