

## *HAWKS RIDGE GOLF CLUB 2010 Wedding Packages*

Congratulations on your upcoming wedding and thank you for considering Hawks Ridge Golf Club for your special event! Hawks Ridge specializes in creating lasting memories in a unique private club setting for weddings and receptions up to 200 guests. Our packages are only suggestions! Our Executive Chef and Special Events coordinator will be happy to help create a customized menu and package for your special day. Contact us to schedule your private tour.

Hawks Ridge Golf Club  
1100 Hawks Club Drive  
Ballground, GA 30107

Special Events Coordinator  
Jennifer Oliff  
Phone: 770-205-6889 xt 118

[www.hawksridge.com](http://www.hawksridge.com)  
[jennifer@hawksridge.com](mailto:jennifer@hawksridge.com)



The amenities and options are endless! The casually elegant Clubhouse will return you to the classic Southern charm of an earlier era. Our two well appointed guest cottages, located adjacent to the Clubhouse, can provide a private sanctuary for each of the wedding parties prior to the event, overnight accommodations for out of town guests, or a special place to stay for the bride and groom on their wedding night. The personal helipad on property provides a unique entry or exit to your wedding and our culinary and service team is second to none.

## ***Hawks Ridge Platinum Package***

Pricing starts at \$140.00++ per guest plus Club closing fee of \$5,500

- ❖ On-site Hawks Ridge coordinator
- ❖ Ceremony rehearsal for wedding party including non-alcoholic beverage station
- ❖ Two hours of pre-ceremony photos & set up
- ❖ Spectacular wedding ceremony on outside veranda overlooking the golf course and lake. Includes white garden folding chairs
- ❖ Beautifully set dining tables with polished mirrors, votive candles, white linen, leather seating, cutlery, china, and glassware
- ❖ Cocktail hour hors d'oeuvres display – 30 minutes
- ❖ Gourmet buffet service and attendant fee – *choose from selected menus*
- ❖ Top shelf consumption bar package – 3 hours includes soft drinks, tea, water, mixers, garnishes, bartender fees, beer, house wine, house, call, and premium liquors.
- ❖ Champagne toast for bride and groom
- ❖ Complimentary cake cutting
- ❖ Deluxe coffee station displayed in silver urns
- ❖ Wooden dance floor
- ❖ Complimentary valet service
- ❖ Golf cart exit for bride and groom
- ❖ To go food package for bride and groom with cake topper

### ***Platinum Package Menu Selections***

#### **Hors d'oeuvres / Choose Three:**

Bruschetta  
Assorted Mini Quiche  
Greek Spanakopita  
Vegetable Spring Rolls  
Suppli (*fried risotto*)  
Croquette of Potato and Truffle

#### **Salads / Choose Two:**

Classic Caesar Salad  
Italian Chopped Salad  
Mixed Baby Green Salad  
Medley of Seasonal Fruit & Berries

#### **Cold Displays / Choose Three:**

Import & Domestic Cheese  
Grilled Vegetable Antipasto  
Baked Brie with Seasonal Berries & Crackers  
Seared Ahi Tuna Display  
Applewood Smoked Salmon with Classic Garnishes  
Sliced Seasonal Fruit & Berries  
Cocktail Shrimp (+ \$25.00 per dozen)

#### **Hot Displays / Choose Three:**

Crab Cakes with Remoulade Sauce  
Coconut Fried Shrimp with Sweet Chili Sauce  
Bacon Wrapped Scallops with Sesame BBQ  
Mini Chicken Cordon Blue  
Beef Wellington En Croute  
Duck Confit Quesadillas with Mango Salsa  
Glazed Vidalia Onion Gruyere Cheese Tartlet

#### **Specialty Stations / Choose One:**

Carving Station

*Served with fresh rolls and butter.*

Roasted Top Round of Beef  
Roasted Breast of Turkey  
Maple Glazed Ham  
Prime Rib of Beef (+ \$10.00 per person)  
Tenderloin of Beef (+ \$12.00 per person)

Pasta Station

*Served with garlic bread.*

Penne and farfalle pastas served with marinara and alfredo sauces and shrimp scampi.

Stir-Fry Station

*Served with steamed rice.*

Tender wok seared chicken, stir fry vegetables, shiitake mushrooms, and bean sprouts.

### ***Platinum Package – Top Shelf Brand Bar***

Includes a three (3) hour bar service of non-alcoholic beverages (*soft drinks, bottled water, PowerAde, iced tea*), assorted bottled and draft beer, house, call, and premium brand liquors, house wines, mixers, garnishes and bartender fees. *Additional hours may be purchased for \$6.50++ per person.*

## ***Hawks Ridge Premier Package***

Pricing starts at \$120.00++ per guest plus Club closing fee of \$5,500

- ❖ On-site Hawks Ridge coordinator
- ❖ Ceremony rehearsal for wedding party
- ❖ Two hours of pre-ceremony photos & set up
- ❖ Spectacular wedding ceremony on outside veranda overlooking the golf course and lake. Includes white garden folding chairs
- ❖ Beautifully set dining tables with polished mirrors, votive candles, white linen, leather seating, cutlery, china, and glassware
- ❖ Cocktail hour hors d'oeuvres display – 30 minutes
- ❖ Gourmet buffet service and attendant fee – *choose from selected menus*
- ❖ House brand consumption bar package – 3 hours includes soft drinks, tea, water, mixers, garnishes, bartender fees, beer, house wine, and house brand liquors.
- ❖ Complimentary cake cutting
- ❖ Coffee station displayed in silver urns
- ❖ Wooden dance floor
- ❖ Golf cart exit for bride and groom
- ❖ To go food package for bride and groom with cake topper

## ***Premium Package - Menu Selections***

### **Hors d'oeuvres / Choose Two:**

Bruschetta  
Assorted Mini Quiche  
Greek Spanakopita  
Vegetable Spring Rolls  
Suppli (*fried risotto*)  
Croquette of Potato and Truffle

### **Salads / Choose Two:**

Classic Caesar Salad  
Italian Chopped Salad  
Mixed Baby Green Salad  
Medley of Seasonal Fruit & Berries

### **Cold Displays / Choose Three:**

Domestic Cheese  
Vine Ripe Tomato & Mozzarella Capriese  
Seasonal Crudités  
Roasted Red Pepper Hummus with Pita Chips  
Cherry Tomatoes Stuffed with Pesto Cream Cheese  
Apple Wood Smoked Salmon with Classic Garnishes  
Cocktail Shrimp (+ \$25.00 per dozen)

### **Hot Displays / Choose Three:**

Spinach & Artichoke Dip with Tuscan Toast  
Cocktail Meatballs (*BBQ or Swedish*)  
Vietnamese Spring Rolls  
Coconut Fried Chicken Tenders  
Stuffed Mushrooms (*Crab or Spinach & Bacon*)  
Parmesan Artichoke Hearts with Tomato Fondue  
Mini Rueben's En Croute  
Baked Pepperoni Calzones

### **Specialty Stations / Choose One:**

#### **Carving Station**

*Served with fresh rolls and butter.*

Roasted Top Round of Beef  
Roasted Breast of Turkey  
Maple Glazed Ham  
Prime Rib of Beef (+ \$10.00 per person)  
Tenderloin of Beef (+ \$12.00 per person)

#### **Pasta Station**

*Served with garlic bread.*

Penne and farfalle pastas served with marinara and alfredo sauces.

#### **Stir-Fry Station**

*Served with steamed rice.*

Tender wok seared chicken, stir fry vegetables, shiitake mushrooms, and bean sprouts.

## ***Premium Package – House Brand Bar***

Includes a three (3) hour bar service of non-alcoholic beverages (*soft drinks, bottled water, PowerAde, iced tea*), assorted bottled and draft beer, House brand wines, House brand liquors, mixers, garnishes and bartender fees.

*Additional hours may be purchased for \$6.50++ per person.*

## ***Beverage Services***

*Each bar level includes non-alcoholic beverages, assorted bottled & draft beers, house wines, mixers, garnishes, and bartender fees. Two (2) bars will be available for events. Additional bars may be set up upon request for an additional fee.*

### **Available Beer**

Bud, Bud Light, Coors Light, Miller Light, Heineken, Amstel Light, Corona, Corona Light, Michelob Light, Michelob Ultra, Smirnoff Ice, Killians, Sam Adams, Bud Select, Kaliber, Yueng Ling, Draft: Guinness, Warsteiner, Bass, Red Hook, American Ale, Coors Light

### **Available House Wines**

J.Lohr Chardonnay, Beringer White Zinfandel, Wente Cabernet, Wente Merlot, Francis Coppola Pinot Noir, Maso Canili Pinot Grigio, Wente Riesling, Rancho Zabaco Sauvignon Blanc

*Additional wines may be selected from our complete wine list.*

### **House Brand Liquors**

Fris, Tanqueray, Bacardi, Jose Cuervo, Dewars, Jim Bean, Canadian Club, Bushmills, Captain Morgan, JW Red

### **Call Brand Liquors**

Jack Daniels, Absolut, Stolli, Beefeater, Myers, 1800 Tequila, McCallan 12, Chivas, Seagrams 7, Jameson, Amaretto Disaronno, Baileys, Campari, Kahlua, Sambucca, Ketel One, Bombay Sapphire, Mt. Gay, JW Black, Glenlivet 12, Makers Mark, Crown Royal, B&B, Frangelico, Courvoisier VS, Drambuie

### **Premium Brand Liquors**

Belvedere, Chopin, Grey Goose, Boodles, Angostura, Patron, Oban, Glenlivet 18, Jack Daniels Single Barrel, Bakers, Bookers, Crown Reserve, Grand Marnier, Courvoisier VSOP, Godiva

### **Coffee Station**

Freshly brewed regular & decaffeinated coffee displayed in silver urns. Served with assorted hot teas, creamers, and sweeteners.

### **Deluxe Coffee Station**

Freshly brewed regular & decaffeinated coffee displayed in silver urns. Served with assorted hot teas, whipped creams, shaved chocolates, cinnamon, flavored stirrers, creamers, and sweeteners.

## ***Wedding Policies***

### **Minimums & Pricing**

Saturday evening events require a food, beverage, and service minimum of \$10,000.00. For minimums on other evenings or days, please contact our Special Events Coordinator with additional questions. A club closing fee of \$5,500 is required for non-member events. Prices do not include 6% sales taxes, 3% liquor tax, or 22% gratuity. Prices are subject to change at anytime and Hawks Ridge reserves the right to set a food and beverage minimum for any reserved area.

### **Deposits & Cancellations**

A signed agreement and non-refundable deposit of \$2,500 is required to confirm all event dates. All event cancellations must be in writing and are subject to a cancellation policy: 1) 120 or more days from the event will lose the deposit amount; 2) 90-119 days will be billed 25% of the est. cost plus deposit; 3) 60-89 days will be billed 50% of the est. cost plus deposit; 4) 30-59 days will be billed 75% of the est. cost plus deposit; 5) 1-29 days will be billed 100% of the est. cost plus deposit. 100% of the estimated total cost of the event is due seven (7) days prior to the event. Any outstanding balance will be billed following the event.

### **Guarantees**

A guaranteed number of guests is required seven (7) days prior to the function. The per-person charge will be based on the guarantee or the actual number of guests, whichever is greater. An alphabetical guest list is required for Security, 48 hours prior to the event.

### **Miscellaneous**

Special Events are booked for four (4) hours. Additional hours may be purchased at a charge of \$250.00 per hour. No food or beverages may be brought into or taken from Hawks Ridge for consumption without prior approval; excluding wedding cakes.

Special decorations must be approved by Hawks Ridge. Nothing shall be attached to any surface of the Club including walls, floors, doors, etc. The use of bird seed, rice, confetti or glitter is not permitted on the premises either in the Clubhouse or on the grounds. Pictures for events are allowed on the grounds, but please no high heels on any of the grass (golf course or front and back lawns). A minimum of \$250.00 will be charged for any additional clean up.

Function representatives may be monetarily responsible for damage and/or missing property that occurs during the function. The Club is not responsible for articles brought into the Club by function representative or their guests.

Proper attire is required during every visit to the Club including guests and vendors. Jeans, warm up suits, jogging suits, bare feet, bathing suits and cut-off's are not allowed.

Hawks Ridge requires notification, in advance, of all outside professional consultants/vendors. The Club will be happy to assist you in finding outside services for an additional fee. Additional set up and labor fees may apply depending on special requests.