

Weddings

RED HAWK GOLF AND RESORT



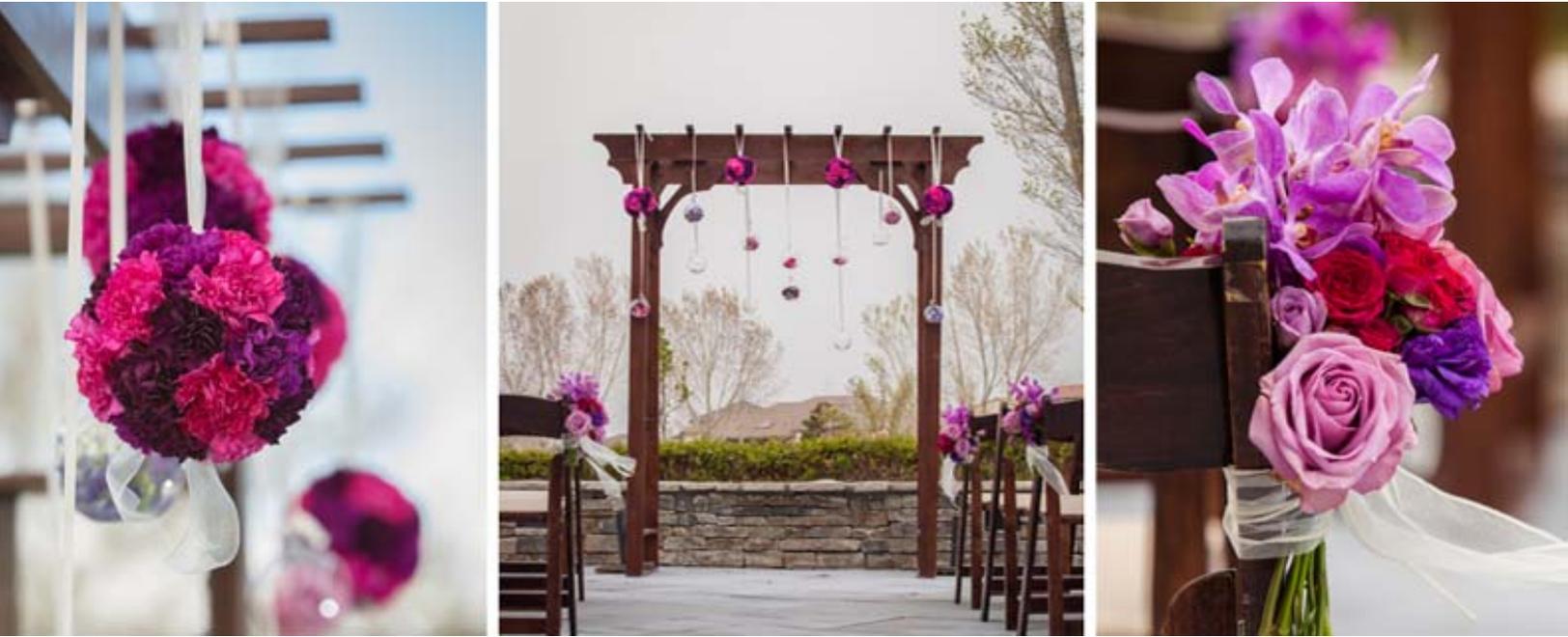
Enchant. Dream. Wish. Cherish.



RED HAWK
GOLF AND RESORT

6600 N. Wingfield Parkway | Sparks, NV 89436 | 775.626.6000 | www.redhawkgolfandresort.com

WEDDINGS BY RED HAWK GOLF AND RESORT



Thank you for choosing to share your wedding with us at Red Hawk Golf and Resort. We look forward to creating the celebration you've always dreamed of and helping to facilitate the memories you will cherish for a lifetime.

Red Hawk Golf and Resort wishes to provide you with all of the small, yet important, touches to enhance your special day, including:

- *Assistance of a Red Hawk Golf and Resort Special Events Manager to personally oversee every detail of your special day*
- *Event Coordinator to execute event from start to finish*
- *Red Hawk Golf and Resort linens with napkins*
- *Red Hawk Golf and Resort dishware including, silverware and glassware*
- *60"/72" round tables and venue appropriate chairs*
- *Ceremony Chairs*
- *Staging & Dance Floor*
- *Cake Cutting Service*
- *Audio/Visual Equipment*

CREATIVE CULINARY TEAM

When you host your wedding at Red Hawk Golf and Resort, you have the option to choose from our carefully crafted menu recommendations and enhancements, or entrust our expert culinary team to create a distinctive menu reflective of your personal tastes and traditions.

SPECIAL EVENTS TEAM

In order to provide you with an unforgettable experience, our experienced and skilled staff will work with you to create a wedding that encompasses your wishes and embodies your vision. Our Weddings & Special Events Manager will work with you to coordinate each detail; including the menu, vendor selections, room set-up, and seating arrangements, as well as any other aspect of your day that requires individual attention. Our Event Coordinator will implement and execute your wedding from start to finish.

CATERING POLICIES

DEPOSIT REQUIREMENTS

A non-refundable deposit of 30% of your estimated food and beverage charges is due to confirm arrangements on a definite basis. A deposit schedule for the balance of your anticipated charges will be provided at the time a contract is requested.

ENTERTAINMENT

Entertainment within the function space of the Resort (indoors) must conclude by 12:00 am. All entertainment that is outdoors is subject to resort approval and must be limited in scope and amplification. Outdoor entertainment must conclude no later than 10:00 p.m. This is in accordance with local ordinances and respect for our surrounding neighbors.

SMOKE FREE ENVIRONMENT

Red Hawk Golf and Resort provides a smoke-free environment for our guests. Smoking is prohibited in all event spaces including event center, meeting rooms, villas and restaurant. Smoking allowed in designated areas.

EVENT RESTRICTIONS

Red Hawk Golf and Resort prohibits all outside food and beverage.

Red Hawk Golf and Resort reserves the right to host multiple events at the same time.

MENU OPTIONS

PRE-SELECTED CHOICE OF ENTRÉE

A pre-selected choice of two entrées are available (excluding Duet Entrées) with place cards denoting individual entrée selections. Individual counts for your entrée selections must be provided fourteen (14) business days prior to your event.

BUFFET OPTIONS

All dinner buffets require a minimum of 50 guests. For guarantees of less than 50 guests, there will be a \$20.00 per person surcharge, exclusive of service charge and tax.

***The above listing of catering policies and fees is a summary of items that are most commonly requested during the booking process. Full details of our catering and booking policies will be provided at the time of contract. Policies are subject to change.*



YOUR WEDDING *For Celebrations of 50-300 guests*

Red Hawk Golf and Resort offers both indoor and outdoor ceremony sites for late morning or early evening ceremonies. Your ceremony site fee includes the set up of your selected venue with white garden chairs & arch as well as a romantic indoor or outdoor location for your reception. Available ceremony start times will be confirmed by the Special Events Manager based on the dates of interest.



CEREMONY & COCKTAIL RECEPTION LAKESIDE DECK

For Ceremonies of 50-300 guests

Site Fee \$500.00 May - October / \$250.00 November - April



DINNER & ENTERTAINMENT EVENT CENTER

For Receptions of 50-300 guests

Site Fee \$1,500.00 May - October / \$750.00 November - April



YOUR WEDDING *For Celebrations up to 150 guests*



CEREMONY & COCKTAIL RECEPTION TALON'S DECK

For Ceremonies up to 150 guests

Site Fee \$500.00 May - October / \$250.00 November - April



DINNER & ENTERTAINMENT TALON'S NEST

For Receptions up to 150 guests

Site Fee \$1,500.00 May - October / \$750.00 November - April

ENCHANT

\$109 per person++ Sat & Sun / \$99 per person++ Weekday (minimum 50 people)

THE ENCHANT PACKAGE INCLUDES:

- *Three (3) Entrée Buffet Menu*
Select the following:
 - *two (2) salads from the buffet menu*
 - *three (3) entrées from the buffet menu*
 - *two (2) accompaniments from the buffet menu*
 - *one (1) vegetable from the buffet menu*
- **OR** -
- *Plated Entrée Menu or Duet Plate*
Select the following:
 - *one (1) salad from the plated menu*
 - *two (2) entrées or one duet from the plated menu*
- *One Hour Passed Hors D'oeuvres*
 - *Select three (3) appetizers from the hors d'oeuvres menu*
- *Champagne Toast*
- *Three (3) Hour Hosted Premium Liquor Package*
- *Non-Alcoholic Beverages: Coffee, Tea & Water Service*
- *One (1) night stay in a Talon Suite or Red Hawk Suite*



DREAM

\$99 per person++ Sat & Sun / \$89 per person++ Weekday (minimum 50 people)

THE DREAM PACKAGE INCLUDES:

- *Two (2) Entrée Buffet Menu*
Select the following:
 - *two (2) salads from the buffet menu*
 - *two (2) entrées from the buffet menu*
 - *two (2) accompaniments from the buffet menu*
 - *one (1) vegetable from the buffet menu*
- **OR** -
- *Plated Entrée Menu*
Select the following:
 - *one (1) salad from the plated menu*
 - *two (2) entrées from the plated menu (excluding duets)*
- *One Hour Passed Hors D'oeuvres*
 - *Select three (3) appetizers from the hors d'oeuvres menu*
- *Champagne Toast*
- *Three (3) Hour Hosted House Beer & Wine Package*
- *Non-Alcoholic Beverages: Coffee, Tea & Water Service*
- *One (1) night stay in a Talon Suite or Red Hawk Suite*



WISH

\$69 per person++ Sat & Sun / \$65 per person++ Weekday (minimum 50 people)

THE WISH PACKAGE INCLUDES:

- *Two Entrée Buffet Menu*
Select the following:
 - *two (2) salads from the buffet menu*
 - *two (2) entrées from the buffet menu*
 - *two (2) accompaniments from the buffet menu*
 - *one (1) vegetable from the buffet menu*

- OR -

- *Plated Entrée Menu*
Select the following:
 - *one (1) salad from the plated menu*
 - *two (2) entrées from the plated menu (excluding duets)*
- *One Hour Passed Hors D'oeuvres*
 - *three (3) appetizers from the hors d'oeuvres menu*
- *Champagne Toast*
- *Non-Alcoholic Beverages: Coffee, Tea & Water Service*
- *One (1) night stay in a Talon Suite or Red Hawk Suite*



CHERISH

\$49 per person++ any day (minimum 50 people)

THE CHERISH PACKAGE INCLUDES:

- *Two Entrée Buffet Menu*
Select the following:
 - *two (2) salads from the buffet menu*
 - *two (2) entrées from the buffet menu*
 - *two (2) accompaniments from the buffet menu*
 - *one (1) vegetable from the buffet menu*
- *Non-Alcoholic Beverages: Coffee, Tea & Water Service*



HORS D'OEUVRE SELECTIONS



VEGETABLES

Tomato, Mozzarella and Fresh Basil, Toasted Bruschetta
Oriental Spring Roll, Sweet & Sour Sauce
Portabella Caviar

FISH & SHELLFISH

Jumbo Shrimp, Cocktail Sauce
Abi Poke crisp, Wasabi Cream, Soy Reduction
Crab Salad, Crisp Endive Leaf
Smoked Salmon Canapé
Coconut Prawn, Spicy Orange Sauce
Chilean Prawn, Sweet Chile Garlic Sauce
Petite Crab Cake, Chipotle Lime Aioli

BEEF, PORK & CHICKEN

Prosciutto Baked Asparagus Spear, Gourmet Cheese Sauce
Mini BLT, Avocado Aioli
Shaved Beef Tenderloin, Arugula, Herb Goat Cheese on Toasted Baguette
Pot Sticker, Ginger Soy Dipping Sauce
Stuffed Mushroom, Sausages, Herb, Marinara Sauce
Curry Chicken Salad, Crisp Endive Leaf

PLATED MENU SELECTIONS

FIRST COURSE

*Romaine Hearts, Roasted Grape Tomatoes, Caesar Dressing
Field Green Salad, Caramelized Walnuts, Cranberry Raisins, Honey Balsamic Vinaigrette
Tomato, Basil and Fresh Mozzarella, Cracked Pepper*

PLATED ENTRÉE OPTIONS

VEGETABLE

*Wild Mushroom and Portabella Ravioli, Porcini Cream Sauce
Grilled Portabella Filet, Grilled Eggplant, Zucchini, Carrots, Red Pepper Coulis*

FISH & SHELLFISH

*Shrimp Scampi, Jumbo Prawns, Tomato Brunois, Basil Chiffonade
Grilled Atlantic Salmon, Lemon Thyme Beurre Blanc
Blackened Mahi, Cilantro Oil, Pineapple Mango Salsa*

BEEF, PORK & CHICKEN

*Chicken Stuffed with Spinach, Sun-Dried Tomatoes, Four Cheese, Pear Prosciutto
Cream Sauce
Chicken Wellington, Mushroom Duxelle, Puff Pastry, Bordelaise Sauce
Fresh Herb-Crusted Prime Rib, Rosemary Au Jus, Creamy Horseradish
Smoked Tri-Tip, Classic Bordelaise
Filet Mignon, Classic Bordelaise Sauce, Tomato Brunois*

DUET PLATES

*Filet Mignon and Scampi, Bordelaise Sauce, Tomato Brunois, Jumbo Prawns, Basil
Chiffonade
Filet Mignon and Atlantic Salmon, Bordelaise Sauce, Tomato Brunois, Lemon Thyme
Beurre Blanc
Chicken and Scampi, Stuffed Breast, Sun-Dried Tomatoes, Four Cheese, Pear-
Prosciutto, Basil Chiffonade
Chicken and Tenderloin, Smashed Red Potatoes, Green Peppercorn Sauce*

CHILDREN'S MEALS (Select One Option for Children Ages 3 to 12) - \$15

*Chicken Fingers, French Fries, Fresh Seasonal Fruit
Macaroni and Cheese, French Fries, Fresh Seasonal Fruit
Barbecue Chicken Wings, French Fries, Fresh Seasonal Fruit
Mini Corn Dogs, French Fries, Fresh Seasonal Fruit
Two Mini Sliders, French Fries, Fresh Seasonal Fruit*



**Entrée and vegetarian selections must be pre-selected by your guests and quantities communicated to your Special Events Manager 14 days in advance.*

**Fresh Rolls & Butter, Coffee, Tea & Water Service included.*

**Entrée accompaniments - chef's selection, seasonally picked*

BUFFET MENU SELECTIONS

FIRST COURSE

Romaine Hearts, Anchovies, Roasted Grape Tomatoes, Caesar Dressing
Field Green Salad, Caramelized Walnuts, Cranberry Raisins, Honey Balsamic Vinaigrette
Spinach, Romaine Lettuce, Fresh Seasonal Berries, Sliced Almonds, Champagne Vinaigrette

ENTRÉE OPTIONS

Roasted Pork Loin, Summer Citrus Glaze
Cherrywood Smoked Tri-Tip, Served in Au Jus
Seared Chicken Breast, Prosciutto Pear Cream Sauce
Chicken Piccata, Linguini Noodles, Lemon Caper Butter Sauce
Grilled Atlantic Salmon, Roasted Tomato Fennel Coulis
Seared Mahi-Mahi, Pineapple Mango Salsa
Basil Pesto Penne Pasta, Toasted Pine Nuts
Vegetarian Lasagna Layered, Ricotta Cheese, Grilled Vegetables
**Prime Rib of Beef Carving Station, Rosemary Au Jus*
& Creamy Horseradish

ACCOMPANIMENTS OPTIONS

Wild Rice Pilaf
Garlic Mashed Potatoes
Herb Roasted Red Bliss Potatoes
Sun-Dried Tomato Polenta

VEGETABLE OPTIONS

Honey Glazed Carrots
Green Beans, Sun Glazed Tomatoes
Grilled Asparagus Spears
Chef's Selection, Fresh Seasonal Vegetables



Fresh Rolls & Butter, Coffee, Tea & Water Service included.

** Optional for the 'Cherrish' Package only*



ENHANCEMENTS

In addition to a buffet, Carving Stations require a Chef in Attendance at an additional fee of \$50.00 per one (1) hour. One (1) Chef Attendant is required per 100 guests. Minimum of 50 guests. All Stations are appetizer portions and priced to include one (1) hour of service.

STATIONS

PEPPER ROASTED BEEF TENDERLOIN

Bacon Ale Sauce

\$20 per guest

HERB-CRUSTED PORK LOIN

Slow Roasted

Sage Scented Granny Smith Apple Sauce

Selection of Mustards

\$8 per guest

SLOW ROASTED ANGUS PRIME RIB OF BEEF

Herb Crusted and Slow Roasted

Rosemary Au Jus

Creamy Horseradish

\$14 per guest

BAKED POTATO BAR STATION

*Baked Potatoes with Bacon, Sour Cream, Chives,
Shredded Cheese, Tomatoes, Chicken*

\$6 per guest



DISPLAYS

Small (minimum of 25 guests) \$8 per guest

Medium (minimum of 50 guests) \$7 per guest

Large (minimum of 100 guests) \$6 per guest

CHEESE DISPLAY

Selection of Artisan Cheeses

Assorted Crackers

Fresh Fruit to Garnish

CRUDITÉS DISPLAY

Selection of Fresh and Marinated Vegetables

Chipotle Ranch and Hummus

FRUIT DISPLAY

Selection of Fresh and Seasonal Fruit

BAR SELECTIONS

HOSTED LIQUOR BAR PACKAGE *(A guaranteed minimum of 50 guests required for service.)*

Package includes unlimited beverage service of a selection of Liquors, Imported & Microbrew Beers, Domestic Beers, Wine, Mixers, Juices, Sodas and Waters priced per person for the specified time period. Per person prices are based on whole hour increments and are not prorated. Guests should drink responsibly and may be denied service by Red Hawk if deemed necessary.

PREMIUM PACKAGE

First Hour \$17 per guest

Additional Hour \$10 per guest

HOUSE PACKAGE

First Hour \$15 per guest

Additional Hour \$9 per guest

PREMIUM LIQUOR

Ketel One

Bombay Sapphire

Captain Morgan

Patron Silver

Chivas Regal

Crown Royal

Jack Daniels

Korbel Brandy

Malibu Rum

HOUSE LIQUOR

Absolut

Tanqueray

Bacardi

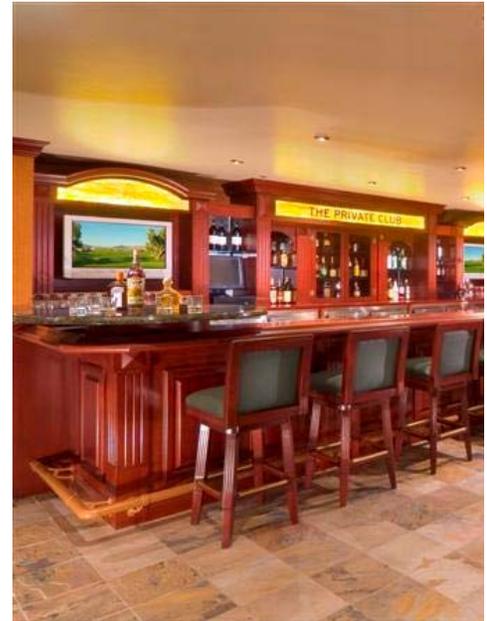
Jose Cuervo Gold

J&B Scotch

Fireball

Seagrams 7

Christian Bros Brandy



COGNACS, LIQUERS &

Grand Marnier

Kahlua

Drambuie

Amaretto Di Sarano

Bailey's Irish Cream

DOMESTIC BEER

Coors Light

Budweiser

Bud Light

Michelob Ultra

O'Douls

IMPORTED &

Corona

Heineken

Sam Adams

HOSTED WINE & BEER PACKAGE *(A guaranteed minimum of 50 guests required for service.)*

Package includes unlimited beverage service of a selection of Imported and Microbrew Beers, Domestic Beers, Wine, Juices, Sodas and Waters priced per person for the specified time period. Per person prices are based on whole hour increments and are not prorated. Guests should drink responsibly and may be denied service by Red Hawk if deemed necessary.

PREMIUM PACKAGE

First Hour \$15 per guest

Additional Hour \$9 per guest

HOUSE PACKAGE

First Hour \$13 per guest

Additional Hour \$7 per guest

CHAMPAGNE

J Roget

PREMIUM WINE

Estancia Chardonnay

Rodney Strong Merlot

Ravenswood Zinfandel

Sterling Cabernet Sauvignon

HOUSE WINE

LaTerre Cabernet Sauvignon

LaTerre Merlot

LaTerre Chardonnay

BAR SELECTIONS

BANQUET BARS *(A guaranteed minimum of 50 guests required for service.)*

Cash and hosted bar options are available. Beverages are charged on consumption. All bars must meet minimum revenue of \$300.00 for the first hour and \$50.00 for each additional hour. A bartender fee will be charged in the amount of \$75.00 per hour for all cash bars.

	HOSTED PRICE	CASH PRICE
<i>Premium Liquors</i>	\$6.00 - \$8.50	\$6.50 - \$9.50
<i>House Liquors</i>	\$5.75	\$6.00
<i>Cognacs, Liqueurs and Cordials</i>	\$7.50	\$8.00
<i>Premium Wine</i>	\$7.50	\$8.00
<i>House Wine & Champagne</i>	\$5.75	\$6.00
<i>Imported & Microbrew Beers</i>	\$5.50	\$6.00
<i>Domestic Beer</i>	\$4.25	\$4.50
<i>Soda, Juice & Water</i>	\$2.75	\$3.00

PREMIUM WINE	BOTTLE	CORKAGE FEES	
<i>Estancia Chardonnay</i>	\$29.00	<i>Wine (750 ml)</i>	\$12.00
<i>Rodney Strong Merlot</i>	\$29.00	<i>Keg</i>	\$75.00
<i>Ravenswood Zinfandel</i>	\$30.00		
<i>Sterling Cabernet Sauvignon</i>	\$34.00		

HOUSE WINE (750 ml)	BOTTLE
<i>LaTerre Cabernet Sauvignon</i>	\$19.00
<i>LaTerre Merlot</i>	\$19.00
<i>LaTerre Chardonnay</i>	\$19.00

HOUSE CHAMPAGNE	BOTTLE
<i>J Roget</i>	\$22.00



THE VILLAS

Red Hawk Golf and Resort offers on property villas accessible and convenient for wedding parties, family and guests. A block of guest rooms is available to you and your guests, based on availability.

SUITE	SQ. FT.	STD.	MAX.	WD	WE
RED HAWK SUITE <i>King Bed, Queen Sofa Sleeper, Wet Bar, Jacuzzi Tub</i>	598	2	4	\$109	\$129
TALON SUITE <i>King Bed, Wet Bar, Jacuzzi Tub</i>	646	2	2	\$109	\$129
PARLOR SUITE <i>Queen Murphy Bed, Queen Sofa Sleeper, Great Room, Full Kitchen</i>	829	2	4	\$129	\$139
PARLOR LOFT SUITE <i>King Bed, Queen Sofa Sleeper, Great Room, Full Kitchen</i>	1332	2	4	\$149	\$169

**Rates based on standard occupancy, do not include state room tax (13.5%) and are subject to change without notice.*

**All villa reservations are subject to availability. Please call for reservations.*



VILLA POLICIES

RESERVATIONS

All reservations must be confirmed with a major credit card. We accept Visa, Mastercard, American Express and Discover. You must be 21 years or older to reserve a Villa.

CHECK-IN/CHECK-OUT POLICY

Check in time at the Villas is 3 p.m.. For late check-ins: Please let the Front Desk know if you plan to arrive after 6 p.m., so proper arrangements can be made. A valid credit card must be provided at check-in. Check out time is 11 a.m. the day of departure. Late check outs are subject to a fee up to 100% of the nightly rate.

ROOM RATES

Room rates are based upon standard occupancy and do not include Washoe County room tax (13.5%), unless otherwise noted. Rates subject to change without notice.

PAYMENT

The sum of your balance will be charged upon check-in. Split payments will not be accepted. We accept Visa, MasterCard, American Express, Discover and Cash.

CANCELLATIONS

Villa reservations must be cancelled at least 72 hours prior to arrival date to avoid cancellation penalties. If you wish to cancel your reservation with 72 hours or less or your confirmed arrival time, you will be charged a one night room rental fee.

OCCUPANCY

*In no case may the total room occupancy exceed the maximum ("Maximum Occupancy") determined by The Resort. Occupants are all persons occupying the room, including adults and children, excluding infants under the age of two (2). **Large gatherings exceeding the maximum occupancy are prohibited.** If the number of guests exceeds the maximum occupancy, an additional room charge of \$10 per person, per day will automatically be added to your bill. Children under the age of 13 may not be left in the room unattended.*

PETS

No pets allowed, with the exception of registered service animals.

HOUSEKEEPING

Housekeeping service is provided daily between the hours of 9:00 a.m. and 11:30 a.m. If you refuse service, housekeeping will return the following day. Requests for late service outside this time frame will be denied. If for any reason excessive cleaning is required to return your room to its original conditions prior to your arrival, a \$25.00 fee will automatically be added to your bill each day excessive cleaning is required.

PROPERTY DAMAGE

You are responsible for any and all property which is damaged (includes smoking in the Villas), destroyed or removed by you, your family, your guests or any other visitors or occupants during the rental period. If repair or replacement of any items is required, you shall reimburse Red Hawk Golf and Resort for the cost of such repairs and/or replacement minimum of \$125.00.

NO SMOKING

Smoking is not permitted inside any guest suites or parlors. If smoke extraction is required, you shall reimburse Red Hawk Golf and Resort for the cost of such repairs at a minimum of \$125.00.

BARBECUES

Barbecues are not allowed inside the Villas or out on the patio area.