



# HAWKS CAY RESORT®

## BANQUET MENUS

### BAR MENUS

ALL BARS REQUIRE A BARTENDER • ONE BARTENDER PER 75 PEOPLE • \$175 PER BARTENDER  
SPIRIT CORKAGE FEE \$100 PER BOTTLE • WINE/CHAMPAGNE CORKAGE FEE \$40 PER BOTTLE

### PLATINUM HOSTED BAR

\$53 Per Person First Hour • \$30 Per Person, each additional hour

### PLATINUM LIQUOR SELECTION

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

### 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

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 12% 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.



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### BAR MENUS CONTINUED

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### GOLD HOSTED BAR

\$46 Per Person First Hour • \$26 Per Person, each additional hour

#### GOLD LIQUOR SELECTIONS

**Vodka:** Tito's **Gin:** Tanqueray

**Rum:** Bacardi Superior, Myers Dark

**Whiskey:** Toki **Scotch:** Johnny Walker Black

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

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### SILVER HOSTED BAR

\$33 Per Person First Hour • \$18 Per Person each additional hour

#### PREMIUM LIQUOR SELECTION

**Vodka:** New Amsterdam **Gin:** New Amsterdam

**Rum:** Castillo Light, Captain Morgan's Original Spiced

**Scotch:** Dewar's White Label **Bourbon:** Jim Beam White

**Whiskey:** 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

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## BAR MENUS CONTINUED

ALL BARS REQUIRE A BARTENDER • ONE BARTENDER PER 75 PEOPLE • \$175 PER BARTENDER

### LIMITED HOSTED BAR

\$28 Per Person, First Hour • \$16 Per Person Each Additional Hour

\$10 Per Person Wine Service

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

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

*Pricing Includes Tax and Service Charge • \$500 Minimum Required*

Silver Liquor Selection 18 • Gold Liquor Selection 20 • Platinum Liquor Selection 22

Mozaik Wine and Prosecco Selection 15 • Platinum Wine 20

Import Beer 10 • Domestic Beer 8

Assorted Sodas, Juices, Bottled Water 6

### CASH BAR

*Pricing Includes Tax and Service Charge • \$500 Minimum Required*

Silver Liquor Selection 18 • Gold Liquor Selection 20 • Platinum Liquor Selection 22

Mozaik Wine and Prosecco Selection 15

Import Beer 10 • Domestic Beer 8 • Assorted Sodas, Juices, Bottled Water 6



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*BAR MENUS CONTINUED*

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### BAR ENHANCEMENTS

#### WELCOME BEVERAGES • Pricing Per Gallon

Iced Tea 55 • Lemonade 55 • Fruit Punch (Non-Alcoholic) 55  
Red & White Sangria 90 • Bloody Mary 90 • Rum Punch 90 • Margaritas 98 • Flavored Margaritas 140 •  
Mojitos 165

#### VIENNESE BEVERAGE SERVICE GOURMET COFFEES AND CORDIALS • 22

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

#### BLOODY MARY & MIMOSA BAR

\$26 Per Person, First Hour • \$15 Per 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

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### BANQUET WINE LIST

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#### WHITES AND ROSES

|  |       |
|--|-------|
| <i>Terlato, Pinot Grigio</i> .....         | \$60  |
| <i>Ferrari Caraono, Fume Blanc</i> .....   | \$53  |
| <i>Daou Chardonnay</i> .....               | \$63  |
| <i>Newton, Unfiltered Chardonnay</i> ..... | \$84  |
| <i>Far Niente Chardonnay</i> .....         | \$125 |
| <i>Charles &amp; Charles, Rose</i> .....   | \$42  |

#### SPARKLING

|  |       |
|--|-------|
| <i>Mumm, Napa Brut Prestige Moet</i> ..... | \$145 |
| <i>Veuve Clicquot Brut</i> .....           | \$168 |
| <i>Dom Perignon</i> .....                  | \$575 |

#### REDS

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

#### MOZAIK WINES

|   |      |
|---|------|
| <i>Chardonnay, Sauvignon Blanc, Pinot Noir, or Cabernet Sauvignon</i> ..... | \$30 |
| <i>Mozaik Prosecco</i> .....  | \$40 |

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