



Say I do, we'll take care of the rest...

Congratulations!

Hawk Ridge thanks you for considering our venue for your wedding reception. From the initial planning stage to the moment you cut the cake as Mr. and Mrs., our Hawk Ridge professionals will ensure that your day is everything you dreamed of and more. We can assist you every step of the way, from rehearsal dinner through to last call on the dance floor.

Hawk Ridge realizes that your wedding day has been greatly anticipated and we will ensure the importance of your wedding as our prime concern. We assure you that our attention to detail is exemplary. We offer a premiere facility to host your reception as well as your ceremony with our beautifully landscaped rock garden and water fall. It is a photographers dream for exceptional photos.

Our menus are sure to delight your palate and with unparalleled service it will be a day to remember. Our Chef would be pleased to meet with you to discuss menu options that will satisfy your tastes.

Our wedding planner, with their extensive knowledge & attention to detail are committed to making your day memorable. You, truly only need to worry about inviting your guests as we will look after all the fine details of your day.

We look forward to meeting with you to showcase our beautiful facility and the opportunity to discuss the vision for your "Special Day".

Sincerely,

Leanne Ragazzon
Wedding Planner , Events and Marketing Coordinator
705-327-1610 ext. 104
leanner@hawkridgegolf.com

PACKAGES



MAJESTIC ELEGANCE

"Having or showing impressive beauty or dignity"

White Table Linens
White Table Napkins
White Seat Covers
Organza Skirting on Head Table

Passed Hors D'oeuvres
(3 selections passed)

Host Cocktail bar
(One hour beer & wine only)

3 Course Plated Dinner
(fresh bread, basket with butter, Appetizers,
Main Course (DUO PLATED), Dessert)

Wine—Service

Tea & Coffee - Service

4 Hour Host bar
(after Dinner, domestic only)**

1 Late Night Option

Menu tasting (date TBD)

Socan/ReSound fees

On-site Ceremony

Beautifully Landscaped grounds
for photography

Easels available for displaying

On-site audio & visual equipment



ENCHANTING HEARTS

"Having the power to enchant, & charming"

White Table Linens
White Table Napkins
White Seat Covers
Organza Skirting on Head Table

Passed Hors D'oeuvres
(2 selections passed)

Host Cocktail Bar
(one hour beer & wine only)

3 Course Plated Dinner
(fresh bread basket with butter, Appetiz-
ers, Main Course, Desert)

Wine—Service

Tea & Coffee - Service

Cash Bar**

1 Late Night Luncheon

Menu tasting (date TBD)

Socan/ReSound fees

On-site Ceremony

Beautifully Landscaped grounds
for photography

Easels available for displaying

On-site audio & visual equip-
ment



BLISSFUL LOVE

"Being extremely happy, contended or joyful"

White Table Linens
White Table Napkins
White Seat Covers
Organza Skirting on Head Table

Passed Hors D'oeuvres
(1 selection passed)

3 Course Plated Dinner
(fresh bread basket with butter, Appetiz-
ers, Main course, Dessert)

Wine - Service

Tea & Coffee—Service

Cash Bar**

1 Late night Luncheon option

Menu tasting (date TBD)

Socan/ReSound fees

On-site Ceremony

Beautifully Landscaped grounds
for photography

Easels available for displaying

On-site audio & visual equip-
ment



GOLDEN DREAMS

"Represents feelings of something in your life being valuable"

White Table Linens
White Table Napkins
White Seat Covers
Organza Skirting on Head Table

Chef's Selection of
Hors D'oeuvres (passed) OR
Late night luncheon

3 Course Plated Dinner
(fresh bread basket with butter, Appetiz-
ers, Main course, Dessert)

Wine - Service

Tea & Coffee —Service

Cash Bar**

Menu tasting (date TBD)

Socan/ReSound fees

On-site Ceremony

Beautifully Landscaped grounds
for photography

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ment

Package Price is Per Person

**Depending on COVID-19 restriction bans, bars may be a served service.



HORS D'OEUVRES

COLD OPTIONS

Roast corn and bruschetta salsa in puff pastry
Grilled marinated vegetable kabobs
Game crostini's with cranberry orange compote
Lemon ginger cocktail shrimp with tequila lime sauce
Grilled prosciutto wrapped asparagus

HOT OPTIONS

Coconut shrimp with a pina colada sauce
Beef wellington
Phyllo wrapped smoked salmon & brie
Mushroom & herbed goats cheese crostini
Pineapple hoisin meatballs
Mini pear & provolone grilled cheese
Braised beef short rib on puff pastry pillow
Chipotle maple mango chicken satays
Steamed pork dumplings, house made plum BBQ sauce
Gyoza dumplings with spicy thai dipping sauce

PLATED MENU OPTIONS

3 course menu—choice of soup or salad, main entrée, dessert
4 course menu—choice of soup or salad & appetizer, main entrée, dessert

Entrée served with vegetables and a starch

Assorted bread basket

Coffee & Tea

SOUPS

Roasted butternut squash
Tomato and roast red pepper bisque
Caramelized onion, cheddar and ale
Curried carrot & coconut soup
Wild mushroom with tarragon nutmeg foam
Pumpkin bacon & siracha

SALADS

Classic caesar, asiago dressing, croutons, bacon and a parmesan tuille
Fresh greens drizzled with raspberry balsamic vinaigrette, cherry tomatoes, cucumber, red onion and julienne peppers
Greek salad with peppers, tomato, cucumber, olives, feta and house made feta dressing
Medley of greens, crushed candied pecans, red onions, stilton cheese, and fan of pear with a maple vinaigrette
Spinach & arugula, smoked mozzarella

APPETIZERS

Mini baked brie in danish pastry glazed with an apple carrot marmalade
Prime rib spring rolls, julienne leeks, carrots, caramelized onions and 3 yr. old cheddar
Butternut squash ravioli with spiced pecans & spinach with a thyme cream sauce
Wild mushroom risotto, tarragon oil and asiago cheese
Three cheese tortellini with an olive marinara & ripened goats cheese

ENTREES

Halibut served with a sundried tomato & oregano compound butter
Seared salmon glazed with a maple thyme reduction or citrus glaze & pepper berry finish
Chicken supreme stuffed with herbed goats cheese, sundried tomatoes, basil with a garlic leek cream sauce
Bacon wrapped chicken supreme, stuffed with basil, olive, provolone and red pepper coulis
French 10 oz. pork chop stuffed pear, apples, rosemary & dried cranberries with a maple rosemary glaze

UPGRADED OPTIONS

Prime rib of beef, yorkshire pudding and pan juices
Seared beef tenderloin with three peppercorn cream and fried leeks
Grilled new york strip loin served with roast mushrooms and a port wine jus

DESSERTS

Sticky toffee pudding
Fresh baked cheesecake with fruit compote
German chocolate cake with raspberry drizzle
Mascarpone & strawberry pastry with crème anglais served warm
Baileys crème brulee or crème caramel

DRINK MENU



DOMESTIC BEER & LIQUOR

Coors Original
Coors Light
Molson Canadian
Molson Ultra
Sol
Smirnoff Vodka
Seagram's VO Rye
Gordons Gin
Bacardi White Rum

PREMIUM BEER & LIQUOR

Heineken
Rickards Red
Smirnoff Ice
Palm Bay Coolers
Aquarelle
Crown Royal
Captain Morgan Spiced Rum
Jack Daniels
Johnny Walker (Black & Red)

Wine 6oz glass

Peele Island Pinot Grigio
Peele Island Baco Noir
Peele Island Cabernet
Peele Island Merlot
Peele Island Vidal
Peele Island Sauvignon Blanc

Host Bar Pricing 1oz shots

4 hour \$33.25 / per person++ (domestic only)

6 hour \$44.25 / per person++ (domestic only)

Pop and Juice \$2.25 per person



LATE NIGHT OPTIONS

PIZZA

Vegetarian, Pepperoni, BBQ Chicken, Hawaiian

CHICKEN AND BEEF FAJITAS

Caramelized onions, bell peppers, sour cream, salsa, cheddar cheese

POUTINE

Gravy, cheese curds, bacon, mushrooms & green onions

SLIDER

Shaved beef, pulled pork, hamburger, buns & condiments

NACHO

Sour cream, salsa, beans, jalapenos, ground beef, green onions & mixed cheese

CREATE YOUR OWN SANDWICH

Deli meats, cheese, baked breads, condiments

DESSERT

Assorted squares, pastries, fresh fruit

BUFFET MENU OPTIONS

Basket of assorted breads

ASSORTED SALADS

Caesar salad

Baby spinach & arugula salad with mixed berries, almonds, feta cheese & house made poppy seed vinaigrette

Mixed green salad with grapefruit, pineapple, oranges & an orange balsamic vinaigrette

Greek salad

Grilled marinated vegetables

Roasted potato & grilled prosciutto & sundried tomato aioli

Caprese salad, cherry tomatoes, bocconcini, pesto, balsamic drizzle

PASTA ENTREE

Baked penne pasta with debreziner sausage, roasted bell peppers, marinara & basil

Tri colored fusilli with grilled chicken, sundried tomato pesto cream

Beef stroganoff with fettuccini noodles, sour cream

Penne primavera with boursin crumble & olive marinara

RICE OR POTATO

Roasted garlic & chive whipped potatoes

Scalloped potatoes au gratin

Herb roasted mini potato

Roasted sweet potatoes

Rice Pilaf

CHEFS VEGETABLES

Chefs choice

CARVED ITEMS

Slow roasted prime rib * \$5.00 extra pp

Pineapple & thyme glazed ham

Mushroom crusted pork loin with a smoky jus

Maple & thyme glazed salmon or lemon thyme beurre blanc sauce

HOT ENTREE

Beef tenderloin tips, peppercorn brandy sauce

Grilled chicken breast, basil, cherry tomato cream

Grilled salmon fillets, lemon dill butter

Pork loin with a medley of roasted apples

DESSERT

Sticky toffee pudding

Squares, cookies

Fresh sliced fruits

Currently not being offered as a result of COVID-19 restrictions