

*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\**

*Petite Filet Mignon \$92  
Roasted Garlic & Red Wine Demi  
Boursin Whipped Potatoes & Chef's Vegetables  
garnished with a French Brie Wedge*

*Petite Filet Mignon & Grilled Boneless Breast of Chicken \$93  
Rosemary Demi & Roasted Red Pepper Cream Sauce  
Boursin Whipped Potatoes & Chef's Vegetables*

*Petite Filet Mignon & Salmon Fillet \$93  
Shallot Demi & Beurre Rouge  
Herbed Basmati Rice & Chef's Vegetables*

*Petite Filet Mignon & Gulf Jumbo Shrimp \$97  
Merlot Demi & Chardonnay Butter  
Horseradish Whipped Potatoes & Chef's Vegetables*

*Roasted Poblano Arancini (Vegetarian) \$70  
Quenelle of Burrata, Basil Chimichurri & Sweet Tomato Ragù*

*Salmon Fillet \$78  
Beurre Rouge  
Herbed Basmati Rice & Chef's Vegetables*

*Pork Medallions \$75  
Lingonberry Demi  
Roasted Red Bliss New Potatoes  
Roasted Granny Smith Apples & Chef's Vegetables*

*Grilled Apricot Chicken \$72  
Apricot, Green Grape & Shallot Cream Sauce  
Parmesan Whipped Potatoes & Chef's Vegetables*

*Sauteed Chicken Marsala \$72  
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. (2024)*

***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*

*\$94 per guest*

*Brunch buffet to include freshly brewed coffee, decaf, assorted hot teas, assorted juices & milk,  
All food & beverage packages are subject to a 23% service charge & the current tax rate.  
Prices subject to change. (2024)*



*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)*

*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