



Mid Michigan's PREMIER  
Golf & Banquet  
Facilities

# Menu

BANQUET & GOLF OUTING

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# Thank You

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for choosing Hawk Hollow and Eagle Eye for your special event!

Our Banquet facilities are home to wedding receptions, anniversary parties, business and political meetings, golf outings and more! The terrific view of Hawk Lake and the finishing holes at Eagle Eye provide a great setting for any event. Tailor your ideal meal from our banquet and golf outing menu and prepare for a delicious feast!





# Frequently Asked Questions

**Q:** Is the Wedding Garden handicap accessible?

**A:** Not inside of the “bowl” of the Garden. There is a landing at the top level of the Garden for guests in wheelchairs.

**Q:** How many bartenders will I have at my event?

**A:** Each event will have at least two bartenders. In some cases when the event is very large there will be more bartenders.

**Q:** Can I choose where my tables get set up in the room?

**A:** Possibly. Each room’s capacity is set by placing tables in specific locations. When these tables are moved it decreases the room’s capacity for guest seating. Once all guest tables are in place your event coordinator can discuss with you the location of the specialty tables.

**Q:** Can I get into the room early to decorate?

**A:** If the room is available the day before you may potentially be able to decorate the day before. This is never a guarantee and can be discussed about two weeks before your event.

**Q:** Can my wedding party go onto the golf course to take photos?

**A:** Unfortunately we do not allow anyone on the golf course so there is no damage to the course or interference with the pace of play.

**Q:** If no one has reserved the chapel before me, can I come in early?

**A:** If no one has booked the chapel before you, you may enter the chapel 30 minutes before your designated time slot.

**Q:** Can I use golf carts to drive between my ceremony site and reception room?

**A:** Unfortunately due to past experiences, we do not allow guests to drive golf carts between venues.

**Q:** Can I use sparklers or floating paper lanterns as a “send off” at the end of the event?

**A:** Sparklers or any other firework are not permitted anywhere on the grounds. You are welcome to release paper floating lanterns from the balcony or patio.

**Q:** Do you offer outdoor receptions?

**A:** We unfortunately do not have areas for an outdoor reception.

**Q:** Am I allowed to bring food and alcoholic beverages in the chapel?

**A:** Yes, food and beverages (including alcoholic beverages) are permitted inside the chapel.

**Q:** If my ceremony is in the Wedding Garden or West Lawn, is there an area for my wedding party to get ready before the ceremony?

**A:** Yes, at Eagle Eye there is a public “locker room” available for both the bridesmaids and groomsmen. At Hawk Hollow if the board room in the upper level is not being used by another event you are welcome to use that space. There is no elevator access to the board room.

# Breakfast & Breaks

Pre-set food items will be charged an additional fee for any requested seating above guaranteed guest count.

## BREAKFAST

(priced per person)

There will be a \$25.00 charge for groups less than 20 people.

**\$11.95 Early Riser** American fries, fresh fruit salad, breakfast pastries, choice of crisp bacon OR sausage links, scrambled eggs, coffee, hot tea and chilled juice.

**\$ 9.95 Breakfast Sandwich Buffet** Your choice of sausage OR bacon, scrambled egg and cheese on a breakfast muffin. Served with fresh fruit salad, coffee, hot tea and chilled juice.

**\$ 9.95 American Continental** Fresh fruit salad, bagels with cream cheese, breakfast pastries, freshly baked danish, coffee, hot tea and chilled juice.

**\$ 6.95 Executive Breakfast** Fresh fruit salad, muffins, scones, cinnamon rolls, coffee, hot tea and chilled juice.

**\$ 4.95 Business Breakfast** Assorted muffins and fresh fruit salad, coffee, hot tea and chilled juice.

**\$ 2.95 Coffee and Donuts** Assorted donuts and coffee.

## ALA CARTE

(priced per person)

- \$ 2.50 Juice
- \$ 2.25 Bagels and Cream Cheese
- \$ 2.00 Individual Yogurt
- \$ 2.00 Canned Soda (Coke products)
- \$ 2.00 Coffee
- \$ 2.00 Bottled Water
- \$ 2.00 Ice Tea or Lemonade
- \$ 2.00 Jumbo Cookies
- \$ 2.00 Brownies
- \$ 1.75 Assorted Muffins

(priced per 50 servings)

- \$75.00 Mixed Nuts
- \$60.00 Nacho Chips and Salsa
- \$50.00 Peanuts
- \$40.00 Snack Mix
- \$25.00 Pretzels
- \$25.00 Popcorn
- \$25.00 Miniature Candy Bars

(priced by the dozen)

### \$16.95 per dozen

- Sliced Banana Bread
- Sliced Zucchini Bread
- Whole Fresh Fruit  
(Apples, Bananas, Grapes and Oranges)
- Granola Bars
- Chocolate Chip Cookies
- Fudge Brownies
- Chocolate Dipped Strawberries

### \$24.95 per dozen

- Cherry Scones
- Lemon Bars
- Assorted Muffins
- Croissants and Preserves
- Individual Yogurt
- Assorted Candy Bars
- Nutri-Grain Bars
- Mini Cucumber Croissants

# Meeting Packages

Pre-set food items will be charged an additional fee for any requested seating above guaranteed guest count.

## MORNING

**\$17.95** (priced per person)

Your "Morning" package includes one of the following continental options;

Coffee, hot tea, fresh fruit juice, fresh fruit salad, bagels with cream cheese and breakfast pastries. — OR

Coffee, hot tea, fresh fruit juice, fresh fruit salad, bagels with cream cheese and donuts. — OR

Coffee, hot tea, fresh fruit juice, yogurt, granola and fresh fruit salad.

### Morning Break:

Beverages refreshed and assorted sodas added.

## AFTERNOON

**\$26.95** (priced per person)

Your "Afternoon" package includes the following;

Begin your afternoon meeting by selecting one of the lunch options listed at right.

### Afternoon Break:

Beverages refreshed. Fresh baked cookies added.

\* Modified theme and luncheon menus available upon request. Prices may vary.

- A \$275 room fee will be applied to groups of less than 20.

Vendor table displays (clothed and skirted)

## ALL DAY

**\$32.95** (priced per person)

Your "All Day" package includes the following;

### Continental Breakfast:

Coffee, hot tea, fresh fruit juice, bagels with cream cheese, breakfast pastries and fresh fruit salad.

### Morning Break:

Beverages refreshed and assorted sodas added.

Select one of the following lunch options:

### Sandwich Roll-ups (buffet style)

Tortillas stuffed with an assortment of sliced ham, turkey, and roast beef, lettuce and tomato. Served with fresh sliced melon, chef's choice soup and garden salad.

### Garlic & Rosemary Chicken

(buffet or plated style)

Grilled breast of chicken on a bed of linguine pasta topped with garlic and rosemary sauce. Served with chef's choice vegetables, garden salad and fresh baked bread.

### Chicken Quesadilla (buffet or plated style)

Lunch size portion of shredded chicken, mild cheddar, tomato and green peppers between flour tortillas and baked until warm. Served with refried beans, Spanish rice, sour cream and salsa.

### Dijon Chicken (buffet or plated style)

A chicken breast marinated in Dijon sauce, rolled in parmesan panko bread crumbs and topped with a whole grain mustard cream sauce. Served with wild rice, green beans, garden salad and fresh baked bread.

### Paninis (buffet or plated style)

Your choice of Chicken - Grilled, sliced chicken breast topped with sundried tomatoes, spinach, artichokes, provolone cheese and roasted red pepper aioli OR Italian - Ham, pepperoni, salami, provolone cheese, Italian dressing and banana peppers. Both served with homemade potato chips & dip and garden salad.

### BBQ Sandwich Buffet (buffet style)

Pulled pork OR chicken sandwiches. Served with wedge cut fries and cole slaw.

Lunches served with iced tea and lemonade.

### Afternoon Break:

Beverages refreshed. Fresh baked cookies added.

# Golf Outings

In addition to the options on this page, golf outings may select entrees from our Buffet, Plated or Themed Buffet pages.

Pre-set food items will be charged an additional fee for any requested seating above guaranteed guest count.

## LUNCH BUFFETS (priced per person)

Buffets include condiments, pasta salad, vegetables and dip, cookies, lemonade and iced tea.

### Grilled Chicken Breast Sandwiches

- \$12.45 Bacon & Swiss
- \$12.45 Cordon Bleu
- \$11.45 Swiss

### Sandwiches

- \$10.45 BBQ Chicken
- \$10.45 BBQ Pork

### Hot Dog Buffet

- \$ 8.45 Bratwurst
- \$ 7.75 1/4 pound Hot Dog

### Hamburger Buffet

- \$12.45 Hamburger & Hot Dog Combo
- \$10.45 Hamburger

## BOX LUNCHES (priced per person)

Your choice of

### \$10.95 Sandwich Wraps

Turkey & provolone or ham & cheddar with tomato slices and lettuce, wrapped in a whole wheat tortilla.

### \$10.95 Croissant

Stuffed with choice of chicken or tuna salad with tomato slices and lettuce.

### \$ 9.95 Kaiser Roll

Sliced turkey or ham with cheese, lettuce & tomato.

All box lunches are served with fresh whole fruit, potato chips and fresh baked cookie.

## GRILL BUFFETS AT THE TURN (priced per person)

All grill buffets include condiments, whole fruit, chips, fresh baked cookies, lemonade and iced tea.

\$10.45 Hamburger / Chicken Combo

\$ 9.45 Grilled Chicken Breast

\$ 8.45 Hamburger / Hot Dog Combo

\$ 7.45 Hamburger

\$ 6.75 Bratwurst

\$ 5.75 1/4 pound Hot Dog

\* Grill buffets may be chosen as a dinner option for an additional \$2.00 per person.

## DINNER BUFFETS (priced per person)

### Market Price Filet Mignon

8-ounce filet served with a reduced red wine sauce.

### \$25.95 New York Strip Steak

### \$26.95 8 oz. Prime Rib (Chef Carved)

### \$24.95 Steak & Chicken Combo

6 ounce choice sirloin steak & roasted chicken.

### \$23.95 Chicken & Ribs Combo

Bourbon chicken and BBQ ribs.

### \$23.95 6 oz. Asian Glazed Salmon

Atlantic salmon brushed with Asian sweet chili glaze.

### \$22.95 BBQ Ribs

Marinated BBQ style ribs slow cooked and smothered in a Jack Daniels BBQ sauce.

### \$21.95 BBQ Chicken

1/4 cut chicken baked in Jack Daniels BBQ sauce.

\* Non outing events selecting an "Outing Buffet", salads will be on buffet.

Dinner buffets include a total of three of the following accompaniments:

Cole Slaw	California Supreme Blend	Au Gratin Potatoes
Fruit Salad	Sautéed Green Beans	Baked Potato
House Salad	Green Bean Casserole	Garlic Mashed Potatoes
Pasta Salad	Key West Blend Vegetables	Rice Pilaf
Potato Salad	Broccoli Blend	Roasted Red Potatoes
Baked Beans	Sugar Snap Peas	Baked Sweet Potatoes

## ADDITIONAL DINNER OPTIONS:

### \$20.95 BBQ Lovers

BBQ ribs, BBQ pulled pork OR chicken sandwiches, corn on the cob, pasta salad and baked beans.

### \$17.95 Backyard Cookout

Hot dogs and hamburgers with condiments accompanied with potato salad, fruit salad, and coleslaw.

### \$17.95 Build-Your-Own Burger Bar

Fresh all beef hamburgers with all the toppings to create "The Perfect Burger." Assorted cheese, sautéed onions, sautéed mushrooms, crisp bacon, lettuce, tomatoes, pickles, condiments, steak sauce, BBQ sauce, hot and sweet peppers. Served with homemade potato chips and garden salad.

\*These options include their own sides. Additional sides may be added for an additional cost.

# Luncheons

Available 11:00am – 2:00pm

Dinner options available in lunch portions from 11 am – 2pm. Subtract \$3.00 from dinner price. Excludes items marked “\*\*”. See page 11. All lunches served with iced tea and lemonade. Buffets are not available for groups under 20.

Pre-set food items will be charged an additional fee for any requested seating above guaranteed guest count.

## BUFFETS (priced per person)

### \$18.95 Chef's Choice Buffet

Two hot entrees, starch, vegetable, salad, fresh baked bread.

### \$16.95 Lemon Chicken

Marinated and grilled chicken breast in fresh lemon and herbs topped with a lemon butter wine sauce.

### \$16.95 Sweet and Sour Chicken

Marinated and grilled chicken breast topped with a sweet and sour glaze.

**\$16.95 Panini Buffet** Your choice of two of the following: Artichoke Chicken, Patty Melt, Italian or Ham and Cheese. Served with garden salad, homemade potato chips and fresh baked cookies.

### \$15.95 Soup and Sandwich Buffet

A buffet including one soup of your choice, with assorted deli breads, and deli meats. Accompanied with sliced cheese, lettuce, tomato, and sliced onion. Served with garden salad and fresh baked cookies.

### \$15.95 Sandwich Buffet

Select one sandwich option and two salad options. Also served with fresh baked cookies and fresh fruit tray.

#### Deli Sandwich – select 2 meats

Roast beef, sliced ham or sliced turkey.

**Croissant Sandwich** – Stuffed with choice of chicken OR tuna salad with tomato slices and lettuce.

**Kaiser Roll** – Sliced turkey OR ham with cheese, lettuce, and tomato.

**Sandwich Rollups** – Assorted turkey, ham and roast beef rolled in a flour tortilla.

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**Soups:** Chicken noodle, hearty vegetable, creamy cheddar potato bacon, vegetable beef, roasted red pepper, tomato bisque. Ask about our chef's choice soup.

**Salads:** Caesar, tossed, cole slaw, ranch penne, Italian pasta, potato, fruit salad.

## PLATED (priced per person)

For 2 entrée choices add \$1.00 per person.

For 3 entrée choices add \$2.00 per person.

### \$15.95 Smothered Chicken Breast

Grilled chicken breast topped with diced onions, peppers and mushrooms. Topped with a layer of melted provolone cheese. Served with wild rice, roasted chef blend vegetables, garden salad and fresh baked bread.

### \$15.95 Beef Stacker

A bed of mashed potatoes, topped with shredded beef, surrounded by fresh steamed vegetables. Served with garden salad and fresh baked bread.

### \$13.95 Baked Ziti

Ziti pasta tossed with house-made marinara sauce and Italian sausage, smothered with a blend of Italian cheese. Served with Caesar salad, chef's choice vegetables and fresh baked bread.

### \$13.95 Paninis

Your choice of chicken - Grilled, sliced chicken breast topped with sundried tomatoes, spinach, artichokes, provolone cheese and roasted red pepper aioli OR Italian - Ham, pepperoni, salami, provolone cheese, Italian dressing and banana peppers. Both served with homemade potato chips & dip and garden salad.

### \$11.95 Chef Salad

Crisp greens topped with turkey, ham, bacon, shredded cheese, tomato, boiled eggs, cucumbers and croutons. Served with two dressing choices and fresh baked bread.

### \$13.95 Michigan Salad

Mixed greens, chicken breast, sun dried cherries, sugared walnuts and feta cheese. Served with two dressings of your choice.

### \$11.95 Cobb Salad

Mixed salad greens topped with chicken breast, bacon, bleu cheese, boiled egg, tomato and croutons. Served with two dressing choices and fresh baked bread.



# Hors D'Oeuvres

Priced per 50 pieces unless indicated "\*".

## SEAFOOD

### **\$90.00 Coconut Shrimp**

Battered shrimp coated with flaked sweetened coconut. Served with your choice of Cajun marmalade or cocktail sauce.

### **\$75.00 Mini Salmon Cakes**

Roasted salmon mixed with spices, potato, onion, peppers and egg blend and baked. Served with mango sauce.

### **\$75.00 Crab Rangoons**

Crab and cheese filled rangoons. Served with an oriental dipping sauce.

### **Market Price Hawaiian Shrimp Tree**

Whole pineapple with skewered jumbo shrimp, red pepper, pineapple and green olives.

### **\$65.00 Seafood Stuffed Mushrooms**

Baked mushroom caps filled with crabmeat and crawfish

## VEGETARIAN

### **\$65.00 Spinach and Artichoke Dip\***

A creamy blend of soft white cheese, artichokes, sauteed spinach, red pepper and garlic.

Fifty servings with toasted French Bread.

### **\$65.00 Mini Quiche**

An assortment of quiche lorraine, spinach quiche, vegetable quiche and Cajun shrimp quiche.

### **\$65.00 Spanikopita**

Sautéed spinach and asiago cheese wrapped in a flaky phyllo crust.

### **\$60.00 Vegetable Springrolls**

Filled with cabbage, celery, mushrooms, carrots and water chestnuts and seasoned with a touch of soy sauce.

### **\$55.00 Toasted Ravioli**

Cheese ravioli lightly breaded and toasted. Served with marinara sauce.

## OTHER

### **\$65.00 Irish Potato Skins**

Homemade potato skins topped with cheddar cheese, bacon and green scallions. Served with sour cream.

## CHICKEN

### **\$70.00 Sesame Chicken**

Tender chicken marinated in an oriental sesame sauce and dredged in sesame seeds and Japanese bread crumbs. Served with a sesame dipping sauce.

### **\$75.00 Boneless Chicken Wings**

Breaded chicken bites served with your choice of BBQ, buffalo hot wing, sweet & sour, or general tsaos sauces.

### **\$65.00 Smoked Chicken Quesadillas**

Shredded chicken, mild cheddar, tomato and green peppers rolled and baked in a flour tortilla shell.

Served with sour cream.

### **\$65.00 Mini Chicken Cordon Bleu**

Breaded chicken stuffed with Swiss cheese and ham.

### **\$55.00 Buffalo Chicken Dip\***

Buffalo sauce, sour cream, cream cheese and cheddar cheese all melted together with generous amounts of shredded chicken. Served with tortilla chips.

### **\$55.00 Chicken Wings**

Your choice of herb-baked, honey BBQ or hot & spicy.

## BEEF

### **\$65.00 Hamburger Sliders**

Seasoned fresh ground chuck patties, baked and served on a mini slider bun. Your choice of Plain, BBQ, Bacon/Cheddar or Mushroom/Swiss.

### **\$50.00 Meatballs**

Your choice of BBQ, Sweet and Sour or Marinara

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If you would like to host an hors d'oeuvres only function, we require you offer at least four items at three pieces per person.

Some hors d'oeuvres are available butler passed. A fee of \$20.00 per butler will be assessed.







## PARTY TRAYS

### Fresh Vegetables and Dip

Seasonal vegetables served with a creamy ranch dip.

- \$ 45.00 Small (Serves 25)
- \$ 85.00 Medium (Serves 50)
- \$125.00 Large (Serves 100)
- \$250.00 Extra Large (Serves 200)

### Fresh Fruit Display

Seasonal fresh fruit.

- \$ 45.00 Small (Serves 25)
- \$ 85.00 Medium (Serves 50)
- \$125.00 Large (Serves 100)
- \$250.00 Extra Large (Serves 200)

### \$95.00 Meat and Cheese Tray

Our traditional arrangement of gourmet cheese, paired with slices of salami, pepperoni and beef sticks. Served with select crackers. (Serves 50)

### \$95.00 Antipasti Tray

A sampling of our pickled favorites! Queen stuffed olives, kalamata olives, pickle spears, sweet gherkins, asparagus, carrots, summer squash, zucchini, pearl onions, black olives, oven roasted tomatoes and fresh mozzarella. (Serves 50)

### \$75.00 Assorted Cheese

and Crackers An arrangement of traditional and gourmet cheese. Served with select crackers. (Serves 50)

## OTHER

**Market Price Jumbo Shrimp Cocktail** Succulent shrimp cooked to perfection in a lemon and spiced brine. Served with cocktail sauce. (50 pieces)

**\$125.00 Watermelon Fruit Display** A specially carved watermelon displayed with seasonal fresh fruit. (Serves 50)

**\$75.00 Homemade Potato Chips** Served with garlic and onion dip OR bleu cheese dip. (Serves 50)

**\$65.00 Hummus** Your choice of traditional hummus, made with garlic and chickpeas OR our roasted red pepper hummus. Both accompanied with crisp pita chips. (Serves 50)

**\$65.00 Steakhouse Bruschetta** Freshly diced tomatoes, garlic and choice meat, tossed in a balsamic vinegar, basil pesto, and bleu cheese crumbles. Served on slices of toasted French bread. (50 pieces)

**\$65.00 Hawk Eye Bread Display** A selection of our house-made favorites; Garlic Herb Focaccia, Honey Whole Wheat, Cheddar Jalapeno, Italian Sourdough. Served with assorted butters and dipping oils. (Serves 50)

**\$50.00 Pinwheel Rollups** Sliced turkey and provolone cheese, OR sliced ham and Swiss, rolled in a whole wheat tortilla shell. Served with a dijonaise sauce. (Serves 50) \* Vegetarian option available.

**\$45.00 Bruschetta** Freshly diced tomatoes and garlic tossed in a balsamic vinegar and a basil pesto. Served on slices of toasted French bread, topped with olive oil and Asiago cheese. (50 pieces)

**\$65.00 Mini Cucumber Croissants** Freshly baked mini croissant, stuffed with a marinated cucumber blend. (Serves 50)

## HORS D'OEUVRES TABLE

Hors D'Oeuvres tables priced per person. Each additional 1 hour add \$3.00 per person.

### Three and Three

- \$19.95 One consecutive hour
- \$22.95 Two consecutive hours

#### Three Cold

Fruit Tray  
Vegetable Tray  
Assorted Cheese  
and Crackers

#### Three Hot

Meatballs (choice of BBQ,  
marinara, or sweet & sour)  
Boneless Chicken Wings  
(choice of BBQ, buffalo hot wing,  
sweet & sour or general tsao)  
Potato Skins

### Five and Five

- \$22.95 One consecutive hour
- \$25.95 Two consecutive hours

#### Five Cold

Fruit Tray  
Vegetable Tray  
Assorted Cheese  
and Crackers  
Bruschetta  
Pinwheel Rollups  
(turkey and provolone or ham and Swiss)

#### Five Hot

Veggie Spring Rolls  
Smoked Chicken Quesadillas  
Meatballs (choice of BBQ,  
marinara, or sweet & sour)  
Crab Rangoons  
Spinach and Artichoke Dip

• Some hors d'oeuvres are available butler passed. A fee of \$20.00 per butler will be assessed.

# Late Night Snacks

## LATE NIGHT SNACKS

### Party Pizzas

- \$14.00 Cheese Pizza
- \$16.00 Pepperoni Pizza
- \$20.00 Specialty Pizza

#### Meat Lovers:

Pepperoni, sausage, bacon and ham.

#### Vegetarian:

Green peppers, onions, mushrooms and olives.

#### Hawaiian:

Ham and pineapple.

#### BBQ Chicken:

BBQ chicken, red onions, jalapenos and Colby jack.

#### Mediterranean:

Basil pesto sauce topped with spinach, sun dried tomatoes, olives, feta and mozzarella cheese.

#### Breakfast:

Eggs, cheddar and mozzarella cheese, ham, bacon, onion, green pepper and tomato.

### \$90.00 Party Subs (50 servings)

Turkey and ham sliced thin and piled high on our home made Focaccia bread and topped with cheddar cheese, provolone, lettuce and tomato. Served with mayonnaise and mustard.

### Priced Per 50 Servings

- \$75.00 Mixed Nuts
- \$60.00 Nacho Chips and Salsa
- \$50.00 Peanuts
- \$40.00 Snack Mix
- \$25.00 Pretzels

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Ask your event coordinator about our ice carvings!

## FRENCH FRY BUFFET

### Priced Per Person

- \$1.95 1 Choice \$ .75 Add Chili
- \$3.25 2 Choices \$ .50 Add Cheese
- \$4.95 3 Choices

Choose from our selection of wedge cut fries, steak cut fries, sweet potato fries, waffle fries, or curly fries. Seasoned to perfection and served with ketchup and/or ranch for dipping.

## MAC & CHEESE BUFFET

### Priced Per Person - \$4.95

Creamy cheese macaroni with toppings bar of bacon, sliced chicken tenders, sautéed chorizo sausage, shredded cheddar & white cheddar cheese, green onions and garlic asiago panko crisp.

## S'MORES BAR

### Priced Per Person - \$3.95

Build a S'mores buffet, with all the fixings needed to make your own toasted S'more! (Graham crackers, chocolate, and marshmallows.)

## POPCORN BUFFET

(minimum of 50 guests)

### Priced Per Person - \$1.95

Freshly popped popcorn served with warm butter and select seasonings: Cajun, BBQ, Ranch, Garlic Parmesan or Traditional Salt.

# Themed Buffets

No substitutions on Themed Buffets please.

Modified versions of themed buffets also available with meeting package. All items are served on the buffet. For a pre served salad, add \$1.00 per person.

Pre-set food items will be charged an additional fee for any requested seating above guaranteed guest count.

(priced per person)

## **\$20.95 Taco Buffet**

Seasoned ground beef, soft taco shells, and tortilla chips with all the fixings! Shredded cheese, lettuce, tomato, onion, jalapenos, sour cream, guacamole and salsa. Accompanied with refried beans and Mexican rice.

## **\$21.95 Pasta Buffet**

Linguine pasta accompanied with Alfredo sauce, marinara sauce, sliced chicken and meatballs. Served with Caesar salad, warm vegetable medley and fresh baked bread.

## **\$20.95 Pizza Buffet**

Assorted pizzas, garlic breadsticks and garden salad with two dressing options. Served with marinara sauce for dipping.

## **\$22.95 Lasagna Buffet**

Hearty meat and vegetarian lasagna. Served with warm vegetable medley, Caesar salad and fresh baked bread.

(priced per person)

## **\$18.95 Backyard Cookout**

Hot dogs and hamburgers with condiments accompanied with potato salad, fruit salad, and coleslaw.

## **\$21.95 BBQ Lovers**

BBQ ribs, BBQ pulled pork OR chicken sandwiches, corn on the cob, pasta salad and baked beans.

## **\$22.95 Southern Buffet**

Fried chicken and cod served with baked beans, mac n' cheese, cole slaw and cornbread.

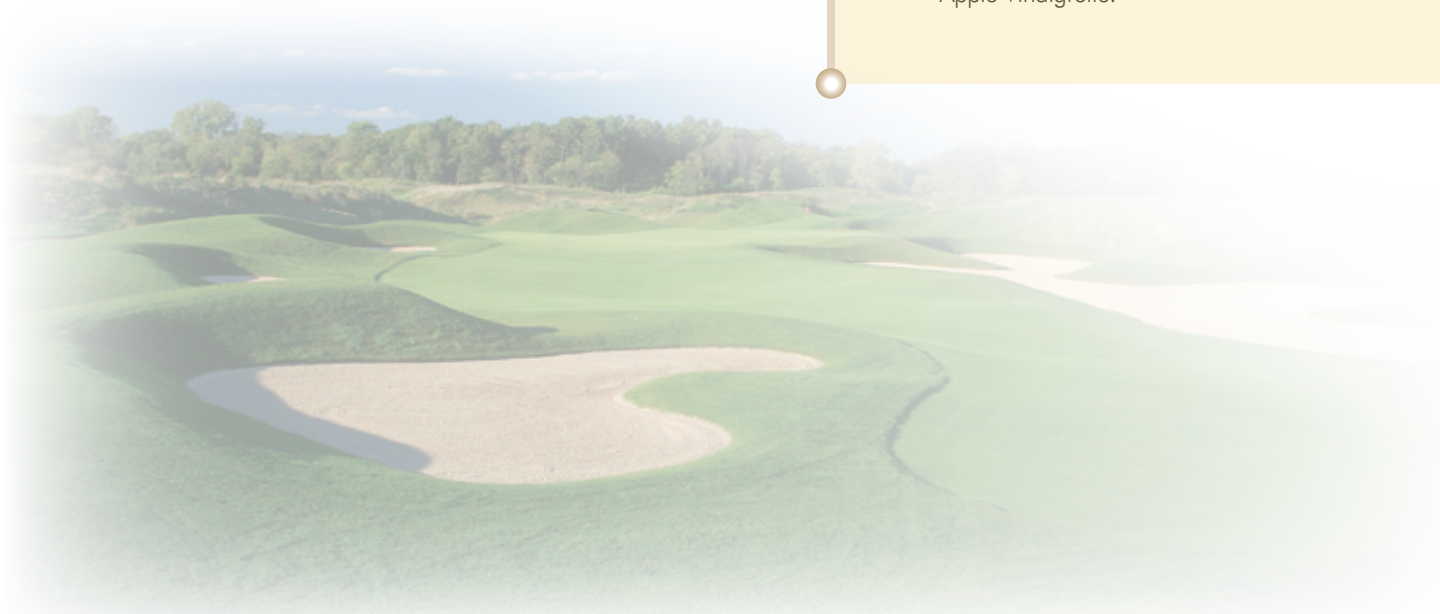
(priced per person)

## **\$21.95 Salad Buffet**

A mix of romaine and spring lettuce, accompanied with turkey, ham and bacon, shredded cheese, tomato, onions, black olives, mushrooms, egg, cucumber and peppers. Choose three dressings to top off your perfect masterpiece! Served with cottage cheese, pasta salad and fresh baked bread.

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Dressings House Dijon Vinaigrette, French, Italian, Ranch, Raspberry Vinaigrette, Mediterranean, Apple Vinaigrette.



# Plated Entrées

(Dinner entrees available in lunch portions from 11:00am – 2:00pm. – Subtract \$3.00)  
Excludes any item marked “\*”.

For two entrée choices, add \$1.00 per person, for three or more, add \$2.00 per person. Ask your event coordinator about combination plate options and pricing. All plated meals include a coffee station and fresh baked bread. All plated meals include one starch, one vegetable and one salad. Options available on “Sides” page.

Pre-set food items will be charged an additional fee for any requested seating above guaranteed guest count.

## BEEF

### Market Price Filet Mignon\*

A tender eight ounce filet served with a reduced red wine sauce.

### \$26.95 Sliced Beef Tenderloin

Marinated and slow roasted whole beef tenderloin, sliced and served with a port wine sauce.

### \$24.95 10 oz. Hawk Eye Strip Steak\*

Marinated and grilled choice beef strip steak.

### \$24.95 Sliced Hawk Eye Strip Loin

Seasoned and cured beef strip loin, whole roasted and sliced thin. Topped with a rosemary demi glace.

### \$22.95 Sliced Top Sirloin

Tender sirloin, sliced and topped with sautéed mushrooms and onions.

## CHICKEN

### \$22.95 Chicken Florentine

A white wine marinated chicken breast, grilled and covered with a spinach and mushroom cream sauce.

### \$22.95 Dijon Chicken

Dijon marinated chicken breast, rolled in parmesan panko bread crumbs. Topped with a whole grain mustard cream sauce.

### \$22.95 Bruschetta Baked Chicken

A balsamic marinated chicken breast, grilled and topped with a fresh tomato basil salsa and Asiago cheese.

### \$22.95 Chicken Cordon Bleu

Breaded and tenderized chicken filled with slow roasted ham and Swiss cheese. Covered in a sun-dried tomato cream sauce.

### \$22.95 Garlic and Rosemary Chicken

Lemon and garlic marinated grilled chicken breast, served with a garlic and rosemary cream sauce.

### \$22.95 Garlic Crumb Chicken

Chicken breast, breaded in garlic bread crumbs, topped with a creamy white cheddar sauce.

### \$22.95 Bourbon Chicken

Grilled and marinated chicken breast smothered in sweet and tangy bourbon sauce.

### \$22.95 Chicken Marsala

Classic mushroom and Marsala sauce atop a grilled chicken breast.

### \$22.95 Apple Brie Chicken

Chicken breast stuffed with sweet apples and brie cheese. Topped with an apple glaze.

### \$22.95 1/2 BBQ Chicken

1/2 cut chicken topped with our house BBQ sauce and oven roasted.

## SEAFOOD

### \$24.95 Salmon Filet

A salmon filet with your choice of blackened, Asian glazed, citrus or herbed garlic butter

### \$22.95 Baked Tilapia

Delicate white fish brushed with lemon dill butter.

## VEGETARIAN

### \$21.95 Vegetarian Lasagna

A white sauce vegetarian lasagna layered with assorted roasted vegetables, mozzarella, ricotta and Swiss cheese.

### \$20.95 Fresh Penne Pasta

Al dente pasta mixed with broccoli, sautéed red peppers, yellow squash, zucchini, and basil pesto. Tossed in Alfredo cream sauce and topped with Asiago cheese.

### \$20.95 Stuffed Manicotti

Manicotti pasta stuffed with a ricotta cheese blend and topped with marinara sauce and mozzarella cheese.

### \$20.95 Basil Alfredo Pasta Pinwheels

A ricotta cheese mixture rolled in a lasagna noodle, smothered in a basil Alfredo sauce.

### \$18.95 Veggie Kabobs

Marinated vegetables skewered and brushed with olive oil. Served with vegetable and starch.

### \$18.95 Asian Bowl

(Dairy & Gluten Free)  
Sautéed mixed vegetables tossed in a sweet garlic chili sauce and served over a bed of white rice.

## OTHER

### \$20.95 Pork Loin

A sweet and savory pork loin, slow roasted to perfection. Topped with a Michigan cherry and apple chutney.



# Buffet Entrées

Choice of 1 entrée . . . \$23.95 Choice of 2 entrée . . . \$25.95 Choice of 3 entrée . . . \$27.95

All buffets are accompanied with your choice of one starch, one vegetable and one salad option. All side options available on the "sides" page. Add \$1.00 per person for additional starch, vegetable or salad. All buffets include a coffee station and fresh baked bread. Children 2 – 10 years may choose buffet at ½ price or choose kid's meal from the "Just for Kids" page. Pre-set food items will be charged an additional fee for any requested seating above guaranteed guest count.

## BEEF

### Sliced Hawk Eye Strip Loin

Seasoned and cured beef strip loin, roasted whole and sliced thin. Topped with a rosemary demi glaze.

### Beef Tips

Marinated sirloin tips smothered in a seasoned beef jus.

### Old English Pot Roast

Beef roast slow cooked with carrots, onions and celery.

### Sliced Top Sirloin

Tender sirloin, sliced and topped with sautéed mushrooms and onions.

### Meat Lasagna

Tender lasagna noodles layered with Italian seasoned beef, marinara sauce, spinach, ricotta, mozzarella, parmesan and feta cheese.

### Carved Prime Rib

(Add \$2.00 per person)  
Seasoned slow roasted prime rib, served with horseradish cream sauce and au jus.

### Carved Beef Tenderloin

(Add \$2.00 per person)  
Slow roasted tenderloin served with a port wine demi glaze.

## CHICKEN

### Bruschetta Baked Chicken

A balsamic marinated chicken breast, grilled and topped with a fresh tomato basil salsa and Asiago cheese.

### Garlic Crumb Chicken

Chicken breast, breaded in garlic bread crumbs topped with a creamy white cheddar sauce.

### Bourbon Chicken

Grilled and marinated chicken breast smothered in sweet and tangy bourbon sauce.

### Chicken Cordon Bleu

Breaded and tenderized chicken filled with slow roasted ham and Swiss cheese. Topped with a sun-dried tomato cream sauce.

### Chicken Marsala

Classic mushroom and Marsala sauce atop a grilled chicken breast.

### Dijon Chicken

Dijon marinated chicken breast, rolled in Japanese bread crumbs and topped with a whole grain mustard cream sauce.

### Fried Chicken

Breaded chicken fried crisp.

### Garlic and Rosemary Chicken

Marinated grilled chicken breast served with a rosemary cream sauce.

### Roasted Chicken

Seasoned, oven roasted white and dark meat chicken quarters.

### Apple Brie Chicken

A chicken breast stuffed with sweet apples and brie cheese. Topped with an apple glaze.

### Chicken Florentine

A white wine marinated chicken breast, grilled and covered with a spinach and mushroom cream sauce.

### 1/4 BBQ Chicken

1/4 cut chicken topped with our house BBQ sauce and oven roasted.

## SEAFOOD

### Baked Tilapia

Delicate white fish brushed with a lemon-dill butter.

### Baked Salmon

Tender salmon with your choice of garlic herb butter, Asian glaze, citrus or blackened.

## VEGETARIAN

### Vegetarian Lasagna

A white sauce vegetarian lasagna layered with assorted roasted vegetables, mozzarella, ricotta and Swiss cheese.

### Stuffed Manicotti

Large shell pasta filled with parsley, ricotta and Romano cheeses, topped with our house-made marinara sauce and mozzarella cheese.

### Basil Alfredo Pasta Pinwheels

A ricotta cheese mixture rolled in a lasagna noodle, smothered in basil Alfredo sauce.

## OTHER

### Oven Roasted Pit Ham

Lean marinated ham, oven roasted and thinly sliced.

### Roasted Turkey Breast

Marinated whole turkey breast, oven roasted and thinly sliced and served with turkey gravy.

### Pork Loin

A sweet and savory pork loin, slow roasted to perfection. Topped with a Michigan cherry and apple chutney.

# Entrée Sides

All plated and buffet meals include one starch, one vegetable and one salad option.

Please select one from each category below. Add \$1.00 per person for additional starch, vegetable or salad on buffet menu only.

Pre-set food items will be charged an additional fee for any requested seating above guaranteed guest count.

## STARCHES

### Twice Baked Potatoes

Baked potatoes whipped with sour cream and cheese, stuffed and rebaked.

### Garlic Mashed Potatoes

Real whipped potatoes with cream and garlic seasoning.

### Loaded Mashed Potatoes

Mashed potatoes with cheddar cheese, bacon, green onions and cream.

### O'Brien Potatoes

Baked seasoned, peeled whole white potatoes tossed in olive oil and herbed blend. Mixed with bacon, red and green peppers.

### Roasted Red Potatoes

Redskin potatoes, halved and tossed in herbed olive oil, and parmesan cheese.

### Buttered Noodles

Egg noodle pasta cooked tender and tossed in herbed garlic butter.

### Rice Pilaf

Seasoned long grain white rice mixed with fresh chopped vegetables.

### Wild Rice

Seasoned long grain wild rice.

### Baked Sweet Potatoes

Diced sweet potatoes tossed in honey butter and baked until brown and tender.

## VEGETABLES

### Key West Blend

Sliced orange carrots, green beans, and red pepper strips, steamed and tossed in an herbed garlic butter.

### Roasted Chef Blend

Fresh chopped zucchini, yellow squash, baby carrots, broccoli, green beans, julienne red onion and red peppers tossed in an herbed olive oil and baked.

### Sugar Snap Peas

Plump sugar peas in pod seasoned with olive oil and salt and pepper.

### Sautéed Green Beans

Whole green beans, tossed in herbed olive oil and oven roasted.

### Broccoli Blend

Broccoli, Brussel sprouts, diced carrots and red peppers tossed in olive oil and herbed blend.

### California Supreme Blend

Steamed baby carrot, green beans, florets of broccoli and cauliflower, tossed in herbed garlic butter.

### Asparagus

Seasoned asparagus roasted and topped with a sprinkle of parmesan.

## SERVED SALADS

### Garden Tossed

A blend of spring mix and romaine, sliced cucumber, yellow pepper, onion, grape tomatoes, croutons and Asiago cheese. Served with two dressings.

### Caesar

Crisp romaine, croutons and parmesan cheese. Served with two dressings, Caesar recommended.

### Spinach

Fresh baby spinach with mandarin oranges, sliced strawberries, red grapes and feta cheese. Served with two dressings, raspberry vinaigrette recommended.

### Michigan Salad

Mixed greens, sun dried cherries, sugared walnuts and feta cheese.

Dressings House Dijon Vinaigrette, French, Italian, Ranch, Raspberry Vinaigrette, Mediterranean, Apple Vinaigrette.

## BUFFET SALADS

\*\* You may select a pre served salad listed above or select a salad option to be available on the buffet listed below:

### Fruit Salad

Large pieces of seasonal fresh fruit.

### Italian Pasta Salad

Tender pasta tossed with fresh chopped vegetables, Asiago cheese and Italian vinaigrette.

### Ranch Penne Pasta Salad

Al dente penne tossed in a sour cream and ranch dressing, cheddar cheese, bacon, green peas, and red onion.

# "Just for Kids"

**All kids meal entrees and sides MUST be the same.**

**Please select one option for all children.**

"Kids" meals are offered to children between the ages of 2 and 10.

"Kids" menu may be offered with buffet or plated meals.

For buffets, children 2-10 years are 1/2 off the buffet price.

Hawk Hollow and Eagle Eye are allergy friendly. Please inform us of any food allergies your guests may have.

**\$8.95 Mac n Cheese**

**\$9.95 Mini Tacos**  
Served with sour cream for dipping.

**\$9.95 Hot Dog**  
Served with ketchup.

**\$9.95 Chicken Fingers**  
Served with ketchup for dipping.

Each "Kids" option comes with 2 sides.  
Please select from the list below:

Smiley Fries

French Fries

Potato Chips

Sweet Potato Fries

Warm Veggies

Applesauce

Garden Salad

Grapes

Fruit Cup



# Desserts

Gluten free dessert options are available on request.

Pre-set food items will be charged an additional fee for any requested seating above guaranteed guest count.

**One Item: \$4.95 (per person)**

**Two Items: \$5.95 (per person)**

**Three Items: \$6.95 (per person)**

## BARS

### Sour Cream Cherry Bars

An oatmeal crust topped with a sour cream, cherry and streusel filling.

### Lemon Shortbread Bars

A rich buttery shortbread infused with lemon and glazed.

### Blondies

A brown sugar batter blended with toasted pecans.

### Brown-Butter Raspberry Bars

Fresh raspberries atop a buttery crust and smothered in a browned-butter batter and baked.

### Pumpkin Bars

Pumpkin, cinnamon, cloves and ginger combined in a bar dessert and topped with a cream cheese icing.

### Pecan Diamonds

Butter crust topped with caramel pecan filling.

### Rice Krispie Treats

An old favorite! Rice krispies tossed with melted marshmallow.

### Magic Bars

Graham cracker crust sprinkled with chocolate and coconut.

## MINIS

### No Bake Cookies

A perfect confection of chocolate, peanut butter and oatmeal.

### Mini Orange Dream Cupcakes

A sensational orange cake topped with a vanilla whipped cream frosting.

### Key Lime Tartlets

Butter crust filled with key lime custard.

### Fruit Tartlets

A phyllo cup stuffed with a cream cheese filling and topped with a berry compote.

### Chocolate Cups

Milk chocolate cup filled with white or dark chocolate mousse.

### Peanut Butter Smoothies

Melt-in-your-mouth layers of creamy milk chocolate and peanut butter.

### Brownie Tassie

Phyllo shells filled with a rich brownie.

### Dipped Strawberries

Fresh strawberries dipped in delicious white or dark chocolate.

**\$16.95 (per dozen) Brownie Bites**

or

**\$2.00 (per person)**

A classic chocolate confection!

**Cookies**

Your choice of fresh baked chocolate chip or cranberry white chocolate.

## INDIVIDUAL **Choose one: \$5.95 Per Person**

### Homemade Cheesecake

Our house specialty! New York style cheesecake baked to perfection and served with your choice of strawberry, chocolate or caramel sauce.

### Ice Cream Sundae Bar

The Works! Vanilla ice cream with bananas, whipped cream, chocolate, caramel and strawberry sauce, sprinkles, chopped nuts and maraschino cherries.

### Mini Cupcake Bar

An assortment of mini cupcakes. Choose up to four selections from our 'traditional cake flavors' located on page 17.

### Assorted Pies

Apple, cherry, blueberry and peach, sprinkled with cinnamon and sugar. Make it a la mode for \$1.00 per person.

### Mega Chocolate Cup

A jumbo chocolate cup filled with white or dark chocolate mousse.

### Flourless Chocolate Gateau

A sinfully rich flourless chocolate cake topped with chocolate buttercream and glazed with chocolate. Served with a drizzle of raspberry sauce.



# Wedding Cakes

Gluten free dessert options are available on request.

Pre-set food items will be charged an additional fee for any requested seating above guaranteed guest count.

All cakes are made from scratch on site by Hawk Hollow and Eagle Eye's own pastry chef. Our chef would be happy to prepare a customized cake of your choice.

## TRADITIONAL

From \$2.95 Per Person

White	Lemon
Chocolate	Red Velvet
Marble	Carrot
Spice	Confetti
Strawberry	Banana

Cakes are also available as sheet cakes for graduations, retirement, anniversary and company events.

Cakes must be ordered at least two weeks prior to the event.

An appointment with our Pastry Chef is required.



## SPECIALTY From \$3.95 Per Person

### Raspberry White Chocolate Torte

Raspberry and white chocolate mousse layered with vanilla cake.

### Raspberry Lemon Torte

Zesty lemon and raspberry mousse layered with vanilla cake.

### Tiramisu

A twist on the traditional Italian dessert! A chocolate espresso cheesecake bottom with layers of vanilla cake soaked in Kahlua and then layered with mascarpone cheese.

### Cassata

Pastry cream whipped with amaretto and chocolate shavings stacked between layers of chocolate and vanilla cake.

### Strawberry Amaretto

Chocolate cake topped with white chocolate mousse and spread with macerated strawberries soaked in amaretto.

### Yin Yang

The perfect combination! White and chocolate cake layered with dark and white chocolate mousse.

### Strawberry Champagne Torte

Layers of white cake brushed with champagne and stuffed with a strawberry mousse and fresh strawberries.

### Margarita Madness

Layers of white cake brushed with a margarita syrup and stuffed with a tangy lemon-lime mousse.

### Double Chocolate Raspberry Torte

A dense chocolate cake topped with chocolate mousse and layered with a bit of raspberry preserves.

### German Chocolate Torte

Chocolate cake stuffed with milk chocolate mousse and sweet coconut pecan filling.

### Caramel Bailey's Irish Cream Torte

A rich Bailey's Irish Cream mousse sandwiched between white and chocolate cake, drizzled with caramel.

### Summers Delight

White cake layered with amaretto pastry cream and seasonal fresh fruit.

# Consumption Based Bar Service

For optimal guest satisfaction, the bar will NOT be permitted to “close” for any duration of the event.

## Open Bar

Bar tab is based on consumption of kegs, liters of wine and mixed drinks (on a per drink basis).

## Semi-Open Bar

The host specifies which alcoholic beverages will be provided at no charge to their guests. All other alcoholic beverages are provided on a cash basis.

## Cash Bar

Guests purchase their own drinks.

**\$325.00** **Keg Beer** Miller Lite, Bud Light, Budweiser, Labatt Blue, Labatt Blue Light and Killians. Ask your event coordinator for other beer options.

**From \$385.00** **Keg Beer**  
Specialty beers available upon request.

**WINE** (table wine service is available at a fee of \$20.00 per server)

**\$17.95 per liter**      **\$4.50 per glass**

Cabernet Sauvignon, Chardonnay, Pinot Noir, Pinot Grigio, White Zinfandel and Moscato.

*Special requests for any beer, wine or champagne must be ordered and purchased for quantities desired and paid in full prior to event.*

## CANNED BEER

**\$3.50** Miller Genuine Draft, Miller Lite, O’Doul’s, Budweiser and Bud Light

**\$3.75** Michelob Light, Labatt Blue, Labatt Blue Light

**\$4.00** Bottled beer options available in the brands listed above

## DRAFT BEER

**\$3.50 per glass** Domestic

**\$3.75 per glass** Imported

## SODA

**\$1.00 per person** With a bar

**\$3.00 per person** Without a bar

## MIXED DRINKS – all liquor prices include mixes and garnishes.

### \$5.50 Rail Liquor

Mister Boston Amaretto  
Bacardi Rum  
Captain Morgan Spiced Rum  
Seagram’s Gin  
Jim Beam Bourbon  
Malibu Rum  
Peach Schnapps  
Seagram’s 7 Whiskey  
Smirnoff Raspberry Vodka  
Smirnoff Vodka  
Lauder’s Scotch

### \$6.00 Call Liquor

Absolut Vodka  
Canadian Club  
Jose Quervo Tequila  
Dewar’s Scotch  
Jack Daniels Whiskey  
Johnnie Walker Red  
Tanqueray Gin

### \$7.00 Super Call Liquor

Bailey’s Irish Cream  
Bombay Sapphire Gin  
Crown Royal  
Grey Goose Vodka  
Jameson Irish Whiskey  
Kahlua  
Makers Mark Bourbon

### Mixed Cocktails

With 2 – 4 shots are priced as a super call.

## Champagne (priced per bottle):

**\$13.45** **Verdi Spumante**

**\$19.45** **Asti Spumante**

**\$ 9.45** **Sparkling Juice**

A quantity of bar staff allotted to an event is at the discretion of Hawk Hollow and Eagle Eye. Additional bartenders will result in additional fees. All other special requests, including champagne toast or table wine service, will be priced individually.

For the safety of our guests, Hawk Hollow and Eagle Eye does not permit any “open bar” status longer than 6 hours.

Hawk Hollow and Eagle Eye have a “no shot policy”. No “shots” or “shooters” are permitted.

“Doubles” are permitted only at “CASH” bars.

# All Inclusive Bar Service

Per Person / Per Hour

\* **Full Service Upgrades** \* To upgrade to super call liquors, add \$2.50 per person, per liquor selection.  
For optimal guest satisfaction, the bar will NOT be permitted to “close” for any duration of the event.

## ALL INCLUSIVE BAR (Full Service/Rail Liquors)

Domestic draft beer (select two), our six house wine selections, soft drinks and rail liquors are available for the **consecutive** hourly time period of your choice listed below.

### Any guest over 21:

<b>\$19.95</b> 3 hours	<b>\$24.95</b> 6 hours
<b>\$20.95</b> 4 hours	<b>\$ 3.50</b> Guests under 21
<b>\$22.95</b> 5 hours	

### Rail Liquor

Mister Boston Amaretto  
Bacardi Rum  
Captain Morgan Spiced Rum  
Seagram’s Gin  
Jim Beam Bourbon  
Malibu Rum  
Peach Schnapps  
Seagram’s 7 Whiskey  
Smirnoff Raspberry Vodka  
Smirnoff Vodka  
Lauder’s Scotch

## ALL INCLUSIVE BAR (Full Service/Call Liquors)

Domestic draft beer (select two), our six house wine selections, soft drinks and call liquors are available for the **consecutive** hourly time period of your choice listed below.

### Any guest over 21:

<b>\$21.95</b> 3 hours	<b>\$26.95</b> 6 hours
<b>\$22.95</b> 4 hours	<b>\$ 3.50</b> Guests under 21
<b>\$24.95</b> 5 hours	

### Call Liquor

Absolut Vodka  
Canadian Club  
Jose Quervo Tequila  
Dewar’s Scotch  
Jack Daniels Whiskey  
Johnnie Walker Red  
Tanqueray Gin

### Super Call Liquor

Bailey’s Irish Cream  
Bombay Sapphire Gin  
Crown Royal  
Grey Goose Vodka  
Jameson Irish Whiskey  
Kahlua  
Makers Mark Bourbon

## ALL INCLUSIVE BAR (Beer, Wine and Soda)

Domestic draft beer (select two), our six house wine selections and soft drinks are available for the **consecutive** hourly time period of your choice listed below.

### Any guest over 21:

<b>\$12.95</b> 3 hours
<b>\$13.95</b> 4 hours
<b>\$14.95</b> 5 hours
<b>\$16.95</b> 6 hours
<b>\$ 3.50</b> Guests under 21

.....  
**SODA** Coke products

**Keg Beer** Miller Lite, Bud Light, Budweiser, Labatt Blue, Labatt Blue Light and Killians. Ask your event coordinator for other beer options.

*Add specialty draft beer to any all inclusive package for an additional \$3.50 (+) per person*

**Wine** Cabernet Sauvignon, Chardonnay, Pinot Noir, Pinot Grigio, White Zinfandel and Moscato.

*\* table wine service is available at a fee of \$20.50 per server*

## Champagne

(priced per bottle):	<b>\$13.95</b> <b>Verdi Spumante</b>
	<b>\$19.95</b> <b>Asti Spumante</b>
	<b>\$ 9.95</b> <b>Sparkling Juice</b>

A quantity of bar staff allotted to an event is at the discretion of Hawk Hollow and Eagle Eye. Additional bartenders will result in additional fees. All other special requests, including champagne toast or table wine service, will be priced individually. For the safety of our guests, Hawk Hollow and Eagle Eye does not permit any “open bar” status longer than 6 hours. Hawk Hollow and Eagle Eye have a “no shot policy”. No “shots” or “shooters” are permitted. “Doubles” are permitted only at “CASH” bars.

# Audio Visual Equipment

## LIGHTING

- \$500.00** Stage Lighting
- \$300.00** Room up Lighting with 10 lights
- \$ 20.00** (per light) Additional up lights

## PRESENTATION

- \$ 15.00** Easel
- \$ 25.00** Flipchart with Markers
- \$ 50.00** Whiteboard (4' x 6')
  
- \$ 20.00** Mac/iPad Adapter
- \$ 20.00** Wireless Mouse
- \$ 25.00** Presentation Remote
- \$100.00** Laptop with MS Office

## ROOM SETUP

- \$ 15.00** Table Top Lectern
- \$ 65.00** Clear Acrylic Podium
  
- \$ 8.00** (priced per foot) Pipe & Drape  
\*various colors available
  
- \$ 10.00** (priced per section) Rope & Stanchion  
(5' sections)
  
- \$ 25.00** (priced per table) 6' or 8' table  
\*clothed & skirted in white
  
- \$ 50.00** (priced per section) Staging (4x6 sections)

## TECHNICAL SUPPORT

- \$ 50.00** (per hour)

## AUDIO

- \$ 25.00** Handheld Wired Microphone
- \$ 30.00** Table Top Microphone
- \$ 35.00** Lectern Microphone
- \$ 75.00** Wireless Microphone (handheld)
- \$ 75.00** Wireless Microphone (lapel)
- \$110.00** Wireless Microphone (head worn)
  
- \$ 20.00** Computer Direct Box
- \$ 36.00** 6 Channel Mixer
- \$ 50.00** 8 Channel Mixer
- \$ 75.00** 12 Channel Rack Mount Mixer
- \$100.00** 12 Channel Console Mixer
  
- \$ 40.00** CD Player
  
- \$150.00** Small Sound System (2 speakers)
- \$300.00** Large Sound System (4 speakers)

## VIDEO

- \$ 25.00** 8' Projection Screen
- \$ 50.00** 10' Projection Screen
- \$ 75.00** 12' Projection Screen
  
- \$240.00** Projector
- \$350.00** Ceiling Hung Projector
  
- \$ 45.00** DVD/Blu-ray Player
- \$200.00** 50" LCD Television
  
- \$ 10.00** 100' VGA Cable
- \$ 60.00** Video Splitter
- \$240.00** Video Switcher/Scaler



# Linen Upgrades

## TABLE CLOTHS

\* 90" round (white only) or 72" x 72" linens in various colors are included in the room rental.

**\$12.00** 120" Round (floor length poly)

**\$15.00** 120" Round (floor length satin)

**\$10.00** 108" Round (poly)

**\$12.00** 108" Round (satin)

**\$ 8.00** 90" Round (poly)

**\$10.00** 90" Round (satin)

## BANQUET TABLE CLOTHS

**\$18.00** 90"x132" (6' floor length)

**\$20.00** 90"x156" (8' floor length)

## OVERLAYS & RUNNERS

**\$ 5.00** Runner

**\$ 1.00** Chair Sash (as runner)

**\$ 7.00** Overlay (unless noted otherwise)

## CHAIR COVERS & SASHES

**\$ 3.50** Poly Chair Cover w/ 1 sash

**\$ 4.50** Poly Chair Cover w/ 2 sashes

## TABLE SKIRTING

\* White skirting included in the room rental.

**\$ 1.00** (per foot) Ivory

**\$ 1.00** (per foot) Black

## PREMIUM NAPKINS

**\$ .75** Any Color

## CHARGER PLATES

**\$ 1.00/each** Gold or Silver

## UP LIGHTING

**\$300.00** Package w/ 10 lights

**\$ 20.00** (per light) Additional up lights

## CHINESE LANTERNS

**\$150.00** Dance Floor Treatment (10 lanterns)

\* Price for full room treatment will be dependent on room location \*

## DRAPING

**\$ 8.00** (per foot) Any Color

**\$240.00** Sweetheart Drape

\* Custom pricing for sweetheart drape available for larger head tables \*

## COCKTAIL TABLES

**\$ 45.00** Includes: table, floor length poly linen, and sash tie off (floor length satin linens available for an additional \$5.00 per table)

**\$ 15.00** Includes: table and standard 90" round linen or 72" x 72" house linen

## FEATHER BANNERS

**\$ 50.00** (per banner)

## COLUMN PEDESTALS

**\$ 15.00** (per column)