

Hawks

PRIVATE DINING GUIDE

Catering

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Anniversaries

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

TELEPHONE: 916.791.6200



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 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 50 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. 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 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 A LOCAL FLORIST 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 THRU WEDNESDAY– MAXIMUM SEATING CAPACITY 20 GUESTS

HOLIDAY SEASON

LUNCH MINIMUM:	\$500.00	\$600.00
DINNER MINIMUM:	\$1,300.00	\$1,700.00

POND ROOM THURSDAY THRU SATURDAY– MAXIMUM SEATING CAPACITY 20 GUESTS

HOLIDAY SEASON

LUNCH MINIMUM:	\$600.00	\$700.00
DINNER MINIMUM:	\$1,600.00	\$1,900.00

CELLAR ROOM SUNDAY, THRU WEDNESDAY – MAXIMUM SEATING CAPACITY 24 GUESTS

HOLIDAY SEASON

LUNCH MINIMUM:	\$600.00	\$700.00
DINNER MINIMUM:	\$1,600.00	\$2,000.00

CELLAR ROOM THURSDAY THRU SATURDAY – MAXIMUM SEATING CAPACITY 24 GUESTS

HOLIDAY SEASON

LUNCH MINIMUM:	\$700.00	\$800.00
DINNER MINIMUM:	\$1,900.00	\$2,000.00

MAIN DINING ROOM SUNDAY, THRU WEDNESDAY – MAXIMUM SEATING CAPACITY 80 GUESTS

HOLIDAY SEASON

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

MAIN DINING ROOM THURSDAY THRU SATURDAY – MAXIMUM SEATING CAPACITY 80 GUESTS

HOLIDAY SEASON

LUNCH MINIMUM:	\$3,000.00	\$5,000.00
DINNER MINIMUM:	\$15,000.00	\$20,000.00

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

\$40/ GUEST:

FIRST COURSE: PRE-SELECT ONE

CAESAR SALAD, SOURDOUGH CROUTONS AND SHAVED PARMESAN
YOUNG FARM GREENS, SHAVED RADISHES AND PARMESAN FRICO, RED WINE VINAIGRETTE
ENGLISH PEA SOUP, PRESERVED LEMON CRÈME FRAICHE AND BRIOCHE CROUTONS
PURÉE OF WILD MUSHROOM SOUP, CRISPY SHALLOTS AND SHERRY GASTRIQUE

MAIN ENTRÉE: PRE-SELECT TWO

GRILLED HANGER STEAK, BLOOMSDALE SPINACH AND STEAK FRIES, HAWKS STEAK SAUCE
PULLED CHICKEN COBB SALAD, CRISPY BACON AND AVOCADO, HARD COOKED EGG, SHAF'T'S BLUE CHEESE
SPRING VEGETABLE RISOTTO, NANTES CARROTS AND ENGLISH PEAS, MASCARPONE
WARM GINGER GRILLED SHRIMP, SHAVED CABBAGE AND VEGETABLE SALAD, BALSAMIC AND SOY
GRILLED NEW YORK STEAK, CREAMED SPINACH AND ROASTED SHALLOTS, STEAK FRIES \$10 SUPPLEMENT*

DESSERT: PRE-SELECT ONE

BAKLAVA TART, ALMOND FRANGIPANE LEMON CHANTILLY
STRAWBERRY TART, BROWN BUTTER STREUSEL AND VANILLA GELATO
BUTTERMILK PANNA COTTA, RHUBARB JAM, BROWN SUGAR STREUSEL
CREME BRULEE, CRISPY PHYLLO, BLUEBERRY JAM AND DULCE DE LECHE
CHOCOLATE POT DE CRÈME, CANDIED CACAO NIBS AND TOASTED MARSHMALLOW, COCONUT BRITTLE

*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
ENGLISH PEA SOUP, PRESERVED LEMON CRÈME FRAICHE AND BRIOCHE CROUTONS
PURÉE OF WILD MUSHROOM SOUP, CRISPY SHALLOTS AND SHERRY GASTRIQUE
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, SHAFIT'S BLUE CHEESE
GRILLED LEMON AND ROSEMARY CHICKEN, FARM GREENS AND DRIED CRANBERRIES, PINE NUTS
SPRING VEGETABLE RISOTTO, NANTES CARROTS AND ENGLISH PEAS, MASCARPONE
WARM GINGER GRILLED SHRIMP, SHAVED CABBAGE AND VEGETABLE SALAD, BALSAMIC AND SOY
ROASTED SKUNA BAY SALMON, FENNEL ALMOND PURÉE, ROASTED POTATOES AND BROWN BUTTER
GRILLED NEW YORK STEAK, CREAMED SPINACH AND ROASTED SHALLOTS, STEAK FRIES \$10 SUPPLEMENT*

DESSERT: PRE-SELECT TWO

BAKLAVA TART, ALMOND FRANGIPANE LEMON CHANTILLY
STRAWBERRY TART, BROWN BUTTER STREUSEL AND VANILLA GELATO
BUTTERMILK PANNA COTTA, RHUBARB JAM, BROWN SUGAR STREUSEL
CREME BRULEE, CRISPY PHYLLO, BLUEBERRY JAM AND DULCE DE LECHE
CHOCOLATE POT DE CRÈME, CANDIED CACAO NIBS AND TOASTED MARSHMALLOW, COCONUT BRITTLE

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



SAMPLE BRUNCH MENU

\$40 / 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
ENGLISH PEA SOUP, PRESERVED LEMON CRÈME FRAICHE AND BRIOCHE CROUTONS
PURÉE OF WILD MUSHROOM SOUP, CRISPY SHALLOTS AND SHERRY GASTRIQUE
SMOKED SALMON, WHIPPED EGG AND DILL
SEASONAL FRUIT PLATE, FROMAGE BLANC AND HONEY

MAIN ENTRÉE: PRE-SELECT TWO

QUICHE LORRAINE, FARM LETTUCES, DIJON VINAIGRETTE
HAWKS BURGER, FRENCH FRIES, HOUSE MADE PICKLES
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

BAKLAVA TART, ALMOND FRANGIPANE LEMON CHANTILLY
STRAWBERRY TART, BROWN BUTTER STREUSEL AND VANILLA GELATO
BUTTERMILK PANNA COTTA, RHUBARB JAM, BROWN SUGAR STREUSEL
CREME BRULEE, CRISPY PHYLLO, BLUEBERRY JAM AND DULCE DE LECHE
CHOCOLATE POT DE CRÈME, CANDIED CACAO NIBS AND TOASTED MARSHMALLOW, COCONUT BRITTLE

*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
ENGLISH PEA SOUP, PRESERVED LEMON CRÈME FRAICHE AND BRIOCHE CROUTONS
PURÉE OF WILD MUSHROOM SOUP, CRISPY SHALLOTS AND SHERRY GASTRIQUE
CHILLED POACHED SHRIMP, HOUSE MADE COCKTAIL SAUCE AND AIOLI
SMOKED SALMON, WHIPPED EGG AND DILL
AHI TUNA TARTARE, PRESERVED LEMON AND PINE NUTS, TOAST POINTS
SEASONAL FRUIT PLATE, FROMAGE BLANC AND HONEY

MAIN ENTRÉE: PRE-SELECT THREE

QUICHE LORRAINE, FARM LETTUCES, DIJON VINAIGRETTE
HAWKS BURGER, FRENCH FRIES, HOUSE MADE PICKLES
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

DESSERT: PRE-SELECT TWO

BAKLAVA TART, ALMOND FRANGIPANE LEMON CHANTILLY
STRAWBERRY TART, BROWN BUTTER STREUSEL AND VANILLA GELATO
BUTTERMILK PANNA COTTA, RHUBARB JAM, BROWN SUGAR STREUSEL
CREME BRULEE, CRISPY PHYLLO, BLUEBERRY JAM AND DULCE DE LECHE
CHOCOLATE POT DE CRÈME, CANDIED CACAO NIBS AND TOASTED MARSHMALLOW, COCONUT BRITTLE

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



SAMPLE DINNER MENU

\$65 / GUEST:

FIRST COURSE: PRE-SELECT ONE

CAESAR SALAD, SOURDOUGH CROUTONS AND SHAVED PARMESAN
YOUNG CHICORIES, TRUFFLED PECORINO AND CASHEWS, CANDIED GARLIC VINAIGRETTE
SALT ROASTED BEET SALAD, WATERCRESS, WHIPPED GOAT CHEESE AND PISTACHIO VINAIGRETTE
YOUNG FARM GREENS, SHAVED RADISHES AND RUMIANO DRY JACK, ROASTED SHALLOT VINAIGRETTE
ENGLISH PEA SOUP, BRIOCHE CROUTONS AND PRESERVED LEMON CRÈME FRAÎCHE
PURÉE OF WILD MUSHROOM SOUP, CRISPY SHALLOTS AND SHERRY GASTRIQUE

MAIN ENTRÉE: PRE-SELECT TWO

HERB ROASTED CHICKEN, GRASS VALLEY GRAINS WHITE POLENTA AND CREAMED MUSHROOMS, POULTRY JUS
SLOW ROASTED SHORT RIB, ENGLISH PEAS AND NANTES CARROTS, POMMES PURÉES
ROASTED ŌRA KING SALMON, BABY BOK CHOY AND RADISHES, GINGER AND CILANTRO
GRILLED NEW YORK STEAK, WILTED BLOOMSDALE SPINACH, CRISPY POTATOES AND HAWKS STEAK SAUCE
CRISPY DUCK CONFIT, ROASTED SAENG'S STRAWBERRIES, BULGHUR AND CHAMPAGNE GASTRIQUE
GRILLED FILET MIGNON, SWISS CHARD AND ROASTED SHALLOTS, SAUCE BÉARNAISE \$20 SUPPLEMENT*

DESSERT: PRE-SELECT ONE

BAKLAVA TART, ALMOND FRANGIPANE LEMON CHANTILLY
STRAWBERRY TART, BROWN BUTTER STREUSEL AND VANILLA GELATO
BUTTERMILK PANNA COTTA, RHUBARB JAM, BROWN SUGAR STREUSEL
CREME BRULEE, CRISPY PHYLLO, BLUEBERRY JAM AND DULCE DE LECHE
CHOCOLATE POT DE CRÈME, CANDIED CACAO NIBS AND TOASTED MARSHMALLOW, COCONUT BRITTLE
ARTISAN CHEESE PLATE, SEASONAL GARNITURE

*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
SALT ROASTED BEET SALAD, WATERCRESS, WHIPPED GOAT CHEESE AND PISTACHIO VINAIGRETTE
YOUNG FARM GREENS, SHAVED RADISHES AND RUMIANO DRY JACK, RED WINE VINAIGRETTE
ENGLISH PEA SOUP, BRIOCHE CROUTONS AND PRESERVED LEMON CRÈME FRAÎCHE
PURÉE OF WILD MUSHROOM SOUP, CRISPY SHALLOTS AND SHERRY GASTRIQUE
CURED ÒRA KING SALMON, DELTA ASPARAGUS, LEMON AND HORSERADISH CREMA
AHI TUNA TARTARE, PRESERVED LEMON AND PINE NUTS, TOAST POINTS

MAIN ENTRÉE: PRE-SELECT THREE

HERB ROASTED CHICKEN, GRASS VALLEY GRAINS WHITE POLENTA AND CREAMED MUSHROOMS, POULTRY JUS
SLOW ROASTED SHORT RIB, ENGLISH PEAS AND NANTES CARROTS, POMMES PURÉES
ROASTED ÒRA KING SALMON, BABY BOK CHOY AND RADISHES, GINGER AND CILANTRO
GRILLED NEW YORK STEAK, WILTED BLOOMSDALE SPINACH, CRISPY POTATOES AND HAWKS STEAK SAUCE
CRISPY DUCK CONFIT, ROASTED SAENG'S STRAWBERRIES, BULGHUR AND CHAMPAGNE GASTRIQUE
PAN ROASTED ALASKAN HALIBUT, WHITE WINE BRAISED MUSHROOMS, LEEKS AND ENGLISH PEAS
GRILLED PORK CHOP, CHARRED SPRING ONION, DELTA ASPARAGUS AND APRICOT MOSTARDA
DIXON LAMB LOIN, FENNEL AND OLIVES, LEMON ROASTED POTATOES \$10 SUPPLEMENT*
GRILLED FILET MIGNON, SWISS CHARD AND ROASTED SHALLOTS, SAUCE BÉARNAISE \$20 SUPPLEMENT*

DESSERT: PRE-SELECT TWO

BAKLAVA TART, ALMOND FRANGIPANE LEMON CHANTILLY
STRAWBERRY TART, BROWN BUTTER STREUSEL AND VANILLA GELATO
BUTTERMILK PANNA COTTA, RHUBARB JAM, BROWN SUGAR STREUSEL
CREME BRULEE, CRISPY PHYLLO, BLUEBERRY JAM AND DULCE DE LECHE
CHOCOLATE POT DE CRÈME, CANDIED CACAO NIBS AND TOASTED MARSHMALLOW, COCONUT BRITTLE
ARTISAN CHEESE PLATE, SEASONAL GARNITURE

*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
CURED ÒRA KING SALMON, DELTA ASPARAGUS, LEMON AND HORSERADISH CREMA
SALT ROASTED BEET SALAD, WATERCRESS, WHIPPED GOAT CHEESE AND PISTACHIO VINAIGRETTE
YOUNG FARM GREENS, SHAVED RADISHES AND RUMIANO DRY JACK, RED WINE VINAIGRETTE
ENGLISH PEA SOUP, BRIOCHE CROUTONS AND PRESERVED LEMON CRÈME FRAÎCHE
PURÉE OF WILD MUSHROOM SOUP, CRISPY SHALLOTS AND SHERRY GASTRIQUE
AHI TUNA TARTARE, PRESERVED LEMON AND PINE NUTS, TOAST POINTS
HOUSE MADE POTATO GNOCCHI, ENGLISH PEAS, SMOKED HAM AND PARMESAN CREAM
CHILLED LOBSTER SALAD, FINGERLING POTATOES, WATERCRESS, PRESERVED LEMON VINAIGRETTE \$5 SUPPLEMENT*

MAIN ENTRÉE: PRE-SELECT FOUR

HERB ROASTED CHICKEN, GRASS VALLEY GRAINS WHITE POLENTA AND CREAMED MUSHROOMS, POULTRY JUS
SLOW ROASTED SHORT RIB, ENGLISH PEAS AND NANTES CARROTS, POMMES PURÉES
ROASTED ÒRA KING SALMON, BABY BOK CHOY AND RADISHES, GINGER AND CILANTRO
GRILLED NEW YORK STEAK, WILTED BLOOMSDALE SPINACH, CRISPY POTATOES AND HAWKS STEAK SAUCE
CRISPY DUCK CONFIT, ROASTED SAENG'S STRAWBERRIES, BULGHUR AND CHAMPAGNE GASTRIQUE
PAN ROASTED ALASKAN HALIBUT, WHITE WINE BRAISED MUSHROOMS, LEEKS AND ENGLISH PEAS
GRILLED PORK CHOP, CHARRED SPRING ONION, DELTA ASPARAGUS AND APRICOT 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, BLOOMSDALE SPINACH, SAUCE AMÉRICAINE \$15 SUPPLEMENT*

DESSERT: PRE-SELECT THREE

BAKLAVA TART, ALMOND FRANGIPANE LEMON CHANTILLY
STRAWBERRY TART, BROWN BUTTER STREUSEL AND VANILLA GELATO
BUTTERMILK PANNA COTTA, RHUBARB JAM, BROWN SUGAR STREUSEL
CREME BRULEE, CRISPY PHYLLO, BLUEBERRY JAM AND DULCE DE LECHE
CHOCOLATE POT DE CRÈME, CANDIED CACAO NIBS AND TOASTED MARSHMALLOW, COCONUT BRITTLE
ARTISAN CHEESE PLATE, SEASONAL GARNITURE

*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 QUAIL EGGS

EVERYTHING CRUSTED TUNA, PICKLED CUCUMBER AND AGED SOY

WHITE BEAN PURÉE AND TAPENADE CROSTINI

AHI TUNA TARTARE, PRESERVED LEMON AND PINE NUTS

CICCIOLI, CHERRY MOSTARDA

CHILLED POACHED SHRIMP, COCKTAIL

ROASTED BEET AND GOAT CHEESE MOUSSE CROSTINI

DUCK LIVER MOUSSE, GARLIC TOAST AND CORNICHONS

CREAMY WILD MUSHROOMS AND PARMESAN, CROSTINI

DEMITASSE OF STRAWBERRY GAZPACHO

SMOKED SALMON RILLETTE, POTATO CHIP

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 \$12/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, ONE DESSERT	\$40/PERSON
CHOOSE TWO FIRST COURSE, THREE ENTRÉE SELECTIONS, TWO DESSERT	\$50/PERSON
OFFER ADDITIONAL SELECTIONS	PRICE DETERMINED BY MENU ITEM
PASSED HORS D'OEUVRES- SELECTION UP TO 5, ONE HOUR	\$15/PERSON

BRUNCH MENU PRICING

CHOOSE ONE FIRST COURSE, TWO ENTRÉE SELECTIONS, ONE DESSERT	\$40/PERSON
CHOOSE TWO FIRST COURSE, THREE ENTRÉE SELECTIONS, TWO DESSERT	\$50/PERSON
OFFER ADDITIONAL SELECTIONS	PRICE DETERMINED BY MENU ITEM
PASSED HORS D'OEUVRES- SELECTION UP TO 5, ONE HOUR	\$15 PERSON

DINNER MENU PRICING

CHOOSE ONE FIRST COURSE, TWO ENTRÉE SELECTIONS, ONE DESSERT	\$65/PERSON
CHOOSE TWO FIRST COURSE, THREE ENTRÉE SELECTIONS, TWO DESSERT	\$75/PERSON
CHOOSE THREE FIRST COURSE, FOUR ENTRÉE SELECTIONS, THREE DESSERT	\$90/PERSON
SEVEN COURSE SEASONAL TASTING MENU WITH WINE PAIRING	\$110/PERSON \$175/PERSON
OFFER ADDITIONAL SELECTIONS	PRICE DETERMINED BY MENU ITEM
PASSED HORS D'OEUVRES- SELECTION UP TO 5, ONE HOUR	\$15/PERSON

COCKTAIL RECEPTION

TWO HOURS OF PASSED HORS D'OEUVRES- SELECTION UP TO 5	\$38/PERSON
THREE HOURS OF PASSED HORS D'OEUVRES- SELECTION UP TO 5	\$55 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.



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.

Size	Servings	Price
6" ROUND - 3 LAYER	UP TO 8	\$80.00
8" ROUND - 3 LAYER	UP TO 10	\$100.00
9" ROUND - 3 LAYER	UP TO 14	\$140.00
QUARTER SHEET CAKE - 2 LAYER	UP TO 24	\$175.00

TRADITIONAL HAWKS CAKE FLAVORS

MOCHA CAKE WITH COFFEE SYRUP AND COFFE BUTTERCREAM

VANILLA BEAN CAKE WITH BROWN SUGAR SYRUP AND BOURBON VANILLA BUTTERCREAM

SPICED APPLE CAKE WITH CINNAMON APPLE FILLING AND BROWN SUGAR BUTTERCREAM

ALMOND SPONGE CAKE WITH LEMON PASTRY CREAM AND SWISS MERINGUE



WEDDING CAKES

OUR TIERED WEDDING CAKES ARE PRICED FROM \$12 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 OF \$6 PER GUEST.

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 HOUSE MADE GELATO AND THE APPROPRIATE SAUCE TO COMPLIMENT FOR A FEE OF \$6 PER GUEST.

FRESH FLOWERS

EXQUISITE BOUQUETS FOR YOUR EVENT THAT WE DELIVER 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.

Table Formation	Arrangement	Vase Size	Price
ROUND	ONE 10" TO 11" BOUQUET	5-6" GLASS CUBE OR CYLINDER	\$85.00 EACH
LONG RECTANGLE	THREE 7" TO 8" BOUQUETS	4-5" GLASS CUBE OR CYLINDER	\$190.00 ALL THREE



PREFERRED VENDORS

FLORIST

WWW.MYROSAE.COM

J 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.ARTISICFOCUSPHOTOGRAPHY.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
WWW.PARTYCONCIERGE.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.

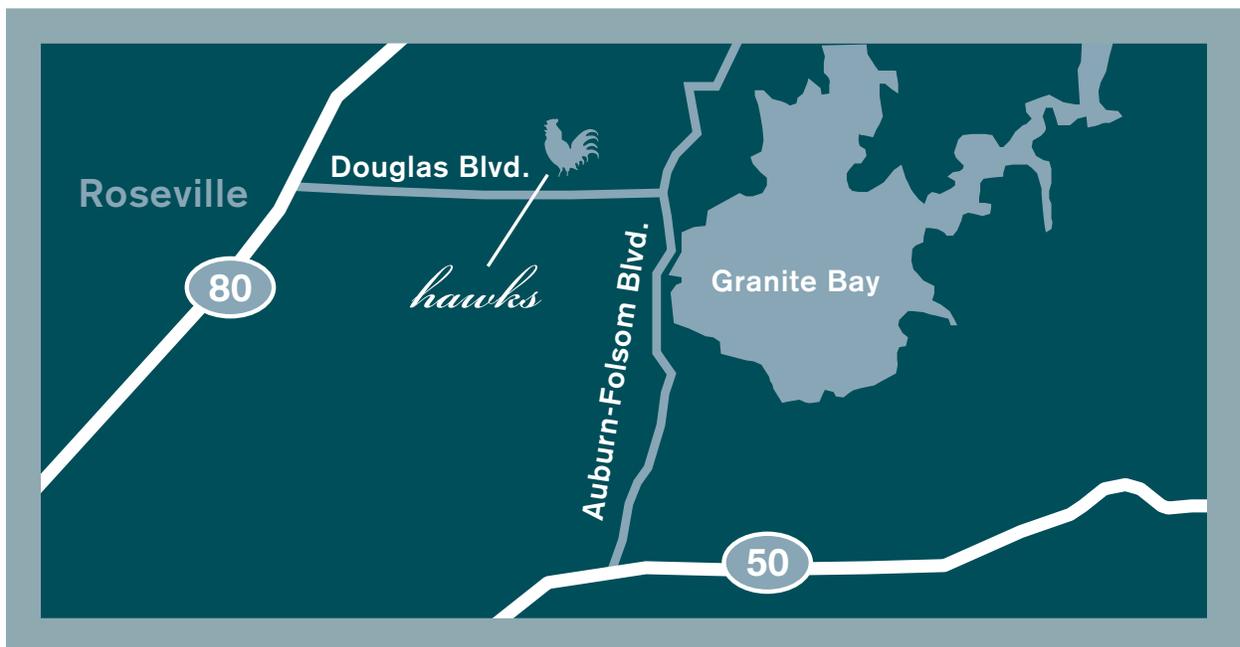
From Reno:

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. 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. 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 three bottles, and \$50 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' OEUVRES

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, A 3% LABOR SURCHARGE AND 7.25% 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:

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