



Banquet Menu



Breakfast Buffets

*Includes 1 Hour of Service with additional charges for extended time
Minimum of 25 guests with a one-time \$50.00 additional charge if minimum not met*

Donuts and Coffee \$9.00/person

Assorted Donuts, Muffins and Coffee

Light Continental Breakfast \$13.00/person

*Assorted Danish and Pastries, Fresh Fruit, Bagels with Accompaniments, Coffee,
Assorted Hot Tea Packets and Assorted Juices*

Deluxe Continental Breakfast \$15.00/person

*Assorted Danish, Muffins, Donuts, Pastries, Fresh Fruit, Bagels and Toast with Assorted Accompaniments,
Assorted Yogurts, Variety of Cereal, Coffee, Assorted Hot Tea Packets, Assorted Juices and 2% Milk*

All American Breakfast Buffet \$17.00/person

*Scrambled Eggs, Bacon, Sausage, Hash Brown Potatoes and Fresh Fruit Assorted Danish and Pastries,
Coffee, Assorted Hot Tea Packets, Assorted Juices and 2% milk*

Snacks

Assorted Fresh Baked Cookies

*Choice of Chocolate Chip, Sugar Cookie, Monster Cookie & No Bakes
\$32.00/Dozen*

Assorted Dry Snacks

*Pretzels \$2.50/bag
Trail Mix \$2.50/bag
Dry Roasted Salted Peanuts \$2.50/bag
Tortilla Chips and Salsa \$30/bowl (Feeds 20-25)*

Afternoon Break \$6.50/person

Fresh Baked Cookies, Chips with Dip and Pretzels

Healthy Break \$8.50/person

Fresh Fruit, Yogurt Dip, Granola Bars, Vegetable Crudités with Low-Fat Dip and Pretzels

Assorted Dessert Bars

*Choice of Marble Cheesecake, Oreo Cheesecake, Lemon Bar or Chocolate Raspberry Bar
\$32.00/dozen*

Coffee and Refreshments

Assorted Muffins

\$35.00/Dozen

Assorted Donuts

\$30.00/Dozen

Whole Fruit

\$1.50/per person

Sliced Fruit Display

\$6.00/per person

Assorted Danish

\$36.00/dozen

Carafes of Chilled Juices

Apple, Orange or Cranberry

\$15.50/Carafe

Coffee

Regular or Decaf

\$36.00/Gallon

Iced Tea

\$36.00/Gallon

Assorted Hot Tea Packets

\$2.25/each

20 oz. Pepsi, Diet Pepsi and Sierra Mist

\$3.00/each

Bottled Water

\$2.50/each

Red Bull Energy Drink

\$5.50/each

On The Go Boxed Lunches and Plated Lunches

All Boxed Lunches Include Whole Fruit, Freshly Baked Cookie, Bag of Potato Chips, Condiments and Choice of Pepsi, Diet Pepsi, Sierra Mist or Bottled Water

All Plated Lunches Include Kettle Chips, Fresh Fruit, Freshly Baked Cookie, Condiments and Choice of Pepsi, Diet Pepsi, Sierra Mist or Bottled Water

Turkey Sandwich \$16.00/person

*Roasted Turkey, Smoked Gouda, Lettuce and Tomato
on a Potato Bun*

Ham Sandwich \$16.00/person

Deli Ham, Cheddar, Lettuce and Tomato on a Potato Bun

Roast Beef Sandwich \$17.00/person

Deli Roast Beef, Swiss, Lettuce and Tomato on a Potato Bun

Classic Cheeseburger \$13.50/person

1/2 lb Burger, Brioche Bun, Sliced American Cheese, Lettuce, Tomato, Onion and Pickle Spear

Caprese Sandwich \$15.00/person

*Fresh Mozzarella, Tomato, Basil, Pesto Mayo, Shaved Red Onion
and Balsamic Glaze on a Baguette*

Lunch Salads and Soup

Classic Caesar \$12.00/person

Add Grilled Chicken \$3.00/person

Romaine Lettuce, Garlic Croûtons, Shredded Parmesan and Caesar Dressing

Chophouse Salad \$15.00/person

*Romaine Lettuce, Grilled Chicken, Toasted Walnuts, Feta, Grapes, Oranges,
Dried Cranberries, Red Onion and Champagne Vinaigrette*

Soup of the Day & Side Salad \$13.00/person

*Choice of One Soup: Tomato Basil, Broccoli & Cheese or Chicken & Rice
Served with a Side Salad*

Dressing Choices

*Balsamic Vinaigrette, Bleu Cheese, Caesar, French, Honey Mustard,
Italian Vinaigrette, Ranch, Raspberry Champagne Vinaigrette*

Themed Buffets

*All Buffets Include Coffee, Iced Tea, Water and Dessert Selection
Includes 1 Hour of Service with Additional Charges for Extended Time
Buffets Will Be Prepared Based on the Number of Guests and Are Not All You Can Eat*

Mexican Buffet \$24.00/person

*Fajitas Chicken, Taco Beef, Flour Tortillas, Corn Taco Shells, Traditional Toppings, Enchiladas,
Spanish Rice, Refried Beans, Tortilla Chips, Queso and Salsa*

Italian Buffet \$26.00/person

*Traditional Sausage Lasagna, Penne Alfredo, Roasted Italian Bone-In Chicken,
Italian Salad and Garlic Bread*

All American Buffet \$23.00/person

*Grilled Burgers, Brats and Hot Dogs, Buns and Condiments, Molasses Baked Beans,
Classic Potato Salad, Mac and Cheese, Potato Chips and Dips*

Summer BBQ Buffet \$28.00/person

*Smoked Brisket, Pulled Pork, Smoked Chicken Thighs, BBQ Baked Beans, Mac and Cheese,
Fried Baby Yukon Gold Potatoes and Garden Salad*

Polish Buffet \$26.00/person

*Chicken Paprikish, Polish Sausage with Peppers and Onions, Sauerkraut,
Cabbage and Onions, Pierogies and Kluski Noodles*

Deli Buffet \$21.00/person

*Mixed Green Salad, Pasta Salad or Soup Du Jour
Sliced Ham, Roasted Turkey and Roast Beef, Assorted Cheeses, Assorted Bread,
Classic Toppings and Condiments, Potato Chips and Dip*

Dessert Options

*Chocolate Cake, Carrot Cake, Red Velvet Cake, Assorted Dessert Bars, Assorted Cookies
or New York Cheesecake with Toppings*

Salad Enhancements

Swan Lake Salad add \$4.00/person

Mix of Spring Greens, Spinach, Arugula, Cherry Tomatoes, Red Onion Cucumbers and Shaved Carrots

Classic Caesar Salad add \$4.00/person

Romaine Lettuce, Garlic Croûtons, Shredded Parmesan and Caesar Dressing

Dressing Choices

*Balsamic Vinaigrette, Bleu Cheese, Caesar, French, Honey Mustard,
Italian Vinaigrette, Ranch, Raspberry Champagne Vinaigrette*



Reception Specialties and Hors d'Ouevres

Vegetable Crudités with Tzatziki Dip or Hummus \$6.50/person

Seasonal Fresh Fruit Display \$6.00/person

Domestic and Imported Cheeses \$6.00/person
With Assorted Gourmet Crackers

Seasonal Fresh Fruit and Cheese Display \$7.50/person

Charcuterie Board \$8.50/person
*Assorted Sliced Salami, Imported Cheese, Mixed Olives,
Whole Grain Mustard, Fresh Fruit and Assorted Crackers*

Bruschetta \$125.00/tray of 50
Chilled Tomato Salad, Crostini, Bleu Cheese Dressing, Parmesan & Balsamic Glaze

With Chicken - \$145/tray of 50
With Beef Tenderloin - \$155/tray of 50

Mozzarella Tomato Skewers \$115.00/tray of 50

Traditional Shrimp Cocktail \$160.00/tray of 50

Southwestern Pinwheels \$105.00/tray of 50
Chilled Tortilla Pinwheels filled with Chorizo, Tomato, Corn, Black Beans & Topped with a Honey Chipotle Aioli

Phyllo Wrapped Asparagus \$150.00/tray of 50
Served with a Lemon Dill Creme Fraiche

BLT Cup \$110.00/tray of 50
Cherry Tomato, Applewood Smoked Bacon, Peppercorn Thyme Aioli and Baby Greens

Firecracker Shrimp \$175.00/tray of 50
Fried Jumbo Shrimp Topped with a Spicy Aioli Sauce

Cheeseburger Sliders \$175.00/tray of 50
American Cheese, Ketchup and Pickle on a Brioche Bun

Mac and Cheese Bites \$105.00/tray of 50
Served with a Roasted Red Pepper Ranch

Mini Beef Wellington \$125.00/tray of 50
Served with a Madeira Sauce

Tenderloin Canape \$160.00/tray of 50
*Grilled Beef Tenderloin, Horseradish Roasted Pepper Mousse,
Sourdough Canape and Baby Greens*

Meat Balls \$95.00/tray of 50
Choice of Italian or BBQ

Asiago and Sausage Stuffed Mushrooms \$155.00/tray of 50



behind the lens
photography



Plated Dinner

All Entrées are Served with Choice of Starch, Choice of Vegetable, Swan Lake Salad, Coffee, Iced Tea, Water, Dinner Rolls and Butter

Wild Salmon \$30.00/person

Grilled Salmon Filet Served with Limoncello Beurre Blanc and Tropical Salsa

Stuffed Chicken Breast \$26.00/person

*Breaded Chicken Breast Stuffed with Apples and Gouda Cheese
Topped with a Sweet Marsala Demi-Glace*

Bacon Wrapped Pork Chop \$32.00/person

Grilled and Served with Apple Chutney

Grilled Beef Medallions \$39.00/person

Grilled and Brushed with Fresh Herbs with a Bacon Bordelaise

Filet Mignon \$46.00/person

*Center Cut 8oz. Grilled Filet
with House Made Steak Sauce, Steak Butter and Tobacco Onions*

Prime Rib \$43.00/person

*12oz. Queen Cut Slow Roasted Standing Prime Rib
with Choice of Natural Au Jus or Bacon Bordelaise and Tiger Horseradish Sauce*

Build Your Own Buffets

All Buffets Include Swan Lake Salad, Dinner Rolls with Butter & One Dessert Selection

*Includes 1 Hour of Service with Additional Charges for Extended Time
Buffets Will Be Prepared Based on the Number of Guests & Are Not All You Can Eat*

Choose Two Entrées, One Starch & One Vegetable
\$33.00/person

Choose Three Entrées, One Starch & One Vegetable
\$38.00/person

Entree Selections

Sirloin Roast

Season Roasted Sirloin with Mushrooms and Onions Topped with Au Jus Sauce

Roasted Chicken

Herb Roasted Chicken with Rosemary Madeira Demi-Glace

Roasted Pork Loin

Herb Encrusted Sliced Pork Loin with a Honey Mustard Sauce

Stuffed Chicken Breast

*Breaded Chicken Breast Stuffed with Apples and Gouda Cheese
Topped with a Sweet Marsala Demi-Glace*

Grilled Salmon

Grilled Salmon Filet with Limoncello Beurre Blanc & Tropical Salsa

Italian Chicken

Seared Chicken Breast Seasoned with Italian Herbs

Bison Meatloaf

Stuffed with Apples, Swiss and Applewood Smoked Bacon with a Bourbon Demi-Glace

Carving Station

A One Time \$75.00 Carving Fee will be Added to Final Bill

Prime Rib add \$9.50/person

Served with a Bacon Bordelaise and Tiger Horseradish Sauce

Grilled Beef Tenderloin add \$9.50/person

Served with a Bacon Bordelaise and Tiger Horseradish Sauce

Roasted Pork Loin add \$6.00/person

Herb Encrusted Sliced Pork Loin with a Honey Mustard Sauce

Starch Selections

Rosemary Roasted Red Skin Potatoes

Roasted Garlic Mashed Potatoes

Rice Pilaf

Potatoes Dauphinoise

Vegetable Selections

Roasted Corn and Roasted Red Peppers

Green Beans with Caramelized Onions

Sugar Snap Peas (seasonal)

Brussels Sprouts, Blistered Tomatoes and Bacon

Zucchini and Squash Blend

Honey Glazed Carrots

Dessert Selections

Chocolate Cake

Carrot Cake

Red Velvet Cake

Assorted Dessert Bars

New York Style Cheesecake with Toppings

Special Dietary Selections

Prices Listed are for Plated Meals

Artichoke Wellington - \$25/person

Artichokes, Sweet Bell Peppers & Mascarpone Cheese in Phyllo Dough Served with Roasted Red Pepper Sauce

Egg Plant Parmesan with Cheese - \$25/person

Egg Plant Parmesan without Cheese - \$25/person

Beyond Vegetarian Burger - \$15/person

Vegan Pasta Primavera - \$22/person

Vegetarian Lasagna - \$22/person

Please Note

7% sales tax and a 22% service charge will be added to all food and beverage items unless otherwise noted.

The buffets are not 'All You Can Eat' buffets, they are priced per person; so please order accordingly.

*If you wish to have certain meals gluten free, dairy free, vegan, etc.
we would be happy to do our best to accommodate that wish.*

*If there is something on the menu that you do not see but wish to have at your event,
please consult with our Resort Event Sales Manager to discuss possible substitutions and pricing.*



Swan Lake Resort Drink Program

Swan Lake Resort offers our guests many options within our Drink Program. This allows you to customize the experience for your guests. There are four basic bar options available, and they include:

Cash Bar

A Cash Bar is just as it sounds. Your guests will pay for each drink on their own. You have the ability to choose which Bar Package you would like to offer your guests. You can also combine Bar Packages if you would like. As an example, you can provide an open Bar for Beer and Wine and have your guests pay cash for Cocktails.

Consumption Bar

A Consumption Bar is where you will pay only for the drinks your guests consume. Our staff will keep a tally of each drink purchased and we will provide you with a bill at the completion of your event. You have the ability to choose the bar package which best fits your event and budget.

Sponsored Bar

A Sponsored Bar is where you will pre-purchase the drinks you want to provide to your guests.
For example, you may purchase the following:

150 Cocktails
100 Bottles of Beer
10 Bottles of Wine

If the number of drinks pre-purchased are completely consumed, our staff will consult with the event lead as to if you would like to increase the sponsored amount. This is completely up to you as the group leader. This package still offers you the ability to choose from the bar package which best fits your event and budget.

Open Bar

An Open Bar is where you will pay a flat fee for all guests 21 years and older at your event. You will choose the bar package which fits your event and budget and guests will have access to the bar for Four (4) Hours throughout the evening. We suggest you use 1 Hour for the Cocktail Hour and 3 Hours for the Reception.
We will close the bar during dinner service.

Bartender fee: \$100.00 per bartender
Swan Lake Resort requires (1) bartender per every 100 guests
Swan Lake Resort and our bartenders reserve the right to deny bar service at any time.

Unlimited Pop Program

Add Unlimited Pop for All Guests to Any Drink Package for \$1.50 per person

Base Liquor Package Options

All Bars Include standard mixers including Pepsi, Diet Pepsi, Sierra Mist, Q Tonic Water, Q Club Soda, Zing Zang Bloody Mary Mix, Finest Call Sweet & Sour, Assorted Juices, Water & Garnish Accompaniments

Cash Bar

(Listed Prices Include 7% Indiana Sales Tax)

\$7.00 Per Cocktail
\$5.00 Per Domestic Bottle
\$6.00 Per Import/Micro Bottle
\$7.00 Per Glass of Wine

Sponsored/Consumption Bar

(Listed Prices Include 7% Indiana Sales Tax...22% Service Charge Additional)

\$6.50 Per Cocktail
\$4.50 Per Domestic Bottle
\$5.50 Per Import/Micro Bottle

Wine Sold by Bottle Only for Sponsored/Consumption Bars (Please see Wine Service List for Bottled Wine Prices)

Open Bar: \$32 Per Person

(7% Indiana Sales Tax and 22% Service Charge Additional)

Includes Liquor Brands Listed Below

Includes Choice of Bottled Beer Brands Listed Below...You May Choose Between:
3 Domestic Brands & 1 Micro/Import Brand Or 2 Domestic Brands & 2 Micro/Import Brands

Choice of Two Red Wines and Two White Wines Listed Below

Liquor Brands Included in Base Package

Smirnoff, Beefeater, Bacardi, Captain Morgan, Jim Beam, Seagram's 7, Seagram's VO,
Jose Cuervo, Lazzaroni Amaretto, Bailey's, Kahlua, Peachtree & Triple Sec

Bottled Beer Choices

Domestic: Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Yuengling
Micro/Import: Bell's Two Hearted, Corona, Goose Island 312, Guinness, Heineken, Stella

Wine Choices – Cupcake Vineyards *(Please see Wine Service List for Wine Descriptions)*

Reds: Cabernet, Merlot, Pinot Noir, Red Velvet

Whites: Chardonnay, Moscato, Pinot Grigio, Riesling, Rose

Premium Liquor Package Options

All Bars Include standard mixers including Pepsi, Diet Pepsi, Sierra Mist, Q Tonic Water, Q Club Soda, Zing Zang Bloody Mary Mix, Finest Call Sweet & Sour, Assorted Juices, Water & Garnish Accompaniments

Cash Bar

(Listed Prices Include 7% Indiana Sales Tax)

\$8.00 Per Cocktail
\$5.00 Per Domestic Bottle
\$6.00 Per Import/Micro Bottle
\$7.00 Per Glass of Wine

Sponsored/Consumption Bar

(Listed Prices Include 7% Indiana Sales Tax...22% Service Charge Additional)

\$7.50 Per Cocktail
\$4.50 Per Domestic Bottle
\$5.50 Per Import/Micro Bottle

Wine Sold by Bottle Only for Sponsored/Consumption Bars (Please see Wine Service List for Bottled Wine Prices)

Open Bar: \$35 Per Person

(7% Indiana Sales Tax and 22% Service Charge Additional)

Includes Liquor Brands Listed Below

Includes Choice of Bottled Beer Brands Listed Below...You May Choose Between:
3 Domestic Brands & 1 Micro/Import Brand Or 2 Domestic Brands & 2 Micro/Import Brands

Choice of Two Red Wines and Two White Wines Listed Below

Liquor Brands Included in Premium Package

Tito's, Bombay Sapphire, Jack Daniels, Captain Morgan Private Stock, Jim Beam Black, Johnnie Walker Red, Hornito's, Lazzaroni Amaretto, Bailey's, Kahlua, Peachtree & Triple Sec

Bottled Beer Choices

Domestic: Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Yuengling
Micro/Import: Bell's Two Hearted, Corona, Goose Island 312, Guinness, Heineken, Stella

Wine Choices – Cupcake Vineyards *(Please see Wine Service List for Wine Descriptions)*

Reds: Cabernet, Merlot, Pinot Noir, Red Velvet

Whites: Chardonnay, Moscato, Pinot Grigio, Riesling, Rose

Top Shelf Liquor Package Options

All Bars Include standard mixers including Pepsi, Diet Pepsi, Sierra Mist, Q Tonic Water, Q Club Soda, Zing Zang Bloody Mary Mix, Finest Call Sweet & Sour, Assorted Juices, Water & Garnish Accompaniments

Cash Bar

(Listed Prices Include 7% Indiana Sales Tax)

\$9.00 Per Cocktail
\$5.00 Per Domestic Bottle
\$6.00 Per Import/Micro Bottle
\$7.00 Per Glass of Wine

Sponsored/Consumption Bar

(Listed Prices Include 7% Indiana Sales Tax...22% Service Charge Additional)

\$8.50 Per Cocktail
\$4.50 Per Domestic Bottle
\$5.50 Per Import/Micro Bottle

Wine Sold by Bottle Only for Sponsored/Consumption Bars (Please see Wine Service List for Bottled Wine Prices)

Open Bar: \$39 Per Person

(7% Indiana Sales Tax and 22% Service Charge Additional)

Includes Liquor Brands Listed Below

Includes Choice of Bottled Beer Brands Listed Below...You May Choose Between:
3 Domestic Brands & 1 Micro/Import Brand Or 2 Domestic Brands & 2 Micro/Import Brands

Choice of Two Red Wines and Two White Wines Listed Below

Liquor Brands Included in Top Shelf Package

Grey Goose, Tanqueray, Gentleman Jack, Captain Morgan Private Stock, Crown Royal, Woodford Reserve, Dewar's White Label, Patron, Lazzaroni Amaretto, Bailey's, Kahlua, Peachtree & Triple Sec

Bottled Beer Choices

Domestic: Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Yuengling
Micro/Import: Bell's Two Hearted, Corona, Goose Island 312, Guinness, Heineken, Stella

Wine Choices – Cupcake Vineyards *(Please see Wine Service List for Wine Descriptions)*

Reds: Cabernet, Merlot, Pinot Noir, Red Velvet

Whites: Chardonnay, Moscato, Pinot Grigio, Riesling, Rose

Wine Service

All Wines are Varietals from Cupcake Winery

\$25 Per Bottle

(7% Indiana Sales Tax and 22% Service Charge Additional)

Red Wine

Cabernet

Our Cabernet Sauvignon comes from the sun-drenched vineyards of California where warm days slowly ripen our grapes to ensure a bold, savory wine. Rich flavors of ripe blackberry, cherry and plum lead to a lovely, juicy mouth feel balanced by soft notes of espresso and spice.

Merlot

Our Merlot is a jammy, elegantly textured wine crafted from luscious grapes found along California's desirable Central Coast. Aromas of ripe red berry, black pepper and spice fill the nose, while flavors of raspberry, cherry and cocoa mingle into a plush, silky finish.

Pinot Noir

Our Pinot Noir comes from California's Central Coast, where the bright sun and cool maritime fog allows for elegantly structured grapes. Delightful flavors of strawberry, cherry and spice lead to a balanced wine with a silky finish.

Red Velvet

Our Red Velvet is made up of grapes from some of the finest vineyards in California. This rich, silky red blend has notes of cherry, blackberry, chocolate and mocha that fill the palate, while soft hints of vanilla and toasted oak lead to an intense and lengthy finish.

White Wine

Chardonnay

Our Chardonnay is crafted with grapes from California's esteemed Monterey County. We barrel ferment our Chardonnay to achieve a rich, creamy wine with flavors of apple, lemon, vanilla and a hint of toasted almond.

Moscato (Still)

Our Moscato comes from Italy's renowned Tre Venezie region where we found incredibly lush, flavorful grapes for this sweet, fruit-forward wine. Delicate floral aromas of jasmine, hibiscus and wildflowers complement the enticing flavors of melon, honeysuckle and orange blossom, leading to a refreshing, zesty finish.

Pinot Grigio

Our Pinot Grigio is crafted from grapes sourced from the foothills of the Italian Alps, making for a uniquely flavorful wine. Refreshing fruit flavors of fresh pear, cantaloupe, apple and pineapple lead to a crisp finish with subtle notes of honey and lemon zest.

Riesling

Our Riesling is a zesty, fruit-forward wine from vineyards in Germany's celebrated Pfalz region. Delightful flavors of lemon, fresh peach, ripe honeydew and white cherry dance on the tongue and lead to a creamy mouth feel. Balanced with bright citrus and a hint of sweetness, this wine finishes with a zesty thirst-quenching zing.

Rose

Our Rosé comes from vineyards along California's alluring coastline where the sun-drenched days slowly ripen our grapes and cool nights ensure a bright, crisp wine. Elegant flavors of watermelon, strawberry and white nectarine lead to a silky texture and a refreshing finish.

Moscato D'Asti

(Add \$3 Per Bottle)

Crafted with fine effervescence that tickles the palate, Cupcake Moscato d'Asti is a vibrant wine with flavors of nectarine, honey and peach. Pair with coconut pudding or a fruit tart.