



The Hidden
House



A DIFFERENT
KIND OF
DINING



Where every seat is a different setting

THE HIDDEN HOUSE



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-crafted 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
- Heaters and misters are available for outdoor climate control.
- Please note: Front Patio will still be the main entrance for restaurant guests.

Dinner: \$4,500++ F&B min: Thurs - Sat || \$3,500++ F&B min Sun- Wed
Lunch: \$3,500++ F&B min: Thurs - Sat || \$2,500 ++ 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 25 •
- 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 •
Dinner: \$3,000++ F&B min: Thurs - Sat || \$2,500++ F&B min Sun - Wed
Lunch: \$2,000++ F&B min: Thurs - Sat || \$1,500++ 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

Dinner: \$4,500++ F&B min: Thurs - Sat || \$3,500++ F&B min: Sun - Wed
Lunch: \$3,500++ F&B min: Thurs - Sat || \$2,500++ F&B min: Sun - Wed

Hidden Hangar

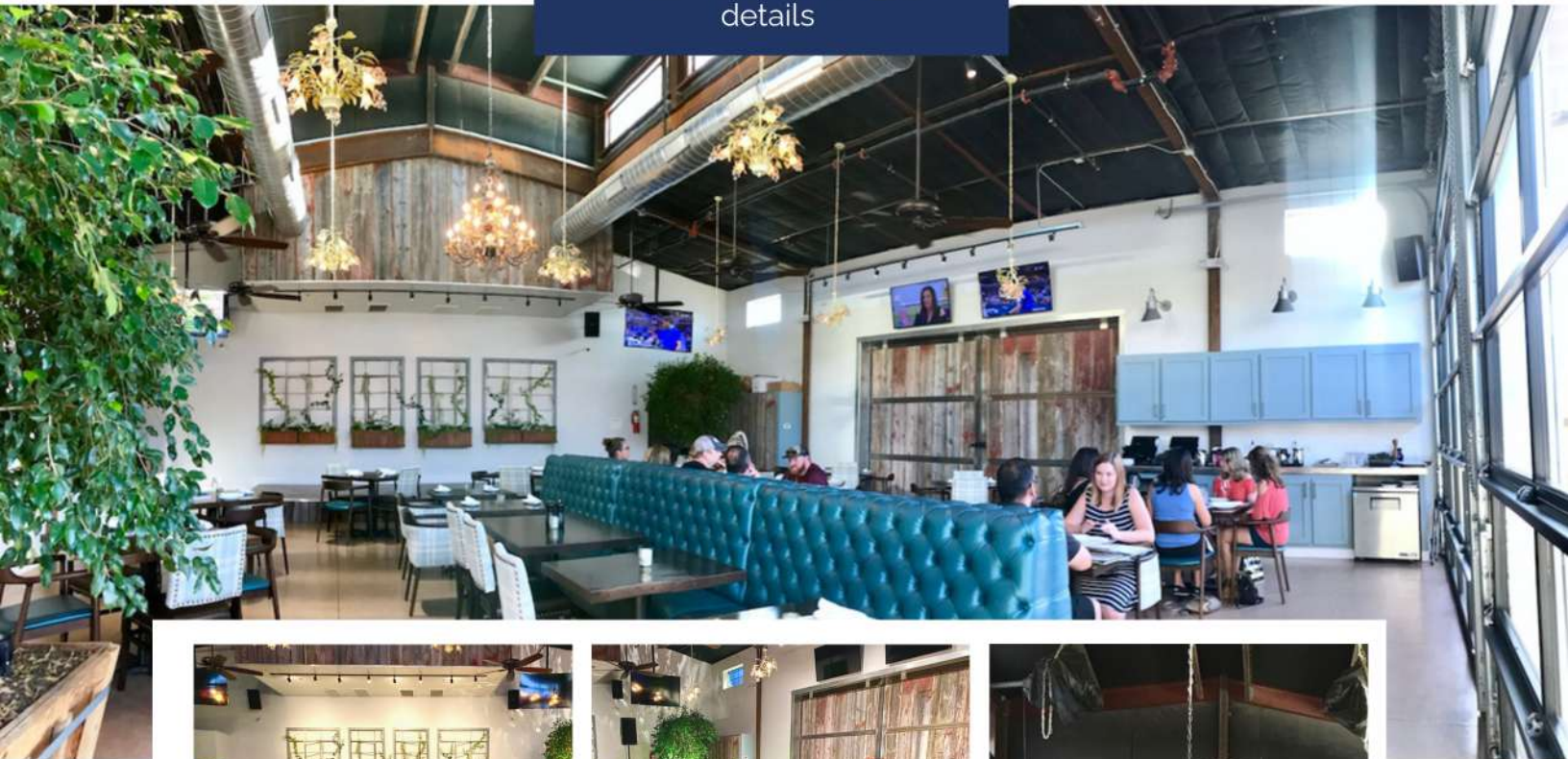
This Boho chic vibe welcomes you through the 16-foot barn-door entrance or the all-glass garage door. Embrace this elaborate space that blurs the lines between indoor and outdoor. Adorned with unique chandeliers, this event space has a full stage for live music and is complete with multiple picturesque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

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

*For groups larger than 85 See Event Coordinator for further options.

Hidden Hanger

details



Embrace this elaborate space 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.

Dinner Rates:

Thurs - Sat: \$6,000++ F&B min

Sun - Wed: \$5,000++ F&B min

Lunch Rates:

Thurs - Sat: \$4,000++ F&B min

Sun - Wed: \$3,000++ F&B min

+

- 80 seated (existing furniture)
- Ideal for Large Parties and Corporate Events
- Largest of all Event spaces
- Barn Doors can act as second entry point
- Can be made fully private

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LUNCH OPTIONS

PLATED LUNCH MENU

Plated lunch for groups of 20 guests

\$45 per person *Salad course may be added for +\$10

**-Appetizers-
shared with the table
choice of two**

Shishito Peppers v, gf

Red Pepper Jam, Feta Cheese, Cilantro, Parsley

Chorizo Mac & Cheese v

Three Cheese Sauce, Mexican Chorizo, Cotija Cheese, Toasted Panko, Fresh Herbs

Sake Bomb Popcorn Shrimp

Sapporo Batter, Chili Crisp Aioli, Furikake, Micro Cilantro, Sake Mist

Green Chili Pork Gorditas

Braised Pork Shoulder, Red Onion, Chipotle Crema, Feta Micro Cilantro

The Rueben

Corned Beef, Gruyère, Thousand Island, Sauerkraut
Served with Hidden House Fries

**-Entrees-
Guests'
Choice of
One**

Brisket Ragu

Rigatoni, Mushroom-infused Marinara, English Pea, Parmesan, Ricotta, EVOO, Fresh Herbs

King Salmon df,gf

Coconut Cream, Baby Zucchini, Shaved Zucchini Salad, Cucumber, Thai Basil, EVOO

Duck Melt

Confit Duck, Gruyere, Caramelized Onions, Tomato, Lemon-Herb Aioli, Country Loaf

Oreo Mousse

Abuelita Brownie, Chocolate Syrup, Chocolate Shavings

**-Desserts-
Shared with the table**

Unicorn Cake

Birthday Cake, Prickly Pear Whipped Cream, Waffle Cone, Blackberry Coulis

Individual Vegetarian and Vegan options available upon request

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

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LUNCH OPTIONS

LUNCH BUFFET

Lunch Buffet is for groups of 20+ guests
\$40 per person

Loaded House Salad gf

Romaine, Spring Mix, Hard Boiled Egg, Heirloom Tomatoes, Chives,
Pepitas, Sesame Seeds, White Cheddar-Tarragon Ranch

Caesar Salad

Romaine Lettuce, Spring Mix, Anchovy Dressing, Parmesan, Garlic Bread
Crumbs

Mac & Cheese

Three Cheese Sauce, Panko Crust

Turkey Melt

Turkey, Gruyère, Caramelized Onion, Tomato, Spring Mix,
Lemon-Herb Aioli, Country Loaf

Pan Seared Salmon df,gf

Shaved Celery & Parsley Salad, Brussel Sprouts, Cauliflower
Puree

~in mini dessert cups~

Oreo Mousse

Abuelita Brownie, Chocolate Syrup, Chocolate
Shavings

Unicorn Cake

Birthday Cake, Prickly Pear Whipped Cream, Waffle
Cone, Sprinkles

Individual Vegetarian and Vegan options available upon request

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DINNER OPTIONS

PLATED DINNER MENU 1

Plated Dinner 1 is for groups of 20 Guests
\$75 per person

-Salads- Guests' Choice Of One

Caesar Salad

Romaine Lettuce, Spring Mix, Anchovy Dressing, Parmesan
Garlic Breadcrumbs

Loaded House Salad gf

Romaine, Spring Mix, Hard Boiled Egg, Grape Tomatoes, Chives,
Pepitas, Sesame Seeds, White Cheddar-Tarragon Ranch

-Entrees- Guests' Choice Of One

Brisket Ragu

Rigatoni, Mushroom-infused Marinara, English Pea, Parmesan, Ricotta,
EVOO, Fresh Herbs

King Salmon* df,gf

Coconut Cream, Baby Zucchini, Shaved Zucchini Salad, Cucumber, Thai
Basil, EVOO

Espresso-Rubbed Filet Mignon* gf

Baby Potato, Bacon Lardon, Bleu Cheese Fondue, Black Garlic, Red Wine
Demi Glaze

Prime Grade Pork Chop gf

Charred Carrot Purée, Spinach, Arugula, Frisée, Golden Raisin, Mustard
Vinaigrette, Balsamic Drizzle

-Desserts- Guests' Choice Of One

Oreo Mousse

Abuelita Brownie, Chocolate Syrup, Chocolate Shaving

Unicorn Cake

Birthday Cake, Prickly Pear Whipped Cream, Waffle
Cone, Blackberry Coulis

Individual Vegetarian and Vegan options available upon request

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DINNER OPTIONS

PLATED DINNER MENU 2

Plated Dinner 2 is for groups of 20 guests

\$95 per person * Salad Course added +10

You need to provide every guests orders one week before the event

Party Shared -Appetizer-

Charcuterie & Cheeses*

Table Pre-Set with Chefs Selection of meats and cheeses

Fruit, Jams, Pickles and Noble Bread

Green Chili Pork Gorditas

Braised Pork Shoulder, Red Onion, Chipotle Crema, Feta, Micro Cilantro

Party Shared -Appetizers- Choice of two

Jumbo Poached Shrimp

Andouille, Turmeric Cauliflower Purée, Charred Green Onion, Lemon

Blistered Shishito Peppers v, gf

Red Pepper Jam, Feta, Cilantro, Parsley

Bacon Lardons

Pepper Jam Glaze

Brisket Ragu

Rigatoni, Mushroom-infused Marinara, English Pea, Parmesan, Ricotta, EVOO, Fresh Herbs

-Entrees- Guests' Choice of one

Seared Scallops

Blackened Shrimp, Andouille, Baby Potato, Uni Bell Pepper Coulis, Radish, Parsley, Cilantro

Grilled Striped Bass*

Green Curry Marinade, Artichoke, Cherry Tomato, Broccoli Chutney, Brown Butter Pistachio Crumble, EVOO

Espresso-Rubbed Filet Mignon* gf

Baby Potato, Bacon Lardon, Bleu Cheese Fondue, Black Garlic, Red Wine Demi-Glace

-Desserts- Guests' Choice of one

Oreo Mousse

Abuelita Brownie, Chocolate Syrup, Chocolate Shaving

Unicorn Cake

Birthday Cake, Prickly Pear Whipped Cream, Waffle Cone, Blackberry Coulis

Individual Vegetarian and Vegan options available upon request

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

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DINNER OPTIONS

BUFFET DINNER MENU 1

Buffet Dinner 1 is for groups of 25+ guests
\$65 per person

Loaded House Salad gf

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

Grilled then Chilled Vegetables vv,gf

Chef Selection of Seasonal Vegetables

Mac & Cheese v

Three Cheese Sauce, Panko Crust

Pork Tenderloin*

Carrot Puree, Potatoes and Herbs

Pan Seared Salmon gf

Shaved Celery & Parsley Salad, Brussel Sprouts, Cauliflower
Puree

~in mini dessert cups~

Oreo Mousse

Abuelita Brownie, Chocolate Syrup, Chocolate Shaving

Unicorn Cake

Birthday Cake, Prickly Pear Whipped Cream,
Waffle Cone, Sprinkles

Individual Vegetarian and Vegan entrees available upon request

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DINNER OPTIONS

BUFFET DINNER MENU 2

Buffet Dinner 2 is for groups of 25+ guests
\$85 per person

Cheese and Charcuterie*

Table Pre-Set with Chefs Selection of Meats & Cheeses
Served with Grilled Bread

Loaded House Salad* gf

Romaine, Spring Mix, Hard Boiled Egg
Heirloom Tomatoes, Chives, Pepitas, Sesame Seeds
White Cheddar-Tarragon Ranch

Caesar Salad

Romaine Lettuce, Spring Mix, Anchovy Dressing, Parmesan
Garlic Bread Crumbs

Grilled then Chilled Vegetables vv,gf

Chef Selection of Seasonal Vegetables

Mac & Cheese v

Three Cheese Sauce, Panko Crust

Prime Rib*

Mushroom, Baby Potatoes, Red Wine Demi, Cotija

Pan Seared Salmon gf

Shaved Celery & Parsley Salad, Brussel Sprouts, Cauliflower Puree

~in mini dessert cups~

Oreo Mousse

Abuelita Brownie, Chocolate Syrup, Chocolate Shaving

Unicorn Cup

Birthday Cake, Prickly Pear Whipped Cream, Waffle Cone,
Sprinkles

Individual Vegetarian and Vegan options available upon request

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PASSED HORS D'OEUVRES

Selections

+\$12 per person
Choice of Two Options

Green Chili Pork Gorditas

Braised Pork Shoulder, Red Onion,
Chipotle Crema, Feta, Micro Cilantro

Jumbo Poached Shrimp

Andouille, Turmeric Cauliflower Purée,
Charred Green Onion, Lemon

Charred Cauliflower

Mushroom Tomatoe Sauce, Olive Oil and
Herbs

Bacon Lardons

Pepper Jam Glaze

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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:

Package One: Draft and Canned Beer with Wine-By-The-Glass

\$11 average per drink

Package Two: All Cocktail options, Draft and Canned Beer with Wine-By-The-Glass

\$15 average per drink

Package Three: Selected Specialty Drink Menu with a Personal Touch

\$12 to \$16 average per drink

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

Ask the event coordinator 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

San Pellegrino \$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.

There is an event fee of \$100 plus 3% depending on party size.

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

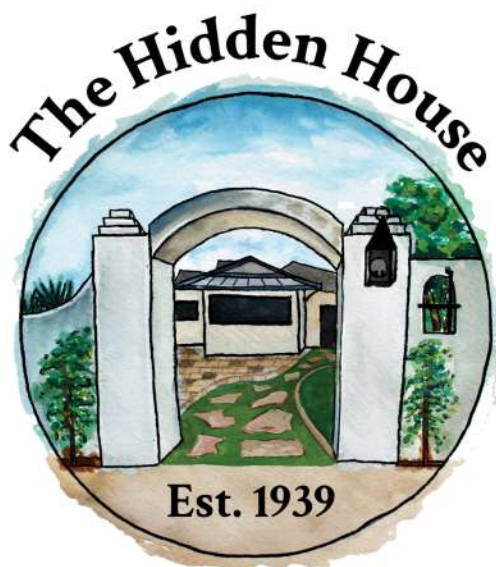
We recommend the onboarding process (paperwork signed, menu options chosen, miscellaneous requests, etc.) be completed at least 7 days in advance of the event date. This allows our culinary team and hospitality staff ample time to prepare and ensure that your special event runs seamlessly!

We're humbled that you're
considering bringing your guests
to our home.

Please do not hesitate to reach out with any questions!

EVENT COORDINATOR:

Khadijah Ilahi-Staus
Hidden House: 480-275-5525
Events@HiddenHouseAZ.com



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