

Swift Half Party Packages

Updated 06/24/10

- Private Events can be done as full restaurant buyouts only. Buyouts will be calculated on a case by case basis as fees will vary based on day of the week, size of party, the number of staff needed, and the amount of hours Swift Half will have to close to the public.

Drink Packages

- Open bar with domestic beer, house wine (red and white), and non-alcoholic drinks: \$10 per person, per hour. (Domestic beer includes Philadelphia Brewing Company, Yards and Sly Fox draughts, Miller Lite, and High Life bottles, and Schmidt's, Schaeffer and Schlitz cans.)
- Open bar with domestic beer, house wine, well liquor, and non-alcoholic drinks: \$13 per person, per hour. (Well liquor includes: Smirnoff, Three Olives flavored vodkas, Bacardi, Gordons Gin, Seagrams 7, and Jim Beam; Domestic beer includes all of the above as well as additional seasonal draughts)
- Open bar with domestic and imported beer, premium red and white wines, call liquor, and non-alcoholic drinks: \$15 per person, per hour. (Call liquor includes: Stolichnaya, Stolichnaya Flavored Vodkas, Tanqueray, Malibu, Captain Morgan's, Cuervo, Jack Daniels, Crown Royal, and Tullamore Dew.
- Open bar with domestic and imported beer, premium red and white wine, premium liquor, and non-alcoholic drinks: \$17 per person, per hour. (Premium liquor includes: Grey Goose, Ketel One, Goslings Rum, Siembra Azul Blanco, Bombay Sapphire, Bulleit Bourbon, Makers Mark, Jameson, Johnny Walker Black, and Crown Royal.)
- **Important Note: Aged Scotch, Ports, Cordials, and 22-25oz bottled beer are not included with any of the above packages.**
- **Shots are not included in any drink package**
- **Liquor tax is included in all drink package prices**

Food Packages

- If there is anything you do not see listed, but are interested in having please do not hesitate to ask. Swift Half will always do it's best to accommodate all requests.
- The menu options are just suggestions, you are welcome to change appetizer and entrée selections within each pricing level. We will work with you to choose the best menu selection for your event.
- Please be sure to let us know if your party has any special dietary needs such as vegetarian, vegan and/or food allergies. We want to ensure all guests are accommodated.
- Food tax is 8%, and is not included in the per person price

Gratuities

- A 20% gratuity will be added to all food and drink packages on the final bill at the event's end.

Deposits

- A deposit of 25% of the total estimated party cost is due two weeks prior to the event. This deposit will be deducted from your final bill at the end of your event before final payment. This deposit is non-refundable should you cancel your party in seven days or less. This deposit is refundable should you cancel this party with eight or more days notice.

Please note that no persons under the age of 21 are permitted on premise after 9pm by law. Anyone attending an event before 9pm and under the age of 21 must be accompanied by an adult of 25 years of more.

**HORS D' OEUVRES:
\$18 PER PERSON**

(Choice of 5, picked 1 week in advance): Cheese and/or charcuterie combination plate, lamb lollichops (add \$2), cucumber sandwiches, flatbread pizza, buffalo shrimp, mini-burgers, veggie pizza, short rib sliders, pierogies, soy-chili wings, mini-fish bites (small bites of our beer battered cod) and pot de creme.

**SWIFT HALF LUNCH MENU 1
\$18 PER PERSON**

First Course – Choice of 1

1. Soup
2. Caesar Salad

Second Course - Choice of 1 per/person

1. Chicken Sandwich
2. Burger
3. B.E.L.T. Sandwich
4. Vegetable Napoleon

**SWIFT HALF LUNCH MENU 2
\$24 PER PERSON**

First Course – Appetizers – Choice of 2 (must be selected prior to event)

1. Veggie Pizza
2. Cucumber Sandwiches
3. Soy-chili Wings

Second Course – Choice of 1 per/person

1. Burger
2. Chicken Sandwich
3. Vegetarian Shepherd's Pie
4. ½ Fish & Chips

Third Course -Dessert

1. Pot de Crème
2. Shortcake

All appetizers & desserts are served family style

SWIFT HALF DINNER MENU 1
\$30 PER PERSON

First Course - Soup/Salad-Choice of 1 (may substitute this course for dessert)

1. Soup
2. Caesar or Chopped Mediterranean Salad

Second Course – Appetizers – Choice of 2 (must be selected prior to event)

1. Flatbread Pizza
2. Cucumber Sandwiches
3. Pierogies

Third Course – Choice of 1 per/person

1. Burger
2. Chicken Sandwich
3. Vegetarian Shepherd's Pie
4. Fish & Chips

Optional - Dessert Course (may be substituted for 1st course)

1. Pot de Crème
2. Shortcake

All appetizers and desserts are served family style

SWIFT HALF DINNER MENU 2
\$34 PER PERSON

First Course – Cheese & Charcuterie

1. Cheese & Charcuterie Combination Plate

Second Course – Entrees – Choice of 1 per/person

1. Burger
2. Ham & Cheese Sandwich
3. Vegetarian Shepherd's Pie
4. Fish & Chips

Third Course – Desserts

1. Pot de Crème
2. Bread Pudding

All appetizers and desserts are served family style

SWIFT HALF DINNER MENU 3
\$42 PER PERSON

First Course – Soup/Salad – Choice of 1

1. Soup of the day
2. Mediterranean Chopped or Shrimp & Pear Salad

Second Course – Appetizers – Choice of 2 (to be selected prior to event)

1. Pierogies
2. Buffalo Shrimp
3. Veggie Pizza
4. Short Rib Sliders

Third Course – Entrees – Choice of 1 per/person

1. Steak Sandwich
2. Roasted Chicken
3. Fish & Chips
4. Vegetarian Shepherd's Pie

Fourth Course – Desserts

1. Pot de Crème
2. Shortcake

All appetizers and desserts are served family style

SWIFT HALF DINNER MENU 4
\$50 PER PERSON

First Course – Soup/Salad – Choice of 1

1. Soup of the day
2. Mediterranean Chopped or Shrimp & Pear Salad

Second Course – Appetizers – Choice of 3 (to be selected prior to event)

1. Soy-chili wings
2. Lamb Lollichops
3. Mussels
4. Buffalo Shrimp
5. Mini-Burgers

Third Course – Entrees – Choice of 1 per/person

1. Steak Frites
2. Roasted Chicken
3. Whole Fish
4. Fish & Chips

Fourth Course – Desserts

1. Pot de Crème
2. Cheese Plate

All appetizers and desserts are served family style