

Room Minimums & Discounts

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

\$10,000 Food-and-Beverage minimum for Upper Level plus \$300 facility fee

\$8,500 Food-and-Beverage minimum for Lower Level plus \$250 facility fee

\$16,500 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 Premium Bar included

\$6,000 Food-and-Beverage minimum for Upper Level plus \$200 facility fee

\$5,000 Food-and-Beverage minimum for Lower Level plus \$150 facility fee

\$10,500 Food-and-Beverage minimum for Whole Building plus \$400 facility fee

Standard Room for the Bride & Groom at The Herrington Inn & Spa with a \$5,000 Food-and-Beverage minimum (based on availability at time of booking)

Saturday Evening Receptions

\$13,000 Food-and-Beverage minimum for Upper Level plus \$400 facility fee

\$10,000 Food-and-Beverage minimum for Lower Level plus \$350 facility fee

\$19,500, Food-and-Beverage minimum for Whole Building, plus \$750.00 facility fee

Luncheon Reception

\$3,500 Food-and-Beverage minimum for Upper Level

\$2,000 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 - \$1000
Final Payment required Tuesday/Wednesday the week of your event.

Final Count required 10 days prior to your event.

All Bands must be approved by Riverside Receptions

Ceremony Set-Up Fee of \$575 - Courtyard - \$650 (some restrictions may apply)

Riverside Receptions reserves the right to move any Courtyard Ceremony to the indoor space due to 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.

No Outside Vendors for food allowed without fee and approval from Riverside Receptions

You should provide your own Lockable card box, but we will have one available for a rental fee.

\$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 Full Day Package

Exclusive Use of Entire Facility

Friday or Saturday Full Day Package

You will be the only party booked on your special day with the availability to get hair and makeup done here as well as getting dressed right here at Riverside Receptions

\$19,500 Food-and-Beverage minimum for Whole Building, plus \$2,800.00 facility fee

Start as early as 7:00am, Get ready in a portion of the upper or lower level

Sunday Full Day Package

You will be the only party booked on your special day, you are able to get hair and makeup done here as well as get dressed right here at Riverside Receptions

10% Discount with full Evening Wedding Package.

Upgrade to Premium Bar included

\$12,000 Food-and-Beverage minimum for Whole Building plus \$700 facility fee

Standard Room for the Bride & Groom at The Herrington Inn & Spa (based on availability at time of booking)

Start as early as 7:00am, Get ready in a portion of the upper or lower level

Included while you get ready-

Bottled Waters, Whole Fruit, Granola Bars

Breakfast Breads and Bagels with Cream Cheese

Coffee and Tea

Champagne for A bridal toast

You can purchase Breakfast and or lunch from us as well as other beverages.

Take pictures while you get ready and have access to our property to get Bridal Party Photos done before your ceremony starts

You have the choice to hire a bartender and have the bar open on a cash basis for an hour before your ceremony for any family or bridal party that my want to have a beverage before the ceremony starts.

Book One Level for a full Day

If you are booking an evening wedding and would like to be the only party on one level for the full day whether it be for decorating purposes, getting ready or just to have the piece of mind that your wedding will be set up early you can do so! The normal food & beverage minimum would apply but you would add \$1,000 fee to your Facility Fee for keeping that level exclusive for the day.

Riverside Receptions Features

Four Hours Open Bar

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

Seasonal Fresh Flower Bud Vases and Votive Candles

Stemmed Votives with Fresh Greens

White Lanterns with Fresh Greens

Cylinder Vases with Floating Candles, Crystals and Greens (\$15 per table)

Floor Length Tablecloths

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

Option of Exclusive all-day use of the Building

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.

Prices Starting at \$80.00

Salad

Chef's Field Salad ^{gf}

A Bed of Mixed Greens with, Seasonal Vegetables and Pesto Vinaigrette

Classic Caesar Salad

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

Seasonal Salads ^{gf}

*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*

Intermezzo

Lemon Sorbet

Or A scoop of Vanilla Ice Cream Served with Your wedding Cake

Entrees

Chicken Rockefeller ^{gf}

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

Chicken with Artichoke Cream Sauce ^{gf}

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

Prosciutto-Stuffed Chicken Breast

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

Pork Tenderloin Medallions ^{gf}

Grilled Pork Tenderloin with Apple jus

Marinated Sirloin Steak ^{gf}

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

New York Strip Steak ^{gf}

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

Filet Mignon gf

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

Petit Filet and Chicken Breast gf

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

Grilled Salmon gf

8 oz. Grilled Salmon with a Citrus Buerre Blanc Sauce

Choose your starch

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

Choose your vegetable -all are Gluten Free

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 gf

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

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

Prices Starting at \$53.50

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, Per Bottle on Consumption

Entrée Selections

Traditional Caesar, Chef's Traditional Salad ^{gf} or Seasonal Salad ^{gf}

Chicken with Artichoke Cream Sauce ^{gf}

Grilled Chicken Breast topped with Mushroom, Tomato and Artichoke Sauce

Chicken Rockefeller ^{gf}

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

Grilled Salmon ^{gf}

Grilled Salmon Filet with Citrus Buerre Blanc

Pork Tenderloin Medallions ^{gf}

Grilled Pork Medallions topped with Cinnamon Apple Sauce

Marinated Sirloin Steak ^{gf}

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

Petit Filet ^{gf}

Grilled Petit Filet with a Port Wine reduction, Roasted Garlic

Choose your starch- all Gluten Free

Wild Rice, Rice Pilaf, Roasted Red Potatoes

Roasted Garlic Mashed Potatoes, Boursin Mashed Potatoes

Or Mashed Sweet Potatoes

Choose your vegetable- all Gluten Free

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 of

Inside Round of Beef w/ Horseradish Cream Sauce

ℳ

Omelet Station of

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

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

Bacon or Sausage of

Fresh Spinach Salad of, Roasted Chicken of

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

Vegetable Medley of

Fresh Fruit Platter of

Choice of Assorted Mini Desserts or Wedding Cake

Juice, Coffee, Tea ℳ Decaf.

75 attendant fee (Carver ℳ Omelet Station)

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

Friday ℳ Sunday discounts do not apply

Prices do not include tax or gratuity

Riverside's Wedding Cocktail Reception

*Designed as a Five Hour Casual Cocktail Reception
Cocktail seating
50-Person Minimum, 200-Person Maximum*

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

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*

Prices do not include tax or gratuity

Riverside Wedding Buffet
50-Person Minimum, 200-person Maximum

Passed

Bacon-Wrapped Dates *gf*
Brie & Raspberry wrapped in Phyllo Dough
Shrimp and Prosciutto in a Won Ton Wrapper

Carving Station *gf*

Grilled Beef Tenderloin with Horseradish Cream Sauce
Roasted Turkey Breast with Turkey Gravy & Fresh Cranberry Chutney

Tossed Spinach Salad *gf* *or Classic Caesar Salad*
Antipasto Platter *gf* *of Grilled Asparagus & Portobello Mushrooms & Cherry Tomatoes*
Tri-Color Cheese Tortellini in a Pesto Cream Sauce
Roasted Red Potatoes *gf* *and Green Bean Amandine* *gf*

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

75.00 Attendant Fee per Carver

Add a Mashed Potato Bar *gf* *for \$4.00 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

Queen's Sweets Table

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

*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*

Flaming Bananas Foster and/or Cherries Jubilee Station

Traditional Bananas Foster made to order by our Chef

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*

Chocolate Fondue

*Molten Chocolate with all the traditional dipping items
To include Fresh Fruit, Marshmallows, Pretzel Sticks & Pound Cake*

Prices do not include tax or gratuity

Riverside Hors D'oeuvres

(Per 100 pieces)

Chicken Teriyaki Skewers *gf*
Brie & Raspberry in Phyllo
Egg Rolls
Spanakopita
Swedish Meatballs
Mini Pizza
Bacon- Wrapped Dates *gf*
Mushroom Caps Stuffed *gf*
With spinach, blue cheese & walnut
Caprese Skewer *gf*
Tenderloin Crostini
Stuffed Mushroom Caps *gf*
With Italian Sausage & Cheese

Mini Quiche
Chilled Shrimp Cocktail *gf*
Potato Pancake with Cheese,
Sour Cream, Bacon & Chives
Pot Stickers
Coconut Shrimp
Shrimp & Prosciutto
Bruschetta
Crab Cakes
Cajun Shrimp & Sausage Skewer
Potato Pancake
With Crème Fraiche and apple sauce

Trays and Platters

Small
Serves 55

Large
serves 100

Fresh Vegetable Crudités with
Roasted Shallot & Blue Cheese Dip *gf*
Fresh Seasonal Fruit & Berries *gf*
Cheese and Cracker Platter
Charcuterie Platter
Antipasto Platter with
Roasted Shallot & Blue Cheese Dip
Smoked Salmon, served with *gf*
Hard-Boiled Eggs, Capers, Red Onions & Citrus Slices
Baked Brie with Apples *gf*
Artichoke & Spinach Dip w/ Tortilla Chips *gf*

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

Petite Charcuterie Table A smaller version of the Charcuterie table

Bacon Bar—Cinnamon, Applewood Smoked, Candied, Jalapeno & Peppered Bacon (Serves approximately 100 people) *gf*

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
Smirnoff Vodka, Gordon's Gin, Early
Times Whiskey, 100 Pipers Scotch, Castillo
Rum, Pepe Lopez, Christina Brother's
Brandy, Emmet's Irish Crème, Kentucky
Gentleman Bourbon
Add 30 minutes of additional bar \$4.00 pp*

Upgrade to Call Plan Add \$5.00 per person

*All House Plan plus:
Heineken, Corona,
Pinot Grigio & Sauvignon Blanc
Tito's Vodka, Beefeaters, Seagram's 7,
Seagram's V.O., Malibu, Bacardi, Captain
Morgan's, Jose Cuervo,
Dewar's, Jim Beam, Kahlua,
Add 30 Minutes of additional bar \$7.00 pp*

Upgrade to Premium Plan Add \$10.00 per person

*All House and Call Plan Plus: Pinot Noir,
Champagne, selection of Premium Wines,
Modelo Especial, Boulevard Craft Beer,
Kettle One Vodka, Tanqueray, Jack Daniels,
1800, Bulleit Bourbon Whiskey
Reposado, Courvoisier VSOP, Selection of
Single Malt Scotches, Crown Royal,
Jameson, Makers Mark, Amaretto Disaronno,
Bailey's
Add 30 minutes of additional bar \$10.00 pp*

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

*Add a Signature Drink for \$1.00-\$3.00 per person
Add Champagne to your House or Call bar package for \$.50 per person
Premium wines available for table service-bought by the case*

Prices do not include tax or gratuity

Add platters and Snacks while getting ready

*When you rent out the level for the entire day
Nourish Your bridal party with something fun to munch on*

Platter of Pinwheels- Cheese, Ham and Turkey (serves 5)

Platter of Mini Croissant Sandwiches- Ham, Turkey or Beef (serves 5)

Family Style Chicken Caesar Salad with Chicken (serves 5)

Mixed Nuts per pound

Individual bags of Kettle Chips or Lays potato Chips

Cookies or Brownies per Dozen

Mimosa Station

Upgrade your Dessert Table

Taste of Geneva Sweet Table;

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

Chocolate Lovers' Dessert Station

*Double Chocolate Cake, Chocolate Dipped Strawberries, Chocolate Fondue with assorted toppings,
Chocolate Ice Cream, Chocolate Mousse & Chocolate Candies*

Kernel's Popcorn

2 Gallons of each- Cheddar, Carmel Corn and Kettle Corn

Upgrade your Bar

Champagne Table

Let your guests help themselves to a glass of bubbly during the cocktail hour served with Blueberries and Strawberries

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