



## 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.

Located 90 miles from Miami International Airport in the Heart of the Florida Keys, Hawks Cay Resort and Marina is a legendary island paradise reborn. Guests will find everything they need for a memorable stay including exceptional function space, premium accommodations, and exciting water sports. Imagine your reception overlooking the dolphins, the Atlantic Ocean, the Gulf of Mexico! Surround Yourself with What Matters Most...

Our guest rooms and suites offer dramatic views, wireless internet access and a delightful Serta® Perfect Sleeper Bed. Our fully remodeled two- and three-bedroom villas are mostly located overlooking the water views with large terraces and balconies, a full kitchen and living room. Head down to Alma for Latino cuisine and sample a nightcap from The Bar at Alma featuring a worldwide rum collection. Warm your toes in the sand while dining on world-class cuisine from the Beach Grill. Schedule a massage in our spa, or rejuvenate in our fully equipped fitness center. Swim with the dolphins in our saltwater lagoon, lounge by any of our five pools, or gather friends for a charter fishing trip out in the Atlantic. Our marina provides plentiful opportunities to explore the Keys and water sports galore. Enjoy jet skiing between tropical islands, a sunset sail aboard our catamaran, or watch sea turtles while parasailing.

Hawks Cay Resort offers 25,000 square feet of sophisticated waterfront function space and inspiring outdoor venues. Along with innovative technology and an attentive staff to assist you with every last detail, the new Hawks Cay Resort and Marina has what it takes to exceed expectations and ensure the success of your special day.

On behalf of Hawks Cay Resort, we look forward to welcoming you to Duck Key!

# Ceremony Locations and Fees

Oceanfront Gazebo, Indies Garden, Sunset Beach ..... \$2,800

Upper Lagoon Deck, Dolphin Deck .....\$1,500

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

*Outdoor venues require lighting and power at additional cost*

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

- \* Highly trained food and beverage and setup staffing services
- \* Standard dance floor for all indoor events
- \* White table linens (floor length tablecloths and napkins)
- \* Standard place settings to include china, glassware and flatware (acrylic and plastic glassware provided for all outdoor events)
- \* Standard tables and banquet chairs (white folding chairs for all outdoor events)
- \* Miscellaneous tables (welcome table, cake table, sign-in table, DJ table, etc)

## Food and Beverage Minimums

Hawks Cay Resort requires a minimum food and beverage revenue for all events. Minimums are determined based on time of year and day of week. Food and beverage minimums are subject to change based on date and availability. Contact the Hawks Cay Catering Manager for further details.

## Miscellaneous Fees & Pricing

Vendor Meal Selections.....	\$40/vendor
Corkage Fees.....	\$35/bottle
Children's Meal Selections (under 12yrs) .....	\$20/child
Chair Cover/Tie Application.....	\$5/ chair
Cake Cutting and Serving .....	\$5/guest
Welcome Gift Distribution to Guests	
Distribute to Hotel Rooms .....	.\$7/room
Distributed at Front Desk .....	.\$5/item

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

# Wedding Celebration Dinner Package

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

All wedding dinner options include:

- One hour of unlimited open bar
- Reception complete with your choice of six passed 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
- Reduced preferred guest accommodation rates

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

## Cocktail Reception

*One hour of unlimited open bar and passed hors d'oeuvres  
choice of six:*

### Cold Assortment

Vine Ripened Tomato and Goat Cheese	Tuna Tartar
Artichoke, Sundried Tomato and Olive Bruschetta	Tobiko, Citrus Soy, Wonton Crisp
Shrimp and Avocado in Cucumber Cup	Hawks Cay Roll
Smoked Salmon and Chive Cream Cheese Pinwheel	Crab, Mango, Cucumber and Cream Cheese
Shrimp Cocktail Shooter	Tenderloin with Hawks Cay Steak Sauce and Creamed Horseradish
	Prosciutto Wrapped Asparagus Saffron Aioli

### Hot Assortment

Truffled Risotto Fritter	Achiote-Rubbed Grilled Chicken Skewers
Wild Mushroom Tartlet	Honey Coriander Mustard
Albondigas De Chorizo and Manchego	Golden BBQ Pork Tartlet
Mini Crab Cakes	Queso Fresco
Scallion Mayonnaise	Vegetable Spring Rolls
Conch Fritters	Sweet Chili Dipping Sauce
Sweet Pepper Pot Jelly	Miniature Croque Monsieur
Prosciutto Wrapped BBQ Shrimp	Grilled Beef Sate, Chimichurri
Crispy Chicken and Water Chestnut	Miniature Reuben
Wonton, Plum Sauce	Empanadas
New Zealand Lamb Lollipops	Southwest Chicken, Beef and Raisin OR Queso Fresco

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## Wedding Dinner Reception

*Three hours of unlimited open bar and dinner selection*

*Choose from Plated Dinner or Stationed Buffet Menu selections*

### **Three Course Plated Dinner**

*(Minimum of 20 Guests)*

*Please select three of the following five courses:*

#### **Soups**

*Choice of one:*

Corn and Crab Bisque Soup

Yellow Tomato Gazpacho Soup

Black Bean and Ham Soup

Florida Lobster Bisque Soup

#### **Salads**

*Choice of one:*

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**

*Choice of one:*

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 entree for your guests to choose from:*

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

*Duet Plate additional \$20 per person*

*Vegetable*

*Choice of one:*

Brown Butter Baby Spinach and Field Mushrooms

Baby Carrot and Haricot Verte Bundle

Corn, Peas, Onion, Pancetta

Garlic-Roasted Vegetables

Jumbo Asparagus Bundle

*Accompaniments*

*Choice of one:*

Roasted Sweet Corn Mashed Potato

Five Cheese Potato Gratin

Truffle Mac and Cheese

Pineapple Conch and Chorizo Fried Rice

Salt Baked Fingerling Potatoes

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*Enhance your plated dinner entrée selections by adding the following:*

Florida Blue Crab Cake  
Additional \$15 per person

Florida Keys Lobster Tail (in season)  
Additional \$20 per person

Jumbo Gulf Prawns (3 prawns)  
Additional \$20 per person

**Desserts**

*Choice of one:*

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

Freshly Brewed Regular and Decaffeinated Starbucks Coffee  
Assortment of Gourmet Teas

*\* Substitute Wedding Cake – Additional \$5 per person*

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

## Stationed Buffet Dinner

*(Minimum of 30 guests)*

*One and one half hours 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

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

### Entrée

#### from the Sea

*Choice of one:*

Grilled Local Fish

Pineapple Mango Salsa

Cilantro Chipotle Baked Mahi Mahi

Papaya Passion Fruit Salsa

Paella de Mariscos (Seafood)

Jerk Seasoned Florida Grouper

#### from the Land

*Choice of two:*

Garlic Cilantro Marinated Skirt Steak

Roasted Whole Beef Tenderloin

Cognac, Green Peppercorn Sauce

Pineapple Roasted Pork Loin

Raisin Rum Sauce

Key West Ale Grilled Chicken,  
Pineapple & Tahitian Vanilla Chutney

Mojo Suckling Pig

Grilled Cuban Bread

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

*Vegetables & Accompaniments*

*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 Desserts

*(chef's selection of three)*

Freshly Brewed Regular and Decaffeinated Starbucks Coffee

Assortment of Gourmet Teas

*\* Substitute Wedding Cake – Additional \$5 per person*

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

## Enhancements

*One – One and one half hours of service:*

### **Farmstead Cheeses and Cured Meats Display Station**

Assorted Crackers, Crusty Breads, Apricots and Table Grapes  
\$18 per person

### **Empanada Display Station**

Savory Empanadas  
Chicken, Queso Fresco, and Beef with Chimichurri  
\$16 per person

### **Tom's Seafood Action Station**

*(Minimum 30 guests)*  
Oysters on the Half Shell, Key West Pinks and Marinated Mussels  
Over Crushed Ice with Lemons served with a Trio of Sauces  
\$32 per person

### **Fish Taco Action Station**

Fresh Catch, Marinated Cabbage, Chipotle Cream, Guacamole, and Pico de Gallo  
\$19 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

*All Action Stations require Chef Attendant- \$150*

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

**Potato Bar Action Station**

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

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

**Mojo Suckling Pig Carving Station**

*(Minimum 30 guests)*

Served with Grilled Cuban Rolls

\$12 per person

**Smoked Turkey Breast Carving Station**

*(Minimum 30 guests)*

Served with Mango Orange Chutney served with Gouda Rolls

\$10 per person

**Whole Roasted Beef Tenderloin Carving Station**

*(Minimum 30 guests)*

Served with Cognac & Green Peppercorn Sauce, served with Sourdough Rolls

\$18 per person

**Strip Loin of Beef Carving Station**

*(Minimum 30 guests)*

Served with Chimichurri Sauce

\$18 per person

**Pistachio Crusted Leg of Lamb Carving Station**

*(Minimum 30 guests)*

\$22 per person

*All Carving Stations require Chef Attendant- \$150*

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## Sweet Enhancements

### **Cup Cake Tower**

Assorted Miniature Cupcakes  
\$6 per person

### **Hawks Cay Wedding Cake**

\$8 per person

### **Dessert Shooter Station**

Key Lime, Mango, Chocolate Pot Du Crème, Cookies and Cream, Tiramisu, Mango, Guava and Short Cake  
\$10 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

### **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

## Premium Bar Enhancements

### **Premium Service**

*Includes wine service at the table*

Premium Liquor Selection

Gin- Tanqueray

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

### **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

White Wine: (Vintage may vary)

SA Prum Riesling, 06 Germany

Terrazze De Luna Pinot Grigio, 09 Italy

Casa Lapostle Cuvee Alexandre Chardonnay, 08 Chile

Red Wine: (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

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

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## Specialty Bar Enhancements

### ***South of the Border***

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

Standard Bar- \$9 per person, 1<sup>st</sup> hour/\$7 per person additional hour

Premium Bar- \$7 per person, 1<sup>st</sup> hour/\$5 per person additional hour

Ultra Premium Bar- \$5 per person, 1<sup>st</sup> hour/ \$3 per person additional hour

### ***Shaken, Not Stirred***

Martinis

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 Selections (*Select Two*): Apple, Melon, Tropical, Pomegranate, Keys Kiss, Orange Sunrise

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

Standard Bar- \$11 per person, 1<sup>st</sup> hour/\$7 per person additional hour

Premium Bar- \$9 per person, 1<sup>st</sup> hour/\$7 per person additional hour

Ultra Premium Bar- \$7 per person, 1<sup>st</sup> hour/\$5 per person additional hour

*\*Additional Cost will apply*

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