

Hawkesdene

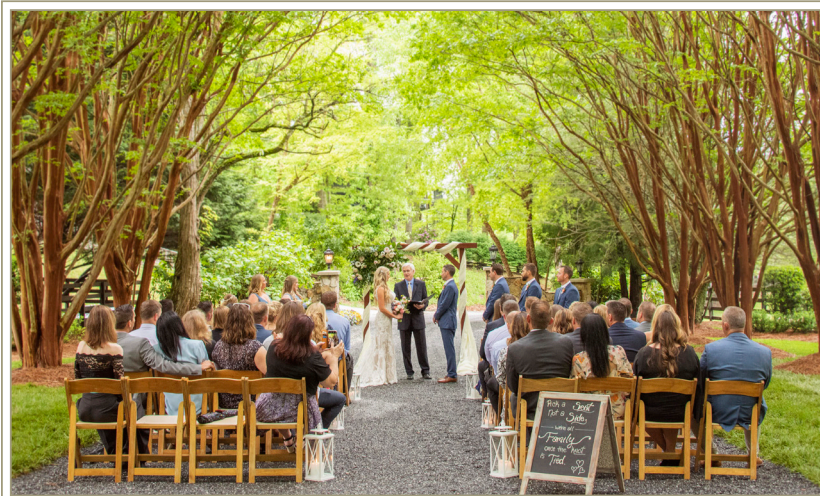
Love is in the Mountain Air

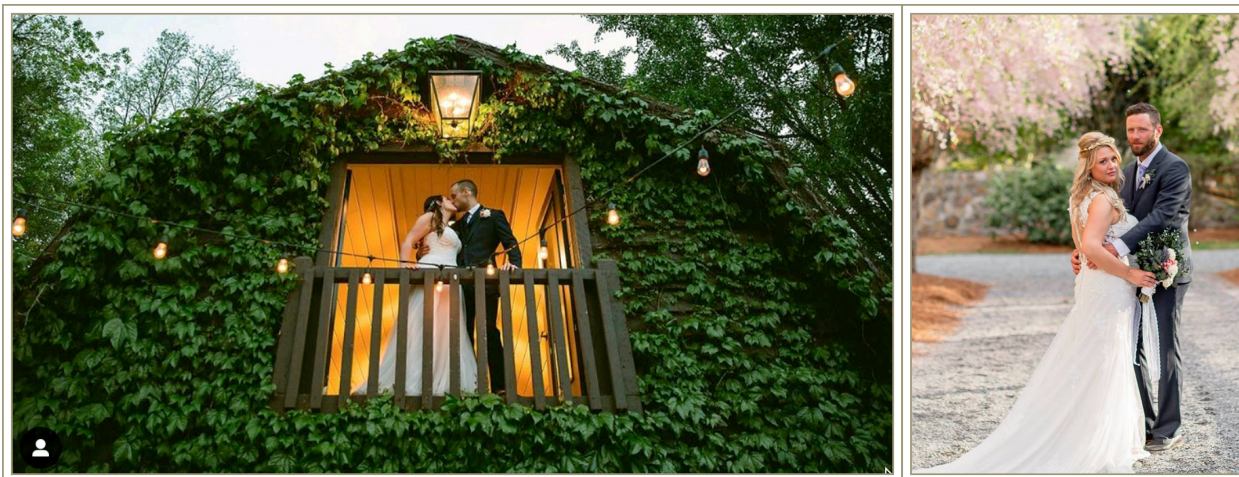
ESTATE WEDDING



Imagine for a moment the celebration of a lifetime, with all your friends and family, on a private and luxurious 54-acre mountain estate that is yours and yours alone for the duration of your stay. This is Hawkesdene – a sprawling property and wedding venue that shares an accessible borderline with the Nantahala National Forest, with sweeping mountain views and a short hike to an elegant, impressive natural waterfall or high mountain vista. There is love in the mountain air everyday here.

Your extended stay with us is an experience that will be talked about with reverence for the rest of your lives. The breathtaking mountains, the absolute privacy, the ever-present soothing sounds of the rushing waters from Phillips Creek, the splendidly designed rooms and cottages, the locally-sourced meals and snacks prepared by our on-site professional culinary team. The sheer attention to professional and personal detail is what helps make Hawkesdene your one-of-a-kind Western North Carolina mountain wedding destination.





With both covered and open spaces, Hawkesdene is a venue for all seasons. Our enthusiastic staff are here to fulfill your personal wishes so that all the dreams you've had about what your wedding could be, can come true. The main house, cottages, studio, bridal salon, open air pavilion, llama and alpaca stable, covered bridge, fire pit, arbor, vineyard, lawns and gardens give you and your guests the kind of variety that keeps everyone smiling. And since Hawkesdene serves only one group at a time, the entire estate is exclusively yours. Imagine no more. One visit to Hawkesdene will be all you need, to know that this special place is the one for your special day.

YOUR SPECIAL DAY

We'll be honored in assisting in any way we can to help make your day the one of your dreams. You and your guests are our only priority, so we invite you to join us. No stress. No worry. Simply let go and indulge yourself. Our team of wedding experts will take care of every important detail.

EACH WEDDING IS A CUSTOM WEDDING

Hawkesdene is all about flexibility. Your celebration should blossom in a way that reflects your personal style and needs. Each couple possesses their own special vision for their wedding. Our job is to enhance that vision, not to fit it into a pre-arranged package. Flexibility at Hawkesdene means that even on the day of your wedding, you're free to decide on the on-site location of your ceremony. We understand that once you see the amazing range of options on our property, from simple to extravagant, you may have new ideas about how and where you wish it to be. It is our genuine pleasure to customize our offerings just for you. Have some ideas already? Please don't hesitate to let us know.



Our celebration rates are broken up into three separate categories that will enable you to select what options work best for you . A detailed explanation of the three categories is included: **Estate Wedding Fee, Estate Rental Fee, and Estate Dining Fee.**

ESTATE WEDDING FEE

The Estate Wedding Fee includes everything we do here at Hawkedene that relates to your wedding, including wedding coordination and planning from the moment you confirm your special day. We are here for you. Also included:

- Use of our furniture, equipment and an extensive amount of wedding décor so that all you need to bring are your personal items.
- Setup, service and breakdown of your wedding rehearsal, ceremony and reception.
- A complimentary RTV ride on your wedding day where we'll take you and your photographers around the estate for photos, including stops at our on-site stable, where you can talk to, pet and feed our resident llamas and alpacas, and to the Hawkes Nest Pavilion at the top of our mountain to capture on film, the unobstructed and breathtaking view of the sunset and surrounding mountains.

Excluded are personal vendor choices: photography, entertainment, floral, officiant and wedding cake & desserts. However, we're here to assist you with those important decisions. Please refer to our Preferred Vendor List and speak with our wedding planner.

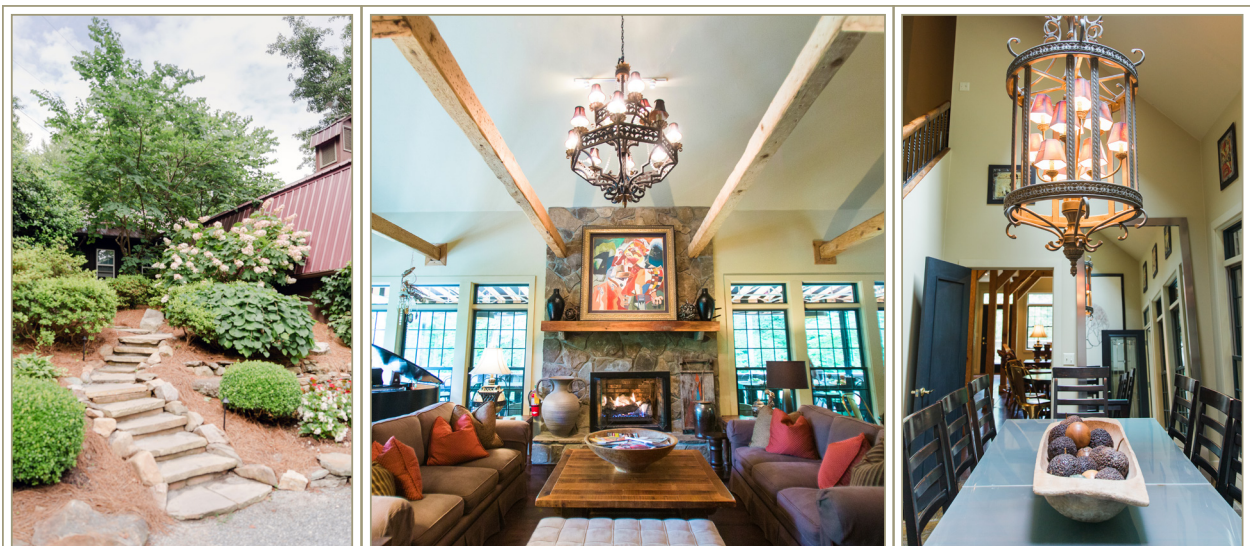
125 person capacity for weddings

PEAK SEASON & HOLIDAYS mid-April to mid-November – \$7,995

OFF PEAK SEASON mid-November to mid-April – \$5,995

50% of the Estate Wedding Fee is required to confirm your wedding and secure your preferred dates and current rates. With the balance required 90 days after confirming You are welcome to submit a \$1,000 refundable good faith deposit prior to confirming to hold your preferred dates pending a site visit and your decision and the good faith deposit will apply to the Estate Wedding Fee if you should decide later to confirm.

No tax applied to Estate Wedding Fee.



Our estate weddings offerings are available to each couple who marries here.
You can add your own personal touches, too!

- ❧ Wedding planning services
- ❧ Wedding 'day of' coordination Included
- ❧ Choice of ceremony site – covered bridge, pergola garden, llama & alpaca stable, under the crepe myrtle trees, or anywhere on the estate you wish
- ❧ Wedding rehearsal, ceremony and reception including the planning, time, management, equipment, service, set up and break down
- ❧ Attendant and 5-passenger Kabota RTV
- ❧ On-site restroom facilities & on-site parking
- ❧ Three wine barrels
- ❧ Nine custom matching wood farm tables in nine foot lengths
- ❧ One 10-foot by 4-foot 'grand' farm table for the reception buffet
- ❧ Fifteen each of our 8-foot rectangle and 60" round folding tables
- ❧ Three each of our 36" x 36" cocktail-height farm tables
- ❧ Six each of our 30" round cocktail-height tables
- ❧ Several small side tables in various sizes
- ❧ White, ivory & espresso-color floor-length table linens
- ❧ Bar & dinner stemware including water, beer, rocks, wine, champagne, martini glasses & mason jars
- ❧ Heavy-gauge flatware including dinner and dessert forks, knife, soup and teaspoons
- ❧ White bone china including soup & chili bowls, appetizer, dessert and dinner plates
- ❧ White, gold and silver charger plates
- ❧ 18" wide burlap table runner
- ❧ 42" wide burlap aisle runner
- ❧ White, ivory, olive & tan color 20" x 20" linen napkins
- ❧ Solid, natural-color beechwood X-back chairs
- ❧ Attractive natural-color folding wood ceremony chairs
- ❧ Extra-large custom wood cake stand
- ❧ Vera Wang cake cutting utensils
- ❧ Pie plates in various sizes
- ❧ Wood "stumps" in various heights and sizes for risers and centerpieces
- ❧ Table numbers
- ❧ Two 36" high silver candelabras with 10" white candles
- ❧ Two 24" high silver candelabras with 10" white candles
- ❧ Table lanterns in various sizes & colors including white candles
- ❧ Clear glass votive candle holders with white candles
- ❧ Two portable insulated keg coolers and ice
- ❧ Two clear glass beverage dispensers for your specialty drinks
- ❧ Miscellaneous clear glass vases in various sizes in order to create your own floral centerpieces
- ❧ Chalkboard signage to label the buffets, desserts and specialty drinks
- ❧ Parking signage to direct off-site guests where to park
- ❧ Ten each of our 48" shepherd hooks
- ❧ Romantic dimmable market lights strung above the dining courtyard
- ❧ Professional quality clothes steamers
- ❧ Commercial heating system for pavilion





ESTATE RENTAL

Estate Rental includes private, exclusive use of the entire estate and grounds, plus luxury accommodations in the the main house, cottages, and studio.

Included in estate rental are 27 private bedrooms with lodging capacity for 54 to 76 guests. Wedding ceremony and reception capacity can go as high as 125 guests.

There are 2 additional cottage rentals available with a total of 8 private bedrooms accommodating 16 to 26 additional guests – each available for an additional fee if you should need them.

Estate rental also includes the bridal salon, open air pavilion, pergola garden, llama and alpaca stable, covered bridge, Hawkes Nest pavilion, fire pit, pastures, lawns and gardens.

Our property offers two horseshoe courts, a basketball court, two sets of corn hole, hiking trails around the estate to the top of our mountain and into the Nantahala National Forest to see the beautiful waterfall.

** A list of nearby accommodations for overflow guests not staying at Hawkesdene is located on the weddings page on our website.*

Estate Rental required • 2-night minimum stay • 27 bedrooms and 22 bathrooms • Accommodates 54-76 guests
Hawkesview Cottages & Hummingbird Cottage rates are located on our website.

PEAK SEASON & HOLIDAYS mid-April to mid-November, 2 nights – \$13,995

OFF PEAK SEASON mid-November to mid-April, 2 nights – \$11,995

Additional Nights – \$995 per night

2 night minimum stay

Pets welcome in the cottages

Holidays

3-night minimum stay required over New Years, Memorial Day, Independence Day, Labor Day & Christmas.

5-night minimum stay required over Thanksgiving

Estate Rental confirmation along with a 50% Estate Rental deposit is required 180 days prior to arrival with the balance required 7 days prior to arrival. Your invited guests are welcome to pay Hawkesdene directly for their own accommodations and any portion of your reservation through our secure reservation system. Please inquire for details.

7% NC Sales Tax and 4% Lodging Tax will apply.



ESTATE DINING

Savor the flavors of Southern Appalachia artfully prepared by our renowned culinary team. Our menu is rooted in southern traditions and highlights locally grown, seasonal ingredients. Everything is made from scratch on site using the freshest, natural products.

Your guests will feel at home as our chefs prepare your snacks and meals in our semi-open kitchen. Our massive outdoor wood-burning smoker is sure to make you salivate as the delicious aromas of smoked meats, fish and vegetables permeate the air. Enjoy farm-to-fork food, presented buffet-style in the main house dining area or outside under our open-air pavilion. Our chef team will personally guide you to create a spectacular dining experience for you and your guests.

Our Estate Dining Plan includes breakfast, lunch, and evening appetizers during cocktail hour and dinner. Additionally, guests are invited to enjoy our complimentary snack bar & beverage station located in the main house for the duration of their stay.

BREAKFAST

Wake up to fresh brewed, locally roasted coffee, a selection of Rishi organic hot teas and hot cocoa at 7 am. At 8:30 am you will be treated to a farm-to-table breakfast served buffet-style in the main house dining room. Breakfast is served until 10:00 am.

Our preset menu includes:

Assorted Cereals, Granola, Yogurt with Seasonal Fresh Fruits and Berries
 Fresh baked Morning Bread, Breakfast Cake, Cinnamon Rolls or Muffins
 Signature Egg Dish or Fluffy Scrambled Eggs featuring Local Farm Eggs
 Oven Roasted Potatoes, Cheese Grits or Wholegrain Pancakes with Maple Syrup
 Applewood Smoked Bacon, Local Breakfast Sausage or Honey Glazed Ham
 Southern Biscuits, Butter Croissants, Fresh Breads with Homemade Jams and Butter
 Fresh Brewed Locally Roasted Coffee, Hot Cocoa, Rishi Organic Hot Teas, Orange Juice, Cranberry Juice, Whole Milk, Soft Drinks & Bottled Water

Breakfast is included in the estate dining plan for on-site guests and is available to off-site guests for \$9 per guest per meal.



LUNCH

Guests are welcome to enjoy our bountiful lunch buffet served in the main house dining room from 12:30 pm to 2:00 pm.

Our chef-selected preset menu includes:

Chef's Specialty Sandwich or Entrée

House Salad or Soup of the Day

Seasonal Pasta and Quinoa Salad

Kettle Chips

Freshly Baked Cookies

Lemonade, Sweet Tea, Soft Drinks and Bottled Water

Lunch is included in the estate dining plan for on-site guests and is available to off-site guests for \$9 per guest per meal.

BRUNCH

Allow your guests to sleep a little later and combine breakfast and lunch into a fabulous brunch. Guests are welcome to enjoy our brunch buffet served in the main house dining room or open-air pavilion from 10:00 am to 12:00 pm.

Our preset brunch menu includes:

Summer Berry Salad with Goat Cheese, House Granola and Lemon Honey Dressing

Broccoli and Cheddar Quiche

Basil, Sun-dried Tomato and Feta Frittata

House Shrimp and Cheddar Grits

Herb Roasted Potatoes

Honey Glazed Spiral Ham

Chicken Salad with Dried Cranberries & Pecans

Fresh Baked Croissants with Homemade Jams and Butter

From Scratch Scones, Muffins or Breakfast Cake

Fresh Brewed Locally Roasted Coffee, Hot Cocoa, Rishi Organic Hot Teas, Orange Juice, Cranberry

Juice, Whole Milk, Soft Drinks & Bottled Water

Add our signature Bloody Mary & Mimosa Station including our house made Bloody Mary mix, orange juice, olives, pickles, celery, lemons, limes, hot sauces, Worcestershire sauce, fresh horseradish, salt & pepper for \$145. Champagne and vodka provided by the client.

A full day on the estate is required for Brunch.

Brunch is included in the estate dining plan for on-site guests and is available to off-site guests for \$9 per guest per meal.



DINNER

Gather together with your family and friends for an evening of celebration. Dinner is preceded by a cocktail hour featuring our chef-selected appetizer display and a self-service bar and beverage station. Work directly with our chef to plan the perfect meals through our culinary consultations. Select from our signature theme menus or create an elegant celebration feast from our a la carte dinner menu. You are welcome to make side item substitutions on our themed menus.

Themed Dinners

Select from the following menus:

Smokey Mountain Barbecue

A Hawkesdene staple, slow-cooked on our Lang wood-fired barrel smoker: Smoked Turkey, Beef Brisket and Pulled Pork. Served with Potato Salad, Cole Slaw, BBQ Baked Beans, Yeast Rolls and homemade BBQ sauce. Finish with our chef's signature dessert. *Due to significant preparation and cook time, a full day on the estate is required for the Smokey Mountain BBQ.*

Low Country Boil

Gather your closest family and friends, roll up your sleeves and feast on an abundance of Jumbo Tiger Shrimp, Snow Crab Legs, Mussels, Baby New Potatoes, Corn on the Cob and Andouille Sausage steamed together in our spicy homemade broth. Served with Coleslaw, Watermelon, Hush Puppies, Drawn Butter, Fresh Horseradish, Kickin' Cocktail Sauce and Fresh Lemon wedges. Finish with our chef's signature dessert.

Southern Comfort

Treat your guests to a comforting meal and warm southern hospitality with this modern southern comfort menu. Hearty Garden Salad with House Ranch, Grilled Carolina Pork Tenderloin, Broiled Local Trout, Roasted Red Pepper Mac & Cheese, Kickin' Collard Greens and Sweet Southern Cornbread. Finish with our chef's signature dessert.

Italian alla Hawkesdene

An Italian Feast consisting of Spinach & Ricotta Lasagna or Eggplant Parmesan along with Penne Pasta & house made Marinara served with Italian Sausage, House Meatballs, Mixed Green Salad with Italian Vinaigrette and Garlic Bread. Finish with our chef's signature dessert.

Mexican in the Mountains

Our creative spin on delicious Mexican cuisine including Seasoned Ground Beef, Shredded Chicken, Grilled Onions & Peppers, Spanish Rice, Mexican Corn, Refried Black Beans, Chopped Lettuce, Shredded Monterey Jack Cheese, Sour Cream, Homemade Pico de Gallo, Salsa, Fresh Guacamole and House-made Taco Sauce, served with Flour & Corn Tortillas and our chef's signature dessert.



SELF-SERVICE BAR & BEVERAGE STATION

A completely stocked and managed self-service bar is set up each night prior to dinner and will stay set up for as long as you like. The beverage station includes an unlimited selection of nonalcoholic beverages including Coca Cola, Diet Coke, Sprite, bottled water, club soda, tonic water, Ginger Ale, orange juice and cranberry juice. Sliced lemons & limes, olives, ice, glassware and bar supplies are provided and additional bar supplies are available by request. Beer, wine, champagne and spirits are provided by the client and managed by our staff. Bartending service is available for \$95 per hour per bartender with a 3-hour minimum.

SNACK BAR & BEVERAGE STATION

All of your guests are welcome to enjoy our complimentary Snack Bar & Beverage Station located in the main house and stocked with an unlimited supply of soft drinks, bottled water, fresh brewed coffee, hot cocoa, a selection of Rishi organic herbal hot teas, sweet & salty snacks & fresh fruit.

WEDDING RECEPTION

A Hawkesdene wedding reception is an elegant event, tastefully presented, from simple to extravagant and with a mountain-contemporary feel. Hawkesdene allows you the flexibility to celebrate your special day according to your personal style and needs. Just bring us your personal items and things you want displayed and we will handle the set up and breakdown. Included are five 'farm-table' stations and high-top cocktail tables, simply decorated and set up inside the Open Air Pavilion. Dining tables are set up outside in the gravel courtyard adjacent to the pavilion directly under the stars. There is also room for a DJ or live band and plenty of space for dancing and celebrating. Hawkesdene will assist you with securing the officiant, floral arrangements, wedding cake and desserts, photographer, DJ, music and entertainment, tents and any additional rentals or equipment you may need.

The Wedding Reception includes the following five stations and additional stations are available for an additional fee:

Welcome Table

You are welcome to display your personal items on this table including your guest book, party favors, photos & whatever you like.

Beverage Station

A completely stocked and managed full service bar including uniformed professional bartenders and an unlimited selection of non-alcoholic beverages including Coca Cola, Diet Coke, Sprite, bottled water, club soda, tonic water, Ginger Ale, orange juice and cranberry juice. Sliced lemons & limes, olives, ice, glassware and bar supplies are provided and additional bar supplies are available by request. Beer, wine, champagne and spirits are provided by the client and managed by our staff.

(continues)



Appetizer Station

This is a grand display that is elegantly presented on one or two of our massive custom display boards during your 90-minute post-wedding cocktail hour and consisting of the finest selection of domestic cheeses, smoked seasonal vegetables, artisan sausages, seasoned bacon, house pate, marinated olives, toasted nuts, additional seasonal items and an assortment of breads, crackers and toast points.

Grand Buffet Station

The grand dinner buffet is elegantly presented on our extra-large 4' x 10' custom wood farm table. You can make selections from our menus and let us know what you like.

Cake & Dessert Station

Set up on our oversized wood cake stand on one of our farm tables, we will display your cake, cupcake tower, candy and desserts. Additional pie plates and cake stands are available for your use.

A la Carte Menu

A Taste of Southern Appalachia

Salad

(Select One)

Hearty Garden Salad with Shredded Cheddar, Crispy Bacon & House-made Herb Ranch

Mixed Green Salad, Bountiful Vegetables, House-made Vinaigrette

Hawkesdene Caesar Salad with Shaved Parmesan, House Dressing & Croutons

Strawberry Goat Cheese Salad with Shaved Red Onions & Creamy Poppyseed Dressing

Arugula, Pear & Blue Cheese Salad with Toasted Almonds & Balsamic Vinaigrette

Entrée

(Select Two)

Grilled Carolina Mountain Trout

Glazed Cedar Plank Salmon

Carolina Pork Tenderloin with Blackberry Butter Sauce

Grilled Flank Steak with House Balsamic Steak Sauce

Honey-Balsamic Grilled Chicken Thighs

Roasted Chicken Breast marinated in Lemon, Garlic & Garden Herbs

(continues)



Vegetable Side

(Select Two)

Roasted Lemon Basil Green Beans

Heirloom Tomatoes with Garden Basil and Fresh Mozzarella

Baked Summer Squash layered with Onions and fresh Parmesan

Steamed Asparagus with Fresh Lemon

Broccolini Sautéed in Garlic Butter

Roasted Maple Glazed Carrots

Balsamic Honey Brussel Sprouts

Side Starch

(Select One)

Roasted Fingerling Potatoes with Garlic & Rosemary

Hawkesdene Signature Smashed Potatoes

Maple Sweet Potato Mash

Baked Potatoes with Herb Creme Fresh

3 Cheese Ravioli with Creamy Basil Pesto

Orchiette Pasta with Market Vegetables, Garlic and Shaved Parmesan

Dinner also includes: Artisan Bread and Herb Butter

All food items are subject to slight modifications due to seasonality, availability and freshness at chef's discretion.

Required for on-site guests • 125 person capacity for all meals

PEAK SEASON & HOLIDAYS (mid-April to mid-November) \$59 per guest per night

OFF PEAK SEASON (mid-November to mid-April) \$49 per guest per night

Estate Dining confirmation along with your meal plan, menus, final guest count each night and for meals along with 100% of the estate dining cost is required 15 days prior to arrival so that we can place your food and beverages orders and schedule our team.

Children who are dependent on a parent to feed them are excluded from participating in the estate dining plan.
7% NC Sales Tax and 18% Service Charge will apply.