

# THE BLUE HERON



## WEDDING PRICING & PACKAGES



[WWW.BLUEHERONEVENTS.COM](http://WWW.BLUEHERONEVENTS.COM)

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# RECEPTION

## VENUE RENTAL

### IN SEASON : MAY - OCTOBER

Saturday **3,250**

Friday & Sunday **2,250**

### OFF SEASON : NOVEMBER - APRIL

All Dates **1,750**

**INQUIRE FOR WEEKDAY & MICRO**



## INCLUSIONS

Venue for 5 Hour Reception

**Extension Available at \$250 / half hour**  
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 1,250

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 & Vendor Set Up  
White Garden Chairs set on Lawn at Pergola  
Gift Table set at Bridge  
Electrical Outlets at Bridge & Pergola

### ADDITIONS

White Fabric Curtains on Pergola **300**

White or Ivory Fabric Streamer **200**

Fresh Greenery Garland on Pergola **250**

PA System : Bluetooth + Microphone **250**

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

Early Access for Photography Per ½ Hour **150**



# RECEPTION PACKAGES

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

## DIAMOND

**Price Per Guest 66**

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 49**

House Silver or 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 36**

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 59**

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

## BEER & WINE

**Price Per Guest 49**

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  
Brie, Almond & Pear Puff Pastry Bites



## 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

Roasted Baby Whole Carrots

## 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

### 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**

# KIDS & SPECIALTY ENTREES

### KID'S MEAL

Chicken Tenders, Fries & Fresh Fruit  
Available for Children 12 & Under

**12**

### KID'S BUFFET

Reduced Rate for Dinner Buffet  
Available for Children 12 & Under

**12**

### PORTABELLA RAVIOLI (VEGETARIAN)

In Sun Dried Tomato Cream Sauce with Grilled Portabella Cap & Vegetable Selection

**24**

### DIETARY RESTRICTIONS

**Accommodations can be made with advance notice for guests with dietary restrictions**



# 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

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## 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

Delivered or Picked Up Hot & Fresh  
From a Local Parlor

**Price Varies 25 - 35 per pizza onn average**

## 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 34 . Each Additional Hour 8

LIQUOR : Tito's Vodka, Tanqueray Gin, Bacardi Rum, Malibu Rum, Captain Morgan, Teremana Tequila, Crown Royal Whiskey, Maker's Mark, 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 28 . Each Additional Hour 6

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, Mich Ultra & 2 Hearted

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 22 . Each Additional Hour 4

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.

1 Bartender Required per 50 Guests

The host is responsible for Bartender Fee at \$100.00 per

## 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 House Wines By Consumption

Poured by Bartender with Dinner **20/Bottle**

### CHAMPAGNE TOAST

Sparkling Wine **3/Glass**

Prosecco **4/Glass**

## 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

## UPGRADES

### SPIRITS & WINE

Special Order Bottles Available By Request

### SPECIALTY KEG BEER

Founders, Lagunitas, Bells, Evil Czech, Etc

Subject to Local Availability

Price Varies with Keg Size

**AVERAGE PRICE 250 - 350**



**PER INDIANA STATE LAW ALL ALCOHOL  
MUST BE PROVIDED BY THE BLUE HERON**

# RENTALS & UPGRADES

## BH FAVORITES

### CEREMONY FABRIC

White Fabric Curtains on Pergola **300**  
Streamer Piece Woven & Wrapped **200**

### HEAD TABLE BACKDROP

White, Ivory, Silver, Black & Gold  
12 ft Single Layer **250**  
12 ft Double Layer **350**  
20 ft Single Layer **400**  
20 ft Double Layer **750**  
20 ft 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**  
With Fresh Eucalyptus **23 per table**

## GREENERY GARLANDS

**ATTACHED TO PERGOLA** (12 ft) **250**

**HEAD TABLE** (up to 25 ft) **200**

**PER CHANDELIER** (up to 3) **200**

## FOR THE PATIO

**TENT HEATER** Propane **450**

**PEDESTAL FAN** 30" **50 ea**

## FOOD & BEVERAGE

**POPCORN MACHINE** w/ Cart **250**

**FROZE MARGARITA MACHINE** **300**

### 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 Tables **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.
- Initial deposit may be submitted by check, money order, certified funds or online after confirming date availability : <https://www.blueheronevents.com/eventpayment>

## 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 \$12,000.00 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](https://www.knot.com)

## Reviewed On 7/02/2020 by Emma J

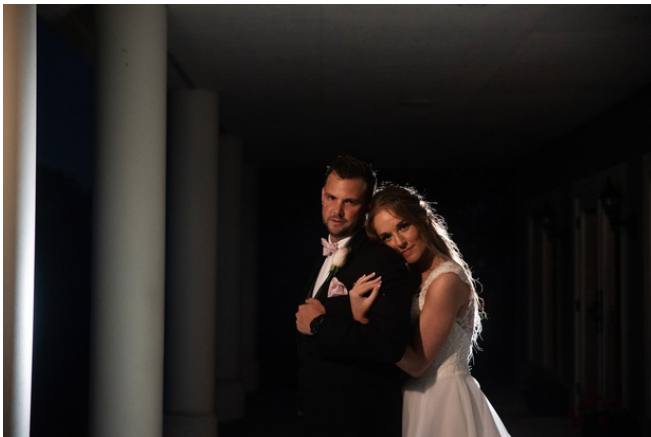
The Blue Heron is amazing! Lexi is wonderful to work with. I planned my wedding of 200 people there in less than a month and she was super helpful and supportive. It's a great venue and beautiful location. It's perfect for indoor and outdoor events. The food was amazing as well!

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.)

