



HAWKS CAY RESORT®

Weddings & Honeymoons



For Your Information

To ensure a flawless event, it is required to hire a professional wedding coordinator to assist you with your wedding planning, rehearsal and reception. Below are the different services provided by Hawks Cay Resort and a wedding coordinator:

Hawks Cay Resort

- Personalized tour of the property
- Execute hotel contract and payment arrangements
- Menu tasting after receipt of signed contract and deposit
- 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. As applicable, also communicate with resort operations departments who are involved with your wedding (i.e. grounds department, maintenance, engineering and housekeeping)
- Act as the on site liaison between your Wedding Coordinator and operational staff
- Ensure a seamless transition between your Banquet Captain and your Wedding Coordinator
- Review your account for accuracy, and provide you with the final bill

Wedding Coordinator Responsibilities

- Coordinates all contracted vendors, including setup and tear down
- Invitations
- Organizes timeline of your day including ceremony, reception, and dinner
- Coordinates ceremony rehearsal
- Delivery and arrangement of programs, place cards, centerpieces, favors, etc.
- Assistance with wedding party dressing
- Arranges for wedding party corsages, boutonnieres, and bouquets
- Liaises with family, wedding party, entertainment, florist, photographer, etc.
- Ceremony processional and toasts
- Direct contact for all details pertaining to your wedding weekend.



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

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 24% 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



Seaside Station 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

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
Deviled Eggs, Salmon Roe





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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

Salads

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

Chicken “Cordon Blue”

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

Caprese

*Sliced Heirloom Tomato, Marinated Bocconcini,
Basil, Balsamic Vinaigrette*

Au Gratin Potato

Three Cheese, Caramelized Bermuda Onions

Steakhouse Station

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

Roasted Seasonal Vegetable

Squash, Carrots, Asparagus

Warm Dinner Rolls

Salted Whipped Butter



SANDY SIDE BUFFET

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 Chicken Thighs

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

Cobb Salad Bar

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

Green Lip Mussels

with Green Goddess

Lobster Bisque

Cognac, Local Lobster, Cream

Broiled Shrimp

Parsley, Lemon & Garlic Cream Sauce

Sliced Sirloin

Forage Mushroom Sauce

Roasted Chicken Breast

Saffron and Leeks

Baby Carrots and Asparagus

Honey Roasted

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

Hamachi Crudo Pickled Fennel, Toasted Pepitas , Cerignola Olive

Truffle Burrata Heirloom Tomatoes, Balsamic Caviar, Young basil

Ahi Tuna fennel Polen Crusted Seared “rare” Tuna
Julienne Cucumber Jicama Slaw, Cara Cara Orange Basil Jus

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 CONT...

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)

*Champagne Citrus Butter Sauce, Roasted Asparagus
Baby Carrots, and Jasmine Rice*

7oz Beef Tenderloin

*Sauce Bordelaise, Baby Zucchini , Baby Carrots,
Parmesan Potato Gratin*

Add 7oz Lobster Tail \$ MP

Duet Plates

Filet & Chicken

Summer Squash & Baby Peppers, Parmesan Herbed Farro

Filet & Shrimp

Hari-Co Vert, Saffron Risotto Cake

Filet & Grouper

Asparagus, Israeli Cous Cous

Filet & Lobster

Plated Dessert

Key Lime Tartlet

Toasted Meringue, Raspberry Coulis

Tahitian Vanilla Cheesecake

Macerated Strawberry, Chantilly Cream

Flourless Chocolate Torte

Salted Caramel, Almond Tuile



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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, Strozapretti Pesto, Toasted Pine Nuts,

Peene Ala Vodka, Roasted Tomato, Fresh Peas

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

Add Chicken – \$

Add Shrimp – \$

*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 + \$

Add Lobster + \$

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

Chef Attendant Required for action stations \$175 each



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Reception Enhancements

Build Your Own Seafood Bar

100pc Combined Minimum

West Coast Oyster \$ea,

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Little Neck Clams \$ per Doz

Chilled Steamed Whole Lobster \$MP By The lb.

Stone Crabs \$MP By The lb.

Tuna Poke \$pp

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

Artisanal Cheese Display

Imported And Domestic Hard and Soft Cheese

Assorted Dried Fruits and Nuts

Local Honey and Fig Jam

Flat bread and Crackers

Charcuterie

Assorted Italian Sliced Meats

Dried Cured Meats, Marinated Olives,

Roasted Peppers, Marinated Artichoke, Artisan
Breads

Crudit  Cups

Celery, Tomato, Cucumber, Carrot Sticks, Cucumber,

Cherry Tomato, Broccoli, Fennel

Buttermilk Ranch, Chefs Choice Hummus

Florida Keys Dessert Station

Key Lime Pie

Cinnamon Sugar Churros With Dulce De Leche

Guava Rangoon's

Coconut Cream Pie

Pineapple Fosters Station

Cinnamon Spiced Brown Sugar Roasted

Vanilla Ice Cream

(Chef Required for each station \$175)

Dessert Display

Petit Fours

Chocolate Covered Strawberries,

Macaroons

Mini Flan

Mini Cheesecake,

Key Lime Pie Shooters



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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 • \$11 PER PERSON

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 • \$20 PER PERSON

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

(Choice of 4)

Domestic Beer: Coors Light, Michelob

Ultra, Islamorada Citrus Ale, Corona

Becks N/A

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.

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 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.