



## *Plated Breakfast*

Crepes Normandy \$16 per person

*Delicate Pancakes filled with Spiced Apples and Almonds*

*Canadian Bacon*

*Freshly Baked Muffins and Buttered Croissants*

*With Fruit Preserves and Butter*

*Freshly Squeezed Florida Orange Juice*

French Toast \$16 per person

*Cinnamon Flavored*

*Applewood Smoked Bacon or Pork Sausage Links*

*Freshly Squeezed Florida Orange Juice*

Scrambled Eggs \$17 per person

*Fluffy Eggs Prepared with Fresh Herbs*

*Applewood Smoked Bacon*

*Pork Sausage Links*

*Potatoes O'Brien*

*Freshly Baked Muffins and Buttered Croissants*

*With Fruit Preserves and Butter*

*Freshly Squeezed Florida Orange Juice*

*Served with 4oz. Prime Tenderloin \$22 per person*

Ham and Aged Cheddar Cheese Omelet \$18 per person

*Fresh Seasonal Melon Wedge with a Strawberry*

*Breakfast Potatoes*

*Freshly Baked Muffins and Buttered Croissants*

*With Fruit Preserves and Butter*

*Freshly Squeezed Florida Orange Juice*

*All plated breakfasts include freshly brewed coffee, decaffeinated coffee and tea  
20% service charge and 7.5% sales tax will be added to all food and beverage  
Prices subject to change.*



## *Breakfast Buffets*

The Geneva Breakfast Buffet \$18 per person

*Freshly Squeezed Orange Juice*

*Scrambled Eggs*

*Applewood Smoked Bacon and Pork Sausage Links*

*Potatoes O'Brien*

*Assorted Dry Cereals and Milk*

*Selection of Assorted Pastries and Muffins*

The European Buffet \$23 per person

*Freshly Squeezed Orange and Grapefruit Juices*

*Sliced Seasonal Fresh Fruit*

*Domestic and Imported Cheese display with Imported*

*Cured Meats*

*Scrambled Eggs*

*Applewood Smoked Bacon and Pork Sausage Links*

*Potatoes O'Brien*

*Apple Stuffed Pancakes with Vermont Maple Syrup*

*Selection of Breakfast Pastries, Danish and Croissants*

Country Buffet \$21 per person

*Freshly Squeezed Orange and Grapefruit Juices*

*Sliced Seasonal Fresh Fruit with Yogurt Dressing*

*Hot Oatmeal with Brown Sugar and Butter*

*Scrambled eggs*

*Applewood Smoked Bacon*

*Southern Style Biscuits and Gravy*

*Selection of Breakfast Breads*

The Following Selections May Be  
Added upon Request

Omelets Made to Order \$7 per person  
*Choice of Ham, Onion, Mushroom, Tomato,  
Green Pepper, Bacon and Cheese*

Cinnamon French toast \$5 per person  
*Served with choice of Assorted Fruit  
Toppings and Warm Maple Syrup*

Sliced Seasonal Fruit \$4 per person

Hot Cereal \$4 per person  
*Cream of Wheat or Oatmeal*

\*\$75 station attendant fee

*Eggbeaters available upon request  
Turkey products may be substituted for meat at request*

*All buffets include freshly brewed coffee, decaffeinated coffee and flavored hot tea.  
20% service charge and 7.5% sales tax will be added to all food and beverage.  
Prices subject to change.*

**Soup Selection**

Roasted Cream of Potato with Chives \* Broccoli and Cheese  
Tomato Basil \* Cream of Chicken with Wild Rice

**Salad Selection**

Atwater's Salad with Honey Dijon Dressing  
Classic Caesar with Asiago Cheese and Seasoned Croutons  
Baby Field Greens with Raspberry Vinaigrette  
Fresh Fruit Plate with Yogurt Poppy seed Dressing

**Entrée Selection**

Cobb Salad \$23 per person  
*Avocado, Blue Cheese, Bacon, Tomato, Egg, Diced Grilled Chicken, and a choice of dressings*  
Waldorf Croissant Sandwich \$20 per person  
*Smoked Chicken with Black Walnuts, Granny Smith Apples and Raisins Tossed in an Herb Dressing*  
Chicken Ciabatta \$20 per person  
*Grilled Chicken with Pesto, Mozzarella, and Tomato with Kettle Chips*  
Grilled Vegetable Sandwich \$21 per person  
*Avocado and Sprouts on Multi Grain Bread Served with Fresh Fruit*  
Chipotle Pulled Pork Sandwich \$22 per person  
*Pulled Pork on a Ciabatta Roll with Mozzarella Cheese and Homemade Potato Salad*  
Grilled Chicken Caesar \$23 per person  
*Grilled Chicken Breast over Crispy Romaine Hearts with Homemade Herbed Croutons and Asiago Cheese*  
Vegetarian Pasta \$22 per person  
*Penne Pasta with Artichokes Hearts, Cured Tomatoes and Farm Spinach Tossed in a light Pesto Sauce and Finished with Asiago Cheese*  
Portabella Mushroom Melt \$25 per person  
*Grilled Portabella Mushroom with Roasted Red Peppers, Sweet Onions, and Melted Mozzarella Cheese on Tomato Focaccia Bread served with Kettle Chips*  
Maple Leaf Chicken Breast with Boursin Cheese \$28 per person  
*Pan Roasted Chicken Breast Smothered with Boursin Cheese, Served with Whipped Potatoes, Green Beans Almondine and Topped with a Champagne Cream Sauce*  
Atlantic Salmon Fillet \$28 per person  
*Grilled Salmon with Pearl Onion Basmati Rice, Mango Relish, and a Mustard Butter Sauce*  
Breast of Chicken Provencal \$27 per person  
*Grilled Maple Leaf Farm's Chicken Breast Served with Harvest Wild Rice, Broccoli with Roasted Walnut Butter, and Finished with a Tomato and Black Olive Sauce*  
Beef Tenderloin \$34 per person  
*Pan Seared Angus Tenderloin with Garlic Whipped Potatoes, Grilled Vegetables, and a Cognac Demi*

**Dessert Selection**

Vanilla Bean Cheesecake  
Flourless Chocolate Torte with Raspberry Sauce \* Fresh Fruit Sorbet  
Carrot Cake with Crème Anglaise \* Caramel Granny Apple Pie

*All above plated lunches include soup or salad, entrée, freshly brewed ice tea, coffee, tea and decaffeinated coffee, and dessert. 20% service charge and 7.5% sales tax will be added to all food and beverage. Prices subject to change. For Soup and Salad there will be an additional \$4.95 charge per person.*



## Lunch Buffets

Viva de Mexico \$25 per person

*Tortilla Soup*  
*Baked Blue Chips Served with Mango Salsa*  
*Fajita Bar includes Marinated Prime Tenderloin*  
*or Grilled Chicken,*  
*Flour Tortillas, Guacamole, Sour Cream,*  
*Tomatoes, Shredded Lettuce,*  
*Grated Cheddar Cheese and Salsa*  
*Spanish Rice*  
*Refried Beans*  
*Assorted Cheese Cake Bars*

The Best Sandwich Buffet \$24 per person

*Soup du Jour*  
*Mixed Garden Greens with Tomatoes, Sliced Red Onion, and*  
*Homemade Croutons*  
*Assorted Dressings*  
*Sliced Swiss, Cheddar and Muenster Cheese*  
*Sliced Smoked Turkey Breast*  
*Sliced Beef Tenderloin*  
*Homemade Potato Salad*  
*Condiment Tray of Lettuce, Tomato, Onion, Pickles*  
*Sourdough, Whole Wheat, Rye and Kaiser Rolls*  
*Fresh Raspberry Squares and Lemon Bars*

**Additional \$3.00 per person**

*Waldorf Chicken Salad or*  
*Albacore Tuna Salad*

The Wrap Around \$22 per person

*Fresh Fruit Salad*  
*Homemade Pasta Salad*  
*Turkey and Swiss Cheese Wrap*  
*Grilled Garden Vegetable Wrap*  
*Roast Beef Wrap*  
*Kettle Potato Chips*  
*Assorted Homemade Cookies*

Chicago Pizza Feast \$21 per person

*Chicago Style Thin Crust Pizza with your choice of:*  
*Sausage, Cheese, Vegetables or Pepperoni*  
*Mixed Garden Greens with Tomatoes, Sliced Red Onion, and*  
*Homemade Croutons*  
*Assorted Dressings*  
*Fresh Fruit Tray*  
*Homemade Fudge Brownies*

“Take Me out to the Ball Game” \$26 per person

*Miniature Prime Tenderloin Sliders and Mini Wisconsin Brats*  
*Bourbon Baked Beans*  
*(Vegetarian) Pasta Salad*  
*Fresh Fruit Salad*  
*Cucumber and Tomato Salad with Feta Cheese*  
*Caramel Granny Apple Pie*

Caesar’s Feast \$23 per person

*Hearty Minestrone Soup*  
*Caesar Salad*  
*Chicken Roma on a Bed of Penne Pasta*  
*Grilled Italian Sausage and Peppers*  
*Garlic Bread and Mini French Rolls*  
*Miniature Tiramisu*

*All buffets include freshly brewed coffee, decaffeinated coffee and flavored hot tea.*  
*20% service charge and 7.5% sales tax will be added to all food and beverage.*  
*Prices subject to change.*

**Cold Hors D'oeuvres** Per 50 pieces

Iced Jumbo Shrimp \$200

*Served with Zesty Cocktail Sauce*

Crostini with Pesto, Sliced Mozzarella, Sliced Tomato and Basil \$100

Cucumber Canapé \$125

Stuffed Endive with Crab Meat \$225

Baby Bliss Potato Filled with Sour Cream \$100

Goat Cheese, Sun dried Tomatoes and Black Olive

Triangles (48 pieces per tray) \$70

Smoked Salmon with Toast Points \$190

Prosciutto Wrapped Asparagus \$200

California and Tuna Sushi \$200

Served with Wasabi and Pickled Ginger

**Hot Hors D'oeuvres** Per 50 pieces

Tenderloin of Beef Canapé \$238

Coconut Shrimp \$225

*Served with Mango Salsa*

Spanakopita \$125

Chicken Satay \$150

Mini Beef Wellington \$225

Raspberry, Almond and Brie Bundles \$200

Mini Lamb Chops \$250

Pear, Almond and Brie Purses \$200

Bacon Wrapped Scallops \$225

Stuffed Artichoke Hearts with Boursin Cheese \$175

Cornucopia Vegetable Quesadillas \$150

Stuffed Mushroom Caps with Cream Cheese and Crab Meat \$225

Coconut Lobster \$375

*Sweet lobster tail meat encrusted in sweet coconut flakes on a knotted bamboo skewer*

Cozy Shrimp \$225

*Gulf Shrimp wrapped in a Spring Roll*

Chicken and Pesto Blossom \$125



## *Hors D'oeuvres Selection*

### **“The Carvery”**

- Roasted Beef Tenderloin \$18 per person  
*Served with Assorted Rolls and Appropriate Condiments*
- Whole Roasted Turkey Breast \$10 per person  
*Served with Assorted Rolls and Appropriate Condiments*
- Virginia Smoked Ham \$8 per person  
*Served with Assorted Rolls and Appropriate Condiments*

### **“Chilled Delectables”**

- Fresh Vegetable Crudités (serves 50 people) \$125 each  
*Assorted Fresh Vegetables with Roasted Shallot and Blue Cheese Sauces*
- Bruschetta Bar \$75 each  
*Tomato and Fresh Herbs, Spicy Olive Tapenade, Artichoke and Romano Spread and  
Toasted Bread Rounds Brushed with Olive Oil*
- Domestic & Imported Cheese and Seasonal Fresh Fruit Display (serves 75 people) \$225 each  
*To include: Brie, Smoked Gouda, Wisconsin Cheddar, Muenster,  
Provolone, Carr's Crackers and Sliced French Bread*
- Poached Salmon with Fresh Cucumber and Dill (serves 35 people) each \$175  
*Served with Capers, Chopped Onion, Chopped Tomatoes, Egg, and Crackers*
- Baked Brie with Blackberry Preserves \$60  
*Served with Apples, Grapes, French Bread, and Crackers*

*20% service charge and 7.5% sales tax will be added to all food and beverage.  
Prices subject to change.*

**Soup Selection**

Cream of Broccoli \* Chicken with Wild Rice  
Tomato Basil \* Minestrone \* Potato Leek

**Salad Selection**

Baby Field Greens  
*Tear Drop Tomato and Goat Cheese topped with  
Honey Poppy Seed Vinaigrette*

Caesar Salad  
*Romaine Lettuce with Shaved Asiago Cheese, Homemade Croutons and Sliced Onions*

Sliced Tomato and Mozzarella Salad  
*Fresh Sliced Tomatoes and Mozzarella, Fresh Basil and Red Onion Drizzled with Extra Virgin Olive Oil*

Strawberry Salad  
*Mixed Greens with Strawberries, Mandarin Oranges, Toasted Almonds, Feta Cheese, and Balsamic Vinaigrette*

**Entrée Selection**

Atlantic Salmon Fillet \$38 per person  
*Grilled Salmon with Roasted Yukon Gold Potatoes, Mango Relish, and a Mustard Butter Sauce*

Ahi Tuna Steak \$48 per person  
*Pan Seared Ahi Tuna Steak with Bok Choy, Lavender Rice and Finished with a Ginger Soy Butter Sauce*

Chicken Marsala \$35 per person  
*Sautéed Chicken Breast, with Sweet Onion Rice Pilaf and Marsala Wine Sauce*

Pork Medallions \$39 per person  
*With Roasted Red Bliss Potatoes and Roasted Granny Smith Apple Lingonberry Glaze*

Chicken en Cruette \$38 per person  
*With Wild Mushroom Duxelle on Wisconsin Wild Rice and Pesto Broth*

Bone in Veal Chop \$65 per person  
*Strauss Farm Veal Chop with Boursin Yukon Gold Whipped Potato, Red Pepper Relish, and Bourbon Sauce*

Ivory Cod \$49 per person  
*Oven Roasted Ivory Cod and Maryland Crab Stuffing with Red Herb Quinoa and Chardonnay Cream Sauce*

Filet Mignon \$54 per person  
*Grilled Angus Tenderloin with Garlic Whipped Potatoes, and a Cognac Demi*

Filet Mignon and Hawaiian Prawns \$70 per person  
*Grilled Angus Filet and sautéed Hawaiian Prawns served with Duchess Potatoes, Rosemary Demi and Garlic Butter*

Boursin Potato Terrine \$47 per person  
*Served over Cabernet Braised Red Cabbage with pan seared Belgian Endive topped with  
Shallot Mushroom Compote with Spaghetti Squash*

Filet Mignon and Maine Lobster \$80 per person  
*Grilled Filet Mignon with Fresh Lobster Tail with Lemon Tarragon Butter, Whipped Boursin Potatoes and Merlot Reduction*

**Dessert Selections**

White Chocolate Mousse en Tulipe and Wild Berry Coulis \* Lemon Drop Cheesecake  
Tiramisu \* Decadent Chocolate Cake with Chambord Sauce \* Bourbon Pecan Torte

*20% service charge and 7.5% sales tax will be added to all food and beverage.  
Prices subject to change.*

*\$70 per person (50 guest minimum)*

## **Buffet**

Tomato Cucumber Salad

*Roma Tomato and Bermuda Onions Tossed in Lemon Extra Virgin Olive Oil Vinaigrette*

Fresh Vegetable Crudités

*Assorted Fresh Vegetables with Roasted Shallot and Blue Cheese Sauces*

## **Bruschetta Bar**

*Tomato and Fresh Herbs, Spicy Olive Tapenade, Artichoke and Romano Spread and  
Toasted Bread Rounds Brushed with Olive Oil*

Whole Baked Brie with Apricot Sauce

*Served with Specialty Crackers, Apples, and Grapes*

## **Carving Station**

Whole Smoked Applewood Turkey Breast and

Roast Beef Tenderloin of Beef Thyme Au Jus

Boursin Whipped Potatoes

California Vegetable Blend

*With Horseradish, Mustard, Cranberry Mayonnaise, and Silver Dollar Rolls*

## **Pasta Station**

*Chef Attended*

Penne \* Cheese Tortellini

Alfredo Sauce \* Pesto Sauce \* Tomato Basil Sauce

Sautéed Mushrooms \* Scallions \* Broccoli

Shrimp \* Sun-dried Tomatoes \* Red and Yellow Peppers

Fresh Grated Parmesan \* Mozzarella Cheese

Fresh Baked Garlic Bread and Creamy Butter

## **Sweet Table**

*Selection of Four Desserts*

Tuxedo Mousse Cheesecake \* Caramel Granny Apple Pie

Flourless Chocolate Cake \* Bourbon Pecan Torte

Lemon Drop Cheesecake \* Carrot Cake \* European Butter Cookies

Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

Served with Whipped Cream, Assorted Flavors, Chocolate Mint Sticks

*All buffets include freshly brewed coffee, decaffeinated coffee and flavored hot tea.  
20% service charge and 7.5% sales tax will be added to all food and beverage.*

*Prices subject to change.*

*Chef attendant charge of \$75 per attendant will apply.*



## *Box Lunch Menus*

Chicken Waldorf Salad \$16 per person

*Bed of Lettuce with Dinner Rolls and Butter*

*Fresh Fruit Salad*

*Fudge Brownie and Assorted Chips*

Grilled Vegetables on Focaccia with Basil Sun Dried Tomato Pesto \$17 per person

*Potato Chips and Vegetable Sticks*

*Pasta Salads with Basil, Pine Nuts, and Black Olives*

*Whole Fresh Fruit*

*Fudge Brownie and Assorted Chips*

Grilled Chicken and Arugula with Boursin Cheese and Roasted Peppers on French Bread \$17 per person

*Pasta Salad with Basil, Pine Nuts, and Black Olives*

*Whole Fresh Fruit*

*Fudge Brownie and Assorted Chips*

Grilled Chicken Caesar Salad \$17 per person

*Strips of Grilled Chicken Breast on Crisp Greens*

*Homemade Croutons, Caesar Dressing*

*Parmesan Cheese*

*Cluster of Grapes*

*Fudge Brownie and Assorted Chips*

Roast Beef Focaccia Sandwich \$17 per person

*Roast Beef, Provolone*

*Sliced Plum Tomatoes*

*Sherried Horseradish*

*Homemade Potato Salad*

*Fudge Brownie and Assorted Chips*

Turkey Wrap \$17 per person

*Sliced turkey breast, Smoked Gouda, lettuce, tomato, onion*

*Herrington Signature Sauce*

*Herrington pesto pasta salad*

*Fudge Brownie and Assorted Chips*

*20% service charge and 7.5% sales tax will be added to all food and beverage.*

*Prices subject to change.*



## *A La Carte*

### Beverages

Regular and Decaf Coffee \$36/gallon

Iced Tea \$20/gallon

Assorted Milk by the Pint \$2 each  
*(2%, Skim and Chocolate)*

Assorted Breakfast Juices \$20/carafe  
*(Orange, Cranberry, Tomato,  
Pineapple, Apple or Grapefruit)*

Lemonade \$14/carafe

Assorted Flavored Bottled Iced Tea \$3.75 each

Assorted Bottled Juices \$2.75 each

Hot Apple Cider with Cinnamon Sticks \$35/gallon

Assorted Soft Drinks \$3.00 each

Bottled Spring Water \$3.00 each

Fruit Punch \$20/gallon

Non-alcoholic Sangria Punch \$25/gallon

Sparkling Champagne Punch \$50/gallon

Seasonal Sangria Punch \$55/gallon

### Enhancements

Dry Cereal with Milk \$2 each

Bagels with Flavored Cream Cheese \$32/dozen

Assorted Danish Pastry \$24/dozen

Scones \$36/dozen

Whole Fresh Fruit \$2 each

Sliced Seasonal Fresh Fruit Tray \$4.00/person

Granola Bars \$1.75 each

Assorted Yogurts \$2.75 each

Assorted Cookies \$24/dozen

Chocolate Chip Brownies \$36/dozen

Mixed Nuts \$20/pound

Dry Snacks \$18/pound

Candy Bars \$2.00 each

Giant Soft Pretzels with Mustard \$36/dozen

Hot Buttered Popcorn \$12/bowl

Caramel Popcorn \$12/bowl

Gummi Bears \$8/bowl

*20% service charge and 7.5% sales tax will be added to all food and beverage.  
Prices subject to change.*



## Refreshment Breaks

### Morning

#### The Continental \$12 per person

*Selection of Fresh Fruit Juices  
Seasonal Sliced Fresh Fruit*

*Assorted Fresh Breakfast Pastries to Include Danish,  
Muffins and Mini Croissants*

*And Fruit Breads with Butter and Preserves*

*Freshly Brewed Coffee, Decaf, and Flavored Hot Teas*

#### The Herrington Signature \$15 per person

*Imported and Domestic Sliced Meats and Cheeses  
Selection of Fresh Fruit Juices*

*Assorted Scones and Fresh Breakfast Breads*

*Fruit Bread with Butter and Preserves*

*Sliced Fresh Seasonal Fruits*

*Freshly Brewed Coffee, Decaf, and Flavored Hot Teas*

#### The Bagel Break \$14 per person

*Selection of Fresh Fruit Juices, Assortment of Warm Bagels  
with a Variety of Cream Cheeses, Fresh Sliced Fruit with a  
Yogurt Dipping Sauce*

*Freshly Brewed Coffee, Decaf, and Flavored Hot Teas*

#### Seriously Cinnamon \$9.50 per person

*Selection of Fresh Fruit Juices*

*Homemade Cinnamon Rolls with Cream Cheese*

*Icing, Cinnamon Coffee Cake, and Cinnamon Raisin Bagels*

*Freshly Brewed Coffee, Decaf, and Flavored Hot Teas*

#### Beverage Break \$7 per person

*Freshly Brewed Coffee, Decaf, and Flavored Hot Teas*

*For Iced Tea/Lemonade add \$1.50*

### Afternoon

#### Red Delicious \$9 per person

*Basket of Red and Green Delicious Apples*

*Homemade Apple Strudel with Sauce Anglaise*

*Apple Tartlet and Homemade Apple Turnovers*

*Freshly Brewed Coffee, Decaf, and Flavored Hot Teas*

#### The Cookie Monster \$9.50 per person

*Freshly Baked Jumbo Cookie to Include Chocolate Chip,  
Peanut Butter, Oatmeal Raisin, and Homemade Brownies*

*Freshly Brewed Coffee, Decaf, and Flavored Hot Teas*

#### Ice Creamery \$9.50 per person

*Assorted Chocolate and Fruit Ice Cream Bars,*

*Yogurt Bars and Italian Ice*

#### The Seventh Inning Stretch \$12 per person

*Assorted Miniature Candy Bars, Popcorn*

*Cracker Jacks, Warm Jumbo Pretzels with Cheese Sauce*

#### The Chocolate Bomb \$12 per person

*Double Chocolate Chip Cookies, Strawberries Dipped in  
Chocolate Drizzled with White Chocolate, and*

*Chocolate Cups Filled with White Chocolate Mousse*

*Freshly Brewed Coffee, Decaf, and Flavored Hot Teas*

#### Health Food Break \$11 per person

*Assorted Juices and Mineral Water*

*Fruit and Cheese Kabobs*

*Assortment of Whole Seasonal Fruit*

*Chilled Fruit Yogurt and Assorted Granola Bars*

#### Chips and Salsa \$7 per person

*Blue Tortilla Chips*

*Homemade Mild and Mango Salsas*

*Spicy Guacamole*

*20% service charge and 7.5% sales tax will be added to all food and beverage.  
Prices subject to change.*



## ***Beverage Packages***

### **Atwater's Package** *(well brands)*

Gordon's Gin  
Gordon's Vodka  
Dawson Scotch  
Castillo Rum  
Jim Beam Bourbon  
Early Times or Seagram's 7  
Pepe Lopez Tequila  
Du Bouchet Amaretto  
Kahlua  
Vanilla Royale  
Du Bouchet Peach Schnapps  
\*\*Select House Wines  
Domestic Beer  
Fresh Juices & Mixers  
*\$15.50 per Guest- One Hour*  
*\$19.50 per Guest- Two Hours*  
*\$23.50 per Guest- Three Hours*  
*\$27.50 per Guest- Four Hours*

### **The Courtyard Package** *(call brands)*

Smirnoff Vodka  
Beefeater Gin  
Bacardi Rum (Light)  
Captain Morgan  
Dewar's Scotch or Johnnie Walker Red  
Jack Daniels, Canadian Club  
Seagram's 7 or Seagram's V.O.  
Jim Beam  
Du Bouchet Amaretto  
Bailey's Irish Cream  
Hennessey V.S. or Courvoisier V.S.  
Kahlua  
Jose Cuervo Tequila  
Du Bouchet Peach Schnapps  
Du Bouchet Peppermint Schnapps  
\*\* Select House Wines  
Domestic & Imported Beer  
Fresh Juices & Mixers  
*\$19.50 per Guest- One Hour*  
*\$23.50 per Guest- Two Hours*  
*\$27.50 per Guest- Three Hours*  
*\$31.50 per Guest- Four Hours*

### **The Herrington Package** *(premium brands)*

Absolut Vodka or Ketel One Vodka  
Bombay Sapphire Gin or Tanqueray Gin  
Myer's Rum, Captain Morgan's,  
Bacardi Rum (Light)  
Dewar's Scotch  
Johnnie Walker Red & Black Label Scotch  
Or Chivas Regal  
Single Malt Scotch Selection  
Jack Daniels  
Makers Mark  
Jim Beam Bourbon  
Seagram's 7 or Seagram's V.O.  
Crown Royal  
Cuervo 1800  
Drambuie  
Godiva Chocolate  
Bailey's Irish Cream  
Amaretto Disaronno  
Kahlua  
Frangelico  
Gran Marnier  
Selection of Cognacs  
To include V.S. & V.S.O.P  
\*\* Select House Wines  
Domestic & Imported Beer  
Fresh Juices & Mixers  
Optional:  
Veuve Clicquot N.V. Yellow Label  
(An additional charge of \$10  
Per Guest will be applied)  
*\$23.50 per Guest- One Hour*  
*\$27.50 per Guest- Two Hours*  
*\$31.50 per Guest- Three Hours*  
*\$35.50 per Guest- Four Hours*

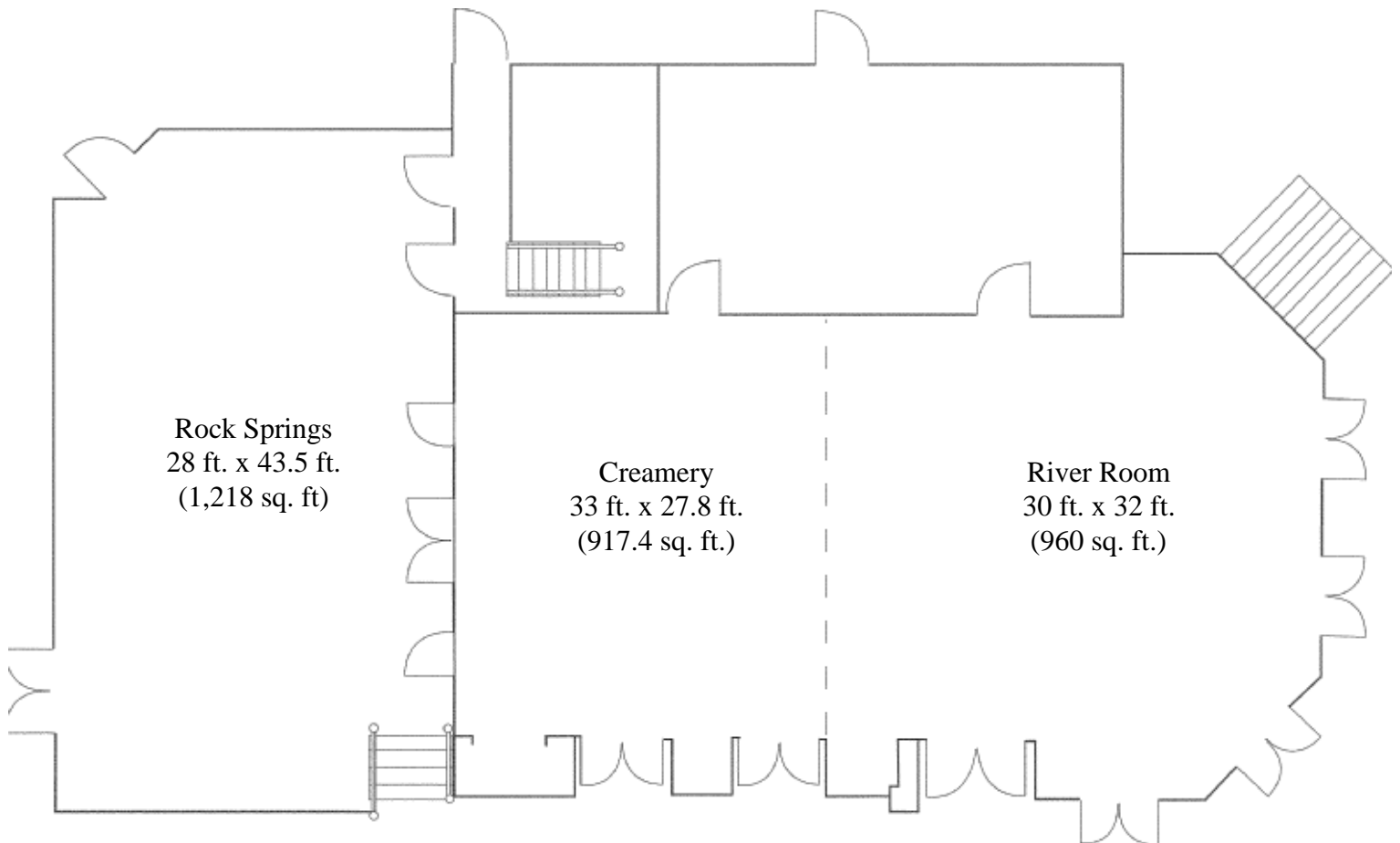
*\*\*Complimentary Custom Wine Package Coordination can be arranged in lieu of House Wines for all beverage packages offered. In this instance all pricing quotes for wine will be per bottle with a mandatory order minimum of one case per varietal selected. Additional package hour requested after the guaranteed number has been finalized will be charged the following tariff:  
Atwater's Package (call brand) - \$6 per Guest, per hour  
The Courtyard Package (well brands) - \$7 per Guest, per hour  
The Herrington Package (premium brands) - \$8 per Guest, per hour  
All liquor packages will abide by state, county, and city ordinances regarding the sale and consumption of alcoholic beverages*

*20% service charge and 7.5% sales tax will be added to all food and beverage.  
Prices subject to change.*

# The Herrington

Inn & Spa

Golf Packages Available ·  
 Wedding/Rehearsal Dinner ·  
 Complete Audio/Visual Services ·  
 Award Winning Four- Diamond Service ·  
 A Team Building Environment for Corporate Retreats ·  
 Custom Menus ·



<b>Rooms</b>	<b>Sq. Ft</b>	<b>Theater</b>	<b>Classroom</b>	<b>Hollow Square</b>	<b>Rounds</b>	<b>Reception</b>
<b>Rock Springs</b>	1,218	90	55	35	64	85
<b>Creamery</b>	917	90	55	35	64	85
<b>River Room</b>	960	110	70	45	72	100
<b>Creamery/River Room</b>	1,877	175	115	75	125	125
<b>Entire Facility</b>	3,095	N/A	N/A	N/A	150	200

## *Local Activities at a Glance*

### **Shopping**

The Herrington Inn & Spa is located just 3 blocks from Historic 3<sup>rd</sup> Street which is a collection of more than 200 boutique shops, art galleries, restaurants and pubs. The Herrington can supply a brochure full of discounts at a number of Geneva merchants.

### **Golf**

We're located near some of the finest courses in the region, including Mill Creek, Tanna Farms, and Prairie Landing. The Herrington can arrange preferred tee times and professional instruction. We can also make arrangements for a group tournament, or individual reservations.

### **Biking Along the Fox**

The beautiful Illinois Prairie Path features miles of paved paths for recreational hiking and biking. Located directly across the street from The Herrington, this path is a nature lover's paradise. We will gladly pack a picnic for two or lunch for any group to go. Bike rentals for groups are available with advanced notice. Tandem bikes for adults and children are also available.

### **Spa Services**

Indulge your senses at the Herrington Spa and renew your mind, body and spirit. Enjoy a signature massage, a custom facial, body wrap or indulge yourself with one of our Spa packages.

### **Kayaking**

For anyone looking for an adventure, the Fox River awaits! Rent a kayak and work your way up to Pottawattamie Park for a picnic, or sign up for lessons with a professional.

### **Fitness Center**

"Anytime Fitness" is located across the street from the hotel and is available 24 hours a day for a nominal fee

### **Cougars Baseball**

Catch a ball game at our hometown stadium and cheer the Cougars to victory. This is great for group outings during the spring and summer months.

# *The Herrington Audio Visual Guide*

## **Video Equipment**

27" Color Monitor	\$100
32" LCD Monitor with Stand	\$290
46" LCD Monitor with Stand	\$490
52" LCD Monitor with Stand	\$580
DVD/VCR	\$65
VHS Camcorder with Tripod	List Price

## **Projection Equipment**

LCD Projector: XGA 3000 Lumen	\$300
35mm Slide Projector	\$50
8' Screen	\$25
10' Cradle Screen	\$75
7.5'-10' Fastfold Screen	\$200

## **Audio**

Cd Player	\$55
Teleconferencing	List Price
Videoconferencing	List Price
Podium	\$50
Wireless Table Top Microphone*	List
Price	
Wireless Lavalier Microphone*	List
Price	

\*Microphones require rental of sound system.

## **Meeting Aids**

Laser Pointer	\$60
Easel	\$15
Post-It Flipchart with Easel & Markers	\$35
Dry Erase Board & Markers	\$52
Speaker Phone	\$100