



HAWKS CAY RESORT®

*Weddings & Honeymoons*



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A lifetime of romance begins with the perfect day at Hawks Cay. Our easy-to-reach tropical island resort is perfect for Florida Keys weddings. With charming indoor and outdoor banquet facilities, Hawks Cay is an ideal site to hold your ceremony. At Hawks Cay Resort, we welcome everyone to celebrate their love at our destination wedding resort. Every couple deserves the wedding of their dreams, and our talented staff are here to make your special day worry-free. Hawks Cay is a supporter of marriage equality and we would welcome an opportunity to bring your special day to life.

## Wedding Locations & Fees

Whether you choose an intimate ceremony at the edge of the sea or prefer to host a large event in one of our ballrooms, Hawks Cay has the space and capabilities to accommodate all your Florida Keys destination wedding needs.

Oasis Cay Lawn Ceremony & Oasis Cay Pool Reception.....	\$10,000.00
\$25,000.00 Food & Beverage Minimum for Tranquility Pool Reception	
Oasis Cay Lawn Ceremony & Oasis Cay Reception.....	\$8,000.00
Oasis Cay Lawn Ceremony & Overseas Ballroom Reception.....	\$8,000.00
Sunset Lawn Ceremony & Dolphin Deck Reception.....	\$6,000.00
Sunset Lawn Ceremony & Dolphin Ballroom Reception.....	\$6,000.00
Sunset Lawn Ceremony & Coral Cay Pool Reception.....	\$5,500.00
Brunch Ceremony and Reception.....	\$4,500.00

### Included in your Site Fee:

- 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 are set for Saturday Weddings; we offer discounts on Friday & Sunday as well as mid-week opportunities based on date, time of year, and demand.*

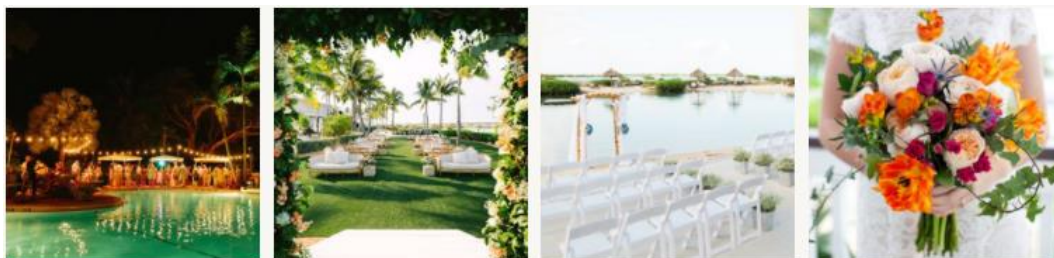
*Outdoor venues (except Oasis Cay) will require lighting at additional cost.*

*Location Fees are subject to 24% Service Charge and 7.5% Sales Tax*



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## Wedding Dinner Packages

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.

### Sunset Wedding Dinner

Four Hour Beer and Wine Bar

Passed Welcome Beverage

Cocktail Hour with Two Butler Passed Hors D'oeuvres

Champagne toast

Two Course Plated or Buffet Dinner

Bartender and Cake Cutting Services

Complimentary Upgrade Room for the Special Couple

**\$155/person**

(plus applicable taxes and fees)

### Island Wedding Dinner

Four Hour Premium Open Bar

Passed Welcome Beverage

Cocktail Hour with Four Butler Passed Hors D'oeuvres

Champagne Toast

Two Course Plated or Buffet Dinner

Bartender and Cake Cutting Services

Complimentary Room Night for The Special Couple

**\$189/person**

(plus applicable taxes and fees)

### Stationed Buffet Dinner

Four Hour Premium Open Bar

Passed Welcome Beverage

Cocktail Hour with Four Butler Passed Hors D'oeuvres

Champagne Toast

Stationed Dinner

Bartender and Cake Cutting Services

Complimentary Room Night for The Special Couple

**\$220/person**



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(plus applicable taxes and fees)

## Cocktail Hour

*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

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 \$8/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

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\*

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

Eggplant Rollatini; Marinated, Grilled and Stuffed with Roasted Vegetables and  
Curried Cous Cous over Tomato, Cucumber Raita, Grilled Asparagus

Pan Seared Local Snapper, Mango Salsa,  
4-Grain Caviar Rice Pilaf, Sautéed Broccolini, Tomato, Candied Ginger Sauce

Filet Mignon, Cabernet Demi Glaze, Smoked Cheddar Potato Pavé, Grilled Asparagus,  
+\$16/person

Pan Seared Chicken Breast and Grilled Mahi Mahi,  
Sweet Corn and Spinach Whipped Potatoes, Haricot Vert and Stuffed Roma Tomato  
+\$16/person

Filet Mignon and Gulf Shrimp, Yukon Gold and Carrot Puree, Peppercorn Reduction, Herb Oil  
+\$28/person

Herb Crusted Grouper and Filet Mignon, Purple Sweet Potatoes, Tourne Vegetables, Red Wine Reduction  
+\$32/person

## PLATED DESSERT

Your Preferred Vendor of Choice May Provide Wedding Cake, not included

Additional \$12/person  
Lemon Meringue Tart, Raspberries, Cassis Reduction

Crème Brule Cheesecake, Roasted Pineapple, Sweet Plantain

Freshly Brewed Regular and Decaffeinated Starbucks Coffee  
Assortment of Gourmet Teas

\*A maximum of two (2) entrées choices 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.



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## Buffet Dinner

### OVERSEAS BUFFET

Bread Display

Tomato Panzanella Salad, Tomato, Red Onion,  
Spanish Olives, & Bocconcini Vinaigrette

Watermelon Salad, Cucumber, Basil, Smoked  
Bacon & Balsamic Vinaigrette

Jicama Slaw with Bell Pepper, Red Onion,  
Scallions, Cilantro, Mango, Lime

Marinated Grilled Chicken, Coconut, Key Lime  
Sauce

Blackened Mahi with Avocado Puree

Grilled Sirloin, Cilantro Aioli, Marinated Red  
Onion

Roasted Corn Relish

Pigeon Peas and Rice

Crispy Fried Plantain Tostones

Fresh Florida Vegetables

Your Preferred Vendor of Choice May Provide  
Wedding Cake

Freshly Brewed Regular and Decaffeinated Starbucks Coffee  
Assortment of Gourmet Teas

### FARM TO TABLE BUFFET

Bread Display

Chilled Caribbean Coconut and Pineapple Bisque  
with Plantain Chips

White Bean Salad, Oven Roasted Tomatoes,  
Shallots, Blue Cheese Basil Vinaigrette

Roasted Beets, Organic Greens, Caramelized  
Walnuts, Sherry Vinaigrette

Slow-Cooked All-Natural Filet of Beef, Wilted

Rainbow Chard

Pan-Seared Wild Striped Bass, Tomato Confit,  
Eggplant Ragout

Sage Rubbed Tanglewood Farms Chicken Breast,  
Mushrooms and Cipollini Onions

Seasonal Harvest Vegetable Medley

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

+\$22/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

+\$26/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

+\$54/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

*\$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: Tito's 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: New Amsterdam • Gin: New Amsterdam • Rum: Castillo Light, Captain Morgan's Original Spiced •

Whiskey: Seagram's 7 • Scotch: Dewar's White Label

Bourbon: Jim Beam White • Tequila: Rio Grande, Cazadores

#### Beer

Budweiser, Bud Light, Miller Lite, Michelob Ultra, Sam Adams Boston Lager, Sandbar Sunday

Corona, Heineken, Red Stripe, Becks Non-Alcoholic

Mozaik House Wine and Champagne Selection

Assorted Soda, Juices and Bottled Water

\$18/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

\$10/person

### DELUXE PREMIUM OPEN BAR

Vodka: Tito's, • Gin: Taqueray • Rum: Myers Dark, Bacardi Superior • Whiskey: Toki • Scotch: Johnny Walker

Black • Bourbon: Makers Mark • Tequila: Milagro Silver, Patron Reposado • Cordials & Cognacs: Bailey's

Irish Cream, Grand Marnier, Kahlua, Lillet, Hennessy VS, Remy Martin VS

Includes two premium wines along with our house wine

\$16/person upgrade

\$24/person/additional hour



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### SPECIALTY 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

\$15/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

\$12/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

\$15/each

*\$150 bartender required for each specialty bar.*



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## Miscellaneous Fees & Pricing:

### 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 • \$25/750ml 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 Distribution • \$5/gift

Thinking about surprising your guests with a fun gift upon their arrival? Let us help distribute at time of check in!

### Wedding Tastings • \$100/person

Want to taste your selected menu prior to your big day? Our catering manager is standing by and ready to book your tasting! Please refer to our wedding standard and procedures for more tasting information.

### Service Charge and Tax

A service charge of 24% 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 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.