

# Ceremonies & Celebrations

## Talk to us

For more information call  
Golden Hawk at  
(586) 727-4681 ext. 2  
9861 Meisner Rd.  
Casco, MI 48064

**Buffet Style Dinner \$55**

**Family Style Dinner \$60**

**Plated Style Dinner \$65**

DINNER PRICING INCLUDES SIX-HOUR OPEN, HOUSE BAR SERVICE,  
TWO PROTEINS, ONE PASTA, ONE VEGETABLE, ONE POTATO, SALAD & ROLLS.  
SALAD AND DINNER ROLLS ARE SERVED FAMILY STYLE TO EACH TABLE.

**GOLDEN HAWK**  
WEDDINGS | REHEARSALS | SHOWERS

*Vargo*  
GOLF COMPANY

# Wedding Rental Rates

DAY OF  
THE WEEK

FOOD &  
BEVERAGE  
MINIMUM

EXCLUSIVE  
ROOM  
RENTAL FEE

CEREMONY  
RATE

FRIDAY

\$8,000

\$700

\$800

SATURDAY

\$10,000

\$1,100

\$900

SUNDAY

\$6,000

\$500

\$600

ALL FOOD AND BEVERAGES ARE SUBJECT TO 6% SALES TAX AND 23%  
SERVICE CHARGE, WHICH IS NOT INCLUDED IN MINIMUMS.

## EXCLUSIVE USE RENTAL INCLUDES:

- SIX-HOURS OF RENTAL, WHICH MAY BEGIN AS EARLY AS 4:00 P.M. ALL EVENTS MUST CONCLUDE BY 12:00 A.M.
- ACCESS FOR THE BRIDAL PARTY UP TO TWO- HOURS PRIOR TO THE CEREMONY START TIME.
- CONSULTATIVE SERVICES, WHICH INCLUDE EVENT TIMELINE, ON-SITE DETAILS AND COORDINATION WITH YOUR VENDORS.
- STANDARD EQUIPMENT INCLUDING TABLES, CHAIRS, HOUSE PLACE SETTINGS AND LINENS.
- SETUP AND BREAKDOWN OF OUR STANDARD EQUIPMENT.
- INCLUDES A STAGE AND DANCE FLOOR.

## CEREMONY RATE INCLUDES:

- UP TO ONE HOUR USAGE OF CEREMONY SITE THE BALLROOM WILL BE USED IN THE EVENT OF INCLEMENT WEATHER.
- UP TO ONE HUNDRED AND TWENTY WHITE GARDEN CHAIRS FOR CEREMONIES
- A ONE-HOUR REHEARSAL TO BE CONDUCTED BY YOUR EVENT COORDINATOR.
- SETUP AND BREAKDOWN OF OUR STANDARD EQUIPMENT.

Golden Hawk

# COCKTAIL HOUR

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An hour between the ceremony and reception, where guests can enjoy beer, wine, cocktails, and hors d'oeuvres. Our covered outdoor patio is the perfect place for guests to mingle as they anticipate the night to begin. The bridal party and family are invited to capture the day with your photographer. Enjoy this time while knowing your guests are well taken care of by the Golden Hawk family.



## THE BAR

### *The Golden Hawk House Selection*

(Included with the price of your meal)

#### **Included Liquors:**

Quality House Vodka, Gin, White Rum & Spiced Rum, Whiskey, Aristocrat Tequila, Highland Mist Bourbon, Peach Schnapps.

#### **Select two domestic draft beers:**

Ask about our beer selections.

#### **Included Wine:**

Cabernet, Merlot, Sauvignon Blanc, Pinot grigio, Moscato, Chardonnay, White Zinfandel

## *The Spirit-Free Selection*

Includes an assortment of Pepsi products,  
iced tea, lemonade, juices & coffee.

*Included with your dinner pricing.*

## *The 1967 Premium Selection*

\$10 per person, tax and service charge not  
included

### **Included Liquors:**

Titos, Absolute,  
Tanqueray, Jose  
Cuervo, Bacardi,  
Malibu, Captain  
Morgan, Jack Daniels,  
Canadian Club, Jim  
Beam, Dewars, Peach  
Schnapps.

### **Select one domestic beer & one craft beer**

Ask about our beer  
selections.

### **Included Wine:**

Cabernet, Merlot,  
Sauvignon Blanc,  
Pinot Grigio,  
Moscato, Chardonnay,  
White Zinfandel



# Cocktail ENHANCEMENTS

## TOAST TO THE NEWLYWEDS - \$4 PER GUEST

*ONE OFFERING OF CHAMPAGNE AROUND THE ROOM FOR GUESTS TO ENJOY*

## BEER & SELTZER UPGRADE - \$6 PER GUEST

*CHOICE OF 2 DOMESTIC CANNED BEERS & WHITECLAW SELTZERS. ASK WHAT BEERS WE HAVE AVAILABLE.*

## HIS & HERS DRINK STATION - \$8 PER GUEST

*CHOOSE TWO SPECIALTY COCKTAILS FROM THE LIST BELOW TO BE SERVED DURING COCKTAIL HOUR. EACH ADDITIONAL HOUR - \$200*

APEROL SPRITZ

MARGARITA

DARK & STORMY

ELDERFLOWER MOJITO

WHISKEY SOUR

WATERMELON REFRESHER

FRENCH 75

OLD FASHION

PB&J COCKTAIL

ASK YOUR EVENT COORDINATOR  
ABOUT CREATING YOUR OWN  
CRAFT COCKTAIL.



PRICES ARE PER GUEST. UNLESS OTHERWISE NOTED.  
ANY DEVIATION FROM THE SERVICE PARAMETERS  
NOTED ABOVE MAY INCLUDE ADDITIONAL LABOR FEES.  
PRICES DO NOT INCLUDE 6% SALES TAX AND 23%  
SERVICE CHARGE.

# good food & good company



## *Appetizers*

### The Signature

Grazing Table- \$8 per guest  
Includes a variety of crackers,  
seasonal fruit, and cheeses

### Elevated Hors D'oeuvres - \$15 per guest

Butler style, passed hors d'oeuvres, to be served during cocktail hour. Choose 3 from the options below. **The Signature** grazing table is included in this price.

SHRIMP COCKTAIL

CRAB STUFFED MUSHROOMS

SALMON BRUSCHETTA

SPRING ROLLS WITH DIPPING SAUCE

ANTIPASTO SKEWER

CHICKEN SKEWERS WITH SESAME GINGER

FRENCH BREAD & SPINACH DIP

COCONUT SHRIMP WITH RASPBERRY SAUCE

Ask your Event Coordinator about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# DINNER MENU

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**KICK OFF YOUR DINNER SERVICE WITH A  
CHOICE OF SALAD:**

**TRADITIONAL TOSS SALAD**

**CAESAR SALAD**

\*SALAD AND FRESH BAKED DINNER ROLLS WILL BE  
SERVED FAMILY STYLE TO EACH TABLE.\*

**SELECT ONE OF THE FOLLOWING PASTA  
OPTIONS:**

**PENNE PALOMINO**

**FETTUCCINE ALFREDO**

**PENNE MARINARA**

**GARLIC & PARSLEY BOWTIE**

**SELECT ONE OF THE FOLLOWING  
VEGETABLE OPTIONS:**

**SWEET CORN**

**GREEN BEAN ALMONDINE**

**GREEN/YELLOW BEANS/CARROTS**

**SWEET GLAZED BABY CARROTS**

\*ASK ABOUT OUR SPECIAL DIET OPTIONS/ VEGETARIAN & VEGAN FRIENDLY\*

\*ASK ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR  
UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF  
FOOD BORNE ILLNESS\*

**SELECT ONE OF THE FOLLOWING STARCH  
OPTIONS:**

**PRINCESS MASHED**

**HERB REDSKINS**

**PARMESAN REDSKINS**

**AU GRATIN POTATO**

**SELECT TWO OF THE FOLLOWING  
PROTEIN OPTIONS:**

**TUSCANY CHICKEN \*GF**

**HERB BAKED CHICKEN**

**CHICKEN AU CHAMPAGNE**

**CHICKEN MARSALA**

**ROSEMARY CHICKEN \*GF**

**CHICKEN PICCATA**

**COD CON PARMESAN**

**ORANGE  
GLAZED SALMON**

**PORK TENDERLOIN  
& DEMI SAUCE**

**SHRIMP SCAMPI**

**MEDALLIONS  
WITH ZIP SAUCE**

**STUFFED PORK ROLL**

**ROAST BEEF AU JUS**  
*(Add a carving station for an  
additional \$4 per guest)*

**BEEF TIPS IN BURGUNDY  
SAUCE**

**FILET MIGNON 6 OZ**  
*(An additional \$10.00 per guest)*

**ASK YOUR EVENT COORDINATOR ABOUT OUR SPECIAL DIETS  
MENUS. WE OFFER OPTIONS FOR VEGAN, VEGETARIAN,  
GLUTEN FREE, DAIRY FREE, NUT-FREE & MORE.**



# Children's DINNER

**AVAILABLE FOR CHILDREN 12 YEARS  
OLD AND YOUNGER. \$15.00**

CHOOSE ONE ENTREE  
FROM THE OPTIONS BELOW:

**CHICKEN TENDERS**

**BEEF SLIDERS**

**PASTA MARINARA**

**BUTTERED NOODLES**

**GRILLED CHEESE SANDWICH**

CHOOSE ONE SIDE  
FROM THE OPTIONS BELOW

**FRENCH FRIES**

**FRESH FRUIT**

THE SAME SELECTION MUST BE MADE FOR ALL  
CHILDREN. PRICES ARE PER GUEST AND DO NOT  
INCLUDE 6% SALES TAX AND 23% SERVICE CHARGE.



# LATE NIGHT SNACK

FOR THE WEE-HOUR  
CRAVINGS



LATE NIGHT IS SERVED IN THE LAST NINETY MINUTES OF THE EVENT.  
ITEMS ON THIS MENU ARE ONLY AVAILABLE FOR POST-DINNER SERVICE.  
ALL ITEMS MUST BE ORDERED FOR 50% OF FULL GUEST COUNT OR 60  
GUESTS, WHICHEVER IS GREATER.

**BUILD YOUR OWN TACO STATION**  
**\$8 PER GUEST**

**BEEF SLIDERS**  
**\$7 PER GUEST**

**PRETZEL BITES & BEER CHEESE**  
**\$6 PER GUEST**

**PIZZA PARTY**  
**\$6 PER GUEST**

**NACHO DISPLAY**  
**\$7 PER GUEST**

**CONEY DOGS**  
**\$5 PER GUEST**

# DESSERTS

PARTIES ARE WELCOME TO BRING IN THEIR OWN WEDDING CAKE & ONE OTHER DESSERT ITEM. THESE MUST BE FROM A LICENSED AND INSURED BAKER. GOLDEN HAWK KITCHEN STAFF WILL CUT AND PLATE YOUR CAKE TO BE DISPLAYED ON A DESSERT TABLE.

**CHEF'S CHOICE ASSORTMENT - \$7 PER GUEST**

**CIDER & DONUTS - \$5 PER GUEST**

**RENT OUR DONUT WALL - \$100**

**MAKE IT BUTLER PASSED - \$2 PER GUEST**



ASK YOUR EVENT COORDINATOR ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

**GOLDENHAWKBANQUETS.COM | 9861 MEISNER RD, CASCO, MI**

SHOWERS ARE A 4 HOUR HALL RENTAL INCLUDING SET UP.

# MENU

## SHOWERS

### Breakfast Buffet \$15.95

SCRAMBLED EGGS - WAFFLES -  
SAUSAGE - BACON -  
HASH BROWNS - FRESH FRUIT -  
DANISHES  
ADD MADE TO ORDER OMELET  
STATION - \$5 PER PERSON  
MAKE IT A BRUNCH - \$8 PER  
PERSON

*(PICK TWO ITEMS BELOW)*

GOLDEN HAWK SALAD - TOSSED  
SALAD - TURKEY BACON WRAP -  
PETITE CHICKEN CROISSANT -  
PASTA SALAD - POTATO SALAD

### Soup/Salad Buffet \$16.95

*ALL SALADS ARE SERVED WITH  
DINNER ROLLS & GRILLED CHICKEN*

-CHICKEN NOODLE SOUP OR  
TOMATO BISQUE

-CAESAR SALAD

-GOLDEN HAWK SALAD

DRESSINGS: RANCH, CAESAR, &  
RASBERRY VINAIGRETTE

### Wrap Buffet \$16.95

-CHICKEN SALAD CROISSANT  
-TURKEY BACON WRAP  
-PASTA SALAD OR MUSTARD  
POTATO SALAD  
-PICK ONE: CHICKEN NOODLE SOUP,  
TOMATO BISQUE, TOSSED SALAD, OR  
CHICKEN CAESAR SALAD

### Entree Buffet \$19.95

TOSSED SALAD, TWO MAIN  
ENTREES, CHEF CHOICE PASTA,  
HERB REDSKIN POTATOES,  
GREEN BEAN ALMONDINE, &  
DINNER ROLLS

(CHOOSE TWO ENTREES)

CHICKEN MARSALA, CHAMPAGNE  
CHICKEN, ROAST BEEF, SWEDISH  
MEATBALLS, ITALIAN SAUSAGE WITH  
PEPPERS & ONIONS

### Additions

CHARCUTERIE DISPLAY	<b>\$6 PP</b>
MIMOSA BAR	<b>\$8 PP</b>
BLOODY MARY BAR	<b>\$7 PP</b>
MIMOSA/ SANGRIA BOWL	<b>\$13 PP</b>
	<b>\$100</b>

\*FINAL MENU & GUEST COUNT IS REQUIRED 10 DAYS PRIOR TO EVENT DATE. WE DO NOT  
ALLOW CONFETTI/ GLITTER. SERVICE FEE OF 23% AND SALES TAX OF 6% IS AN  
ADDITION TO THE SELECTED PACKAGE. \*ASK YOUR SERVER ABOUT MENU ITEMS THAT  
ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED  
MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE  
ILLNESSES.

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# MENU

## REHEARSALS

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### HANDHELD DINNER \$13

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(All sandwiches served with fries)

CASCO CLUB - TRIPLE DECKER WITH HAM, TURKEY, BACON, SWISS, AMERICAN, LETTUCE, TOMATO, MAYO & A FRIED EGG ON WHITE BREAD.

SLIM TIM - SLICED HAM, SWISS, TOMATO, MAYO, LETTUCE, ON A HOAGIE BUN.

CHICKEN DELIGHT - GRILLED OR CRISPY CHICKEN, AMERICAN CHEESE, LETTUCE, TOMATO, MAYO, ON A PITA.

GOLDEN HAWK BURGER - DOUBLE DECKER BURGER WITH LETTUCE, ONION, PICKLE, AMERICAN CHEESE & 1000 ISLAND SAUCE.

GOLDEN HAWK SALAD - MIXED GREENS, CANDIED PECANS, MANDARIN ORANGES, DRIED CHERRIES, RED ONIONS, BLEU CHEESE, PITA & RASPBERRY VINAIGRETTE.

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### CHILDREN'S MENU \$9

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SERVED WITH FRENCH FRIES & A DRINK

HAMBURGER - CHEESEBURGER -

CHICKEN TENDERS - HOT DOG

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### BBQ BUFFET \$17

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BBQ CHICKEN, BBQ RIBS, BAKED BEANS, CHEESY POTATOES, TOSS SALAD, DINNER ROLLS

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### PLATED ENTREES \$15

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(Served with plated dinner salad)

CHICKEN PARMESAN - LIGHTLY BREADED CHICKEN BREAST SERVED WITH MARINARA SAUCE, MELTED PARMESAN & PENNE PASTA.

FISH & CHIPS - ICELANDIC COD DIPPED IN A NOSTALGIC BEER BATTER & FRIED GOLDEN BROWN. SERVED WITH FRIES & COLESLAW.

BEEF STROGANOFF - TENDER BEEF TIPS SERVED OVER A BED OF EGG NOODLES & TOPPED WITH STROGANOFF SAUCE.

GOLDEN HAWK SALAD - MIXED GREENS, CANDIED PECANS, MANDARIN ORANGES, DRIED CHERRIES, RED ONIONS, BLEU CHEESE, PITA & RASPBERRY VINAIGRETTE.

\*FINAL MENU & GUEST COUNT IS REQUIRED 10 DAYS PRIOR TO EVENT DATE. WE DO NOT ALLOW CONFETTI/ GLITTER. SERVICE FEE OF 23% AND SALES TAX OF 6% IS AN ADDITION TO THE SELECTED PACKAGE. \*ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESSES.

# Wedding Timeline

03.00 PM	Bridal party arrives at venue
04.30 PM	Guests begin to arrive at the ceremony venue
05.00 PM	Ceremony begins
05.30 PM	Ceremony ends, cocktail hour begins
06.30 PM	Guests are seated
06.45 PM	Bridal party entrance
	Cake cutting
	Toasts and speeches
07.00 PM	Dinner is served
07.45 PM	First Dances
08.00 PM	Party starts
	Thank You/ Call Loved Ones to the Dance Floor
10.00 PM	Late night snack
11.30 PM	Closing time

NOTE \*THIS IS JUST AN EXAMPLE. IT IS YOUR DAY, YOU WILL CUSTOMIZE TO YOUR LIKING.

THERE IS A THIRTY MINUTE TIMEFRAME TO PACK ALL DECORATIONS AND TAKE HOME, BANQUET STAFF IS HERE TO HELP!

# **POLICIES & IMPORTANT INFORMATION**

**TASTING:** TASTINGS TAKE PLACE ON WEDDING DAYS AT 3:30PM. OUR TASTINGS ARE DESIGNED TO TRY THE QUALITY OF OUR FOOD, NOT NECESSARY TO TRY EVERYTHING WE OFFER. PLEASE CONTACT MACY THE WEEK BEFORE TO SCHEDULE. TASTINGS ARE COMPLIMENTARY FOR 2 PEOPLE.

**SET UP:** YOU WILL HAVE ACCESS TO THE HALL 2 HOURS PRIOR TO YOUR CEREMONY, OR RECEPTION IF NOT HAVING A CEREMONY HERE. THE STAFF AT GH, AND YOUR DAY-OF COORDINATOR (MACY) WILL SET UP FOR YOU, IF DESIRED. YOU WILL HAVE TIME TO LOOK EVERYTHING OVER WHEN YOU GET HERE. PLEASE ARRIVE WITH YOUR HAIR AND MAKEUP DONE. BRING EVERYTHING ON THURSDAY BEFORE THE WEDDING. SUCH AS A CARD BOX, GUESTBOOK, SEATING CHART, FAVORS, AND DECORATIONS. IF YOU HAVE A FLORIST/BAKER, HE OR SHE CAN CALL MACY TO MAKE ARRANGEMENTS FOR DROP OFF/SET UP.

**HOURS:** THE BALLROOM RENTAL IS 6 HOURS, STARTING 30 MINUTES AFTER THE CEREMONY. EXAMPLE: THE CEREMONY IS AT 5PM, SO THE RECEPTION IS 5:30PM-11:30PM. PARTIES CANNOT GO PAST MIDNIGHT.

**DECORATIONS:** THE HALL AND GAZEBO DON'T NEED MUCH IN THE WAY OF DECORATING. WE DO RESTRICT OPEN FLAMES FOR THE SAFETY OF STAFF AND GUESTS, SO NO TAPER CANDLES. ALL CANDLES MUST BE IN GLASS. PLEASE DO NOT STAPLE OR HAMMER ANY DECOR INTO THE GAZEBO.. GOLDEN HAWK WILL SUPPLY AND PUT OUT AN AISLE RUNNER FOR ALL WEDDINGS. OUR TABLES ARE 60 INCH ROUNDS AND HOLD UP TO 10 GUESTS. NO CONFETTI, PLEASE. IF YOU ARE THROWING FLOWER PETALS, WE PREFER THEM TO BE REAL FLORALS.

**TWO WEEK MEETING:** THIS MEETING IS TO FINALIZE ALL THE DETAILS OF YOUR DAY. WE WILL DO THE TIMELINE, FINAL COUNT, ROOM DIAGRAM, MENU AND BAR CHOICES. WE WILL ALSO PICK OUT YOUR NAPKIN COLOR AND ANY SPECIALTY LINENS YOU MIGHT NEED. THIS IS WHEN FINAL PAYMENT IS DUE.

**ROOM DIAGRAM:** PLEASE HAVE THIS FILLED OUT AND READY AT THE 2-WEEK MEETING. I WILL NEED TO KNOW THE TABLE NUMBERS AND HOW MANY GUESTS AT EACH TABLE.

**REHEARSALS:** REHEARSALS ALWAYS TAKE PLACE ON THURSDAYS. SATURDAY WEDDINGS ARE AT 6PM, THURSDAYS. FRIDAY WEDDING REHEARSALS WILL BE AT 5PM. WE WILL START ALL REHEARSALS ON TIME WHETHER OR NOT ALL OF YOUR GUESTS ARE HERE. JUST REMEMBER MYSELF OR MY ASSISTANT WILL BE HERE THE DAY OF THE WEDDING TO DIRECT ANYONE WHO MIGHT HAVE MISSED REHEARSAL. WE OFFER SPECIAL PRICING FOR REHEARSAL DINNERS, ASK FOR A LIST OF OUR MENU CHOICES. REMEMBER TO BRING DECORATIONS AND SUCH TO THE REHEARSAL.

**BAR:** WE OPEN THE BAR IMMEDIATELY AFTER THE CEREMONY AND WE DO NOT CLOSE THE BAR DURING DINNER. WE DO NOT DO SHOTS, MEANING ALL DRINKS MUST BE MIXED WITH SOMETHING. UNDER NO CIRCUMSTANCES IS OUTSIDE ALCOHOLIC BEVERAGES ALLOWED, THIS IS A STATE LIQUOR LICENSE LAW. THE BAR WILL CLOSE ABOUT 10 MINUTES BEFORE THE LIGHTS COME ON. OUR GOAL IS TO KEEP EVERYONE SAFE.

**CLEAN UP:** CLEANING WILL START BY OUR STAFF ABOUT 20 MINUTES BEFORE THE LIGHTS TURN ON. LIGHTS COME ON AT THE 6 HOUR POINT. WE WILL GATHER TABLE DECOR TO ONE TABLE FOR EASY CLEAN UP. YOU HAVE 30 MINUTES TO REMOVE ALL BELONGINGS. PLEASE CHECK UNDER ALL TABLES TO AVOID LEAVING ANYTHING BEHIND. WE ARE NOT RESPONSIBLE FOR ANYTHING LEFT BEHIND.

**GOLF COURSE & CARTS:** GUESTS ARE NOT ALLOWED ON THE COURSE AT ANY TIME. GUESTS ARE NOT ALLOWED TO USE GOLF CARTS AT ANY TIME. THIS MAY RESULT IN A GUEST BEING ASKED TO LEAVE. THE GOLF COURSE IS NOT INCLUDED IN THE RENTAL OF THE BANQUET HALL. ONLY THE BRIDE AND GROOM WILL BE TAKEN ON THE COURSE BY THE DAY OF COORDINATOR. THE BRIDAL PARTY PHOTOS ARE TO TAKE PLACE IN ONLY THE DESIGNATED AREAS.