



Wedding Packages

The Herrington Inn & Spa Presents:

~A Wedding to Remember~

The Herrington Inn & Spa blends the elegance and charm of a luxury European 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 25 year tradition of excellence with charming decor, service, gourmet cuisine, and a beautiful setting on the waterfront. Our event space accommodates 170 guests for a plated dinner or 225 guests for a cocktail reception. Two outdoor spaces are available for ceremonies.

We have created packages for evening weddings that are unique and provide:

*Overnight stay on your wedding night in a River Elite room
with hand dipped strawberries and champagne*

Four hour bar package

Champagne toast for all guests

Wine captains pouring house wine during dinner

Three-course dinner followed by

Wedding cake

Distinguished, parade-style white glove service

Coat room and attendant

Votive candles for each table

Luncheon wedding pricing is also available

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

*Selecting The Herrington means that our experienced and dedicated staff is
at your service, offering you the wedding of your dreams!*

Soups

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

Salads

*Traditional Caesar
Romaine Lettuce, Red Onions, Cherry Tomatoes,
and Herbed Croutons Tossed in Homemade
Caesar Dressing
Topped with Shaved Parmesan*

*Baby Field Green
Mixed Greens, Tear Drop Tomato, Goat Cheese
Honey Poppy Seed Vinaigrette*

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

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

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

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

Entrée Selection

*Petite Filet Mignon \$79
Roasted Garlic and Red Wine Demi Sauce
Whipped Boursin Potatoes, Chef's Vegetables, French Brie Wedge*

*Petite Filet Mignon and Grilled Boneless Breast of Chicken \$80
Rosemary Demi and Roasted Red Pepper Cream Sauce
Whipped Boursin Potatoes and Chef's Vegetables*

*Petite Filet Mignon and Salmon Filet \$80
Shallot Demi and Buerre Rouge Butter Sauce
Herb Basmati Rice and Chef's Vegetables*

*Petite Filet Mignon and Gulf Jumbo Shrimp \$84
Merlot Demi and Chardonnay Butter Sauce
Horseradish Whipped Potatoes and Chef's Vegetables*

*Pork Medallions \$68
Lingonberry Demi
Roasted Red Bliss Potatoes and Roasted Granny Smith Apple and Chef's Vegetables*

*Grilled Apricot Chicken \$65
Apricot, Green Grape, & Shallot Cream Sauce
Parmesan Whipped Potatoes and Chef's Vegetables*

*Sautéed Chicken Marsala \$63
Marsala Wine Sauce
Sweet Onion Rice Pilaf Chef's Vegetables*

*All of the Above Plated Luncheons Include 2 ½ hour Courtyard Bar Package, Champagne Toast, Wine
Served with Lunch, Soup, Salad, Entrée, Wedding Cake, Freshly Brewed Coffee and Tea.
All food & beverage packages are subject to a 21% service charge and the current tax rate.
Prices subject to change.*

The Courtyard Package *(call brands)*

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

The Herrington Package *(premium brands)*

Absolut Vodka or Ketel One Vodka
Bombay Sapphire Gin or Tanqueray Gin
Myers's Rum, Captain Morgan, Bacardi Rum (Light)
Dewar's Scotch
Johnnie Walker Black Label Scotch
Single Malt Scotch Selection
Jack Daniels
Makers Mark
Jim Beam Bourbon
Seagram's 7
Crown Royal
Patron Silver Tequila
Drambuie
Dorda Chocolate Liqueur
Bailey's Irish Cream
Luxardo Amaretto
Kahlua
Frangelico
Gran Marnier
Selection of Cognacs
to include V.S. & V.S.O.P.
***Select House Wines*
Domestic & Imported Beer

Optional:

Veuve Cliquot N.V. Yellow Label (an additional charge of \$18 per guest will be applied)

***Complimentary Custom Wine Package Coordination can 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:

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

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

Buffet

*A Grand Assortment of International Cheeses, Complemented by an Array of Seasonal Fruit
Mixed Baby Field Greens with, Strawberries, Mandarin Oranges, Feta Cheese, Toasted Almonds,
And Aged Balsamic*

*Smoked Salmon, Chopped Onion, Egg, Capers, Cream Cheese, and Bagels
Cinnamon Pecan Rolls, Muffins, and Homemade Croissants
Assorted Gourmet Preserve Jams and Sweet Creamy Butter*

*Belgium Waffles with Fresh Berries, Chocolate Chips, Whipped Cream, & Warm Maple Syrup
Spiral Sliced Honey Glazed Ham with Stone Ground Mustard*

Roasted Fingerling Potatoes

Canadian Bacon

Breakfast Sausage Links

Scrambled Eggs

Eggs Benedict

(Choose one)

Black Forest Ham, Poached Egg, Hollandaise

Spinach, Tomato, Poached Egg, Hollandaise

Dessert Table

Mini Assorted European Pastries

Hand Dipped Strawberries with Milk and White Chocolate

Or

Custom Wedding Cake

\$85 per person

Brunch Buffet Also Includes:

*Three Hours of Mimosas, Bloody Mary Cocktails, Domestic Beer & Wine
Freshly Brewed Coffee, Tea, Decaffeinated Coffee, Assorted Juices and Milk*