

Room Minimums & Discounts

2025 8-1

The amounts listed below are the minimums that you must spend on food and beverage to book a room; this is not a room fee. If 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

\$11,000 Food-and-Beverage minimum for Upper Level plus \$500 facility fee

\$10,000 Food-and-Beverage minimum for Lower Level plus \$500 facility fee

\$17,500 Food-and-Beverage minimum for Whole Building, plus \$1,000 facility fee

**For Full day rental starting as early as 7:00Am, add \$500.00 per floor to your facility fee*

Sunday Early Evening Receptions

10% Discount with full Evening Wedding Package.

Upgrade to Premium Bar included

\$8,000 Food-and-Beverage minimum for Upper Level plus \$350 facility fee

\$6,000 Food-and-Beverage minimum for Lower Level plus \$300 facility fee

\$12,000 Food-and-Beverage minimum for Whole Building plus \$650 facility fee

Standard Room for the Bride & Groom at The Herrington Inn & Spa with a \$6,000 Food-and-Beverage minimum (based on availability at time of booking)

**For full day rental, add \$400.00 per floor to your facility fee*

Saturday Evening Receptions

\$14,000 Food-and-Beverage minimum for Upper Level plus \$600 facility fee

\$11,000 Food-and-Beverage minimum for Lower Level plus \$550 facility fee

\$19,500, Food-and-Beverage minimum for Whole Building, plus \$1,150 facility fee

**For full day rental starting as early as 7:00AM, add \$500.00 per floor at your facility fee*

Luncheon Reception

\$3,500 Food-and-Beverage minimum for Upper Level plus \$300 facility fee

\$2,000 Food-and-Beverage minimum for Lower Level plus \$250 facility fee

\$6,000 Food-and-Beverage minimum for Whole Building plus \$450.00 facility fee

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

\$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 may vary based on package choice. All prices do not include 23% gratuity (on food & beverage, before discount) and 8% sales tax.

Riverside Receptions Features

Wedding Package

(includes the following)

Four Hours Open Bar

Champagne Toast Wine Served with Dinner

Elegant Four-Course Meal

6-person food tasting

Children's Meal Available

Custom Designed Wedding Cake by "Mad Batter" in St. Charles, or trade your traditional cake in for a Doughnut Wall, mini pastries, or Pie Buffet for fun twist!

Professional and caring team that coordinates your every detail from your initial vision to your final goodbyes.

Table Setting

(includes the following)

White Lanterns with a wreath or Fresh Greens Stemmed Votives with Fresh Greens

Cylinder Vases with Floating Candles for small fee

Ivory or White House Linen Floor Length Tablecloths

Colored Napkins Chiavari Chairs

Historic Building

Whimsical Courtyard with perennial gardens, and riverfront patio

Three Fireplaces and walls of natural stone, brick and oak

Two levels with unique ambiances and a private bridal room on each floor

Fabulous panoramic view of the Fox River Dam

Steps away from The Herrington Inn and Spa for your wedding night get away

Adjacent native prairie gardens with riverfront ceremony site or First Congregational Church (Offsite)

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, fresh salad, choice of Lemon Sorbet Intermezzo or scoop of Vanilla Ice Cream with your cake, 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.

Salad

Chef's Field Salad *gf*

A Bed of Mixed Greens with Carrots, Cucumbers, Tomatoes, 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: Mixed Greens, 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* **91.00**

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

Chicken with Artichoke Cream Sauce *gf* **91.00**

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

Stuffed Chicken Breast **92.50**

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

Pork Tenderloin Medallions *gf* **93.50**

Grilled Pork Tenderloin with Apple jus

Marinated Sirloin Steak *gf* **102.00**

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

New York Strip Steak *gf* **107.50**

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

Filet Mignon *gf* 119.00

7oz. Grilled Filet with a Port Wine Reduction & Topped with Caramelized Onions

Petit Filet and Chicken Breast *gf* 122.00

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

Grilled Salmon *gf* 93.00

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

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*

87.00

One choice only for Vegetarian Options

Vendor Meals

Same selection as your guests, but all 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 \$28.00 less than the Wedding Package
when ordering same menu as adults.

Or

Children's Entrée:

Chicken Tenders and Fries

\$36.00 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.

To offer a choice of two main entrees (not including vegetarian and children's meals) there will be a split menu fee of \$1.75.

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 \$22.95 Per Bottle on Consumption

Entrée Selections

*Includes Traditional Caesar, Chef's Traditional Salad *gf* or Seasonal Salad *gf**

*Chicken with Artichoke Cream Sauce *gf* 65.00*

Grilled Chicken Breast topped with Mushroom, Tomato and Artichoke Sauce

*Chicken Rockefeller *gf* 65.00*

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

*Grilled Salmon *gf* 67.00*

Grilled Salmon Filet with Citrus Buerre Blanc

*Pork Tenderloin Medallions *gf* 68.00*

Grilled Pork Medallions topped with Cinnamon Apple Jus

*Marinated Sirloin Steak *gf* 81.00*

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

*Petit Filet *gf* 88.00*

6 oz. Grilled Petit Filet with a Port Wine reduction

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 ^{gf}

Inside Round of Beef w/ Horseradish Cream Sauce

&

Omelet Station ^{gf}

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

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

Bacon or Sausage ^{gf}

Mixed Green Salad ^{gf}, Roasted Chicken ^{gf}

Penne Pasta w/ Pesto Cream Sauce or Red Roasted Potatoes ^{gf},

Steamed or Roasted Vegetable Medley ^{gf}

Fresh Fruit Platter ^{gf}

Choice of Assorted Mini Desserts or Wedding Cake

Juice, Coffee, Tea & Decaf.

\$83.00 per person

\$75.00 attendant fee (Carver & Omelet Station)

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

A la carte

Food only \$59.00 per person

Soda Bar \$6.00 per person- 4hrs. Wine \$22.95 per bottle

Champagne \$24.95 per bottle Fruit Punch \$25.00 per gallon

Champagne Punch \$50.00 per gallon

Friday & 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, 175-Person Maximum*

*Champagne Table upon arrival for first half hour
Five hours of open Call bar*

1st Hour

Hors D'oeuvres

Riverside's Grazing Breads and Caprese Platter

Passed Appetizers:

Spanakopita, Cajun Shrimp and Sausage Skewers, Potstickers

2nd Hour

Food Station

*BBQ Pulled Pork and Beef Brisket *gf* with Rolls and Chopped Salad *gf*
Macaroni & Cheese bites, Parmesan Cheese roasted vegetables *gf**

Mashed Potato Bar *gf*

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

3rd Hour

Sweet Table

Assorted Mini Pastries and Desserts

*Chocolate Torte, Hand-dipped Chocolate Strawberries *gf*, Fruit Kabobs *gf*
Coffee and Tea Station*

4th Hour

Late Night Snacks

Chicken Wings with Blue Cheese Dip, Mini Corn dogs, Large Soft Pretzels with Mustard & Cheese Sauce

\$114.00 Per person

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*

Buffet Station

*Seasonal Mixed Greens 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 Sweets Table
Fresh Dinner Rolls and Butter
Coffee, Tea, and Decaf*

\$129.50 per person

&

75.00 Attendant Fee per Carver

Add a Mashed Potato Bar ^{gf} for \$6.00 per person

Prices do not include tax and gratuity

Riverside Sweet Endings

Custom Wedding Cake

Freshly Baked by "Mad Batter" included in package.

Add a Chocolate-Dipped Strawberry or Ice Cream for an additional \$4.00 per person

Queen's Sweets Table

Assorted Petite French Pastries, Mini & Plated Desserts

Fresh Fruit Platter with Seasonal Berries and Whipped Cream

Coffee and Tea Station

\$17.00 per person

Ice Cream Sundae Bar

Two flavors of Ice Cream

Coconut, Chopped Nuts, Maraschino Cherries, Whipped Cream

Sprinkles, Strawberries, Candies, Chocolate, Caramel & Strawberry Sauces

\$350.00 for 50 servings (minimum order)

\$6.00 per each additional serving

\$50.00 Attendant Fee

Flaming Bananas Foster and/or Cherries Jubilee Station

Traditional Bananas Foster made to order by our Chef

\$450.00 for 50 servings (minimum order)

\$9.00 per each additional servings

\$75.00 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

\$8.00 per person

Chocolate Fondue

Molten Chocolate with all the traditional dipping items

To include Fresh Fruit, Marshmallows, Pretzel Sticks & Pound Cake

\$400.00 for 50 servings (minimum order)

\$7.00 per each additional serving

Prices do not include tax or gratuity

Riverside Hors D' oeuvres

(Per 100 pieces)

| | |
|---|-------|
| <i>Chicken Teriyaki Skewers af</i> | \$275 |
| <i>Brie & Raspberry in Phyllo</i> | \$420 |
| <i>Egg Rolls</i> | \$230 |
| <i>Spanakopita</i> | \$300 |
| <i>Swedish Meatballs</i> | \$230 |
| <i>Bacon- Wrapped Dates af</i> | \$230 |
| <i>Mushroom Caps Stuffed af</i> | \$220 |
| <i>With spinach, blue cheese & walnut</i> | |
| <i>Caprese Skewer af</i> | \$290 |
| <i>Tenderloin Crostini</i> | \$295 |
| <i>Stuffed Mushroom Caps af</i> | \$240 |
| <i>With Italian Sausage & Cheese</i> | |
| <i>Beef Wellington</i> | \$420 |

| | |
|---|-------|
| <i>Mini Quiche</i> | \$270 |
| <i>Chilled Shrimp Cocktail af</i> | \$320 |
| <i>Potato Pancake with Cheese,</i> | \$245 |
| <i>Sour Cream, Bacon & Chives</i> | |
| <i>Pot Stickers</i> | \$210 |
| <i>Coconut Shrimp</i> | \$320 |
| <i>Shrimp & Prosciutto</i> | \$350 |
| <i>Bruschetta</i> | \$210 |
| <i>Crab Cakes</i> | \$330 |
| <i>Cajun Shrimp & Sausage Skewer</i> | \$360 |
| <i>Potato Pancake</i> | \$240 |
| <i>With Crème Fraiche and apple sauce</i> | |

Trays and Platters

| | <i>Small</i> <i>Serves 55</i> | <i>Large</i> <i>serves 100</i> |
|---|----------------------------------|-----------------------------------|
| <i>Fresh Vegetable Crudités with</i> | 125.00 | 245.00 |
| <i>Blue Cheese Dip af</i> | | |
| <i>Fresh Seasonal Fruit & Berries af</i> | 165.00 | 290.00 |
| <i>Cheese and Cracker Platter</i> | 180.00 | 340.00 |
| <i>Charcuterie Platter</i> | 260.00 | 440.00 |
| <i>Antipasto Platter with</i> | 230.00 | 330.00 |
| <i>Smoked Salmon, served with af</i> | 440.00 | |
| <i>Hard-Boiled Eggs, Capers, Red Onions & Citrus Slices</i> | | |
| <i>Baked Brie with Apples af</i> | 175.00 | |
| <i>Artichoke & Spinach Dip w/ Tortilla Chips af</i> | 165.00 | \$305.00 |

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, Marinated Vegetables & Peppers
\$1,200.00

Petite Charcuterie Table A smaller version of the Charcuterie table \$800.00

Bacon Bar—Cinnamon, Applewood Smoked, Candied, Jalapeno & Peppered Bacon (Serves approximately 100 people) af
\$800.00

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, El Toro, Christian Brother's Brandy,
Carolan's Irish Crème, Kentucky
Gentleman Bourbon
Add 30 minutes of additional bar: \$5.00 pp*

Upgrade to Call Plan Add \$6.00 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 \$10.00 per person in addition to the cost of the premium bar*

*Add a Signature Drink for \$1.00-\$5.00 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!*

Continental Breakfast

Fresh Seasonal Fruit Salad, Breakfast Breads, Yogurt, Granola, with Assorted Juice, Milk, Coffee, Hot Tea and Decaf
\$15.00

Platter of Pinwheels- Cheese, Ham and Turkey (serves 5)
\$40.00

Platter of Mini Croissant Sandwiches- Ham, Turkey or Beef (serves 5)
\$40.00

Family Style Chicken Caesar Salad with Chicken (serves 5)
\$80.00

Mixed Nuts per pound
\$35.00

Individual bags of Kettle Chips or Lays potato Chips
\$2.50 Each

Cookies or Brownies per Dozen
\$20.00

Mimosa Station

Includes Champagne per bottle \$24.95; Assorted Juice per Carafe \$15.00; & Sodas per can \$2.00

Upgrade your Dessert Table

Taste of Geneva Sweet Table

Riversides' House-made Treats of Brownies, dark chocolate mousse, chocolate-dipped strawberries, and cupcakes; Grahams' Chocolates, Kernel's Popcorn; and Cocoa Bean's sweets and cookies.
\$20.00 per person

Chocolate Lovers' Dessert Station

Double Chocolate Cake, Chocolate Dipped Strawberries, Chocolate Fondue with assorted accompaniments, Chocolate Ice Cream, Chocolate Mousse & Chocolate Candies
\$17.00 per person

Kernel's Popcorn

2 Gallons of each- Cheddar, Carmel Corn and Kettle Corn
\$550.00

Upgrade your Bar

Champagne Table

Let your guests help themselves to a glass of bubbly during the cocktail hour served with Blueberries and Strawberries
\$4.00 per person

Veuve Clicquot Champagne Yellow Label (ordered by Tuesday for Saturday)
\$1,200 per 12 bottle Case

WINTER WONDERLAND WEDDINGS 2024

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 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 backdrop 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

\$8,500.00 Food-and-Beverage minimum for Upper Level

\$7,000.00 Food-and-Beverage minimum for Lower Level

\$14,000.00 Food-and-Beverage minimum for Whole Building

Reduced Facility Fee of \$250.00 per floor

Sunday Evening Receptions

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

Upgrade to Premium Bar included

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

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

\$9,500.00 Food-and-Beverage minimum for Whole Building

Reduced Facility of \$250.00 per floor

Saturday Evening Receptions

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

Upgrade to Call Bar included

\$10,000.00 Food-and-Beverage minimum for Upper Level

\$7,500.00 Food-and-Beverage minimum for Lower Level

\$17,500.00 Food-and-Beverage minimum for Whole Building

Reduced Facility Fee of \$300.00 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

Complimentary Coffee Station after dinner

*** Don't forget to ask about our Spring discounts for April & May! ***