



419-382-3482 ext. 2 office
events@heatherdowns.com
www.heatherdowns.com

Ceremony: \$1,500

Includes white folding chairs & self-led rehearsal

Reception: \$2,000

Includes basic linens, linen napkins, set up & tear down, clean up, china, glassware, silverware and chair covers with sash

Saturday dates during peak wedding season require a minimum of 100 guests + hosted bar package

19% Gratuity / 7.75% Sales Tax on Final Bill Total

Buffet Dinner Options

One Dinner Selections - \$32

Two Dinner Selections - \$38

Three Dinner Selections - \$42

*Comes with salad selection, starch selection,
vegetable selection, dinner rolls & butter*

Salad Selections

Garden Salad

Caesar Salad

Betty Salad

Vegetable Selections

Green Bean Almandine

Buttered Corn

Seasoned Carrots

Vegetable Medley

Starch Selections

Mashed Potatoes

Parmesan Roasted Potatoes

Macaroni and Cheese

Rice Pilaf

Buffet Entrée Selections

Beef Burgundy

Braised Roast Beef with
Rosemary Garlic Sauce

Smoked Beef Brisket with
BBQ Sauce or
Mushroom Demi-Glaze

BBQ Pulled Pork

Stuffed Chicken Supreme

Chicken Cordon Bleu

Chicken Marsala

Chicken Piccata

Chicken Alfredo

Meat Lasagna

Vegetable Lasagna

Pasta Primavera

Baked Salmon with
Lemon Dill Butter Sauce

Plated Dinner Options

*Comes with salad selection, starch selection,
1-3 entrees, vegetable selection*

All Plated Dinner Selections - \$40
Combination Plates - \$50

Salad Selections

Garden Salad
Caesar Salad
Betty Salad

Vegetable Selection

Green Bean Almandine
Buttered Corn
Seasoned Carrots
Vegetable Medley

Starch Selection

Mashed Potatoes
Parmesan Roasted
Potatoes
Macaroni and Cheese

Plated Entrée Selections

Chicken Piccata

Beef Burgundy

Chicken Marsala

Braised Roast Beef with
Rosemary garlic sauce

Stuffed Chicken Supreme

6 oz. filet mignon
Market price

Baked Salmon with
Lemon Dill Butter Sauce

New York strip steak
Market price

* Gluten Free, Vegetarian, & Vegan Meals Available*

Children's Meals

Chicken fingers, tater tots, mac & cheese \$15

Bar Options

Choose a bar package

Soda Bar \$5 per person/any guests under 21

Draft Beer, Wine, & Soda Bar \$15 per guest

*Draft Beer, Wine, Call Brands & Soda Bar
\$23 per guest*

*Draft Beer, Wine, Premium Brands & Soda Bar
\$25 per guest*

Champagne Toast \$3 per guest

1 bartender per 100 guests

\$125 per Bartender

All bars

Include orange juice, pineapple juice, cranberry juice, grapefruit juice, cola, diet cola, & sprite, tonic, club soda, lime juice, grenadine, sweet & sour mix, bloody Mary mix, complete with lemons, limes, olives, & cherries.

Beer

Draft Beer on tap (1 Choice*)
Bud Light*, Miller Light*, Yuengling Lager*,

Choice of 3 additional in cans
Heineken, Coors Light, Labatt Blue, Michelob

Wine

Merlot, Cabernet Sauvignon, Red Blend
Sauvignon Blanc, Chardonnay, Riesling, Moscato

Call Brands

Bacardi - Rum
Cpt. Morgan – Spiced Rum
Smirnoff - Vodka
Jose Cuervo - Tequila
Jack Daniels
Jim Beam
Canadian Club - Whiskey
Gordon's - Gin
Dewar's - Scotch
Paramount - Amaretto
Kahlua
Peach Schnapps
Southern Comfort
Triple Sec

Premium Brands

Captain Morgan Spiced Rum
Bacardi – Rum
Grant's Scotch
Absolut – Vodka
Crown
Jack Daniels
Jim Beam
Jose Cuervo -Tequila
Tanqueray Gin
Disaronno - Amaretto
Kahlua
Southern Comfort
Peach Schnapps
Triple Sec

Choose any additional options

Bistro Lighting: \$500

Flower/Boxwood Wall

Chiavari Chairs: \$6.00 per guest + \$250 delivery

Wooden Crossback Chairs

Specialty Floor Length Linens