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Private Dining Guide

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Suite No. 110
Granite Bay, California 95746

Telephone: 916.791.6221

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 100, 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) 791-6221 or by email at 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 features. 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 one week of the event date, a menu will be selected for you. Events booked within two weeks of function date must have a menu confirmed within 72 hours to ensure availability of menu items.

Should you desire a more elaborate menu, we can arrange for a menu consultation. 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.

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Corkage Fees

Hawks corkage is 50 dollars for each 750ml bottle, up to 2 bottles. For every bottle more than 2, corkage is 100 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 $8 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 buyouts and catering events. 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. Effective May 22, 2020 we will begin adding an additional 3% surcharge to provide competitive wages for our kitchen staff, the talent preparing your meals. 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 compatible): $150 rental fee

Projector Screen and LCD Projector (pc compatible): $200 rental fee

Floral Arrangements

The right floral arrangements can help make a fashionable event. We can coordinate your floral needs with a local florist at an additional cost.

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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.

POND ROOM: MAXIMUM SEATING CAPACITY 20 GUESTS

SUNDAY - WEDNESDAY**		HOLIDAY SEASON*
DINNER MINIMUM:	$1,500.00	$1,900.00
THURSDAY - SATURDAY**		HOLIDAY SEASON*
DINNER MINIMUM:	$1,800.00	$2,200.00

CELLAR ROOM: MAXIMUM SEATING CAPACITY 24 GUESTS

SUNDAY - WEDNESDAY**		HOLIDAY SEASON*
DINNER MINIMUM:	$1,700.00	$2,100.00
THURSDAY - SATURDAY**		HOLIDAY SEASON*
DINNER MINIMUM:	$2,000.00	$2,400.00

MAIN DINING ROOM: MAXIMUM SEATING CAPACITY 80 GUESTS

SUNDAY - WEDNESDAY**		HOLIDAY SEASON*
DINNER MINIMUM:	$18,000.00	$20,000.00
THURSDAY - SATURDAY**		HOLIDAY SEASON*
DINNER MINIMUM:	$20,000.00	$25,000.00

OUTDOOR PATIO: MAXIMUM SEATING CAPACITY 40 GUESTS

SUNDAY - SATURDAY**	
DINNER MINIMUM:	$4,000.00

LUNCH EVENT MINIMUM: MAXIMUM SEATING CAPACITY 80 GUESTS

SUNDAY - WEDNESDAY**		HOLIDAY SEASON*
LUNCH MINIMUM:	$2,200.00	$2,400.00
THURSDAY - SATURDAY**		HOLIDAY SEASON*
LUNCH MINIMUM:	$2,400.00	$2,800.00

ENTIRE RESTAURANT: INQUIRE WITH EVENT COORDINATOR

**THE HOLIDAY SEASON IS REFLECTED FROM THE MONTHS OF NOVEMBER THROUGH JANUARY*

***MINIMUM PRICES SUBJECT TO CHANGE ON MAJOR HOLIDAYS AND/OR HOLIDAYS WITH PREFIXED MENUS*

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Sample Menus

The following menus are presented as samples and are intented 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.

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Sample Lunch Menu

$60 per Guest:

First Course: Pre-Select One

caesar salad, sourdough croutons, shaved parmesan and boquerones
salt roasted beet salad, fuji apples, watercress and roasted cashew butter
young farm greens salad, shaved radishes, truffled pecorino and red wine vinaigrette
goldbud apple and endive salad, shaft's blue cheese, candied walnuts and champagne vinaigrette
pear and arugula salad, marcona almonds, dry jack cheese and champagne vinaigrette
purée of wild mushroom soup, sherry gastrique, crispy shallots and chives
purée of butternut squash soup, roasted pecans and sage brown butter

Main Entree: Pre-Select Two

parmesan risotto, roasted brussels sprouts, butternut squash and black garlic purée
local petrale sole, olive oil crushed potatoes, manila clam chowder and parsley oil
roasted ora king salmon, creamed spinach, soubise, meyer lemon and parsley
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
warm ginger grilled shrimp, shaved cabbage and vegetable salad, balsamic and soy
grilled new york steak, parmesan fingerling potatoes, wilted spinach and sauce forestière
grilled filet mignon, creamed spinach and french fingerling potatoes, sauce béarnaise | $46 supplement*

Dessert: Pre-Select One

baklava tart, almond frangipane and lemon chantilly
crème brûlée, crispy phyllo, cranberry jam and dulce de leche
dark chocolate crémeux, toasted marshmallow and graham cracker tuille
salted caramel pot de crème, vanilla chantilly and marcona almond streusel
petit apple pie, brown sugar streusel and vanilla gelato
artisan cheese plate, seasonal garniture

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



Sample Lunch Menu

$70 per Guest:

First Course: Pre-Select Two

caesar salad, sourdough croutons, shaved parmesan and boquerones
salt roasted beet salad, fuji apples, watercress and roasted cashew butter
young farm greens salad, shaved radishes, truffled pecorino and red wine vinaigrette
goldbud apple and endive salad, shaft's blue cheese, candied walnuts and champagne vinaigrette
pear and arugula salad, marcona almonds, dry jack cheese and champagne vinaigrette
purée of wild mushroom soup, sherry gastrique, crispy shallots and chives
purée of butternut squash soup, roasted pecans and sage brown butter

Main Entree: Pre-Select Three

parmesan risotto, roasted brussels sprouts, butternut squash and black garlic purée
local petrale sole, olive oil crushed potatoes, manila clam chowder and parsley oil
roasted ora king salmon, creamed spinach, soubise, meyer lemon and parsley
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
warm ginger grilled shrimp, shaved cabbage and vegetable salad, balsamic and soy
grilled new york steak, parmesan fingerling potatoes, wilted spinach and sauce forestière
grilled filet mignon, creamed spinach and french fingerling potatoes, sauce béarnaise | $46 supplement*

Dessert: Pre-Select Two

baklava tart, almond frangipane and lemon chantilly
crème brûlée, crispy phyllo, cranberry jam and dulce de leche
dark chocolate crémeux, toasted marshmallow and graham cracker tuille
salted caramel pot de crème, vanilla chantilly and marcona almond streusel
petit apple pie, brown sugar streusel and vanilla gelato
artisan cheese plate, seasonal garniture

**selecting an item with a supplemental fee will increase the menu cost for each guest in your party*

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Sample Dinner Menu

$80 per Guest:

First Course: Pre-Select One

caesar salad, sourdough croutons, shaved parmesan and boquerones

salt roasted beet salad, fuji apples, watercress and roasted cashew butter

young farm greens salad, shaved radishes, truffled pecorino and red wine vinaigrette

goldbud apple and endive salad, shaft's blue cheese, candied walnuts and champagne vinaigrette

pear and arugula salad, marcona almonds, dry jack cheese and champagne vinaigrette

purée of wild mushroom soup, sherry gastrique, crispy shallots and chives

purée of butternut squash soup, roasted pecans and sage brown butter

Main Entree: Pre-Select Two

parmesan risotto, roasted brussels sprouts, butternut squash and black garlic purée

local petrale sole, olive oil crushed potatoes, manila clam chowder and parsley oil

roasted ora king salmon, creamed spinach, soubise, meyer lemon and parsley

herb roasted pitman farms chicken, maitake mushrooms, fingerling potatoes, spinach and bacon

maple brined duroc pork chop, caramelized goldbud apples, brussels sprouts and grain mustard jus

grilled new york steak, parmesan fingerling potatoes, wilted spinach and sauce forestière

roasted venison loin, celery root purée, black garlic and huckleberry jam | $15 supplement*

red wine braised lamb shank, creamy white polenta, pearl onions and fava beans | $15 supplement*

grilled filet mignon, creamed spinach and french fingerling potatoes, sauce béarnaise | $35 supplement*

butter poached lobster, potato-lemon mousseline, savoy spinach, sauce américaine | $35 supplement*

Dessert: Pre-Select One

baklava tart, almond frangipane and lemon chantilly

crème brûlée, crispy phyllo, cranberry jam and dulce de leche

dark chocolate crémeux, toasted marshmallow and graham cracker tuille

salted caramel pot de crème, vanilla chantilly and marcona almond streusel

petit apple pie, brown sugar streusel and vanilla gelato

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



Sample Dinner Menu

$90 per Guest:

First Course: Pre-Select Two

caesar salad, sourdough croutons, shaved parmesan and boquerones

salt roasted beet salad, fuji apples, watercress and roasted cashew butter

young farm greens salad, shaved radishes, truffled pecorino and red wine vinaigrette

goldbud apple and endive salad, shaft's blue cheese, candied walnuts and champagne vinaigrette

pear and arugula salad, marcona almonds, dry jack cheese and champagne vinaigrette

purée of wild mushroom soup, sherry gastrique, crispy shallots and chives

purée of butternut squash soup, roasted pecans and sage brown butter

chilled lobster salad, sunchoke and celery, black truffle vinaigrette | $25 supplement*

Main Entree: Pre-Select Three

parmesan risotto, roasted brussels sprouts, butternut squash and black garlic purée

local petrale sole, olive oil crushed potatoes, manila clam chowder and parsley oil

roasted ora king salmon, creamed spinach, soubise, meyer lemon and parsley

herb roasted pitman farms chicken, maitake mushrooms, fingerling potatoes, spinach and bacon

maple brined duroc pork chop, caramelized goldbud apples, brussels sprouts and grain mustard jus

grilled new york steak, parmesan fingerling potatoes, wilted spinach and sauce forestière

roasted venison loin, celery root purée, black garlic and huckleberry jam | $15 supplement*

red wine braised lamb shank, creamy white polenta, pearl onions and fava beans | $15 supplement*

grilled filet mignon, creamed spinach and french fingerling potatoes, sauce béarnaise | $35 supplement*

butter poached lobster, potato-lemon mousseline, savoy spinach, sauce américaine | $35 supplement*

Dessert: Pre-Select Two

baklava tart, almond frangipane and lemon chantilly

crème brûlée, crispy phyllo, cranberry jam and dulce de leche

dark chocolate crémeux, toasted marshmallow and graham cracker tuille

salted caramel pot de crème, vanilla chantilly and marcona almond streusel

petit apple pie, brown sugar streusel and vanilla gelato

artisan cheese plate, seasonal garniture

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

Hawks

Sample Dinner Menu

$105 per Guest:

First Course: Pre-Select Three

caesar salad, sourdough croutons, shaved parmesan and boquerones

salt roasted beet salad, fuji apples, watercress and roasted cashew butter

young farm greens salad, shaved radishes, truffled pecorino and red wine vinaigrette

goldbud apple and endive salad, shaft's blue cheese, candied walnuts and champagne vinaigrette

pear and arugula salad, marcona almonds, dry jack cheese and champagne vinaigrette

purée of wild mushroom soup, sherry gastrique, crispy shallots and chives

purée of butternut squash soup, roasted pecans and sage brown butter

ahi tuna tartare, moroccan spice, preserved lemon, pine nuts and toast points

chilled lobster salad, sunchoke and celery, black truffle vinaigrette | $25 supplement*

Main Entree: Pre-Select Four

parmesan risotto, roasted brussels sprouts, butternut squash and black garlic purée

local petrale sole, olive oil crushed potatoes, manila clam chowder and parsley oil

roasted ora king salmon, creamed spinach, soubise, meyer lemon and parsley

herb roasted pitman farms chicken, maitake mushrooms, fingerling potatoes, spinach and bacon

maple brined duroc pork chop, caramelized goldbud apples, brussels sprouts and grain mustard jus

slow roasted short rib, pommes purees, roasted brussels sprouts, butternut squash and red wine jus

grilled new york steak, parmesan fingerling potatoes, wilted spinach and sauce forestière

roasted venison loin, celery root purée, black garlic and huckleberry jam | $15 supplement*

red wine braised lamb shank, creamy white polenta, pearl onions and fava beans | $15 supplement*

grilled filet mignon, creamed spinach and french fingerling potatoes, sauce béarnaise | $35 supplement*

butter poached lobster, potato-lemon mousseline, savoy spinach, sauce américaine | $35 supplement*

Dessert: Pre-Select Three

baklava tart, almond frangipane and lemon chantilly

crème brûlée, crispy phyllo, cranberry jam and dulce de leche

dark chocolate crémeux, toasted marshmallow and graham cracker tuille

salted caramel pot de crème, vanilla chantilly and marcona almond streusel

petit apple pie, brown sugar streusel and vanilla gelato

artisan cheese plate, seasonal garniture

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

One Hour Tray-Passed Hors D'Oeuvres

starting at $20 per guest

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. Select up to 5 items from the following list of suggested hors d'oeuvres.

Savory Hors D'Oeuvres

deviled eggs, dijon and bacon (gf)

warm gougères, gruyère cheese puffs

creamy wild mushrooms and parmesan crostini

ahi tuna tartare, preserved lemon and pine nuts (gf)

everything crusted tuna, pickled cucumber and aged soy (gf)

chilled poached shrimp, house made cocktail sauce (gf)

duck liver mousse, garlic toast and cornichons

roasted beet and goat cheese mousse crostini

salmon tartare, cucumber and horseradish (gf)

smoked salmon rillette, potato chip, dill (gf)

white bean purée and tapenade crostini (v)

demitasse of seasonal soup (gf)

ciccioli pâté, cherry mostarda

Luxury Additions for Any Hors D'Oeuvre Reception

butcher block of artisan cheeses, house made crackers and seasonal garniture | $12/person*

grand house made charcuterie display with warm grilled bread | $14/person*

sterling caviar by the ounce, traditional accoutrements and toasted brioche | price aq*

dozen oysters on the half shell, champagne mignonette and cocktail sauce | price aq*

seafood tower display, 250g sterling royal caviar, 4 doz. oysters, 4 doz. shrimp and traditional accoutrements | price aq*

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

Two Hour Tray-Passed Hors D'Oeuvres

starting at $45 per guest

An hors d'oeuvres reception in lieu of a sit-down dinner is a great way to allow guests to mingle while enjoying the Hawks experience. Select up to 5 items from the following list of suggested hors d'oeuvres plus 2 items from the list of suggested sweet treats.

Savory Hors D'Oeuvres

select up to five items

deviled eggs, dijon and bacon (gf)

warm gougères, gruyère cheese puffs

creamy wild mushrooms and parmesan crostini

ahi tuna tartare, preserved lemon and pine nuts (gf)

pork and ricotta meatballs, roasted tomato sauce, parmesan

chilled poached shrimp, house made cocktail sauce (gf)

roasted beet and goat cheese mousse crostini

smoked salmon rillette, potato chip, dill (gf)

white bean purée and tapenade crostini (v)

caramelized onion and bacon quiche bites

demitasse of seasonal soup (gf)

ciccioli pâté, cherry mostarda

Sweet Hors D'Oeuvres

select up to two items

petit seasonal pavlovas (gf)

petite hawks bars, chocolate ganache

petite crème brûlées, seasonal jam and dulce de leche

ukrainian honey cake, crème fraîche frosting

pecan tartellettes, maple glaze

petite lemon meringue pies

Luxury Additions Available on One-Hour Hors D'Oeuvres Page

*selecting an item with a supplemental fee will increase the menu cost for each guest in your party

Three Hour Tray-Passed Hors D'Oeuvres

starting at $65 per guest

A heavy hors d'oeuvres reception in lieu of a sit-down dinner is a great way to allow guests to mingle while enjoying the Hawks experience. Select up to 6 items from the following list of suggested hors d'oeuvres plus 3 items from the list of suggested sweet treats.

Savory Hors D'Oeuvres

SELECT UP TO SIX ITEMS

deviled eggs, dijon and bacon (gf)

warm gougères, gruyère cheese puffs

creamy wild mushrooms and parmesan crostini

hawks burger sliders, white cheddar, pickle, aioli

ahi tuna tartare, preserved lemon and pine nuts (gf)

pork and ricotta meatballs, roasted tomato sauce, parmesan

chilled poached shrimp, house made cocktail sauce (gf)

roasted beet and goat cheese mousse crostini

smoked salmon rillette, potato chip, dill (gf)

white bean purée and tapenade crostini (v)

caramelized onion and bacon quiche bites

demitasse of seasonal soup (gf)

Sweet Hors D'Oeuvres

SELECT UP TO THREE ITEMS

petit seasonal pavlovas (gf)

petit hawks bars, chocolate ganache

petit crème brûlées, seasonal jam and dulce de leche

german chocolate cake bites, coconut and pecan caramel

red velvet whoopie pies, cream cheese frosting

ukrainian honey cake, crème fraîche frosting

pecan tartellettes, maple glaze

petit lemon meringue pies

Luxury Additions Available on One-Hour Hors D'Oeuvres Page

*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 entree selections, one dessert	$60/guest
Choose two first course, three entree selections, two dessert	$70/guest
Offer additional selections	price determined by menu item
One hour passed hors d'oeuvres - selection up to 5 items	$20/guest

**Selecting an item with a supplemental fee will increase the menu cost for each guest in your party*

BRUNCH MENU PRICING

Choose one first course, two entree selections, one dessert	$60/guest
Choose two first course, three entree selections, two dessert	$70/guest
Offer additional selections	price determined by menu item
One hour passed hors d'oeuvres - selection up to 5 items	$20/guest

**Selecting an item with a supplemental fee will increase the menu cost for each guest in your party*

DINNER MENU PRICING

Choose one first course, two entree selections, one dessert	$80/guest
Choose two first course, three entree selections, two dessert	$90/guest
Choose three first course, four entree selections, three dessert	$105/guest
Offer additional selections	price determined by menu item
One hour passed hors d'oeuvres - selection up to 5 items	$20/guest

**Selecting an item with a supplemental fee will increase the menu cost for each guest in your party*

COCKTAIL RECEPTION

Two hour passed hors d'oeuvres - selection up to 5 savory and 2 sweet	$45/guest
Three hour passed hors d'oeuvres - selection up to 6 savory and 3 sweet	$65/guest

BEVERAGES

We offer you selections from our full bar and extensive 2025 Wine Spectator Best of Excellence award-winning wine list for your event.

All beverages (alcoholic and non-alcoholic) are charged on a consumption basis.

Our sommelier 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.

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BEST OF AWARD OF EXCELLENCE
2025

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Wedding and 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, clean piping and 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.

TRADITIONAL HAWKS CAKE FLAVORS

chocolate cake with coffee syrup and salted caramel buttercream
vanilla bean cake with brown sugar syrup and bourbon vanilla buttercream
angel food cake with lemon curd and torched swiss meringue

Size	Servings	Price
6" round - 3 layer	up to 8	$96.00
8" round - 3 layer	up to 10	$120.00
9" round - 3 layer	up to 14	$168.00
quarter sheet cake - 2 layer	up to 24	$200.00

SPECIALTY CAKE FLAVORS

dark chocolate sponge cake with hazelnut liqueur soak, chocolate buttercream, praline crunch and ganache drip, elegantly decorated with chocolate confections and gold leaf

9" round | serves up to 14 | $200.00

lemon poppyseed sponge cake with mandarin marmalade and vanilla buttercream, elegantly decorated with citrus segments and edible flowers

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TIERED WEDDING CAKES

Our tiered wedding cakes are priced according to the size of each tier listed on our Special Occasion Cakes page. 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.

Note: For those guests ordering from our Private Dining Menus, we're happy to substitute a Multi-Tiered Wedding Cake for your plated dessert for an additional charge.

CUPCAKES

Our Artisan Cupcakes are priced from $6 with a minimum of 12 cupcakes required. 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 an appropriate house made gelato to compliment your cake for a fee of $8 per guest.

Note: For those guests ordering from our Private Dining Menus, we're happy to substitute cake cutting for your plated dessert at no additional charge.

FRESH FLOWERS

We are happy to provide exquisite bouquets for your event that we deliver to the restaurant.
Bouquets are made from fresh seasonal blooms and pricing may vary.

OUR PREFERRED FLORIST

Lily de Fleurs
lilydefleurs@gmail.com
Instagram: @lilydefleurs

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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.

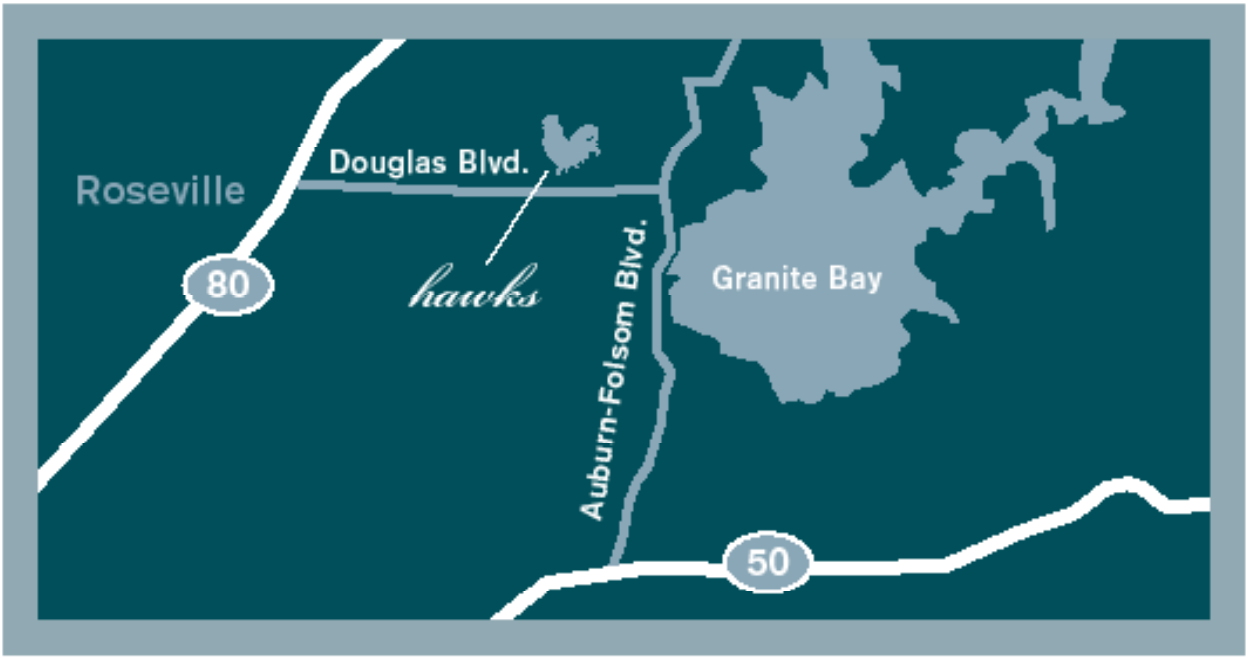
From Reno:

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 event. This signed confirmation along with your credit card authorization 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 charges. If your final bill does not meet the minimum purchase, you will be assessed an unmet minimum or 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 the function date must have a menu confirmed by the Thursday beforehand 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 72 hours 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 and 3% surcharge to provide competitive wages for our kitchen staff, the talent preparing your meals, to 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 ½ the room minimum. The charge will be made to the credit card on file.
* Corkage fee is $50 for each 750ml bottle up to two bottles, and $100 for each bottle thereafter. Outside dessert service fee is $8 per guest. These fees do not apply towards any set food and beverage minimums
* Hawks does not allow sparkling candles, confetti/glitter or items to be taped to the walls.
* Hawks does not assume any responsibility or liability for guests' personal property, food, or beverage brought from outside our restaurant.

Contact: _____ Event Name: _____

Email: _____

Phone: _____ Alt. Phone: _____

Event Date: _____ Arrival Time: _____

Room: ☐ Pond ☐ Cellar ☐ Patio ☐ Buyout F&B Minimum: $_____

Est. Guest Count: _____ Audio Visual Required: Yes / No _____

Menu Selection: ☐ Lunch ☐ Brunch ☐ Dinner ☐ Hors d' Oeuvres Reception

Beverage Selection: _____

Special Arrangements: _____

_____

_____

Authorized Signature: _____

Name: _____

Date: _____

phone: *916.791.6200* direct line: *916.791.6221* email: *events@hawksrestaurant.com*

HAWKS CREDIT CARD AUTHORIZATION

I hereby authorize Hawks to use my credit card to hold a reservation for a special event. I authorize this card to be utilized for all required deposits and charges associated with the event, including any additional beverages, gratuity, cancellation fees and any applicable taxes.

I understand that there is a minimum expenditure for the private and semi-private rooms prior to the addition of 20% service charge, 3% labor surcharge and 7.25% sales tax required for special events. When the food and beverage total falls under the minimum, charges will apply to equal the minimum for that room. This fee is also subject to the 20% service charge, 3% labor surcharge 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: _____

Credit Card Number: _____

Credit Card Type: _____

Expiration Date: _____ CVV: _____

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 direct line: 916.791.6221 email: events@hawksrestaurant.com



Molly Hawks

Michael Fagnoni

Proprietor Chefs

Hope Pasternak

Special Events Manager

events@hawksrestaurant.com

RESERVATIONS: *916.791.6200*
EVENTS: *916.791.6221*

WWW.HAWKSRESTAURANT.COM