

*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*

*Mediterranean Salad  
Mixed Greens, Cucumbers, Sliced Red Onion  
Cherry Tomatoes, Olive Medley, Feta Cheese  
Lemon Herb 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 \$139  
Rosemary Demi & Herbed Champagne Cream Sauce*

*Filet Mignon & Salmon Fillet \$145  
Shallot Demi & Beurre Rouge*

*Filet Mignon & Gulf Jumbo Shrimp \$146  
Merlot Demi & Chardonnay Butter*

*Filet Mignon & Lobster Tail \$173  
Black Truffle Sauce & Tarragon Lemon Butter*

*Roasted Poblano Arancini (Vegetarian) \$101  
Arugula Salad, Burrata, Basil Chimichurri & Tomato Ragu*

*Filet Mignon \$140  
Red Wine Demi*

*Salmon Fillet \$129  
Beurre Rouge*

*Pork Medallions \$124  
Lingonberry Demi*

*Grilled Apricot Chicken \$117  
Apricot, Green Grape & Shallot Cream Sauce*

*Sauteed Chicken Marsala \$117  
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. (2026/2027)*

*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*

*Mediterranean Salad  
Mixed Greens, Cucumbers, Sliced Red Onion  
Cherry Tomatoes, Olive Medley, Feta Cheese  
Lemon Herb 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 \$143  
Rosemary Demi & Herbed Champagne Cream Sauce*

*Filet Mignon & Salmon Fillet \$149  
Shallot Demi & Beurre Rouge*

*Filet Mignon & Gulf Jumbo Shrimp \$150  
Merlot Demi & Chardonnay Butter*

*Filet Mignon & Lobster Tail \$177  
Black Truffle Sauce & Tarragon Lemon Butter*

*Roasted Poblano Arancini (Vegetarian) \$105  
Arugula Salad, Burrata, Basil Chimichurri & Tomato Ragù*

*Filet Mignon \$144  
Red Wine Demi*

*Salmon Fillet \$133  
Beurre Rouge*

*Pork Medallions \$128  
Lingonberry Demi*

*Grilled Apricot Chicken \$121  
Apricot, Green Grape & Shallot Cream Sauce*

*Sauteed Chicken Marsala \$121  
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.*

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

*Prices subject to change. (2026/2027)*

***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  
Hennessy V.S. or Courvoisier  
Kahlua  
Jose Cuervo Tequila  
Select House Wines  
Domestic & Imported Beer  
High Noon Seltzers  
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  
High Noon Seltzers  
Fresh Juices & Mixers*

***Optional:***

*Veuve Cliquot N.V. Yellow Label Toast (an additional charge of \$26 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) - \$15 per guest, per hour  
The Herrington Package (premium brands) - \$17 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. (2026/2027)*



## *Additional Entrée Selections*

### *Children's Meal (12 & under)*

*Chicken Tenders  
served with French Fries & Carrot Sticks  
\$32*

### *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  
\$32*

*All food & beverage packages are subject to a 23% service charge & the current tax rate.  
Prices subject to change. (2026/2027)*

***The Carvery***

*(served with Assorted Rolls & Appropriate Condiments)*

*Roasted Beef Tenderloin \$45 per guest*  
*Whole Roasted Turkey Breast \$21 per guest*  
*Virginia Smoked Ham \$19 per guest*

***Chilled Delectables***

*Fresh Vegetable Crudites (serves 50 guests) \$210*  
*Assorted Fresh Vegetables with Roasted Shallot & Blue Cheese Sauces*

*Bruschetta Bar (serves 50 guests) \$105*  
*Tomato & Fresh Herbs, Spicy Olive Tapenade, Artichoke & Romano Spread*  
*served with Toasted Bread Rounds brushed with Olive Oil*

*Cheese & Charcuterie & Seasonal Berries (serves 50 guests) \$525*  
*Mont Amore Aged White Cheddar, Humboldt Fog Goat*  
*Monte Nevado Serrano Ham, Milano Capocollo, Gherkins, Honeycomb*  
*Whole Grain Mustard, Grapes, Toast Points, Marinated Olives & Marcona Almonds*

*Baked Brie with Blackberry Preserves \$63*  
*served with Apples, Grapes, French Bread & Crackers*

*Mashed Potato Bar \$16 per guest*  
*Yukon Gold Mashed Potatoes*  
*Toppings: Butter, Sour Cream, Corn, Steamed Broccoli, Cheddar Cheese, Caramelized Onions*  
*Crumbled Bacon, Sweet Piquant Peppers, Fresh Herbs, Diced Tomatoes*  
*Horseradish, Artichoke Hearts, Chives*

***Flatbread Station \$19 per guest***  
*(Please Select Three)*

*Pear, Arugula & Goat Cheese*  
*Roasted Vegetable, Grape Tomato, Fresh Mozzarella & Balsamic Glaze*  
*Fresh Mozzarella, Fresh Basil & Sliced Tomatoes*  
*Prosciutto, Onion & Shaved Parmesan*  
*Chicken, Caramelized Onions, Wild Mushrooms, Imported Parmesan & Herb Blend*

*All food & beverage packages are subject to a 23% service charge & the current tax rate.*  
*Prices subject to change. (2026/2027)*  
*Chef attendant charge of \$100 per attendant will apply for The Carvery.*

***Herrington Signature Sweets Table***

*Miniature Eclairs  
Assorted Cheesecake Pops  
Napoleons & Petit Fours  
Fresh Fruit Tarts & Chocolate Mousse Cups  
Chocolate Dipped Strawberries with White Chocolate Drizzle  
Freshly Brewed Coffee, Decaf & Assorted Hot Teas  
Whipped Cream, Chocolate Mint Sticks & Assorted Coffee Flavorings  
\$23 per guest*

***Outdoor S'mores Station***

*Enjoy roasting marshmallows outside with your guests on our Plaza Patio!  
Fixings included – graham crackers, marshmallows & assorted chocolates  
(to include peanut butter cups, peppermint patties, cookies & cream bars and chocolate bars)  
\$17 per guest*

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

*\*\*April - November only, weather permitting*

***I'm Nacho Fiancé Anymore*** \$17 per guest

*Blue & Yellow Corn Tortilla Chips*

*Toppings:*

*Ground Beef, Salsa Roja, Salsa Verde, Guacamole  
Shredded Lettuce, Diced Tomatoes, Cheese & Sour Cream*

***You're the Bun That I Want*** \$18 per guest

*Mini Beef Tenderloin Sliders with Appropriate Condiments  
to include Cheese, Lettuce, Tomato, Sliced Red Onion & Pickles  
Cheese Curds with Ranch Dipping Sauce*

***I Left a Pizza My Heart in Chicago*** \$17 per guest

*Lou Malnati's Deep Dish or Classic Thin Crust  
to include Red Pepper Flakes & Grated Parmesan Cheese*

*Please Select Two:*

*Pepperoni, Sausage, Vegetable or Cheese*

***Fry-nally Married*** \$15 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*

***Donut Mind if I Do*** \$12 per guest

*Variety of Donuts displayed on a wooden wall with pegs*

*Please Select One:*

*Hot Chocolate or Hot Apple Cider*

***Let's Tie the Knot*** \$15 per guest

*Warm Pretzel Bites*

*Dipping Sauces:*

*Honey Ale Mustard, Yellow Mustard, Warm Cheese Sauce & Cinnamon Sugar*