



HAWKS CAY® *EXPERIENCE*

Weddings at Hawks Cay

Day of Celebration Package

www.hawkscay.com

Your Wedding at Hawks Cay

Congratulations!

Thank you for your interest and consideration in hosting your wedding at Hawks Cay Island Resort, a world-class destination and the Florida Keys' premier island property.

The resort consists of first-class guestrooms; fully remodeled luxury villas, five pools and a saltwater lagoon; unparalleled dining and a level of service defined by the Preferred Hotels & Resorts Standards of Excellence™.

From ocean activities through our full-service Marina and unforgettable Dolphin Connection program and our world class spa, your wedding party will encounter endless opportunities to enjoy themselves.

Hawks Cay offers 25,000 square feet of oceanfront indoor event space – the most in the Florida Keys – and numerous outdoor venues, including our oceanfront gazebo.

Accommodations

Hawks Cay offers 402 premium accommodations. These include 177 hotel guestrooms and suites, and 225 two- and three-bedroom villas, all with private balconies and terraces.

Guestrooms feature:

- ⌘ Dramatic views
- ⌘ Luxurious bathrooms offering oversized showers and baths
- ⌘ High-speed Internet access
- ⌘ 37-inch LCD television
- ⌘ Deluxe bed with fine linens

Ceremony Locations & Fees

Tranquility Pool / Gazebo, Sunset Beach	\$2,800
The Penthouse Deck	\$2,000
The Upper Lagoon Deck and Dolphin Deck	\$1500
Sunset Pool and Lagoon	\$1000

*Sunset Beach and Sunset Beach Weddings require that at least a ratio of 1 villa per 10 guests is blocked and contracted

***Outdoor venues require lighting*

When booked in conjunction with a 2011 Food & Beverage Wedding Package, Location Fees include the following:

- Set-up of banquet chairs for indoor events
- White folding chairs for outdoor events
- Tables with white full-length white table linens
- China, tableware and glassware (acrylic is used outdoors)
- Tea light candles for the dinner tables (maximum of 1 per person)

Standard event set-up by our team will begin no more than two hours prior to the scheduled event start time. Any earlier set-up time requests for decorating must be requested in advance, in writing, are subject to availability and will be charged at 50% of rental rate per hour.

21% service charge and 7.5% sales tax will be assessed on all of the above fees.

Miscellaneous Fees

Chair Cover Application.....	\$5 per chair
Welcome Gift Distribution to Guests	
Distributed at Front Desk	\$5 per item
Distribute to Hotel Rooms	\$7 per room
Cake Cutting and Serving	\$5 guest

Additional Information

Wedding Ceremony and Reception Information

Your wedding ceremony will include appropriate rehearsal time for you, your officiate, and your Wedding Planner to coordinate all of the aspects of set-up, detailing of the ceremony and staging that may be required for your musicians and personal touches. To make your day even more special, a personal wedding attendant will be assigned to liaise with the key departments of the hotel to care for your every need to allow you to fully enjoy your day worry free.

Ceremony Coordinator Fee (required): \$250

This service begins approximately 1 hour prior to the onset of your event through cocktail hour.

Wedding Ceremony Rehearsal

Wedding Rehearsals are optional and must take place between 10am and 3pm and scheduled around other events on property. Rehearsal Fee: \$250

Food and Beverage Minimum

A minimum food and beverage purchase is required to host your wedding at Hawks Cay. The minimum is as follows:

Saturday Evening Weddings:	\$16,000 food and beverage minimum (plus service charge and tax)
Sunday Evening Weddings:	\$10,000 food and beverage minimum (plus service charge and tax)
Monday through Friday Evening Weddings:	\$8000 food and beverage minimum (plus service charge and tax)

Deposit Schedule

The initial deposit of \$2,500 is non-refundable and guarantees your date. Six months prior to the wedding 25% of the estimated balance is required. A second deposit is required 60 days prior to the event date in the amount of 50% of the estimated balance. A third deposit is required 30 days prior to the event date in the amount of 75% of the estimated balance. The estimated final balance of your event, based on actual food and beverage selections and all related costs, is required 7 days prior to your event.

Floral Arrangements, Photography, Entertainment

Your personal wedding planner will provide you with a list of our Preferred Vendors at contracting. We will assist with scheduling your entertainment, floral arrangements, ice carvings, photographers and videographers from this list. We can also suggest notaries and officiates.

In-house Wedding Planner required for each wedding includes menu planning, service coordination, scheduling and communication with bride and groom and planners.

Lighting Packages – priced separately through PSAV

Wedding Package

Wedding Package: \$178 / person (plus 21% service charge & 7.5% tax)

All dinner options include:

- One hour open bar and reception complete with your choice of six hot or cold hors d'oeuvres
- An additional three hours of unlimited Open Bar (4 hours total)
- Elegant three-course plated dinner or Stationed buffet dinner
- Champagne toast
- Complimentary one night stay in a luxurious hotel guestroom for the bride and groom on wedding night
- Preferred hotel guestroom rates for your special guests (contact our Director of Catering & Events for details)

Cocktail Hour

One hour of six passed Hors d'oeuvre

Cold Assortment

Vine Ripened Tomato and Goat Cheese

Artichoke, Sundried Tomato and Olive Bruschetta

Shrimp and Avocado in Cucumber Cup

Smoked Salmon and Chive Cream Cheese Pinwheel

Shrimp Cocktail Shooter

Tuna Tartar, Tobiko, Citrus Soy, Wonton Crisp

Hawks Cay Roll

Crab, Mango, Cucumber and Cream Cheese

Tenderloin with Hawks Cay Steak Sauce and
Creamed Horseradish

Prosciutto Wrapped Asparagus, Saffron Aioli

All menus are subject to 21% service charge and 7.5% tax



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Hot Assortment

Truffled Risotto Fritter

Wild Mushroom Tartlet

Vegetable Spring Rolls, Sweet Chili Dipping Sauce

Mini Crab Cakes, Scallion Mayonnaise

Conch Fritters, Sweet Pepper Pot Jelly

Prosciutto Wrapped BBQ Shrimp

Crispy Chicken and Water Chestnut
Wonton, Plum Sauce

Achiote-Rubbed Grilled Chicken Skewers
Honey Coriander Mustard

Golden BBQ Pork Tartlet, Queso Fresco

Albondigas De Chorizo and Manchego

Miniature Croque Monsieur

Grilled Beef Sate, Chimichurri

Miniature Reuben

Empanadas

Southwest Chicken, Beef and Raisin, Queso Fresco

New Zealand Lamb Lollipops

All menus are subject to 21% service charge and 7.5% tax

Plated Dinner

Choose Three of the following Five Courses:

Soups

Corn and Crab Bisque
Yellow Tomato Gazpacho
Black Bean and Ham
Florida Lobster Bisque

Salads

Bowtie of Mesclun Greens, Shaved Cucumber, Cherry Tomato, Pecans, Blue Cheese,
Balsamic and Extra Virgin Olive Oil

Baby Iceberg Cups, Pink Grapefruit, Hearts of Palm, Red Onion, Tomato, Mint, Passion Fruit Dressing

Long Cut Romaine Hearts, Pancetta Crisp
Creamy Caesar Dressing, Garlic Crouton

Tropical Fruit Salad, Mango, Papaya, Pineapple, Cherry Tomato
Arugula and Frisee, Key Lime Vinaigrette

Appetizers

Hawks Cay Crab Cake, Bell Pepper and Corn Relish
Lemon Seared Diver Scallop, Pineapple Reduction
Rock Shrimp Martini Ceviche
Portobello Mushroom Carpaccio, Arugula, Toasted Pine Nuts, Shaved Manchego
Black Truffle Vinaigrette
Confit of Duck Risotto, English Peas, Corn, Shaved Parmigiano Reggiano

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Entrées

Select two for your guests to choose from

Duet Plate additional \$20 per person

Crispy Seared Yellowtail Floridian Snapper, Passion Fruit Papaya Salsa

Cilantro Chipotle Mahi Mahi, Pineapple Salsa

Blackened Back Country Grouper (in season)
Sundried Tomatoes, Olive and Artichoke Bruschetta

Wild Mushroom Stuffed Chicken Supreme

Beef Short Ribs, Cabernet Sauce

Grilled Beef Tenderloin, Cognac Green Peppercorn Sauce

Mushroom Ravioli, Baby Vegetables, Crushed Tomato, Shallots and Chili

Create a Duet Plate by adding the following

Florida Blue Crab Cake

Additional \$15 pp

Florida Keys Lobster (in season)

Additional \$20 pp

Jumbo Gulf Prawns (3 prawns)

Additional \$20 pp

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Vegetable

Brown Butter Baby Spinach and Field Mushrooms

Baby Carrot and Haricot Verte Bundle

Corn, Peas, Onion, Pancetta

Garlic-Roasted Vegetables

Jumbo Asparagus Bundle

Accompaniments

Roasted Sweet Corn Mashed Potato

5 Cheese Potato Gratin

Truffle Mac and Cheese

Pineapple Conch and Chorizo Fried Rice

Salt Baked Fingerling Potatoes

Desserts

Key Lime Mango Parfait

Guava Coulis

Banana Mousse Tart

Milk Chocolate Passion Fruit Mousse Dome, Coconib Tuile

Cheese Cake Domes

Praline Chocolate Crunch, Macerated Berries

Crème Brule Tart

Peanut Butter Timbale

*Substitute Wedding Cake – Additional \$5 per person

Freshly Brewed Regular and Decaffeinated Illy Coffee

*Wedding Cake Choose from the following:

Standard Cake: Vanilla, Banana, Nut, Chocolate, Cappuccino, Marble, Coconut, Orange Blossom,

Almond, Pineapple Flavored, Lemon Citrus

Standard Butter Cream Filling: Almond, Mocha, Lemon, Raspberry, Vanilla, Banana, Mint Chocolate,

Strawberry, Chocolate, Pineapple, Cherry, Orange, Coconut

All menus are subject to 21% service charge and 7.5% tax

Buffet Dinner

One hour of service

Salads

Choice of three:

Hemingway Caesar Salad

Baguette Croutons

Vine Ripened Tomato & Fresh Mozzarella

Basil Pine nut Pesto

Salad of Grilled Green and White Asparagus,
Parmesan, White Truffle Oil and Citrus Vinaigrette

Latina Cobb Salad, Cilantro Dressing

Olives, Corn, Cilantro, Avocado, Queso Fresco

BLT Salad

Honey Mustard Dressing

Tropical Fruit Salad, Key

Mango, Pineapple, Papaya, Lettuce, Cherry Tomato, Key Lime Vinaigrette

Entrees

Choice of one:

Grilled Local Fish, With Pineapple Mango Salsa

Cilantro Chipotle Baked Mahi Mahi, Papaya Passion Fruit Salsa

Paella de Mariscos (Seafood)

Jerk Seasoned Florida Grouper

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Entrees - Choice of two:

Garlic Cilantro Marinated Skirt Steak

Pineapple Roasted Pork Loin

Raisin Rum Sauce

Key West Ale Grilled Chicken,
Pineapple & Tahitian Vanilla Chutney

Mojo Suckling Pig

Grilled Cuban Bread

Roasted Whole Beef Tenderloin

Cognac, Green Peppercorn Sauce

Vegetables - Choice of two

Garlic Roasted Vegetables

Corn, Peas, Onion Pancetta

Country Ratatouille

Key Lime Yucca Mash

Pineapple Conch and Chorizo Fried Rice

Roasted Fingerling Potato

Desserts

Seasonal Fruit and Cheese Display

Key Lime Mango Parfait, Guava Coulis

Chocolate Pot du Crème

Miniature Crème Brule with Fresh Berries

Banana Mousse Tart

Assorted Miniature Dessert (chef's selection of three)

*Substitute Wedding Cake (see plated dinner menu for description) – Additional \$5 per person

Freshly Brewed Regular and Decaffeinated Coffee and Gourmet Teas

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Enhancements

Reception Display and Action Stations: (1 hour of service)

Choose one or more of these stations to enhance your buffet or cocktail reception

Farmstead Cheeses and Cured Meats

Assorted Crackers, Crusty Breads, Apricots & Table Grapes

\$18 per person

Empanada Station

Savory Empanadas

Chicken, Queso Fresco, and Beef with Chimichurri

\$16 per person

Action Stations - Action Station Attendant: 150 each

Tom's Seafood Action Station

(Minimum 25 people)

Oysters on the ½ Shell, Key West Pinks & Marinated Mussels

Over Crushed Ice with Lemons served with a Trio of Sauces

\$32 per person

Paella Action Station

Rafael's Traditional Paella Valencia (Chicken)

\$18 per person

Paella de Mariscos (Seafood)

\$26 per person

Pasta Action Station

Pasta: Choice of Two

Tri-colored Cheese Tortellini, Whole Wheat Penne Pasta & Mushroom Ravioli

Sauce: Choice of Two

Tomato-Basil, Alfredo with Snipped Chives, Genovese Pesto with Sun-dried Tomatoes

Old World Italian Breads

\$14 per person



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Fish Taco Station

Fresh Catch, Marinated Cabbage, Chipotle Cream, Guacamole, and Pico de Gallo

19 per person

Potato Bar

Red Bliss Mash, Purple Potato Mash and Sweet Potato Mash

Served with your selection of toppings to include:

Pecan Butter, Cheddar Cheese, Sour Cream, Scallions
and Applewood Bacon, Broccoli and Caramelized Onions

14 per person

Add Shrimp 20 per person, Add Beef and Mushrooms 16 per person, Add Chicken 12 per person

Carving Stations - (Minimum 30 people- carver required)

Mojo Suckling Pig

Served with Grilled Cuban Rolls

\$12 per person

Smoked Turkey Breast

Mango Orange Chutney served with Gouda Rolls

\$10 per person

Whole Roasted Beef Tenderloin

Cognac, Green Peppercorn Sauce, served with Sourdough Rolls

\$18 per person

Strip Loin of Beef, Chimichurri Sauce

\$18 per person

Pistachio Crusted Leg of Lamb

\$22 per person

All menus are subject to 21% service charge and 7.5% tax

Sweet Enhancements

Cup Cake Tower

Assorted Miniature Cupcakes

Select your Favorite Flavors and Design

\$14 per person

Hawks Cay Wedding Cake

\$8 per person

Chocolate Fountain

Assortment of Mouth Watering Fresh Fruits & Sweet Treats

Dipped in your choice of Dark, Milk, or White Chocolate

\$16 per person

Shooter Station

Key Lime, Mango, Chocolate Pot Du Creme, Mango, Guava and Short Cake

\$16 per person

Espresso Bar

(50 person minimum)

Italian Blend Espresso Coffee

European Flavored Syrups

Rock Candy Sugar Sticks, Sugar Cubes & Assorted Sweeteners

Served by a Professional Espresso Barista

\$12 per person

All menus are subject to 21% service charge and 7.5% tax



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Open Bar

Premium Service

Includes wine service at the table

Premium Liquor Selection

Gin- Tangueray

Vodka- Stolichnaya, Absolut or Smirnoff

Rum- Bacardi Silver, Bacardi Select

Captain Morgan's Spiced, Malibu

Blended Whiskey- Seagram's VO

Bourbon- Jim Beam, Jack Daniels

Scotch- Dewar's White Label

Tequila- Cuervo Classico

House Wine Selection

Domestic and Imported Beer

Mixers, Assorted Juices, Fruit Garnish

Assorted Sodas and Bottled Water

\$8 per person per hour upgrade charge

Ultra Premium Service

Includes wine service at the table

Ultra Premium Liquor Selection

Gin- Bombay Sapphire

Vodka- Grey Goose

Rum- Captain Morgan's Spiced, Meyers Dark

Blended Whisky- Crown Royal

Bourbon- Makers Mark

Scotch- Johnny Walker Black, Glenlivet

Tequila- Patron Reposado, Cuervo 1800

Cordials/Cognacs- Bailey's Irish Cream

Grand Marnier, Kahlua, Hennessy, VSOP

Whites: (Vintage may vary)

SA Prum Riesling, 06 Germany

Terrazze De Luna Pinot Grigio, 09 Italy

Casa Lapostle Cuvee Alexandre Chardonnay, 08 Chile

Reds: (Vintage may vary)

Casa Lapostle Cuvee Alexandre Cabernet Sauvignon, 08 Chile

181 Merlot, 07 California

La Crema Pinot Noir, California (no vintage)

House Champagne Selection

Domestic and Imported Beer

Mixers, Assorted Juices, Fruit Garnish

\$16 per person per hour upgrade charge

**Upgrade to wine service at table with standard package – additional \$3 per person*

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Bar Enhancements

South of the Border

Add On to Standard Bar Options:

(Beer & Wine) 9 per person, 1st hour/7 per person additional hour

(Premium) 7 per person, 1st hour/5 per person additional hour

(Ultra Premium) 5 per person, 1st hour/ 3 per person additional hour

Margaritas

Premium Cuervo Gold, Triple Sec, Patron Silver, Cointreau

Cocktail Options (Select Two): Tequila Sunrise; Mango, Strawberry or Pineapple Margarita

Mojitos

Captain Morgan's Spiced, Bacardi Silver, Malibu, Meyers Dark

Cocktail Options (Select Two): Traditional Mojito, Raspberry Mojito, Citrus Mojito, Mango Mojito

Shaken, Not Stirred

Add On to Standard Bar Options:

(Beer & Wine) 11 per person, 1st hour/7 per person additional hour

(Premium) 9 per person, 1st hour/7 per person additional hour

(Ultra Premium) 7 per person, 1st hour/5 per person additional hour

Vodkas: Stolichnaya, Grey Goose, Ketel One

Gins: Bombay Sapphire, Tanqueray

Cognac: Hennessy VS

Whiskey: Seagrams VO, Crown Royal

Cocktails: Classic, Dirty, Cosmopolitan, Manhattan, Sidecar

Specialty Martinis (Select Two): Apple, Melon, Tropical, Pomegranate, Keys Kiss, Orange Sunrise

Additional Enhancements*: Chocolate Martini, Espresso Martini, Thin Mint

***Additional Costs will apply**

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