



HAWKS CAY RESORT®

Weddings & Honeymoons



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Island Wedding Dinner Package

Hawks Cay Resort's banquet and catering team will create the perfect event for all of your special wedding related events. Our thoughtfully prepared catering menus make it easy to entertain your guests whether you're hosting a small intimate gathering or a large, lavish event. Our resort's acclaimed culinary teams have crafted a variety of inspired menus to choose from, each featuring the finest fresh ingredients, deliciously prepared and spectacularly presented.

The Island Wedding Dinner Package has been specially designed for your group of 30 or more, includes:

- Four hour premium open bar
- Passed welcome beverage
- Cocktail hour with four butler passed hors d'oeuvres
- Champagne toast
- Your choice of plated, buffet, or stationed dinner
- Bartender and cake cutting services
- Menu tasting for two
- Complimentary room night for the special couple

Also included with your event:

- Expert culinary, wait staff and setup crew
- Standard dance floor for all indoor events
- Floor length white table linen and white linen napkin
- Standard place settings to include china, glassware and flatware (acrylic and plastic drink ware provided for all outdoor events)
- Standard banquet tables and banquet chairs (white folding chairs for all outdoor events)
- Specialty tables (cocktail, welcome, cake, sign-in, DJ, etc.)

Prices starting at \$169/person

(plus applicable taxes and fees)



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Cocktail Hour

Choice of four passed Hors d' Oeuvres

CHILLED

Snapper Ceviche

Shrimp Cocktail Shooter

Citrus Crab Salad Spoon with Micro Watercress

Seared Beef Tenderloin on Crostini, Creamed Horseradish

Compressed Rum Infused Watermelon, Goat Cheese, Micro Greens

Seared Tuna, Hijaki Seaweed and Shitake Mushroom Summer Roll

Poached Shrimp and Bourson Cheese on a Sour Dough Cracker

Artichoke, Sundried Tomato and Olive Bruschetta

Red and Yellow Tomato Caprese Crostini

HOT

Lobster Cobbler

Coconut Shrimp, Guava Mojo Sauce

Miniature Beef Wellington, Béarnaise Sauce

Chicken or Vegetable Empanada, Chipotle Sauce

Caribbean Conch Fritters, Creole Mustard

Brie & Pear En Croute, Balsamic Glaze

White Truffle Mac and Cheese Spoon

Chicken Satay, Peanut Sauce

Teriyaki Beef, Shoyu Glaze

Mini Kobe Beef Sliders

Additional Hors d' Oeuvres can be added at \$5/person/piece



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Plated Dinner

APPETIZER

Choice of one

Additional \$8/person

Wild Mushroom Ravioli, Mushroom Fricassee, White Eggplant Puree, Crisp Potato Threads, Celery Oil

Conch Fritter, Pickled Onion, Charred Corn Tomato Relish, Mango, Yellow Curry, Sweet Chili Oil

Watermelon, Tomato Gazpacho, Yellow Tomato, Feta Cheese, Avocado, Taro Root

Additional \$12/person

Pan-Seared Sea Scallops, Warm Red Quinoa and Basmati Salad, Florida Citrus Emulsion

Soft Goat Cheese and Pancetta Duck Confit, Pearl Onion Jus

Crab Cake, Corn Relish, Red Pepper Aioli, Frizzled Leeks

Asiago Stuffed Portobello Mushrooms with Whole Roasted Garlic, Crisp Sage, Parsley Jus, Truffle Vinaigrette

Trio of Ceviche: Scallops with Picked Watermelon, Mahi- Mahi and Pineapple Salsa
Ginger Shrimp Cucumber Salad

SALAD

Choice of one

Baby Spinach, Dried Cherries, Candied Pecans, Bermuda Onion, Cucumber, Goat Cheese, Creamy Yogurt
Pomegranate Dressing

Organic Tangled Florida Greens, Local Tomato, Pickled Berries, Radish, Shaved Fennel,
Florida Grapefruit Vinaigrette

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

Baby Iceberg Wedge, Pickled Red Onion, Pancetta, Crumbled Blue Cheese, Heirloom Tomato,
Organic Herb Vinaigrette



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ENTRÉE*

Choice of two

Crisp All-Natural Grass-Fed Supreme Breast of Chicken, Toasted Provencal Cous Cous,
Lemon Thyme Jus Lie, Local Seasonal Vegetables
\$169/person

Eggplant Rollatini; Marinated, Grilled and Stuffed with Roasted Vegetables and
Curried Cous Cous over Tomato, Cucumber Raita, Grilled Asparagus
\$169/person

Pan Seared Local Snapper, Mango Salsa,
4-Grain Caviar Rice Pilaf, Sautéed Broccolini, Tomato, Candied Ginger Sauce
\$177/person

Filet Mignon, Cabernet Demi Glaze, Smoked Cheddar Potato Pavé, Grilled Asparagus,
Pancetta, Mushroom Ragout
\$181/person

Pan Seared Chicken Breast and Grilled Mahi Mahi,
Sweet Corn and Spinach Whipped Potatoes, Haricot Vert and Stuffed Roma Tomato
\$185/person

Filet Mignon and Gulf Shrimp, Yukon Gold and Carrot Puree, Peppercorn Reduction, Herb Oil
\$193/person

Herb Crusted Grouper and Filet Mignon, Purple Sweet Potatoes, Tourne Vegetables, Red Wine Reduction
\$196/person

PLATED DESSERT

Your Preferred Vendor of Choice May Provide Wedding Cake

Choice of one

Additional \$12/person

Lemon Meringue Tart, Raspberries, Cassis Reduction

White Chocolate Pistachio Napoleon, Strawberry Salad, Caramel Sauce

Crème Brulee Cheesecake, Roasted Pineapple, Sweet Plantain

Freshly Brewed Regular and Decaffeinated Starbucks Coffee
Assortment of Gourmet Teas

*When offering plated entrée selections to your guests, the higher priced entrée will apply to all selections. A maximum of two (2) entrées can be selected.
Entrée selections for each guest must be identified on place cards and designated seating chart. Available for groups of 30 people or more.



HAWKS CAY RESORT®

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Buffet Dinner

OVERSEAS BUFFET

Bread Display	Blackened Mahi with Avocado Puree
Tomato Panzanella Salad, Tomato, Red Onion, Spanish Olives, & Bocconcini Vinaigrette	Grilled Sirloin, Cilantro Aioli, Marinated Red Onion
Watermelon Salad, Cucumber, Basil, Smoked Bacon & Balsamic Vinaigrette	Roasted Corn Relish Pigeon Peas and Rice
Jicama Slaw with Bell Peper, Red Onion, Scallions, Cilantro, Mango, Lime	Crispy Fried Plantain Tostones
Marinated Grilled Chicken, Coconut, Key Lime Sauce	Your Preferred Vendor of Choice May Provide Wedding Cake
Freshly Brewed Regular and Decaffeinated Starbucks Coffee Assortment of Gourmet Teas	

\$176/person

FARM TO TABLE BUFFET

Bread Display	Rainbow Chard
Chilled Caribbean Coconut and Pineapple Bisque with Plantain Chips	Pan-Seared Wild Striped Bass, Tomato Confit, Eggplant Ragout
White Bean Salad, Oven Roasted Tomatoes, Shallots, Blue Cheese Basil Vinaigrette	Sage Rubbed Tanglewood Farms Chicken Breast, Mushrooms and Cipollini Onions
Roasted Beets, Organic Greens, Caramelized Walnuts, Sherry Vinaigrette	Seasonal Harvest Vegetable Medley
Slow-Cooked All-Natural Filet of Beef, Wilted	Celery Root and Yukon Potato Puree
Assorted Mini Desserts: Berry Tarts, Cheesecake, Chocolate Mouse, and Petit Fours	
Freshly Brewed Regular and Decaffeinated Starbucks Coffee Assortment of Gourmet Teas	

\$186/person



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DUCK KEY BUFFET

Bread Display

Shells with Grape Tomatoes, Cucumbers,
Scallions, Balsamic Vinaigrette

Cobb Salad Bar: Iceburg Lettuce, Tomato,
Cucumber, Egg, Blue Cheese, Bacon, Chicken,
Guacamole, Key Lime Dressing

Fresh Local Ceviche

Marinated Grilled Chicken, Roasted Tomatoes,
Feta, Greek Olives, Honey Lemon Thyme Jus

Island Paella with Shrimp, Scallops, Clams,
Mussels and Chorizo

Roasted Whole Pig Carving Station
with Mojo Criollo

Roasted Garlic Mashed Potatoes
Quinoa, Brown Rice, Garbanzo Bean Pilaf
Tri-Colored Baby Carrots

Your Preferred Vendor of Choice May Provide
Wedding Cake

Freshly Brewed Regular and Decaffeinated Starbucks Coffee
Assortment of Gourmet Teas

\$191/person

ULTIMATE BUFFET

Bread Display

Seared Tuna with Green Papaya Slaw, Seaweed
Salad, Soy Gelée

Tomato, Mozzarella, Arugula, Pesto, Balsamic
Glaze

Whole Tenderloin with Peppercorn Essence

Spinach, Candied Pecans, Gorgonzola, Mandarin
Orange, Champagne Vinaigrette

Truffle Mac and Cheese

Organic Greens, Cucumber, Heirloom Cherry
Tomatoes, Garden Herb Vinaigrette

Roasted Chicken with Wild Mushrooms

Caribbean Lobster Tail, Drawn Butter (Quantity is
based on 1/person)

Heirloom Baby Carrots with Oven Dried
Tomatoes and Fresh Tarragon

Ice Cream Kahlua Shake Station

Your Preferred Vendor of Choice May Provide
Wedding Cake

Freshly Brewed Regular and Decaffeinated Starbucks Coffee
Assortment of Gourmet Teas

\$216/person

One chef attendant is included with each buffet. Minimum of 30 people required.



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Stationed Buffet Dinner

MASON JAR SALAD DISPLAY

Applewood Bacon Potato Salad with Kale Coleslaw
Tomato Cucumber Salad with Aged Sherry
Micro Arugula, Baby Greens, Heirloom Tomato, Gorgonzola Vinaigrette

Please select four additional stations

RISOTTO STATION

Key West Shrimp with Tomato Leek and Saffron, Charred Tomato and Crimini Mushrooms, Served with Herb Focaccia and Breadsticks

DIM SUM STATION

Selection of Vegetable Spring Rolls, Shrimp Dumplings, Steamed Buns and Potstickers, Served with Soy Sauce, Sweet and Sour Sauce, and Chili Oil

TACO STAND

Steak, Chicken, and Mahi, Soft Flour Tortillas, Green Papaya Slaw, Pico de Gallo

RICE BOWL STATION

Braised Mojo Pork, Cuban Black Beans, Rice
Sweet Potato, Kale, Mushrooms, Feta, Toasted Almonds, Brown Rice
Shrimp, Spicy Peanut, Bean Sprouts, Guacamole, Rice
Assorted Hot Sauces, Tamari, Black Vinegar

SLIDER STATION

Based upon one of each, per person

Crab Cake, Mustard Aioli, Key Lime Poppy Seed Cabbage
Tuna Burger, Cucumber Salad, Tzatziki
BBQ Pulled Pork, Green Papaya Slaw
Classic Beef, Bacon, Cheddar Cheese, Truffle Mayo

BEEF SHORT RIB

Harris Ranch Braised Beef Short Rib
Creamy Polenta
Au Jus, Sour Cream, Chives

CARVED CHAIRMAN'S RESERVE STRIP LOIN

Slow Roasted, Chipotle Aioli, Horseradish Cream, Served with Mini Cuban Rolls

STEAK FRITES TABLE

Churrasco Served Off the Grill with Truffle Yucca Fries and Chimichurri



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CARVED PORK LOIN

Jamaican Jerk Rubbed, Mango Plantain Chutney, Fried Tostones, Served with Mini Cuban Rolls

CARVED WHOLE ROASTED TOM TURKEY

Guava Glazed, Whole Grain Mustard, Cranberry Mojo, Served with Mini Cuban Rolls

SLOW ROASTED HAM

Slow Roasted Maple and Whole Grain Dressed Ham, Dijon Aioli, Served with Mini Cuban Rolls

WHOLE PIG STATION

Rum Basted, Slow Roasted Suckling Pig with Mango Papaya Relish, Served with Soft Rolls

SHRIMP AND CHEDDAR GRITS

Bonnie Blue Farm goat cheese, pancetta and Anson Mills Grits

CEVICHE ACTION STATION

Fresh Local Fish Marinated in Key Lime Juice, Cilantro, Bell Peppers, Bermuda Onions, Hijiki Seaweed, Tomato, Roasted Yellow Peppers and Jalapenos

WHOLE ROASTED LOCAL FISH

Snapper, Grouper, Hogfish, Chopped Chiles, Ginger, Sheyu

MASHED POTATO MARTINIS

Yukon Gold, Sweet Potato Puree, Pancetta, Scallion, Blue Cheese, Cheddar Cheese, Sour Cream, Mushrooms, Andouille Sausage, Roasted Garlic and Candied Pecans

PASTA STATION

Potato Gnocchi, Asparagus, Crisp Pancetta, Roasted Chicken and Peas
Farfalle Pasta, Vongole Clams, Garbanzo Beans, Diced Tomato, Parsley, White Wine
Served with Breadsticks and Focaccia

MAC AND CHEESE MARTINIS

Cavatappi Pasta, Smoked Gouda, Mozzarella, Lobster, Pancetta, Peas, Key West Shrimp, Potato Chip Crust

MINIATURE DESSERT DISPLAY

Assortment of Small Cakes, Pastries, and Petit Fours
Your Preferred Vendor of Choice May Provide Wedding Cake
Freshly Brewed Regular and Decaffeinated Starbucks Coffee, Assortment of Gourmet Teas

\$220/person

\$175 chef attendant required for each action station.



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Reception Enhancements

FARMSTEAD CHEESE DISPLAY

Domestic and International Cheeses,
Gourmet Crackers, Artisan Breads,
Dried Fruits, Table Grapes
Small (30 - 50 ppl) • \$500 Medium (50 - 75 ppl)
\$600 • Large (75 - 100 ppl) \$750

ANTIPASTO DISPLAY

Italian Cheeses, Cured Meats, Olives, Roasted
Vegetables, Artisan Breads
Small (30 - 50 ppl) \$500 • Medium (50 - 75 ppl)
\$600 • Large (75 - 100 ppl) \$750

VEGETABLE CRUDITE´ DISPLAY

Fresh Florida Vegetables, Ranch, Blue Cheese,
Roasted Hummus
Small (30 - 50 ppl) \$350 • Medium (50 - 75 ppl)
\$450 • Large (75 - 100 ppl) \$600

SEAFOOD TOWER DISPLAY

*Oysters on the Half-Shell, Cocktail Shrimp, Snow
Crab and Marinated Mussels
Over Crushed Ice with Lemons and a Trio of
Sauces
\$48/person

Dessert Enhancements

DESSERT DISPLAY

Choice of 6

Petit Fours, French Pastries
Chocolate Covered Strawberries, Macaroons
Chocolate Truffles Pots de Crème, Mini Flan
Mini Cheesecake, Key Lime Tartlets
\$18/person

BANANAS FOSTER STATION

Ripe Bananas, Banana Liquor
Dark Rum Flambéed
Vanilla Ice Cream
\$18/person

GELATO STATION

Fresh Pressed Waffles
Gelato; Vanilla, Chocolate, Coffee
Strawberry Mango, Banana
Strawberries, Blueberries Raspberries
Chantilly Cream
Peanuts, Caramel, Chocolate Sauce
\$22/person

CHERRIES JUBILEE STATION

Sweet Simmered Cherries, Orange Zest
Kirsch Flambéed, Vanilla Ice Cream
\$18/person

\$175 chef attendant required for each action station.

Consuming raw or undercooked foods may increase your risk of food borne illness. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.



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Cocktails

PREMIUM OPEN BAR

Welcome Beverage at Cocktail Hour

(Choice of one)

Strawberry Lemonade: Smirnoff Vodka, Lemonade, Fresh Lime

Tropical Welcome: Malibu Rum, Melon Liqueur, Pineapple Juice

Love Blossom: Pink Lemonade Margarita

Rum Punch, Traditional Margarita, Red or White Sangria

Liquor

Vodka: Titos, Smirnoff • Gin: Tanqueray, Seagram's • Rum: Bacardi Silver, Conch Republic, Captain

Morgan's Spiced, Malibu • Whiskey: Seagram's VO, Seagram's 7 • Scotch: Dewar's White Label

Bourbon: Jack Daniels, Jim Beam • Tequila: Peligroso, Rio Grande

Beer

Budweiser, Bud Light, Miller Lite, Michelob Ultra, Sam Adams Rebel IPA,

Corona, Heineken, Red Stripe, Becks Non Alcoholic

House Wine and Champagne Selection

Assorted Soda, Juices and Bottled Water

\$15/person/additional hour

Bar Enhancements

WINE SERVICE WITH DINNER

Select one red and one white wine to be served from the premium bar

Specialty wine list available on request

\$4/person

DELUXE PREMIUM OPEN BAR

Vodka: Grey Goose, Titos, Smirnoff, • Gin: Bombay Sapphire, Tanqueray • Rum: Bacardi Silver, Captain Morgan's Spiced, Malibu, Conch Republic • Whiskey: Crown Royal, Jameson • Scotch: Dewar's White Label,

Johnny Walker Black • Bourbon: Makers Mark, Jack Daniels, Jim Beam, Woodford Reserve • Tequila: Peligroso, Partido Anejo, Rio Grande • Cordials & Cognacs: Bailey's Irish Cream, Grand Marnier, Kahlua,

Hennessey VSOP

Includes two premium wines along with our house wine

\$16/person upgrade

\$18/person/additional hour



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SPECIALY DRINKS

Choose from one of the specialty cocktails below or let us customize a cocktail for you based on your wedding colors

Berry Happy Together: Absolut Acai, Sprite & Pineapple Juice

Love Potion #9: Vanilla Vodka, Melon Liqueur, Pineapple Juice, Sour Mix

Something Blue: Citrus Vodka, Blue Curacao, Lemonade & A Cherry

Pretty In Pink: Citrus Vodka, Triple Sec, Pink Lemonade

Sealed With a Kiss: Vanilla Vodka, Chocolate Liquor, Crème De Cocoa, Cream & Chocolate Drizzle

Etern-Itini: Coconut Rum, Vanilla Vodka & Pineapple Juice

\$12/each

BUBBLES BAR

Your choice of Sparkling, Prosecco, Brut or Rose

Customize 5 bubbly drinks for your Bubbles Bar using ingredients such as:

Flavored Vodkas, Tequila, Liqueurs

Fresh Fruit: Strawberry, Raspberry, Blueberry, Pineapple, Orange

Juices: Orange, Cranberry, Pineapple, Strawberry Purée, Grapefruit

\$10/each

MARTINIS, MOJITOS & MARGARITA BAR

Customize 5 signature cocktails using ingredients such as:

Flavored Vodkas, Tequila, Liqueurs

Fresh Fruit: Strawberry, Raspberry, Blueberry, Pineapple, Orange

Juices: Orange, Cranberry, Pineapple, Strawberry Purée, Grapefruit

\$12/each

\$150 bartender required for each specialty bar.



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Miscellaneous Fees & Pricing:

Wedding Site Fee • \$3,500/Saturday

This fee includes the use of all catered event venues used over the course of your stay

Friday/Sunday • \$3,000

Monday – Thursday • \$2,500

Children's Meal (12 and under) • \$35/child

Children 12 and under will receive a Kid-Friendly meal. Children under 5 are complimentary.

Vendor Meal • \$40/vendor

Don't forget about your vendors, they get hungry too!

Corkage Fee • \$35/750ml bottle

Planning to bring in your own specialty bottle of wine? No problem.

Chair Cover/Tie Application • \$5/chair

Need help with applying covers or ties? We will bring in additional staff to do the job for you.

Welcome Gift Delivery • \$5/room

Thinking about surprising your guests with a fun gift upon their arrival? Let us help deliver to their rooms!

Service Charge and Tax

A service charge of 23% of your total food and beverage charges will be added to your bill. A portion of the service charge will be distributed to the banquet service staff and a portion will be kept by the hotel to cover overhead costs such as logistics planning, administration, recycling, trash removal, transportation and liability coverage. The service charge is not a tip or gratuity for any employee and is not the property of the employee(s) providing service to you. Any applicable taxes will be added to your bill. Eight percent (8%) of the total food and beverage charges will be added to the total bill as an Event Fee which is used to offset the cost associated with the set-up and clean-up of a function and is subject to all applicable sales taxes. These fees are not a gratuity or service charge and will not be distributed to members of the service staff.

Things to know...

All couples are responsible for hiring a "Day-Of" Wedding Coordinator

Wedding insurance coverage is necessary

Additional lighting is required at all outdoor event venues

All outdoor events must conclude by 10:00pm

Stationed and Buffet meal service lasts for 1.5 hours

Additional setup fees may apply