



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 * Cream of Vegetable
Sherried Cream of Wild Mushroom * Carrot and Ginger Bisque*

Salads

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

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

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

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

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

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

Entrée Selection

select one starch and one vegetable to accompany entrée

Filet Mignon & Grilled Boneless Breast of Chicken \$116
Rosemary Demi & Roasted Red Pepper Cream Sauce

Filet Mignon & Salmon Filet \$121
Shallot Demi & Beurre Rouge

Filet Mignon & Gulf Jumbo Shrimp \$123
Merlot Demi & Chardonnay Butter

Filet Mignon & Lobster Tail \$144
Black Truffle Sauce & Tarragon Lemon Butter

Filet Mignon \$118
Red Wine Demi

Pork Medallions \$105
Lingonberry Demi

Grilled Apricot Chicken \$101
Apricot, Green Grape, & Shallot Cream Sauce

Sautéed Chicken Marsala \$99
Wine Sauce

Starch Accompaniments

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

Vegetable Accompaniments

*Grilled Asparagus * Haricot Vert * Bacon Wrapped Asparagus*

*All of the Above Plated Dinners Include 4 hour Courtyard Bar Package, Champagne Toast, Wine Served with
Dinner, 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.*

Soups

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

Salads

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

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

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

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

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

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

Entrée Selection

select one starch and 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 \$127
Merlot Demi & Chardonnay Butter*

*Filet Mignon & Lobster Tail \$148
Black Truffle Sauce & Tarragon Lemon Butter*

*Filet Mignon \$122
Red Wine Demi*

*Pork Medallions \$109
Lingonberry Demi*

*Grilled Apricot Chicken \$105
Apricot, Green Grape, & Shallot Cream Sauce*

*Sautéed Chicken Marsala \$103
Wine Sauce*

Starch Accompaniments

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

Vegetable Accompaniments

*Grilled Asparagus * Haricot Vert * Bacon Wrapped Asparagus*

*All of the Above Plated Dinners Include 4 hour Herrington Bar Package, Champagne Toast, Wine Served with Dinner,
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.
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Beverage Packages

The Courtyard Package *(call brands)*

*Sky 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 Liquor

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 Toast (an additional charge of \$19 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.

All food & beverage packages are subject to a 21% service charge and the current tax rate.

Starters

Fresh Vegetable Crudité

Assorted Fresh Vegetables with Roasted Shallot and Blue Cheese Sauces

Bruschetta Bar

Tomato and Fresh Herbs, Spicy Olive Tapenade, Artichoke and Romano Spread and Toasted Bread Rounds Brushed with Olive Oil

Whole Baked Brie with

Served with Apples, Grapes, French Bread, and Crackers

Salads

Selection of Two Salads

*Kale, Dried Cranberry, Cashew, Red Cabbage, Honey Dijon Vinaigrette
Roasted Baby Beet, Fennel, Arugula, Goat Cheese, Mandarin Orange, Poppy 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

(\$100 fee)

*Whole Smoked Applewood Turkey Breast
Roast Beef Tenderloin of Beef Thyme Au Jus
Boursin Whipped Potatoes
Chef's Vegetables*

Served with Assorted Rolls and Appropriate Condiments

Pasta Station

Chef Attended

(\$100 fee)

*Penne * Cheese Tortellini
Alfredo Sauce * Pesto Sauce * Tomato Basil Sauce
Sautéed Mushrooms * Scallions * Broccoli
Grilled Zucchini * Asparagus * Sun-dried Tomatoes * Red and Yellow Peppers
Shrimp * Italian Sausage * Ham
Mozzarella Cheese * Fresh Grated Parmesan
Italian Breads including:
Garlic Bread * Focaccia * Olive Oil & Parmesan*

\$138 per guest (60 guest minimum)

Buffet pricing includes:

**Complimentary Suite on your Wedding Night
Four hours of Courtyard Package Bar
Champagne Toast for all Guests
Wedding Cake of your choice**



After Dinner Sweets

Herrington Signature Sweets Table

*Miniature Éclairs, Napoléons, Petit Fours,
Assorted Cheesecakes and Chocolate Mousse Cups*

Strawberries Hand dipped with Milk and White Chocolate

Miniature European Butter Cookies

French Macarons

Champagne Marinated Strawberries with Whipped Cream

Seasonal Fresh Fruit Display with Amaretto Dipping Sauce

\$19 per guest

Served with Coffee Station:

*Freshly brewed coffee, decaffeinated coffee, and assorted teas
Whipped Cream, Chocolate Mint Sticks, and assorted coffee flavorings*

Outdoor S'mores Station

\$8.95 per guest (\$175 fire pit rental)

Have your guests roasting marshmallows outside in our Plaza with all the fixings!

*Please ask our catering staff for pricing of chef attendant
Chocolate fountains and full service stand-alone Cappuccino Bars!*

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Late Night Snacks

Nacho Bar \$9 per guest

Blue & Yellow Corn Tortilla Chips

Toppings:

Cheese, Mango Salsa, Salsa Rojo, Salsa Verde, Guacamole

Lettuce, Tomatoes, Sour Cream

Mini Slider Station \$11 per guest

Mini Beef Tenderloin Sliders

With Condiments

Mini BBQ Pork Sandwiches

Coleslaw

Cheese Curds

Chicago Classic Pizza \$12 per guest

Lou Malnati's

Deep Dish or Classic Thin

Pepperoni, Sausage, Vegetable, or Cheese (choose two)

French Fries Frenzy \$9 per guest

Hand Cut French Fries

Sweet Potato Fries

Waffle Fries

Tatar Tots

Honey Sriracha Fries

Exotic Ketchups and Mustards

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