



HAWKS CAY RESORT®

Weddings & Honeymoons

Island Wedding Package





HAWKS CAY RESORT®

Weddings & Honeymoons



Congratulations!

Thank you for your interest and consideration in hosting your wedding at Hawks Cay Resort, a world-class destination and the Florida Keys' premier island property.

Located 90 miles from Miami International Airport in the heart of the Florida Keys, Hawks Cay Resort is a legendary island paradise reborn. Guests will find everything they need for a memorable stay including exceptional function space, premium accommodations, and exciting water sports. Imagine your reception overlooking the dolphins, the Atlantic Ocean, the Gulf of Mexico! Surround yourself with what matters most...

Our guest rooms and suites feature classic Caribbean decor, internet access, and upscale amenities. Our two- and three-bedroom villas overlook the water with large terraces and balconies, a full kitchen, and a full living room. Head down to Alma for Latin inspired cuisine and sample a nightcap from Alma Lounge, which features a worldwide rum collection. Warm your toes in the sand while enjoying world-class cuisine from the Beach Grill. Schedule a massage in our spa, or rejuvenate in our fully equipped fitness center. Interact with our five Atlantic Bottlenose dolphins at Dolphin Connection, lounge by any of our five pools or Saltwater Lagoon, or gather friends for a charter fishing trip out in the Atlantic. Our marina provides many opportunities to explore the Keys and water sports galore. Enjoy jet skiing between tropical islands, a sunset cruise aboard our catamaran, or watch sea turtles while parasailing.

Hawks Cay Resort offers 25,000 square feet of sophisticated waterfront function space and inspiring outdoor venues. Along with innovative technology and an attentive staff to assist you with every last detail, Hawks Cay Resort has what it takes to exceed expectations and ensure the success of your special day.



HAWKS CAY RESORT®

Weddings & Honeymoons

Site Fees:

Saturday.....	\$3,500
Friday/Sunday.....	\$3,000
Monday - Thursday.....	\$2,500

Holiday dates are subject to additional cost. Outdoor venues may require lighting and power at additional cost.

When booked in conjunction with an Island Wedding Package, Site Fees include the following:

- Highly trained food and beverage and setup staffing services
- Standard dance floor for all indoor events
- White table linens (floor length tablecloths and napkins)
- Standard place settings to include china, glassware and flatware (acrylic and plastic drink ware provided for all outdoor events)
- Standard tables and banquet chairs (white folding chairs for all outdoor events)
- Specialty tables (welcome table, cake table, sign-in table, DJ table, etc.)
- Approved event venues for catered functions throughout entire wedding weekend

Food & Beverage Minimums:

Hawks Cay Resort requires a minimum food and beverage revenue for all events. Minimums are determined based on time of year and day of week. Food and beverage minimums are subject to change based on date and availability. Contact a Hawks Cay Resort Catering Manager for further details.

Miscellaneous Fees & Pricing:

Vendor Meal Selections.....	\$40/vendor
Corkage Fees.....	\$35/bottle
Wine Service at Dinner	\$4/person
Children's Meal Selections (under 12 yrs)	\$35/child
Chair Cover/Tie Application.....	\$5/chair
Welcome Gift Delivery to Hotel Rooms	\$5/room

All charges subject to 7.5% sales tax. A service charge of 12% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 10% 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(s) providing service to you.



HAWKS CAY RESORT®

Weddings & Honeymoons

Island Wedding Dinner Package

Prices starting at \$168/person.

WEDDING PACKAGES HAVE BEEN DESIGNED FOR YOUR CONVENIENCE AND INCLUDE:

- Four hour premium open bar
- Cocktail hour with four butler passed hors d'oeuvres
- Champagne toast
- Your choice of plated, buffet, or stationed dinner
- Bartender and cake cutting services
- Menu tasting for two
- Complimentary room night for the special couple

Cocktail Hour

Choice of four

CHILLED

Snapper Ceviche

Shrimp Cocktail Shooter

Compressed Rum Infused Watermelon, Goat Cheese,
Micro Greens

Seared Beef Tenderloin on Crostini, Creamed
Horseradish

Red and Yellow Tomato, Caprese Crostini

Poached Shrimp and Bourson Cheese on a Sour Dough
Cracker

Citrus Crab Salad Spoon with Micro Watercress

Seared Tuna, Hijaki Seaweed and Shitake Mushroom
Summer Roll

Artichoke, Sundried Tomato and Olive Bruschetta

HOT

Coconut Shrimp, Guava Mojo Sauce

Miniature Beef Wellington, Béarnaise Sauce

Chicken or Vegetable Empanada, Chipotle Sauce

Brie & Pear En Croute, Balsamic Glaze

Teriyaki Beef or Chicken Satay, Peanut Sauce

White Truffle Mac and Cheese Spoon

Mini Kobe Beef Sliders with Cheese

Caribbean Conch Fritters, Creole Mustard

Lobster Cobbler

All charges subject to 7.5% sales tax. A service charge of 12% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 10% 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(s) providing service to you.



HAWKS CAY RESORT®

Weddings & Honeymoons

Plated Dinner

APPETIZER

*Choice of one
Additional \$12/person*

Pan-Seared Sea Scallops, Warm Red Quinoa
and Basmati Salad, Florida Citrus Emulsion

Soft Goat Cheese and Pancetta Duck Confit,
Pearl Onion Jus

Wild Mushroom Ravioli, Baby Kale, Roasted Garlic-
Thyme-Burgundy Reduction with Lime Vinaigrette

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

Choice of one

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

ENTRÉE*

Choice of two

Crisp All-Natural Grass-Fed Supreme
Breast of Chicken, Toasted Provencal Cous Cous,
Lemon Thyme Jus Lie, Local Seasonal Vegetables
\$168/person

Filet Mignon, Cabernet Demi Glaze,
Smoked Cheddar Potato Pave, Grilled Asparagus,
Pancetta, Mushroom Ragout
\$180/person

Pan-Seared Chicken Breast and Grilled Mahi-Mahi,
Sweet Corn and Spinach Whipped Potatoes,
Haricot Vert and Stuffed Roma Tomato
\$184/person

Filet Mignon and Gulf Shrimp, Yukon Gold
and Carrot Puree Peppercorn Reduction, Herb Oil
\$192/person

Pan Seared Local Snapper, Mango Salsa,
4-Grain Caviar Rice Pilaf, Sautéed Broccolini,
Tomato, Candied Ginger Sauce
\$176/person

Herb Crusted Grouper and Filet Mignon,
Purple Sweet Potatoes, Tourné Vegetables,
Red Wine Reduction
\$195/person

DESSERT

Your preferred vendor of choice may provide wedding cake.

Freshly Brewed Regular and Decaffeinated Starbucks Coffee

Assortment of Gourmet Teas

**When offering plated entrée selections to your guests, the higher priced entrée will apply to all selections. A maximum of two (2) entrées can be selected.
Entrée selections for each guest must be identified on place cards and designated seating chart. Minimum of 20 people required.*

All charges subject to 7.5% sales tax. A service charge of 12% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 10% 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(s) providing service to you.



HAWKS CAY RESORT®

Weddings & Honeymoons

Buffet Dinner

OVERSEAS BUFFET

Tomato Panzanella Salad, Tomato, Red Onion, Spanish Olives, & Feta Vinaigrette	Roasted Corn Relish
Watermelon Salad, Cucumber, Basil, Smoked Bacon & Balsamic Vinaigrette	Pigeon Peas and Rice
Jicama Slaw with Bell Peperer, Red Onion, Scallions, Cilantro, Mango, Lime	Crispy Fried Plantain Tostones
Bread Display with Sundried Tomato Butter	Fresh Florida Vegetables
Marinated Grilled Chicken, Coconut, Key Lime Sauce	Your preferred vendor of choice may provide wedding cake
Blackened Mahi with Avocado Puree	Freshly Brewed Regular and Decaffeinated Starbucks Coffee
Grilled Sirloin, Cilantro Aioli, Marinated Red Onion,	Assortment of Gourmet Teas

\$175/person

FARM TO TABLE BUFFET

Chilled Caribbean Coconut and Pineapple Bisque with Plantain Chips	Sage Rubbed Tanglewood Farms Chicken Breast, Mushrooms and Cipollini Onions
White Bean Salad, Oven Roasted Tomatoes, Shallots, Blue Cheese Basil Vinaigrette	Seasonal Harvest Vegetable Medley
Roasted Beets, Organic Greens, Caramelized Walnuts, Sherry Vinaigrette	Celery Root and Yukon Potato Puree
Bread Display	Assorted Mini Desserts: Berry Tarts, Cheesecake, Chocolate Mouse, and Petit Fours
Slow-Cooked All-Natural Filet of Beef, Wilted Rainbow Chard	Freshly Brewed Regular and Decaffeinated Starbucks Coffee
Pan-Seared Wild Striped Bass, Tomato Confit, Eggplant Ragout	Assortment of Gourmet Teas

\$185/person

All charges subject to 7.5% sales tax. A service charge of 12% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 10% 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(s) providing service to you.



HAWKS CAY RESORT®

Weddings & Honeymoons

DUCK KEY BUFFET

Shells with Grape Tomatoes, Cucumbers,
Scallions, Balsamic Vinaigrette

Cobb Salad Bar: Iceburg Lettuce, Tomato,
Cucumber, Egg, Blue Cheese, Bacon, Chicken,
Guacamole, Key Lime Dressing

Bread Display

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

\$190/person

ULTIMATE BUFFET

Seared Tuna with Green Papaya Slaw,
Seaweed Salad, Soy Gelée

Tomato, Mozzarella, Arugula, Pesto, Balsamic Glaze

Organic Greens, Cucumber, Heirloom
Cherry Tomatoes, Garden Herb Vinaigrette

Spinach, Candied Pecans, Gorgonzola,
Mandarin Orange, Champagne Vinaigrette

Bread Display

Roasted Chicken with Wild Mushrooms

Caribbean Lobster Tail, Drawn Butter
(Quantity is based on 1/person)

Whole Tenderloin with Peppercorn Essence

Truffle Mac and Cheese

Heirloom Baby Carrots with Oven Dried Tomatoes
and Fresh Tarragon

Ice Cream Kahlua Shake Station

Your vendor of choice may provide wedding cake

Freshly Brewed Regular and
Decaffeinated Starbucks Coffee

Assortment of Gourmet Teas

\$215/person

One chef attendant is included with each buffet. Minimum of 30 people required.

All charges subject to 7.5% sales tax. A service charge of 12% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 10% 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(s) providing service to you.



HAWKS CAY RESORT®

Weddings & Honeymoons

Stationed Buffet Dinner

Please select four actions stations.

RISOTTO STATION

Key West Shrimp with Tomato Leek and Saffron, Charred Tomato and Crimini Mushrooms,
Served with Herb Focaccia and Breadsteaks

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

CARVED WHOLE ROASTED TOM TURKEY

Guava Glazed, Whole Grain Mustard, Cranberry Mojo, Served with Mini Cuban Rolls

SLOW ROASTED HAM

Slow Roasted Maple, Whole Grain Dressed Ham with Dijon Aioli, Served with Mini Cuban Rolls

MASHED POTATO MARTINIS

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

TACO STAND

Steak, Chicken, and Mahi, Soft Flour Tortillas, Green Papaya Slaw, Pico de Gallo

MAC AND CHEESE MARTINIS

Cavatapi Pasta, Smoked Gouda, Mozzarella, Lobster, Pancetta, Peas, Key West Shrimp, Potato Chips

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

CARVED PORK LOIN

Jamaican Jerk Rubbed, Mango Plantain Chutney, Fried Tostones, Served with Mini Cuban Rolls

CARVED CHAIRMAN'S RESERVE STRIP LOIN

Slow Roasted, Chipotle Aioli, Horseradish Cream, Served with Mini Cuban Rolls

All charges subject to 7.5% sales tax. A service charge of 12% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 10% 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(s) providing service to you.



HAWKS CAY RESORT®

Weddings & Honeymoons

WHOLE PIG STATION

Rum Basted, Slow Roasted Suckling Pig with Mango Papaya Relish, Served with Soft Rolls

STEAK FRITES TABLE

Churrasco Served Off the Grill with Truffle Yucca Fries and Chimichurri

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

SLIDER STATION

(Quantity is based on 3/person)

Angus Burger with Bacon, Cheddar, Tomato, Relish

Seared Ahi Tuna, Seaweed Salad, Wasabi-Soy Aioli

Mojo Pulled Pork, Tropical Slaw

SOUP N' SALAD STATION

Conch Chowder or Tropical Fruit Gazpacho

Salad Bar with Organic Greens, Romaine, Red Onion, Bell Peppers, Tomatoes, Cucumbers, Mushrooms, Sprouts, Diced Chicken, Parmesan, Croutons, Key Lime Vinaigrette, Roasted Red Pepper Ranch, Balsamic Vinaigrette, Served with Warm Artisan Rolls and Butter

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

\$219/person

*\$150 chef attendant required for each station. Additional stations are available for \$38/person.
Minimum of 30 people required.*

All charges subject to 7.5% sales tax. A service charge of 12% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 10% 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(s) providing service to you.



HAWKS CAY RESORT®

Weddings & Honeymoons

Cocktails

PREMIUM OPEN BAR

Liquors

Stolinichnaya Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Peligroso Silver Tequila, Jack Daniels Whiskey, Seagram's VO Blended Whiskey, Johnny Walker Black Scotch

Beers

Red Stripe, Michelob Ultra, Corona, Heineken, Bud Light, Miller Light, Key West Ale

Resort will select a combination of two (2) red, two (2) white wines, three (3) imported, and three (3) domestic beers.

\$14/person/additional hour

BAR ENHANCEMENTS

BOUTIQUE BAR

Liquors

Grey Goose Vodka, Bombay Sapphire Gin, Zacapa Rum, Captain Morgan Spiced Rum, Don Julio Tequila, Maker's Mark Bourbon, Crown Royal Blended Whiskey, Chivas Regal Scotch

Additional \$12/person

WELCOME DRINK

Choice of two

Keys Rum Punch, Margaritas, Caipirinha, Mojitos, Red or White Sangria

Additional \$10/person

WINE SERVICE WITH DINNER

Priced per bottle opened

Select wines from our wine list to be poured while your guests enjoy dinner.

Additional \$4/person

CHAMPAGNE BAR

Priced per bottle opened. \$150 bartender required for this selection

Your choice of Sparkling, Prosecco, Brut or Rose

Pear or Citrus Vodka, Chambord, Peach Schnapps, Grand Marnier, Brandy, St. Germaine Elderflower

Fresh Fruit: Strawberry, Raspberry, Blueberry, Peach, Orange, Apple, Lime

Juices: Orange, Cranberry, Strawberry Purée, Watermelon Purée, Grapefruit, Pomegranate

Garnish: Lemon Twist, Sugar Cube, Mint Leaves

Additional \$22/person

All charges subject to 7.5% sales tax. A service charge of 12% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 10% 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(s) providing service to you.



HAWKS CAY RESORT®

Weddings & Honeymoons

MARTINI BAR

Choice of three

Duck Key Cosmo

Pineapple Infused Coconut Vodka, Cranberry Juice, Lime Juice and Cointreau

Classic Dry Martini

Choice of Vodka or Gin with a touch of Dry Vermouth

Pomegranate Martini

Amsterdam Orange Vodka, PAMA, Cranberry Juice

Espresso Martini

Vanilla Vodka, Kahlua, Heavy Cream

Sparkling French Martini

Vodka, Chambord, Pineapple Juice, Topped with Champagne

\$12/drink

RUM BAR

Choice of three

Ultimate Cuba Libre

Bacardi 8 Rum, Fresh Lime Juice, Coke, Lime

Painkiller

Cruzan Black Strap Rum, Piña Colada Mix, Pineapple and Florida Orange Juice, Nutmeg, Topped with Myers Float

Dark n' Stormy

Gosling's Black Seal Rum, Fever Tree Ginger Beer, Lime

Maui Mai Tai

Captain Morgan White Rum, Parrot Bay Coconut Rum, Pineapple and Orange Juice, Topped with Myers Float

Tropical Grapefruit Mojito

Captain Morgan Grapefruit Rum, Fresh Lime Juice, Mint, Sugar, Splash of Grapefruit Juice

Sunset Smash

Veev Acai Spirit, Fresh Lemon Juice, Sugar, Splash of Grenadine

\$10/drink

TEQUILA BAR

Choice of three

El Tradiocional

Partida Reposado Tequila, Agave Nectar, Fresh Lime Juice, Grand Marnier

Spicy Margarita

Camarena Silver Tequila, Pineapple Juice, Jalapeno Slice, Lime, Grand Marnier

Paloma

Partida Blanco, Sugar, Grapefruit Juice, Lime Juice

Pomegranate Margarita

Partida Anejo, PAMA Liquor, Grand Marnier, Fresh Lime Juice, Agave

Citrus Shandy

Partida Reposados Tequila, Fresh Lemon and Lime, Sugar, Topped with Dos XX

\$10/drink

All charges subject to 7.5% sales tax. A service charge of 12% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 10% 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(s) providing service to you.