



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!*



Wedding Luncheon

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

Petite Filet Mignon & Grilled Boneless Breast of Chicken \$88
Rosemary Demi & Roasted Red Pepper Cream Sauce
Boursin Whipped Potatoes & Chef's Vegetables

Petite Filet Mignon & Salmon Filet \$88
Shallot Demi & Beurre Rouge
Herbed Basmati Rice & Chef's Vegetables

Petite Filet Mignon & Gulf Jumbo Shrimp \$92
Merlot Demi & Chardonnay Butter
Horseradish Whipped Potatoes & Chef's Vegetables

Roasted Poblano Arancini (Vegetarian) \$67
Quenelle of Burrata, Basil Chimichurri & Sweet Tomato Ragu

Petite Filet Mignon \$87
Roasted Garlic & Red Wine Demi
Boursin Whipped Potatoes & Chef's Vegetables
garnished with a French Brie Wedge

Salmon Filet \$73
Beurre Rouge
Herbed Basmati Rice & Chef's Vegetables

Pork Medallions \$70
Lingonberry Demi
Roasted Red Bliss New Potatoes
Roasted Granny Smith Apples & Chef's Vegetables

Grilled Apricot Chicken \$67
Apricot, Green Grape & Shallot Cream Sauce
Parmesan Whipped Potatoes & Chef's Vegetables

Sauteed Chicken Marsala \$67
Wine Sauce
Sweet Onion Rice Pilaf & Chef's Vegetables

All of the above plated luncheons include a 2 ½ hour Courtyard bar package, champagne toast, house red & white wine served with lunch, 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)



Wedding Brunch Buffet

Brunch Buffet

*A grand assortment of International Cheeses complimented by an array of Seasonal Fresh Fruit
Mixed Greens with Strawberries, Mandarin Oranges,
Toasted Almonds, Feta Cheese & Balsamic Vinaigrette
Smoked Salmon, Chopped Onion, Egg, Capers, Cream Cheese & Bagels
Cinnamon Pecan Rolls, Muffins & Homemade Croissants
Assorted Gourmet Preserve Jams & Sweet Creamery Butter*

*Belgian 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 (Please Select One)
Black Forest Ham, Poached Egg & Hollandaise
Spinach, Tomato, Poached Egg & Hollandaise*

Dessert Table

*Miniature assorted European Pastries
Hand Dipped Strawberries with Milk & White Chocolate
or
Custom Wedding Cake*

Brunch Buffet to also include:

Three Hours of Mimosas, Bloody Mary Cocktails, Domestic Beer & Wine

\$89 per guest

*Brunch buffet to include freshly brewed coffee, decaf, assorted hot teas, assorted juices & milk,
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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 \$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.

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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 Club
Applewood Smoked Bacon, Tarragon Aioli, Spring Greens, Swiss & Roma Tomatoes
served with Chips
\$30*

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