

Hawkesdene

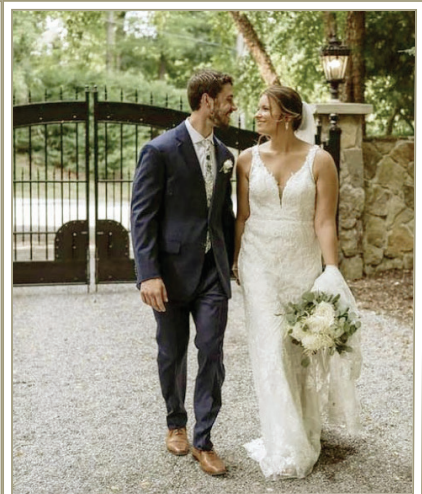
Love is in the Mountain Air

ESTATE WEDDING



Imagine for a moment the celebration of a lifetime, with all your closest family and friends on a luxurious, 70-acre private mountain estate that is yours and yours alone for the duration of your stay. This is Hawkesdene – an all-inclusive wedding venue and mountain retreat that shares an accessible borderline with the Nantahala National Forest. Hidden deep in the majestic Smokey Mountains, with sweeping mountain views and a short hike to an impressive, natural waterfall or high mountain vista, Hawkesdene offers a multitude of activities that are sure to please. Whether relaxing creekside, hiking one of our many trails, or sharing in the laughter while enjoying fireside smores around our massive fire pit, you will find that 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 years to come. The breathtaking mountains, the absolute privacy, the ever-present soothing sounds of the rushing waters from Phillips Creek, the splendidly designed rooms and cottages, and 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 professional and enthusiastic staff are here to fulfill your personal wishes so that all your wedding dreams come true. The main house, cottages, studio, bridal salon, open air pavilion, llama and alpaca stable, covered bridge, fire pit, pergola, swing 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. You and your guests will have our team's individual attention throughout your stay. 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.

EACH WEDDING IS A CUSTOM WEDDING

Each couple possesses their own special vision for their wedding. Your celebration will reflect your personal style and needs. Our job is to bring that vision to life. 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 encompasses everything that we do here at Hawkesdene that is wedding related, including wedding coordination and planning from the moment you confirm your special day. We are here for you. Also included:

- Wedding planning and day of coordinating, not only on wedding day, but the entire time you are here.
- Unlimited wedding planning access via phone, text, email and in person, too.
- 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 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.
- A complimentary overnight stay for the wedding couple for planning purposes and to make a mini vacation out of your visit, meet with our wedding planning team, make decisions about the details of your wedding and extended stay, and explore Hawkesdene and the area on your own.

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 WEEKENDS* mid-April to mid-November – \$13,995

OFF-PEAK SEASON & PEAK SEASON WEEKDAYS** mid-November to mid-April – \$9,995

A \$1,000 non-refundable deposit is required to confirm your wedding and secure your preferred dates and current rates, with the balance required one year prior to your arrival. 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 deposit required to confirm.

No tax is applied to Estate Wedding Fee.

* Weekends included any consecutive stay including Friday & Saturday.

** Weekdays include any consecutive stay including Sunday through Thursday.



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

- ∞ Wedding & event 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
- ∞ Full service bridal salon
- ∞ On-site restroom facilities & on-site parking
- ∞ Three wine barrels
- ∞ Nine custom matching wood farm tables in nine foot lengths & one 6-foot sweetheart table
- ∞ 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
- ∞ White & ivory-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
- ∞ White and ivory 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
- ∞ A large selection of wedding day signage
- ∞ Wood "stumps" in various heights and sizes for risers and centerpieces
- ∞ Table numbers in multiple styles
- ∞ Table lanterns in various sizes & colors including white candles
- ∞ Clear, gold & silver 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 used for white floating candles
- ∞ 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 used with our lanterns or hanging mason jars
- ∞ 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 main house, cottages, and studio. Total accommodations include 44 bedrooms with lodging capacity for 88 to 122 guests.

Included in estate rental are 30 private bedrooms with lodging capacity for 60 to 82 guests. Wedding ceremony and reception capacity can go as high as 125 guests.

There are three additional cottage rentals on property and available with a total of 14 private bedrooms accommodating 28 to 40 additional guests – 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, swing arbor, covered bridge, Hawkes Nest pavilion, fire pit, pastures, and lawns & gardens.

Our property offers two horseshoe courts, two sets of corn hole, life-size Jenga and miles of 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 • 30 bedrooms and 25 bathrooms • Accommodates 60-82 guests

Hawkesview Cottages, Blackberry Cottage and Phillips House rates are located on our website.

PEAK SEASON WEEKENDS* mid-April to mid-November, 2 nights – \$19,995

OFF-PEAK SEASON & PEAK SEASON WEEKDAYS** mid-November to mid-April, 2 nights – \$15,995

Additional Nights – \$995 per night

2-night minimum stay

Small and medium size dogs are welcome in the cottages.

Estate Rental confirmation along with a 50% non-refundable Estate Rental deposit is required 180 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.

* Weekends included any consecutive stay including Friday & Saturday.

** Weekdays include any consecutive stay including Sunday through Thursday.



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 for each group using the freshest, natural products. We are therefore able to accommodate special requests and individual dietary restrictions.

Your guests will feel pampered as our culinary team prepares your snacks and meals in our commercial kitchen. Our massive outdoor wood-burning smoker is sure to impress as the delicious aromas of smoked meats permeate the air. Enjoy made-from-scratch meals, elegantly presented buffet-style in the main house dining area or outside under our open-air pavilion. You and your guests can enjoy all of our food knowing your dietary needs are accommodated. Our culinary team will personally guide you to create a spectacular dining experience for you and your guests.

Our Estate Dining Plan comes complete with breakfast, lunch, 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 coffee, a selection of Rishi organic hot teas and hot cocoa at 7:00 am. At 8:30 am you will be treated to a farm-to-table breakfast buffet in the main house dining room. Breakfast is served until 10:00 am.

Our chef-selected preset menu includes:

Assorted Cereals, Granola, Oatmeal, and Yogurt

Seasonal Fresh Fruits and Berries

Fresh Baked Breakfast Cake

Signature Egg Dish or Fluffy Scrambled Eggs featuring Local Farm Eggs

Oven Roasted Potatoes, Potato Casserole, or Pancakes with Maple Syrup

Crispy Bacon or Maple Sausage Links

Southern Biscuits & Gravy, Butter Croissants, Fresh Breads with Homemade Jams and Butter

Fresh Brewed Coffee, Hot Cocoa, Rishi Organic Hot Teas

Orange 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 \$14 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

Mixed Greens Salad with House Dressing

Seasonal Pasta Salad or Soup of the Day

Assortment of Kettle Chips

Freshly Baked Cookies and Sweets

Lemonade, Sweet & Unsweet 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 \$14 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 simple "Early Riser" breakfast from 8:30am until 10:00am followed by our signature brunch buffet served in the main house dining room from 10:00 am to 1:00 pm.

Our Preset Brunch Menu Includes:

Seasonal Fruit Salad

Seasonal Veggie Frittata

Field Greens Salad with House Dressing

Shrimp and Cheddar Grits

Potato Casserole

Honey Glazed Spiral Ham

Fresh Baked Croissants with Homemade Jams and Butter

From Scratch Scones or Breakfast Cake

Fresh Brewed Locally Roasted Coffee, Hot Cocoa, Rishi Organic Hot Teas,

Orange Juice, Sweet & Unsweet Tea, Soft Drinks & Bottled Water

Early Riser Breakfast Includes:

Assorted Cereals, Granola, Oatmeal, and Yogurt

Seasonal Fresh Fruits and Berries

Fresh Baked Breakfast Cake

Fresh Breads with Homemade Jams and Butter

Fresh Brewed Coffee, Hot Cocoa, Rishi Organic Hot Teas

Orange Juice, Whole Milk, Soft Drinks & Bottled Water

Included for your Wedding Day Brunch is our complimentary Bloody Mary & Mimosa Station including Zin Zang Bloody Mary mix, tomato and orange juices, olives, pickles, celery, lemons, limes, hot sauces, Worcestershire sauce, fresh horseradish, salt & pepper. Champagne and vodka provided by the wedding couple. You're welcome to add on the Bloody Mary & Mimosa station to additional mornings for \$145 each.

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 \$14 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 culinary team 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. You are welcome to add side or entree items for an additional fee. Please inquire.

Themed Dinners

Select from the following menus:

Smokey Mountain Barbecue

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

Low Country Boil (maximum of 60 guests)

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, Jalapeño Corn Bread, Drawn Butter, Fresh Horseradish, Kickin' Cocktail Sauce and Fresh Lemon wedges. Finish with our chef's dessert. Additional side or entree items may be added for an additional fee. Please inquire.

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 dessert.

Italian ala Hawkesdene

An Italian Feast consisting of a Mixed Green Salad with Italian Vinaigrette, Spinach & Ricotta Lasagna, Penne Pasta & house-made Marinara, House Meatballs, Italian Sausage with sautéed onions & peppers, and Garlic Bread. Finish with our chef's dessert.

Mexican in the Mountains

Our creative spin on delicious Mexican cuisine including Chopped Beef & Chicken, Sautéed Onions & Peppers, Spanish Rice, Mexican Corn, Refried Beans, Homemade Pico de Gallo, Salsa, Fresh Guacamole, Chopped Lettuce, Shredded Monterey Jack Cheese, Sour Cream, served with Flour & Corn Tortillas. Finish with our chef's 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 all night long. 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 wedding couple and managed by our staff. Bartending service is included at the wedding reception and is available at the other evening meals for \$125 per hour 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 sweet & salty snacks, fresh fruit, soft drinks, bottled water, fresh brewed coffee, hot cocoa, and a selection of Rishi organic herbal hot teas.

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 elegant stations and high-top cocktail tables, simply decorated and set up inside the Open Air Pavilion. Dining tables are elegantly dressed and set up outside in the garden 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 wedding couple and managed by our staff.

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Appetizer Station

This is a grand charcuterie display that is elegantly presented on one or two of our massive custom display boards during your 90-minute post-wedding cocktail party. Included are a selection of imported and domestic cheeses, seasonal roasted and pickled vegetables, artisan sausages, dried fruits, homemade specialty sauces, additional seasonal items and an assortment of crackers.

You are welcome add passed or plattered appetizers to your cocktail party. Our house favorites include:

- Jumbo Shrimp Cocktail, \$5 pp
- Bacon-Wrapped Scallops, \$5 pp
- Crab Cakes, \$5 pp
- Chicken Meatballs, \$4 pp
- Lamb Meatballs, \$4 pp
- Beef Satays, \$4 pp
- Hot Crab Dip, \$4 pp
- Spinach & Artichoke Dip, \$3 pp

Grand Buffet Station

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

Cake & Dessert Station

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

A la Carte Menu

Salad

(Select One)

- Mixed Green Salad with Bountiful Vegetables & Balsamic Vinaigrette
- Hearty Garden Salad with Shredded Cheddar, Crispy Bacon & House-made Herb Ranch Dressing
- Hawkesdene Caesar Salad with Shaved Parmesan, House Dressing & Croutons
- Strawberry Goat Cheese Salad with Baby Spinach, Shaved Red Onions & Creamy Poppyseed Dressing
- Traditional Greek Salad with Cucumber, Peppercinis, Kalamata Olives, Roasted Red Peppers, Feta Cheese and Greek Vinaigrette

(continues)



Protein

(Select Two)

- Roasted Carolina Mountain Trout with Lemon Butter & Fresh Herbs
- Glazed Cedar Plank Salmon
- Seasoned Carolina Pork Tenderloin with Ground Mustard Au Jus
- Grilled Flank Steak with House Balsamic Steak Sauce
- Honey-Balsamic Grilled Chicken & Fresh Herbs
- Roasted Chicken Breast marinated in Lemon, Garlic & Garden Herbs
- Herb Roasted Beef Tenderloin with Rosemary Au Jus, +\$4 per guest.

Vegetable Side

(Select Two)

- Roasted Seasoned Green Beans
- Baked Summer Squash layered with fresh Parmesan
- Roasted Asparagus with Fresh Lemon
- Broccoli in Garlic Butter
- Maple Glazed Carrots
- Balsamic Honey Brussel Sprouts
- Roasted Parmesan Creamed Corn

Side Starch

(Select One)

- Roasted Fingerling Potatoes with Garlic & Rosemary
- Hawkesdene Signature Smashed Potatoes
- Maple Sweet Potato Mash
- Baked Potatoes with Herb Creme Fresh
- Creamy Au Gratin Potatoes
- Three-Cheese Ravioli with Creamy Basil Pesto or House Marinara
- House Mac & Cheese

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.

(continues)



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

PEAK SEASON WEEKENDS* mid-April to mid-November \$79 per guest per night

OFF-PEAK SEASON & PEAK SEASON WEEKDAYS** mid-November to mid-April \$69 per guest per night

100% of the estate dining cost is required 15 days prior to arrival so that we can place your food and beverages orders.

Vendor meals for hired 'third-party' vendors who are not guests of Hawkesdene and who dine from the dinner buffet are priced at 50% off. There is no discount for vendors who require a separate meal or dining time.

Children who are dependent on a parent to feed them are excluded from participating in the dining plan.

7% NC Sales Tax and 18% Service Charge will apply.

* Weekends included any consecutive stay including Friday & Saturday.

** Weekdays include any consecutive stay including Sunday through Thursday.