



# Banquets & Special Events

SPECIALIZING IN EXTRAORDINARY EVENTS  
2022

For booking, please contact:  
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[zgregory@swanpointgolf.com](mailto:zgregory@swanpointgolf.com)

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.





## Our Spaces

Indulge in decadent cuisine and relish in southern charm at Swan Point Yacht & Country Club. Whether celebrating a special occasion or organizing a corporate retreat, we have just the right menu and atmosphere to make your gathering extraordinary.

Rental Rates are based on up to four (4) hours and include tables, chairs, china, glassware and flatware.

Room rentals are based on guest count and equipment needed for event.

### Small Dining Room

Room Charge | \$250

F&B Minimum | \$250

### Business Center

Room Charge | \$250

F&B Minimum | \$250

### Large Dining Room

Room Charge | \$500

F&B Minimum | \$750

### Patio & Veranda

Room Charge | \$1,000

F&B Minimum | \$2,500

### Full Ballroom

Room Charge | \$750

F&B Minimum | \$1,000

### Full Clubhouse

Room Charge:

Sunday - Friday | \$1,500

F&B Minimum | \$4,500

### Boardroom

Room Charge | \$250

F&B Minimum | \$0

Saturdays | \$2,000

F&B Minimum | \$6,500



# *Breakfast Buffet*

## Cold Table

Fresh Fruit Display, Assorted Bagels, Assorted Danish

## Hot Buffet

French Toast Casserole, Scrambled Eggs, Hickory Bacon, Sausage Links, Home Fried Potatoes

Includes Cranberry and Orange Juice, Coffee Station

**\$24 per person**

## The Bar

Unlimited Mimosas, Bloody Mary's & House Wine  
(per 2 hours of service)

**\$15 per person**

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





# Brunch Enhancements

## Waffle Station

Fresh Strawberries, Raspberries, Blue & Blackberries, Whipped Cream, and Syrup  
\$5 per person

## Omelet Station

Shredded Cheddar, Swiss, Onion, Peppers, Mushrooms, Diced Ham, Bacon, Tomatoes, and Spinach  
\$9 per person

## Bagel Bar

Cold Smoked Salmon, Capers, Cream Cheese, Lemons, Red Onion, Tomato Relish, Avocado, Chopped Egg, Assorted Bagels with Toaster  
\$15 per person

## Carving Station

(Choose One)

Roasted Turkey  
\$9 Per Person

Prime Rib  
\$10 Per Person

\*Omelet & Carving Stations require an attendant fee of \$100 per 50 guests.

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



A background image showing a buffet line with several stainless steel serving trays filled with food. The trays are arranged in a row, and the food appears to be a variety of meats and vegetables. The image is slightly blurred, giving it a candid, real-life feel.

# Buffet Menus

All buffets are served with iced tea, lemonade, and a cookie & brownie display.

## Ah! Italy

Baked Chicken Parmesan, Meatballs, Marinara Sauce, Penne Pasta,  
Garden Salad, Garlic Bread  
\$20 per person

## Point BBQ

Pulled Pork with Traditional Sauces, BBQ Chicken, Coleslaw, Potato Salad,  
Macaroni & Cheese, Cornbread  
\$22 per person

## Taco Fiesta

Shredded Steak and Chicken, Flour Tortillas, Corn Tortillas, Mexican Rice,  
Refried Beans, Assorted Toppings  
\$25 per person

## Southerners Feast

Fried Chicken, Herb Roasted Pork Chops, Green Beans, Mashed Potatoes,  
Pasta Salad, Freshly Baked Rolls & Butter  
\$25 per person

## All American

Angus Burgers or All Beef Jumbo Hotdogs, Grilled Marinated Chicken or  
Fried Chicken, Baked Beans, Pasta Salad, Coleslaw, Relish Tray  
\$22 per person

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



# Cocktail Hour

## Hors D'oeuvres (Choose 3 - Passed)

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

## Self-Serve Station

Vegetable Crudités

Domestic Cheese Display

Assorted Cheeses garnished with Fresh Fruit, served with Crackers

Pasta Station

Tortellini Pasta & Italian Sausage in Marinara Sauce, Penne Pasta in  
Vodka Sauce, Grilled Chicken & Bowtie Pasta in Alfredo Sauce

Includes all lemonade, tea, and water.

**\$34 PER PERSON**

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





# *Dinner Buffet*

## S a l a d s

( C h o o s e 1 )

Pasta Salad, Potato Salad, Mixed Greens, Caesar Salad, Strawberry Spinach Salad, Fruit Salad

## H o t   S i d e s

( C h o o s e 2 )

Green Beans, Broccoli, Summer Squash Medley, Rice Pilaf, Whipped Potatoes, Roasted Red Potatoes, Mac & Cheese, Penne Pasta

## M a i n s

( C h o o s e 2 )

Braised Short Ribs, Pan Seared Sirloin, Seared Breast of Chicken, Chicken Marsala, Sweet Chili Glazed Salmon, Herb Encrusted Pork Loin, Eggplant Parmesan

## D e s s e r t

Assorted Cakes

Includes all lemonade, tea, and water.

**\$38 PER PERSON**

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



# Dinner Enhancements

## 3rd Main

Braised Short Ribs, Pan Seared Sirloin, Seared Breast of Chicken,  
Chicken Marsala, Sweet Chili Glazed Salmon, Herb Encrusted Pork Loin,  
Eggplant Parmesan  
\$7 per person

## Passed Hors D'oeuvres (Choose 3)

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  
\$15 per person

## Carving Station

(Choose One)

Roasted Turkey

Prime Rib

\$9 Per Person

\$10 Per Person

\*Omelet & Carving Stations require an attendant fee of \$100 per 50 guests.





# *Something Sweet*

## Assorted Cheesecakes

Strawberry Symphony, Dulce de Leche, Caramel Pecan, and Triple  
Chocolate  
\$7 per person

## S'mores Bar

Fluffy Marshmallows, Assorted Chocolate Bars, and Crisp Graham  
Crackers  
\$5 Per Person

## Strawberry Shortcake Cups

Pound Cake, Fresh Strawberries, Topped with Homemade Whipped  
Cream  
\$5 per person

## Sundae Station

Chocolate and Vanilla Ice Cream, Hot Fudge, Assorted Toppings  
\$7 per person

## End of Event

Get Home Safe!

Display of Water, Gatorade bottles and snacks for  
your guest to grab on their way out  
\$5 per person



# The Bar

Pricing Based Per Adult over 21 for up to four (4) hours of service

## Non-Alcoholic

Pepsi • Diet Pepsi • Sierra Mist • Mountain Dew • Ginger Ale •  
Iced Tea • Lemonade • Cranberry Juice • Pineapple Juice • Orange Juice

\$5 per person

## House Bar

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

\$36 per person

## Luxury Bar

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

\$44 per person

## Open Beer and Wine

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

\$32 per person

- Bartender Fee Applies to All Bars:  
\$150 per Bartender for every 75 guests -

## Host Bar & Cash Bar Available

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





# *Upgrade Your Event*

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

## Custom Napkins

up to 70 different color options  
\$1 per napkin

## Custom Tablecloths

round guest tables  
\$12 per table

## Custom Tablecloths

display tables  
\$18 per table

## Chair Covers & Sashes

\$5 per chair

## Chiavari Chairs

gold, silver, fruitwood  
\$8 per chair

## Table Runners

\$8 per table



*Follow Us!*



Swan Point Yacht & Country Club

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@swanpointgolf

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



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@swanpointevents



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