



HAWKS CAY RESORT®

*Weddings & Honeymoons*



CARE STUDIOS



# Sunshine Brunch Wedding 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 Sunshine Brunch Package has been specially designed for your group of 20 or more, includes:

Three hour open bar

Champagne toast

Bartender and cake cutting services

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.)



## BRUNCH RECEPTION MENU

Includes:

Freshly Squeezed Florida Orange & Grapefruit Juices  
Assorted Soda and Bottled Water  
Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Assorted Tazo Teas

### FLORIDA MIMOSAS

Chilled Sparkling Wine, Fresh Squeezed Florida Orange Juice, Sweetened Key Lime Juice, Pomegranate Juice, Pineapple Juice, Passion Fruit Puree, Mango Puree, Fresh Strawberries

### KEYS BLOODY MARYS & MARIAS

Absolut, Absolut Peppar, Cuervo Gold  
Hawks Cay Special Bloody Mary Mix, Olives, Blue Cheese Stuffed Olives, Fresh Celery, Dill Pickle Spears, Limes, Cocktail Shrimp, Cocktail Onions

## BRUNCH BUFFET

### CHILLED

Traditional Smoked Salmon Lox with Accoutrements of Capers,  
Shaved Red Onions, Hard Boiled Egg, Snipped Chives  
Fresh Bagels with Flavored Cream Cheeses  
A Mélange of Freshly Sliced Tropical Fruits and Berries  
Assorted Freshly Baked Pastries and Sweetbreads  
Fruit Jams and Preserves

### HOT

Chicken Breast with a Florida Citrus Buerre Blanc Sauce  
Eggs Benedict with Buttery Hollandaise Sauce  
Freshly Made Brioche French Toast or Griddle Cakes  
Warm Maple Syrup and Sweet Cream Butter  
Applewood Bacon and Country Sausage  
Crispy Home Fried Potatoes  
Chef's Choice of Fresh Vegetable

### DESSERT

Internationally Inspired Pastries and Petite Fours

\$127/ person



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## SUNSHINE ENHANCEMENTS

### OMELET STATION

Fresh Farm Eggs, Egg Beaters and Egg Whites,  
Country Ham, Bacon, Bell Peppers, Scallions, Wild Mushrooms, Tomatoes, Spinach, Swiss and Cheddar Cheeses  
\$16 / person

### BELGIAN WAFFLE BAR

Chocolate Chips, Fresh Berries, Whipped Cream, Warm Maple Syrup  
\$10 / person

*Above Enhancements Require \$175 Chef Attendant Fee*

### PARFAIT

Homemade Organic Granola, Yogurt, Seasonal Berries  
\$9 / person

### BREAKFAST BURRITOS

Bacon, Sausage and Cheese or Peppers, Onions, and Cheese  
Salsa and Sour Cream  
\$12 / person

### CARVING STATIONS

(Minimum 30 People)

Carver Required for Each Selection, \$175 Carver Fee, 1 Carver per 70 guests  
Mojo Suckling Pig, Grilled Cuban Bread  
\$22 / person

Whole Roasted Beef Tenderloin, Cognac, Green Peppercorn Sauce  
\$46 / person

Market Whole Fish, Sizzling Ginger & Sesame Glaze  
Market Price / person

### LIMITED OPEN BAR

House Wine Selection, Domestic & Import Beer  
\$25 / person, first hour and \$12 / person, each additional hour

### PREMIUM OPEN BAR

Premium Liquor Selection  
House Wine Selection, Domestic & Import Beer  
\$32 / person, first hour and \$15 / person, each additional hour

Additional Hours of Bloody Mary and Mimosa Bar  
\$12/ person/ hour





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## Miscellaneous Fees & Pricing:

Wedding Site Fee • \$3,000/Saturday

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

Friday/Sunday • \$2,500

Monday – Thursday • \$1,500

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!

### *Things to know...*

Station and Buffet service lasts for 1.5 hours of service

Additional lighting is required at all outdoor events

A Day-of-Coordinator must be assigned to your wedding

Additional setup fees may apply

Wedding insurance coverage is necessary

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.