



Wedding Menu



Come and Enjoy the Charm and Beauty of Swan Lake Resort

Swan Lake Resort is nestled in rural North Central Indiana and offers beautiful gardens and serene landscapes with breathtaking views. The perfect place to host your wedding. Whether you choose to have your wedding indoors in our grand ballroom or outdoors in the courtyard with our picturesque gazebo, you will not be disappointed. We provide the perfect setting for both ceremony and reception, as well as hotel accommodations for you and your guests.

Please Note:

- Food and Bar Minimums are as follows:

April-October:

Saturday = \$9,000

Friday/Sunday = \$4,500

Weekdays = \$3,000

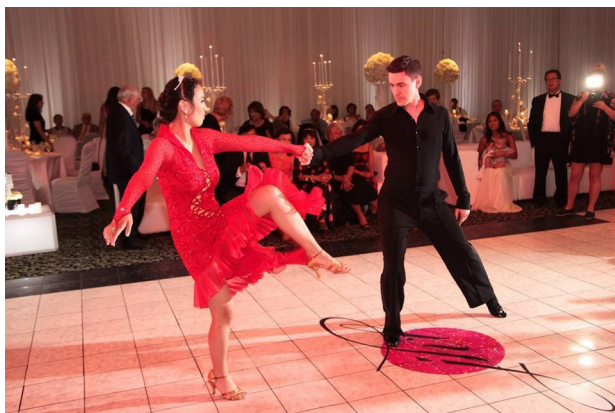
November-March:

Saturday = \$4,500,

Friday/Sunday = \$3,000

Weekdays = \$1,500

- 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 work with you to try to accommodate that wish.
- If there is something on the menu that you do not see but wish to have at your wedding, please consult with Chantelle Barrett to discuss possible substitutions and pricing.



Stationed Hors D'Oeuvres

Domestic and Imported Cheeses, Crackers, Fresh Fruit

\$7.50 per person

Charcuterie Board

\$8.50 per person

Vegetable Crudites with Tzatziki Dip or Hummus

\$6.50 per person

Passed Hors D'Oeuvres

50 servings per tray

Hot Hors D'Oeuvres

Asiago and Italian Sausage Stuffed Mushrooms

\$155.00 Per Tray

Mini Beef Wellington

Served with Madeira Sauce

\$125.00 Per Tray

Firecracker Shrimp

Deep Fried Jumbo Shrimp

Served with Sweet Chili Sriracha Aioli

\$175.00 Per Tray

Italian or BBQ Meatballs

\$95.00 Per Tray

Fried Mac & Cheese Bites

w/ Roasted Red Pepper Ranch

\$105.00 Per Tray

Phyllo Wrapped Asparagus

w/ Lemon Dill Creme Fraiche

\$150.00 Per Tray

Tenderloin Canape

*Grilled Beef Tenderloin,
Horseradish Roasted Pepper Mousse,
Sourdough Canape & Baby Greens*

\$160.00 Per Tray

Cold Hors D'Oeuvres

Tomato Mozzarella

Basil Skewers

\$115.00 Per Tray

Southwestern Pinwheels

*Chilled Tortilla Pinwheels filled with Chorizo, Tomato,
Corn, & Black Beans Topped with a Honey Chipotle Aioli*

\$105.00 Per Tray

Shrimp Cocktail

Jumbo Shrimp

Served with Classic Cocktail Sauce

\$160.00 Per Tray

BLT Cup

*Cherry Tomato, Applewood Smoked Bacon,
Peppercorn Thyme Aioli & Baby Greens*

\$110.00 Per Tray

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

Main Course Plated Entrees

All entrees include house salad, two salad dressings, dinner rolls/butter, one meat, one starch, one vegetable, coffee, iced tea and water.

Filet Mignon (8oz) - \$46.00 per person

*Grilled Center Cut Certified Angus Beef 8oz Filet Mignon,
SLR Steak Butter, Rosemary Ristretto, Tobacco Onions*

Prime Rib (12oz) - \$43.00 per person

*Slow Roasted Standing Rib Roast, Queen Cut,
Served with Au Jus and Tiger Sauce*

Sirloin Roast - \$26.00 per person

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

Grilled Beef Tenderloin - \$39.00 per person

*Beef Tenderloin Grilled and Sliced
Served with Bacon Bordelaise*

Roasted Pork Loin - \$24.00 per person

*Sliced Herb Encrusted Pork Loin
Served with Honey Mustard Sauce*

Limoncello Chicken - \$25.00 per person

Panko Crusted 7oz Chicken Breast Dressed in a Limoncello Cream Sauce, Red Bell Peppers, and Sweet Peas

Stuffed Chicken Breast - \$26.00 per person

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

Chicken Bruschetta - \$25.00 per person

*Panko Crusted Chicken Breast with Basil, Garlic, Onion and Tomato
Topped with Mozzarella Cheese and Balsamic Glaze*

Herb Marinated "Trotter" Filet (8oz) - \$28.00 per person

*Fresh Herb and Garlic Marinated Filet of Sirloin, Grilled,
Dressed with Bleu Cheese Fonduta*

Grilled Salmon - \$30.00 per person

Fresh Filet, Grilled, and Served with Limoncello Beurre Blanc and Tropical Salsa

Bacon Wrapped Pork Chop - \$32.00 per person

Grilled and Served with Apple Chutney

Bison Meatloaf - \$28.00 per person

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

Starches

Rosemary Roasted Redskin Potatoes

Roasted Garlic Mashed Potatoes

Rice Pilaf

Potatoes Dauphinoise

Vegetables

Roasted Corn and Roasted Red Peppers

Green Beans with Caramelized Onions

Sugar Snap Peas (Seasonal)

Brussels Sprouts, Blistered Tomatoes and Bacon

Zucchini and Yellow Squash Blend

Honey Glazed Baby Carrots

Salad Dressings

Ranch, Creamy Bleu Cheese, Balsamic Vinaigrette, Italian Vinaigrette, Caesar,

Honey Mustard or Raspberry-Champagne Vinaigrette

Vegetarian or Vegan Options

Artichoke Wellington - \$25.00 per person

Artichokes, Roasted Red Peppers, and Fresh Herbs Blended with Mascarpone Cheese, Wrapped in Puff Pastry, and Baked Until Crisp and Flaky. Served over a Bed of Spaghetti Squash and Dressed with a Roasted Red Pepper Cream Sauce

Egg Plant Parmesan - \$25.00 per person

With or Without cheese

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

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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.*



Themed Buffet Options

All Themed Buffets include Coffee, Tea, Water and One Dessert Selection

Summer BBQ Buffet - \$28.00 per person

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

Italian Buffet - \$26.00 per person

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

Mexican Buffet - \$24.00 per person

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

Polish Buffet - \$26.00 per person

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

Children's Dinner Option - \$12.00 per child

*Includes one meat, one starch, fruit and beverage (milk/juice)
Chicken strips, mini burgers or mini corn dogs
Fries or mashed potatoes
Fresh assorted mixed fruit*

Desserts

*Chocolate Cake, Carrot Cake, Red Velvet Cake, Assorted Dessert Bars, Assorted Cookies, New York Style Cheesecake with
toppings, Cupcakes*

Additional Desserts are \$2.25 each

Late Night Snacks

50 items per tray

Cheeseburger Sliders - \$175.00 per tray

Pretzel bun, American cheese, ketchup, pickle

Chicken Quesadilla - \$125.00 per tray

Queso Blanco, fajita chicken, sour cream, salsa

Swan Lake Resort Pizza (14") - \$16.00 per pizza

Assortment of cheese, pepperoni and sausage

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: \$75.00 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 guest

Base Liquor Package Options

All Bars Include standard mixers including Coke, Diet Coke, Sprite, 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 Coke, Diet Coke, Sprite, 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 Coke, Diet Coke, Sprite, 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