



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



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## *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**



### **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

**\$305/person**



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## 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**

**+\$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*





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## 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 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

+\$70/PERSON

### 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





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## 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 Jicama 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





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## 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) +\$16**

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

#### **7oz Beef Tenderloin +\$20pp**

*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**

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### 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, Strozapretti Pesto, Toasted Pine Nuts,

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

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

Sauce,

*Add Chicken – \$7pp*

*Add Shrimp – \$9pp*

*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 pp*

*Add Lobster + \$20pp*

#### 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*



## 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 \$8 pp

#### *To Include:*

*Lemon and Lime Wedges*

*Cocktail Sauce, Sauce Rosemarie, Horseradish, Tabasco  
Bottles*

*(Chef Optional for Shucking)+\$100*

### Artisanal Cheese Display \$20pp

Imported And Domestic Hard and Soft Cheese

Assorted Dried Fruits and Nuts

Local Honey and Fig Jam

Flat bread and Crackers

### Charcuterie \$25pp

Assorted Italian Sliced Meats

Dried Cured Meats, Marinated Olives,

Roasted Peppers, Marinated Artichoke, Artisan  
Breads

### Crudité Cups \$16pp

Celery, Tomato, Cucumber, Carrot Sticks,  
Cucumber, Cherry Tomato, Broccoli, Fennel  
Buttermilk Ranch, Chefs Choice Hummus

### Florida Keys Dessert Stations

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

\$20/person

*(Chef Required for each station \$175)*

### Dessert Display

Petit Fours

Chocolate Covered Strawberries,

Macaroons

Mini Flan

Mini Cheesecake,

Key Lime Pie Shooters

\$18/person



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## BAR PACKAGES

### Silver Bar Package -included

#### 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  
Tito's Upgrade - \$10pp*

### Gold Bar Package

Upgrade Price • \$18 PER PERSON

#### LIQUOR

**Vodka:** *Tito's*

**Gin:** *Tanqueray*

**Rum:** *Bacardi Superior, Myers Dark*

**Scotch:** *Johnny Walker Black*

**Bourbon:** *Maker's Mark*

**Whiskey:** *Toki*

**Tequila:** *Milagro Silver, Patron Reposado*

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

### Platinum Bar

Upgrade Price • \$31 PER PERSON

#### LIQUOR

**Vodka:** *Grey Goose*

**Gin:** *The Botanist*

**Rum:** *Pilar Blonde, Pilar Dark*

**Whiskey:** *Jameson*

**Scotch:** *Macallan 12YR*

**Bourbon:** *Woodford Reserve*

**Tequila:** *Casamigos Blanco, Patron Anejo 80*

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

All Bars include

Beer/Wine/mixers options below

#### BEERS

(Choice of 4)

**Domestic Beer:** *Bud Light, Michelob*

*Ultra, Sandbar Sunday*

**Imported Beer:** *Corona, Becks N/A*

#### WINE

**Cabernet Sauvignon, Pinot Noir,  
Chardonnay, Sauvignon Blanc, Sparkling**

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



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## *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/person

### **MOJITO BAR**

\$33 PER PERSON, FIRST HOUR, \$16 PER  
PERSON, EACH ADDITIONAL HOUR

Choice of 3 Mojitos

Classic

Champagne

Mango

Coconut

### **MARTINI BAR**

\$36 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.



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## 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.