



The Herrington Presents:

~A Wedding to Remember~

The Herrington Inn blends the elegance and charm of a European Country Inn with professional service and exquisite cuisine that will make your wedding an occasion to remember. Here, your guests will experience the Herrington's continued tradition of excellence with beautiful decor, gourmet cuisine, and a stunning view of the Fox River. Our banquet Facility can hold up to 170 guests for a Plated Dinner Reception or up to 225 guests for a Cocktail/Hors D'oeuvres Reception.

We've made our menu packages unique! Our Packages include:

Overnight Stay on your Wedding Night
Four hour Package Bar
Champagne Toast for all of your Guests
House Wine with Dinner · A Three-Course Dinner
Wedding Cake
Distinguished White Glove Service
Complimentary Coat Check
Decorative Votive Candles

Above package pricing available for receptions on Saturday evenings with the required food and beverage minimum of \$10,000.

Together with the professional catering staff at the Herrington Pumphouse, we'll make your wedding an event that your guests will talk about for years to come!



Hors D'oeuvres Selection

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
- Chicken and Pesto Blossom \$125

“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

Tomato Basil
Sherried Cream of Wild Mushroom
Corn Crab Chowder
Chicken Rice Pilaf
Cream of Vegetable with Brie Cheese

Salad Selection

Traditional Caesar Salad
*Romaine Lettuce and Homemade Caesar Dressing, Asiago Cheese,
Herbed Croutons, and Shredded Red Onion*

Summer Salad
*Mixed Greens with Blue Cheese, Crystallized Walnuts Served
With a Raspberry and Walnut Oil Vinaigrette*

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

Harvest Salad
*Bed of Mixed Greens with Candied Pecans, Goat Cheese, Dried Cherries
Aged Balsamic Vinaigrette*

Entrée Selection

Filet Mignon \$89 per person
Asparagus Risotto, French Brie and Roasted Garlic and Red Wine Demi Sauce

Filet Mignon and Grilled Boneless Breast of Chicken \$87 per person
Whipped Boursin Potatoes with a Rosemary Demi and Tomato Cream Sauce

Filet Mignon and Salmon Filet \$91 per person
Herb Basmati Rice served a Shallot Demi with Buerre Rouge Butter sauce

Filet Mignon and Gulf Jumbo Shrimp \$93 per person
Horseradish Whipped Potatoes with a Merlot Demi and Chardonnay Butter Sauce

Filet Mignon and Lobster Tail \$110 per person
Roasted Fennel Mashed Potatoes with and with a Black Truffle Cognac Sauce and a Tarragon Lemon Butter Sauce

Pork Medallions \$81 per person
Roasted Red Bliss Potatoes and Roasted Granny Smith Apple and lignonberry sauce

Chicken en Cruette \$79 per person
With Wild Mushroom Duxelle on Wisconsin Wild Rice and Pesto Cream Sauce

Sautéed Chicken Marsala \$75 per person
Served on Sweet Onion Rice Pilaf and Marsala Wine Sauce

*All of the Above Plated Dinners Include 4 hour Atwater's Bar Package, Champagne Toast, Wine Served with Dinner,
Soup, Salad, Entrée, Wedding Cake, Freshly Brewed Coffee and Tea.
20% service charge and 7.5% sales tax will be added to all food and beverage. Prices subject to change.*

Soup Selection

Tomato Basil
Sherried Cream of Wild Mushroom
Corn Crab Chowder
Chicken Rice Pilaf
Cream of Vegetable with Brie Cheese

Salad Selection

Traditional Caesar Salad
*Romaine Lettuce and Homemade Caesar Dressing, Asiago Cheese,
Herbed Croutons, and Shredded Red Onion*
Summer Salad
*Mixed Greens with Blue Cheese, Crystallized Walnuts Served
With a Raspberry and Walnut Oil Vinaigrette*
Baby Field Greens
Tear Drop Tomato and Goat Cheese Topped with Honey Poppy Seed Vinaigrette
Harvest Salad
*Bed of Mixed Greens with Candied Pecans, Goat Cheese,
Dried Cherries and Aged Balsamic Vinaigrette*

Entrée Selection

Filet Mignon \$93 per person
Asparagus Risotto, French Brie and Roasted Garlic and Red Wine Demi Sauce
Filet Mignon and Grilled Boneless Breast of Chicken \$91 per person
Whipped Boursin Potatoes with a Rosemary Demi and Tomato Cream Sauce
Filet Mignon and Salmon Filet \$95 per person
Herb Basmati Rice served a Shallot Demi with Buerre Rouge Butter sauce
Filet Mignon and Gulf Jumbo Shrimp \$97 per person
Horseradish Whipped Potatoes with a Merlot Demi and Chardonnay Butter Sauce
Filet Mignon and Lobster Tail \$114 per person
Roasted Fennel Mashed Potatoes with and with a Black Truffle Cognac Sauce and a Tarragon Lemon Butter Sauce
Pork Medallions \$85 per person
Roasted Red Bliss Potatoes and Roasted Granny Smith Apple and lignonberry sauce
Chicken en Cruette \$83 per person
With Wild Mushroom Duxelle on Wisconsin Wild Rice and Pesto Cream Sauce
Sautéed Chicken Marsala \$79 per person
Served on Sweet Onion Rice Pilaf and Marsala Wine Sauce

*All of the Above Plated Dinners Include 4 hour Courtyard Bar Package, Champagne Toast, Wine Served with Dinner,
Soup, Salad, Entrée, Wedding Cake, Freshly Brewed Coffee and Tea.*

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

Soup Selection

Tomato Basil
Sherried Cream of Wild Mushroom
Corn Crab Chowder
Chicken Rice Pilaf
Cream of Vegetable with Brie Cheese

Salad Selection

Traditional Caesar Salad
*Romaine Lettuce and Homemade Caesar Dressing, Asiago Cheese,
Herbed Croutons, and Shredded Red Onion*

Summer Salad
*Mixed Greens with Blue Cheese, Crystallized Walnuts Served
With a Raspberry and Walnut Oil Vinaigrette*

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

Harvest Salad
*Bed of Mixed Greens with Candied Pecans, Goat Cheese,
Dried Cherries and Aged Balsamic Vinaigrette*

Entrée Selection

Filet Mignon \$97 per person
Asparagus Risotto, French Brie and Roasted Garlic and Red Wine Demi Sauce

Filet Mignon and Grilled Boneless Breast of Chicken \$95 per person
Whipped Boursin Potatoes with a Rosemary Demi and Tomato Cream Sauce

Filet Mignon and Salmon Filet \$99 per person
Herb Basmati Rice served a Shallot Demi with Buerre Rouge Butter sauce

Filet Mignon and Gulf Jumbo Shrimp \$101 per person
Horseradish Whipped Potatoes with a Merlot Demi and Chardonnay Butter Sauce

Filet Mignon and Lobster Tail \$118 per person
Roasted Fennel Mashed Potatoes with and with a Black Truffle Cognac Sauce and a Tarragon Lemon Butter Sauce

Pork Medallions \$89 per person
Roasted Red Bliss Potatoes and Roasted Granny Smith Apple and lignonberry sauce

Chicken en Cruette \$87 per person
With Wild Mushroom Duxelle on Wisconsin Wild Rice and Pesto Cream Sauce

Sautéed Chicken Marsala \$83 per person
Served on Sweet Onion Rice Pilaf and Marsala Wine Sauce

*All of the Above Plated Dinners Include 4 hour Herrington Bar Package, Champagne Toast, Wine Served with Dinner,
Soup, Salad, Entrée, Wedding Cake, Freshly Brewed Coffee and Tea.*

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 Vodka
Gordon's Gin
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

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

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
Fragelico
Gran Marnier
Selection of Cognacs
To include V.S. & V.S.O.P
** Select House Wines
Domestic & Imported Beer
Optional:
Veuve Cliquot N.V. Yellow Label
(An additional charge of \$10
Per Guest will be applied)

***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.*



Wedding Brunch Buffet

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

Buffet

A Grand Assortment of International Cheeses, Complemented by an Array of Seasonal Fruit
Mixed Baby Field Greens with Goat Cheese & Champagne Raspberry Vinaigrette
Farfelle Pasta with Pesto Cream Sauce
Smoked Salmon, Chopped Onion, Egg, Capers, & Cream Cheese
Breakfast Breads
Assorted Danish, Cinnamon Pecan Rolls, Muffins, Croissants, and Mini Bagels

Carving Stations (your choice of one)

Hickory Smoked Breast of Turkey
Oven Baked Ham
Served with Fresh Assorted Dinner Rolls and Creamy Butter

Omelet Station

Onions, Salsa, Canadian Bacon, Tomatoes, Peppers, Mushrooms, Scallions,
Grated Monterey Jack Cheese, Breakfast Sausage, and Apple Smoked Bacon

Dessert Table

Assorted Cheesecake, Chocolate torte
Butter Cookies and Chocolate Dipped Strawberries

Freshly Brewed Coffee, Tea, Decaffeinated Coffee, Assorted Juices and Milk

\$80 per person

*Groups of 30 or less \$75 service charge
\$75 Service Charge for each station attendant
20% service charge and 7.5% sales tax will be added to all food and beverage*

Soup Selection

Tomato Basil
Sherried Cream of Wild Mushroom
Corn Crab Chowder
Chicken Rice Pilaf
Cream of Vegetable with Brie Cheese

Salad Selection

Traditional Caesar Salad
*Romaine Lettuce and Homemade Caesar Dressing, Asiago Cheese,
Herbed Croutons, and Shredded Red Onion*

Summer Salad
*Mixed Greens with Blue Cheese, Crystallized Walnuts Served
With a Raspberry and Walnut Oil Vinaigrette*

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

Harvest Salad
*Bed of Mixed Greens with Candied Pecans, Goat Cheese,
Dried Cherries and Aged Balsamic Vinaigrette*

Entrée Selection

Filet Mignon \$70 per person
Asparagus Risotto, French Brie and Roasted Garlic and Red Wine Demi Sauce

Filet Mignon and Grilled Boneless Breast of Chicken \$68 per person
Whipped Boursin Potatoes with a Rosemary Demi and Tomato Cream Sauce

Filet Mignon and Salmon Filet \$72 per person
Herb Basmati Rice served a Shallot Demi with Buerre Rouge Butter sauce

Filet Mignon and Gulf Jumbo Shrimp \$75 per person
Horseradish Whipped Potatoes with a Merlot Demi and Chardonnay Butter Sauce

Pork Medallions \$60 per person
Roasted Red Bliss Potatoes and Roasted Granny Smith Apple and lignonberry sauce

Chicken en Cruette \$59 per person
With Wild Mushroom Duxelle on Wisconsin Wild Rice and Pesto Cream Sauce

Sautéed Chicken Marsala \$55 per person
Served on Sweet Onion Rice Pilaf and Marsala Wine Sauce



Wedding Dinner Buffet

We Can Accommodate 170 Guests (60 guest minimum) for a Buffet which includes:

A Complimentary Suite on your Wedding Night

Four hours of Atwater's Package Bar

Champagne Toast for all Guests

Wedding Cake of your choice

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

Chef Attended

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

Customized Wedding Cake

Fresh Fruit Display with Amaretto Dipping Sauce

Freshly Brewed Coffee and Assorted Tea

Whipped Cream * Coffee Flavors * Chocolate Mint Sticks

\$100 per person

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.



Herrington Sweet Table

Minimum of 50 Guests

Miniature Éclairs, Napoleons, Petit Fours,
Assorted Cheesecakes and Chocolate Mousse Cups

Strawberries Hand dipped with Milk and White Chocolate

Miniature European Butter Cookies

Champagne Marinated Strawberries with Whipped Cream

Seasonal Fresh Fruit Display with Amaretto Dipping Sauce

Served with Coffee Station:

Freshly brewed coffee, decaffeinated coffee, and assorted teas
Whipped Cream, Chocolate Mint Sticks, and assorted coffee flavorings

\$19 per person

Please ask our catering staff on pricing for chef attended
Chocolate fountains and full service stand- alone Cappuccino Bar.



General Information

Guarantee

We ask you to confirm the total number of guests expected ten working days prior to your event. This number is guaranteed and cannot be lowered. Your final payment will be based upon the guarantee of actual attendance should your guaranteed number go up. Your menu selections must be finalized one month prior to your event. You may choose up to two different entrées for your menu. The final count of each must be guaranteed ten days prior to your event.

Deposit

In order to confirm your date, a \$2,500.00 deposit is required. This deposit will be applied to your program total. Final payment is due five days prior to your event in the form of check or credit card. (In the event of cancellation, your deposit is non-refundable.)

Cancellations

Your advance deposit(s) will not be refunded in the event you cancel your event with the hotel. In addition, a cancellation fee will be charged to you and will be payable upon demand in the event of cancellation of all or part of your program after acceptance of this booking by the hotel. The fee will be based on the banquet pricing in effect at the time notification of cancellation is received by the hotel. These amounts are due as liquidated damages and not as a penalty. The following schedules will apply:

<i>Notification of Cancellation Prior to Scheduled Event</i>	<i>Cancellation Fee (% of estimated lost food & beverage revenue, room rentals, and/or labor fees.)</i>
<i>0-30 days</i>	<i>75%</i>
<i>31-60 days</i>	<i>50%</i>
<i>61-90 days</i>	<i>25%</i>

Miscellaneous

Cake Cutting Fee

If you choose to bring a cake from an outside source, there will be cake cutting fee of \$4.75 per person.

Ceremonies

A \$250.00 fee will apply for all ceremonies performed at the Herrington. A chair rental fee may apply.

Rental Equipment

The Herrington will provide rental equipment agreed upon for an additional charge to be determined.

Parking

All parking is complimentary

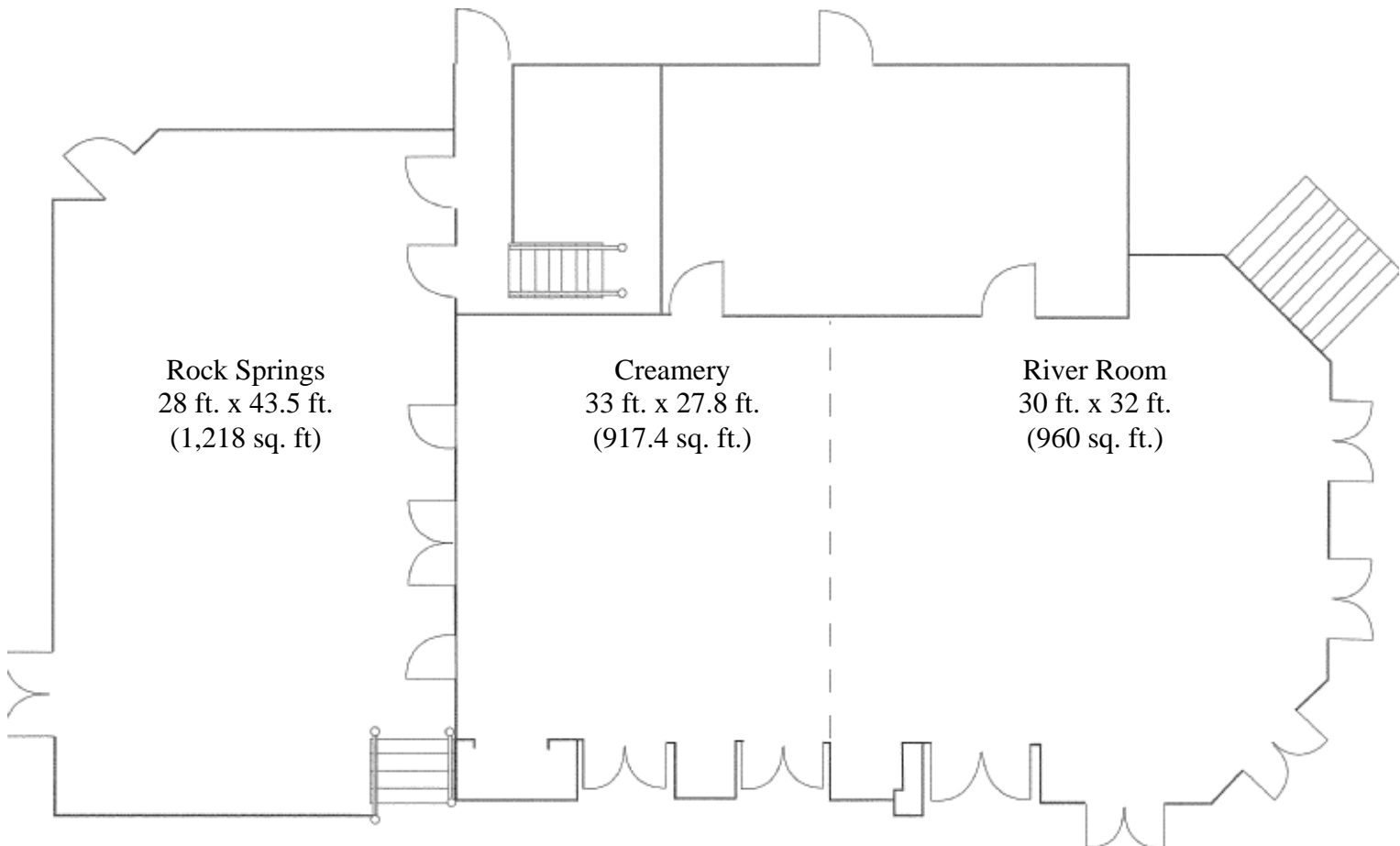
Room Rental

Room Rental fees applies for all Herrington functions. A 7.5% Illinois State Sales Tax applies

The HERRINGTON

Inn & Spa

Golf Packages Available
 Wedding/Rehearsal Dinner
 Complete Audio/Visual Services
 Award Winning Four- Diamond Restaurant
 A Relaxed Environment for Corporate Retreats
 Custom Catering, Banquets and Conference Menus



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

Herrington Suggested Wedding Vendors

Wedding Minister
www.PastorBill.org
Contact: Pastor Bill Yaccino
Bill.weddings@juno.com
224.612.3166

Professional Ministerial Services
Rev. Jim Rehnberg
www.rentarev.com
630.232.2211

Elan Photography
www.elanphotography.com
630.960.1400

Kelly Vanderploeg
Kelly@Kellyvanderploegphotography.com
630-253-2939

Chris Guillen
Photography
www.chrisguillen.com
708.488.1824

White Shutter Photography
www.whiteshutter.com
aaron@whiteshutter.com
815-608.5966

Elizabeth Wray Designs
Floral Designs
www.elizabethwraydesigns.com
630.232.1975

Classic Chassis
Exclusive Rolls Royce & Bentley Motor Cars
Contact: Sarah Mandel
www.classic-chassis.com
847.301.7656

The Trolley Car & Bus Company
info@trolleycar.net
630.350.7433

Strings of Silk
www.stringsofsilkmusic.com
www.jennifersilk.com
Jennifer Silk-Violinist
224.856.1144

Music By Design, Ltd.
www.mymusicbydesign.com
David Savoia
630-262-0432

Sounds Abounds D.J.
www.soundsabound.com
630.718.1152

David Rothsten Music
Jazz & Swing
www.drsmusic.com
773.244.1239

The City Lights Orchestra
www.citylightsorchestra.com
312.664.4640

Belle Music
www.bellemusique.com
Contact: Sarah
630.690.4994

Laura Fako
Harpist
630.876.2663

The Cakery-Bob Brougham
<http://www.thecakeryinc.com>
630.892.0771

Back Third Events
Benjie Hughes
www.backthirdevents.com
630-264-2366

Kim Piech Makeup
Professional makeup artist and hairstylist
kimpiechmakeup@yahoo.com
630-346-9100