



# Wedding Guide

SPECIALIZING IN EXTRAORDINARY EVENTS  
2023





Emily Coffman Photography



Costola Photography



Costola Photography

# Ceremonies & Receptions

Southern charm and natural elegance await you on the banks of the Potomac River, where guests can delight in stunning views, delicious cuisine and a one-of-a kind event that will leave a lasting impression.

## Wedding Clubhouse Rental Rates – Includes Ceremony plus 4 Hour Reception

Sundays – Fridays | \$1,750

Saturdays Non-Peak Season (November - April) | \$2,000

Saturdays Peak Season (May – October) | \$2,750

*\$500 for each additional hour*

## Wedding Clubhouse Food & Beverage Minimums:\*

Sundays-Fridays: \$4,500 | Saturdays: \$6,500

\*Minimums before service charge and tax.



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Nichole Haun Photography

# What's Included

At Swan Point, we pride ourselves in being a “full-service” wedding venue, which is rare these days. All our wedding packages include:

Exclusive use of the Clubhouse during your wedding – no other wedding or event will be taking place.

Two separate wedding suites the day-of for wedding party dressing and preparation & complimentary snacks and mimosa's while you get ready.

Custom food chosen after a private tasting for two.

All tables, banquet & ceremony chairs. China, glassware, & flatware. Choice of silver, gold, or rose gold chargers.

Custom tablecloths & napkins from over 70 color options.

Day of event coordination, as well as assistance with your rehearsal & ceremony timing.

Set- Up & Clean- Up by our staff.

4-hour long receptions (with the option to add more time if desired).

Complimentary ceremony if reception is also at Swan Point.

Complimentary sparkling wine toast for entire wedding.



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# Brunch Reception

**\$64 per person**

**Domestic Cheese Display**  
Domestic Cheese Platter garnished with Fresh Fruit

**Passed Hors d'oeuvres**  
Mini Chicken & Waffles with Spicy Maple Sauce  
Fruit & Berry Skewer with Yogurt Dip

**Sparkling Mimosa Toast**

**Non-Alcoholic Beverages**  
Water, Iced Tea and Lemonade  
Coffee & Hot Tea Station

**Brunch Buffet**  
Texas French Toast  
Applewood Smoked Bacon & Grilled Sausage  
Roasted Red Potatoes  
Scrambled Eggs  
Assorted Pastries  
Omelet Station with Attendant\*

\*Attendant fee \$100 per 50 people



**Add a Bubbly Bar for an additional \$12 per person!**

All food and beverage is subject to 20% gratuity, 6% gratuity tax, 9% alcohol tax and 6% sales tax.

# Heavy Hors D'oeuvres Reception

**\$74 per person**

**Vegetable Crudités & Domestic Cheese Display**  
Fresh Vegetable Crudités and a Domestic Cheese Platter  
garnished with Fresh Fruit

**Passed Hors d'oeuvres**  
Choice of 7 (including premium) Hors d'oeuvres from the Cocktail  
Reception Menu  
(5) stationary  
(2) passed

Prices are based on a 2 hour service beginning at Cocktail hour.  
\$29 per person per hour after

**Sparkling Wine Toast**

**Non-Alcoholic Beverages**  
Water, Iced Tea and Lemonade  
Coffee & Hot Tea Station



All food and beverage is subject to 20% gratuity, 6% gratuity tax, 9% alcohol tax and 6% sales tax.

# The Point

**\$64 per person**

## **Domestic Cheese Display**

Domestic Cheese Platter garnished with Fresh Fruit

## **Passed Hors d'oeuvre**

Choice of one (1) Passed Hors d'oeuvre from the Cocktail Reception Menu

## **Sparkling Wine Toast**

## **Choice of One Salad**

## **Choice of One Duo Entrée**

Two Meat Selections

One Starch

One Vegetable

- or -

## **Choice of One Entrée Selection**

One Meat Selections

One Starch

One Vegetable

## **Non-Alcoholic Beverages**

Water, Iced Tea and Lemonade

Coffee & Hot Tea Station

# The Swan

**\$84 per person**

## **Domestic Cheese Display**

Domestic Cheese Platter garnished with Fresh Fruit

## **Passed Hors d'oeuvres**

Choice of two (2) Passed Hors d'oeuvres from the Cocktail Reception Menu

## **Sparkling Wine Toast**

## **Choice of One Salad**

**Choice of Two Entrée Selections \***  
(One Starch and One Vegetable)

## **Non-Alcoholic Beverages**

Water, Iced Tea and Lemonade  
Coffee & Hot Tea Station

\* Client is responsible for obtaining all guest menu choices and providing SPYCC with labeled menu cards.



All food and beverage is subject to 20% gratuity, 6% gratuity tax, 9% alcohol tax and 6% sales tax.

# The Potomac

**\$114 per person**

**Vegetable Crudités & Domestic Cheese Display**  
Fresh Vegetable Crudités and a Domestic Cheese Platter  
garnished with Fresh Fruit

**Passed Hors d'oeuvres**  
Choice of three Passed Hors d'oeuvres from the Cocktail Reception  
Menu

**Sparkling Wine Toast**

**Choice of One Salad**

**Choice of Two Premium Entrée Selections \***

**or**

**Choice of Three Entrée Selections \***  
(One Starch and One Vegetable)

**Non-Alcoholic Beverages**  
Water, Iced Tea and Lemonade  
Coffee & Hot Tea Station

**One Extra Hour of Reception Time Included (\$500 Value)**

\* Client is responsible for obtaining all guest menu choices and providing SPYCC  
with labeled menu cards.

# Cocktail Hour

Fruit & Berry Skewers with Yogurt Dip  
Mini Chicken & Waffles with Spicy Maple Sauce  
Caprese Skewers with Sweet Balsamic Reduction  
Grilled Cheese Dippers with Tomato Basil Soup  
Spicy Vegetable Skewers  
Spanakopita  
Pork Pot Stickers with Sweet and Sour Sauce  
Vegetable Spring Rolls with Sweet and Sour Sauce  
Marinated Beef & Chicken Skewers  
Chicken Lemongrass Potstickers  
Fried Coconut Shrimp with Thai Chili Sauce  
Chilled Jumbo Shrimp with Cocktail Sauce  
Bacon Wrapped Scallops with Citrus Soy Glaze  
Steak Crostini with Horseradish Aioli  
Mini Crab Cakes with Remoulade Sauce  
Mini Beef Wellingtons



At Swan Point, we pride ourselves on creating custom menus for guests with dietary restrictions, including but not limited to vegetarian, vegan, gluten free and allergen free diets. Please inform our staff of any dietary needs, and we look forward to creating the perfect meal for you and your guests.

# Entrée Selections

Dinner served with warm Assorted Rolls & Butter, Choice of Salad, Entrée and Choice of Starch and Locally-Sourced Seasonal Vegetables.

## Beef Entrée Selections

### Pan Seared Sirloin

Butter-Basted and topped with a Pinot Noir Demi-Glace

### Braised Short Ribs

Slow-Cooked and paired with Bourbon-Glazed Onions

## Chicken Entrée Selections

### The Point Chicken

Breaded breast of chicken, baked to perfection and topped with Bourbon Apple Cider Sauce

### Seared Breast of Chicken

Marinated Seared Chicken Breast topped with Champagne – Chive Sauce

### Chicken Marsala

Seared Chicken Breast topped with a Rich Mushroom Marsala Sauce

## Seafood Entrée Selections

### Sweet Chili Glazed Salmon

Salmon Fillet topped with a sweet Thai Chili Glaze

### Blackened Salmon

Served with Cajun Remoulade

## Pork Entrée Selections

### Herb Encrusted Pork Loin

Roasted and served with a Whole Grain Mustard Sauce

## Vegetarian Entrée Selections

### Eggplant Parmesan

Roasted and served with Herb Marinara Sauce

### Vegetable Stir Fry

Pan-seared and tossed with a Teriyaki Glaze  
\*Vegan

### Jumbo Florentine Ravioli

Tossed with a light and rich Garlic Herb Cream Sauce



# Premium Entrée Selections

Premium Entrees are an additional \$7 per person when adding to the Point and Swan Packages.



## **New York Strip Steak**

*Grilled to perfection and served with a Port Reduction*

## **Filet Mignon**

*8 oz. Center Cut Filet topped with a Pinot Noir Demi-Glace*

## **Stuffed Filet**

*6oz Filet Mignon stuffed with Gorgonzola and wrapped with bacon*

## **Maryland Blue Crab Ravioli**

*Served with a Brandy "Old Bay" Cream Sauce*

## **Chilean Sea Bass**

*Topped with a Tropical Salsa*

## **Chicken Chesapeake**

*Marinated Chicken topped with Colossal Lump Crab Meat and topped with Lemon Butter Cream Sauce*

## **Swan Point Crab Cakes**

*Maryland-style Colossal Lump Crab Cakes served with Remoulade Sauce*

## **Filet & Swan Point Crab Cake**

*Our jumbo lump crab cake paired perfectly with seared filet with a Pinot Noir Sauce*



### **Starch Selections**

Whipped Potatoes  
Roasted Red Potatoes  
Rice Pilaf  
Jasmine Rice  
Wild Rice  
Garlic Quinoa

### **Vegetable Selections**

Green Beans  
Broccoli  
Summer Squash Medley  
Glazed Baby Carrots  
Asparagus  
Oven Roasted Brussel Sprouts



# Salad Selections

## **Caprese Salad**

Fresh Mozzarella, Sliced Roma Tomatoes, Shaved Parmesan  
and Fresh Basil Drizzled with Balsamic Reduction

## **Strawberry Spinach Salad**

Tender Spinach topped with Fresh Strawberries, Feta Cheese  
Toasted Almonds and Balsamic Vinaigrette

## **Mixed Leaf**

Spinach, Radicchio, Iceberg and Romaine Lettuce with Red Onion, Carrots,  
Tomato, and Cucumber served with Balsamic Vinaigrette

## **Classic Caesar**

Crispy Romaine tossed with Parmesan, Croutons and traditional Caesar Dressing

## **Kids' Meals (ages 10 and under)**

All Served with French Fries\* for \$13

Chicken Tenders\* | Macaroni and Cheese | Burger

\*Food fried in soybean oil and made in a factory with peanuts.\*

# Bar Selections

**Pricing Based Per Adult over 21 for up to four (4) hours of service**  
**One (1) additional hour of service can be added for \$10 per person.**

## **Beer & Wine | \$32**

Cabernet | Merlot | Chardonnay | Pinot Grigio | Moscato | White Zinfandel | Pinot Noir |  
Imported & Domestic Bottled & Draft Beer | Seasonal Offerings

## **House Bar | \$36**

Beer | Wine | Crystal Palace Vodka & Gin | McCormick Rum & Whiskey | Montezuma Tequila

## **Call Bar | \$40**

Beer | Wine | Absolut Vodka | Jack Daniels | Titos Vodka | Tanqueray Gin | Captain Morgan  
| Malibu Coconut Rum | Fireball Whiskey | Jim Beam | Cuervo Gold Tequila | Jameson  
Whiskey

## **Luxury Bar | \$42**

Beer | Wine | Grey Goose | Hendrick's Gin | Crown Royal Whiskey | Knob Creek, Patron  
Tequila | Hennessey | Basil Hayden | Woodford Reserve | Bailey's Irish Cream

## **Cash Bar & Host Bar Prices Per Drink**

Domestic Beer \$5 | Premium Beer \$6 | Wine \$8  
House Liquor \$7 | Call Liquor \$9 | Premium \$12

## **Bartender Fee Applies to All Bars**

\$150 per Bartender for every 75 guests:

1 – 75 guests | 1 Bartender

76 – 150 guests = 2 Bartenders

151 – 225 guests = 3 Bartenders

Cash Bar: Host pays for bartenders and guests pay for their own beverages.

Host Bar: Host pays for drinks based on consumption (per drink guests drink).

Open Bar: Host pays per person and guests drink as little or as much as they'd like for  
one price.

# Beach Ceremony

Give your guests an extraordinary ceremony experience on our private beach! Imagine exchanging vows while the waves crash in the background. This will be a ceremony your family and friends will never forget!!

Beach Ceremony | \$2,000\*

(tax and service charge)

Beach Ceremony Fee Includes: Beach Clean Up | White Ceremony Chairs | (1) Generator for DJ/ Microphone Power Supply | Transportation from Clubhouse to Beach

Client Responsible for Payment of: Portable Restrooms | Any Additional Rental Items | DJ/ Microphone

\*Beach Ceremony Fee is in addition to standard room rental.  
(no unauthorized cars will be allowed to drive – cart path only)



# Just Want Beach Photos?

Don't want to have your actual ceremony on the beach, but would still like to get some beautiful shots of you & your soulmate on the beach? No problem!

**\$250 Beach Photo Fee\* includes**

- Beach Clean up
- Transportation by Swan Point staff to escort you, your photographers, & videographers to the beach in

**Client MUST give at least a 2 weeks notice**

\* Day of requests to go to the beach for photos will not be permitted \*

\*Beach Photo Fee is in addition to standard room rental.



# Upgrade Your Reception

Completely personalize the decor and transform our Ballroom!  
Upgrade your chairs, linen and more for a completely customized look.

Chair Covers and Sashes | \$5 per chair

Chiavari Chairs | \$8 per chair

Table Runners | \$8 per table

Linen for Tall Cocktail Tables (Poly Cotton Fabric) | \$11 per table

Specialty Linen - Prices Vary and Available Upon Request

Swan Point Lanterns with Flameless Candles \$5 each

Custom Backdrops Available Upon Request



# The Lord Baltimore House

11390 Lord Baltimore Drive Issue, MD 20645

The Lord Baltimore House is a beautifully furnished four bedroom, three full bathroom house located on the Swan Point golf course. With the ability to sleep up to eight people, this is perfect for wedding party and family rentals for your wedding weekend!

The home features a fully equipped eat-in kitchen with Keurig, cable and smart TV, wireless internet, spacious common areas and a screened in back porch.

Guests will enjoy a Welcome Snack Basket, soft drinks, juices and creamer stocked in the house before check-in.

Curbside catering is also available at Swan Point Yacht & Country Club for lunch and dinner including casual to upscale meal offerings, late night snack platters and fully catered rehearsal dinners.

## Rental Rates:

\$1,200 | May - October

\$1,000 | November - April

Friday | Check-in: 12:00 PM - Sunday | Check-out: 2:00 PM



# Preferred Vendors

## Photography

**Birds of a Feather Photography**  
[birdsofafeatherphotography.com](http://birdsofafeatherphotography.com)

**Costola Photography**  
[www.costolaphotography.com](http://www.costolaphotography.com)

**Nichole Haun Photography**  
240-607-2342  
[www.nicholehaunphotography.com](http://www.nicholehaunphotography.com)

## Cake

**Charles Street Bakery**  
301-392-6344  
[www.charlesstreetbakery.com](http://www.charlesstreetbakery.com)

**Michelle's Cakes**  
301-246-9007  
[www.michellescakes.net](http://www.michellescakes.net)

**Simply Cakelicious**  
301-638-1496  
[www.simplycakelicious.com](http://www.simplycakelicious.com)

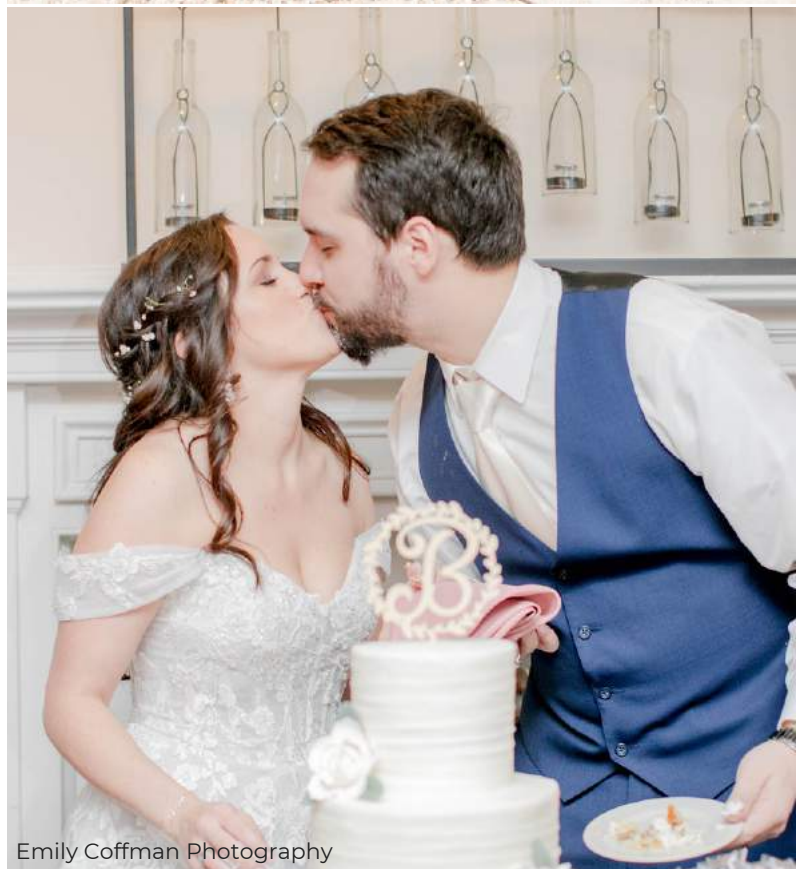
## DJs

**Weddings by Kurtis Cross**  
1-800-422-0073  
[kurtis@kurtiscross.com](mailto:kurtis@kurtiscross.com)  
[www.kurtiscross.com](http://www.kurtiscross.com)

**DJ Dave**  
301-752-1263  
[dave@djdavemd.com](mailto:dave@djdavemd.com)  
[www.djdavemd.com](http://www.djdavemd.com)

## Event Planning

**Farrever After**  
703-283-9827  
[www.farreverafterevents.com](http://www.farreverafterevents.com)



# Preferred Vendors

## Floral

Copper Moon Floral & Events  
301-885-9750  
[coppermoon.floraldesign@gmail.com](mailto:coppermoon.floraldesign@gmail.com)

Potomac Floral Design Studio  
(301) 934-1000

## Apparel

Serendipity Bridal & Events  
301-632-5440  
[www.serendipitybridalandevents.com](http://www.serendipitybridalandevents.com)

## Officiant

Minister Kurtis Cross  
[www.kurtiscross.com/ministerkurtis](http://www.kurtiscross.com/ministerkurtis)

## Transportation

Keller Transportation, Inc.  
Local Phone: 301 645-5734  
DC Phone: 301 843-1881  
[kellertransportation@comcast.net](mailto:kellertransportation@comcast.net)

Diamond Limousines, Inc.  
301-870-4550 | 877-870-4550  
[www.diamondlimo.com](http://www.diamondlimo.com)

## Make - Up

Beauty By Ruben  
917-691-8892  
[ruben.e.bermudez@gmail.com](mailto:ruben.e.bermudez@gmail.com)

## Live Music (Acoustic)

Jason Mitchell  
301-643-0460



Costola Photography



Luke & Ashley Photography



Sandi Foraci Photography

# FAQs

**Q: What does it take to secure a date?**

A: A signed contract and a \$1,000 non-refundable deposit are required to secure a date. As dates are booked on a first come, first serve basis, we do not hold dates.

**Q: When are tours available?**

A: Tours are available by appointment only.

**Q: How soon must I give the head count to Swan Point?**

A: We require a guaranteed guest count two weeks before the wedding day.

**Q: Does the wedding party have to stay and break down the wedding?**

A: NO! Leave it to us! We do require that all décor is removed from the club after the wedding. The event manager may allow for pick up the next morning, but Swan Point does not assume responsibility for items that are lost, stolen, misplaced or damaged.

**Q: Do you offer discounts for military weddings?**

A: We are honored to discount club rentals by \$500 for all active duty and retired military brides and grooms.

**Q: Do you offer tastings?**

A: Yes, we encourage tastings in fact! They are complimentary for two people with every wedding package. Private tastings can be scheduled Wednesday - Friday between 2:00 - 4:00 p.m.

**Q: Can I offer a cash bar at my wedding?**

A: Absolutely! We will only charge \$150 per bartender needed to service your guests and they can pay for their own beverages.

**Q: Do I have to use your vendors?**

A: Our Preferred Vendors are tried and true and are very familiar with Swan Point. Knowing this, you are not required to use the ones on the list, however, the vendors you choose must be licensed and/or insured.

**Q: What's the back-up plan in case of inclement weather for the ceremony?**

A: For no additional cost we can hold the ceremony inside the ballroom and have the Swan Point staff transform the room from ceremony to dinner during cocktail hour.

**Q: What is the payment schedule after paying the deposit & signing a contract?**

A: The \$1,000 deposit is paid at signing of the contract and will be applied to your total event cost. 6 months out, 25% of your total estimated cost is due, 3 months out 50% of your total estimated cost is due, & 3 business days in advance the remaining balance is due.



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# Testimonials

"This was our third wedding to be held at Swan Point in my family and as usual, we were very pleased with everything! Planning a wedding during a pandemic has made some very stressful and hard decisions for me and my husband, but Zuri and the entire team made sure it was just as special as we dreamed our wedding would be. The food is always great, the servers are awesome, and the wedding ceremony/reception turned out to be as elegant and beautiful as we hoped! Zuri was so helpful in organizing everything and we are forever grateful!"

- *Rebecca, 2021 Bride*

"My wedding experience at Swan Point Yacht & Country Club was truly remarkable. Speaking as a Groom, my wife and I created an undeniably spectacular memory that we will forever cherish on May 16th, 2021. Everything about our wedding event was perfect and on point, from the Creekside and indoor reception set up, to the food. It was a lot of work, but our wedding's best kept secret was our Sales & Marketing Director Ms. Zuri Gregory. She oversaw our entire event, ensuring that every "T" was crossed and every "I" was dotted. She was extremely affable and showed a true passion and zeal for our wedding affair. She was absolutely instrumental in coordinating her staff to meet and respond to the needs of my wife and I. Her leadership and professionalism were a direct reflection of the efficiency and dedication that Swan Point Yacht & Country Club prides itself on. We are so happy we chose Swan Point Yacht & Country Club and would recommend this venue to everyone, 100%!"

- *Darryl, 2021 Groom*

"If you are thinking of getting married somewhere else, STOP! Swan point is the destination, and Zuri is the one to make it worthwhile! The venue was incredible, the service was phenomenal, and Zuri and her team couldn't have done any better. We were treated as family and had no worries due to the talent you can expect here! Zuri helped us get our wedding together for two years without missing a beat, zoom meeting, email, phone call, etc. They made us feel right at home, and we wouldn't have done it anywhere else!"

- *Carmen, 2021 Bride*

# Follow Us!



@swanpointgolf

[www.swanpointweddings.com](http://www.swanpointweddings.com)



@swanpointycc



@swanpointevents





For booking, please contact  
Zuri Gregory, Sales & Marketing Director  
301-259-0047 Ext.15  
[zgregory@swanpointgolf.com](mailto:zgregory@swanpointgolf.com)