

Hawkesdene

ESTATE WEDDING



Our 54-acre private mountain estate adjoining the Nantahala National Forest consists of luxury homes, buildings and manicured grounds enhanced by the rushing waters of Phillips Creek. Interconnected by roads and trails Hawkesdene demonstrates elegance, quality and order. There is no other private estate this size and with so much attention to detail that will allow you an extended period of time to visit with your family and friends in comfort and style while an experienced and enthusiastic staff provide professional and personal service. It is an extraordinary getaway that you and your guests will talk about for years to come.

With both covered and open spaces, Hawkesdene is a venue for all seasons and provides an ideal backdrop for your classic North Carolina mountain wedding. The main house, cottages, studio, bridal salon, open air pavilion, llama and alpaca stable, covered bridge, fire pit, arbor, vineyard, lawns and gardens offer a variety of options to meet the wishes of each couple. Since we serve only one group at a time, the entire estate is exclusively yours to celebrate with your family & friends for the duration of your stay.





YOUR SPECIAL DAY

We truly love weddings and are honored to assist in making your dreams come true. You and your guests are our first priority. We invite you to forget any stress or worry and indulge yourself as you allow our team of experts to completely take care of the details.

CUSTOM WEDDINGS

Hawkesdene allows you the flexibility to celebrate your special day according to your personal style and needs. Every couple has a different vision for their wedding and we want to enhance that vision rather than fit you into a package. You are even able to decide the onsite location of your ceremony on your wedding day. From simple to extravagant we are happy to customize our offerings. Please inquire with your ideas and wishes

Our Estate Wedding rates are separated into three categories -- Estate Wedding Fee, Estate Rental and Estate Dining. A detailed explanation of the three categories is included.

ESTATE WEDDING FEE

The Estate Wedding Fee covers everything that relates to your wedding including wedding coordination and planning from the moment you confirm your special day. Also included is the use of our property, furniture and equipment and the setup, service and breakdown of your wedding rehearsal, ceremony and reception. In addition, on your wedding day, we'll take you and your photographers on a complimentary Kabota RTV ride around the estate for photos, to the Llama & Alpaca Stable where you can visit and feed our resident llamas and alpacas, and to the Hawkesnest Pavilion at the top of our mountain to capture the unobstructed views of the surrounding mountains.



Our Estate Weddings offerings listed below are available to each couple who marries here. All you need to bring are your personal touches.

- 🌀 Wedding Coordination and Planning
- 🌀 Choice of ceremony site – Covered Bridge, Pergola Garden, Llama & Alpaca Barn, or anywhere on the estate that you wish
- 🌀 Wedding rehearsal, ceremony and reception including the planning, time, management, equipment, service, set up and break down
- 🌀 Attendant and 5-passenger Kawasaki Mule
- 🌀 Three wine barrels and 30" round & 8' rectangle wood toppers
- 🌀 Nine custom matching wood farm tables in seven and 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
- 🌀 Ten each of our 30" round cocktail-height tables
- 🌀 Several small side tables in various sizes
- 🌀 Cream & dark brown floor length table linens
- 🌀 Bar & dinner stemware including water, beer, rocks, wine, champagne, martini glasses & mason jars
- 🌀 Custom clay Hawkesdene coffee mugs for coffee, hot tea, hot cocoa or hot apple cider
- 🌀 Heavy-gauge flatware including dinner and dessert forks, knife, soup and teaspoons
- 🌀 White bone china including soup & chili bowls, appetizer, dessert and dinner plates
- 🌀 Gold and silver charger plates
- 🌀 18" wide burlap table runner
- 🌀 42" wide burlap aisle runner
- 🌀 Cream, olive & tan 20" x 20" linen napkins
- 🌀 Attractive mahogany-color wood Chiavari dinner chairs with cream-color cushion
- 🌀 New, 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
- 🌀 Two 36" high silver candelabras with 10" candles
- 🌀 Two 24" high silver candelabras with 10" candles
- 🌀 Table lanterns in various sizes & colors including candles
- 🌀 Clear glass votive candle holders with candles
- 🌀 Two portable insulated keg coolers and ice (beer taps are not included)
- 🌀 Two clear glass beverage dispensers for your specialty drinks
- 🌀 Miscellaneous clear glass vases in various sizes in order to create your own floral centerpieces; buckets and clippers
- 🌀 Chalkboard signage to label the buffets, desserts and specialty drinks
- 🌀 Parking signage to direct offsite guests where to park
- 🌀 Ten each of our 48" shepherd hooks
- 🌀 Romantic dimmable market lights strung above the dining courtyard or inside your tent.
- 🌀 Professional quality clothes steamer

Estate Wedding Fee

125 person capacity for weddings

PEAK SEASON & HOLIDAYS

mid-April to mid-November – \$8,995

OFF PEAK SEASON

mid-November to mid-April – \$6,995

25% 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 from 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.

ESTATE RENTAL

Estate rental includes private use of the estate and grounds including all accommodations in the Main House, Cottages and Studio. Also included are the Bridal Salon, Open Air Pavilion, Pergola Garden, Llama & Alpaca Stable, Covered Bridge, Hawkesnest Pavilion, Fire Pit, Pastures, Lawns and Gardens. The property has two horseshoe courts, a basketball court, two corn hole games, tether ball, and hiking trails around the estate, to the top of our mountain and into the Nantahala National Forest.

The accommodations at Hawkesdene include the main house, seven cottages and one studio with a total of 25 bedrooms, lodging capacity for 50 - 70 guests and special event capacity for up to 125 guests. There is also an adjoining property called Hawkesview with an additional 7 bedrooms and 4 bathrooms and lodging capacity for 14 - 26 guests that is available if you should need the

Estate Rental Rates

Estate rental required • 2-night minimum stay • 25 bedrooms and 20 bathrooms • Accommodates 50-70 guests
Hawkesview Cottage rates are located on our web site.

PEAK SEASON & HOLIDAYS

mid-April to mid-November, 2 nights – \$14,995

OFF PEAK SEASON

mid-November to mid-April, 2 nights – \$12,995

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

There is no estate rental deposit required for weddings at the time of booking. 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.





additional accommodations.

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

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 or plated, either 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 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 fine teas and hot cocoa at 7:00 am. At 8:30 am you will be treated to a farm-to-table breakfast served buffet-style in the main house great room. Breakfast is served until 10:00 am.

Our chef-selected preset menu includes:

Assorted Cereals, Granola, Yogurt and Cottage Cheese with Seasonal 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, Harney & Sons Hot Teas, Orange Juice, Cranberry Juice, Whole Milk,





Soft Drinks & Bottled Water

Breakfast is included in the estate dining plan for onsite guests and is available for \$9 per guest per meal.

LUNCH

Guests are welcome to enjoy our bountiful lunch buffet served in the main house great room or open-air pavilion from 12:30 pm until 1:30 pm.

Our chef-selected preset menu includes:

Chef's Specialty Sandwich or Entree

House Salad or Soup of the Day

Kettle Chips

Freshly Baked Cookies

Lemonade, Sweet Tea, Soft Drinks and Bottled Water

Lunch is included in the estate dining plan for onsite guests and is available to offsite 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. Wake up to fresh-brewed locally roasted coffee, Harney & Sons hot tea, fresh juices & milk and our early-riser breakfast at 8:30 am followed by a chef inspired brunch at 10:00 am. 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. Brunch is served until 12:00 pm. *A full day on the estate is required for Brunch.*

Brunch is included in the estate dining plan for onsite guests and is available to offsite guests for \$9 per guest per meal.

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



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. Select from our signature theme menus and create an elegant celebration feast from our reception and a la carte dinner menu.

Welcome Supper, Rehearsal Dinner

Complimentary S'mores are provided with the Rehearsal Dinner

Select from the following menus:

Smokey Mountain Barbecue

A Hawkesdene staple, slow-cooked on our Lang wood-fired barrel smoker: Choose three meats from our selection of Baby Back Ribs, 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 Tiger Shrimp, Snow Crab Legs, Clams and 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, Oven Roasted Chicken, Creamy Mashed Potatoes, Kickin' Collard Greens and Sweet Southern Cornbread. Finish with our chef's signature dessert.

Backyard Cookout

Nothing brings family and friends together like a good old fashioned cookout. Enjoy locally raised, grass-fed Grilled Burgers and Nathan's Hot Dogs with the fixins', Tomato-Cucumber Salad, Hawkesdene Mac & Cheese and Grilled Vegetable Skewers. Finish with our chef's signature dessert.

Italian alla Hawkesdene

An Italian Feast consisting of Spinach & Ricotta Lasagna, or Eggplant Parmesan and Penne Pasta & house made Marinara served with Italian Sausage, Mountain Game 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, Refried Black Beans, Chopped Lettuce, Diced Tomatoes, 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.

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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 \$75 per hour per bartender with a 3-hour minimum.

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 5 farm-table stations:

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.

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.

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.



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.

Welcome Table

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

Reception and A La Carte Menu

A Taste of Southern Appalachia

Appetizer Station

Our wedding reception includes our Signature Hawkesdene Charcuterie Board featuring the finest selection of domestic cheeses, smoked seasonal veggies, Artisan sausages, seasoned bacon, house pate, marinated olives and toasted nuts, additional seasonal items and an assortment of breads, crackers and toast points. For the other dinners, our Chef's Selection of Appetizers will be served during cocktail hour before dinner.

Salad

(Select One

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

Mixed Green Salad, Bountiful Vegetables, Housemade 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

Entree

(Select Two

Grilled Carolina Mountain Trout

Glazed Cedar Plank Salmon

Carolina Pork Tenderloin with Apple Preserves

Grilled Flank Steak with Avocado Guasacaca Sauce

Honey-Balsamic Grilled Chicken Breast

Roasted Chicken marinated in Lemon, Garlic & Rosemary

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Vegetable Side

(Select Two for Wedding Reception; Select One for other Dinners

- Sautéed Honey Sesame 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

Starch Side

(Select One

- Roasted Fingerling Potatoes with Garlic & Rosemary
- Hawkesdene Signature Smashed Potatoes
- Maple Sweet Potato Mash
- Baked Potatoes with Herb Creme Fresh
- Jumbo 3 Cheese Ravioli with Creamy Basil Pesto
- Orchiette Pasta with Market Vegetables, Garlic and Shaved Parmesan

Wedding Reception and Dinner also includes:

Carolina Wheat Focaccia, Yeast Rolls or Artisan Bread and Herb Butter

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

Estate Dining Rates

Required for onsite guests • 125 person capacity for all meals

PEAK SEASON & OFF-PEAK SEASON

– \$59 per guest per night

HOLIDAYS

New Years, Memorial Day, Independence Day, Labor Day, Thanksgiving, Christmas.

There is no estate dining deposit required for any group at the time of booking. 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.

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.