

# *Hawks*

## PRIVATE DINING GUIDE

*Catering*

*Business Luncheons and Dinners*

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*Retirement Parties*

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OUR DESIRE IS TO EXCEED OUR GUEST'S EVERY NEED

### PRIVATE DINING INTRODUCTION

WE INVITE YOU TO COME AND ENJOY YOUR NEXT SPECIAL EVENT AT HAWKS. THE RUSTIC ELEGANCE OF OUR RESTAURANT, COUPLED WITH HIGHLY PERSONALIZED SERVICE, WILL CATCH YOU BY SURPRISE.

RELAXED, YET ELEGANT, THE INTERIOR SPACE REFLECTS THE SERENE EARTH TONES FOUND IN OUR EXPANSIVE POND VIEWS. THE HAND HEWN WOOD FLOOR, AND THE DISTRESSED BAR, WITH ITS GLOWING STONE TOP, EXEMPLIFY AN ENVIRONMENT OF UNDERSTATED SOPHISTICATION. A SPACIOUS, OPEN AIR PATIO CENTERED ON A REFLECTING POOL AND FIRE FEATURE, OFFERS COZY COUCHES FROM WHICH TO ENJOY THE VIEW.

OUR INNOVATIVE CHEFS, MICHAEL AND MOLLY, ENCOURAGE YOU TO COME AND EXPERIENCE THEIR MODERN AMERICAN CUISINE. THEY UTILIZE OLD WORLD TECHNIQUES IN PREPARING YOUR PRIVATE MENU, HIGHLIGHTING THE VERY BEST LOCAL AND SEASONAL INGREDIENTS. THEY SEARCH OUT THE SHORTEST PATH FROM FARM TO FEAST, DRAWING FROM THE EXPERIENCE AND CARE OF SMALLER, LOCAL GROWERS. IN SUPPORTING OUR LOCAL COMMUNITY THEY ALSO PROVIDE THE FRESHEST INGREDIENTS AVAILABLE FOR YOU, OUR VALUED GUEST.

WE AT HAWKS ARE PLEASED TO OFFER SEVERAL VENUES WITHIN THE RESTAURANT FOR YOUR PRIVATE DINING EVENTS. OUR POND ROOM ACCOMMODATES UP TO 20 GUESTS AND THE CELLAR ROOM COMFORTABLY SEATS UP TO 24. THE PATIO SEATS 40 AND CAN ACCOMMODATE UP TO 80 FOR A COCKTAIL RECEPTION. IN ADDITION, WE OFFER OUR MAIN DINING ROOM OR THE ENTIRE RESTAURANT FOR LARGER GROUPS. OUR MAXIMUM FOR SEATED EVENTS IS 150, AND FOR COCKTAIL RECEPTION, 200.

WHETHER YOU'RE PLANNING A BUSINESS MEETING OR PRESENTATION, A REHEARSAL DINNER, COCKTAIL FUNCTION, OR SIMPLY AN INTIMATE GATHERING, WE'RE HERE TO ATTEND TO THE DETAILS. WE LOOK FORWARD TO WORKING WITH YOU AND MAKING YOUR PRIVATE DINING EXPERIENCE A UNIQUE AND MEMORABLE OCCASION.

PLEASE CONTACT OUR EVENTS COORDINATOR BY PHONE AT (916) 791-6200 OR BY EMAIL AT [EVENTS@HAWKSRESTAURANT.COM](mailto:EVENTS@HAWKSRESTAURANT.COM) TO LEARN MORE ABOUT PRIVATE EVENTS AT HAWKS.



## PRIVATE DINING DETAILS

### POND ROOM

NAMED FOR THE SWEEPING VIEWS OF THE POND, THE POND ROOM OFFERS 330 SQUARE FEET OF PRIVATE DINING SPACE. DOORS OPEN DIRECTLY TO THE COMMON WALKWAYS OF QUARRY PONDS. WINDOW COVERINGS DARKEN THE SPACE FOR AUDIO-VISUAL PRESENTATIONS, AND A BUTLER'S DOOR OPENS TO THE KITCHEN. SEATS 20 GUESTS.

### CELLAR ROOM

SLIGHTLY LARGER THAN THE POND ROOM, THE CELLAR ROOM OFFERS 350 SQUARE FEET OF PRIVATE DINING SPACE. OUR CELLAR ROOM OFFERS A GLIMPSE INTO OUR WINE ROOM. THIS ROOM HAS DOORS THAT OPEN TO THE COMMON WALKWAYS OF QUARRY PONDS, AS WELL AS A DOOR TO OUR PRIVATE PATIO. SEATS 24 GUESTS. THIS ROOM COMBINED WITH THE PATIO OFFERS THE LUXURY OF BOTH INDOOR AND OUTDOOR SEATING.

### OUTDOOR PATIO

OUR PRIVATE PATIO MEASURES 1,000 SQUARE FEET AND FEATURES AN OUTDOOR LOUNGE WITH COZY COUCHES, A REFLECTING POOL, AND FIRE FEATURE. SUNSHADE IS PROVIDED WITH LARGE, ARCHITECTURAL UMBRELLAS. THIS AREA MAY BE USED INDEPENDENTLY, OR IN CONJUNCTION WITH THE CELLAR ROOM. SEATS 40 GUESTS. UP TO 80 GUESTS FOR A COCKTAIL RECEPTION.

### GUEST COUNT POLICY

A GUEST COUNT MUST BE CONFIRMED SEVEN DAYS PRIOR TO YOUR EVENT. THIS NUMBER WILL BE CONSIDERED YOUR GUARANTEE. IF WE DO NOT RECEIVE A CONFIRMED GUEST COUNT SEVEN DAYS PRIOR TO YOUR EVENT, WE WILL USE THE ORIGINAL ESTIMATED GUEST COUNT AS YOUR GUARANTEE. WE REALIZE THAT CHANGES DO OCCUR, AND WE WILL ALWAYS BE PREPARED TO ACCOMMODATE A 10% INCREASE IN YOUR GUEST COUNT, PROVIDED SPACE IS AVAILABLE. SHOULD YOUR GUEST COUNT INCREASE BEYOND THE CAPACITY OF THE ROOM, WE WILL MAKE EVERY EFFORT TO ACCOMMODATE THE ADDITIONAL GUESTS. WE WILL SEAT ADDITIONAL GUESTS AT TABLES DIRECTLY ADJACENT TO THE PRIVATE ROOM, HOWEVER, SHOULD THIS NOT BE AN OPTION, ADDITIONAL GUESTS WILL BE SEATED AT A LOCATION TO BE DETERMINED BY THE RESTAURANT MANAGER.

### MENUS

CURRENT MENUS WILL BE PROVIDED ONE MONTH PRIOR TO YOUR EVENT. WE REQUEST THAT YOU SUBMIT TO US YOUR MENU SELECTIONS AT LEAST TWO WEEKS PRIOR TO YOUR EVENT TO ENSURE PRODUCT AVAILABILITY. IF YOU ARE UNABLE TO PROVIDE A MENU WITHIN 72 HOURS OF THE EVENT DATE, A MENU WILL BE SELECTED FOR YOU.

SHOULD YOU DESIRE A MORE ELABORATE MENU, SUCH AS A TASTING MENU OR CHEF'S TABLE, WE CAN ARRANGE FOR A MENU CONSULTATION WITH OUR CHEFS. IN ADDITION, WE ARE HAPPY TO WORK WITH ANY DIETARY RESTRICTIONS YOUR GUESTS MAY PRESENT. WE KINDLY ASK THAT ALL MENU SUBSTITUTIONS BE MADE DURING YOUR MENU SELECTION PERIOD.

IT IS OUR PLEASURE TO PRINT PERSONALIZED MENUS AND MATCHING PLACE CARDS FOR YOUR GUESTS. PLEASE PROVIDE ANY DETAILS, SUCH AS COMPANY NAME, LOGO OR SPECIAL MESSAGE, TO OUR EVENT COORDINATOR UPON CONFIRMING YOUR EVENT.

### GUARANTEE AND CANCELLATION

WE REQUIRE A SIGNED CREDIT CARD GUARANTEE FORM TO HOLD A RESERVATION. IF A CANCELLATION OCCURS WITHIN 48 HOURS OF YOUR EVENT, YOUR CREDIT CARD WILL BE CHARGED FOR THE FULL ROOM MINIMUM. IF A CANCELLATION OCCURS WITHIN TWO WEEKS TO 48 HOURS OF YOUR EVENT, YOUR CARD WILL BE CHARGED FOR ONE HALF OF THE ROOM MINIMUM. AS A ONE-TIME COURTESY, THIS CHARGE MAY BE APPLIED AS A DEPOSIT TO YOUR RESCHEDULED EVENT.



### CORKAGE FEES

HAWKS CORKAGE IS 30 DOLLARS FOR EACH 750ML BOTTLE, UP TO 4 BOTTLES. FOR EVERY BOTTLE MORE THAN 4, CORKAGE IS 40 DOLLARS FOR EACH 750ML BOTTLE OPENED. HAWKS DOES NOT ASSUME ANY RESPONSIBILITY OR LIABILITY FOR GUESTS' PERSONAL PROPERTY, FOOD OR WINE BROUGHT FROM OUTSIDE THE RESTAURANT. CORKAGE FEES DO NOT APPLY TOWARDS FOOD AND BEVERAGE MINIMUMS.

### CAKE SERVICE

OUR PASTRY DEPARTMENT WILL GLADLY PREPARE A CAKE FOR YOUR SPECIAL OCCASION. HOWEVER, IF YOU SHOULD WANT TO PROVIDE YOUR OWN, OUR PASTRY CHEF WILL CUT AND SERVE YOUR CAKE WITH HOUSE MADE GELATO AND THE APPROPRIATE SAUCE TO COMPLIMENT FOR A FEE OF \$5 PER GUEST. PLEASE SEE MENU SECTION FOR CAKE SELECTION AND PRICING.

### PAYMENT

ONCE THE EVENT IS BOOKED AND GUARANTEED, WE WILL BEGIN TO FINALIZE THE MENU. WRITTEN CONFIRMATION OF THE EVENT DETAILS INCLUDING THE SELECTED MENU, THE ESTIMATED COST, AND ANY SPECIAL ARRANGEMENTS WILL BE SENT TO YOU UPON YOUR REQUEST. A DEPOSIT MAY BE REQUIRED DEPENDING UPON EVENT SIZE AND TIME OF YEAR. A 20% DEPOSIT WILL BE REQUIRED FOR ALL RESTAURANT BUY OUTS. THE 20% WILL BE BASED OFF OF YOUR SET FOOD AND BEVERAGE MINIMUM. FULL PAYMENT IS REQUIRED AT THE CONCLUSION OF YOUR EVENT. WE ACCEPT CASH, VISA, MASTERCARD, AMERICAN EXPRESS, TRAVELER'S CHECKS, AND CORPORATE CHECKS. WE REGRET THAT WE ARE NOT ABLE TO ACCEPT PERSONAL CHECKS.

### TAX AND SERVICE CHARGE

ALL EVENTS AND PRE-ARRANGED SERVICES ARE SUBJECT TO A 20% SERVICE CHARGE, AS WELL AS APPLICABLE TAXES. PLEASE NOTE CALIFORNIA LAW STIPULATES THAT ANY SERVICE CHARGE IS TAXABLE.

### WI-FI AND AUDIO-VISUAL

WIRELESS INTERNET ACCESS IS AVAILABLE THROUGHOUT THE RESTAURANT, COMPLIMENTS OF HAWKS. WE WILL GLADLY OUTSOURCE ANY AUDIO-VISUAL EQUIPMENT YOU MAY NEED FOR YOUR EVENT. WE REQUEST SEVEN DAYS NOTICE TO OBTAIN EQUIPMENT AND AN ADDITIONAL COST WILL APPLY.

PROJECTOR SCREEN: \$50 RENTAL FEE

LCD PROJECTOR (PC COMPATABLE): \$150 RENTAL FEE

PROJECTOR SCREEN AND LCD PROJECTOR (PC COMPATABLE): \$200 RENTAL FEE

### FLORAL ARRANGEMENTS

THE RIGHT FLORAL ARRANGEMENTS CAN HELP MAKE A FASHIONABLE EVENT. WE CAN COORDINATE YOUR FLORAL NEEDS WITH OUR FLORIST, LILYGRASS FRESH FLOWER DESIGN, AT AN ADDITIONAL COST.

### OFFSITE CATERING AND EVENTS

ALLOW HAWKS TO CATER YOUR NEXT EVENT. FROM SMALL, INTIMATE DINNERS IN YOUR HOME, TO LARGE RECEPTIONS, WE ARE PREPARED TO HANDLE EVERY DETAIL. PLEASE ARRANGE A TIME TO MEET WITH OUR EVENT COORDINATOR TO DISCUSS YOUR NEXT EVENT.



## FOOD AND BEVERAGE MINIMUMS

THERE ARE NO ROOM RENTAL FEES FOR THE PRIVATE AREAS. HOWEVER, THERE ARE VARYING MINIMUM FOOD AND BEVERAGE EXPENDITURES TO BOOK EACH SPACE. FOOD AND BEVERAGE MINIMUMS DO NOT INCLUDE ANY RENTAL FEES, SERVICE CHARGE OR ANY APPLICABLE TAXES. PRICING FOR THE ENTIRE RESTAURANT IS AVAILABLE BY CONTACTING THE EVENT COORDINATOR.

### POND ROOM SUNDAY, TUESDAY THRU THURSDAY– MAXIMUM SEATING CAPACITY 20 GUESTS

		HOLIDAY
LUNCH MINIMUM:	\$500.00	\$600.00
DINNER MINIMUM:	\$1,300.00	\$1,500.00

### POND ROOM FRIDAY THRU SATURDAY– MAXIMUM SEATING CAPACITY 20 GUESTS

		HOLIDAY
LUNCH MINIMUM:	\$600.00	\$700.00
DINNER MINIMUM:	\$1,500.00	\$1,700.00

### CELLAR ROOM SUNDAY, TUESDAY THRU THURSDAY – MAXIMUM SEATING CAPACITY 24 GUESTS

		HOLIDAY
LUNCH MINIMUM:	\$600.00	\$700.00
DINNER MINIMUM:	\$1,600.00	\$1,800.00

### CELLAR ROOM FRIDAY THRU SATURDAY – MAXIMUM SEATING CAPACITY 24 GUESTS

		HOLIDAY
LUNCH MINIMUM:	\$700.00	\$800.00
DINNER MINIMUM:	\$1,800.00	\$2,000.00

### PATIO – MAXIMUM SEATING CAPACITY 40 GUESTS

LUNCH MINIMUM:	\$600.00	\$600.00
DINNER MINIMUM:	\$1,200.00	\$1,200.00

### MAIN DINING ROOM SUNDAY, TUESDAY THRU THURSDAY – MAXIMUM SEATING CAPACITY 80 GUESTS

LUNCH MINIMUM:	\$2,000.00	\$2,000.00
DINNER MINIMUM:	\$13,000.00	\$15,000.00

### MAIN DINING ROOM FRIDAY THRU SATURDAY – MAXIMUM SEATING CAPACITY 80 GUESTS

LUNCH MINIMUM:	\$3,000.00	\$3,000.00
DINNER MINIMUM:	\$15,000.00	\$18,000.00

ENTIRE RESTAURANT – INQUIRE WITH EVENT COORDINATOR

# *Hawks*

## SAMPLE MENUS

*THE FOLLOWING MENUS ARE PRESENTED AS SAMPLES AND ARE INTENDED TO PROVIDE A PREVIEW TO THE TYPES OF DISHES YOU CAN EXPECT TO FIND ON OUR PRIVATE DINING MENUS. IN KEEPING WITH THE SEASONS OUR MENUS CHANGE FREQUENTLY.*

*CURRENT MENUS WILL BE PROVIDED ONE MONTH PRIOR TO YOUR EVENT. WE REQUEST THAT YOU SUBMIT TO US YOUR MENU SELECTIONS AT LEAST TWO WEEKS PRIOR TO YOUR EVENT TO ENSURE PRODUCT AVAILABILITY.*

*SHOULD YOU DESIRE A MORE ELABORATE MENU, SUCH AS A TASTING MENU, WE CAN ARRANGE FOR A MENU CONSULTATION WITH OUR CHEFS. IN ADDITION, WE ARE HAPPY TO WORK WITH ANY DIETARY RESTRICTIONS YOUR GUESTS MAY PRESENT.*



## SAMPLE LUNCH MENU

**\$35/ GUEST:**

### **FIRST COURSE: PRE-SELECT ONE**

CAESAR SALAD, SOURDOUGH CROUTONS AND SHAVED PARMESAN  
YOUNG FARM GREENS, SHAVED RADISHES AND PARMESAN FRICO, RED WINE VINAIGRETTE  
STONE FRUIT AND ARUGULA SALAD, MARCONA ALMONDS, DRY JACK CHEESE  
SWEET CORN SOUP, ROASTED PEPPERS, BACON AND BASIL  
HEIRLOOM TOMATO GAZPACHO, COMPRESSED CUCUMBER AND CALABRIAN CHILE

### **MAIN ENTRÉE: PRE-SELECT TWO**

SWEET CORN RISOTTO, MAITAKE MUSHROOMS AND LEMON MASCARPONE  
WARM GINGER GRILLED SHRIMP SALAD, SHAVED CABBAGE AND VEGETABLES, BALSAMIC AND SOY  
PULLED CHICKEN COBB SALAD, CRISPY BACON AND AVOCADO, HARD COOKED EGG, SHAFT'S BLUE CHEESE  
GRILLED NEW YORK STEAK, SAUTÉED SPINACH AND ROASTED SHALLOTS, STEAK FRIES \$10 SUPPLEMENT\*  
GRILLED HANGER STEAK, BLOOMSDALE SPINACH AND STEAK FRIES, HAWKS STEAK SAUCE

### **DESSERT: PRE-SELECT ONE**

SALTED CARAMEL POT DE CRÈME, VANILLA CHANTILLY, MARCONA ALMOND STREUSEL  
HONEY CRÈME FRAÎCHE PANNA COTTA, ROASTED STRAWBERRIES, BROWN SUGAR STREUSEL  
CHOCOLATE HAZELNUT PRALINE CRUNCH TART, COCOA NIB TUILE AND FIOR DI LATTE GELATO  
PAVLOVA, PASSION FRUIT CURD, AMARENA CHERRIES, CITRUS CHANTILLY AND OLIVE OIL GELATO

\*SELECTING AN ITEM WITH A SUPPLEMENTAL FEE WILL INCREASE THE MENU COST FOR EACH GUEST IN YOUR PARTY



## SAMPLE LUNCH MENU

**\$50/ GUEST:**

### **FIRST COURSE: PRE-SELECT TWO**

CAESAR SALAD, SOURDOUGH CROUTONS AND SHAVED PARMESAN  
YOUNG FARM GREENS, SHAVED RADISHES AND PARMESAN FRICO, RED WINE VINAIGRETTE  
STONE FRUIT AND ARUGULA SALAD, MARCONA ALMONDS, DRY JACK CHEESE  
SWEET CORN SOUP, ROASTED PEPPERS, BACON AND BASIL  
HEIRLOOM TOMATO GAZPACHO, COMPRESSED CUCUMBER AND CALABRIAN CHILE  
SALT ROASTED BEET SALAD, PICKLED FENNEL AND TOASTED PISTACHIOS, GOAT CHEESE MOUSSE  
AHI TUNA TARTARE, PRESERVED LEMON AND PINE NUTS, TOAST POINTS

### **MAIN ENTRÉE: PRE-SELECT THREE**

GRILLED HANGER STEAK, BLOOMSDALE SPINACH AND STEAK FRIES, HAWKS STEAK SAUCE  
CRISPY DUCK CONFIT, QUINOA AND ARUGULA SALAD, CHERRY MOSTARDA AND POULTRY JUS  
PULLED CHICKEN COBB SALAD, CRISPY BACON AND AVOCADO, HARD COOKED EGG, SHAFT'S BLUE CHEESE  
GRILLED LEMON AND ROSEMARY CHICKEN, FARM GREENS AND DRIED CRANBERRIES, PINE NUTS  
SWEET CORN RISOTTO, MAITAKE MUSHROOMS AND LEMON MASCARPONE  
WARM GINGER GRILLED SHRIMP SALAD, SHAVED CABBAGE AND VEGETABLES, BALSAMIC AND SOY  
ROASTED SKUNA BAY SALMON, SUMMER VEGETABLE RATATOUILLE, BASIL EMULSION  
GRILLED NEW YORK STEAK, SAUTÉED SPINACH, CRISPY POTATOES AND BORDELAISE \$10 SUPPLEMENT\*

### **DESSERT: PRE-SELECT TWO**

SALTED CARAMEL POT DE CRÈME, VANILLA CHANTILLY, MARCONA ALMOND STREUSEL  
HONEY CRÈME FRAÎCHE PANNA COTTA, ROASTED STRAWBERRIES, BROWN SUGAR STREUSEL  
CHOCOLATE HAZELNUT PRALINE CRUNCH TART, COCOA NIB TUILE AND FIOR DI LATTE GELATO  
PAVLOVA, PASSION FRUIT CURD, AMARENA CHERRIES, CITRUS CHANTILLY AND OLIVE OIL GELATO

\*SELECTING AN ITEM WITH A SUPPLEMENTAL FEE WILL INCREASE THE MENU COST FOR EACH GUEST IN YOUR PARTY



## SAMPLE BRUNCH MENU

**\$35/ GUEST:**

### **FIRST COURSE: PRE-SELECT ONE**

WARM CINNAMON AND SUGAR BEIGNETS  
CAESAR SALAD, SOURDOUGH CROUTONS AND SHAVED PARMESAN  
YOUNG FARM GREENS, SHAVED RADISHES AND PARMESAN FRICO, RED WINE VINAIGRETTE  
STONE FRUIT AND ARUGULA SALAD, MARCONA ALMONDS, DRY JACK CHEESE  
SWEET CORN SOUP, ROASTED PEPPERS, BACON AND BASIL  
HEIRLOOM TOMATO GAZPACHO, COMPRESSED CUCUMBER AND CALABRIAN CHILE  
HOUSE CURED GRAVLOX, CRISPY POTATO, CRÈME FRAÎCHE AND CAPERS  
SEASONAL FRUIT PLATE, FROMAGE BLANC AND HONEY

### **MAIN ENTRÉE: PRE-SELECT TWO**

QUICHE LORRAINE, FARM LETTUCES, DIJON VINAIGRETTE  
BAKED FRENCH TOAST, SEANGS STRAWBERRIES, CHANTILLY CREAM AND MAPLE SYRUP  
WILD MUSHROOM AND BRIE OMELET, ROASTED FINGERLING POTATOES  
GRILLED HANGER STEAK, LITTLE GEM LETTUCES AND SHAFT'S BLUE CHEESE, FRENCH FRIES  
FILET MIGNON, WILD MUSHROOMS AND SPINACH, 'TWICE BAKED POTATO' \$10 SUPPLEMENT  
POACHED FARM EGG, BRAISED SHORT RIB AND BLOOMSDALE SPINACH, POTATO ROSTI

### **DESSERT: PRE-SELECT ONE**

SALTED CARAMEL POT DE CRÈME, VANILLA CHANTILLY, MARCONA ALMOND STREUSEL  
HONEY CRÈME FRAÎCHE PANNA COTTA, ROASTED STRAWBERRIES, BROWN SUGAR STREUSEL  
CHOCOLATE HAZELNUT PRALINE CRUNCH TART, COCOA NIB TUILE AND FIOR DI LATTE GELATO  
PAVLOVA, PASSION FRUIT CURD, AMARENA CHERRIES, CITRUS CHANTILLY AND OLIVE OIL GELATO

\*SELECTING AN ITEM WITH A SUPPLEMENTAL FEE WILL INCREASE THE MENU COST FOR EACH GUEST IN YOUR PARTY



## SAMPLE BRUNCH MENU

**\$50/ GUEST:**

### **FIRST COURSE: PRE-SELECT TWO**

WARM CINNAMON AND SUGAR BEIGNETS  
CAESAR SALAD, SOURDOUGH CROUTONS AND SHAVED PARMESAN  
YOUNG FARM GREENS, SHAVED RADISHES AND PARMESAN FRICO, RED WINE VINAIGRETTE  
STONE FRUIT AND ARUGULA SALAD, MARCONA ALMONDS, DRY JACK CHEESE  
SWEET CORN SOUP, ROASTED PEPPERS, BACON AND BASIL  
HEIRLOOM TOMATO GAZPACHO, COMPRESSED CUCUMBER AND CALABRIAN CHILE  
CHILLED POACHED SHRIMP, HOUSE MADE COCKTAIL SAUCE AND AIOLI  
HOUSE CURED GRAVLOX, CRISPY POTATO, CRÈME FRAÎCHE AND CAPERS  
AHI TUNA TARTARE, PRESERVED LEMON AND PINE NUTS, TOAST POINTS  
SEASONAL FRUIT PLATE, FROMAGE BLANC AND HONEY

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### **MAIN ENTRÉE: PRE-SELECT THREE**

QUICHE LORRAINE, FARM LETTUCES, DIJON VINAIGRETTE  
GRILLED GARLIC AND FENNEL SAUSAGE, BUTTER BEANS AND WILD ARUGULA  
EGGS BENEDICT, HOUSE MADE ENGLISH MUFFIN, BLOOMSDALE SPINACH, HOLLANDAISE  
BAKED FRENCH TOAST, SEANGS STRAWBERRIES, CHANTILLY CREAM AND MAPLE SYRUP  
WILD MUSHROOM AND BRIE OMELET, ROASTED FINGERLING POTATOES  
GRILLED HANGER STEAK, LITTLE GEM LETTUCES AND SHAFT'S BLUE CHEESE, FRENCH FRIES  
FILET MIGNON, WILD MUSHROOMS AND SPINACH, 'TWICE BAKED POTATO' \$10 SUPPLEMENT  
POACHED FARM EGG, BRAISED SHORT RIB AND BLOOMSDALE SPINACH, POTATO ROSTI

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### **DESSERT: PRE-SELECT TWO**

SALTED CARAMEL POT DE CRÈME, VANILLA CHANTILLY, MARCONA ALMOND STREUSEL  
HONEY CRÈME FRAÎCHE PANNA COTTA, ROASTED STRAWBERRIES, BROWN SUGAR STREUSEL  
CHOCOLATE HAZELNUT PRALINE CRUNCH TART, COCOA NIB TUILE AND FIOR DI LATTE GELATO  
PAVLOVA, PASSION FRUIT CURD, AMARENA CHERRIES, CITRUS CHANTILLY AND OLIVE OIL GELATO

\*SELECTING AN ITEM WITH A SUPPLEMENTAL FEE WILL INCREASE THE MENU COST FOR EACH GUEST IN YOUR PARTY



## SAMPLE DINNER MENU

**\$60/ GUEST:**

### **FIRST COURSE: PRE-SELECT ONE**

CAESAR SALAD, SOURDOUGH CROUTONS AND SHAVED PARMESAN  
YOUNG FARM GREENS, SHAVED RADISHES AND PARMESAN FRICO, RED WINE VINAIGRETTE  
STONE FRUIT AND ARUGULA SALAD, MARCONA ALMONDS, DRY JACK CHEESE  
SWEET CORN SOUP, ROASTED PEPPERS, BACON AND BASIL  
HEIRLOOM TOMATO GAZPACHO, COMPRESSED CUCUMBER AND CALABRIAN CHILI  
SALT ROASTED BEET SALAD, PICKLED FENNEL AND TOASTED PISTACHIOS, GOAT CHEESE MOUSSE

### **MAIN ENTRÉE: PRE-SELECT TWO**

HERB ROASTED CHICKEN, SUMMER SQUASH, BACON AND ZUCCHINI BASIL PURÉE  
SLOW ROASTED SHORT RIB, CREAMED WHITE CORN AND HARICOT VERTS, POTATO ROSTI  
ROASTED SKUNA BAY SALMON, SUMMER VEGETABLE RATATOUILLE, BASIL EMULSION  
GRILLED NEW YORK STEAK, SAUTÉED SPINACH, CRISPY POTATOES AND HAWKS STEAK SAUCE  
BACON WRAPPED PORK TENDERLOIN, BRENTWOOD CORN AND ROMANO BEANS, STONE FRUIT MOSTARDA  
GRILLED FILET MIGNON, SWISS CHARD AND ROASTED SHALLOTS, SAUCE BÉARNAISE \$20 SUPPLEMENT\*

### **DESSERT: PRE-SELECT ONE**

SALTED CARAMEL POT DE CRÈME, VANILLA CHANTILLY, MARCONA ALMOND STREUSEL  
HONEY CRÈME FRAÎCHE PANNA COTTA, ROASTED STRAWBERRIES, BROWN SUGAR STREUSEL  
CHOCOLATE HAZELNUT PRALINE CRUNCH TART, COCOA NIB TUILE AND FIOR DI LATTE GELATO  
PAVLOVA, PASSION FRUIT CURD, AMARENA CHERRIES, CITRUS CHANTILLY AND OLIVE OIL GELATO

\*CHOCOLATE SOUFFLÉ, LEMON CREAM SABAYON \$5 SUPPLEMENT

\*WE CAN ACCOMMODATE THE REQUEST OF A SOUFFLE FOR GROUPS OF 20 OR LESS

\*SELECTING AN ITEM WITH A SUPPLEMENTAL FEE WILL INCREASE THE MENU COST FOR EACH GUEST IN YOUR PARTY



## SAMPLE DINNER MENU

**\$75/ GUEST:**

### **FIRST COURSE: PRE-SELECT TWO**

CAESAR SALAD, SOURDOUGH CROUTONS AND SHAVED PARMESAN  
YOUNG FARM GREENS, SHAVED RADISHES AND PARMESAN FRICO, RED WINE VINAIGRETTE  
STONE FRUIT AND ARUGULA SALAD, MARCONA ALMONDS, DRY JACK CHEESE  
SWEET CORN SOUP, ROASTED PEPPERS, BACON AND BASIL  
HEIRLOOM TOMATO GAZPACHO, COMPRESSED CUCUMBER AND CALABRIAN CHILE  
SALT ROASTED BEET SALAD, PICKLED FENNEL AND TOASTED PISTACHIOS, GOAT CHEESE MOUSSE  
HEIRLOOM TOMATOES, BASIL AND WHIPPED BURRATA, AGED BALSAMIC  
AHI TUNA TARTARE, PRESERVED LEMON AND PINE NUTS, TOAST POINTS

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### **MAIN ENTRÉE: PRE-SELECT THREE**

HERB ROASTED CHICKEN, SUMMER SQUASH, BACON AND ZUCCHINI BASIL PURÉE  
SLOW ROASTED SHORT RIB, CREAMED WHITE CORN AND HARICOT VERTS, POTATO ROSTI  
ROASTED SKUNA BAY SALMON, SUMMER VEGETABLE RATATOUILLE, BASIL EMULSION  
GRILLED NEW YORK STEAK, SAUTÉED SPINACH, CRISPY POTATOES AND HAWKS STEAK SAUCE  
CRISPY DUCK CONFIT, FARRO AND GRILLED TREVISO, CHERRY MOSTARDA AND POULTRY JUS  
PAN ROASTED HALIBUT, BUTTER BEANS AND ROASTED PEPPERS, ROMESCO  
BACON WRAPPED PORK TENDERLOIN, BRENTWOOD CORN AND ROMANO BEANS, STONE FRUIT MOSTARDA  
DIXON LAMB LOIN, FENNEL AND OLIVES, LEMON ROASTED POTATOES \$10 SUPPLEMENT\*  
GRILLED FILET MIGNON, SWISS CHARD AND ROASTED SHALLOTS, SAUCE BÉARNAISE \$20 SUPPLEMENT\*

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### **DESSERT: PRE-SELECT TWO**

SALTED CARAMEL POT DE CRÈME, VANILLA CHANTILLY, MARCONA ALMOND STREUSEL  
HONEY CRÈME FRAÎCHE PANNA COTTA, ROASTED STRAWBERRIES, BROWN SUGAR STREUSEL  
CHOCOLATE HAZELNUT PRALINE CRUNCH TART, COCOA NIB TUILE AND FIOR DI LATTE GELATO  
PAVLOVA, PASSION FRUIT CURD, AMARENA CHERRIES, CITRUS CHANTILLY AND OLIVE OIL GELATO

\*CHOCOLATE SOUFFLÉ, LEMON CREAM SABAYON \$5 SUPPLEMENT

\*WE CAN ACCOMMODATE THE REQUEST OF A SOUFFLE FOR GROUPS OF 20 OR LESS

\*SELECTING AN ITEM WITH A SUPPLEMENTAL FEE WILL INCREASE THE MENU COST FOR EACH GUEST IN YOUR PARTY



## SAMPLE DINNER MENU

**\$90/ GUEST:**

### **FIRST COURSE: PRE-SELECT THREE**

CAESAR SALAD, SOURDOUGH CROUTONS AND SHAVED PARMESAN  
YOUNG FARM GREENS, SHAVED RADISHES AND PARMESAN FRICO, RED WINE VINAIGRETTE  
HEIRLOOM TOMATOES AND WHIPPED BURRATA, AGED BALSAMIC  
STONE FRUIT AND ARUGULA SALAD, MARCONA ALMONDS, DRY JACK CHEESE  
SWEET CORN SOUP, ROASTED PEPPERS, BACON AND BASIL  
HEIRLOOM TOMATO GAZPACHO, COMPRESSED CUCUMBER AND CALABRIAN CHILE  
HOUSE MADE POTATO GNOCCHI, HEN OF THE WOOD MUSHROOMS AND PARMESAN CREAM  
SALT ROASTED BEET SALAD, PICKLED FENNEL AND TOASTED PISTACHIOS, GOAT CHEESE MOUSSE  
AHI TUNA TARTARE, PRESERVED LEMON AND PINE NUTS, TOAST POINTS  
CHILLED LOBSTER SALAD, FINGERLING POTATOES, WATERCRESS, PRESERVED LEMON VINAIGRETTE \$5 SUPPLEMENT\*

### **MAIN ENTRÉE: PRE-SELECT FOUR**

HERB ROASTED CHICKEN, SUMMER SQUASH, BACON AND ZUCCHINI BASIL PURÉE  
SLOW ROASTED SHORT RIB, CREAMED WHITE CORN AND HARICOT VERTS, POTATO ROSTI  
ROASTED SKUNA BAY SALMON, SUMMER VEGETABLE RATATOUILLE, BASIL EMULSION  
GRILLED NEW YORK STEAK, SAUTÉED SPINACH, CRISPY POTATOES AND HAWKS STEAK SAUCE  
CRISPY DUCK CONFIT, FARRO AND GRILLED TREVISO, CHERRY MOSTARDA AND POULTRY JUS  
PAN ROASTED HALIBUT, BUTTER BEANS AND ROASTED PEPPERS, ROMESCO  
BACON WRAPPED PORK LOIN, BRENTWOOD CORN AND ROMANO BEANS, STONE FRUIT MOSTARDA  
DIXON LAMB LOIN, FENNEL AND OLIVES, LEMON ROASTED POTATOES \$10 SUPPLEMENT\*  
GRILLED FILET MIGNON, SWISS CHARD AND ROASTED SHALLOTS, SAUCE BÉARNAISE \$20 SUPPLEMENT\*  
BUTTER POACHED LOBSTER, POTATO-LEMON MOUSSELINE, SAVOY SPINACH, SAUCE AMÉRICAINE \$15 SUPPLEMENT\*

### **DESSERT: PRE-SELECT THREE**

ARTISAN CHEESE PLATE, SEASONAL GARNITURE  
SALTED CARAMEL POT DE CRÈME, VANILLA CHANTILLY, MARCONA ALMOND STREUSEL  
HONEY CRÈME FRAÎCHE PANNA COTTA, ROASTED STRAWBERRIES, BROWN SUGAR STREUSEL  
CHOCOLATE HAZELNUT PRALINE CRUNCH TART, COCOA NIB TUILE AND FIOR DI LATTE GELATO  
PAVLOVA, PASSION FRUIT CURD, AMARENA CHERRIES, CITRUS CHANTILLY AND OLIVE OIL GELATO

\*CHOCOLATE SOUFFLÉ, LEMON CREAM SABAYON \$5 SUPPLEMENT

\*WE CAN ACCOMMODATE THE REQUEST OF A SOUFFLE FOR GROUPS OF 20 OR LESS

\*SELECTING AN ITEM WITH A SUPPLEMENTAL FEE WILL INCREASE THE MENU COST FOR EACH GUEST IN YOUR PARTY



## TRAY-PASSED HORS D'OEUVRES

TREAT YOUR GUESTS TO A SELECTION OF OUR PASSED HORS D'OEUVRES TO ACCOMPANY THEIR COCKTAILS BEFORE SERVICE. COMMENCING WITH PASSED HORS D'OEUVRES IS A GRACIOUS WAY TO ENTERTAIN GUESTS WHILE WAITING FOR OTHERS TO ARRIVE, AND CREATES A CONVIVIAL ATMOSPHERE TO BE CARRIED THROUGHOUT YOUR EVENT. CHOOSE FROM THE FOLLOWING LIST OF SUGGESTED HORS D'OEUVRES, OR ALLOW OUR CHEFS TO CREATE A CUSTOM SELECTION, UNIQUE TO YOUR EVENT.

### SAMPLE HORS D'OEUVRES

#### GOUGÈRES

DEVILED EGGS, BACON AND DIJON

EVERYTHING CRUSTED TUNA, HARICOT VERTS AND NICOISE OLIVE

WHITE BEAN PURÉE AND TAPENADE CROSTINI

AHI TUNA TARTARE, PRESERVED LEMON AND PINE NUTS

CICCIOLI, STONE FRUIT MOSTARDA

HEIRLOOM TOMATO GAZPACHO, ARBEQUINA OLIVE OIL

CHILLED POACHED SHRIMP, CUCUMBER WATER, SPICED OIL

ROASTED BEET AND GOAT CHEESE MOUSSE CROSTINI

DUCK LIVER MOUSSE, GARLIC TOAST AND CORNICHONS

GRILLED SOURDOUGH, TALLEGIO, HEIRLOOM TOMATOES

DEMITASSE OF CORN SOUP, BASIL OIL

SMOKED SALMON RILLETTE, GAUFRETTES

TONNATO AND ROASTED PEPPER CROSTINI

SALMON TARTARE, CUCUMBER AND HORSERADISH

### LUXURY ADDITIONS

BUTCHER BLOCK OF ARTISAN CHEESES, HOUSE MADE CRACKERS AND SEASONAL GARNITURE \$10/PERSON

GRAND HOUSE MADE CHARCUTERIE DISPLAY WITH WARM GRILLED BREAD \$12/PERSON

STEAMED MEDITERRANEAN MUSSELS MARINIÈRE, WARM GRILLED COUNTRY BREAD \$10/PERSON

CAVIAR BY THE OUNCE, TRADITIONAL ACCOUTREMENTS,

YOUR CHOICE OF OSETRA, SEVRUGA OR BELUGA CAVIAR WITH TOASTED BRIOCHE PRICE AQ

\*SELECTING AN ITEM WITH A SUPPLEMENTAL FEE WILL INCREASE THE MENU COST FOR EACH GUEST IN YOUR PARTY



## MENU PRICING

### LUNCH MENU PRICING

CHOOSE ONE FIRST COURSE, TWO ENTRÉE SELECTIONS, AND ONE DESSERT	\$35/PERSON
CHOOSE TWO FIRST COURSE, THREE ENTRÉE SELECTIONS, AND TWO DESSERT	\$50/PERSON
OFFER ADDITIONAL SELECTIONS	PRICE DETERMINED BY MENU ITEM
PASSED HORS D'OEUVRES- SELECTION UP TO 5, ONE HOUR	\$14/PERSON

### BRUNCH MENU PRICING

CHOOSE ONE FIRST COURSE, TWO ENTRÉE SELECTIONS, AND ONE DESSERT	\$35/PERSON
CHOOSE TWO FIRST COURSE, THREE ENTRÉE SELECTIONS, AND TWO DESSERT	\$50/PERSON
OFFER ADDITIONAL SELECTIONS	PRICE DETERMINED BY MENU ITEM
PASSED HORS D'OEUVRES- SELECTION UP TO 5, ONE HOUR	\$14/PERSON

### DINNER MENU PRICING

CHOOSE ONE FIRST COURSE, TWO ENTRÉE SELECTIONS, AND ONE DESSERT	\$60/PERSON
CHOOSE TWO FIRST COURSE, THREE ENTRÉE SELECTIONS, AND TWO DESSERT	\$75/PERSON
CHOOSE THREE FIRST COURSE, FOUR ENTRÉE SELECTIONS, AND THREE DESSERT	\$90/PERSON
SEVEN COURSE SEASONAL TASTING MENU	\$95/PERSON
WITH WINE PAIRING	\$140/PERSON
OFFER ADDITIONAL SELECTIONS	PRICE DETERMINED BY MENU ITEM
PASSED HORS D'OEUVRES- SELECTION UP TO 5, ONE HOUR	\$14/PERSON

### COCKTAIL RECEPTION

TWO HOURS OF PASSED HORS D'OEUVRES- SELECTION UP TO 5	\$35/PERSON
THREE HOURS OF PASSED HORS D'OEUVRES- SELECTION UP TO 5	\$50/PERSON

## BEVERAGES

WE OFFER YOU SELECTIONS FROM OUR FULL BAR AND EXTENSIVE WINE LIST FOR YOUR EVENT. ALL BEVERAGES (ALCOHOLIC AND NON-ALCOHOLIC) ARE CHARGED ON A CONSUMPTION BASIS. OUR WINE DIRECTOR WOULD BE PLEASED TO ASSIST YOU WITH YOUR WINE SELECTIONS, OR PERHAPS PAIR WINES TO YOUR INDIVIDUAL COURSES. WE SUGGEST YOU SELECT WINES FOR YOUR EVENT IN ADVANCE TO ENSURE AVAILABILITY. WINE PRICING IS SUBJECT TO CHANGE.



## SPECIAL OCCASION CAKES

OUR PASTRY DEPARTMENT WILL GLADLY PREPARE A CAKE FOR YOUR EVENT. WHETHER CELEBRATING A BIRTHDAY, ANNIVERSARY, OR SPECIAL OCCASION, A PERSONALIZED CAKE WITH CANDLES BROUGHT TO THE TABLE MAKES ANY EVENT FESTIVE.

ALL CAKES ARE SERVED WITH YOUR CHOICE OF HOUSE MADE GELATO OR SORBET.

## SINGLE TIER CAKES

OUR TRADITIONAL CAKES RECEIVE A SMOOTH FINISH WITH SIMPLE AND CLEAN DESIGN. WE ARE HAPPY TO EMBELLISH YOUR CAKE WITH ANY WRITING YOU MIGHT WISH TO ADD.

INTRICATE DESIGN REQUESTS MAY INCUR AN ADDITIONAL CHARGE.

NOTE: FOR THOSE GUESTS ORDERING FROM OUR PRIVATE DINING MENUS, WE'RE HAPPY TO SUBSTITUTE A SINGLE TIER CAKE FOR YOUR PLATED DESSERT AT NO ADDITIONAL CHARGE.

Size	Servings	Price
6" ROUND - 3 LAYER	UP TO 8	\$64.00
8" ROUND - 3 LAYER	UP TO 10	\$80.00
9" ROUND - 3 LAYER	UP TO 14	\$112.00
QUARTER SHEET CAKE - 2 LAYER	UP TO 24	\$175.00

## TRADITIONAL HAWKS CAKE FLAVORS

VALRHONA CHOCOLATE CAKE WITH WHITE CHOCOLATE GANACHE AND DARK CHOCOLATE GANACHE  
VALRHONA CHOCOLATE CAKE WITH CHOCOLATE GANACHE AND CHOCOLATE BUTTERCREAM FROSTING  
GOLDEN GÉNOISE CAKE WITH LEMON CURD AND VANILLA BUTTERCREAM CREAM FROSTING  
ALMOND FINANCIER CAKE WITH AMARETTO AND MASCARPONE FROSTING



### WEDDING CAKES

OUR TIERED WEDDING CAKES ARE PRICED FROM \$10 PER GUEST. FINAL CAKE PRICING WILL VARY BASED ON SPECIALTY INGREDIENTS REQUESTED, COMPLEXITY OF DESIGN, AND ANY SPECIALTY EQUIPMENT REQUIRED TO COMPLETE YOUR CAKE (I.E. FRESH FLOWERS). WE WELCOME YOU TO SCHEDULE A CAKE TASTING AND CONSULTATION WITH OUR EVENT COORDINATOR. FOR NON-CONTRACTED EVENTS, A \$50 CAKE TASTING FEE WILL APPLY, HOWEVER, WE WILL GLADLY CREDIT THIS FEE TO YOUR CAKE PURCHASE.

NOTE: FOR THOSE GUESTS ORDERING FROM OUR PRIVATE DINING MENUS, WE'RE HAPPY TO SUBSTITUTE A WEDDING CAKE FOR YOUR PLATED DESSERT FOR AN ADDITIONAL CHARGE FROM \$5 PER GUEST.

### CUPCAKES

OUR ARTISAN CUPCAKES ARE PRICED FROM \$4 PER GUEST. VIRTUALLY ANY OF OUR CAKE FLAVOR COMBINATIONS CAN BE TRANSLATED INTO CUPCAKE FORM AND WE TOP OUR CUPCAKES WITH THE SAME RICH AND LUXURIOUS FROSTING WE USE ON OUR CAKES. WE'RE HAPPY TO MIX AND MATCH FLAVORS TO FULFILL YOUR CUPCAKE ORDER.

NOTE: FOR THOSE GUESTS ORDERING FROM OUR PRIVATE DINING MENUS, WE'RE HAPPY TO SUBSTITUTE CUPCAKES FOR YOUR PLATED DESSERT AT NO ADDITIONAL CHARGE.

### CAKE CUTTING FEE

SHOULD YOU WISH TO PROVIDE YOUR OWN CAKE, OUR PASTRY CHEF WILL CUT AND SERVE YOUR CAKE WITH HOUSE MADE GELATO AND THE APPROPRIATE SAUCE TO COMPLIMENT FOR A FEE OF \$5 PER GUEST.

### FRESH FLOWERS FROM LILYGRASS

OWNER AND DESIGNER, SARA RICHARDSON, WILL ASSEMBLE EXQUISITE BOUQUETS FOR YOUR EVENT, AND DELIVER THEM TO THE RESTAURANT. CHOOSE FROM OUR TWO FORMATS BELOW, OR ORDER A COMPLETELY CUSTOM ARRANGEMENT. BOUQUETS ARE MADE FROM FRESH SEASONAL BLOOMS AND PRICING MAY VARY.

<b>Table Formation</b>	<b>Arrangement</b>	<b>Vase Size</b>	<b>Price</b>
ROUND	ONE 10" TO 11" BOUQUET	5-6" GLASS CUBE OR CYLINDER	\$65.00 EACH
LONG RECTANGLE	THREE 7" TO 8" BOUQUETS	4-5" GLASS CUBE OR CYLINDER	\$150.00 ALL THREE



## **PREFERRED VENDORS**

### **FLORIST**

ROSAE FLOWER BOUTIQUE, 916-899-6200  
5550 DOUGLAS BOULEVARD #190  
GRANITE BAY , CA 95746

TWIGGS FLORAL DESIGN, 916-441-2302  
3250 J STREET SACRAMENTO, CA 95816  
WWW.TWIGGSFLORALDESIGN.COM

### **DJ SERVICE**

SJ's DISK JOKEY- JOE KALAMARAS  
916-965-7535, SJSJSDISCJOCKEY@YAHOO.COM  
WWW.SJSJSDISCJOCKEY.COM

FUNCTION 45- STEVE SCHON  
800-446-8235 WWW.SACRAMENTOWEDDINGDJ.COM

### **LIVE MUSIC**

HARPIST- PAMELA PAMPERIN  
PO Box 2166 ROCKLIN, CA 95677 916-425-4719  
WWW.HARPLADY.COM, PAM@HARPLADY.COM

REBEKAH RUIZ  
MARGLAUGH29@GMAIL.COM  
916-459-6105

### **PHOTOGRAPHY**

KIMBERLY OLKER- ARTISTIC FOCUS PHOTOGRAPHY  
ARTISICFOCUS@SBCGLOBAL.NET 916-276-2500  
WWW.ARTISTICFOCUSPHOTOGRAPHY.NET

AMY SCHUFF PHOTOGRAPHY  
WWW.AMYSCHUFFPHOTOGRAPHY.COM 916-420-8889

### **SPECIALTY RENTALS**

LA TAVOLA FINE LINEN RENTAL  
916-321-9333 WWW.LATAVOLAINEN.COM  
1221 19TH ST. SACRAMENTO, CA 95811

PARTY CONCIERGE  
601 Dos Rios ST., SACRAMENTO, CA 95814  
916-440-8080 SALES@PARTYSACRAMENTO.COM

# Hawks

## DIRECTIONS

### From Sacramento:

Take Interstate 80 heading East. Exit at Douglas East bound. This takes you to the right. Continue through six traffic signals crossing Sierra College Boulevard. Hawks is on the right, before you reach Barton Road, in the Quarry Ponds Center.

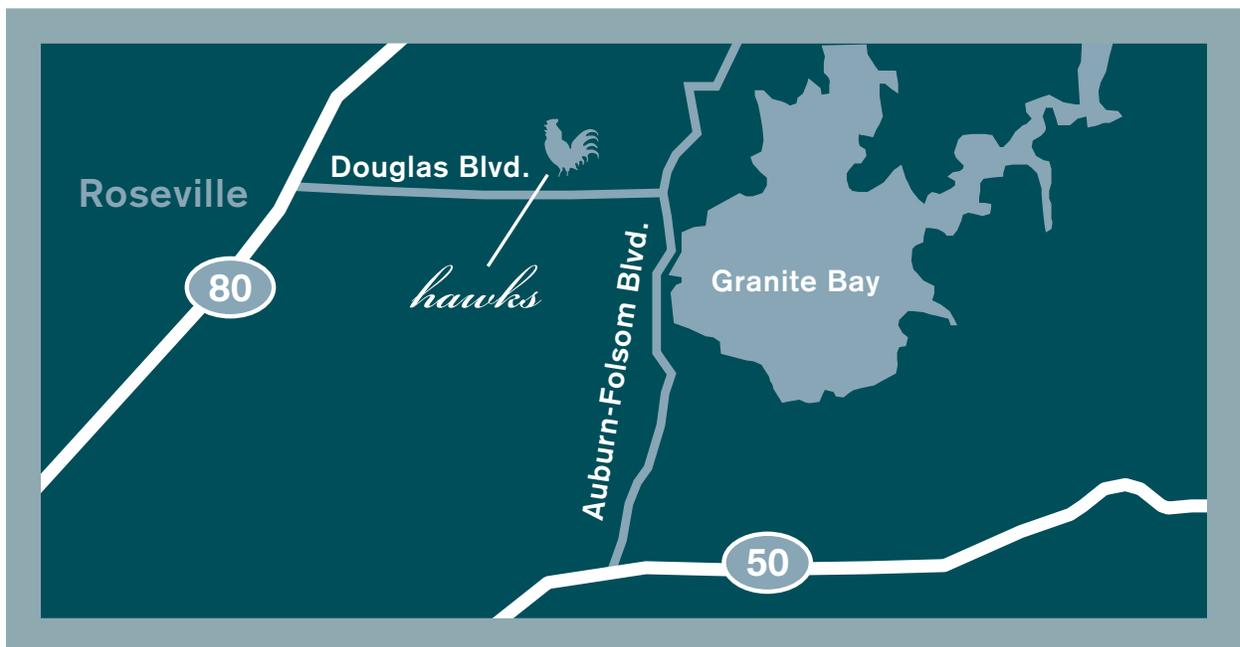
### From Reno:

Take Interstate 80 heading West. Exit at Douglas East bound. This takes you to the left. Continue through six traffic signals crossing Sierra College Boulevard. Hawks is on the right, before you reach Barton Road, in the Quarry Ponds Center.

### From Folsom:

Take Auburn-Folsom Road North, until you reach Douglas Boulevard. Turn left onto Douglas Boulevard and continue past Barton Road. Hawks is on the left, before you reach Sierra College Boulevard, in the Quarry Ponds Center.

5530 DOUGLAS BOULEVARD, SUITE No. 110, GRANITE BAY, CA 95746



# HAWKS PRIVATE DINING CONTRACT

Thank you for booking your next event at Hawks in Granite Bay; we look forward to being of service. To ensure a successful event please review the following policies that have been established regarding your party. This signed confirmation along with your credit card guarantee confirms your reservation.

- ⌘ Private and semi-private dining rooms are available at a specified minimum purchase of food and beverage. This amount excludes corkage fees, equipment rentals, in house services (such as invitations and flowers) tax and service charge. If your final bill does not meet the minimum purchase, you will be assessed a room fee to equal the minimum. Additional wine and gift cards may not be purchased to meet the food and beverage minimum.
- ⌘ All menu confirmations must be received two weeks prior to your event to guarantee product availability. Events booked within two weeks of function date must have a menu confirmed within 72 hours to ensure availability of menu items.
- ⌘ A guaranteed guest count is due seven days prior to the event. If an updated number is not received within three days of the event, we will use your original count as a firm guarantee. You will be charged for the guaranteed number of guests or the number actually served, whichever is greater.
- ⌘ All food, beverage, assessed room fees and pre-arranged services (such as audio visual equipment, entertainment, etc.) are subject to 20% service charge, which will be added to your final bill. A sales tax of 7.25% is then added to the total cost of your bill. Payment is due in full at the conclusion of your event. All charges must be applied to one account, with a single form of payment. Any deposits will be taken off the final bill at the conclusion of the event.
- ⌘ Cancellations within 48 hours of an event will incur a charge of the full room minimum. Cancellations received within two weeks to 48 hours prior to the event will incur a fee of 1/2 the room minimum. The charge will be made to the credit card on file.
- ⌘ Corkage fee is \$30 for each 750ml bottle up to four bottles, and \$40 for each bottle thereafter. Cake service fee is \$5 per guest. These fees do not apply towards any set food and beverage minimums.
- ⌘ Hawks does not assume any responsibility or liability for guests' personal property, food, or beverage brought from outside our restaurant.

CONTACT: \_\_\_\_\_ PHONE: \_\_\_\_\_

GROUP NAME: \_\_\_\_\_ CELL: \_\_\_\_\_

EVENT DATE: \_\_\_\_\_ ARRIVAL TIME: \_\_\_\_\_ EMAIL: \_\_\_\_\_

FOOD & BEV. MINIMUM: \_\_\_\_\_ SET-UP COUNT: \_\_\_\_\_ GUARANTEED COUNT: \_\_\_\_\_

ROOM: POND  CELLAR  PATIO  MAIN DINING  ENTIRE RESTAURANT

MENU SELECTION: LUNCH  BRUNCH  DINNER  COCKTAIL  HORS D' OEUUVRES

SPECIAL ARRANGEMENTS: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

TO CONFIRM YOUR RESERVATION AND HOLD YOUR PRIVATE ROOM, PLEASE SIGN AND RETURN TO OUR EVENT COORDINATOR.



AUTHORIZED SIGNATURE: \_\_\_\_\_

NAME: \_\_\_\_\_

DATE: \_\_\_\_\_

PHONE: 916.791.6200

EVENTS@HAWKSRESTAURANT.COM

FAX: 916.791.6201

# HAWKS CREDIT CARD AUTHORIZATION

I HEREBY AUTHORIZE HAWKS TO USE MY CREDIT CARD TO HOLD A RESERVATION FOR A SPECIAL EVENT. I UNDERSTAND THAT MY CREDIT CARD WILL BE CHARGED FOR ONE HALF THE ROOM MINIMUM IF A CANCELLATION OCCURS WITHIN TWO WEEKS OF THE EVENT DATE. THIS FEE IS NON-REFUNDABLE, BUT MAY BE APPLIED TO ONE RE-SCHEDULED EVENT . I ALSO RECOGNIZE THAT A TRANSFERRED DEPOSIT (ONE DATE TO ANOTHER) MAY NOT BE TRANSFERRED MORE THAN ONCE. IF THE SECONDARY DATE IS ALSO CANCELLED, MY DEPOSIT IS NON-REFUNDABLE.

I UNDERSTAND THAT THERE IS A MINIMUM EXPENDITURE FOR THE PRIVATE AND SEMI-PRIVATE ROOMS PRIOR TO THE ADDITION OF 20% SERVICE CHARGE AND 7.5% SALES TAX REQUIRED FOR PRIVATE DINING. WHEN THE FOOD AND BEVERAGE TOTALS FALL UNDER THE MINIMUM, CHARGES WILL APPLY TO EQUAL THE MINIMUM FOR THAT ROOM. THIS FEE IS ALSO SUBJECT TO THE 20% SERVICE CHARGE AND 7.25% SALES TAX.

THE FINAL BILL IS DUE UPON RECEIPT AT THE CONCLUSION OF THE EVENT, AND MAY BE CHARGED TO MY CREDIT CARD UNLESS I MAKE OTHER PAYMENT ARRANGEMENTS.

SIGNATURE OF CARDHOLDER:

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CREDIT CARD NUMBER:

---

CREDIT CARD TYPE:

---

EXPIRATION DATE:

---

DATE SIGNED:

---

EVENT DATE:

---



PRINTED NAME:

---

ADDRESS:

---

CITY . STATE . ZIP:

---

PHONE:

---

5530 DOUGLAS BOULEVARD  
SUITE NO. 110  
GRANITE BAY, *California* 95746

PHONE: 916.791.6200

EVENTS@HAWKSRESTAURANT.COM

FAX: 916.791.6201



*Molly Hawks*  
*Michael Fagnoni*

PROPRIETOR CHEFS

RESERVATIONS: 916.791.6200  
EVENTS: 916.791.6221  
FAX: 916.791.6201

[WWW.HAWKSRESTAURANT.COM](http://WWW.HAWKSRESTAURANT.COM)