



Banquets & Special Events

SPECIALIZING IN EXTRAORDINARY EVENTS
2023



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

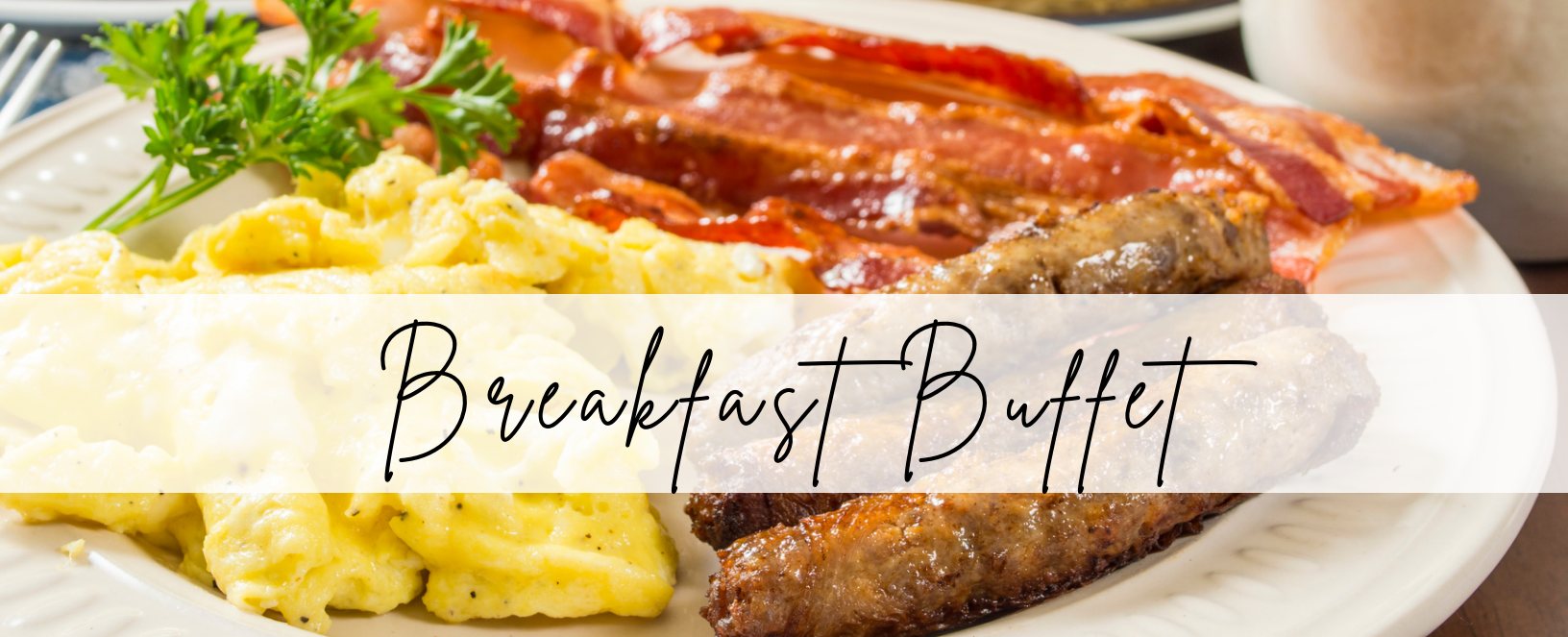
Full Clubhouse

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

\$26 per person

The Bar

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

\$16 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
\$7 per person

Omelet Station

Shredded Cheddar, Swiss, Onion, Peppers, Mushrooms, Diced Ham, Bacon, Tomatoes, and Spinach
\$10 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
\$10 Per Person

Prime Rib
\$12 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.



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
\$22 per person

Point BBQ

Pulled Pork with Traditional Sauces, BBQ Chicken, Coleslaw, Potato Salad,
Macaroni & Cheese, Cornbread
\$24 per person

Taco Fiesta

Shredded Steak and Chicken, Flour Tortillas, Corn Tortillas, Mexican Rice,
Refried Beans, Assorted Toppings
\$27 per person

Southerners Feast

Fried Chicken, Herb Roasted Pork Chops, Green Beans, Mashed Potatoes,
Pasta Salad, Freshly Baked Rolls & Butter
\$26 per person

All American

Angus Burgers or All Beef Jumbo Hotdogs, Grilled Marinated Chicken or
Fried Chicken, Baked Beans, Pasta Salad, Coleslaw, Relish Tray
\$24 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 with a Champagne- Chive Sauce, 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 with a
Champagne- Chive Sauce, Chicken Marsala, Sweet Chili Glazed Salmon,
Herb Encrusted Pork Loin, Eggplant Parmesan
\$9 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

\$10 Per Person

Prime Rib

\$12 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
\$7 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



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www.swanpointgolf.com



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