



Weddings & Banquets

305 5th Ave. South

Cold Spring, MN 56320

(320) 685-3831

www.blueheronsupperclub.com

On-Site Event Pricing 2014

Weddings & Banquets

Our Commitment to you...

Thank you for your interest in booking your special event with The Great Blue Heron. We are committed to making your event a pleasant and memorable experience, and take pride in our outstanding service and culinary expertise. The information is to create an overall understanding of the services offered at The Great Blue Heron, however should you have any further questions please feel free to give us a call.

We look forward to making your special day an event to remember.

The Entire Staff at The Great Blue Heron

Tastings

The Great Blue Heron Offers a Complimentary Tasting for up to Four Guests (Please call for Available Times)

Entrée Prices Include: Entrée, Potato, Vegetable & Bread Selections

Blue Heron Signature Entrees

Legendary Chicken Romano...

A Lightly Lemon-Peppered, Breaded Double Lobe Chicken Breast Served with Homemade Alfredo Sauce
(Served with Fresh Seasonal Fruit Kabob Brushed with Pina Colada Coconut Glaze)

Famous Home-Style Baked Chicken...

Fall off the Bone Moist & Tender Baked & Perfectly Seasoned Chicken
(Served with Signature Dressing & Creamy Coleslaw)

Classic Parmesan Chicken...

Perfectly Seasoned Double Lobe Breaded Breast of Chicken, Herb Cream Sauce
(Fresh Seasonal Fruit Kabob Brushed with Pina Colada Coconut Glaze)

Roast Beef...

Slow Roasted Beef Accompanied by Blue Heron Au Jus, Classic Au Jus or Traditional Beef Gravy

Champagne Chicken...

Lightly Seasoned & Breaded, Seared Double Lobe Breast of Chicken, Creamy Shallot & Champagne Sauce

Chicken Marsala...

Seared Breaded Double Lobe Breast of Chicken, Sautéed Crimini Mushrooms & Garlic, Marsala Sauce

Boursin Chicken...

Perfectly Seasoned Breaded Double Lobe Breast of Chicken, Garlic & Herb Boursin Cream Sauce

Minnesota Chicken...

Breaded Chicken Breast- Blue Heron Signature Stuffing, Granny Smith Apple & Onion Cream Sauce

Stuffed Pork Loin...

Pork Loin Rolled with Blue Heron Signature Stuffing, Buttery Maple Sauce

Porketta- Just like on the Iron Range...

Filletted Pork Loin Stuffed with Fresh Italian Herbs, Creamy Roasted Red Pepper Sauce

Chef's Chicken Roulade...

Stuffed Chicken Breast with Chopped Walnuts, Spinach, Asiago & Caramelized Onions, Asiago Cream Sauce

Chicken Breast A La Blue Heron...

Stuffed Chicken Breast- Mild Feta, Spinach & Wild Mushroom Blend, Creamy Roasted Red Pepper Sauce

Texas Style Smoked Beef Brisket...

Slow Smoked Beef Brisket, Signature BBQ Sauce

Distinct Stuffed Chicken...

Stuffed Chicken Breast with Baby Spinach, Fontina Cheese & Prosciutto, Supreme Cream Sauce

10 oz. Pork Prime Rib... Market

Country Wine Rubbed & Slow Roasted, Green Apple Mango Salsa

Certified Angus Beef Prime Rib... Market

Chef Carved, Perfectly Seasoned & Slow Roasted, Traditional Au Jus or Blue Heron Au Jus

~Potato Selections~

Garlic Mashed, Classic Mashed & Gravy, White Cheddar Whipped, Rice Pilaf, Sliced Baby Reds with Sautéed Peppers & Onions, Smoked Gouda Cheese Mashed, Baked with Sour Cream & Butter or Ranch Mashed

~Vegetable Selections~

*Amaretto Glazed Carrots, Parisian Carrots & Sugar Snap Pea Pods
Monoco Blend (Green & Yellow Beans with Baby Carrots),
Green Beans Almandine, Malibu Blend (Broccoli & Cauliflower Florets, Yellow & Orange Carrots)
Cape Cod Blend (Yellow & Orange Carrots, Snap Peas & Green Peppers)*

****Signature Blue Heron Dressing Available... Per Guest****

~Bread Options- Served with Fresh Herb Garnished Butter Plate~

*Bakery Fresh Butter Fluff Dinner Rolls
Bakery Fresh White & Wheat Cloverleaf Dinner Rolls
Assorted Petit Pain Dinner Rolls - 10 grain, white, poppy seed
Sliced Asiago Encrusted Baguette
Sliced Roasted Garlic Infused Baguette*

~Salad Selections Available... Per Guest~

Fresh Seasonal Fruit Kabobs Brushed with Pina Colada Coconut Glaze

Classic Caesar Salad

Chopped Romaine, Parmesan Cheese, Home-style Croutons and Creamy Caesar Dressing

House Salad

Fresh Mixed Greens, Cherry Tomatoes, English Cucumber Slices, Croutons, Shaved Parmesan Cheese with Peppercorn Ranch

Italian Style Salad

Variety of Fresh Mixed Greens, Red Onion Pedals, Pepperoni Peppers, Parmesan Cheese, Cherry Tomatoes, Home-style Croutons, Sliced Black Olives & Italian Dressing

“Strawberry Fields Forever” Salad

Variety of Fresh Mixed Greens, Sliced Strawberries, Crumbled Mild Feta, Slivered Almonds & Poppy Seed Dressing

Sweet & Citrusy Salad

Variety of Fresh Mixed Greens, Roasted Red Grapes, Caramelized Walnuts, Crumbled Feta with Balsamic Vinaigrette

Blue Heron Salad

Fresh Baby Spinach, Mandarin Oranges, Crumbled Blue Cheese, Red Onion Pedals & Croutons with Balsamic Vinaigrette

~Plated Children's Dinner~

Chicken Tenders, Hot Vegetable, Seasonal Fresh Fruit Wedges, BBQ Sauce, Ranch & Ketchup

~Kids Buffet~

Chicken Nuggets & Mini Corn Dogs, Mac ~n~ Cheese, Fresh Baby Carrots with Ranch, Seasonal Fresh Fruit Wedges

Buffet is set-up on Just Right Kids Size Table

~Pricing Per Guest Includes~

China Plates, Water Glasses & Silverware

Ice Water Carafes Placed on each Table

Coffee Service with Creamers, Sugar, China Cups

Skirted Head Table, Gift, Cake & Sign In Tables

Plated Dinner Service for all Guests & Plated or Family Style for the Head Table

Buffet Dinner Service Add 1.00 Per Guest

~Other Options~

~Please inquire about pricing for 2nd Entree selection

All guests pricing subject to a taxable 15% Service Fee and 6.875% sales tax

Add 3% Fee for Credit Card Payment

~Specialty Menus~

~Hog Roast & Fixings~

Whole Slow Roasted Hog Prepared On-Site (Pig usually about 125lbs & Feeds Roughly 125pp)

750.00 Per Hog (6.00 Per Guest)

Sides to Choose From

Bourbon Molasses Baked Beans with Diced Flame Roasted Apples

Baby Red Potatoes with Sautéed Peppers & Onions

Signature Cheesy Hash Browns

Corn on the Cob (Seasonal)

Oven Roasted Herb Seasoned Potatoes

Summer Vegetable Italian Pasta Salad

Creamy Coleslaw

Homemade Creamy Baby Red Potato Salad

Honeydew, Cantaloupe & Watermelon Wedges

Seasoned Kettle Chips

Corn Bread Muffins with Honey Butter

Creamy Cucumber Salad

Broccoli Raisin Salad

Garden Fresh Vegetable Display with Peppercorn Ranch

Price Varies Depending on Selection of Sides

Please Call to Inquire about Pricing

~Burger Bar~

Grilled Burgers & Grilled Chicken Sandwiches

Pretzel Buns, Fresh Baked White & Wheat Hamburger Buns

Garden Fresh Condiment Display

Lettuce, Sliced Tomatoes, Onions & Pickles, BBQ Sauce, Ketchup, Mustard & Mayo

Specialty Condiments

Caramelized Onions, Sautéed Onions or Sautéed Mushrooms

Cheeses

Swiss, Cheddar, American, Provolone, Pepper Jack & Smoked Gouda

Price Varies Depending on Condiments & Sides Selected

Please Call to Inquire about Pricing

~Pasta Bar~

Whole Wheat Penne Pasta, Traditional Penne Pasta or Bow Tie Pasta

Sauces

Marinara, Sun-Dried Tomato Alfredo, Roasted Garlic Alfredo, Alfredo, Roasted Red Pepper Cream Sauce, Pesto Cream Sauce

Garden Fresh Veggies

Sliced Mushrooms, Red & White Onion Pedals, Green Peppers, Matchstick Carrots, Broccoli Florets, Squash & Zucchini Coins

Grated Parmesan Cheese

Signature Protein Selections

Mini Italian Meatballs, Crumbled Sausage, Baby Shrimp, Grilled Julienne Cut Chicken, Parmesan Chicken Breast

Salad Selections

Traditional Caesar or Italian Mixed Greens Salad

Bread Selections

Garlic Toast, Asiago or Roasted Garlic Baguettes, Breadsticks and French Bread- Butter

Price Varies Depending on Choices Selected / *Please Call to Inquire about Pricing*

BEVERAGE LIST

Bottled Beer (domestic)

Bottled Beer (imported)

Regular Rail Pour

Soda

Soda All Night

Wine

Corbet Canyon (house)

White Zinfandel

Chardonnay

Cabernet

Merlot

Non-Alcoholic Wine

White Zinfandel or Chardonnay

Wedding Champagne

Non -Alcoholic Champagne

Domestic Keg Beer

(15 gallons)

- *Prices do not include the 9.375% Minnesota Sales Tax or Gratuity.*
- *15% gratuity will be added to all open bars*
- *Prices subject to change.*

ALCOHOL CONSUMPTION

As the host of your event, you are partly responsible for the behavior of your guests. Please assist our staff in enforcing responsible behavior. Any expenses incurred while enforcing the following policies will be added to your bill:

- No liquor will knowingly be sold or consumed on The Great Blue Heron's premises by any person under legal drinking age. Identification Cards will be requested of any person who may appear under age.
- No liquor will knowingly be sold to (or is to be consumed) on the premises by individuals who appear to be intoxicated.
- If either of the above occurs, an appropriate staff member will proceed to tactfully correct the situation.
- If beverages are brought on premises, including in any vehicles, it will be taken away immediately.

GRATUITIES AND TAXES

Any menu item you choose for your event is subject to a 6.875% Minnesota Sales Tax and a 15% gratuity charge. Alcoholic beverages are subject to a 9.375% tax and a 15% gratuity charge.

LINEN SERVICE

Linens are available upon request.

Linen napkins are available in a variety of colors. (Napkins - .25 Per Guest)

Table linens are available in white, ivory or black. (Tablecloths - .75 Per Guest)

CAKE SERVICE

There is a 50.00 cake charge for cutting and serving of cake at your event. This price includes the cleaning of all cake parts and cost of plates.

PUNCH

Punch is available for any function. The price is 50.00 per bowl (2 ½ Gallons Per Bowl)

Punch Glasses are provided and included in this price.

DELIVERIES

Please notify us of any and all deliveries for your event. All shipments must be labeled with your functions name and date. The Great Blue Heron is not responsible for any articles lost or left behind. Deliveries should be made between 8:30 am and 11:30 am.

MUSIC AND ENTERTAINMENT

We will gladly offer suggestions for your event. For Friday and Saturday night events, a band or DJ can play until 12:30 am. You or your DJ/band will be responsible to schedule a time for them to set up and will be responsible for notifying us of this time to insure that the door will be open for them at that time. Best times for set up are between 8:30 am and 11:30 am or any time after 3:00 pm. DJ/Band is also expected to take out all of their equipment the night of our event, unless other arrangements have been made with the Banquet Director.

DECORATIONS

We ask that you let us know when you will be decorating for your event. All decorations need to be cleared with The Great Blue Heron. *We ask that you do not use any open-flame candles, crepe paper, confetti, or loose decorations smaller than a quarter in size.* If any of the above is used there will be a 200.00 charge for clean up.

Candles in an enclosure, such as a glass bowl, may be used. All decorations need to be taken down and removed the night of the event.

SPECIFIC ROOM RESERVATIONS

We reserve the right to move your group to a room more appropriate or comparable in space due to an increase or decrease in your guest count.

RENTAL FEES

Courtyard Rental (Off Site Reception) 300.00 plus cost of chairs

Courtyard Rental (On site reception) 100.00 plus cost of chairs

Projector Screen 25.00

RESERVATIONS, DEPOSITS, AND BILLING

A 500.00 deposit must be made to reserve the banquet room for your date. This deposit is non-refundable and non-transferable.

The amount of 200.00 will be credited towards your final balance.

Payment in full is required upon receipt of the bill unless other arrangements have been made. Your bill will state the number of meals for which you have been charged, as well as any other expenses incurred. If you exceed the final guarantee, the bill will be for the number of meals served.

A 3% surcharge will be applied for use of credit card payments.

DAMAGES

If any property damages occur, the damages will be applied towards the bill.