



BLUE HERON

CATERING

welcome





Thank you for considering blue heron catering!

We look forward to working with you to design the perfect menu for your event!

We would be more than happy to work with you to design a menu focused on your tastes, dietary needs, style, and budget. Blue Heron's Chefs are very passionate about local food and the farm-to-table experience, and they love a chance to be creative with the best of what's in season.

Buffet Menu

- Selection of one salad
- Selection of two entrees (plus optional vegetarian entrée)
- Selection of one vegetable
- Selection of one starch
- Rustic bread & whipped butter
- Selection of dessert
- Coffee & Assorted Teas

Plated Menu

- Selection of one soup or salad
- Selection of two entrees (plus optional vegetarian entrée)
- Selection of one vegetable
- Selection of one starch
- Rustic bread & whipped butter
- Selection of dessert
- Coffee & Assorted Teas

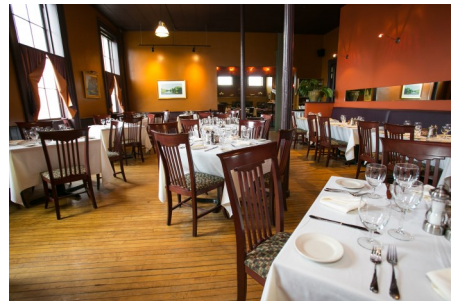
Our menus average around \$85 per person.

As our menus are all custom designed, we do not have set pricing. If you have a budget you are looking to stay within, please let us know and we would be happy to guide you towards our recommended selections.

venue rental information

Bistro

Min 30 — Max 45
*Available for daytime events
That end before 3pm.*



Bistro

Lincoln Hall

Min 30 — Max 85

All of Blue Heron

Min 50 — Max 180



Lincoln Hall



bar service

*All bar service is subject to a bartender staffing fee of \$75.
If your event requires an additional bartender, there will be an additional \$75 staffing fee.*

Consumption Bar Service

*Choose the bar package to offer to your guests. All drinks will be added to your final bill.
We will require a credit card number to be held on file at the start of the event.*

Cash Bar Service

Choose the bar package to offer to your guests. Guests will pay for their own drinks.

bar packages

Beer & Wine

House beers in bottles & cans

Banquet wines

Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir, Rosé

Soft drinks

Option to add a Signature Cocktail

Classic

House beers in bottles & cans

Banquet wines

Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir, Rosé

House liquors

*Prairie Organic Vodka, Prairie Organic Gin, Dewar's Blended Scotch, Canadian Club Whiskey,
Jack Daniel's Tennessee Whiskey, Four Roses Bourbon, Teremana Blanco Tequila, Bacardi Silver Rum*

Soft drinks

Premiere

House beers in bottles & cans

House wines (please select 2-3 reds and 2-3 whites)

Red– Cabernet Franc, Cabernet Sauvignon, Nebbiolo, Pinot Noir, Zinfandel

White– Chardonnay, Sauvignon Blanc, Pinot Grigio, Rosé, Prosecco

House & limited premium liquors

*Prairie Organic Vodka, Prairie Organic Gin, Dewar's Blended Scotch, Canadian Club Whiskey,
Jack Daniel's Tennessee Whiskey, Four Roses Bourbon, Teremana Blanco Tequila, Bacardi Silver Rum
Grey Goose Vodka, Bombay Sapphire Gin, Johnnie Walker Red Label Scotch, Redemption Rye Whiskey,
Jameson Irish Whiskey, Maker's Mark Bourbon, Hornitos Reposado Tequila, Captain Morgan Spiced Rum*

Soft drinks

**Please inquire if you are interested in choosing a sparkling wine for a toast,
or if you are interested in any specialty wines or liquors from our list.**

Listed selections are based on our current inventory and are subject to change.



TERMS & CONDITIONS

Deposit

A deposit of 30% is due with your signed contract within 14 days of its receipt. A second deposit of 20% is due 30 days prior to the event. If your event is booked less than 30 days before the event, a 50% deposit is due with your signed contract. A final deposit of the remaining balance is due one week prior to the date of the event.

Payment

All payments for catering services must be in cash or check.

The Blue Heron require a credit card hold for any costs which are not pre-paid in advance of the event, including open bar by consumption.

Additional alcohol and/or extended service costs which may be incurred during the event will be billed at the end of the event. Payment of final balance is due at the end of the event.

Cancellation

If the event is cancelled, the client will be billed for all services rendered for the event up to the date of cancellation. In the event of emergencies or severe weather, the event may be re-scheduled for a date within a year from the original date.

Menu

Any changes in the menu may change the per person cost. Menu prices are not guaranteed until 30 days before date of event due to market fluctuations and will not vary more than 15% annually. All food must be consumed on premise due to insurance and health code regulations. Any food remaining on a buffet line at the end of a meal will be discarded.

Gratuities

The Blue Heron adds a fixed percentage gratuity to catering events, which is 20% of meal and bar costs. This gratuity only goes to the service employees who work your event (servers and bartenders).

Any additional gratuities are at the discretion of the host and will only be distributed to the service employees unless otherwise specified by the host. Any additional gratuities should be given to the event manager in cash or in a separate check with "gratuity" on the memo line.

Administrative Fee

A 10% taxable administrative fee will be added to all charges. This fee helps to cover the costs of event planning and execution, from meetings and menu development to insurance, fuel, and utility costs. This fee does not include gratuity and no part of this fee is used to pay staff.

Tax

All food- and alcohol-related charges are subject to 7% Massachusetts meals tax (6.25% state tax + .75% local tax). Other costs and fees are subject to 6.25% sales tax.

Guest Count

The Blue Heron has a minimum number of 30 guests for catering events.

A guaranteed number of guests must be given to the Blue Heron two weeks prior to the date of the event. For a served dinner, meal selections must also be given two weeks prior to the date of the event. Final charges will be based on the guaranteed number of guests or the final guest count, whichever is higher.

Alcohol

The Blue Heron is fully licensed for the sale and service of alcoholic beverages in accordance with the policies and procedures of the Massachusetts ABCC and will strictly enforce all state and federal liquor laws. All Blue Heron bartenders and managers are TIPS certified and reserve the right to refuse service to any guest who appears intoxicated. **For events at the Blue Heron, no outside alcohol is permitted to be brought on the property, and no alcohol purchased at the Blue Heron may be removed from the property.**

Security/Damage

All decorations, sound equipment, gifts, or other personal items brought to the Blue Heron must be removed the night of the event.

Complimentary coat hooks/hangers are provided for your guests at the Blue Heron. The Blue Heron is not responsible for any items left behind after the event. The Blue Heron does not permit decorations to be affixed to the walls, floors, ceilings, or lighting fixtures. The Blue Heron reserves the right to charge the client for any damage done to Blue Heron property during the event.

Parking

For events at the Blue Heron, self-parking is available in the three lots behind the restaurant. The parking spaces on the street in front of the Blue Heron and across the street at the Town Hall are public parking and may also be used by guests.