



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:
 - May-October:
Saturday = \$9,000
Friday/Sunday = \$4,500
Weekdays = \$3,000
 - November-April:
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 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 your wedding coordinator, Taylor, to discuss possible substitutions and pricing.





Stationed Hors D'Oeuvres

Domestic and Imported Cheeses, Crackers,
Fresh Fruit and Berries:
\$5.25 per person

Bruschetta Sampler: \$6.50 per person
Herb marinated tomatoes, fresh mozzarella, roasted red peppers,
feta dip, roasted pepper hummus, blue cheese aioli served with
crackers, crostini's, and accompaniments

Antipasti: \$8.25 per person
Assorted imported meats, imported cheeses, house cured pickled
vegetables, fresh mozzarella, roasted red peppers, mixed olives
and whole grain mustard

Passed Hors D'Oeuvres

50 servings per tray

Hot

Asiago and Italian Sausage Stuffed Mushrooms
\$95.00 per tray

Mini Beef Wellingtons with Madeira Sauce
\$105.00 per tray

Bang-Bang Shrimp with Sweet Chili-Sirach Aioli
\$160.00 per tray

Italian, Swedish, or BBQ meatballs
\$95.00 per tray

Four Cheese Macaroni Bites with Truffle Oil
\$105 per tray

Sausage and Chevre Stuffed Bacon Wrapped Dates
\$115.00 per tray

Cold

Steakhouse Bruschetta
\$105.00 per tray

Southwestern Pinwheels
\$75.00 per tray

Shrimp Cocktail
\$140.00 per tray

Tomato Mozzarella Basil Skewers
\$85.00 per tray

Main Course Entrees

All entrees include house salad, two salad dressings, dinner rolls/butter, one meat, one starch, one vegetable, coffee, iced tea and water.
All entrees may be served plated OR buffet style.

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) - \$39.00 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 Au Jus sauce

Grilled Beef Tenderloin - \$26.00 per person

Beef tenderloin grilled and sliced, served with bacon bordelaise

Roasted Pork Loin - \$24.00 per person

Herb encrusted point loin, sliced and served with honey mustard sauce

Limoncello Chicken - \$25.00 per person

Panko crusted 7oz chicken breast dressed a limoncello cream sauce, red bell peppers, and sweet peas

Apple Gouda Stuffed Airline Chicken Breast - \$25.00 per person

Pan seared airline chicken breast stuffed with roasted apples and Gouda cheese and dressed 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 over a balsamic glaze

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

Fresh herb and garlic marinated filet of sirloin, grilled, and dressed with blue cheese fonduta

Grilled Salmon - \$28.00 per person

Fresh filet, grilled, and served with limoncello beurre blanc and tropical salsa



Starches

- Roasted Garlic Rosemary Mashed Potatoes
 - Buttermilk Mashed Potatoes
- Chipotle Basil Mashed Sweet Potatoes
 - Oven Roasted Yukon Potatoes
- Rosemary Roasted Red Skin Potatoes
 - Wild Long Grain Rice

Vegetables

- Honey Glazed Baby Carrots
- Zucchini and Yellow Squash with Red Onion and Roasted Peppers
 - Green Beans with Caramelized Onions
 - Sweet Corn with Roasted Red Peppers
- Fresh Asparagus (available April-August)

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



Themed Buffet Options

All themed buffets include coffee, tea, water and one dessert selection

Summer BBQ Buffet - \$25.00 per person

Smoked BBQ ribs and slow roasted BBQ chicken, classic potato salad, corn on the cob, coleslaw, garden salad

Italian Buffet - \$24.00 per person

Traditional lasagna, rigatoni Bolognese, chicken alfredo or parmesan, Italian salad, garlic bread

Mexican Buffet - \$22.00 per person

Fajita chicken and beef taco, flour tortillas, corn taco shells, traditional toppings, enchiladas, Spanish rice, refried beans, tortilla chips and salsa

Polish Buffet - \$22.00 per person

Italian/polish sausage with sauerkraut, cabbage, onion, pierogis, and kolinsky 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, onion rings 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 - \$125.00 per tray

Pretzel bun, American cheese, ketchup, pickle

Chicken Quesadilla - \$95.00 per tray

Queso Blanco, fajita chicken, sour cream, salsa

Swan Lake Resort Pizza (14") - \$15.00 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.



Base Liquor Program 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)

- \$6.00 Per Cocktail
- \$4.00 Per Domestic Bottle
- \$5.00 Per Import/Micro Bottle
- \$7.00 Per Glass of Wine

Sponsored/Consumption Bar

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

- \$5.50 Per Cocktail
- \$3.50 Per Domestic Bottle
- \$4.50 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 | ➤ Seagram's VO |
| ➤ Beefeater | ➤ Jose Cuervo |
| ➤ Bacardi | ➤ Lazzaroni Amaretto |
| ➤ Captain Morgan | ➤ Bailey's |
| ➤ Jim Beam | ➤ Kahlua |
| ➤ Seagram's 7 | ➤ 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 Description

- Reds: Cabernet, Merlot, Pinot Noir, Red Velvet
- Whites: Chardonnay, Moscato, Pinot Grigio, Riesling, Rose

Unlimited Pop Program – Add Unlimited Pop for All Guests to Any Drink Package for \$100

Premium Liquor Program 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
- \$4.00 Per Domestic Bottle
- \$5.00 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
- \$3.50 Per Domestic Bottle
- \$4.50 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 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

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

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 Description

- Reds: Cabernet, Merlot, Pinot Noir, Red Velvet
- Whites: Chardonnay, Moscato, Pinot Grigio, Riesling, Rose

Unlimited Pop Program – Add Unlimited Pop for All Guests to Any Drink Package for \$100

Top Shelf Liquor Program 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
- \$4.00 Per Domestic Bottle
- \$5.00 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
- \$3.50 Per Domestic Bottle
- \$4.50 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 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

- | | |
|--------------------------------|-----------------------|
| ➤ Grey Goose | ➤ Dewar's White Label |
| ➤ Tanqueray | ➤ Patron |
| ➤ Gentleman Jack | ➤ Lazzaroni Amaretto |
| ➤ Captain Morgan Private Stock | ➤ Bailey's |
| ➤ Crown Royal | ➤ Kahlua |
| ➤ Woodford Reserve | ➤ 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 Description

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Unlimited Pop Program – Add Unlimited Pop for All Guests to Any Drink Package for \$100

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 mouthfeel 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 mouthfeel. 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.

Keg Beer

Domestic Kegs

\$299 Per Keg

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

Budweiser

Bud Light

Coors Light

Miller Light

Yuengling

Micro Kegs

\$399 Per Keg

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

***Seasonal Beer – Availability Limited*

Bell's Two Hearted

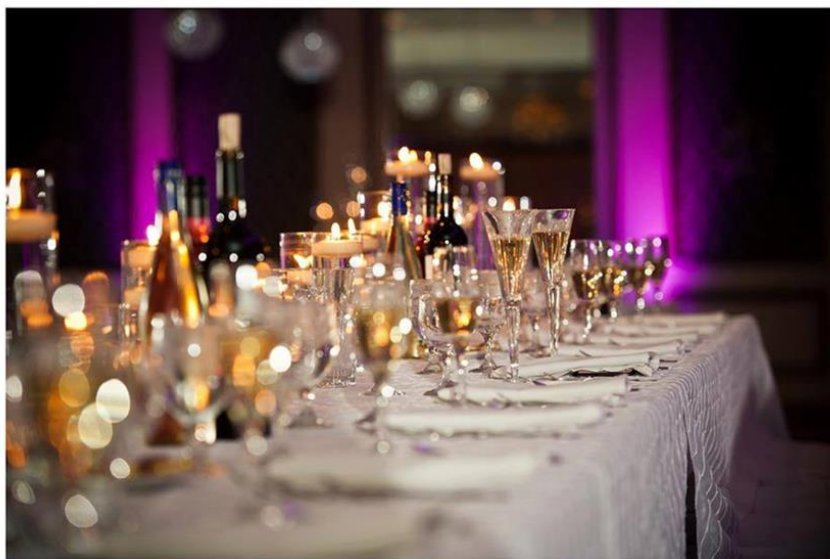
Bell's Oberon**

Blue Moon

Goose Island 312

Leinenkugel Summer Shandy**

Sam Adams Boston Lager



behind the lens
photography