



Hello from the Young Family

As we begin the 2022 season, we wanted to thank all of you for your continued support of the golf courses and our family. You will find our 2022 packet of information attached for: golf outings, event rentals, menus, pricing, and Covid-19 Guidelines.

“Our Guests Come First; Service, Quality and Presentation are Essential”

Thanks for your interest in scheduling your golf outing or event with us. If you are new to our courses, we offer many additional features here for our events at Bluffton & Hidden Creek Golf Clubs:

- Discounted green fees for outing
- Complimentary Donuts, coffee & juice for morning outings
- Complimentary or Discounted gift certificates
- Score sheets will be completed for you
- Sponsor signs & proximity game signs will be placed
- We can discuss and setup other/optional games for your group
- Beverage Cart(s) service on the course during your event
- Discounted Range Balls and Discounted Drink Tickets \$2.50

We take pride in providing great service for all our guests. Whatever your needs are, let us know when you are setting up your event. Submitting the contracts early will secure your dates & times. Please keep in contact with Wendy Young Miller to help ensure your day runs smoothly. Your group will have access to The Mason Jar at Bluffton or The Pavilion at Hidden Creek on the day of your golf outing or event. The optimal timing for your event and dinner will be arranged. We can provide all catering, food, equipment, and service, and only the meal charges apply (per person). Or you can cater, and bring all your own food, equipment, and service (\$200 minimum venue rental fee applies).

2022 Golf Outing- 18 Holes & Cart	Weekday	Weekend
Hidden Creek Golf Club	\$30.00	\$35.00
Bluffton Golf Club	\$25.00	\$30.00

**Price is Per Golfer, based on 40 golfers or more*

Traveling Groups- 18 Holes & Cart	Mon-Thur ONLY
Hidden Creek Golf Club	\$32.00
Bluffton Golf Club	\$30.00

**Price is Per Golfer, based on 16 golfers or more*

All Golf Outings MUST BE PAID IN FULL BEFORE EVENT BEGINS ! You may also Set a TENTATIVE DATE for the next year.

Thanks for choosing Hidden Creek & Bluffton for your golf outing and/or your special event.

We appreciate your business and look forward to working with you in 2022!

Sincerely,
The Youngs

Please contact Wendy Young Miller to confirm dates and times for your event:

419-722-1245

hiddencreekgolfclub@gmail.com



2022 Event Rental Agreement

Date of Rental		Group Name	
Contact Name		Phone	
Email Address		Total # of People	
Mason Jar or Pavilion		Venue Charge	
# of Dinners		Price Each	
Food Selections:			

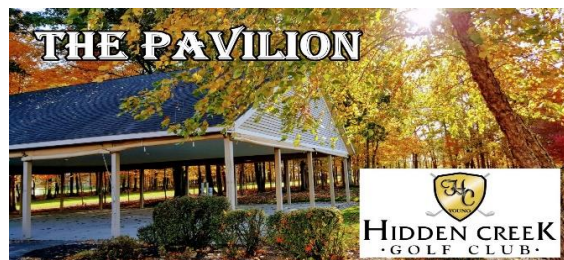
(Total number of dinners must be confirmed 7-14 days before the scheduled date, and **PREPAID at that time.**)

Rental Policies:

1. State Law #4301.62 prohibits alcoholic beverages on Bluffton or Hidden Creek Golf Club property except those bought from BGC or HCGC, which are both licensees of the state.
2. Any person found consuming any alcoholic beverage that has not been purchased at BGC or HCGC will be asked to leave immediately, without a refund.
3. Contact person must inform the group of the above before arriving at the course.
4. Each non-golf event will be charged a rental fee weddings (\$2000 per day) rental for a graduation party (\$800-\$1000). We will not do half the meal for half the cost. We offer catering as well.
5. We offer catering for Golf Outings, or you can choose an outside caterer for an additional setup/rental and cleaning fee of \$200.
6. Buffet line covered in black linen. Specialty linens available white or black additional charge
7. All decorations must be removed before leaving site.
8. All beverages must be purchased from BGC or HCGC (bartender(s) provided).
9. All fees will be paid by the contact person – arrangements will be made prior to the rental.

Signed by Event Coordinator: _____ Date: _____
 Signed by Owner/Manager: _____ Date: _____

*****We may have to adjust price points 2 weeks in advance due to the state of the World. God Speed*****



Box Lunches

Cold Cut (Ham/American or Turkey/Swiss)	\$13.00
Hoagie (Sub Bun, Ham/Pepperoni, Salami, Provolone Cheese, Lettuce)	\$13.00
Wraps 6" - Standard Cold Cuts	\$13.00
Specialty Wraps	\$15.00
BLT, Mild Buffalo Chicken, Fried Chicken Tenders w/Cheese, Lettuce, Mayo	

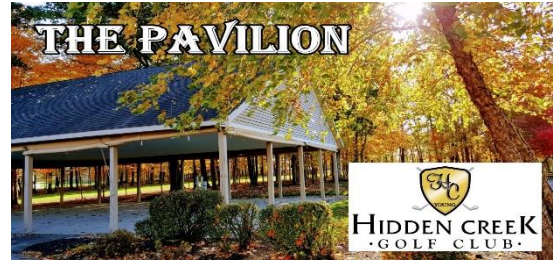
** Includes: 1 sandwich w/condiments + chips/crackers or granola/cookies*

Sandwich Station Buffet

Sloppy Joes	\$10.00
Hot Shredded Chicken	\$10.00
Chicken Breast	\$13.00
Hamburger (5 oz.)	\$12.00
Full Wrap - Cold Cuts	\$14.00
Specialty Wrap	\$15.00
Hamburger (5 oz.) and Brat or Hot Dog - 2 total	\$15.00
Steak Sandwich (8 oz.)	\$15.00
Smoked Pulled Pork (5" Bun)	\$17.00

Sides: Potato Salad, Loaded Potato Salad, Macaroni Salad,
Pasta Salad (Tri Color or Angel Hair), Cole Slaw (Creamy or Vinegar), Baked Beans

** Includes: 1 sandwich, 2 sides, chips, lemonade
(or for a quick bite: 1 sandwich, chips, lemonade - Deduct \$2)*



Picnic Dinners (Buffet Style)

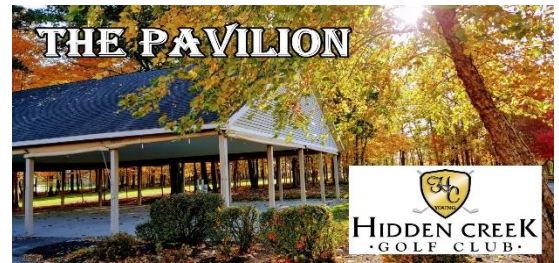
Ribeye or Strip Steak 12 oz.	\$26.00
Ribeye or Strip Steak 14 oz.	\$28.00
Filet Mignon 6 oz.	\$22.00
Filet Mignon 8 oz.	\$24.00
Filet Mignon 10 oz.	\$26.00
Smoked Thick Cut Pork Chops	\$14.00
Smoked Half Chicken	\$17.00
Smoked Pulled Pork Sandwich	\$17.00

Sides: Potato Salad, Loaded Potato Salad, Macaroni Salad, Baked Beans w/bacon

Pasta Salad (Tri Color or Angel Hair), Cole Slaw (Creamy or Vinegar), Green Beans w/bacon

** Includes: 1 entree, 2 sides, lemonade, rolls & butter
(We use and highly recommend - KEYSTONE BRAND MEATS of Lima, OH)*

***We offer a complete list of beverages:
soft drinks, coffee, water, lemonade, iced tea, Pepsi products
as well as: Beer, Wine and Mixed Drinks (40 proof)
at competitive state minimum pricing***



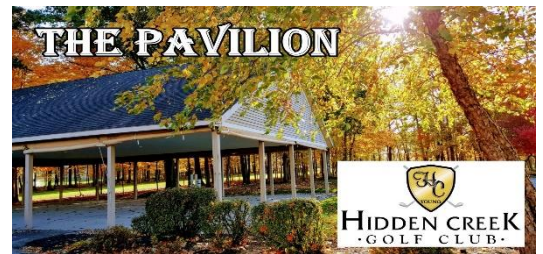
Full Dinners (Buffet Style)

	Market Price
Smoked ½ Slab Ribs	
Ribeye or Strip Steak 12 oz.	\$28.00
Ribeye or Strip Steak 14 oz.	\$30.00
Filet Mignon 6 oz.	\$24.00
Filet Mignon 8 oz.	\$26.00
Filet Mignon 10 oz.	\$28.00
Italian Roast Beef	\$20.00
Smoked Thick Pork Chop	\$24.00
Smoked Half Chicken	\$19.00
Chicken Marsala w/ Wine & Mushroom Gravy	\$22.00
Baked Chicken w/ Chicken Gravy	\$17.00
Marinated Italian Chicken Breast	\$17.00
Potato Choice: Baked, Roasted Red Skin, Scalloped, or Mashed Red Skins	
Side Choice: Green Beans, Corn, Mixed Veggies, California Blend	

** Includes: 1 entree, house salad, choice of side & potato, lemonade, water, rolls & butter*

** All steak dinners also include grilled mushrooms and onions
(We use and highly recommend - KEYSTONE BRAND MEATS of Lima, OH)*

Premium Potato, Sides, and Salads (add per person)	\$1.00
Cheesy potato casserole, Homemade Baked Mac & Cheese, Fresh Green Beans Glazed Fresh Carrots, Caesar Salad	
Loaded Salad Bar: (additional per person)	\$3.00
Soups: (price varies)	Additional
Chili, Ham & Bean, Loaded Baked Potato, Chicken Tortilla, French Onion, Chicken & Rice	



Specialty Buffets

Chili Bar - includes: **\$10.00**

chili, rice, beans, cheddar cheese, chopped onions, sour cream, jalapenos, banana peppers, diced tomatoes, corn bread & saltine crackers

Taco Bar - includes: **\$12.00**

chips, soft & hard shells, beef & chicken, beans, lettuce, tomatoes, shredded cheese, sour cream, homemade salsa, queso dip

Pasta Bar - includes: **\$20.00**

pasta, marinara & chicken alfredo sauce, house salad

Potato Bar - includes: **\$10.00**

Lg. baked potato, butter, cheddar cheese, chopped onions, real bacon bits, scallions

*add Loaded Potato Bar on Dinner Buffet **\$3.00**

Loaded Salad Bar **\$12.00**

Soup and Loaded Salad Bar **\$15.00**

Chili, Ham & Bean, Loaded Baked Potato, Chicken Tortilla, French Onion, Chicken & Rice

**Includes Lemonade and Ice Water - priced per person*

Sweets *(must order 2-3 weeks in advance)*

Cupcakes (2 dozen) **\$90.00**

Whole 12" Pies: Apple, Dutch Apple, Cherry, Mixed Berry, Sugar Cream, Pecan, Pumpkin **\$24.00**

Brownies and Cookies (2 dozen) **\$24.00**

Candy Bar (variety of different candies & containers) **Price varies**

Ice Cream Bar with toppings: **Price varies**

hot fudge, caramel, peanut butter, nuts, cool whip, cherries

**To bring personal cakes / desserts, please ask Wendy about options*

