

# Ceremonies & Celebrations

## Talk to us

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

**\$50 Buffet Style Dinner**

**\$55 Plated Style Dinner**

**\$60 Family Style Dinner**

Dinners include 6 hour Standard bar service, two proteins, one pasta, one vegetable, one potato, salad and dinner roll.

Salads and dinner rolls are served family style.

**SPACIOUS & PRIVATE**  
WEDDINGS | REHEARSALS | SHOWERS



## **COCKTAIL HOUR**

An hour, or so, between the ceremony and reception during which guests can enjoy beer, wine, cocktails, and hors d'oeuvres. Our covered outdoor patio is the perfect place for guests to converse as they anticipate the night to begin. During this time the bridal party and family are invited to capture the day through photos, all while knowing your guests are well taken care of by the Golden Hawk family.

### **Standard Bar**

*This is included with the price of your meal*

Liquor Selections -

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

*Select two domestic draft beers*

Wine included - Cabernet, Merlot, Sauvignon Blanc, Pinot grigio, Moscato, Chardonnay, White Zinfandel

*\$8 per person, tax and service charge not included*

Liquor Selections -

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*

Wine included - Cabernet, Merlot, Sauvignon Blanc, Pinot Grigio, Moscato, Chardonnay, White Zinfandel

### **Premium Bar**

*\*Both Bars include a variety of sodas, juices, and a coffee station*

### **Additional Bar Features**

A la Carte Liquor, Beer, Bubbly  
Signature Drinks  
Head Table Champagne Toast  
Full Room Bubbly  
Butler Style Champagne (during cocktail hour)  
Hydration Station (Infused Water, Liquid IV  
Mocktails, Mints & Chocolates)

### **Appetizer Selections**

Charcuterie display  
Hors d'oeuvre display  
Butler passed hors d'oeuvres

#### Cold

Shrimp Cocktail  
Salmon Bruschetta  
Antipasto Skewer  
French Bread & Spinach Dip

#### Hot

Crab Stuffed Mushrooms  
Spring Rolls with Dipping Sauce  
Chicken Skewers with Sesame Ginger  
Coconut Shrimp with Raspberry Sauce



*\*Charcuterie display is included with hors d'oeuvres selection*

# Wedding Menu

*Entrees (add a third protein for \$11 more pp)*

## Chicken

Herb Baked Chicken  
Chicken Au Champagne  
Chicken Marsala  
Chicken Piccata  
Rosemary Chicken \*gf  
Tuscany Chicken \*gf

## Beef

Beef Tips in Burgundy Sauce  
Medallions with Zip Sauce  
Roast Beef Au Jus  
- carving station \$3 pp -  
\*Filet Mignon 6 oz (\$10 pp)

## Seafood/Pork

Cod con Parmesan  
Orange Glazed Salmon  
Shrimp Scampi  
Stuffed Pork Roll  
Pork Tenderloin & Demi Sauce

## Pasta Selection

Fettuccine Alfredo  
Penne Marinara  
Garlic & Parsley Bowtie  
Penne Palomino

## Potato Selection

Herb Redskins  
Parmesan Redskins  
Princess Mashed  
Au Gratin Potato

## Vegetable Selection

Green Bean Almondine  
Green/Yellow Beans/Carrots  
Sweet Glazed Baby Carrots  
Broccoli, Cauliflower & Carrots  
Sweet Corn

## Salads

Traditional Toss Salad  
Caesar Salad

\*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\*

## Late Night Snack

\$6 per person (half capacity)

\*Served in the last 90 minutes of celebration\*

- Pizza party -
- Pretzel Bites & Beer Cheese -
- Taco Station -
- Beef Sliders -

## Dessert Display

- Standard - \$6 pp -
- Cider & Donuts - \$4 pp -
- Standard with Donut wall - \$9 pp -
- Rent Donut Wall - \$100 -

*(all pricing is subject to %6 tax and %23 service charges)*

**\*\*Reserve the Ballroom - \$1000**

**\*\*Ceremony Site - \$900**

*\$10,000 minimum Saturdays*

*\$8,000 minimum on Fridays*



### *Example Celebration Timeline*

3:00	Bridal Party Arrives
4:30	Guests Arrive
5:00	Ceremony
5:30	Cocktail Hour (or so) Commences Bridal Party & Family Photos Couple Portraits
6:45	Grand Entrance Cake Cutting Speeches/ Blessing
7:00	Time to Eat
8:00	First Dance Parent Dances Garter/Bouquet Toss Thank You/ Call Loved Ones to the Dance Floor
8:45	Party Starts
10:00	Late Night Snack
11:25	Last Song
11:30	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!*

## **Rehearsal Menu**

\*All menu options are subject to tax and service charges.\*

### **Handheld Dinner \$13 pp**

(All sandwiches are served with fries. Choice of regular, waffle, or sweet potato.)

**Casco Club**- Triple decker with ham, turkey, bacon, swiss, american, lettuce, tomato, mayo and 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 and mayo on a pita.

**Golden Hawk Burger**- Double decker burger with lettuce, onion, pickle, american cheese and 1000 island sauce.

**Golden Hawk Salad**- Mixed greens, candied pecans, mandarin oranges, dried cherries, red onions, bleu cheese, pita with raspberry vinaigrette.

### **BBQ Buffet \$17 pp**

**On the Buffet:** BBQ Chicken, BBQ Ribs, Baked Beans, Cheesy Potatoes, Toss Salad, Rolls

### **Plated Entrees \$15 pp**

All dinners served with a dinner salad. This is served plated.

**Chicken Parmesan**- Chicken breast lightly breaded served with marinara sauce, melted parmesan cheese and penne pasta.

**Fish & Chips**- Iceland cod dipped in a nostalgic beer batter and fried a golden brown, served with fries and coleslaw.

**Beef Stroganoff**- Tender beef tips served over a bed of egg noodles and topped with stroganoff sauce

**Golden Hawk Salad**- Mixed greens, candied pecans, mandarin oranges, dried cherries, red onions, bleu cheese, pita and raspberry vinaigrette.

### **Children's Menu \$9 pp**

Served with french fries and a drink.

**Hamburger - Cheeseburger - Chicken Tenders - Hot Dog**

## Shower Menu

Golden Hawk has two beautiful banquet halls available for showers/events. Packages below are 4 hour hall rentals including set up. Minimum guest count is 40, maximum guest count is 225. Non refundable deposit of \$200 is required upon booking.

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*\*Soda & Coffee service is included with all packages\**

### **Breakfast Buffet \$15.95 pp**

Scrambled Eggs - Waffles - Sausage -  
Bacon -Hash Browns - Fresh Fruit -  
Danishes

Add a made to order omelet station-  
\$5.00 More Per Person

### **Make it a Brunch for \$8.00 more per person**

Pick two items below

Golden Hawk Salad or Tossed Salad  
Turkey Bacon Wrap or Petite Chicken  
Croissant - Pasta Salad or Mustard  
Potato Salad

### **Soup & Salad Buffet \$16.95 pp**

*All salads are served with dinner rolls*  
Chicken noodle soup or Tomato Bisque  
Caesar Salad or Golden Hawk Salad  
Salads served with Grilled Chicken  
Dressings: Ranch, Caesar and  
Raspberry Vinaigrette

### **Wrap Buffet \$16.95 pp**

Pick One: Chicken Noodle Soup,  
Tomato Bisque, Tossed Salad  
Chicken Caesar.

Chicken Salad Croissant

Turkey Bacon Wrap

Pasta Salad or Mustard Potato Salad

### **Soup & Salad Buffet \$16.95 pp**

All salads are served with dinner rolls  
Chicken noodle soup or Tomato Bisque  
Caesar Salad or Golden Hawk Salad  
Salads served with Grilled Chicken  
Dressings: Ranch, Caesar and  
Raspberry Vinaigrette

### **Entree Buffet \$19.95 pp**

Buffet features a tossed salad, two  
main entree, chef choice pasta, herb  
red skin potatoes, green bean  
almondine and dinner rolls  
(Choose two Entrees)  
Chicken Marsala, Chicken Champagne  
Roast Beef, Swedish Meatballs  
Italian Sausage with Peppers & Onions

### **Optional Add-Ons**

Assorted Dessert Table - \$6.00 pp

Charcuterie Display - \$8.00 pp

Mimosa or Sangria Punch Bowl - \$100 /bowl (40 servings)

Mimosa Bar - \$7.00 pp

Bloody Mary Bar - \$13.00 pp

\*Final menu and final guest count is required 10 days prior to the event date. We do not allow confetti of any kind. 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 your risk of foodborne illness.



## **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 or Monique 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.

