

RESERVE
22
TWENTY-TWO

BANQUET MENUS

BREAKFAST

Served before 3:00 p.m.

*Don't see something,
just ask! We are happy
to customize a menu to
your liking!*

*Please add 8% sales tax
& 20% service charge on
all food & beverages*

20 guest minimum

CONTINENTAL BREAKFAST 11

Assorted Breakfast Breads Assorted Fruit Danish, Assorted Muffins & Fresh

Bagels with Cream Cheese

Assorted Fruit Juices

Freshly Brewed Coffee House Blend Regular & French Roast Decaf

Seasonal Fresh Fruit Tray *Add \$3 per person*

HOT BREAKFAST BUFFET 18

Scrambled Eggs

Breakfast Potatoes

Applewood Bacon

Pork Sausage Links

Assorted Breakfast Breads, Fruit Danish & Assorted Muffins

Cinnamon French Toast with Butter & Maple Syrup

Seasonal Fresh Fruit Display

Assorted Fruit Juices & Water

Freshly Brewed Coffee House Blend Regular & French Roast Decaf

RESERVE
22
TWENTY-TWO

BANQUET MENUS

**BRUNCH
BUFFETS**

9:00am–2:00p.m.

*Don't see something,
just ask! We are happy
to customize a menu to
your liking!*

*Please add 8% sales tax &
20% service charge on all
food & beverages*

20 guest minimum

STANDARD 21

- Assorted Fruit Juices
- Assorted Danish & Muffins
- Butter & Preserves
- Scrambled Eggs
- Applewood Bacon or Link Sausage
- Chicken Francaise
- Seasonal Sliced Fruits
- Seasonal Roasted Vegetables
- Herbed Country Style Potatoes
- Chocolate Chip Cookies

DELUXE 26

- Assorted Fruit Juices
- Assorted Danish & Muffins
- Butter & Preserves
- Scrambled Eggs
- Applewood Bacon or Link Sausage
- Chicken Salad Croissant Sliders
- Seasonal Mixed Green Salad
- Sliced Fruits
- Seasonal Roasted Vegetables
- Herbed Country Style Potatoes
- Greek Yogurt & Seasonal Fruit Parfaits with House Made Granola

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BANQUET MENUS

**BRUNCH
BUFFETS**

9:00am-2:00p.m.

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to customize a menu to
your liking!*

*Please add 8% sales tax
& 20% service charge on
all food & beverages*

20 guest minimum

PREMIUM 29

Assorted Fruit Juices

Assorted Danish & Muffins

Butter & Preserves

Scrambled Eggs

Applewood Bacon

Pork Link Sausage

Chicken Salad Croissant Sliders

Seasonal Mixed Green Salad

Seasonal Sliced Fruits

Seasonal Roasted Vegetables

Herbed Country Style Potatoes

Greek Yogurt & Fruit Parfaits with House Made Granola

Chocolate Chip Cookies

RESERVE
22
TWENTY-TWO

**BRUNCH
BUFFETS**

9:00am-2:00 p.m.

Offer your guests additional selections by adding one or more of these items to any Brunch Buffet.

Don't see something, just ask! We are happy to customize a menu to your liking!

Please add 8% sales tax & 20% service charge on all food & beverages

20 guest minimum

BANQUET MENUS

GRIDDLE STATION 8

Pancakes & Belgium Waffles with Butter, Maple Syrup, Fresh Berries and Candied Nuts

SPECIALTY EGG 6

Quiche Florentine Or Vegetable Frittata

OMELETS ACTON STATION 10

Ham, Bacon, Peppers, Onions, Spinach, Mushrooms, Tomatoes, Cheese, Sausage and Salsa

PASTA ACTION STATION 10

Penne, Linguine, Marinara, Basil Pesto, Alfredo, Italian Sausage, Onions, Spinach, Mushrooms, Crushed Red Pepper Flakes, Parmesan Cheese

CARVERY STATION

Silver Dollar Rolls and Appropriate Sauces Included

Roasted Pork Loin 7

Roasted turkey 8

Roast Beef 10

Prime Rib 18

SMOKED SALMON DISPLAY 12

Mini Bagels, Assorted Cream Cheese Spreads, Capers, Onions & Eggs

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BANQUET MENUS

**LUNCH
BUFFETS**

Served before 3:00p.m.

*Please add 8% sales tax &
20% service charge on all
food & beverages*

*Don't see something,
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to customize a menu to
your liking!*

20 guest minimum

DELI BUFFET 20

Freshly Baked Deli Breads

Assorted Cold Cuts

Sliced Cheeses

Creamy Chicken *or* Tuna Salad

Tomatoes, Lettuce, Pickles, Mayonnaise & Mustard

Freshly Baked Cookies

CHOICE OF ONE SALAD

Mixed Salad Greens with Dressings

Italian Pasta Salad

Seasonal Fresh Fruit Salad

AMERICAN GRILL 21

Freshly Baked Buns

Sliced Cheeses

Tomatoes, Lettuce, Pickles, Mayonnaise & Mustard

Seasonal Fruit Slices

CHOICE OF TWO MEATS

Char Grilled Burgers

Johnsonville Beer Brats with Onions

Marinated Grilled Breast of Chicken

CHOICE OF TWO SIDES

Kettle Chips

Creamy Cole Slaw

Redskin Dill Potato Salad

Ranch House Baked Beans

RESERVE
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TWENTY-TWO

**LUNCH
BUFFETS**

Served before 3:00 p.m.

Please add 8% sales tax & 20% service charge on all food & beverages

Don't see something, just ask! We are happy to customize a menu to your liking!

20 guest minimum

BANQUET MENUS

LITTLE ITALY 23

Char Grilled Italian Sausage with Roasted Peppers

Seasonal Grilled Italian Style Vegetables

Penne Pasta with Choice of Sauce: Marinara, Basil Pesto, Alfredo, or Tomato Vodka

Chicken Piccata with Lemon Butter Caper Sauce

Tomato Focaccia Rolls and Butter

Assorted Dessert Bars

CHOICE OF TWO SALADS

Caesar Salad with Garlic Croutons

Antipasto Salad

Mixed Salad Greens with Dressings

Italian Pasta Salad

TEX MEX 23

Tamales

Steak & Chicken Fajitas

Flour & Corn Tortillas

Black Bean & Roasted Corn Salad Homemade

Tortilla Chips, Salsa & Guacamole

Shredded Cheese, Lettuce, Diced Tomatoes, Limes, Sour Cream, Lettuce, Onion, Cilantro

Mexican Rice & Refried Beans

Cinnamon Sugar Churros

SOUTHERN BACKYARD BBQ 27

Ranch House Baked Beans

Corn on the Cob

Buttermilk Biscuits & Skillet Corn Bread

Chocolate Walnut Brownies

CHOICE OF ONE MEAT

House Smoked BBQ Baby Back Ribs

Herb Roasted Chicken

Tangy BBQ Beef

CHOICE OF ONE SALAD

Creamy Dixie Coleslaw

Mustard Potato Salad

Mixed Green Salad

RESERVE

22

TWENTY-TWO

BANQUET MENUS — PLATED LUNCH

SALADS & SANDWICHES

Served before 3:00 p.m.

All lunch entrees include complimentary coffee. Plated options include choice of vegetable and starch option, see page 13. Salads and sandwiches do not include vegetable and starch option.

Sandwiches include choice of French fries, fruit or coleslaw. All options include choice of soup or salad as well as choice of one dessert.

Don't see something, just ask!
We are happy to customize a menu to your liking!

If offering more than one entree, splitting fees apply.

Luncheons are up to 3 hours in length.

Please add 8% sales tax & 20% service charge on all food & beverages

20 guest minimum

PASTA & VEGETARIAN

Served before 3:00 p.m.

BBQ CHICKEN SALAD 20

Choice of vegetable or starch not included

Field Greens, Jack & Cheddar Cheeses, Grape Tomatoes, House Dressing

SEASONAL GRILLED CHICKEN COBB SALAD 20

Choice of vegetable or starch not included

Fall & Winter—Crisp Iceberg, Apples, Celery, Grapes, Blue Cheese, Walnuts & Dried Cranberries, Choice of Dressing

Spring & Summer—Crisp Iceberg, Roasted Corn, Black Beans, Grape Tomatoes, Applewood Bacon & Blue Cheese, Choice of Dressing

GRILLED SALMON SALAD 22

Choice of vegetable or starch not included

Mixed Greens, French Green Beans, Black Olives, Pepperoncini's, Grape Tomatoes, Dijon Balsamic Vinaigrette

GRILLED CHICKEN CAPRICE SANDWICH 20

Basil Pesto Aioli, Roma Tomatoes, Fresh Mozzarella, French Baguette

GRILLED SALMON BLT 22

Choice of vegetable or starch not included

Applewood Bacon, Tomato, Lettuce, Avocado, Lemon Aioli, French Baguette

LINGUINI PRIMAVERA 20

Choice of vegetable or starch not included

Sautéed Zucchini, Yellow Squash, Carrots, Peppers, Olive Oil & Light Garlic Sauce

LINGUINI SHRIMP & BROCCOLI 24

Choice of vegetable or starch not included

Light Garlic White Wine Sauce

GRILLED CHICKEN PENNE ARABIATTA 20

Choice of vegetable or starch not included

Fresh Mozzarella, Spicy Marinara

RESERVE
22
TWENTY-TWO

BANQUET MENUS — PLATED LUNCH

CHICKEN

Served before 3:00p.m.

Don't see something, just ask! We are happy to customize a menu to your liking!

If offering more than one entrée option splitting fees apply

SEAFOOD

Served before 3:00p.m.

BEEF

Served before 3:00p.m.

TEQUILA LIME GRILLED CHICKEN 24

Mango Tequila Salsa

CHICKEN PARMESAN 24

Marinara sauce & Mozzarella Cheese

CHICKEN PICCATA 24

Served with Lemon Butter Caper Sauce

STUFFED BREAST OF CHICKEN 26

Stuffed with a Blend of Cheeses, Spinach, Onions & Red Peppers

CITRUS PEPPERCORN TILAPIA 25

Broiled Tilapia with a Citrus Peppercorn Sauce & Mango Salsa

SESAME GINGER SALMON 28

Sautéed Baby Bok Choy

SHRIMP OREGANATTA AND LINGUINI 28

Sicilian Bread Crumb Stuffing, Arrabbiata Sauce

LONDON BROIL 29

Sliced Flank Steak with Red Wine Demi Sauce

6 OZ PETITE FILET MIGNON 36

Served with Mushroom Sauce

FILET AND SHRIMP 42

RESERVE
22
TWENTY-TWO

BANQUET MENUS

DINNER BUFFETS

Served after 3:00 p.m.

All Dinner Buffets include complimentary Fresh Brewed Coffee— House Blend Regular & French Roast Decaf

Don't see something, just ask! We are happy to customize a menu to your liking!

Please add 8% sales tax & 20% service charge on all food & beverages

20 guest minimum

Dinners are up to 4 hours in length

AMERICAN GRILL 23

Freshly Baked Brioche Buns

Sliced Cheese

Tomatoes, Lettuce, Pickles, Mayonnaise & Mustard

Seasonal Fruit Slices

CHOICE OF TWO MEATS

Char Grilled Angus Burgers

Johnsonville Beer Brats with Onions

Marinated Grilled Breast of Chicken

CHOICE OF TWO SIDES

Kettle Chips

Creamy Cole Slaw

Redskin Dill Potato Salad

Ranch House Baked Beans

LITTLE ITALY 26

Chicken Picatta with Lemon Butter Caper Sauce

Char Grilled Italian Sausage with Roasted Peppers

Seasonal Grilled Italian Style Vegetables

Penne Pasta with Choice of Sauce: *Marinara, Basil Pesto, Alfredo, Tomato Vodka*

Tomato Focaccia Bread & Rolls

Assorted Dessert Bars

CHOICE OF TWO SALADS

Caesar Salad with Garlic Croutons

Antipasto Salad

Mixed Salad Greens with Dressings

Italian Pasta Salad

RESERVE
22
TWENTY-TWO

BANQUET MENUS

**DINNER
BUFFETS**

Served after 3:00 p.m.

All Dinner Buffets include complimentary Fresh Brewed Coffee— House Blend Regular & French Roast Decaf

Don't see something, just ask! We are happy to customize a menu to your liking!

Please add 8% sales tax & 20% service charge on all food & beverages

20 guest minimum

Dinners are up to 4 hours in length

SOUTHERN BACKYARD BBQ 30

Ranch House Baked Beans

Corn on the Cob

Buttermilk Biscuits & Skillet Corn Bread

Chocolate Walnut Brownies

CHOICE OF TWO MEATS

House Smoked BBQ Baby Back Ribs

Herb Roasted Chicken

Tangy BBQ Beef

CHOICE OF ONE SALAD

Creamy Dixie Coleslaw

Mustard Potato Salad

Mixed Green Salad

RESERVE
22
TWENTY-TWO

BANQUET MENUS

**DINNER
BUFFETS**

Served after 3:00 p.m.

All Dinner Buffets include complimentary Fresh Brewed Coffee— House Blend Regular & French Roast Decaf

Don't see something, just ask! We are happy to customize a menu to your liking!

Please add 8% sales tax & 20% service charge on all food & beverages

20 guest minimum

Dinners are up to 4 hours in length

PRIME RIB OF BEEF 40

Roasted Prime Rib of Beef with Horseradish Cream Sauce

Stuffed Chicken Breast with Spinach & Asiago Cheese

Mixed Greens with Choice of Dressing

Garlic Mashed Potatoes

Sautéed Green Beans with Bacon

Assorted Breads & Dinner Rolls

Assorted Dessert Bars

STEAK & SALMON 40

Certified Angus New York Strip Steak

Teriyaki Glazed Salmon with Sesame Ginger Sauce

Orzo Pasta Salad with Cilantro

Mixed Greens with Choice of Dressing

Roasted Seasonal Vegetables

Herb Roasted Potatoes

Freshly Baked Dinner Breads

Assorted Gourmet Cheesecakes

SURF & TURF 44

Chilled Shrimp Platter with Cocktail Sauce & Lemon Wedges

Petite Filet Mignon Bordelaise Sauce

Snow Crab Clusters with Drawn Butter

Mixed Greens with Balsamic Vinaigrette

Seafood Pasta Salad

Long Grain Wild Rice

Roasted Potatoes with Garlic & Rosemary

Fresh Asparagus with Lemon

Freshly Baked Dinner Breads

Assorted Mini Pastries & Dessert Bars

RESERVE
22
TWENTY-TWO

BANQUET MENUS

**DINNER
ENTRÉES**

Served after 3:00 p.m.

*All Dinner Entrées include
complimentary Fresh Brewed
Coffee— House Blend Regular &
French Roast Decaf*

*Don't see something, just ask!
We are happy to customize a
menu to your liking!*

*Please add 8% sales tax
& 20% service charge on all food &
beverages*

Dinners are up to 4 hours in length

20 guest minimum

PASTA 22

Pasta Primavera
Bowtie Pasta with Pesto
& Pinenuts

CHICKEN 27

Chicken Piccata
Tequila Lime Grilled
Chicken
Chicken Marsala
Chicken Florentine

PORK 29

Pork Chop Vesuvio
Roasted Pork Loin

BEEF

Prime Rib of Beef 40
New York Strip Steak 40
Petite Filet Mignon 42

SEAFOOD ENTRÉES 32

Citrus Peppercorn Tilapia
Sesame Ginger Salmon
Jumbo Gulf Shrimp
Grilled Mahi Mahi

COMBO ENTRÉES

Top Sirloin Steak & Breast
of Chicken 38
New York Strip Steak & Salmon 40
Filet Mignon & Gulf Shrimp 44

RESERVE

22

TWENTY-TWO

BANQUET MENUS

LUNCH & DINNER ADDITIONS

All lunch and dinner plated entrees include complimentary coffee. Plated options include choice of a vegetable and a starch option. Salads and Pastas do not include vegetable and starch option. All plated options include choice of soup or salad as well as choice of one dessert.

SOUPS

Minestrone
Baked Potato
Tomato Florentine
Cream of Broccoli
Italian Wedding
Corn Chowder
Grilled Chicken &
Rice

SALADS

Mixed Green Salad
with Choice of Dressings
Caesar Salad
Spinach Salad
Fresh Fruit Salad

VEGETABLES

French Green Beans with
Bacon
Broccoli & Lemon Butter
Broccoli Florets
Glazed Baby Carrots
Stir Fry Vegetables
Chefs Choice Seasonal

STARCHES

Baked Potato
Garlic Mashed Potatoes
Duchess Potatoes
Herb Roasted Potatoes
Vesuvio Potatoes
Rice Pilaf
Long Grain Wild Rice
Linguini Aglio Olio
French Fries

DESSERTS

Ice Cream Sundae
Gourmet Carrot Cake
Raspberry Sherbet
Chocolate Cake
Cinnamon Apple Crostata
Tiramisu

BANQUET MENUS

COLD HORS D'OEUVRES

*Each pricing is listed per
person 20 guest minimum*

FRESH VEGETABLE CRUDITÉ TRAY 2.50

With Buttermilk Ranch Dipping Sauce

DOMESTIC AND IMPORTED CHEESE DISPLAY 4.00

With Assorted Gourmet Crackers

MINI COCKTAIL SANDWICHES 4.50

With an Assortment of Deli Meats & Cheeses

SEASONAL FRESH FRUIT DISPLAY 3.00

ANTIPASTO PLATTER 3.50

Assorted Meats, Cheeses, Olives & Relishes

GRILLED VEGETABLE PLATTER 3.00

An Assortment of Grilled Zucchini, Yellow Squash, Mushrooms, Eggplant & Peppers

CHILLED GULF SHRIMP TRAY 6.00

Lemon Wedges & Cocktail Sauce

BAR SNACKS 1.50

Pretzels, Gardettos Mix, Mixed Nuts

RESERVE

22

TWENTY-TWO

HOT HORS D'OEUVRES

Pricing is listed per 50 pieces

Don't see something, just ask! We can also customize a menu to your liking.

Please add 8% sales tax & 20% service charge on all food & beverages

20 guest minimum

BANQUET MENUS

OPTION A 85

All options in this section are \$85 for 50 pieces of same item

*Cocktail Meatballs are 100 pieces

Franks in a Blanket

Mini Quiche

Pizza Quiche

Cocktail Meatballs (100 piece)

Buffalo Chicken Bites Chicken

Wings

Fig and Brie Crostini

Brochette

OPTION B 110

All options in this section are \$110 for 50 pieces of same item

Sesame Chicken

Crab Rangoon

Smoked Chicken Quesadilla

Mandarin Shrimp and Pork Egg Rolls

Spinach and Goat Cheese Pizza

Beef Empanadas

Hibachi Chicken Skewers

Antipasto Skewers

Spanakopita

Fried Local Cheese Curds

Artichoke Fritters

Crudités Shooters

OPTION C 135

All options in this section are \$135 for 50 pieces of same item

Hibachi Beef Skewers

Scallops Wrapped in Bacon

Coconut Shrimp Mushroom

Vol-Au-Vent

Brie en Croute

Crispy Asparagus with Asiago

Parmesan Artichoke Hearts

Beef Wellingtons

Thai Chicken & Cashew Spring Rolls

Mini Crab Cakes

BANQUET MENUS

DESSERT MENU

Pricing is listed per person with the exception of the cupcakes and sheet cake.

*Don't see something, just ask!
We are happy to customize a menu to your liking!*

SWEET TABLE DISPLAY 6

GOURMET MINI PASTRY ASSORTMENT

Choice of Three:

Fruit Tarts

Cannoli's

Chocolate Covered Strawberries

Lemon Bars

Cream Puffs

New York Cheesecake

CHOCOLATE CHIP COOKIES 1.50

WALNUT BROWNIES 1.50

ASSORTED DESSERT BARS 4

ICE CREAM SUNDAE STATION 6

Only available for 45 minutes following meal service

CUPCAKES 3 each

ICE CREAM SUNDAES 3.50

To be passed following meal service

TWO LAYERED SHEET CAKE

Decorated to guests specifications

Cake: Vanilla, Chocolate or Marble

Fillings: Custard –Vanilla or Chocolate

Buttercream –Vanilla or Chocolate

**with Custard, fruit options include: Apricot, Strawberry, Lemon or Pineapple*

**with Buttercream, options include: Almond, Mocha, Lemon, Strawberry or Hazelnut*

Frosting – Buttercream or Fondant

HALF SHEET 85

**serves approximately 50 people*

FULL SHEET 130

**serves approximately 90 people*

BANQUET MENUS

**DRINK
 PACKAGES**

Open bar and tabbed bar options are also offered.

Deluxe and Premium Packages require a bartender. A \$100 per bartender fee does apply.

Please add 8% sales tax & 20% service charge on all food & beverages

COFFEE STATION 1.50

SODA STATION 2

BLOODY MARY STATION 7

MIMOSA STATION 6

PUNCH BOWL - Non Alcoholic 45
- With Sparkling Wine 90

STANDARD BEER & WINE PACKAGE 14

2-Hour Domestic Beer & House Wine by Sycamore Lane
**Beer and Wine set at a self-serve station*
Each Additional Hour add \$4 per person

DELUXE MIXED DRINK PACKAGE 17

2-Hour Deluxe Open Bar Each Additional Hour add \$4 per person
Includes: Titos, Absolut, Absolut Citron, Tanqueray, Bacardi, Captain Morgan, Jack Daniels, Dewar's, Disaronno, J & B, Kahlua, VO, Seagram's 7, Canadian Club, Altos Tequila Wine: Sycamore Lane Merlot, Cabernet, Chardonnay & Pinot Grigio

SELECT TWO ADDITIONAL WINES

- Kenwood Yulupa Brut** Sparkling Wine
- Alverdi** Pinot Grigio
- Errazuriz** Sauvignon Blanc
- Folie a Deux** Chardonnay
- Bluefeld** Riesling
- Raimat** Rose
- Mark West** Pinot Noir
- Raymond R. Collection** Merlot
- Greystone** Cabernet
- Graffignia** Malbec
- Motto Gung Ho** Red Blend
- Jacobs Creek** Shiraz

PREMIUM MIXED DRINK PACKAGE 20

2-Hour Premium Open Bar Each Additional Hour add \$5 per person
Includes: Deluxe & Premium Liquors, Wines, Beer, & Super Premium Brands: Kettle One, Grey Goose, Bombay Sapphire, Crown Royal, Knob Creek, Johnnie Walker Black, Maker's Mark, Patron Silver, Don Julio Anjeo, Grand Marnier, Baileys Wine: Sycamore Lane Merlot, Cabernet, Chardonnay & Pinot Grigio

**SELECT THREE
 ADDITIONAL WINES**

- Anna Codorniu Brut** Sparkling Wine
- Kenwood** Pinot Gris
- De Loach** Pinot Noir
- Benzinger** Merlot

- True Myth** Chardonnay
- Bartenura** Moscato
- Saved Magic** Rose
- Estancia** Cabernet
- Decero** Malbec



BANQUET MENUS

AUDIO VISUAL

WIRELESS HANDHELD MICROPHONE *45*

PODIUM *25*

TRIPOD EASEL *15*

70" LCD TV *100*

DVD PLAYER *25*

DANCE FLOOR *500*

RESERVE
22
TWENTY-TWO

BANQUET & EVENT MINIMUMS

**JANUARY
THRU
MARCH**

Lunch events with a scheduled start time before 3:00pm

Dinner events with a start time after 3:00 pm

No outside food or drink are permitted without prior approval.

**BLUE HERON NORTH OR BLUE HERON SOUTH
HALF ROOM - UP TO 60 PEOPLE**

Monday–Thursday *Lunch \$400/Dinner \$700*

Friday & Saturday *Lunch \$900/Dinner \$1400*

Sunday *Lunch \$900/Dinner \$1100*

**BLUE HERON ROOM
FULL ROOM - UP TO 160 PEOPLE**

Monday–Thursday *Lunch \$900/Dinner \$1600*

Friday & Saturday *Lunch \$1500/Dinner \$2800*

Sunday *Lunch \$1400/Dinner \$2300*

BOARDROOM

Weekday *\$250*

Weekend *\$400*

RESERVE
22
TWENTY-TWO

BANQUET & EVENT MINIMUMS

**APRIL
THRU
DECEMBER**

Lunch events with a scheduled start time before 3:00 pm

Dinner events with a start time after 3:00 pm

No outside food or drink are permitted without prior approval.

**BLUE HERON NORTH OR BLUE HERON SOUTH
HALF ROOM – UP TO 60 PEOPLE**

Monday–Thursday *Lunch \$500/Dinner \$800*

Friday & Saturday *Lunch \$1000/Dinner \$1500*

Sunday *Lunch \$1000/Dinner \$1200*

**BLUE HERON ROOM
FULL ROOM – UP TO 160 PEOPLE**

Monday–Thursday *Lunch \$1000/Dinner \$1800*

Friday & Saturday *Lunch \$1800/Dinner \$3000*

Sunday *Lunch \$1500/Dinner \$2500*

**BLUE HERON ROOM PLUS PRIVATE PATIO
FULL ROOM – UP TO 160 PLUS PRIVATE PATIO**

Monday–Thursday *Lunch \$1250/Dinner \$2300*

Friday & Saturday *Lunch \$2300/Dinner \$4000*

Sunday *Lunch \$2000/Dinner \$3000*

**BLUE HERON SOUTH ROOM PLUS PRIVATE PATIO
HALF ROOM – UP TO 60 PEOPLE PLUS PRIVATE PATIO**

Monday–Thursday *Lunch \$750/Dinner \$1200*

Friday & Saturday *Lunch \$1500/Dinner \$2500*

Sunday *Lunch \$1500/Dinner \$2000*

BOARDROOM

Weekday *\$250*

Weekend *\$400*



INFORMATION

MEAL SERVICE

Plated meal service is based on a 2.5 hour service time. Breaks are based upon a 45 minute service time. Buffets (breakfast, lunch, reception & dinner) are served for 2-hours. Buffets have a minimum of 20 guests. If your final guarantee is less than 20 you will be assessed an additional \$150.00. Due to health regulations and quality concerns, items from the buffet cannot be served during mid-morning, afternoon or evening breaks. An extension of actual service times is subject to additional labor fees.

ADDITIONAL CHARGES

Carvers, Made to Order Station Attendants or Butler-Style Servers \$75.00 each per 2-hour shift, 1 server per 75 guests, *each additional hour at \$25.00 per hour.*

Bartenders \$100.00—1 per 75 guests, 4-hour shift

Cocktail Server \$75.00/hour per service

Corkage \$20 per 750ml bottle, *prior approval required*

Room Re-Sets If a room is set up and changed within 24 hours of the event, there will be a minimum additional fee of \$100.00 for the re-set. Fee subject to increase depending on the room size and complexity of the changes. On National Holidays an additional labor fee may be added for meals.

FEES, TAXES

Food, Beverage & Audio Visual prices are subject to taxable 20% service charge and an 8% sales tax. All other prices listed are subject to an 8% sales tax. Service fee is distributed to servers, bussers and/or bartenders assigned to the event.

GUARANTEES

Final attendance must be specified 5 business days prior to the event by noon. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater.

Dietary restriction numbers are required when guarantee is provided. If there are no dietary restrictions on the original arrangements Reserve 22 and the Village Links reserves the right to provide a vegan meal to a number not greater than 10% of the actual guarantee.



INFORMATION

MENU SELECTIONS

In addition to our published menu suggestions our culinary, banquet & events teams are specialists in creating customized solutions. Let your imagination guide you knowing that we understand and will accommodate special requests, budget wants and dietary requirements.

We are committed to all of our guests needs including those who have special dietary restrictions (such as food allergy, intolerance or other medically restricted diet) and are also aware that some may also adhere to a vegetarian or vegan diet. Our goal is to deliver memorable experiences through caring service and culinary skill.

Our menus are subject to change and ingredients may vary based on seasonality and availability.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Cakes, cupcakes, and cookies may be brought in from the outside for events. The cake, cupcakes, or cookies must be from a licensed baker and a receipt is required. \$1.50pp++ service charge will be assessed

All Food and Beverage, including alcohol, must be purchased through Reserve 22 and the Links & served by our staff.

All pricing is guaranteed 90 days prior to event date.

ROOM ASSIGNMENTS

Function rooms are assigned by Reserve 22 and the Village Links according to the anticipated guest count and requirements. Reserve 22 and the Village Links reserve the right to make room changes to a more suitable room should the initial requirements change.

LINENS

Ivory linens and black napkins are available through Reserve 22 and the Village Links at no additional cost. Specialty linens & napkins are available through outside sources. Your banquet and event manager will be happy to assist you.

FLORAL, DÉCOR, ENTERTAINMENT

Proper advance notification is required when scheduling entertainment & the use of volume enhancing equipment. Reserve 22 and the Village Links reserve the right to control the volume on all functions. Insurance riders are required for all outside vendors.