



HAWKS CAY RESORT®

BANQUET MENUS



BAR MENUS

ALL BARS REQUIRE A BARTENDER • ONE BARTENDER PER 75 PEOPLE • \$ 150 PER BARTENDER

PLATINUM HOSTED BAR

\$49 PER PERSON, FIRST HOUR • \$24 PER PERSON EACH ADDITIONAL HOUR

ULTRA PREMIUM LIQUOR SELECTION

Vodka: Grey Goose, Tito's

Gin: Bombay Sapphire, The Botanist

Rum: Pilar Blond, Flor de Cana 12YR

Whiskey: Jameson, Oban 14YR

Scotch: Macallan 15YR, Chivas Regal 18YR

Bourbon: Woodford Reserve, Maker's Mark 90

Tequila: Casamigos Blanco, Patron Anejo 80

Cordials & Cognacs: Bailey's 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

CHOOSE FOUR BEERS

Domestic Beer: Bud, Bud Light, Miller Lite, Michelob Ultra, Coors Banquet, Sandbar Sunday, Sam Adams Boston

Lager, Sam 76 • Imported Beer: Corona, Heineken, Red Stripe, Becks N/A

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

61 Hawks Cay Boulevard • Duck Key, Florida 33050 • (305) 289-5143

BAR MENUS PAGE 1 OF 2

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 11% 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 foodborne 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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BANQUET MENUS



BAR MENUS CONTINUED

ALL BARS REQUIRE A BARTENDER • ONE BARTENDER PER 75 PEOPLE • \$ 150 PER BARTENDER

DELUXE PREMIUM HOSTED BAR

\$42 PER PERSON, FIRST HOUR • \$18 PER PERSON EACH ADDITIONAL HOUR

DELUXE PREMIUM LIQUOR SELECTION

Vodka: Absolut, Ketel One • Gin: Tanqueray, Nolet's Silver Dry

Rum: Mount Gay Eclipse, Myers Dark

Scotch: Glenlivet 12YR, Johnny Walker Black

Bourbon: Makers Mark, Wild Turkey • Whiskey: Toki, Gentleman Jack • Tequila: Milagro Silver, Patron Reposado

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

MOZAIK WINES

Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc

CHOOSE FOUR BEERS

Domestic Beer: Bud, Bud Light, Miller Lite, Michelob Ultra, Coors Banquet, Sam Adams Boston Lager, Sam 76, Sandbar Sunday • Imported Beer: Corona, Heineken, Red Stripe, Becks N/A

Assorted Mixers, Juices, Bottled Water, Fruit Garnish

PREMIUM HOSTED BAR

\$32 PER PERSON, FIRST HOUR • \$15 PER PERSON, EACH ADDITIONAL HOUR

PREMIUM LIQUOR SELECTION

Vodka: New Amsterdam, Smirnoff • Gin: New Amsterdam, Seagram's Extra Dry

Rum: Cruzan Light, Captain Morgan's Original Spiced • Whiskey: Canadian Club, Seagrams 7

Scotch: Grant's, Dewar's White Label

Bourbon: Jim Beam White, 1792 Rye • Tequila: Corazon Blanco, Monte Alban

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

MOZAIK WINES

Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc

CHOOSE FOUR BEERS

Domestic Beer: Bud, Bud Light, Miller Lite, Michelob Ultra, Coors Banquet, Sam Adams Boston Lager, Sam 76, Sandbar Sunday • Imported Beer: Corona, Heineken, Red Stripe, Becks N/A

Assorted Coca-Cola Products, Mixers, Juices, Bottled Water, Fruit Garnishes.

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BAR MENUS CONTINUED

ALL BARS REQUIRE A BARTENDER • ONE BARTENDER PER 75 PEOPLE • \$150 PER BARTENDER

LIMITED HOSTED BAR

\$25 PER PERSON, FIRST HOUR • \$12 PER PERSON, EACH ADDITIONAL HOUR • \$4 PER PERSON, WINE SERVICE

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

CHOOSE FOUR BEERS

Domestic Beer: Bud, Bud Light, Miller Lite, Michelob Ultra, Coors Banquet, Sam Adams
Boston Lager, Sam 76, Sandbar Sunday • Imported Beer: Corona, Heineken, Red Stripe,
Becks N/A

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

CONSUMPTION BAR

Deluxe Premium Liquor Selection 15

Mozaik Wine and Prosecco Selection 12

Import Beer 8 • Domestic Beer 7 • Assorted Coca-Cola products, Juices,
Bottled Water 5

CASH BAR

INCLUDES TAX AND SERVICE CHARGE • \$500 MINIMUM REQUIRED

Deluxe Premium Liquor Selection 20

Mozaik Wine and Prosecco Selection 15

Import and Domestic Beer 10 • Assorted Sodas, Juices, Bottled Water 5

BAR ENHANCEMENTS

WELCOME BEVERAGES • PER GALLON

Iced Tea 50 • Lemonade 50 • Fruit Punch (non alcoholic) 50

Red & White Sangria 85 • Bloody Mary 85 • Rum Punch 95 • Margaritas 95 • Flavored Margaritas 125 • Mojitos 150

VIENNESE BEVERAGE SERVICE, GOURMET COFFEES AND CORDIALS • 20

Grand Marnier • Kahlua • Amaretto di Sarrono • Bailey's Irish Cream • Frangelico • Sambuca Romana
Campari • Cointreau • B&B • Aperol • Lillet • Hennessy VS • Remy Martin VS • Courvoisier, VSOP • 1738

ASK ABOUT OUR SPECIALTY BARS AND SHAKER PROGRAM. MARTINIS, MOJITOS, RUM, CIGARS, AND FROZEN DRINKS.

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BANQUET WINE LIST

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WHITES AND ROSÉS

Te Awanga Wildsong Hawke's Bay, Sauvignon Blanc	\$40
Le Rime, Pinot Grigio	\$38
Terlato, Pinot Grigio	\$60
Ferrari Caraono, Fumé Blanc	\$53
Daou Chardonnay	\$63
Newton, Unfiltered Chardonnay	\$84
Far Niente Chardonnay	\$125
Charles & Charles, Rosé	\$42
Fleur de Mer, Rosé	\$60

MOZAIK WINES

Chardonnay, Sauvignon Blanc, Pinot Noir, or Cabernet Sauvignon	\$30
Mozaik Prosecco	\$40

REDS

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

CHAMPAGNE & SPARKLING

Mumm, Napa Brut Prestige Moet	\$70
Brut Imperial	\$144
Veuve Clicquot Brut	\$159
Dom Perignon	\$350

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