



## Wedding Packages

### *Forever Memories begin at the Inn!*

*The Herrington Inn & Spa blends the elegance and charm of a luxury European-style Inn with award-winning professional service and exquisite cuisine that will help create the wedding of your dreams!*

*Here, your guests will experience The Herrington's ongoing tradition of excellence with charming décor, service and gourmet cuisine complete with a beautiful waterfront setting.*

*Our event space accommodates 170 guests for a plated dinner or 225 guests for a cocktail reception.*

*Two beautiful outdoor locations are also available for wedding ceremonies.*

*We have created special packages for evening weddings that are elegant and unique, and include the following:*

*Overnight stay on your wedding night in a beautiful River Elite Room with hand-dipped chocolate covered strawberries and champagne*

*Four-hour open bar package*

*Champagne toast for all guests*

*Wine captains pouring house wine during dinner*

*Three-course plated dinner*

*Wedding cake*

*Distinguished parade-style white glove service*

*Coat room and attendant*

*Votive candles at each table*

*\*Luncheon wedding pricing is also available\**

*Room rental and food & beverage minimums are based on your event date, and will be included in your contract.*

*Selecting The Herrington Inn & Spa as your wedding venue means that our experienced and dedicated staff is at your service to help make the wedding of your dreams come to life!*

*Soups*

*Roasted Poblano Pepper \* Chicken Wild Rice Pilaf \* Tomato Basil  
Cream of Vegetable \* Sherried Cream of Wild Mushroom \* Carrot & Ginger Bisque*

*Salads*

*Traditional Caesar  
Romaine Lettuce, Red Onions  
Cherry Tomatoes, Herbed Croutons, Shaved Parmesan  
Homemade Caesar Dressing*

*Baby Field Greens  
Mixed Greens, Tear Drop Tomatoes, Goat Cheese  
Honey Poppyseed Vinaigrette*

*Hearts of Palm  
Cucumbers, Cherry Tomatoes  
Hearts of Palm, Gorgonzola Cheese  
Pear Vinaigrette*

*Harvest Salad  
Mixed Greens, Candied Pecans, Dried Cherries, Goat Cheese  
Aged Balsamic*

*Strawberry Salad  
Mixed Greens, Strawberries, Mandarin Oranges  
Toasted Almonds, Feta Cheese  
Balsamic Vinaigrette*

*Summer Salad  
Mixed Greens, Crystallized Walnuts, Blue Cheese  
Raspberry Walnut Vinaigrette*

*Entrée Selection*

*(please select one starch & one vegetable to accompany entrée)*

*Filet Mignon & Grilled Boneless Breast of Chicken \$120  
Rosemary Demi & Roasted Red Pepper Cream Sauce*

*Filet Mignon & Salmon Filet \$125  
Shallot Demi & Beurre Rouge*

*Filet Mignon & Gulf Jumbo Shrimp \$126  
Merlot Demi & Chardonnay Butter*

*Filet Mignon & Lobster Tail \$149  
Black Truffle Sauce & Tarragon Lemon Butter*

*Roasted Poblano Arancini (Vegetarian) \$90  
Quenelle of Burrata, Basil Chimichurri & Sweet Tomato Ragù*

*Filet Mignon \$121  
Red Wine Demi*

*Salmon Filet \$113  
Beurre Rouge*

*Pork Medallions \$108  
Lingonberry Demi*

*Grilled Apricot Chicken \$104  
Apricot, Green Grape & Shallot Cream Sauce*

*Sauteed Chicken Marsala \$104  
Wine Sauce*

*Starch Accompaniments*

*Boursin Whipped \* Parmesan Whipped \* Blue Cheese Whipped \* White Truffle Whipped \* Tarragon Whipped  
Roasted Red Bliss New Potatoes \* Roasted Fingerling Potatoes \* Herbed Basmati Rice \* Wild Rice Pilaf*

*Vegetable Accompaniments*

*Grilled Asparagus \* Haricot Vert \* Bacon Wrapped Asparagus with Red & Yellow Peppers*

*All of the above plated dinners include a 4 hour Courtyard bar package, champagne toast, house red & white wine served with dinner, soup, salad, entrée, wedding cake & freshly brewed coffee, decaf & assorted hot teas.*

*All food & beverage packages are subject to a 23% service charge & the current tax rate.*

*Prices subject to change. (2022)*

*Soups*

*Roasted Poblano Pepper \* Chicken Wild Rice Pilaf \* Tomato Basil  
Cream of Vegetable \* Sherried Cream of Wild Mushroom \* Carrot & Ginger Bisque*

*Salads*

*Traditional Caesar  
Romaine Lettuce, Red Onions  
Cherry Tomatoes, Herbed Croutons, Shaved Parmesan  
Homemade Caesar Dressing*

*Baby Field Greens  
Mixed Greens, Tear Drop Tomatoes, Goat Cheese  
Honey Poppyseed Vinaigrette*

*Hearts of Palm  
Cucumbers, Cherry Tomatoes  
Hearts of Palm, Gorgonzola Cheese  
Pear Vinaigrette*

*Harvest Salad  
Mixed Greens, Candied Pecans, Dried Cherries, Goat Cheese  
Aged Balsamic*

*Strawberry Salad  
Mixed Greens, Strawberries, Mandarin Oranges  
Toasted Almonds, Feta Cheese  
Balsamic Vinaigrette*

*Summer Salad  
Mixed Greens, Crystallized Walnuts, Blue Cheese  
Raspberry Walnut Vinaigrette*

*Entrée Selection*

*(please select one starch & one vegetable to accompany entrée)*

*Filet Mignon & Grilled Boneless Breast of Chicken \$124  
Rosemary Demi & Roasted Red Pepper Cream Sauce*

*Filet Mignon & Salmon Filet \$129  
Shallot Demi & Beurre Rouge*

*Filet Mignon & Gulf Jumbo Shrimp \$130  
Merlot Demi & Chardonnay Butter*

*Filet Mignon & Lobster Tail \$153  
Black Truffle Sauce & Tarragon Lemon Butter*

*Roasted Poblano Arancini (Vegetarian) \$94  
Quenelle of Burrata, Basil Chimichurri & Sweet Tomato Ragu*

*Filet Mignon \$125  
Red Wine Demi*

*Salmon Filet \$117  
Beurre Rouge*

*Pork Medallions \$112  
Lingonberry Demi*

*Grilled Apricot Chicken \$108  
Apricot, Green Grape & Shallot Cream Sauce*

*Sauteed Chicken Marsala \$108  
Wine Sauce*

*Starch Accompaniments*

*Boursin Whipped \* Parmesan Whipped \* Blue Cheese Whipped \* White Truffle Whipped \* Tarragon Whipped  
Roasted Red Bliss New Potatoes \* Roasted Fingerling Potatoes \* Herbed Basmati Rice \* Wild Rice Pilaf*

*Vegetable Accompaniments*

*Grilled Asparagus \* Haricot Vert \* Bacon Wrapped Asparagus with Red & Yellow Peppers*

*All of the above plated dinners include a 4 hour Herrington bar package, champagne toast, house red & white wine served with dinner, soup, salad, entrée, wedding cake & freshly brewed coffee, decaf & assorted hot teas.*

*All food & beverage packages are subject to a 23% service charge & the current tax rate.*

*Prices subject to change. (2022)*



## Beverage Packages

### *The Courtyard Package (call brands)*

*Absolut Vodka  
Beefeater Gin  
Bacardi Rum (Light)  
Captain Morgan  
Dewar's Scotch  
Jack Daniels  
Canadian Club  
Seagram's 7  
Jim Beam  
Disaronno Amaretto  
Bailey's Irish Cream  
Hennessey V.S. or Courvoisier  
Kahlua  
Jose Cuervo Tequila  
Select House Wines  
Domestic & Imported Beer  
Fresh Juices & Mixers*

### *The Herrington Package (premium brands)*

*Ketel One Vodka  
Bombay Sapphire Gin or Tanqueray Gin  
Myers's Rum, Captain Morgan  
Bacardi Rum (Light)  
Dewar's Scotch  
Johannie Walker Black Label Scotch  
Jack Daniels  
Makers Mark  
Jim Beam Bourbon  
Seagram's 7  
Crown Royal  
Patron Silver Tequila  
Drambuie  
Godiva Chocolate Liquor  
Bailey's Irish Cream  
Kahlua  
Frangelico  
Grand Marnier  
Remy Martin V.S.O.P.  
Select House Wines  
Domestic & Imported Beer  
Fresh Juices & Mixers*

### *Optional:*

*Veuve Cliquot N.V. Yellow Label Toast (an additional charge of \$19 per guest will be applied)*

*\*Complimentary custom wine package coordination may be arranged in lieu of house wines for all beverage packages offered. In this instance, all pricing quotes for wine will be per bottle with a mandatory order minimum of one case per varietal selected. Additional package hour requested after the guaranteed number has been finalized will be charged the following tariff:*

*The Courtyard Package (call brands) - \$7 per guest, per hour  
The Herrington Package (premium brands) - \$8 per guest, per hour*

*All liquor packages will abide by state, county & city ordinances regarding the sale & consumption of alcoholic beverages.*

*All food & beverage packages are subject to a 23% service charge & the current tax rate.  
Prices subject to change. (2022)*



# Wedding Dinner Buffet

## Starters

*Fresh Vegetable Crudites*

*Assorted Fresh Vegetables with Roasted Shallot & Blue Cheese Sauces*

*Bruschetta Bar*

*Tomato & Fresh Herbs, Spicy Olive Tapenade, Artichoke & Romano Spread  
served with Toasted Bread Rounds brushed with Olive Oil*

*Baked Brie with Blackberry Preserves*

*served with Apples, Grapes, French Bread & Crackers*

## Salads

*(Please Select Two)*

*Kale, Dried Cranberry, Cashew, Red Cabbage, Honey Dijon Vinaigrette*

*Roasted Baby Beet, Fennel, Arugula, Goat Cheese, Mandarin Orange, Poppyseed Vinaigrette*

*Chickpea, Red Onion, Avocado, Cilantro, Roasted Sweet Corn, Cantaloupe, Lime Juice*

*Roasted Brussel Sprouts, Toasted Almonds, Bacon, Honey Balsamic Vinaigrette, Sea Salt*

## Carving Station

*(Chef Attended)*

*Whole Smoked Applewood Turkey Breast*

*Roast Tenderloin of Beef with Thyme Au Jus*

*Boursin Whipped Potatoes & Chef's Vegetables*

*Assorted Rolls & Appropriate Condiments*

## Pasta Station

*(Chef Attended)*

*Penne \* Cheese Tortellini*

*Alfredo Sauce \* Pesto Sauce \* Tomato Basil Sauce*

*Sauteed Mushrooms \* Scallions \* Broccoli \* Grilled Zucchini \* Asparagus*

*Sun-Dried Tomatoes \* Red & Yellow Peppers*

*Shrimp \* Italian Sausage \* Ham*

*Mozzarella \* Freshly Grated Parmesan*

*Garlic Bread \* Focaccia \* Olive Oil & Parmesan*

## Dinner Buffet to also include:

*Complimentary Suite on your Wedding Night*

*Four Hours of our Courtyard Bar Package*

*Champagne Toast*

*Custom Wedding Cake*

*\$143 per guest*

*Dinner buffet to include freshly brewed coffee, decaf & assorted hot teas.*

*All food & beverage packages are subject to a 23% service charge & the current tax rate.*

*60 guest minimum requirement for dinner buffet.*

*Chief attendant charge of \$100 per attendant will apply for Carving Station and/or Pasta Station.*

*Prices subject to change. (2022)*

***Herrington Signature Sweets Table***

*Miniature Eclairs, Napoleons & Petit Fours*  
*Assorted Cheesecakes & Chocolate Mousse Cups*  
*Chocolate Dipped Strawberries with White Chocolate Drizzle*  
*Miniature European Butter Cookies*  
*French Macarons*  
*Champagne Marinated Strawberries with Whipped Cream*  
*Seasonal Fresh Fruit Display with Amaretto Dipping Sauce*  
*Freshly Brewed Coffee, Decaf & Assorted Hot Teas*  
*Whipped Cream, Chocolate Mint Sticks & Assorted Coffee Flavorings*

*\$19 per guest*

***Outdoor S'mores Station***

*Have your guests roasting marshmallows outside on our Plaza Patio with all the fixings!*

*\$12 per guest*

*\*Fire Pit Rental - additional charge of \$175*

*Please ask our Catering staff for pricing on Chef Attended  
chocolate fountains & full service stand alone cappuccino bars!*

***Nacho Bar*** \$12 per guest

*Blue & Yellow Corn Tortilla Chips*

*Toppings:*

*Mango Salsa, Salsa Rojo, Salsa Verde, Guacamole  
Shredded Lettuce, Diced Tomatoes, Cheese & Sour Cream*

***Mini Slider Station*** \$14 per guest

*Mini Beef Tenderloin Sliders with Appropriate Condiments*

*Mini BBQ Pork Sandwiches*

*Coleslaw*

*Cheese Curds*

***Chicago Classic Pizza*** \$12 per guest

*Lou Malnati's Deep Dish or Classic Thin Crust*

*Please Select Two:*

*Pepperoni, Sausage, Vegetable or Cheese*

***French Fries Frenzy*** \$14 per guest

*Please Select Two:*

*Hand Cut French Fries, Sweet Potato Fries*

*Waffle Fries, Sidewinder Fries & Tater Tots*

*Toppings:*

*Bacon, Cheese, Sour Cream, Jalapenos, Exotic Ketchups & Mustards*