



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

- Private bar
- Seats up to 50 people for seated dinner or 70 for cocktail reception.
- Heaters and misters are available for outdoor climate control.

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

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 40 people for seated dinner or 50 for cocktail reception
- Private Bar

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 Trellis

This intimate space can accommodate up to 22 guests, positioned to the west side of the restaurant this fully private space provides a alternative setting for smaller gatherings.

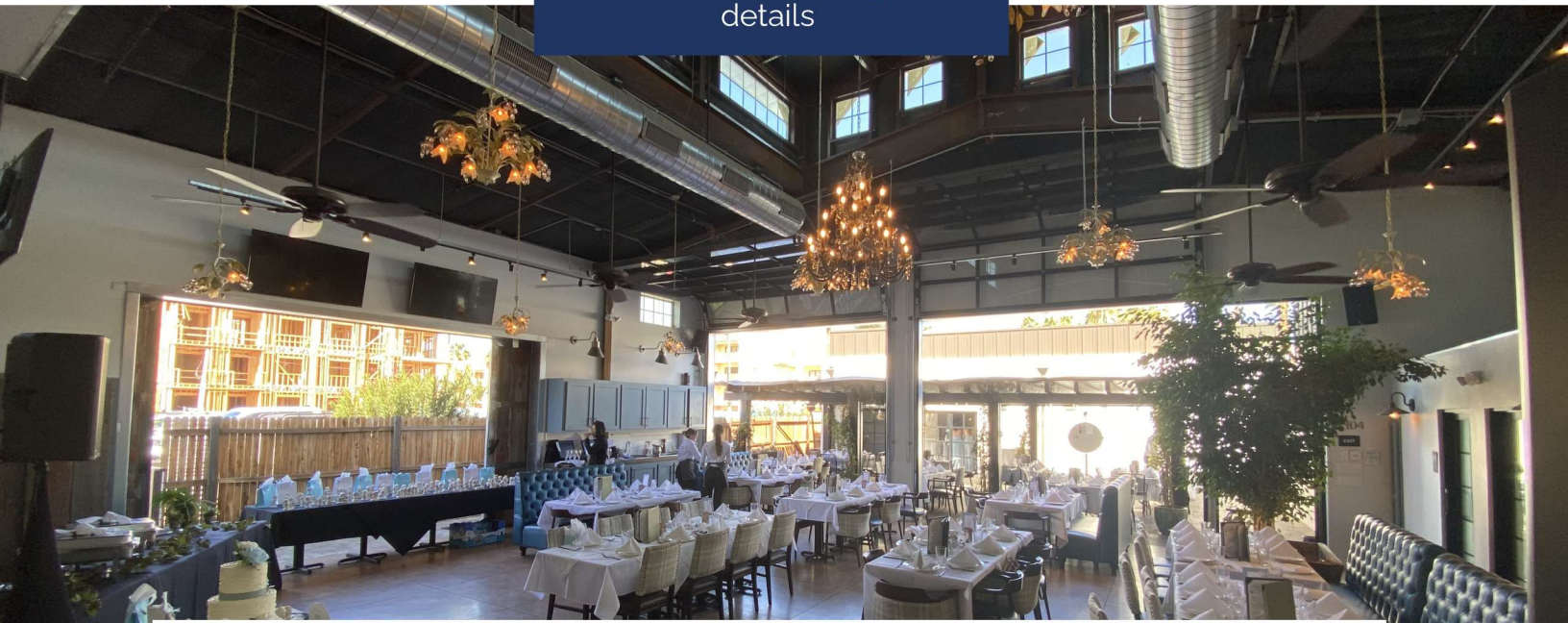
- Seats up to 22
- Fully private

Only Available October through May

Dinner: \$1,500++ F&B min: Thurs - Sat || \$1,250++ F&B min Sun - Wed
Lunch: \$1,000++ F&B min: Thurs - Sat || \$800++ F&B min: Sun - Wed

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

Where every seat
is a different
setting



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

Cheese & Jam v

Mascarpone Whipped with Feta and Goat Cheese, Cherry Jam, Honey, Dates, Fresh Herbs, Served with Focaccia

Popcorn Shrimp

Sapporo Batter, Sesame Aioli, Kimchi, Furikake, Thai Basil

Green Chili Pork Tostadas

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

Turkey Melt

Tomato creme, Cucumber, Spring Mix, White Cheddar, Focaccia
Served with Hidden House Fries

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

BLT

Thick Cut Bacon, Prociutto, Romaine, Tomatoe, Tomatoa Crema
Served on Focaccia with Hidden House Fries

King Salmon* df

Udon Noodles, Miso Broth, Snap Peas, Blistered Cherry Tomatoes,
Furikake, Thai Basil

Duck Melt

Confit Duck, Gruyere, Caramelized Onions, Tomato, Lemon-Herb Aioli,
Served on Country Loaf with Hidden House Fries

**-Desserts-
Shared with the table**

Black Forest Cake gf

Cherry Jam, Chocolate Shaving, Vanilla Bean Whipped Cream

Citrus Cheese Cake

Almond Cookie, Lemon Gelee

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.

Where every seat
is a different
setting



LUNCH OPTIONS

LUNCH BUFFET

Lunch Buffet is for groups of 20+ guests
\$45 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

House Cheese Sauce, Panko Crust, Parmesan

Turkey Melt

Tomato creme, Cucumber, Spring Mix, White Cheddar, Focaccia

Pan Seared Salmon df, gf

Shaved Celery & Parsley Salad, Seasonal Veggies, Red Pepper Jam

~in mini dessert cups~

Black Forest Cake gf

Cherry Jam, Chocolate Shaving, Vanilla Bean Whipped Cream

Whipped Parfit with Mixed Berries gf

Individual Vegetarian and Vegan options available upon request

Where every seat
is a different
setting



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

Crab Linguini

Snow Crab, Nduja Cream Sauce, Parmesan, Lemon Caper Butter, Fennel,
Parsley

King Salmon* df

Udon Noodles, Miso Broth, Snap Peas, Blistered Cherry Tomatoes,
Furikake, Thai Basil

Espresso-Rubbed Filet Mignon* gf

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

Prime Grade Pork Chop gf

Charred Carrot Puree, Baby Carrot, Balsamic Reduction, Carmelized Apple

-Desserts- Guests' Choice Of One

Black Forest Cake gf

Cherry Jam, Chocolate Shaving, Vanilla Bean Whipped Cream

Citrus Cheese Cake

Almond Cookie, Lemon Gelee

Individual Vegetarian and Vegan options available upon request

Where every seat
is a different
setting



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 Tostadas

Braised Pork Shoulder, Chipotle Crema, Cotija, Micro Cilantro

Party Shared -Appetizers- Choice of two

Poached Shrimp gf

Nduja Cream Sauce

Blistered Shishito Peppers v, gf

Red Pepper Jam, Feta, Cilantro, Parsley

Crispy Brussel Sprouts df

Gochujang, Sesame Seeds

Crab Linguini

Snow Crab, Nduja Cream Sause, Parmesan, Lemon Caper Butter, Fennel, Parsley

-Entrees- Guests' Choice of one

Prime Grade Pork Chop gf

Charred Carrot Puree, Baby Carrot, Balsamic Reduction, Caramelized Apple

Pepita and Pistachio Crusted King Salmon*

Chili Crisp Jasmine Rice, Pepita and Pistachio Crumble, Kombu Braised Bok Choy, Sesame Aioli

Espresso-Rubbed Filet Mignon* gf

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

-Desserts- Guests' Choice of one

Black Forest Cake gf

Cherry Jam, Chocolate Shaving, Vanilla Bean Whipped Cream

Citrus Cheese Cake

Almond Cookie, Lemon Gelee

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.

Where every seat
is a different
setting



DINNER OPTIONS

BUFFET DINNER MENU 1

Buffet Dinner 1 is for groups of 20+ guests
\$70 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

House Cheese Sauce, Panko Crust

Pork Tenderloin*

Carrot Puree, Potatoes and Herbs

Pan Seared Salmon gf

Shaved Celery & Parsley Salad, Seasonal Veggies, Red Pepper
Jam

~in mini dessert cups~

Black Forest Cake gf

Cherry Jam, Chocolate Shaving, Vanilla Bean Whipped Cream

Whipped Parfit with Mixed Berries gf

Individual Vegetarian and Vegan entrees available upon request

Where every seat
is a different
setting



DINNER OPTIONS

BUFFET DINNER MENU 2

Buffet Dinner 2 is for groups of 20+ guests
\$90 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

House Cheese Sauce, Panko Crust

Prime Rib*

Green Chili Potatoes, Cotija, Micro Cilantro

Pan Seared Salmon gf

Shaved Celery & Parsley Salad, Seasonal Veggies, Red Pepper Jam

~in mini dessert cups~

Black Forest Cake gf

Cherry Jam, Chocolate Shaving, Vanilla Bean Whipped Cream

Whipped Parfit with Mixed Berries gf

Individual Vegetarian and Vegan options available upon request

Where every seat
is a different
setting



RECEPTION OPTIONS

COCKTAIL BUFFET

Cocktail Buffet is for groups of 20+ guests
\$45 per person

Cheese & Jam v

Mascarpone Whipped with Feta and Goat
Cheese, Cherry Jam, Honey, Dates, Fresh Herbs,
Served with Focaccia

Poached Shrimp gf

Nduja Cream Sauce

Mac & Cheese v

House Cheese Sauce, Panko Crust

Charred Brussel Sprouts v, gf

Crispy Brussel Sprouts, Gochujang, Sesame
Seeds

Green Chili Pork Tostadas

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

Individual Vegetarian and Vegan options available upon request

Where every seat
is a different
setting



**PASSED
HORS
D'OEUVRES**

Selections

+\$12 per person
Choice of Two Options

Green Chili Pork Tostada

Braised Pork Shoulder, Chipotle Crema,
Cotjia, Micro Cilantro

Poached Shrimp

Nduja Cream Sauce

Charred Cauliflower

Tumeric Tofu Puree

Bacon Lardons

Pepper Jam Glaze

Where every seat
is a different
setting



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

\$14 to \$18 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 Mexican Sprite/ Coke \$5

Soft drinks Canned Sprite/Coke/Diet \$3.50

Iced Tea \$4

Lemonade \$5

Coffee \$4

Water

San Pellegrino \$7

Tonic Water \$5

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 2% depending on party size.

Is there a setup fee associated with our event?

Only events that require a more intricate floor plan or multiple spaces are subject to a setup fee, fees vary dependent on size.

Are there any additional fees for weddings?

Weddings with a ceremony will be charged an additional \$150

Wedding over 50 will be charged a \$500 set up fee
(waived for minimal set up needs)

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

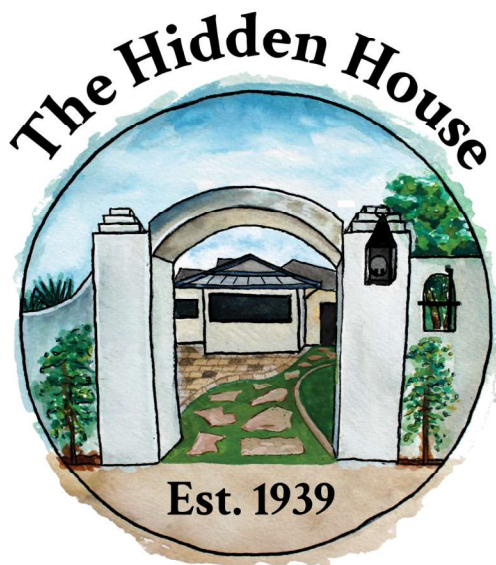
We recommend the onboarding process (paperwork signed, menu options chosen, miscellaneous requests, etc.) be completed at least 7 days in advance of the event date. This allows our culinary team and hospitality staff ample time to prepare and ensure that your special event runs seamlessly!

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

Please do not hesitate to reach out with any questions!

CONTACT US AT:

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



Where every seat is a different setting