



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 Ragu

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)



The Herrington Package

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
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 \$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
Sautéed 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.
Chef attendant charge of \$100 per attendant will apply for Carving Station and/or Pasta Station.
Prices subject to change. (2022)*



After Dinner Sweets

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!*

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Prices subject to change. (2022)*

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