

THE BLUE HERON

BH

the Blue Heron
VENUE · CATERING · PLANNING

WEDDING PRICING & PACKAGES



WWW.BLUEHERONEVENTS.COM

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5440 NIMTZ PARKWAY SOUTH BEND, IN 46628

RECEPTION

VENUE RENTAL

IN SEASON : MAY - OCTOBER

Saturday **3,000**

Friday & Sunday **2,000**

OFF SEASON : NOVEMBER - APRIL

All Dates **1,500**

INQUIRE FOR WEEKDAY & MICRO



INCLUSIONS

Venue for 5 Hour Reception

Vendor Access 2 Hours Prior to Reception

1 Hour for Removal & Vendor Tear Down

Full Service Event Set Up & Clean Up

Convenient On Site Parking

60" Round Guest Tables

Sweetheart or Head Table

White Garden Chairs

Floor Length Table Linen & Napkins

In Choice of Color

Dinner Service Items : Fine China,

Silverware & Glassware

Silver or Gold House Table Numbers

Tent Structure - On site for In Season Dates

Patio (2,000 sq ft) covered with Tent

House Patio Furniture on Veranda

Event Coordination and Planning

Annual Menu Tasting Event



Celebrating love is kind of our thing!

- We host all things Wedding -

Engagement Party, Bridal Shower, Rehearsal Dinner, Anniversary Party & Vow Renewals

CEREMONY

OUTDOOR CEREMONY AT PERGOLA 1,000

Tent Structure over Patio serves as
Back Up Plan for Inclement Weather

INCLUSIONS

Half Hour Rehearsal Walk Through
2 Hours of Access Prior to Ceremony
for Photography

White Garden Chairs set on Lawn at Pergola
Gift Table set at Bridge
Electrical Outlet(s) at Bridge & Pergola

ADDITIONS

White Fabric Curtains on Pergola **250**
White or Ivory Fabric Streamer **150**
Fresh Greenery Garland on Pergola **200**

Hired Florist May Create Custom Décor for the
Pergola and Ceremony Site

Early Access for Photography Per ½ Hour **100**
Space Heaters (Propane) **150 ea**



RECEPTION PACKAGES

Add Meal Selection to Package Price
IN SEASON PACKAGES FOR SATURDAY DATES MAY – OCTOBER

DIAMOND

Price Per Guest 63

Silver or Gold Chiavari Chair Upgrade
Charger Plate (upgrade selection of 24)
4 Passed Hors D'Oeuvres
4 Hour Premium Open Bar
Champagne Toast
Cake Cutting
Late Night Snack - Pizza Station
Ceiling Fabric Treatment
Patio Package of Tables & Chairs
Assorted Gold Mercury & Clear Glass Votives



SAPPHIRE

Price Per Guest 42

House Gold Charger Plate
3 Passed Hors D'Oeuvres
4 Hour Premium Open Bar
Cake Cutting
Ceiling Fabric Treatment
Patio Package of Tables & Chairs
Assorted Gold Mercury & Clear Glass Votives



PEARL

Price Per Guest 31

2 Passed Hors D'Oeuvres
4 Hour Open Bar
Cake Cutting
Ceiling Fabric Treatment

OFF SEASON PACKAGES

FOR OFF SEASON DATES NOVEMBER - APRIL
& Available All Friday & Sunday Dates
Package to Include Beverage and Food with Limited Menu
50 GUESTS MINIMUM

OPEN BAR

Price Per Guest 54

Open Bar for 4 Hours
2 Passed Hors D' Oeuvres
Cake Cutting
Meal Selection

BEER & WINE

Price Per Guest 44

Open Beer & Wine for 4 Hours
Cake Cutting
Meal Selection

HORS D'OEUVRES

Tomato Bruschetta
Panini with Prosciutto & Fontina
Grilled Shrimp with Andouille
Gruyere-Parmesan Puffs
Nancy's Italian Meatballs
Coconut Shrimp
Phyllo Wrapped Asparagus
Miniature Beef Wellington
Grilled Chicken Quesadilla

SALAD

Caesar, House or Spinach

ENTREES

Champagne Chicken
Chicken Kiev
Fried Tilapia
Bourbon Flank Steak
Bistro Filet (Served Only)
Carved Prime Rib (Buffet Only) **2**

1ST COURSE

SERVED SALAD, ROLLS & BUTTER

2ND COURSE

2 ENTREES (SERVED CHOICE OR BUFFET)
1 VEGETABLE & 1 STARCH

3RD COURSE

CAKE CUTTING OR DESSERT DISPLAY
COFFEE

STARCH

Roasted Redskin Potatoes
Wild Rice Pilaf
Garlic Whipped Potatoes
Fettuccine Alfredo

VEGETABLES

Roasted Seasonal Medley
Steamed Broccoli
Green Beans Almondine

HORS D'OEUVRES

PASSED BUTLER STYLE



Priced A La Carte Per Piece 3

Vine Ripened Tomato Bruschetta
Gruyere-Parmesan Puffs
Miniature Beef Wellington
Nancy G's Italian Meatballs
Miniature Panini with Prosciutto & Fontina
Chilled Tenderloin on Crostini w/Tarragon Aioli
Smoked Salmon Canapes
Grilled Shrimp with Andouille
Phyllo Wrapped Asparagus
Mickey's Famous Maryland Crab Cakes
Coconut Shrimp
Grilled Chicken Quesadilla



STATION & DISPLAY

Fresh Fruit /Cheese & Cracker Station 6 per guest

Dip & Bruschetta Station

Tomato Bruschetta, Hummus & Spinach
Artichoke Dip, Garlic Toasts, Crostini Crackers
& Chips
6 per guest

Charcuterie Board

Meats, Cheeses, Fruits, Vegetables, Nuts,
Spreads, Herbs, Crackers, Breadsticks,
Garlic Toasts & Breads
9 per guest



**HORS D'OEUVRE DISPLAYS MAY BE
SUBSTITUED FOR PASSED PIECES IN
PACKAGES**

DINNER SELECTIONS

Add Meal Selection to Package Price
IN SEASON PACKAGES FOR SATURDAY DATES MAY – OCTOBER

SERVED MEAL all guests to receive the same dish

SERVED DUET all guests to receive the same dish with two proteins

CHOICE SERVED guests to RSVP with meal choice, escort cards required

BUFFET STYLE guests released by staff one table at a time for self serve style

ALL DINNER STYLES TO INCLUDE SERVED SALAD, ROLLS, BUTTER & COFFEE

SALAD

HOUSE SALAD

Mixed Greens, Candied Pistachios, Parmesan Asiago Blend, Cranberries & House Made Garlic Crouton Drizzled with Balsamic Dressing

CAESAR SALAD

Romaine, Parmesan Cheese, Cherry Tomatoes & House Made Garlic Crouton Tossed with Caesar Dressing

SPINACH SALAD

Spinach, Egg, Bacon, Red Onion & Tomato. Served with Honey Mustard Dressing

VEGETABLE

Roasted Seasonal Medley

Steamed Broccoli

Green Beans Almondine

Green Beans with Bacon & Onion

Zucchini & Squash Medley

Grilled Asparagus

STARCH

Basmati Rice w/ Black Mustard Seed

Wild Rice Pilaf

Au Gratin Potatoes w/ Leeks

Roasted Redskins w/ Peppers & Garlic

Fettuccini Alfredo

Au Gratin Potatoes w/ Cheese

Loaded Whipped Potato with Bacon, Cheddar

Cheese, Sour Cream & Chives Whipped

Potatoes w/ Garlic

Orzo with Lemon Zest, Pine Nuts & Parmesan

BEEF ENTREES

STEAK CUT

FLANK STEAK

6 oz - **26**

BISTRO FILET

4 oz - **25** (duet plate only)

6 oz - **28**

SLOW ROASTED PRIME RIB

8 oz - **32**

10 oz - **35**

GRILLED FILET MIGNON

4 oz - **35**

6 oz - **42**

SAUCE

ROSEMARY DEMI

with angel onions & sautéed mushrooms

BEARNAISE

BALSAMIC ONION

with caramelized onions

BOURGUIGNONNE

French style sauce with red wine, shallot & mushrooms

BLACKBERRY DIJON

with fresh blackberries (in season)

BOURBON MARINADE

SEAFOOD ENTREES

SHRIMP SCAMPI

Served over Linguine Pasta

26

BAKED SALMON

Filet of Salmon Baked & laced with Champagne Buerre Blanc Sauce

27

CRAB STUFFED TILAPIA

Served with Lemon Cream Sauce

28

GRILLED SHRIMP

Served with Creamy Rosemary Beurre Blanc Sauce

29

CHICKEN ENTREES

CHAMPAGNE CHICKEN

Six Ounce Chicken Breast Marinated in Dijon Mustard, Garlic and Rosemary.
Served with a Champagne Beurre Blanc Sauce

24

CHICKEN KIEV

Six Ounce Chicken Breast Infused with Tarragon Butter, Seasoned and Lightly Battered. Served with a Light Alfredo Sauce

25

CHICKEN PICATTA

Lightly Breaded and Sautéed Six Ounce Chicken Breast with Lemon Zest, Capers, Diced Tomatoes and Parsley. Recommended to be served over Linguini

25

CHICKEN MARSALA

Seasoned, Boneless, Skinless, Six Ounce Chicken Breast Sautéed with Sweet Marsala Wine and Seasonal Mushrooms

26

SHERRY CHICKEN

Six Ounce Chicken Breast Stuffed with Fontina Cheese, Prosciutto and Basil.
Served in a Light Sherry Cream Sauce

26

CALIFORNIA STYLE CHICKEN

Six Ounce Chicken Breast Grilled and Layered with Creamed Spinach, Tomato & Toasted Pine Nuts over a Grilled Portabella Mushroom.

Served with a Brie Cream Sauce

29

CHOICE DINNERS

\$2 per guest per choice

Assigned Seating is mandatory with
Choice Dinners.

An individual escort card must be
provided per guest with an indication
of the meal choice ordered

DUET DINNERS

All entrees can be paired!

GRILLED SHRIMP 8

BAKED SALMON 8

CHICKEN BREAST 6

BUFFET STYLE

PACKAGE I

Choice of 1 Salad
(served)
1 Vegetable, 2 Starches
& 2 Entrees
28

PACKAGE II

Choice of 2 Salad
(served + specialty)
1 Vegetable, 2 Starches
& 2 Entrees
30

PACKAGE III

Choice of 3 Salad
(served + 2 specialty)
1 Vegetable, 2 Starches
& 3 Entrees
32

SERVED SALAD

HOUSE SALAD
CAESAR SALAD
SPINACH SALAD

SPECIALTY SALAD

AUTUMN APPLE SALAD
CHINESE NOODLE SALAD
GREEK SALAD
FRESH FRUIT SALAD
PASTA PRIMAVERA
BROCCOLI SALAD

ENTREES

CHICKEN MARSALA
CHICKEN KIEV
CHAMPAGNE CHICKEN
SHERRY CHICKEN

CARVED FLANK STEAK
CARVED PRIME RIB **2/GUEST**

CRAB STUFFED TILAPIA
SHRIMP SCAMPI

VEGETABLE & STARCH

SEE PG 6

ITALIAN BUFFET

Fresh Green Beans
Sauces (choose 3)
Vodka, Pesto, Marinara, Alfredo
Pasta (choose 3)
Penne, Fettuccini, Linguini, Tortellini,
Spaghetti
Grilled Chicken, Meatballs & Sautéed
Mushrooms
26

POLISH BUFFET

Sweet and Sour Cabbage
Polish Style Noodles
Fresh Green Beans w/ Onions & Bacon
Whipped Potatoes w/Gravy
Polish Sausage
Fried Chicken
23

LATE NIGHT SNACKS

PRIME RIB SLIDERS

Prime Rib on Pretzel Bun
w/ Horseradish Cream

3.5 ea

SOFT PRETZEL BITES

Warm Dipping Cheese &
Honey Mustard

2.5 ea

POPCORN BAR

Toppings: Cheddar, White
Cheddar, Kettle Corn, Ranch

3 ea

**Add Pop Corn Cart Rental for
Movie Theater Style Popcorn**

PIZZA STATION

Purchased Locally
(Barnaby's, Bruno's, Rocco's)

5 ea

GRILLED CHEESE & TOMATO SOUP SHOOTERS

3 ea

TENDERS & FRIES

Chicken Tenders, Ranch, BBQ
& Honey Mustard
Curly Fries

4 ea

LATE NIGHT SWEETS

ASSORTED COOKIES

Chocolate Chip, Peanut Butter,
White Macadamia, Double Chocolate,
Oatmeal Raisin, Double Chocolate Chunk

1 ea

CHOCOLATE COVERED STRAWBERRIES

1.5 ea

PIE STATION

Assorted Cream Pies & Fruit Pies

3.5 ea

SUNDAE BAR

Vanilla Ice Cream Hot Fudge &
Caramel Topping, Nuts & Sprinkles

3 ea

ASSORTED MINIATURES

Chocolate Truffles
Double Fudge Brownies
Cheesecake Bars
Pecan Bars
Lemon Tart

1.5 ea

BEVERAGE PACKAGES

PREMIUM OPEN BAR

4 Hour Premium Open Bar 29 . Each Additional Hour 6

LIQUOR : Tito's Vodka, Tanqueray Gin, Bacardi Rum, Malibu Rum, Captain Morgan, Teremana Tequila, Crown Royal Whiskey, Jack Daniels, Jim Beam
Southern Comfort, Disaronno Amaretto, Peach Schnapps, Triple Sec
Bailey's Irish Cream, Kahlua, Sweet & Dry Vermouth

DRAFT : Bud Light (may request Miller or Coors)

BOTTLED : Heineken, Corona, Mich Ultra & 2 Hearted

WINE : Callaway Chardonnay & Cab Sauv, Villa Pozzi Moscato, Cinzano Prosecco

MIXERS: Coke, Diet Coke, Sprite, Ginger Ale, Soda & Tonic Water
Ice Tea, Lemonade, Ginger Beer, Cranberry, Sour Mix, Pineapple, Grapefruit & OJ
Lemons, Limes, Cherries, Olives

OPEN BAR

4 Hour Open Bar 25 . Each Additional Hour 4

LIQUOR : Smirnoff Vodka, Gordons Gin, Bacardi, Captain Morgan, Jose Cuervo
Jim Beam, Seagram's 7 Whiskey, Amaretto, Peach Schnapps, Triple Sec, Caroline's Irish Cream
Liquor, Café Aztec, Sweet & Dry Vermouth

DRAFT : Bud Light (may request Miller or Coors)

BOTTLED : Heineken, Corona

WINE : Callaway Chardonnay & Cab Sauv, Villa Pozzi Moscato

MIXERS: Coke, Diet Coke, Sprite, Ginger Ale, Soda & Tonic Water
Ice Tea, Lemonade, Ginger Beer, Cranberry, Sour Mix, Pineapple, Grapefruit & OJ
Lemons, Limes, Cherries, Olives

BEER & WINE

4 Hour Open Bar 19 . Each Additional Hour 3

DRAFT : Bud Light (may request Miller or Coors)

BOTTLED : Heineken, Corona, Mich Ultra & 2 Hearted

WINE : Callaway Chardonnay & Cab Sauv, Villa Pozzi Moscato

SOFT DRINKS: Coke, Diet Coke, Sprite, Ginger Ale, Ice Tea, Lemonade

BEVERAGE PACKAGES

SODA & JUICE BAR

4 Hour Open Sode Bar 8

Coke, Diet Coke, Sprite, Ginger Ale, Ice Tea, Lemonade, Cranberry, Pineapple, Grapefruit & OJ, Lemons, Cherries

CASH BAR

Guests are responsible for purchasing drinks.

The host is responsible for Bartender Fee at \$100.00 per.
1 Bartender Required per 50 Guests

CONSUMPTION TAB

All beverages consumed will be charged to the master tab.
Host selects beverage package to be offered.

DINNER WINE

TABLE WINE

House Red & White per Table **36 /Table**

WINE SERVICE

Red & White By Consumption

Poured by Bartender with Dinner

18/Bottle

CHAMPAGNE TOAST

Sparkling Wine **3/Glass**

Prosecco **4/ Glass**

CRAFT KEG UPGRADES

FOUNDERS

LAGUNITAS

BELLS

EVIL CZECH

Subject to Local Availability

Price Varies with Keg Size

AVERAGE PRICE 250 - 350

SIGNATURE COCKTAILS

HIS & HERS - FEATURED COCKTAIL

Create a fun cocktail to feature for your reception utilizing items included in your bar package.

Additional ingredient upgrades available for purchase per request



RENTALS & UPGRADES

BH FAVORITES

CEREMONY FABRIC

White Fabric Curtains on Pergola **250**
Streamer Piece Woven & Wrapped **150**

HEAD TABLE BACKDROP

White, Ivory, Silver, Black & Gold
Single Layer **400**
Double Layer **650**
Double Layer w/Lighting **1000**

TABLE TOP

CHARGER PLATE House Gold **1.5 ea**

VOTIVE CANDLES

Gold Mercury & Clear Glass **1.5 ea**

FLOATING CANDLE CENTERPIECE

Three 3" Floating Candles in
Cylinders (6", 8" & 10") **13 per table**
Add Fresh Eucalyptus **18 per table**

GREENERY GARLANDS

ATTACHED TO PERGOLA (12 ft) **150**

HEAD TABLE (up to 25 ft) **150**

HEAD TABLE (up to 50 ft) **300**

PER CHANDELIER (up to 3) **150**

FOR THE PATIO

TENT HEATER Propane **450**

PEDESTAL FAN 30" **50 ea**

FOOD & BEVERAGE

POPCORN MACHINE w/ Cart **250**

FROZE MARGARITA MACHINE **250**

PATIO PACKAGE

Patio Package 3 Tall Bistro &
3 Seated Cocktail Tables **300**

BALLROOM CEILING FABRIC TREATMENT

Color of choice **300**



SPECIALTY CHAIR

CHIAVARI Silver or Gold w/ Cushion **10**

FRENCH COUNTRY Walnut **10**

CLEAR RESIN Ghost **13**

WHITE PADDED Folding Chair **4**

LIGHTING

PIN LIGHTING Per Tall Arrangement

Or Long Farm Table **48 ea**

Per Low Floral Arrangement

Or Standard Round Table **45 ea**

CAKE LIGHTING with On/Off Control **90**

POLICIES & PROCEDURE

SECURING YOUR DATE

- A non-refundable payment of **\$1,000 for Friday/Sunday and \$2,000 for Saturday Dates.**
- The amount of \$500 is retained as a security deposit that may be returned after the completion of the event. The remaining amount will be applied towards event Invoice.
- A contract will then be presented to the Patron to guarantee the date.

PAYMENT INFORMATION

- A non-refundable installment of 50% of the estimated invoice is required **six (6) months** prior to your scheduled event. If this deposit is not received, the date will be released and all prior payments forfeited. Payment due by check, money order or certified funds.
- Event Balance is due **five (5) business** days prior to the event. An itemized invoice will be presented for verification of the guaranteed attendance and services provided. All prices are based on the guarantee number of attendance or the actual number of attendance, whichever is higher. Payment due by check, money order or certified funds.

MINIMUMS & PRICING

- A guaranteed attendance figure is required **seven (7) business** days prior to the function date. This figure will be considered the **minimum attendance** of guests for billing purposes.
- No reductions in attendance number or food quantities will be accepted after the final guarantee number has been given.
- Saturday events, May through October, require a **minimum of \$11,000.00 subtotal.** There is no subtotal minimum on events November through April.

RENTALS & HANDLING

- Rental includes **two hours** prior to start of event for vendor set up and **an hour** for tear down. Should event require additional time all additional hours will be billed at \$ 100/ half hr.
- All rentals must be processed through the Sales Office with the exception of wedding cakes and floral. **Vendors hired by client are not permitted to bring outside rentals in.**
- Specialty cakes and desserts are allowed at a \$.75 per person fee. This includes the cutting, plating and serving of the cake or the display and presentation of a dessert bar.
- There will be a 21% facility and handling charge and a 7% state sales tax added to all food, beverage and rental sales.
- The Blue Heron does not permit affixing any materials to the walls, floors, fixtures or ceiling with nails, staples, tape or other substances.

SECURITY & LIABILITY

- The Blue Heron requires a minimum of **one security guard per every 200** people be on the premises during the hours of the scheduled event that have an alcoholic bar. The Blue Heron provides the security guards at the expense of the patron. The charge per guard is 40.00/hr.
- The Blue Heron reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged to the function/patron and billed based on actual repair or replacement costs.



LOVE NOTES

Visit us on the Knot.com

Reviewed On 7/02/2020 by Emma J

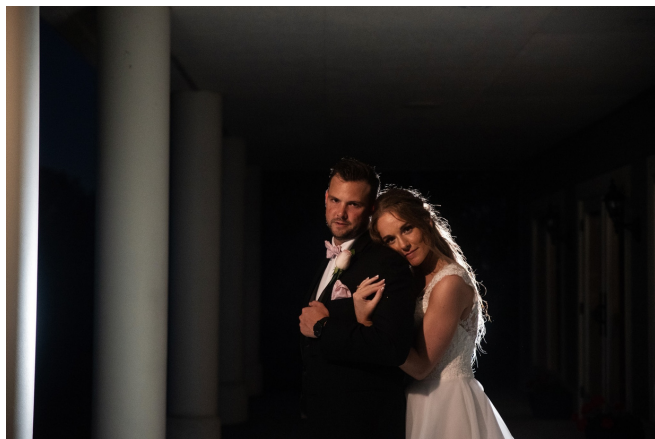
The Blue Heron is amazing! Lexi is wonderful to work with. I planned my wedding of 200 people there in less than a month and she was super helpful and supportive. It's a great venue and beautiful location. It's perfect for indoor and outdoor events. The food was amazing as well!

All the guests loved it and couldn't stop complimenting everything.



Reviewed On 10/17/2020 by Madison K

Lexi at The Blue Heron was phenomenal! She goes above and beyond to help make sure your wedding is exactly what you want. We had pink ceiling fabric and up lighting and the whole venue looked like a fairytale, it was perfect! Lexi is professional and always responded to my emails in less than a day. She is super friendly and so easy to work with! I would recommend The Blue Heron every time!



Reviewed On 4/20/2020 by Colleen B

Lexi and her team did an amazing job making our wedding reception a fun and memorable party! Lexi was very easy to work with - she responded to emails quickly, whether it was about something big or small, and her friendly demeanor made the planning process a happy task. She was also great at sharing opinions on planning decisions when asked, which I really appreciated toward the end of our planning process.

Our wedding took place in the fall, and the view of the golf course and woods behind it was a beautiful backdrop for the party. The food was delicious and there are a lot of options, too - we had no problems choosing dishes that accommodated a lot of dietary/health restrictions among my family members and I wasn't stressed about that at all on wedding day... (cont.)

