



The Blue Heron Restaurant and Lounge

Thank you for taking the time to consider the Blue Heron at Yosemite Lakes Park for your banquet and catering needs. We take pride in helping you create your special event, from weddings and anniversaries to corporate conferences, or just that special party with family and friends.

We look forward to serving you and creating memories that will last a life time.

If you need a customized menu or have any questions or concerns, please do not hesitate to call.

Sincerely,

Michele Vargas

Special Events Coordinator

Cell (559) 760-2400

Office (559) 658-7466

Email: eventscoordinator@theblueherononline.com



Blue Heron Policies & General Information

Menu Selection: Our menu features a selection of our most popular items. These are suggestions; we would be delighted to arrange a menu to suit your particular requirements. Your menu selection should be submitted to the Catering Office at least one month in advance to insure the availability of your selection. **All prices are subject to change.**

Food & Beverage Service: Food on buffets will be available for 1 1/2 hours after which time it will be removed from the party and remains the property of the Blue Heron Restaurant. No food or beverage, except cake or wine may be brought into the Blue Heron. A \$12.00 per 750 ml bottle corkage fee and a \$1.00 per person cake cutting fee will apply. No food or liquor furnished by the Blue Heron may be taken off the premises. The Blue Heron Banquet Department complies with the State of California Alcohol and Beverage Control laws and regulations. Alcoholic beverages will only be sold to persons who can furnish valid identification with proof of age. Should the restaurant find any minor consuming an alcoholic beverage, management reserves the right to close the bar immediately and /or terminate the function entirely at the customer's expense. In addition, the customer will be responsible for all fines, loss of business, assessments and liability as a result of the above.

Decorations: The Blue Heron will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, tape or any other substance without the approval of the Special Events Coordinator. The use of bird seed, rice, glitter or silly string is not allowed. Any requests for additional linen or colored linen will be at the engager's expense.

Restrictions: Fire laws do not allow open flames on the tables. Centerpieces and decorations must comply with local fire laws. We reserve the right to inspect and control all private functions. As the engager, you are responsible for any damages done to the property during contracted times by any of your attendees/employees/independent contractors under your control/hire. We can not assume responsibility for the damage to, or loss of, any merchandise or articles left or sent to the Blue Heron prior to, during or following the event.

Room Set-Up: It is the engager's responsibility to inform the Blue Heron of any changes in room set-up. Changes in room arrangement within twenty-four hours of the function will result in a \$100.00 charge for additional labor. We reserve the right to charge a service fee for any extraordinary room

requirements. Engagers bringing in photographers must make previous arrangements with management for special room set-up. Function rooms are assigned to the anticipated number of guests. If there are fluctuations in the actual number of attendees, we reserve the right to alter room assignments.

Seating: Seating will be arranged with the Banquet Coordinator prior to the event. Our Fireside Room will accommodate up to 160 guests.

Billing And Credit Information: A deposit of \$100.00 is required for confirmation of the date as well as a \$400.00 room rental fee. The \$400.00 room rental fee reserves the room/lawn area for five hours. Each additional hour is \$150.00 per hour. Two weeks prior to the event, fifty percent of the estimated banquet cost is due. At that time the banquet choices need to be finalized. The remaining balance, including gratuity and sales tax are due the day of the event.

Minimum Guarantee: For banquet and special events a thirty person minimum is required. Parties with fewer than thirty guests will be accommodated by the Blue Heron Restaurant with a three item menu choice. The final guest counts must be provided to the Banquet Coordinator two weeks prior to the event. You will be charged for the number guaranteed or the actual number of person served, whichever is higher.

Security: Our liquor license requires a standing security guard during the use of amplified music. The fee for the guard is \$155.00 for the first five hours and \$75.00 each additional hour.

Audio-Visual: Screens, VCR/monitor and projectors, lapel microphone are available at an additional charge.

Cancellation Policy: A full refund is made if your banquet is canceled at least sixty days prior to the event. In case of a cancellation less than sixty days prior to the event, a full refund minus the room charge will be made. In case of cancellation less than 15 days prior to the event no refund, will be paid out.

I have read and understand these policies and general information

Signed _____

Date _____

Blue Heron Brunch Buffet

Minimum 50 guests

Served only between 10:00 AM to 1:00 PM

Our Brunch Buffet includes freshly brewed Coffee, and Ice Tea

Assorted Danishes, Scones and Muffins

Crispy Breakfast Bacon

Scrambled Eggs with Parsley and melted Mozzarella Cheese

Country Potatoes with Bell Peppers and Onions

Texas Egg Bread French Toast with Syrup

Mixed Greens with Ranch, Italian and Raspberry Dressings

Vegetable Lasagna with Béchamel Sauce

Garlic Bread

\$16.95



Prices are subject to change without notice

Hors d'oeuvres Displays

Chips with Dip and Salsa	\$50.00
Spinach Dip in Sourdough Bowls (2)	\$100.00
Crudités Basket with Dip	\$90.00
Imported & Domestic Cheese with Crackers	\$90.00
Baked Brie with Almonds & Apricot Jam in Puff Pastry	\$100.00
Artichoke Hearts in a creamy Sherry Sauce	\$100.00

Hors d'oeuvres Trays 50 Piece Per Tray

BBQ Meatballs	\$90.00
Caravan Pinwheel Sandwiches	\$90.00
Deviled Eggs	\$90.00
Fresh Fruit Kabobs (Seasonal)	\$90.00
Jumbo Prawns on Ice with Lemons & Cocktail Sauce	\$180.00
Spicy Buffalo Chicken Wings	\$100.00
Sausage Stuffed Mushrooms	\$100.00
Sesame Chicken Skewers with Teriyaki Sauce	\$100.00
Chicken Tenders	\$100.00
Potato Skins	\$100.00
Fried Coconut Prawns with spicy Apricot Sauce	\$180.00
Teriyaki Beef Skewers with Hoisin Sauce	\$100.00



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Blue Heron Buffet

Build your own buffet from the following choices
All buffets include freshly baked bread or rolls, coffee & iced tea

Salads

Choose two salads. Each additional salad \$3.00 per person

Mixed Greens with Ranch, Italian and Raspberry Dressings

Caesar Salad with Croutons and Parmesan Cheese

Penne Pasta Salad with roasted Red Peppers and Pesto

Tomato and Artichoke Salad

Fresh Fruit Salad with Yogurt Honey Sauce

Cucumber Dill Salad

Ambrosia Salad

Macaroni Salad

Potato Salad

Waldorf Salad

Starches

Choose one. Each additional starch \$3.00 per person

Rosemary Roasted Red Potatoes

Mountain Mashed Potatoes

Scalloped Potatoes

Butter Noodles

Rice Pilaf

Vegetables

Choose one. Each additional vegetable \$3.00 per person

Vegetable Medley sautéed in White Wine and Garlic

Corn on the Cobb (in Season)

Balsamic Roasted Vegetables

Baked Beans

Entrees

Choose two. Each additional entrée add \$7.00 per person

BBQ Chicken Breast

Herb baked Chicken Breast with White Wine

Artichoke Mushroom Chicken with Creamy Sherry Sauce

Teriyaki Chicken with Sesame and Pineapple

Lemon Herb Chicken

Chicken Parmesan with Marinara Sauce

Chicken Marsala

Orange Tarragon Chicken

Broccoli Beef

Sliced Tri Tip with Horseradish Sauce

Pot Roast

Guinness Braised Pork

Pork Chops with Apple Mustard Sauce

Fillet of Salmon with White Wine Dill Sauce

Cajun Spiced Catfish

Trout Almandine

Vegetable Lasagna

Chicken Alfredo

Pasta Primavera

Vegetable Stir Fry with Tofu in a Sesame Soy Sauce

\$22.95

The Wedding Package

In addition to the Blue Heron Buffet, a wedding package is available and includes a Champagne or Cider toast,

Fruit Punch and Cake cutting and serving

Addition of \$4.50 per person



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International Buffets

All International Buffets include freshly
brewed coffee and Iced Tea

Italian

Penne Pasta Salad with Red Bell Peppers,
Olives, Garlic and Italian Dressings
Mixed Salad with Cucumbers and Tomatoes with
Italian, Ranch and Raspberry Dressings
Freshly Baked Garlic Bread
Baked Vegetable Lasagna with Béchamel Sauce
Classic Chicken Alfredo with Parmesan Cheese
Fettuccine with Meatballs in Marinara Sauce
Balsamic Roasted Vegetables

Mexican

Mixed Salad with Cucumbers and Tomatoes with
Italian, Ranch and Raspberry Dressings
Chips and home-made Salsa
Taco Bar including ground Beef, shredded Lettuce,
Sour Cream, Guacamole and Taco Shells
Chili Verde
Beef Fajitas
Rice and Refried Beans

Oriental

Mixed Salad with Cucumbers and Tomatoes with
Italian, Ranch and Raspberry Dressings
Romaine Lettuce with Mandarin Oranges, Water Chestnuts,
Almonds, Chow Mien Noodles and Sesame Dressing
Pork Egg Rolls with Oriental Dipping Sauce
Chicken Teriyaki with grilled Pineapple
Broccoli Beef
White Rice

BBQ

Mixed Salad with Cucumbers and Tomatoes with
Italian, Ranch and Raspberry Dressings
Caesar Salad with Croutons and Parmesan Cheese
Boston Style Baked Beans
Roasted Vegetables
Rosemary Red Potatoes
Chicken Breast with our spicy sweet Barbeque Sauce
Pulled Guinness Braised Pork

\$22.95

Desserts

(one choice per party, one piece per person, served buffet style)

New York Cheese Cake with Strawberry Sauce
Chocolate Chocolate Cake with Raspberry Sauce
Home-made Cinnamon Apple Crisp
Assorted Pies (Apple, Peach and Blackberry)
Served with Crème Chantilly

\$4.95



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Blue Heron Beverage List

White Wines

Chardonnay, Gloria Ferrer, Carneros	\$30.00
Chardonnay, Rodney Strong, Sonoma.....	\$25.00
Chardonnay, Stone Cellars, Beringer, California	\$18.00
Sauvignon Blanc, Clos du Bois, Sonoma	\$25.00
Pinot Grigio, Crest Grand Estates, Columbia Valley	\$24.00
Gewurztraminer, Chateau St. Michelle	\$22.00
Riesling Clean Slate, Mosel-Saar-Ruaar, Germany.....	\$24.00
White Zinfandel, Beringer, California	\$18.00

Red Wines

Cabernet Sauvignon, Franciscan, Napa Valley	\$36.00
Cabernet Sauvignon, Francis Coppola Ivory.....	\$30.00
Cabernet Sauvignon, Stone Cellars, Beringer	\$18.00
Merlot, Robert Mondavi "Private Selection"	\$23.00
Merlot, Stone Cellars, California.....	\$18.00
Pinot Noir, Estancia, Monterey	\$30.00
Pinot Noir, Parducci, Mendocino	\$25.00
Zinfandel, Ravenswood "Vintners Blend"	\$22.00
Shiraz, Rosemount, Australia	\$20.00

Sparkling

Domaine St. Michelle Brut, Columbia Valley	\$22.00
J. Roget Brut, California	\$13.00

Beer—Domestic and Import

16 oz. Domestic Draft	\$2.75
16 oz. Import Draft	\$3.50
Bottle Domestic.....	\$2.50
Bottle Import.....	\$3.50

Non- Alcoholic

Pepsi, Sierra Mist, Diet Pepsi, Lemonade or Fruit Punch
\$2.00 per person or \$45.00 unlimited