



# HAWKS CAY RESORT®

## BANQUET MENUS

### BAR MENUS CONTINUED

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

### GOLD HOSTED BAR

#### GOLD LIQUOR SELECTIONS

**Vodka:** Tito's

**Gin:** Bombay Sapphire

**Rum:** Bacardi Superior

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

**Bourbon:** Bulleit **Tequila:** Cazadores Reposado

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

#### WINES

LaMarca Prosecco, J vineyards Chardonnay, Meiomi Pinot Noir

#### BEERS

**Beer:** Budweiser, Michelob Ultra, Islamorada Citrus Ale, Corona

Becks N/A

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

### SILVER HOSTED BAR

#### SILVER LIQUOR SELECTION

**Vodka:** Wheatly **Gin:** Tanqueray

**Rum:** Cruzan

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

**Whiskey:** Jim Beam **Tequila:** Cazadores Blanco

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

#### WINES

House Selected Sparkling, White, and Red

#### BEERS

**Beer:** Budweiser, Michelob Ultra, Coors Light, 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.



# HAWKS CAY RESORT® BANQUET MENUS

## BAR MENUS CONTINUED

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

### LIMITED HOSTED BAR

House Wine Selection: Sparkling, White, and Red Wines

Beer: Budweiser, Michelob Ultra, Coors Light, 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 • Gold Liquor Selection • Platinum Liquor Selection

House Wine and Prosecco Selection • Platinum Wine

Import Beer • Domestic Beer

Assorted Sodas, Juices, Bottled Water

### CASH BAR

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

Silver Liquor Selection • Gold Liquor Selection • Platinum Liquor Selection

House Wine and Prosecco Selection

Import Beer • Domestic Beer • Assorted Sodas, Juices, Bottled Water



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*BAR MENUS CONTINUED*

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### BAR ENHANCEMENTS

#### WELCOME BEVERAGES • Pricing Per Gallon

Iced Tea • Lemonade • Fruit Punch (Non-Alcoholic)

Red & White Sangria • Bloody Mary • Rum Punch • Margaritas • Flavored Margaritas • Mojitos

#### VIENNESE BEVERAGE SERVICE GOURMET COFFEES AND CORDIALS

Grand Mariner • Kahlua • Amaretto di Sarrano • Bailey's Irish Cream • Frangelico •

Sambuca Romana Campari • Cointreau • B&B • Aperol • Lillet

Courvoisier VS • Courvoisier, VSOP • 1738

#### BLOODY MARY & MIMOSA BAR

##### FLORIDA MIMOSAS

Chilled Sparkling Wine, Fresh Squeezed Florida Orange Juice,  
Pomegranate Juice, Pineapple Juice, Fresh Strawberries

##### KEYS BLOODY MARYS & MARIAS

Tito's Vodka, Cazadores Reposado

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

- Terlato, Pinot Grigio .....
- Ferrari Caraono, Fume Blanc .....
- Daou Chardonnay .....
- Chalk Hill Chardonnay .....
- Far Niente Chardonnay .....
- Whispering Angel, Rose .....

### SPARKLING

- LaMarca Prosecco .....
- Veuve Clicquot Brut.....
- Chandon Brut Sparkling Wine.....

### REDS

- Meiomi, Pinot Noir .....
- Emeritus, Pinot Noir .....
- Terrazas, Malbec .....
- Oberon, Merlot .....
- Markham, Merlot .....
- Daou, Cabernet Sauvignon .....
- Sebastiani, Cabernet Sauvignon .....
- Groth, Cabernet Sauvignon .....
- Daou Pessimist, Blend .....
- Campo Viejo, Blend .....

### HOUSE WINES

- Sparkling, White, Red Wines .....
- House Prosecco .....

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