



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
Butternut Squash (Seasonal)*

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,
Raspberries, Raspberry Walnut Vinaigrette*

Entrée Selection

When selecting 2 entrees, the higher priced entrée will prevail for both selections

*Filet Mignon & Grilled Boneless Breast of Chicken \$126
Rosemary Demi & Roasted Red Pepper Cream Sauce*

*Filet Mignon & Salmon Fillet \$131
Shallot Demi & Beurre Rouge*

*Filet Mignon & Gulf Jumbo Shrimp \$132
Merlot Demi & Chardonnay Butter*

*Filet Mignon & Lobster Tail \$157
Black Truffle Sauce & Tarragon Lemon Butter*

*Roasted Poblano Arancini (Vegetarian) \$95
Quenelle of Burrata, Basil Chimichurri & Sweet Tomato Ragu*

*Filet Mignon \$127
Red Wine Demi*

*Salmon Fillet \$119
Beurre Rouge*

*Pork Medallions \$114
Lingonberry Demi*

*Grilled Apricot Chicken \$109
Apricot, Green Grape & Shallot Cream Sauce*

*Sauteed Chicken Marsala \$109
Wine Sauce*

Starch Accompaniments (Please Select One)

*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 (Please Select One)

*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. (2024)

Soups

*Roasted Poblano Pepper * Chicken Wild Rice Pilaf * Tomato Basil
Cream of Vegetable * Sherried Cream of Wild Mushroom * Carrot & Ginger Bisque
Butternut Squash (Seasonal)*

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, Raspberries
Raspberry Walnut Vinaigrette*

Entrée Selection

When selecting 2 entrees, the higher priced entrée will prevail for both selections

*Filet Mignon & Grilled Boneless Breast of Chicken \$130
Rosemary Demi & Roasted Red Pepper Cream Sauce*

*Filet Mignon & Salmon Fillet \$135
Shallot Demi & Beurre Rouge*

*Filet Mignon & Gulf Jumbo Shrimp \$136
Merlot Demi & Chardonnay Butter*

*Filet Mignon & Lobster Tail \$161
Black Truffle Sauce & Tarragon Lemon Butter*

*Roasted Poblano Arancini (Vegetarian) \$99
Quenelle of Burrata, Basil Chimichurri & Sweet Tomato Ragu*

*Filet Mignon \$131
Red Wine Demi*

*Salmon Fillet \$123
Beurre Rouge*

*Pork Medallions \$118
Lingonberry Demi*

*Grilled Apricot Chicken \$113
Apricot, Green Grape & Shallot Cream Sauce*

*Sauteed Chicken Marsala \$113
Wine Sauce*

Starch Accompaniments (Please Select One)

*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 (Please Select One)

*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.*

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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
Johnnie 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 \$25 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) - \$14 per guest, per hour
The Herrington Package (premium brands) - \$16 per guest, per hour*

Labor service charge of \$300 will apply if bar will be placed outside on our Plaza Patio.

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. (2024)*



Additional Entrée Selections

Children's Meal (12 & under)

*Chicken Tenders
served with French Fries & Carrot Sticks
\$30*

Vendor Meals

*Wedding Entrée
(price of entrée selected)*

or

*Smoked Turkey Avocado Sandwich
Smoked Applegate Farms Turkey Breast, Garlic Lemon Aioli
Arugula, Aged White Cheddar, Tomato & Avocado
served with French Fries
\$30*

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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

\$150 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. (2024)

Herrington Signature Sweets Table

Miniature Eclairs

Napoleons & Petit Fours

Assorted Cheesecakes & Chocolate Mousse Cups

Chocolate Dipped Strawberries with White Chocolate Drizzle

French Macarons

Freshly Brewed Coffee, Decaf & Assorted Hot Teas

Whipped Cream, Chocolate Mint Sticks & Assorted Coffee Flavorings

\$22 per guest

Outdoor S'mores Station

Enjoy roasting marshmallows outside with your guests on our Plaza Patio!

Fixings included!

\$14 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!*

Intermezzo

Lemon or Raspberry Sorbet
Additional charge of \$6 per guest

Signature Drinks

Additional charge of \$10 per signature drink choice per guest

After Dinner Liqueurs

Based on Consumption
Additional \$100 Bartender Fee

Post-Wedding Brunch

Freshly Squeezed Orange & Grapefruit Juices
Seasonal Sliced Fresh Fruit
Domestic & Imported Cheese Display with Imported Cured Meats
Smoked Salmon, Chopped Onion, Egg, Capers, Cream Cheese & Bagels
Scrambled Eggs
Applewood Smoked Bacon & Pork Sausage Links
Roasted Breakfast Potatoes with Sea Salt
Belgian Waffles with Assorted Fresh Berries & Warm Vermont Maple Syrup
Assorted Pastries, Danish & Croissants
Freshly Brewed Coffee, Decaf & Assorted Hot Teas

\$44 per guest

**Mimosa Bar - additional charge of \$17 per guest*

**Bloody Mary or Mimosa a la carte - \$10 each*

Rental Equipment

We will provide rental equipment agreed upon for an additional charge to be determined.

Upgraded Linens

We will assist you with any specialty linens to add to your wedding day.

Ice Carvings

Custom designed ice carvings can be provided to highlight your special occasion.

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Nacho Bar \$14 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 \$16 per guest

Mini Beef Tenderloin Sliders with Appropriate Condiments

Mini BBQ Pork Sandwiches

Coleslaw

Cheese Curds

Chicago Classic Pizza \$14 per guest

Lou Malnati's Deep Dish or Classic Thin Crust

Please Select Two:

Pepperoni, Sausage, Vegetable or Cheese

French Fries Frenzy \$16 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