



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., the Hawk Ridge team of 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 planners, 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,

Kandas Bartlett  
Sales & Event Coordinator  
705-329-4653 ext. 37  
kandasb@hawkridgegolf.com



The Hawk Ridge team will ensure that your day is everything you dreamed of. From the initial planning stage to the moment you cut the cake as Mr. & Mrs., We will assist you every step of the way, from rehearsal dinner through to the last dance.

Our specially detailed wedding packages offer all the following features, ensuring no detail is left unattended.

- *Ivory Linen Table Cloths*
- *Ivory Linen Napkins*
- *Ivory Seat Covers*
- *Organza Skirting rhinestone or pearl accents.*
- *Hurricane or Candelabra*
- *Cake Knife & Server*
- *Money Box*
- *Beautifully Landscaped grounds*
- *Round of Golf for Two*
- *Complimentary Menu Sampling for bride & groom (minimum 100 guests)*
- *Socan & Resound Fee*
- *Special day of detailing*
- *All Taxes and service Charges Included in packages*

Customize your event by adding....

- *Upgrade to premium linens & head table*
- *Indoor and outdoor ceremony options*
- *Packages are based on 100 guests (surcharge applies under 100)*

Special touches are not included in package, and prices may vary.

Contact our team to discuss how to customize a package for your requirements.



# Packages...



**Diamond Sparkles**

- *Chefs Selection of Hor d'oeuvres*
- *Standard Host Bar for 5 Hours*
- *Non-Alcoholic Punch*
- *4 Course Plated Dinner or Buffet*
- *3 Bottles of Wine per Table of 10 guests*
- *Late Night Luncheon*

***\$130.00 per guest***



**Golden Dreams**

- *Chef's Selection of Hor d'oeuvres*
- *Standard Host Bar for 1 Hour prior to dinner*
- *Non-Alcoholic Punch*
- *4 Course Plated Dinner Or Buffet*
- *3 Bottles of Wine per Table of 10 guests*
- *Late Night Luncheon*

***\$102.00 per guest***



**Silver Lining**

- *Chef's selection of Hor d'oeuvres*
- *Non-Alcoholic Punch*
- *3 Course Plated dinner Or Buffet*
- *3 Bottles of Wine per Table of 10 guests*
- *Late night Luncheon*

***\$82.00 per guest***



**Simply Elegant**

- *Chef's Selection of Hor d'oeuvres or Late night luncheon*
- *Non-Alcoholic Punch*
- *3 Course Plated Dinner*
- *2 Bottles of Wine per Table of 10 guests*

***\$72.00 per guest***

***Children Under 12- \$55.00***  
***Young Adults (12-18 years) \$66.00***

*Our beautifully crafted packages are perfect for your intimate event.*

*Guests can either mingle under the shade of the gazebo or as you celebrate with each of your guests, or wait for them to come to you by the charming waterfall.*

# Hors D'oeuvres

## Cold

*Roast Corn and Bruschetta salsa in puff pastry*  
*Grilled marinated vegetable kabobs*  
*Chorizo crostini's with a wild berry, cinnamon & vanilla compote*  
*Lemon ginger cocktail shrimp with tequila lime sauce*  
*Grilled prosciutto wrapped asparagus*

## Hot

*Coconut Shrimp with Pina Colada Sauce*  
*Beef Wellington*  
*Phyllo wrapped smoked salmon & Brie triangles*  
*Chipotle mango chicken satays brushed with a maple thyme glaze*  
*Mushroom & herbed goats cheese crostini*  
*Pineapple hoisin glazed meatballs*  
*Mini pear & provlone grilled cheese*  
*Gyoza dumplings with a spicy thai dipping sauce*  
*Steamed pork dumplings, house made plum BBQ sauce*  
*Braised beef short rib on puff pastry pillow*

## Late night options

*Pizza station - Chef's Choice of 3*  
*Vegetarian, pepperoni, Hawaiian, meat lovers, grilled barbeque chicken*  
*Poutine Station*  
*Cheese curds, gravy, green onion, bacon, condiments*  
*Nacho Bar*  
*Sour cream, green onions, mixed cheese, salsa, beans , ground beef & jalapenos*  
*Slider Station (pulled pork, shaved beef or Hamburgers)*  
*Slider buns and condiments*  
*Create your own deli sandwich*  
*Selection of deli meats, served with assorted fresh baked breads and condiments*  
*Late night sweet table*  
*Selection of squares and sweets*  
*Domestic Cheese board*  
*Swiss, cheddar, marble served with grapes and crackers*

## Add on

*Chocolate fountain ,with accompaniments \$250.00*  
*Services 50*  
*plus 15% facility charge & 13% HST*



# Plated Menu...

*3 course menu—choose soup or salad, main entrée, dessert*  
*4 course menu—choose 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 & sirracha*

## 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*  
*Hawk Ridge Greek, peppers, tomato, cucumber, olives, feta and house made Greek 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

*Prime rib of beef, Yorkshire pudding and pan juices (upgrade)*  
*Seared beef tenderloin with three peppercorn cream and fried leeks (upgrade)*  
*Grilled New York striploin served with roast mushrooms and a port wine jus (upgrade)*  
*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*

## Desserts

*Hawk's FAMOUS Sticky Toffee Pudding*  
*Fresh baked cheesecake with fruit compoteé*  
*German Chocolate cake with raspberry drizzle*  
*Mascarpone & strawberry pastry with crème anglais served warm*  
*Baileys Crème Brulee or Crème Caramel (upgrade)*



# Buffet Menu

Basket of assorted breads

## Assorted salads

Choose three with Silver Lining (four with Diamond Sparkles & Golden Dreams)

*Traditional 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*

*Hawk ridge style Greek salad*

*Grilled marinated vegetables*

*Roasted potato & grilled prosciutto & sundried tomato aioli*

*Caprese Salad, cherry tomatoes, bocconcini, pesto, balsamic drizzle*

## Pasta Entrée

Choose one

*Baked Penne pasta with debriziner 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

Choose One

*Roasted garlic & chive whipped potatoes*

*Scalloped potatoes Au gratin*

*Herb roasted mini potato*

*Roasted sweet potatoes*

*Rice Pilaf*

*Chef's choice of vegetables (included)*

## Carved item

Choose one

*Slow roasted prime rib \**

*Pineapple & thyme glazed ham*

*Mushroom crusted pork loin with a Smokey jus*

*Maple & thyme glazed Salmon or Lemon thyme buerre blanc sauce*

## Hot entrée

Choose one

*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*


## Desserts

*Hawks Famous Sticky toffee pudding*

*Squares, Cookies*

*Fresh sliced fruits*

*\* surcharge on all packages*



# Recommended Wedding Services...

## Florists

*Art in Bloem 705-309-1950*  
*Evans Flowers 705-325-2719*  
*House of Wonders 705-325-9919*

## Music

*Tyler Handy DJ Service 705-345-1721*  
*Music of our Times 705-726-3005*  
*Keep them Dancing 705-722-6469*

## Ministers

*Jerry McMillan 705-329-0338*  
*Karen Horst 705-325-5183*  
*Rev. Joanne Degasperis 705-812-7728*  
*Rev. Carmen 705-717-4684*  
*Terry Hayes 705-737-4383*  
*Wendy Passmore 705-242-1850*

## Accommodations

*Stone gate Inn 705-329-2535*  
*Best Western Couchiching Inn 705-325-6505*  
*Best Western Mariposa 705-325-9511*  
*Days Inn 1-877-326-8288*  
*Comfort Inn 705-327-7744*

## Salons

*Cavana Inn & Spa 705-327-7759*  
*Shear Edge 705-326-9358*  
*Sharp Image 705-327-0102*

## Photographers

*cmacburniephotography@gmail.com*  
*Timeless Images Photography 705-321-4413*  
*Khole Photography—Nicole Vuyk 905-691-9339*

## Cakes, Decorations & other services

*Cakes By Design 705-739-6886*  
*Mariposa Market 705-325-8885*  
*Patilero 705-326-5000*  
*Smashing cake designs 705-795-4801*  
*Elite Party Rentals 705-722-6030*  
*Stone Bridge Design Co. 705-828-0289*  
*Have a seat 1-416-633-4447*  
*Sharp Bus Lines—Ryan Tuck 705-540-1563 ext. 9524*

Revised November 2, 2017



# Planning Stage...



*We look forward to the opportunity to host & assist in planning the wedding of your dreams.*