



# *Wedding Menus*





## WEDDING LOCATIONS AND 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
Brunch Ceremony and Reception.....	\$5,000.00

### 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 Chiavari chairs  
(white folding chairs for all outdoor events)

Prices are set for Saturday Weddings; we offer discounts on Friday & Sunday as well as mid-week. Outdoor venues will require lighting at additional cost.

Location Fees are subject to 25% Service Charge and 7.5% Sales Tax



## WEDDING DINNER PACKAGES

Hawks Cay Resort's Wedding Packages are based on a four hour event and are priced per person.

Extensions past 4 hours are welcome. Please inquire with your catering manager for pricing.

### PARADISE WEDDING *Dinner Package*

Four Hour Silver Bar Package

Passed Welcome Beverage

Cocktail Hour with Five 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

\$229/person



### PARADISE WEDDING *Dinner Package*

Four Hour Silver Bar Package

Passed Welcome Beverage

Cocktail Hour with Five Butler Passed Hors D'oeuvres

Champagne Toast

Stationed Dinner

Bartender and Cake Cutting Services

Complimentary Room Night for The Special Couple

Chef Attendant per each station  
\$175 per chef

\$305/person





## COCKTAIL HOUR

CHOICE OF FIVE

### HOT

- Goat Cheese Stuffed Dates Wrapped in Bacon
- Teriyaki Chicken Skewer
- Oysters Rockefeller
- Crab Cake, Key Lime Mustard Aioli
- Pineapple Jalapeno Bacon Wrapped Shrimp
- Conch Fritter, Chipotle Aioli
- Coconut Shrimp, Pineapple Chile Sauce
- Teriyaki Steak Skewer

### CHILLED

- Smoked Tofu, Shiitake and Snap Pea Sate, Sweet Soy Drizzle
- Rum Infused Compressed Watermelon, Goat Cheese Crema
- Shrimp Cocktail, Bloody Mary Shooter
- Tuna Tar Tar Cone, Wasabi Tokiko, Crem Fresh
- Prosciutto, Compressed Melon, Keys Beez Honey
- Mini "Lobster Roll", Tarragon Aioli





## COCKTAIL HOUR

### OASIS CAY BUFFET

#### FARM STAND SALAD DISPLAY

Hearts Of Palm, Shaved Onions, Cherry Tomatoes, Cucumbers, Toasted Almonds, Mandarin Oranges Citrus Vinaigrette

#### GARGANELLI PASTA SALAD

Basil Vinaigrette, Baby Heirlooms, Mozzarella, Strawberries

#### JICAMA SALAD

Lemon, Cilantro, Mango, Baby Peppers

#### BLACKENED MAHI MAHI

Pineapple Salsa

#### JERKED CHICKEN THIGH

Guava Barbeque Sauce

#### ARROZ GANDULES

Coconut Rice, Pigeon peas

#### VERDURAS

Cane Sugar Roasted Baby Carrot

#### WARM DINNER ROLLS

Salted Whipped Butter

### MIAMI NIGHTS BUFFET +\$15/person

#### SALADS

Baby Arugula, Picked Frisée, Herbs  
Red Wine Poached Baby Pears, Candied Pecans,  
Crumbled Chevere Apple Cider Emulsion

#### CAPRESE

Sliced Heirloom Tomato, Marinated Bocconcini,  
Basil, Balsamic Vinaigrette

#### STEAKHOUSE STATION

Carved Beef Tri Tip  
Black Garlic Demi Glace  
(Chef Attendant Required) +175

#### CHICKEN "CORDON BLUE"

Prosciutto Wrapped Chicken Thighs,  
Fontina Cheese Mornay Sauce  
Marsala Mushroom Sauce

#### AU GRATIN POTATO

Three Cheese, Caramelized Bermuda Onions

#### ROASTED SEASONAL VEGETABLE

Squash, Carrots, Asparagus

#### WARM DINNER ROLLS

Salted Whipped Butter



## COCKTAIL HOUR

### SANDY SIDE BUFFET +\$30/person

#### SALAD

Baby Romain Hearts

Shaved Parmesan Cheese, Broken Caesar Dressing, Brioche Crumbs

#### ROASTED CORN, TOMATO AND CUCUMBER SALAD

#### STEAMED CLAMS AND MUSSELS

chorizo and sherry

#### SOUP

New England Style Conch Chowder

Sweet Corn, Applewood Bacon, Fingerling Potatoes

#### GRILLED CHICKENTHIGHS

Key Lime Sauce, Heirloom Tomato

#### COFFEE AND CHIPOTLE RUBBED STRIPLOIN

Crispy Tobacco Onions, Roasted Garlic Honey Jus

#### BROCCOLINI AND ROASTED BABY CARROTS

#### GREEN ONION MASHED YUKON POTATO

Honey Garlic Butter

#### WARM DINNER ROLLS

Salted Whipped Butter

### THE DUCK KEY DELIGHT +\$70/person

#### COBB SALAD BAR

Iceberg, Blue Cheese, Chopped Egg, Tomato, Bacon, Radish, Ranch and Balsamic Dressing

#### SLICED SIRLOIN

Forage Mushroom Sauce

#### GREEN LIP MUSSELS

with Green Goddess

#### ROASTED CHICKEN BREAST

Saffron and Leeks

#### LOBSTER BISQUE

Cognac, Local Lobster, Cream

#### BABY CARROTS AND ASPARAGUS

Honey Roasted

#### BROILED SHRIMP

Parsley, Lemon & Garlic Cream Sauce

#### WARM DINNER ROLLS

Salted Whipped Butter



## PLATED DINNER

### FIRST COURSE

CHOICE OF ONE

**Local Catch Ceviche**, Ahi Amarillo, Florida Citrus, Cancha Corn

**Blackened Pink Shrimp**, Israeli Cous Cous, Lemon Basil Emulsion

**Wild Mushroom Voulivent**, Parmesan Espuma, Wilted Arugula

**Crab Cake**, Avocado Sauce, Mango Salsa, Dressed Herb Salad +\$5

**Hamachi Crudo Pickled Fennel**, Toasted Pepitas , Cerignola Olive +\$15

**Truffle Burrata** Heirloom Tomatoes, Balsamic Caviar, Young basil +\$5

**Ahi Tuna** fennel Polen Crusted Seared "rare" Tuna  
Julienne Cucumber Jicima Slaw, Cara Cara Orange Basil Jus +\$10

#### **Tropical Salad**

Mango, Dragon Fruit, Kiwi, Heirloom Tomato  
Toasted Cracked Macadamia Nuts, Baby Greens  
Mango Champagne Vinaigrette

#### **Butter Lettuce "Caesar"**

Hydroponic Butter Lettuce,  
Crouton Crumbs, Broken Caesar Dressing

#### **Harvest Salad**

Baby Greens, Shaved Washington Apples, Candied Almonds,  
Crumbled Goat Cheese, Champagne Vinaigrette

#### **Spinach Salad**

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



## PLATED DINNER

### SECOND COURSE

CHOICE OF TWO

**7oz Mahi – Mahi,**  
Citrus Beurre Blanc, Hari-Co Vert,  
Coconut Steamed Rice

**8oz Airline Chicken Breast**  
Marsala Honey Jus, Broccolini,  
Maple Sweet Potato Puree

**6oz Slow Braised Short Rib of Beef**  
Burgundy Sauce, Rainbow Carrots,  
Yukon Gold Potato Puree

**Roasted Butternut Squash**  
Toasted Israeli Cous Cous, Roasted Baby Vegetables,  
Caper and Herb Vinaigrette

#### UPGRADE OPTIONS

**Herb Seared Black Grouper (Seasonal) +\$16**  
Champagne Citrus Butter Sauce, Roasted Asparagus  
Baby Carrots, and Jasmine Rice

**7oz Beef Tenderloin +\$20**  
Sauce Bordelaise, Baby Zucchini, Baby Carrots,  
Parmesan Potato Gratin

**Add 7oz Lobster Tail \$ MP**

#### DUET PLATES

**Filet & Chicken +\$20**  
Summer Squash & Baby Peppers, Parmesan Herbed Farro

**Filet & Shrimp +\$25**  
Hari-Co Vert, Saffron Risotto Cake

**Filet & Grouper +\$32**  
Asparagus, Israeli Cous Cous

**Filet & Lobster +\$30**

### PLATED DESSERT +\$18

**Key Lime Tartlet**  
Toasted Meringue, Raspberry Coulis

**Tahitian Vanilla Cheesecake**  
Macerated Strawberry, Chantilly Cream

**Flourless Chocolate Torte**  
Salted Caramel, Almond Tuile



# SEASIDE STATION DINNER PACKAGE

## SALAD DISPLAY

Applewood Bacon Potato Salad with Kale Coleslaw

Tomato Cucumber Salad with Aged Sherry

Micro Arugula, Baby Greens, Heirloom Tomato, Gorgonzola Vinaigrette

## CHOICE OF FOUR

**Garlic Mustard Crusted Prime Rib**  
Hawaiian Rolls, Au Jus, Horseradish Cream

**Beef Tenderloin**  
Green Peppercorn Sauce, Carver Rolls

**Roasted Whole Chicken, Jerk Rubbed**  
Mango Salsa, Coconut Slaw

**Whole Boneless Stuffed Suckling Pig**  
Pork Belly and Sausage Stuffed  
Mojo, Plantain Chips

**Whole Roasted Local Fish**  
Snapper, Grouper, or Hogfish, Chopped Chiles, Ginger,  
Sheyu (Fish based on seasonality)

**Yaka Tori**  
Teriyaki Chicken Thighs On the grill, Vegetable Lomein  
Fried Wontons

**Roasted Whole Turkey Breast, Herb Rubbed**  
Giblet Gravy, carver rolls

**Whole Boneless Pork Loin**  
Mojo Sauce, Sweet Plantains

## Old World Pasta Station

(SELECT 2)

**Gemelli Bolognese**, Lemon Mascarpone

**Potato Gnocchi**, Brown Butter, Forest Mushroom,

**Fried Sage**, Strozzapretti Pesto, Toasted Pine Nuts,

**Peene Ala Vodka**, Roasted Tomato ,Fresh Peas

**Tortellini**, Broccoli Rabe, Shaved Garlic, White Wine Sauce,

**Add Chicken – \$7**

**Add Shrimp – \$9**

All Pasta Stations Served with Garlic Bread,  
Cracked Red Pepper & Parmesan Cheese

## Mac and Cheese Waffle Cones

Ditalini Pasta, 4 Cheese Sauce

Peas, Tomatoes, Green Onion,

Caramelized Onion, Mushrooms,

Applewood Bacon, Fried Chicken

**Add Shrimp + \$6**

**Add Lobster + \$20**

## Vegetable Fried Rice and Pot Stickers

Served with Chop Stick Fortune Cookies

## Mashed Potato Station

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



## RECEPTION ENHANCEMENTS

### BUILD YOUR OWN SEAFOOD BAR

#### 100PC COMBINED MINIMUM

West Coast Oyster \$5ea,

East Coast Oyster \$4ea

Little Neck Clams \$24 per Doz

Chilled Steamed Whole Lobster \$MP By The lb.

Stone Crabs \$MP By The lb.

Tuna Poke \$18pp

Peel and Eat Shrimp \$MP By the lb.

Wakame Salad \$pp

#### To Include:

Lemon and Lime Wedges

Cocktail Sauce, Sauce Rosemarie, Horseradish,  
Tabasco Bottles

(Chef Optional for Shucking)+\$100

### FLORIDA KEYS DESSERT STATION

Key Lime Pie

Cinnamon Sugar Churros With Dulce De Leche

Guava Rangoon's

Coconut Cream Pie

\$29/person

### PINEAPPLE FOSTERS STATION

Cinnamon Spiced Brown Sugar Roasted

Vanilla Ice Cream

\$20/person

(Chef Required for each station \$175

### ARTISANAL CHEESE DISPLAY \$20

Imported And Domestic Hard and Soft Cheese

Assorted Dried Fruits and Nuts

Local Honey and Fig Jam

Flat bread and Crackers

### CHARCUTERIE \$25

Assorted Italian Sliced Meats

Dried Cured Meats, Marinated Olives,

Roasted Peppers, Marinated Artichoke, Artisan Breads

### CRUDITÉ CUPS \$16

Celery, Tomato, Cucumber, Carrot Sticks,

Cucumber, Cherry Tomato, Broccoli, Fennel

Buttermilk Ranch, Chefs Choice Hummus

### DESSERT DISPLAY

Petit Fours

Chocolate Covered Strawberries,

Macaroons

Mini Flan

Mini Cheesecake,

Key Lime Pie Shooters

\$18/person



## BAR PACKAGES

### SILVER BAR PACKAGE - INCLUDED

#### LIQUOR

**Vodka:** Wheatly

**Gin:** Tanqueray

**Rum:** Cruzan

**Whiskey:** Jameson

**Scotch:** Dewar's White Label

**Bourbon:** Jim Beam

**Tequila:** Cazadores Blanco

Tito's Upgrade - \$8pp

### GOLD BAR PACKAGE

UPGRADE PRICE - \$18PP

#### LIQUOR

**Vodka:** Tito's

**Gin:** Bombay Sapphire

**Rum:** Bacardi Superior

**Scotch:** Johnny Walker Black

**Bourbon:** Bulliet

**Whiskey:** Jameson

**Tequila:** Cazadores Reposado

**Cordials And Cognacs:** Bailey's Irish Cream, Grand Marnier, Kahlua, Lillet, Courvoisier VS

### PLATINUM BAR

UPGRADE PRICE - \$31PP

#### LIQUOR

**Vodka:** Grey Goose

**Gin:** Hendricks

**Rum:** Bacardi Ocho

**Whiskey:** Jameson

**Scotch:** Macallan 12YR

**Bourbon:** Knob Creek

**Tequila:** Don Julio Blanco

**Cordials And Cognacs:** Baileys Irish Cream, Grand Marnier, Kahlua, Lillet, Aperol, Courvoisier VS

All Bars include  
Beer/Wine/mixers options below

#### BEERS

Coors Light, Michelob Ultra, Islamorada

Citrus Ale, Corona

Becks N/A - upon request

#### HOUSE SELECTED WINE

Sparkling, White, and Red Wines

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





## BAR ENHANCEMENTS



### WINE SERVICE WITH DINNER

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

Specialty wine list available on request

\$10 per guest

### MOJITO BAR

\$30 PER PERSON, FIRST HOUR,  
\$16 PER PERSON, EACH ADDITIONAL HOUR

Choice of 3 Mojitos

**Classic**

**Champagne**

**Mango**

**Coconut**

### MARTINI BAR

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

Choice of 2 Martini's

**Espresso**

**Dirty**

**Chocolate**

**James Bond**

\$175 bartender required for each specialty bar.

## THE *Finer* DETAILS

To ensure a flawless event, it is required to hire a professional wedding coordinator to assist you with your wedding planning, rehearsal and reception.

### HAWKS CAY RESORT RESPONSIBILITIES

- Personalized tour of the property
- Menu tasting
- Personal contact for all direct hotel questions
- Finalize menu, bar and floor plan details
- Provide preferred local wedding planning partners information
- Oversee the ceremony and reception room(s) set up, food preparation and other venue logistics on your wedding day
- Act as the on site liaison between your wedding coordinator and operational staff
- Execute hotel contract and payment arrangements

### WEDDING COORDINATOR RESPONSIBILITIES

- Coordinates all contracted vendors, including setup and tear of Invitations
- Organizes timeline of your day including ceremony, reception, and dinner
- Coordinates ceremony rehearsal
- Manages delivery and arrangement of programs, place cards, centerpieces, favors, etc
- Assists with wedding party dressing
- Arranges for wedding party corsages, boutonnieres, and bouquets
- Liaises with family, wedding party, entertainment, florist, photographer, etc
- Coordinates ceremony professionals and toasts
- Is the direct contact for all details pertaining to your wedding weekend

*A catch  
of a lifetime*

A service charge of 25% 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.

# *Miscellaneous* **FEES & PRICING**

## **All Wedding Packages Include:**

Freshly Brewed Regular and Decaffeinated Starbucks Coffee  
Assortment of Gourmet Teas

## **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 - \$40/750ML BOTTLE**

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

## **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 25% 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.



*Contact us*

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