



- PRIVATE PARTY INFORMATION -

Located in the heart of Buckhead, The Swan Coach House Restaurant embodies the elegance of an Old South setting. Distinctive, Southern-accented cuisine and outstanding service are essential to any memorable occasion. The Swan Coach House can accommodate up to 200 guests for buffet receptions. Receptions are either held in a series of beautifully decorated rooms or on the first and second floors flowing into a gracefully landscaped garden. Seated dinners are held in the main dining room (85 maximum) or the BelleNita Room and Garden (150 maximum).

- FOOD -

The Swan Coach House Restaurant boasts exceptional regional cuisine made of the freshest ingredients by our culinary professionals. We offer several group menu options in many different price points, and we are happy to customize any menu in order to make your event more unique. Please refer to our Group Menu Options Overview.

- BEVERAGE -

(Packages are priced for a 3 hour time period)

The Swan Coach House Restaurant retains a liquor license and, by law, must provide any liquor, beer, and / or wine used on the premises. Our beverage packages are detailed below:

Non-Alcoholic Bar:

Includes: Soft Drinks, Iced & Hot Teas, Coffee, & Fruit Juices

Wine & Beer Bar:

Includes: Non-Alcoholic Bar, House Chardonnay or Merlot, House Champagne, and Assorted Domestic & Import Beers

Premium Bar:

Includes: Non-Alcoholic bar, House Chardonnay or Merlot, House Champagne, Assorted Bottled Beers, & Call Brand Liquors

****Custom Bars are available and will be priced accordingly**



PLATED DINNER MENU A

- SALAD -

(each guest will choose 1 salad)

House Salad

Mixed greens, romaine lettuce, mandarin oranges, toasted almonds, with balsamic vinaigrette

Caesar Salad

Romaine lettuce tossed with caesar dressing

- ENTREE -

(each guest will choose 1 entrée)

Filet Mignon

Demi-glace, au gratin potatoes, asparagus

Bourbon Marinated Pork Tenderloin

Whipped potatoes, steamed baby carrots

Chicken Roulade

Sundried tomatoes, spinach, pecans, cream cheese, whipped potatoes

- DESSERT -

French Silk Swan

A meringue base filled with chocolate mousse topped with chantilly cream and almonds



PLATED DINNER MENU B

- PASSED HORS D'OEUVRES -

Tomato, basil, and mozzarella salad served in a miniature pastry cup

Assorted mini quiche

- SALAD -

(each guest will choose 1 salad)

House Salad

Mixed greens, romaine lettuce, mandarin oranges, toasted almonds, with balsamic vinaigrette

Caesar Salad

Romaine lettuce tossed with caesar dressing

- ENTREE -

(each guest will choose 1 entrée)

Filet Mignon

Demi-glace, au gratin potatoes, asparagus

Bourbon Marinated Pork Tenderloin

Whipped potatoes, steamed baby carrots

Chicken Roulade

Sundried tomatoes, spinach, pecans, cream cheese, whipped potatoes

- DESSERT -

French Silk Swan

A meringue base filled with chocolate mousse topped with Chantilly cream and almonds



PLATED DINNER MENU C

- PASSED HORS D'OEUVRES -

Tomato, basil, and mozzarella salad served in a miniature pastry cup

Miniature crab cakes with remoulade

Fried green tomatoes with red pepper coulis

- SALAD -

(each guest will choose 1 salad)

House Salad

Mixed greens, romaine lettuce, mandarin oranges, toasted almonds, with balsamic vinaigrette

Caesar Salad

Romaine lettuce tossed with caesar dressing

- ENTREE -

(each guest will choose 1 entrée)

Medallion of Filet Mignon with Lobster Tail

Demi-glace, au gratin potatoes, asparagus

Bourbon Marinated Pork Tenderloin

Whipped potatoes, steamed baby carrots

Chicken Roulade

Sundried tomatoes, spinach, pecans, cream cheese, whipped potatoes

Grilled Swordfish

Creamy basil polenta, olive and roasted tomato tapenade

- DESSERT -

French Silk Swan

A meringue base filled with chocolate mousse topped with chantilly cream and almonds



BUFFET MENU A

- PASSED HORS D'OEUVRES -

Tomato, Basil, and Mozzarella Salad Served in a Miniature Pastry Cup

Assorted Mini Quiche

- ON THE BUFFET -

- Protein -

Bourbon-Soaked Pork Tenderloin

Grilled Chicken Breast with Pesto Glaze

Shrimp Salad Served in Heart-Shaped Timbales

- Vegetable & Starch -

Grilled Vegetable Display

Summer Squash, Portabella Mushrooms, Bell Peppers, and Carrots

Spinach and Artichoke Soufflé
with Assorted Crackers and Flatbread

Roasted Red Potato Salad
With herbs and balsamic vinaigrette

Swan Coach House Salad
Mandarin Oranges, Sliced Almonds, Assorted Dressings

- Pasta & Bread -

Cheese Filled Tortellini Salad
With Sundried Tomatoes and Balsamic Vinaigrette

Assorted Baked Breads with Butter

- Dessert -

Seasonal Fruit Display with Hot Chocolate Fondue



BUFFET MENU B

- PASSED HORS D'OEUVRES -

Herb Stuffed Shrimp

Beef Tenderloin on Crostini with Horseradish Cream

- ON THE BUFFET -

- Protein -

Herb Crusted Pork Tenderloin with Mustard Marmalade Sauce

Grilled Chicken Breast with Lemon-Caper Cream Sauce

Side of Cured Salmon with Cucumber, Capers, Lemon, and Chopped Egg

- Cheese -

Whole Baked Brie in a Puff Pastry with Fruit Filling

- Vegetable & Starch -

Grilled Vegetable Display

Summer Squash, Portabella Mushrooms, Bell Peppers, and Carrots

Roasted Red Potato Salad

With herbs and balsamic vinaigrette

Swan Coach House Salad

Mandarin Oranges, Sliced Almonds, Assorted Dressings

- Pasta & Bread -

Cheese Filled Tortellini Salad

With Sundried Tomatoes and Balsamic Vinaigrette

Assorted Baked Breads with Butter

- Dessert -

Seasonal Fruit Display with Hot Chocolate Fondue



BUFFET MENU C

- PASSED HORS D'OEUVRES -

Bacon-Wrapped Scallops

Miniature Crab Cakes with Remoulade Sauce

- ON THE BUFFET -

- Protein -

Bourbon Soaked Beef Tenderloin with Horseradish Cream

Stuffed Chicken Breast

Whole Salmon Display with Cucumber, Capers, Lemon, and Chopped Egg

Shrimp & Grits with Sausage Gravy

- Cheese -

Whole Baked Brie in a Puff Pastry with Fruit Filling

Assorted Artisan Cheeses with accompaniments

- Vegetable & Starch -

Grilled Vegetable Display

Summer Squash, Portabella Mushrooms, Bell Peppers, and Carrots

Fried Green Tomatoes with Red Pepper Coulis

Roasted Red Potato Salad with herbs and balsamic vinaigrette

Swan Coach House Salad

Mandarin Oranges, Sliced Almonds, Assorted Dressings

- Pasta & Bread -

Cheese Filled Tortellini Salad

With Sundried Tomatoes and Balsamic Vinaigrette

Assorted Baked Breads with Butter

- Dessert -

Seasonal Fruit Display with Hot Chocolate Fondue



HORS D'OUVRES MENU

- PASSED HORS D'OEUVRES -

Tomato, basil, and mozzarella salad served in a miniature pastry cup

Miniature crab cakes with remoulade

Assorted Miniature Quiche

- STATIONED HORS D'OUVRES -

Fried green tomatoes
with red pepper coulis

Beef Tenderloin Crostini
with Horseradish Cream

Gritini Station

Jumbo Shrimp with Grits Served in a Martini Glass

Mixed Green Salad

Mixed greens, romaine lettuce, mandarin oranges, toasted almonds, with balsamic vinaigrette

Traditional Bruschetta

Black Bean Quesadillas

Wild Mushroom Purses

- DESSERT -

Seasonal Fruit Display with Hot Chocolate Fondue



BREAKFAST / BRUNCH MENU

- ON THE BUFFET -

Seasonal Fresh Fruit Display

Assorted Breakfast Breads to Include:
Muffins, Croissants, Bagels, and Breakfast Pastries
Served with Fruit Preserves, Cream Cheese, and Butter

Swan Coach House Breakfast Potatoes

Pork Sausage Patties

Applewood-Smoked Bacon

Eggs Florentine
With Spinach and Hollandaise

- OPTIONAL -

Omelette Station to Include:
Mushrooms, Bell Peppers, Ham, Tomatoes, Onions, and Cheese
