



Hawk Pointe



HAWK POINTE WEDDINGS

Be Brilliantly Wed

HAWK POINTE GOLF CLUB

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www.hawkpointebanquets.com

www.cherryvillephotography.com

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"Hawk Pointe Is Your Home Away From Home"



Thank you for your inquiry about hosting a wedding at Hawk Pointe Golf Club, where your special day is personally important to me.

Enclosed you will find detailed information about Hawk Pointe's general wedding policies and menu suggestions.

Bridal parties are welcome to visit the Hawk Pointe Clubhouse facilities at any time during our regular business hours. No appointment is necessary to view the rooms available. We do suggest you call in advance to insure specific rooms are not occupied by another group, and able to be viewed. Once you have had a chance to review our wedding information, I recommend you call to arrange a personal appointment with me, so I can review all the customized options available to you on your wedding day.

To reserve a specific date for your wedding, we require an approved contract accompanied by a **\$1,500.00 non-refundable deposit**. The menu selections for your affair should be finalized no later than **thirty (30) days prior** to your event. Full payment is required **eight (8) business days prior** to your event in conjunction with your guaranteed guest count. Increases are permitted up to three (3) business days prior to the date of your function.

Thank you again for considering Hawk Pointe Golf Club for your wedding. We assure you of an escape to a world of personal service in an elegantly casual setting. "It's Where You Belong."

Sincerely,

Elizabeth Ahle

Elizabeth Ahle
Catering Sales Director
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General Information

Cocktail Parties and Receptions

Our Ballroom or Osprey Room provide an excellent indoor and veranda setting for a cocktail party or reception. For this type of occasion, we can accommodate groups from 50-250 depending upon the quantity and configuration of seating desired. Most parties of this type include a combination of butlered hors d'oeuvres and food stations. You may select from the hors d'oeuvre and cocktail buffet station menus.

Dressing Rooms

Our men's and ladies locker-room facilities are available for bridal party use.

Ceremonies

Preparation for ceremonies hosted on premises is \$300, plus chair rental.

Tent Installations

Tent rental is permitted at your own expense. Please inquire about best locations.

Wedding Receptions

Our Ballroom can accommodate up to **250** guests for a typical wedding reception. The actual capacity will vary for each function depending upon the desired seating arrangements. Generally, our tables will accommodate seating of 6-10 guests. Outdoor wedding ceremonies for groups up to **250** can also be arranged. Please inquire about additional costs associated with a ceremony held at our facilities. Weddings with formal cocktail hours are permitted **five hours**. Should you wish to extend your party, **overtime will be added at an additional charge**.

Your menu may be selected from our chef's enclosed suggestions. Most parties include a cocktail and hors d'oeuvre reception followed by salad, entrée and dessert. You may **pre-select** one entrée, or allow your guests to **pre-select** from two or three choices. In most cases, the salad and dessert courses are limited to one choice. Other options are available at additional cost.

Food Action Stations

For buffets or stations where selected menu items are prepared to order by one of our professional chefs, there will be an extra **\$100.00** fee.

Beverages

Standard or Premium Bar Packages may be provided as an 'open' or 'consumption' bar. A \$100.00 per bartender fee will apply for the 'consumption' bar option. In the event of overtime for either option, there will be a \$25.00 per hour charge per bartender. **Alcoholic beverages may not be consumed nor served to anyone prohibited by the laws of the State of New Jersey.**

Deposit Policy

A non-refundable deposit check based on the room(s) desired is required to hold any available date. Six (6) months prior to your function date, **a second non-refundable deposit check**, equal to the first deposit, is due. Upon confirmation of your guaranteed attendance, **not less than eight (8) business days in advance** of your event, **100% of balance payment is due** to the Club. **No decreases or credits are permitted once guaranteed count is established.** Increases are permitted up to three (3) days prior with balance due by check at the conclusion of your event. Credit card payments will incur an administrative charge.

Service Charge and Sales Tax

All events will be assessed at **20% service charge** and a **6.625% NJ Sales Tax** is required on the taxable portions of your function.

Minimum Function Size

Our policy regarding use of the Ballroom requires a minimum size of 80 guests for weddings on Saturdays. We reserve the right to exclude small functions during peak times.

Photography

We are pleased to offer recommendations for photographers.

Music and Other Entertainment

We suggest that you have your DJ or band leader stop by our facility in advance of your function date to familiarize themselves with the location and to discuss any special requirements. At your request, we will provide a list of entertainers who have appeared at our Club in the recent past.

Flowers and Invitations

We are pleased to offer recommendations for florist service. They will be happy to give you a quotation on floral centerpieces and other banquet decorations. You may also make arrangements for these items from your own sources, if desired. No centerpieces are included in the cost of your function.

Linens

Our standard linens for the Kestrel, Osprey or Ballroom are an ivory floor length cloth with a sandalwood overlay cloth. Our standard napkins are ivory. Specialty linens are available for an additional charge, if desired. Please inquire if you would like information about other options.

Coat Check and Valet Parking

A self-serve coat check is provided for all functions. Contacts for local valet parking services can be recommended, however, most guests find the ease of access and proximity of our parking lot eliminates the need for this service.

Menu Prices

ALL FOOD PRICES ARE SUBJECT TO MARKET FLUCTUATIONS.



An Evening of Elegance

Five Hour “Standard” Bar Package

One Hour Hors d’oeuvres Reception

Selection of Six Hors d’oeuvres
Served Butler Style on Garnished Platters

Cold Garde Manger Displays Choice of Two

- ✧ Tuscany Table
- ✧ Sliced Fruit and Fresh Berry Display, Assorted Honeys
- ✧ Vegetable Crudités with Buttermilk Ranch Dip
- ✧ Domestic Cheese Display with Whole Fruit, Roasted Nuts and Assorted Crackers

Four Hour Reception

Champagne Toast

Plated Dinner

- ✧ Salad and Freshly Baked Bread
- ✧ Guests May Choose from Two Pre-Selected Signature Entrees
(Choice of three at additional \$15.95 per guest)
- ✧ Freshly Brewed Coffee and Tea Service

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## **Buffet Dinner**

- ✧ Two Salads and Freshly Baked Bread
- ✧ One Carving Station
- ✧ Two Signature Entrees  
(Served from silver chafing dishes)
- ✧ Selection of Starch and Vegetable
- ✧ Freshly Brewed Coffee and Tea Service

**\$115.00 per person**

*Plus 20% service charge and 6.625% sales tax*

# Buttered Hors D'Oeuvres

## Hot Selections

- ✧ Sliced Skirt Steak on Crostini with Shallot Jam and Crispy Onion
- ✧ Sesame Tempura Chicken Skewer with Teriyaki Chili Sauce
- ✧ Petit Maryland Style Crab Cake with Remoulade
- ✧ Brie and Raspberry in Phyllo
- ✧ Grilled Chorizo in Puff Pastry, Caramelized Onion
- ✧ Coconut Chicken with Mango Sauce
- ✧ "Mini Brooklyns" Cocktail Size Pastrami and Corn Beef Reubens
- ✧ Spanikopita with Yogurt Sauce
- ✧ Black Bean and Spicy Chicken Spring Rolls
- ✧ Potato and Maytag Blue Cheese Croquettes
- ✧ Fig, Fontina and Lavender in Phyllo
- ✧ Scallops Wrapped in Bacon
- ✧ Cocktail Franks Picked with Cornichon Served with Dijon
- ✧ Sausage and Pecorino Stuffed Mushrooms
- ✧ Scallop Mousse Spring Rolls with Black Sesame and Blood Orange Glaze
- ✧ Pork and Vegetable Pot Sticker served with Ponzu Sauce
- ✧ White Cheddar Gougeres with Honeyed Apple and Black Mission Fig
- ✧ Chicken Lemongrass Pot Stickers with Teriyaki Dipping Sauce
- ✧ Edamame Pot Stickers with Black Sesame and Blood Orange Glaze
- ✧ Grilled Baby Lamb Chops (market-supplemental)

## Cold Selections

- ✧ Pastrami Cured Salmon on Pumpnickel with Chive Cream Cheese
- ✧ Smoked Chicken Waldorf Salad on Belgian Endive
- ✧ Hawk Pointe Deviled Eggs
- ✧ Caramelized Bermuda Onion on Crostini with Maytag Blue Cheese
- ✧ Artichoke, Goat Cheese and Kalamata Tartlet
- ✧ Fresh Tomato, Mozzarella and Basil Bruschetta, Balsamic Syrup
- ✧ Prosciutto Wrapped Melon Balls
- ✧ Smoked Salmon Roulade Wrapped around Celery Leaves and Julienne Green Apple
- ✧ Sliced Beef Tenderloin on Crostini with Chive and Horseradish Cream
- ✧ Skewered Boccocini Mozzarella, Roasted Red Pepper and Basil
- ✧ Tender Asparagus Wrapped in Prosciutto
- ✧ Shrimp Cocktail with Cocktail and Louis Sauces
- ✧ Tuna Tartar in Cucumber Cup with Wasabi Aioli
- ✧ Fingerling Potato with Crème Fraiche and American Sturgeon Caviar (market- supplemental)
- ✧ Down East Slides-Lobster Salad on Button Brioche (market-supplemental)
- ✧ 1/2 Shell Kumomoto Oyster Shooter, served with Pepper Vodka Mignonette (market-supplemental)

# *Garde Manger Stations*

## **Tuscany Table**

Grilled Seasonal Vegetables Marinated in a Light Vinaigrette, Assorted Olives, Roasted Peppers, Artichokes in Extra Virgin Olive Oil, Cippolini Onions, Baby Red and Gold Potatoes Tossed in Extra Virgin Olive Oil with Fresh Parsley and Shallot, Boccocini Mozzarella Tossed with Fresh Herbs, Tender Asparagus Wrapped in Prosciutto

## **Sliced "Seasonal Fruit" Display**

Golden Pineapple, Ripe Cantaloupe, Seedless Grapes, Berries, Honeydew Melon Sliced and Arranged in a Colorful Presentation

## **Vegetable Crudités**

Broccoli and Cauliflower Florets, Celery and Carrot Batons, Sliced Seedless Cucumber, Red and Yellow Peppers, Radishes and Mixed Cherry Tomatoes with Creamy Parmesan, Blue Cheese and Buttermilk Ranch Dipping Sauces

## **Domestic Cheese Display**

Swiss, Cheddar, Provolone, Smoked Gouda and Pepperjack Cheeses Displayed with a Variety of Fruits, Nuts and Crackers

## **ENHANCEMENTS**

(Supplemental)

## **Poached Salmon**

Premium Salmon Gently Poached and Served under Slices of Cucumber with Traditional, Chilled, Dill Cream

## **Artisanal Imported and Domestic Cheese Display**

Six Selections of Hard, Soft and Medium Firm Cheeses Displayed with Dried Fruits and Nuts, Grapes and Apples

## **Smoked Fish**

Salmon, Scallops, Trout and Whitefish served with Sieved Egg, Red Onion, Cornichon, Cocktail Rye and Pumpernickel Breads

## **Rare Seared Tuna**

Crusted with Sesame and Sliced, served with Local Hydroponically Grown Tat Soi, Tangerine Supremes and Ginger Soy Vinaigrette



# *Specialty Stations*

(Supplemental)

## **Potato Bar**

Whipped Yukon Potato, Roasted Sweet Potato, Boiled Red Bliss Potato, Crispy Hand Cut Idaho Fries served with Crispy Bacon, Green Onions, Cheddar Cheese, Sour Cream, Broccoli Florets, Crispy Sweet Onion, Horseradish, Whipped Butter and Seasonal Additions

## **Grand Iced Seafood Display**

Colossal Shrimp Cocktail with Traditional Cocktail Sauce and Sauce Louis, Snow Crab Claws, 1/2 Shell Oysters, Littleneck Clams and Chilled New Zealand Mussels with Lemon Vinaigrette

**(Market Price)**

Optional Ice Sculpture (\$350.00 Supplemental)

## **Savory Tapas Cornet Display**

Babaganoush, Red Pepper Hummus, Salmon Tartar, Beef Tartar, Smoked Salmon Mousse, Shrimp Salad



# *Pasta Stations*

(Supplemental)

*Caesar Salad and Italian Bread Display  
Served with Grated Parmesan Cheese and Red Pepper Flakes*

- ✧ Fresh Jumbo Cheese Ravioli Tossed with a Plum Tomato and Basil Sauce
- ✧ Mezze Rigatoni, Broccoli, Crumbled Sweet Sausage and Plum Tomato Cream Sauce
- ✧ Orecchiette Pasta Tossed with Broccoli Rabe, Extra Virgin Olive Oil and Toasted Garlic
- ✧ Penne Pasta Blended with Vodka Sauce, Sweet Peas and Crisp Prosciutto
- ✧ Pappardelle Pasta in Truffled Cream with Smoked Chicken and Spinach



# Carving Stations

- ☞ Roasted Breast of Turkey with Cranberry Sauce and Sage Gravy
- ☞ Pork Loin Stuffed with Spinach, Garlic and Fontina Cheese served with a Madeira and Mushroom Demi-Glace
- ☞ Smoked Pennsylvania Raised Ham “Steamship” with Whole Grain Honey Mustard
- ☞ Montreal Spiced Strip Loin of Beef, served with Horseradish Sauce
- ☞ Garlic and Chili Rubbed Flank Steak, served with Chimmichurri Sauce
- ☞ Fresh Pork Shoulder, with Crisp Skin, served with Apricot Chutney
- ☞ Roasted Whole Amish Chickens served with Cornbread and Creamed Spinach
- ☞ Chateaubriand with Bordelaise Sauce – (supplemental)
- ☞ Beef Steamship served with Horseradish Sauce and Herb Beef Jus  
(100 guest minimum)



## *Signature Plated Meals or Buffet Options*

- ☞ Roasted Amish Raised Chicken with Fresh Herbs, Garlic and Lemon
- ☞ Seared Salmon with Sweet & Spicy Chili Glaze, Scallions and Ginger Gremolata
- ☞ Chicken Marsala, Floured and Sautéed with a Sweet Wine-Mushroom Sauce
- ☞ Tilapia with Artichokes, Tomatoes, Mushrooms, Olives, Capers and Peppers
- ☞ 12oz New York Strip Steak with Crispy Onions and Horseradish Sauce
- ☞ 16oz Prime Rib with Horseradish Sauce and Roasting Juices
- ☞ Pan Seared Salmon with Fresh Tomatillo Salsa
- ☞ Colossal Shrimp Scampi, Fresh Tomato, Basil, Parsley and Garlic
- ☞ 8oz Filet Mignon, Grilled or Pan Seared with Herbed Veal Demi Glace or Au Poivre
- ☞ Chicken Francaise, Egg Dipped Boneless Cutlet Sautéed with Lemon and Butter
- ☞ Roulade of Lump Crab and Grey Sole with Parsley Butter Sauce
- ☞ Chicken Florentine – Chicken Layered with Spinach, Onions and Fontina Cheese
- ☞ French-Cut Breast of Chicken with Thyme Shallot Jus
- ☞ Oven Roasted Chilean Sea Bass, Herb Beurre Blanc
- ☞ Pan Seared Halibut with Truffle Butter Sauce
- ☞ Rack of Lamb with Porcini Mushrooms, Demi Glace (Market Price)
- ☞ Crab Stuffed Warm Water Lobster Tail with Lemon Chamomile Beurre Blanc (Market Price)

*\*Most Signature Courses can be transformed into a duet plate and will incur a supplemental charge.*



# *Entrée Accompaniments*

## **Salad Selections**

- 🌀 Romaine and Arugula, Pecan, Dried Cherries and Berkshire Blue Cheese with Port Wine Vinaigrette
- 🌀 Arugula, Endive and Radicchio with Roasted Peppers and Pearl-Sized Mozzarella with Balsamic Herb Vinaigrette
- 🌀 Traditional Caesar Salad
- 🌀 Encore Salad – Baby Lettuces, Radicchio, Macadamia Nuts, Hearts of Palm, Orange Supremes, Basil Vinaigrette
- 🌀 Boston Bibb and Poached Pear – Radicchio, Gorgonzola, Walnuts, Balsamic Reduction

## **Starch and Vegetable Selections**

- 🌀 Whipped Yukon Potatoes
- 🌀 Roasted Potato Medley
- 🌀 Rice Pilaf
- 🌀 Baked Idaho Potato
- 🌀 Au Gratin Potatoes
- 🌀 Buttered, Boiled, Red Bliss Potatoes
- 🌀 Herb-Roasted Fingerling Potatoes
- 🌀 Glazed Baby Carrots
- 🌀 Steamed Broccoli Crowns
- 🌀 Green Beans Amandine
- 🌀 Sugar Snap Peas and Baby Carrots
- 🌀 Garden Vegetable Medley with Snow Peas Julienne

*All entrées also served with fresh baked assortment of rolls.*

## *Dessert Selections*

(\$10.95 per person)

### **Seasonal Tart Tatin**

Fruit Sourced from Our Local Farm Stands Whenever Possible and  
Baked with a Round of Puff Pastry, Served Inverted with Gelato

### **Individual Vanilla Bean Cheesecake**

Served with Warm Bourbon Caramel Sauce

### **Berry Covered Chocolate**

House-baked Chocolate Soufflé Cake, served with Berries and Kirsch Sauce and Whipped Cream

### **Seasonal House Baked Pie**

Rustic and Delicious, Sourced Seasonally from Local Farms When Possible

### **Pot de Crème**

Chocolate or Vanilla served with a Florentine Cookie and Fresh Berries

### **Assorted Pastry Plate (Market Price)**

Chocolate Cannoli, Chocolate-Covered Strawberry, Miniature Cream Puff, and Pignoli Cookie

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Please ask about our other seasonal selections.

Wedding Cake (included)

Customized for the Bride and Groom
Cut and Served



Open Bar Packages

Standard Bar Package

Domestic & Imported Bottled Beers, Soft Drinks, Bombay Gin, Titos Vodka, Canadian Club Whiskey, Seagrams 7, Jim Beam Bourbon, Bacardi Light Rum, Malibu Rum, Dewar's Scotch, House Wines

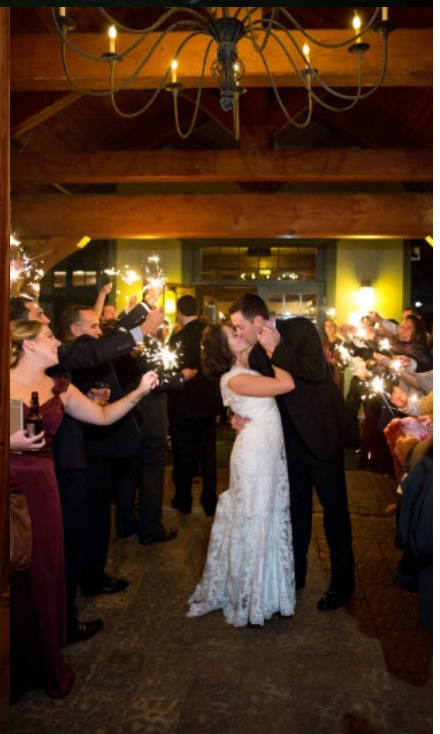
Premium Bar Package

Domestic and Imported Bottled Beers, Soft Drinks, Grey Goose Vodka, Tanqueray Gin, Crown Royal Whiskey, Canadian Club Whiskey, Jack Daniel's Bourbon, Captain Morgan Rum, Bacardi Light Rum, Malibu Rum, Chivas Regal Scotch, Dewar's Scotch, House Wines
(\$8.00 Supplemental Per Person)

Consumption Bar

Standard or Premium Selection
(Per Bartender Fee: \$100.00)





A Hawk Pointe Wedding

"It's Where You Belong"



NOTES