



HAWKS CAY RESORT®

BANQUET MENUS



BAR MENUS

ALL BARS REQUIRE A BARTENDER • ONE BARTENDER PER 75 PEOPLE • \$150 PER BARTENDER

PLATINUM HOSTED BAR

\$49 PER PERSON, FIRST HOUR • \$28 PER PERSON, EACH ADDITIONAL HOUR

ULTRA PREMIUM LIQUOR SELECTION

Vodka: Grey Goose, Tito's

Gin: Bombay Sapphire, The Botanist

Rum: Pilar Blond, Flor de Cana 12YR

Whiskey: Jameson, Oban 14YR

Scotch: Macallan 12YR, Chivas Regal 18YR

Bourbon: Woodford Reserve, Maker's Mark 90

Tequila: Casamigos Blanco, Patron Anejo 80

Cordials And Cognacs: Baileys Irish Cream, Grand Marnier, Kahlua, Lillet, Aperol, Hennessy VS, Remy Martin VS

INCLUDES TWO PREMIUM WINES ALONG WITH MOZAIK WINES

Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc

BEERS

Domestic Beer: Bud Light, Michelob Ultra, Sandbar Sunday

Imported Beer: Corona, Becks N/A

Assorted Coca-Cola Products, Mixers, Juices, Bottled Water, Fruit Garnish

61 Hawks Cay Boulevard • Duck Key, Florida 33050 • (305) 289-5143

BAR MENUS PAGE 1 OF 4

All charges subject to 7.5% sales tax. A gratuity of 12% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 11% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Resort and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

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.



HAWKS CAY RESORT®

BANQUET MENUS



BAR MENUS

ALL BARS REQUIRE A BARTENDER • ONE BARTENDER PER 75 PEOPLE • \$150 PER BARTENDER

DELUXE PREMIUM HOSTED BAR

\$42 PER PERSON, FIRST HOUR • \$24 PER PERSON, EACH ADDITIONAL HOUR

DELUXE PREMIUM LIQUOR SELECTION

Vodka: Absolut, Ketel One • Gin: Tanqueray, Nolet's Silver Dry • Rum: Mount Gay Eclipse, Myers Dark
Scotch: Glenlivet 12YR, Johnny Walker Black • Bourbon: Maker's Mark, Wild Turkey
Whiskey: Toki, Gentleman Jack • Tequila: Milagro Silver, Patron Reposado
Cordials And Cognacs: Bailey's Irish Cream, Grand Marnier, Kahlua, Lillet, Hennessy VS, Remy Martin VS

MOZAIK WINES

Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc

BEERS

Domestic Beer: Bud Light, Michelob Ultra, Sandbar Sunday
Imported Beer: Corona, Becks N/A
Assorted Coca-Cola Products, Mixers, Juices, Bottled Water, Fruit Garnish

PREMIUM HOSTED BAR

\$32 PER PERSON, FIRST HOUR • \$18 PER PERSON, EACH ADDITIONAL HOUR

DELUXE PREMIUM LIQUOR SELECTION

Vodka: New Amsterdam, Tito's • Gin: New Amsterdam, Seagram's Extra Dry • Rum: Castillo Light, Captain Morgan's Original Spiced
Scotch: Grant's, Dewar's White Label • Bourbon: Jim Beam White, 1792 Rye
Whiskey: Canadian Club, Seagrams 7 • Tequila: Cazadores, Rio Grande
Cordials And Cognacs: Bailey's Irish Cream, Grand Marnier, Kahlua, Lillet, Hennessy VS, Remy Martin VS

MOZAIK WINES

Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc

BEERS

Domestic Beer: Bud Light, Michelob Ultra, Sandbar Sunday
Imported Beer: Corona, Becks N/A
Assorted Coca-Cola Products, Mixers, Juices, Bottled Water, Fruit Garnish

61 Hawks Cay Boulevard • Duck Key, Florida 33050 • (305) 289-5143

BAR MENUS PAGE 2 OF 4

All charges subject to 7.5% sales tax. A gratuity of 12% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 11% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Resort and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

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.



HAWKS CAY RESORT®

BANQUET MENUS

BAR MENUS CONTINUED

ALL BARS REQUIRE A BARTENDER • ONE BARTENDER PER 75 PEOPLE • \$150 PER BARTENDER
SPIRIT CORKAGE FEE \$75 PER BOTTLE • WINE/CHAMPAGNE CORKAGE FEE \$40 PER BOTTLE

LIMITED HOSTED BAR

\$26 PER PERSON, FIRST HOUR • \$15 PER PERSON, EACH ADDITIONAL HOUR • \$10 PER PERSON, WINE SERVICE

Mozaik Wine Selection: Cabernet, Pinot Noir, Chardonnay, Pinot Grigio

BEERS

Domestic Beer: Bud Light, Michelob Ultra, Sandbar Sunday

Imported Beer: Corona, Becks N/A

Assorted Coca-Cola Products, Mixers, Juices, Bottled Water, Fruit Garnish

CONSUMPTION BAR

Deluxe Premium Liquor Selection 18 • Platinum Bar 22

Mozaik Wine And Prosecco Selection 14 • Platinum Wine 20

Import Beer 10 • Domestic Beer 8 • Assorted Sodas, Juices, Bottled Water 5

CASH BAR

INCLUDES TAX AND SERVICE CHARGE • \$500 MINIMUM REQUIRED

Deluxe Premium Liquor Selection 20

Mozaik Wine And Prosecco Selection 15

Import Beer 10 • Domestic Beer 8 • Assorted Sodas, Juices, Bottled Water 5

BAR ENHANCEMENTS

WELCOME BEVERAGES • PER GALLON

Ice Tea 50 • Lemonade 50 • Fruit Punch (non alcoholic) 50

Red & White Sangria 85 • Bloody Mary 85 • Rum Punch 95 • Margaritas 95 • Flavored Margaritas 125 • Mojitos 150

VIENNESE BEVERAGE SERVICE GOURMET COFFEES AND CORDIALS • 20

Grand Mariner • Kahlua • Amaretto di Sarrano • Bailey's Irish Cream • Frangelico • Sambuca Romana

Campari • Cointreau • B&B • Aperol • Lillet • Hennessy VS • Remy Martin VS • Courvoisier, VSOP • 1738

ASK ABOUT OUR SPECIALTY BARS AND SHAKER PROGRAM. MARTINIS, MOJITOS, RUM AND CIGARS

61 Hawks Cay Boulevard • Duck Key, Florida 33050 • (305) 289-5143

BAR MENUS PAGE 3 OF 4

All charges subject to 7.5% sales tax. A gratuity of 12% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 11% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Resort and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

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.



HAWKS CAY RESORT®

BANQUET MENUS

BAR MENUS CONTINUED

BLOODY MARY & MIMOSA BAR

\$24/Person, First Hour

\$14/Person, Each Additional Hour

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

61 Hawks Cay Boulevard • Duck Key, Florida 33050 • (305) 289-5143

LUNCH MENUS PAGE 4 OF 6

All charges subject to 7.5% sales tax. A gratuity of 12% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 11% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Resort and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

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.



HAWKS CAY RESORT®

BANQUET MENUS



BANQUET WINE LIST

ALL BARS REQUIRE A BARTENDER • ONE BARTENDER PER 75 PEOPLE • \$150 PER BARTENDER

WHITES AND ROSES

Te Awanga Wildsong Hawke's Bay, Sauvignon Blanc	\$40
Le Rime, Pinot Grigio	\$38
Terlato, Pinot Grigio	\$60
Ferrari Caraono, Fume Blanc	\$53
Daou Chardonnay	\$63
Newton, Unfiltered Chardonnay	\$84
Far Niente Chardonnay	\$125
Charles & Charles, Rose	\$42
Fleur de Mer, Rose	\$60

MOZAIK WINES

Chardonnay, Sauvignon Blanc, Pinot Noir, or Cabernet Sauvignon	\$30
Mozaik Prosecco	\$40

REDS

Erath Resplendent, Pinot Noir	\$63
Emeritus, Pinot Noir	\$95
Terrazas, Malbec	\$35
Oberon, Merlot	\$60
Markham, Merlot	\$95
Unshackled, Cabernet Sauvignon	\$60
Sebastiani, Cabernet Sauvignon	\$77
Groth, Cabernet Sauvignon	\$145
Daou Pessimist, Blend	\$63
Campo Viejo, Blend	\$45

SPARKLING

Mumm, Napa Brut Prestige Moet	\$145
Brut Imperial	\$144
Veuve Clicquot Brut	\$168
Dom Perignon	\$575

61 Hawks Cay Boulevard • Duck Key, Florida 33050 • (305) 289-5143

BAR MENUS PAGE 4 OF 4

All charges subject to 7.5% sales tax. A gratuity of 12% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 11% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Resort and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

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.