

Room Minimums & Discounts

2019-2020-10/01/18

The amounts listed below are the minimums that you must spend on food and beverage in order to book a room; this is not a room fee. As long as you meet the minimum, your actual cost is based on your menu choice and your final counts. The minimum does not include tax, gratuity or facility fee.

Friday Evening Receptions

10% Discount with full Wedding Package for evenings.

Upgrade to Call Bar included

\$8,500 Food-and-Beverage minimum for Upper Level plus \$300 facility fee

\$7,000 Food-and-Beverage minimum for Lower Level plus \$250 facility fee

\$15,000 Food-and-Beverage minimum for Whole Building, plus \$750.00 facility fee

Sunday Early Evening Receptions

10% Discount with full Evening Wedding Package.

Upgrade to Call Bar included

\$5,500 Food-and-Beverage minimum for Upper Level plus \$200 facility fee

\$4,500 Food-and-Beverage minimum for Lower Level plus \$150 facility fee

\$10,000 Food-and-Beverage minimum for Whole Building plus \$400 facility fee

Standard Room for the Bride & Groom at The Herrington Inn & Spa with a \$4,500 Food-and-Beverage minimum (based on availability at time of booking)

Saturday Evening Receptions

\$12,000 Food-and-Beverage minimum for Upper Level plus \$400 facility fee

\$8,500 Food-and-Beverage minimum for Lower Level plus \$350 facility fee

\$19,500, Food-and-Beverage minimum for Whole Building, plus \$800.00 facility fee

Luncheon Reception

\$2,500 Food-and-Beverage minimum for Upper Level

\$1,200 Food-and-Beverage minimum for Lower Level

\$6,000 Food-and-Beverage minimum for Whole Building

Minimums may be negotiable depending on the date. Holiday minimums are subject to change.

Sundays of a Holiday weekend are held to Friday Incentives

A 20% non-refundable deposit of your Food and Beverage minimum is required, and a payment of 30% of the minimum is due 6 months prior to event. These deposits are non-refundable, all deposits are credited to cost of event. Minimum Wedding Reception deposit - \$500
Final Payment required Tuesday/Wednesday the week of your event.

Final Count required 10 days prior to your event.

Ceremony Set-Up Fee of \$400 - Courtyard - \$425 (some restrictions may apply)

Riverside Receptions reserves the right to move any Courtyard Ceremony to the indoor space because of weather.

Rehearsal Room Fee of \$100 per hour – we are unable to guarantee a rehearsal until close to your wedding date, subject to room availability

LCD Projector Rental \$125 or Large Screen TV Rental \$65

Coat Room attendant \$100 for evening, if requested.

\$1.75 charge per plate for a 2-option split menu \$2.50 for a 3-option split menu; vegetarian & kid's meals always available

Luncheon receptions - 4 hours duration - times based on availability.

Evening receptions - 5.5 hours duration starting as early as 5:00PM - times based on availability.

We must stagger the start-times. Reception times on a first-come basis and may vary based on package choice.

All prices do not include 21% gratuity (on food & beverage, before discount) and 8% sales tax.

Riverside Receptions Features

Four Hours Open House Bar Package

Champagne Toast

Wine Served with Dinner

Elegant Four-Course Meal

Custom Designed Wedding Cake by “The Cakery” in North Aurora

Floor to Ceiling Windows

Fabulous Panoramic View of the Fox River Dam

Seating Capacity to 260

Centerpiece Options

Fresh Flower Bud Vases and Votive Candles

Stemmed Votives with Fresh Petals

White Lanterns with Fresh Petals

Floor Length Table Cloths

Ivory House Linen

Chiavari Chairs

Reception Coordinator

Fireplace in Reception Room

Private Bridal Room

Children’s Meal Available

Option of Using Both Levels for Separate Cocktail & Dining Areas

Incentives for Friday & Sunday Receptions

Riverside's

Wedding Reception

Your wonder-filled evening begins with an hour of cocktails and optional hors d'oeuvres. Dinner starts with a Champagne Toast for you and all your guests, then a choice of appetizer, fresh salad, and an exquisite dinner entrée. Wine of your choosing will be poured with the meal. Finishing your meal is a slice of traditional wedding cake. Three hours of cocktails follow while your guests visit, mingle and dance the night away.

Soup

French Onion, Lobster Bisque, Cream of Chicken & Wild Rice, Chipotle Corn Chowder, Tomato Basil, Broccoli Cheddar, Baked Potato, and Squash Soups (other soups available)

Instead of Soup you may substitute or Sorbet Intermezzo, or a scoop of Ice Cream with your Cake. You may also add them for \$2.00 each.

Salad

Chef's Traditional Salad

A Bed of Mixed Greens with Spirals of Carrots, Cucumber & Tomato w/ Mustard Vinaigrette

Classic Caesar Salad

Crisp Romaine Lettuce tossed with Freshly Grated Parmesan Cheese and Seasoned Croutons w/ a traditional Caesar Dressing

Seasonal Salads

Spring/Summer: Baby Spinach, topped w/ Strawberries, Feta Cheese & Toasted Almonds

Fall/Winter: Mixed Greens w/ Cranberries, Mandarin Oranges, Feta Cheese & Candied Walnuts

Both Seasonal options drizzled with Balsamic Vinaigrette

Entrees

Chicken Rockefeller 75.00

Grilled Chicken Breast with Cream Spinach, Bacon and topped with a Hollandaise Sauce

Chicken with Artichoke Cream Sauce 75.00

French-Style Grilled Chicken Breast, Topped with Mushroom, Tomato, & Artichoke Cream Sauce

Prosciutto-Stuffed Chicken Breast 75.50

Prosciutto, Spinach & Goat Cheese stuffed Chicken Breast with Garlic Cream Sauce

Pork Tenderloin Medallions 78.00

Grilled Pork Tenderloin with Apple jus

Marinated Sirloin Steak 86.50

9 oz. Grilled Sirloin Steak with Sautéed Mushrooms & Demi-Glace

New York Strip Steak 91.50

10 oz. New York Strip, Grilled to Perfection Topped with au jus

Filet Mignon 93.00

8 oz. Grilled Filet with a Port Wine Reduction & Topped with Caramelized Onions

Petit Filet and Chicken Breast 94.00

*6 oz. Grilled Filet Mignon with a Port Wine Reduction
Paired with Grilled Chicken Breast & Artichoke Cream Sauce*

Grilled Salmon 78.00

8 oz. Grilled Salmon with a Citrus Buerre Blanc Sauce

Choose your starch

*Wild Rice, Rice Pilaf, Roasted Red Potatoes, Orzo Pasta,
Roasted Garlic Mashed Potatoes, Boursin Mashed Potatoes
or Mashed Sweet Potatoes*

Choose your vegetable

*Seasoned Green Beans, Green Beans Provencal,
Sautéed Zucchini, Summer Squash & Tomatoes
Roasted Seasonal Vegetables or Green Beans Amandine*

Grilled Asparagus with Roasted Red Peppers- Market Price

Vegetarian Plates

*Hand-made Butternut Squash Ravioli w/ Sage Cream Sauce and Ratatouille
or
Vegetable Stir Fry over Steamed White Rice*

73.00

One choice only for Vegetarian Options

Vendor Meals

Will Have Special pricing based on no Alcohol Consumption, please consult your wedding coordinator

Children are Welcome at Riverside!

*Children 12 and under are \$25.00 less than the Wedding Package
when ordering same menu as adults.*

Or

Children's Entrée:

Chicken Tenders and Fries

\$28.50 for Wedding Package

Entrees are served with same appetizer and dessert as party.

For the safety of your guests, and our staff, all children must have adult supervision.

Prices do not include tax or gratuity

Riverside Luncheon Reception

50-Person Minimum

4 hour duration

Includes

Hard Lemonade and Iced Tea Station Upon Arrival

Champagne Toast for all Guests

Three Course Meal, Fresh Rolls and Whipped Butter,

Coffee, Tea, and Iced Tea served with meal

Custom Designed Wedding Cake

2 hours of Call Bar following Lunch, Including Riverside's Bloody Mary's and Mimosas

Wine served with lunch add \$19.95 Per Bottle on Consumption

Entrée Selections

Traditional Caesar, Chef's Traditional Salad or Seasonal Salad

Chicken with Artichoke Cream Sauce 49.50

Grilled Chicken Breast topped with Mushroom, Tomato and Artichoke Sauce

Chicken Rockefeller 49.50

Grilled Chicken Breast with Cream Spinach, Bacon and topped with a Hollandaise Sauce

Grilled Salmon 50.50

Grilled Salmon Filet with Citrus Buerre Blanc

Pork Tenderloin Medallions 51.50

Grilled Pork Medallions topped with Cinnamon Apple Sauce

Marinated Sirloin Steak 61.50

6 oz. Grilled Sirloin Steak with Sautéed Mushrooms & Demi-Glace,

Petit Filet 70.00

Grilled Petit Filet with a Port Wine reduction, Roasted Garlic

Choose your starch

Wild Rice, Rice Pilaf, Roasted Red Potatoes

Roasted Garlic Mashed Potatoes, Boursin Mashed Potatoes

Or Mashed Sweet Potatoes

Choose your vegetable

Seasoned Green Beans, Green Beans Provençal,

Sautéed Zucchini, Summer Squash & Tomatoes

Roasted Seasonal Vegetables or Green Beans Amandine

Friday & Sunday discounts do not apply

Prices do not include tax or gratuity

Wedding Champagne Brunch

50-Person Minimum

4 hour duration

3 hours of open Call Bar and Champagne throughout Brunch

Carving Station

Inside Round of Beef w/ Horseradish Cream Sauce

ℳ

Omelet Station

Ham, Onions, Peppers, Mushrooms, Spinach, ℳ Cheddar Cheese

*Choice of Cheese Blintzes w/ Fresh Fruit Sauce or Apple Pancakes
Bacon or Sausage*

Fresh Spinach Salad, Roasted Chicken

Penne Pasta w/ Pesto Cream Sauce or Red Roasted Potatoes,

Vegetable Medley

Fresh Fruit Platter

Choice of Assorted Mini Desserts or Wedding Cake

Juice, Coffee, Tea ℳ Decaf.

60.50

75 attendant fee (Carver ℳ Omelet Station)

2 attendants for Omelet Station, if more than 60 guests (required)

A la carte

Food only 46.50 per person

Soda Bar 6.00 per person 4hrs. Wine 19.95 per bottle

Champagne 22.95 per bottle Fruit Punch 25.00 per gallon

Champagne Punch 45.00 per gallon

Friday ℳ Sunday discounts do not apply

Prices do not include tax or gratuity

Riverside's Wedding Cocktail Reception

*Designed as a Five Hour Cocktail Reception
50-Person Minimum*

*Includes four & a half hours of open Call bar
Champagne Table upon arrival for first half hour*

Hors D'oeuvres

*Bacon-Wrapped Dates, Pot Stickers & Spanakopita
passed for first hour*

Food Station

*BBQ Pulled Pork and Beef Brisket with rolls and Cole slaw
Macaroni & Cheese bites, Parmesan Cheese roasted vegetables*

Mashed Potato Bar

*Mashed potatoes with, Green Onions, Bacon Bits, Cheddar Cheese,
Sour Cream and Butter*

Small Bites

*Bruschetta, Mini Beef Wellingtons & Cajun Shrimp and Sausage Skewers
Passed during second hour*

Sweet Table

*Assorted Mini Pastries and Desserts
Chocolate Torte, Hand-dipped Chocolate Strawberries, Fruit Kabobs
Coffee and Tea Station*

Late Night Snacks

*Chicken Wings with Blue Cheese Dip, Mini Cheese Sliders
& Mini Corn Dogs
Served the Last Hour*

85.50 Per person

Prices do not include tax or gratuity

Riverside Wedding Buffet

50-Person Minimum

Passed

Bacon-Wrapped Dates

Brie & Pear wrapped in Phyllo Dough

Shrimp and Prosciutto in a Won Ton Wrapper

Carved

Grilled Beef Tenderloin with Horseradish Cream Sauce

Roasted Turkey Breast with Turkey Gravy & Fresh Cranberry Chutney

Tossed Spinach Salad or Classic Caesar Salad

Antipasto Platter of Grilled Asparagus & Portobello Mushrooms & Cherry Tomatoes

Tri-Color Cheese Tortellini in a Pesto Cream Sauce

Roasted Red Potatoes and Green Bean Amandine

Includes:

4-Hour Call Bar Package, Champagne Toast, Wine with Dinner,

Customized Wedding Cake or Queen's Sweets Table

Fresh Dinner Rolls and Butter

Coffee, Tea, and Decaf

95.00

&

75.00 Attendant Fee per Carver

Add a Mashed Potato Bar for \$3.00 per person

Prices do not include tax and gratuity

Riverside Sweet Endings

Custom Wedding Cake

by "The Cakery" in North Aurora; included in package. You will select cake through a private consultation with the baker. The catering office will provide you with the phone number to make an appointment.
Add a Chocolate-Dipped Strawberry or Ice Cream for an additional \$2.00

Queen's Sweets Table

*Assorted Petite French Pastries, Mini & Plated Desserts
Fresh Fruit Platter with Seasonal Berries and Whipped Cream
Coffee and Tea Station
\$10.50 per person*

*The following options carry a minimum order of
50% of your final guest count
We are happy to customize your sweets buffet*

Ice Cream Sundae Bar

*Two flavors of Ice Cream
Coconut, Chopped Nuts, Maraschino Cherries, Whipped Cream
Sprinkles, Strawberries, Candies, Chocolate, Caramel & Strawberry Sauces
\$195.00 for 35 servings (minimum order)
\$4.00 per each additional serving
\$35.00 Attendant Fee*

Flaming Bananas Foster and/or Cherries Jubilee Station

*Traditional Bananas Foster made to order by our Chef
\$245.00 for 35 servings (minimum order)
\$5.50 per each additional serving
\$50.00 Attendant Fee*

Candy Buffet

*Beautifully decorated & arranged in an assortment of glass bowls and jars
Your favorite traditional chocolate, sweet & sour hard candies, caramels & nuts
We provide bags & ties for your guests to take home their custom favors
\$6.00 per person*

Chocolate Fondue

*Molten Chocolate with all the traditional dipping items
To include Fresh Fruit, Marshmallows, Pretzel Sticks & Pound Cake
\$225 for 35 servings
\$4.50 per each additional serving*

Prices do not include tax or gratuity

Riverside Hors D' oeuvres

(Per 100 pieces)

<i>Chicken Teriyaki Skewers</i>	165
<i>Brie & Pear in Phyllo Purse</i>	360
<i>Egg Rolls</i>	145
<i>Spanakopita</i>	250
<i>Swedish Meatballs</i>	160
<i>Mini Pizza</i>	215
<i>Bacon- Wrapped Dates</i>	180
<i>Mushroom Caps Stuffed</i>	170
<i>With spinach, blue cheese & walnut</i>	
<i>Caprese Skewer</i>	220
<i>Tenderloin Crostini</i>	245

<i>Mini Quiche</i>	230
<i>Chilled Shrimp Cocktail</i>	230
<i>Pot Stickers</i>	150
<i>Coconut Shrimp</i>	260
<i>Shrimp & Prosciutto</i>	260
<i>Bruschetta</i>	140
<i>Crab Cakes</i>	240
<i>Prosciutto-wrapped Melon</i>	180
<i>Cajun Shrimp & Sausage Skewer</i>	320
<i>Potato Pancake</i>	190
<i>With Crème Fraiche and apple sauce</i>	

Trays and Platters

	<i>Small</i> <small>Serves 55</small>	<i>Large</i> <small>serves 100</small>
<i>Fresh Vegetable Crudités with</i> <i>Roasted Shallot & Blue Cheese Dip</i>	85.00	165.00
<i>Fresh Seasonal Fruit & Berries</i>	95.00	175.00
<i>Cheese and Cracker Platter</i>	125.00	210.00
<i>Assorted Sausage, Cheese and Cracker Platter</i>	145.00	230.00
<i>Antipasto Platter with</i> <i>Roasted Shallot & Blue Cheese Dip</i>	125.00	210.00
<i>Whole Smoked Salmon, served with</i> <i>Hard-Boiled Eggs, Capers, Red Onions & Citrus Slices</i> <i>(2 week notice required when ordering this item)</i>	210.00	
<i>Baked Brie with Apples and Pears</i>	90.00	
<i>Artichoke & Spinach Dip w/ Tortilla Chips</i>	105.00	

Charcuterie Table 8' Table that serves approximately 200 people filled with Assorted Meats, Domestic & Imported Cheeses, Berries, Dried Fruits, Crackers, Spreads, Breads, Pretzels, Nuts, Chocolates, Grilled Marinated Vegetables, Marinated Peppers \$1200.00

Petite Charcuterie Table A smaller version of the Charcuterie table \$700

Prices do not include tax or gratuity

Riverside Liquor

Bar Packages

A Champagne Toast is served to each guest.

You may choose two of the following wines to be served with your meal:

Chardonnay, Pinot Grigio, Sauvignon Blanc, Riesling, Merlot & Cabernet Sauvignon

House Plan included

*Miller Light, MGD, Coors Light,
Budweiser, Bud Light,
Chardonnay, Riesling, O'Doul's
Cabernet Sauvignon, Merlot
Gordon's Vodka and Gin, Early Times
Whiskey, 100 Pipers Scotch, Castillo Rum,
Pepe Lopez, Christina Brother's Brandy,
Emmet's Irish Crème, Kentucky Gentleman
Bourbon*

Upgrade to Call Plan Add \$4.00 per person

*All House Plan plus: Heineken, Corona,
Smirnoff, Beefeaters, Seagram's 7,
Seagram's V.O., Malibu, Bacardi,
Captain Morgan's, Jose Cuervo,
Dewar's, Jim Beam, Kahlua,
Pinot Grigio & Sauvignon Blanc*

Upgrade to Premium Plan Add \$8.00 per person

*All House and Call Plan Plus: Pinot Noir,
Champagne, selection of Premium Wines,
Modelo Especial, Boulevard Craft Beer,
Tito's, Tanqueray, Jack Daniels, 1800
Reposado, Courvoisier VSOP, Selection of
Single Malt Scotches, Crown Royal,
Jameson, Makers Mark, Amaretto Disaronno,
Bailey's*

**To eliminate all House Liquor and Serve only Call and Premium Liquor brands as well as all of our beer and wine choices the cost will now be an additional \$8.00 in addition to the cost of the premium bar*

Premium wines available for table service-bought by the case

Prices do not include tax or gratuity

Upgrade your first or second course

Cream of Asparagus Soup

\$2.00 per person

Arugula & Pear Salad

With Bleu Cheese & candied walnuts topped with Champagne Vinaigrette

\$3.00 per person

Classic Wedge Salad

Iceberg Lettuce with Crispy Bacon, Tomatoes, Red Onions & Bleu Cheese Dressing

\$2.00 per person

Champagne Sorbet- Need to Order 2 weeks in advance

\$5.00 per person

Shrimp Cocktail with Mango Salsa

\$8.75 per person

Upgrade your Dessert Table

Taste of Geneva Sweet Table;

Grahams' Chocolates, Kernel's Popcorn, Sugar Path's cupcakes and Coco Bean's sweets and cookies.

\$15.00 per person

Chocolate Lovers' Dessert Station

Double Chocolate Cake, Chocolate Dipped Strawberries, Chocolate Fondue with assorted toppings,

Chocolate Ice Cream, Chocolate Mousse & Chocolate Candies

\$11.00 per person

Upgrade your Bar

Champagne Table

Let your guests help themselves to a glass of bubbly during the cocktail hour

\$3.00 per person

Vouve Cliquot Champagne Yellow Label (ordered by Tuesday for Saturday)

\$1,200 per 12 bottle Case

Late-night Snacks:

*Nacho Bar \$3.75 per person, 50 person minimum
Ground Beef, Cheese, Jalapenos, Lettuce, Tomatoes,
Sour Cream*

*Large Salty Pretzels \$1.75 each
w/ Mustard & Cheese Sauce*

Asst. Large Pizzas, serve 8-10 \$27.00 each

*Hot Dogs \$3.00 each
w/ Mustard, Ketchup, Onion, Tomato, Relish*

*Sliders \$3.95 each
Cheesy Fries \$2.50 per person*

*Chicken Wings \$160 per 100
with carrots and Celery and Blue Cheese Dip*

Must provide late-night snack for at least, 50% of guest count.

Riverside
Receptions & Conference Center *and*

The Herrington
Inn & Spa

*Are teaming up to offer you something very special!
All couples booking a Sunday wedding package of \$4,500 or more will receive a complimentary room at the Herrington for their wedding night.*

or:

**All couples booking a Friday or Saturday reception of \$4,500 or more and also reserving 5 or more rooms for their wedding night at The Herrington Inn & Spa's regular rate will receive one room at a special rate* of:*

\$199 for a Courtyard Balcony Room
(Regular rate \$289) or
\$299* for a Junior River Suite
(Regular rate \$369)*

**Available with a block of 5 or more guest rooms at published rates, which vary based on the evening of your wedding.*

All guest rooms include private balcony, whirlpool bath, fireplace, robes, private bar and nightly delivery of cookies & milk. A complimentary European-style continental breakfast buffet is served each morning in the lobby of The Herrington.

**Offer based on availability in 2019 through the sales office: 630-444-8413*

<http://www.herringtoninn.com>

WINTER WONDERLAND WEDDINGS 2020/21

Winter is a magical time to celebrate your wedding!

If you are looking for something unique and magical, consider a winter-wonderland wedding at Riverside Receptions. There is nothing more beautiful and elegant than a snow-white wedding in a beautiful historic building set on the Fox River in historic Geneva. The landscape takes on a whole new look with snow-capped trees and the ever-magical river, which can be blanketed with snow or iced-over and always a spectacular, wonderful back drop for you and your guests as you celebrate your special day.

For Winter Weddings in January, February & March, we offer the following discounts:

Friday Evening Receptions

10% discount with 75-person minimum, with full winter-wedding package

Upgrade to Call Bar included

\$6,500.00 Food-and-Beverage minimum for Upper Level

\$5,500.00 Food-and-Beverage minimum for Lower Level

\$12,000.00 Food-and-Beverage minimum for Whole Building

Reduced Facility Fee of \$150.00 per floor

Sunday Evening Receptions

10% discount with 60-person minimum, with full winter-wedding package

Upgrade to Call Bar included

\$4,000.00 Food-and-Beverage minimum for Upper Level

\$2,500.00 Food-and-Beverage minimum for Lower Level

\$7,500.00 Food-and-Beverage minimum for Whole Building

Reduced Facility Fee of \$125.00 per floor

Saturday Evening Receptions

10% discount with 100-person minimum, with full winter-wedding package

Upgrade to Call Bar included

\$9,000.00 Food-and-Beverage minimum for Upper Level

\$6,500.00 Food-and-Beverage minimum for Lower Level

\$16,000.00 Food-and-Beverage minimum for Whole Building

Reduced Facility Fee of \$200.00 per floor

In addition, the following discounts are offered:

Complimentary Standard Room for the Bride & Groom on the night of your wedding at The Herrington Inn & Spa (based on availability at booking)

Split-Menu Fee – included for a 2-way split

Ceremony Fee Waived

Two complimentary Chef's Hors D' oeuvres

Hot Apple Cider Station for first hour, Complimentary Coffee Station after dinner