

*Hawk Ridge Golf & Country Club
Wedding Packages
Include*

- *Deluxe 4-course menu as per package selection*
- *Host Bar for 1 hour prior to dinner*
- *Chefs selection of Hot & Cold Hors D'oeuvres*
- *Non – Alcoholic Punch Station*
- *Wine with dinner (3 bottles per table of 8)*
- *Late night luncheon*
- *Complimentary late evening cake cutting service*
- *Complimentary menu sampling for two people from the menu selected with your confirmed wedding (minimum 100 people)*
- *Ivory Linen Table Cloths and Linen Napkins*
- *Personal meetings with our experienced professionals to assist you in your planning*
- *Placement of items in the function room (i.e.: place cards, bombinieres, center pieces)*
- *Your guests are personally greeted and directed to the function room*
- *Round of golf for two*
- *Special menus for guests with dietary concerns*
- *Teen & Children Prices available*
- *All applicable taxes and service charges*
- *Room Rental (based on applicable space)**

** Surcharge may apply*

Prices are current and subject to change without notice

Wedding Packages

All wedding packages include main course option served with potatoes and medley of vegetables and include choice of Soup or Pasta, Salad and Dessert. Also includes Bakery Basket, Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Crystal Package

\$88.00 per person

Roast Prime Rib of Beef w\Yorkshire pudding

Lamb Medallions w\ Pear & Kiwi Salsa

Pork Tenderloin w\Rhubarb Currant Chutney

Breaded Chicken Breast filled w\Crab and topped Lime Dill Sauce

Chicken Breast stuffed w\Portobello Mushrooms & Spinach brushed with Garlic Butter

Chicken Wellington w\ Red Wine Demi

Poached Salmon w\Farragon Cream Sauce

Sapphire Package

\$83.00 per person

Chicken Breast stuffed w\Apricot & Raisin w\ Cider Vinegar Sauce

Breaded Breast of Chicken w\Apple, Currant & Caraway w\ Apple Reduction

Breaded Breast of Chicken stuffed w\Shitake Mushrooms & Provolone Cheese w\ wine reduction

Breaded Breast of Chicken filled w\Feta Cheese & Sun Dried Tomatoes on a bed of Cannoise w\ White Wine Sauce

Breast of Chicken w\Mushroom Herb Cream Cheese Sauce

Roast Pork Tenderloins w\Lemon Pepper Diane Sauce

Soup or Pasta

Chicken Consommé w/Julienne Vegetables
Fire Roasted Tomato & Mushroom w/Fresh Basil
Puree of Butternut Squash & Zucchini
Cream of Roasted Red Pepper, Mushroom & Bacon
Spinach & Cheese Tortellini w/Cream Sauce
Penne w/Basil & Mushroom Tomato Sauce
Vegetable Spring Roll w/Balsamic Drizzle

Salad

Caesar Salad w/bacon bits, garlic croutons and fresh shaved parmesan
Greek Salad w/Feta Cheese, Tomatoes, Cucumbers, Black Olive's w/Lemon Herb Vinaigrette
Spinach Salad adorned w/Red Apples, Pear Apple, Red Onion, Sunflower Seeds w/Curry Mango Chutney Dressing
Gathered Summer Greens w/Strawberries & Honey Lime Sour Cream Dressing
Mixed Greens w/Citrus Peppercorn Dressing
Variety of Tomatoes with Spanish Onion, Green Onions, Swiss Cheese on a bed of Endive Lettuce w/Tomato & Goat Cheese Dressing
Baby Spinach Leaves w/Strawberries, Sunflower Seeds, Red Onion in a Maple Dijon Dressing

Dessert

Fresh Baked Cheesecake w/ Fruit Puree
Apple Strudel w/Frangelico Crème Anglaise & fresh berries
Chocolate Raspberry Mousse
Chocolate Mousse Torte
Banana and Mango Spring Rolls w/Coconut Chocolate Ganache
Poached Pears w/Spiced Caramel Sauce