

# HERRINGTON

ON THE BAY



2025 WEDDING & EVENT PLANNING GUIDE





# HERRINGTON

ON THE BAY



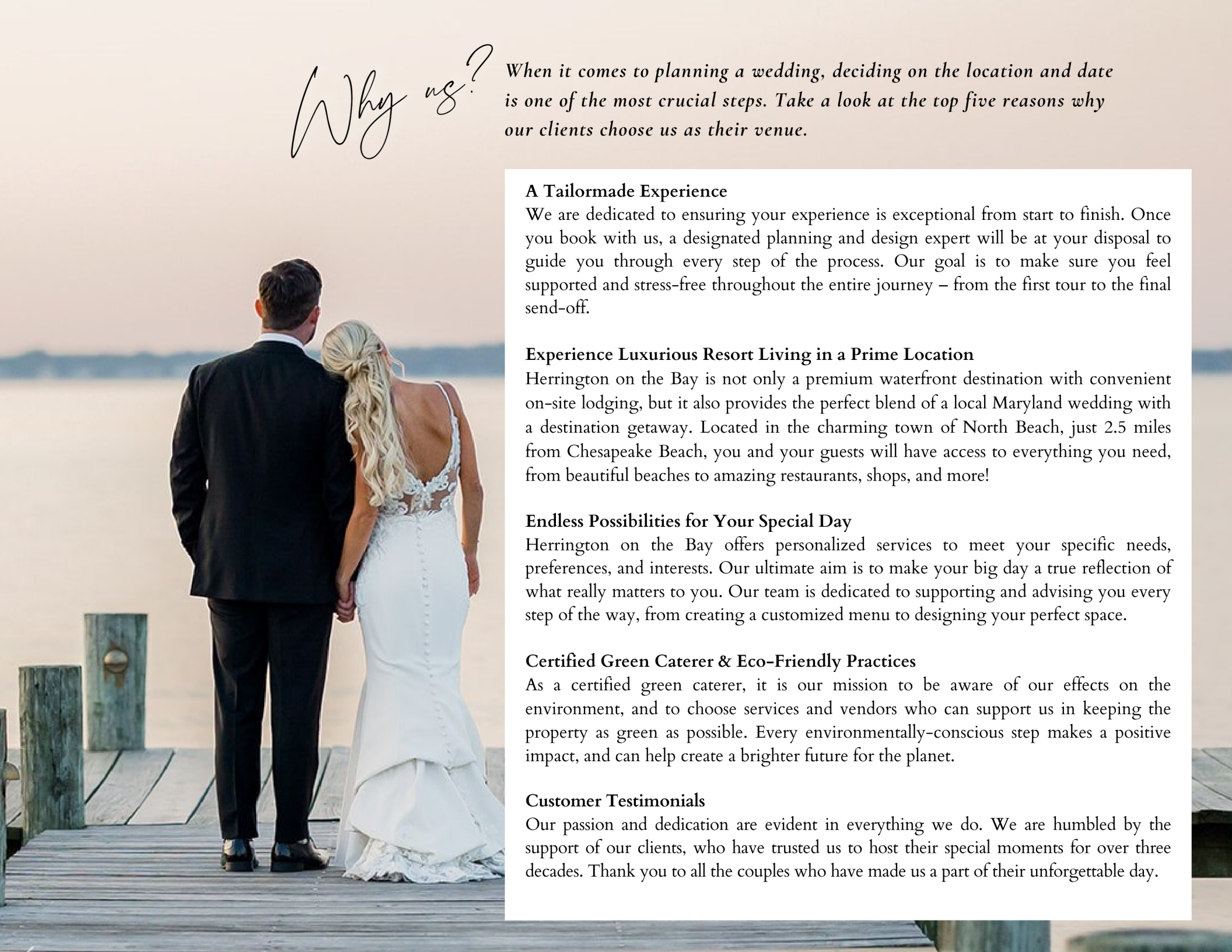
# WELCOME

Herrington on the Bay, situated on the picturesque shores of Maryland's Chesapeake Bay, provides an idyllic setting for both intimate and grand celebrations. The property boasts naturally beautiful grounds, stunning waterfront views, and lavish details, offering a range of spaces for ceremonies, receptions, and other milestone events.

Our team at Herrington on the Bay is committed to providing you and your guests with an array of exceptional and luxurious touches that will leave a lasting impression. Whether your celebration is a grand affair or a more intimate gathering, our knowledgeable Wedding Specialists and Coordination Team will work closely with you to create a wedding experience that is unique to your love story. Rest assured that every aspect of your special day will be handled with the utmost attention and care, allowing you to relax and enjoy every moment.





A couple in wedding attire stands on a wooden pier, looking out at the water. The groom is on the left, wearing a dark suit, and the bride is on the right, wearing a white wedding dress with a lace back. They are holding hands and looking towards the horizon over a body of water under a soft, hazy sky.

*Why us?*

*When it comes to planning a wedding, deciding on the location and date is one of the most crucial steps. Take a look at the top five reasons why our clients choose us as their venue.*

### **A Tailormade Experience**

We are dedicated to ensuring your experience is exceptional from start to finish. Once you book with us, a designated planning and design expert will be at your disposal to guide you through every step of the process. Our goal is to make sure you feel supported and stress-free throughout the entire journey – from the first tour to the final send-off.

### **Experience Luxurious Resort Living in a Prime Location**

Herrington on the Bay is not only a premium waterfront destination with convenient on-site lodging, but it also provides the perfect blend of a local Maryland wedding with a destination getaway. Located in the charming town of North Beach, just 2.5 miles from Chesapeake Beach, you and your guests will have access to everything you need, from beautiful beaches to amazing restaurants, shops, and more!

### **Endless Possibilities for Your Special Day**

Herrington on the Bay offers personalized services to meet your specific needs, preferences, and interests. Our ultimate aim is to make your big day a true reflection of what really matters to you. Our team is dedicated to supporting and advising you every step of the way, from creating a customized menu to designing your perfect space.

### **Certified Green Caterer & Eco-Friendly Practices**

As a certified green caterer, it is our mission to be aware of our effects on the environment, and to choose services and vendors who can support us in keeping the property as green as possible. Every environmentally-conscious step makes a positive impact, and can help create a brighter future for the planet.

### **Customer Testimonials**

Our passion and dedication are evident in everything we do. We are humbled by the support of our clients, who have trusted us to host their special moments for over three decades. Thank you to all the couples who have made us a part of their unforgettable day.





# PARADISE BALLROOM & POLYNESIAN LAWN

*From start to finish, your guests will enjoy the breathtaking, panoramic waterfront views this property has to offer at every turn. Every detail has been well thought out and meticulously planned to optimize this stunning property's magical atmosphere.*

## Your venue investment includes:

- A half hour ceremony at the Polynesian Lawn where you and the love of your life will share meaningful, lifelong vows with your friends and family to witness. This unmatched waterfront ceremony point has panoramic views of the Chesapeake Bay shoreline that will provide the perfect backdrop for this milestone in your lives.
- A waterfront outdoor patio equipped with two gas fire pits, Adirondack chairs, and bistro lights that offer the perfect ambiance for catching up over cocktails.
- A four-hour reception in the grand Paradise Ballroom. This state-of-the-art tent structure features a magnificent crystal chandelier, handcrafted drapery treatment, ambient up-lighting and enchanting twinkle lights.
- Ceiling fans, cooling units & heaters. Industrial strength air conditioning can be arranged for an additional cost.
- Furnishings include fruitwood chiavari chairs, banquet tables, and hand crafted, farm style accent tables.
- VIP hideaway suite with private restroom and lounge area.



## STUNNING WATERFRONT VENUES

### PARADISE BALLROOM

*Reception Site  
4 hour base rental*

May, June, September & October		
FRI	SAT	SUN
\$8,999	\$10,999	\$7,999

April, July, August & November		
FRI	SAT	SUN
\$7,999	\$9,999	\$6,999

### POLYNESIAN LAWN

*Ceremony Site  
Additional 1/2 hour*

May, June, September & October		
FRI	SAT	SUN
\$1,999	\$2,499	\$1,449

April, July, August & November		
FRI	SAT	SUN
\$1,499	\$1,999	\$1,249

*Financial minimums apply.  
24% Labor cost and Maryland sales tax additional.*





# HERRINGTON YACHT CLUB & HERRING BAY GARDENS

*The Herrington Yacht Club is a picturesque, newly renovated North Beach landmark. It is best described as a classic waterfront wedding venue with lush landscaping, expansive views of the Chesapeake Bay, and a beautiful ballroom style reception site.*

## Venue investment includes:

- A half hour of ceremony time at the Herring Bay Gardens. This waterfront ceremony point is situated along the edge of the Chesapeake Bay shoreline with jaw-dropping views of the water ahead.
- Four hours of reception time in the iconic Yacht Club, a two-story building is rich with original architectural details and opulent decor to fit any vision.
- Outdoor patio and screened in upper deck where your guests will enjoy the breathtaking, sunsets and waterfront views. The harborside patio features an all-season gas fire pit where guests making memories and often connecting over cocktails.
- Included furnishings include fruitwood chiavari chairs, banquet tables, and hand crafted, farm style accent tables. Herrington on the Bay's in house china, silverware, and glassware are also included in the venue investment.
- Waterfront parking is complimentary and conveniently located directly across the street. The on-site HOTB shuttle will transport guests to and from the ceremony location and our brand-new lift makes both floors handicapped accessible.

## STUNNING WATERFRONT VENUES

### THE YACHT CLUB

*Reception Site  
4 hour base rental*

May, June, September & October

FRI	SAT	SUN
\$6,999	\$8,999	\$5,999

April, July, August & November

FRI	SAT	SUN
\$5,999	\$7,999	\$4,999

### HERRING BAY GARDENS

*Ceremony Site  
Additional 1/2 hour*

May, June, September & October

FRI	SAT	SUN
\$1,999	\$2,499	\$1,499

April, July, August & November

FRI	SAT	SUN
\$1,499	\$1,999	\$1,249

*Financial minimums apply.  
24% Labor cost and Maryland sales tax additional.*



# CHOOSING YOUR MENU

## PRO TIPS

### Plan Early

One of the most important tips for how to pick your menu is to give yourself plenty of time. So, talk to your partner about your vision early on in the process. Likewise, ask for advice from professionals, or family and friends that know you well. You don't want to fall into making hasty decisions and not being completely satisfied on your big day!

### Service Style

The catering serving style you choose will help determine what types of food make it onto the wedding menu. If you're going with the less formal option and want your guests to have several choices depending on their mood, buffet or themed stations may be the way to go. On the other end of the spectrum is the traditional plated dinner which is organized, time efficient, and helps with spacing if you're dying for the extra-large dancefloor. These have virtually endless options to choose from, so the world's your oyster when it comes to wedding menu ideas.

### Look for Inspiration

A lot of couples sit down to talk about their menu with their specialist and aren't sure where to begin. So, don't worry if you don't already have a set vision for your dream menu. There are plenty of ways to gather inspiration! Firstly, think of a genre that you might like. For example, a period of history, a theme or a film you both love. Secondly, consider your heritage if you have roots from a different culture that you want to highlight. Another option is to look back at your relationship. Is there a favorite place you went to that you both really enjoyed? You can even tell a story through your menu by including nods to special moments. It's a great conversation starter for your guests! For example, the restaurant you went to on your first date, or a food combination that you both love.

### Seasonal Offerings

Another pro tip for how to pick your wedding menu is to think about the time of year you're getting married. Depending on when you're saying, 'I do,' you'll have access to different types of ingredients. For instance, in winter you can make the most of root vegetables and squash or lots of fruit and leafy greens in summer. This will help you decide on which dishes to include. For example, lighter meals such as fresh salads, chicken and fish will complement the summer warmth. Whereas creamy soups and indulgent roasts work best for winter. Also, as a certified Green Caterer, we opt for seasonal and locally sourced ingredients you'll be confident that your menu is eco-friendly.

### Consult your Wedding Specialist & Chef

If crafting your menu is proving to be more stressful than fun, consult with us. We have endless dishes to suggest for your menu and will be up to speed on wedding food trends. Remember, the sky's the limit!





## CATERING PACKAGES

### ALL PACKAGES INCLUDE

*Two Displayed Hors D'oeuvres Stations*

*Two Passed Hors D'oeuvres*

*Complimentary Cake Cutting or Outside Dessert Service*

UPCHARGES MAY APPLY DEPENDING ON SELECTED MENU & CUSTOMIZATIONS ARE WELCOME!

Labor Cost of 24% and Maryland sales tax additional.

## BUFFET STATION

**Starting at \$100 per guest includes**

*Buffet Service for one hour with offerings of:*

- *Salad & Bread with EVO Blend*
- *Two Main Course Options*
- *One Starch Side Pairing*
- *One Vegetable Side Pairing*

## TWO THEMED STATIONS

**Starting at \$120 per guest includes**

*Two Themed Stations each with unique offerings of:*

- *Salad & Bread with EVO Blend*
- *Two Main Course Options*
- *One Starch Side Pairing*
- *One Vegetable Side Pairing*

*Chef Manned Action Stations are available for an additional flat rate of \$150/hour!*

## DUET PLATED SERVICE

**Starting at \$105 per guest includes**

- *Salad & Bread with EVO Blend*
- *Two Main Course Options on each plate*
- *One Starch Side Pairing*
- *One Vegetable Side Pairing*

## PRE-SELECTED MAIN COURSE

**Starting at \$115 per guest includes**

- *Salad & Bread with EVO Blend*
- *Up to Three Main Course Options*
  - *including Chef's Choice Allergy Plate*
- *One Starch Side Pairing*
- *One Vegetable Side Pairing*

*Place Cards with meal selection indicators and a detailed guest list order spreadsheet are required for this service style.*





## STATIONARY HORS D'OEUVRES

*customizations welcome!*

*Herrington on the Bay loves working with our couples to come up with custom menu items. Please note that there are additional fees to ensure that we get your items just right such as chef consultation, tastings, and specialty ingredient upcharges. Your specialist will go over these fees in your menu planning meetings before you fully commit to the change.*

### BRUSCHETTA STATION

*Assorted bread with a choice of three types of bruschetta including grilled eggplant, wild mushroom, tomato basil, roasted pepper, sundried tomato, or strawberry basil. Topped with Feta, Goat and Parmesan Cheeses.*

### FLATBREAD BAR

*House made garlic and herb grilled flatbreads topped with seasonal accompaniments; finished in a stone oven.*

### FARM MARKET

*Locally sourced assorted fruits, pickles, and crisp vegetables, cheeses and fresh baked breads/crackers*

### HERRINGTON'S CRAB DIP

*Experience a Herrington favorite dish featuring a blend of Monterey, Parmesan, and Cream cheeses complemented by succulent jumbo lump Blue Crab meat. Served hot with sliced and toasted French baguettes.*

### CHARCUTERIE & ARTISAN CHEESES

*Upgrade the Farm Market to include locally sourced house made charcuterie & artisan cheeses*  
Upgrade for \$5 per guest

### ANTIPASTO STATION

*Assortment of Italian meats & cheeses paired with marinated olives, artichokes, pepperoncini's, sundried tomatoes & roasted red peppers. Served with a variety of Italian breads.*  
Upgrade for \$6 per guest

### WHITE SHELL OYSTER BAR

*Local, oysters on the half shell, cleaned & shucked to order with accompanying mignonettes and charred onion cocktail sauce.*  
\*Oyster Bar Shucker 250.00; Market Price





## PASSED HORS D'OEUVRES

Miniature Roasted Vegetable and Goat Cheese Quiche

Honey and Old Bay Fried Pork Belly Skewer

Zucchini, Curry & Red Pepper Fritters

Korean Style Fried Chicken with House Fermented Kimchi

Nashville Hot Fried Chicken & Waffles

*with choice of Maple Drizzle or Blue Cheese Spread*

Potato & Green Chili Falafel

Soft Pretzel and Beer Cheese

Shrimp & Grits

Fried Mac n' Cheese

Watermelon, Honey & Salt Roasted Beet Boursin Brochette

*(Available June -September - other seasonal options available)*

Seasonal Soup Shooter

Italian Meatballs

Tomato Caprese brochette

Farm to Table Crostini

*Pumpnickel with Farmers Cheese, Heirloom Tomato, Prosciutto, Micro Greens*

## UPGRADE FOR \$3.00 PER PERSON

Grilled Shrimp

Ahi Tuna Taco

Beef Yakitori

Fire Roasted Chicken Taco

Pork Belly Fritters

Goat Cheese Stuffed Figs Wrapped in Prosciutto

Cornmeal Fried Oyster with Pickled Mustard Seed

Blini Duo

*(Pastrami Salmon and Lentil)*

## UPGRADE FOR \$4.00 PER PERSON

Filet Mignon Canapés

Coconut Fried Shrimp

Scallops Wrapped in Bacon

Oysters Rockefeller

Petite Beef Wellington

Petite Crab Dip Slider

## UPGRADE FOR \$5.00 PER PERSON

Lamb Brochette

*with Feta, Spring Green, Garlic, Carrot Top Pesto*

Petite Crab Cakes

Shrimp Ceviche

Caviar Blini

*Please note that passed hors d'oeuvres are per piece based on size.  
All pricing is subject to change and is only valid for 30 days.*



# salad offerings

## SEASONAL MARKET GARDEN SALAD

*Mixed greens topped with a seasonal vegetable garniture and tossed in a house made vinaigrette dressing.*

## CLASSIC CAESAR

*Crisp Romaine with Aged Parmesan, Garlic Croutons & House Caesar Dressing*

## SPRING GREENS SALAD

*Fresh garden greens topped with strawberries, spring radishes, feta cheese and tossed in a strawberry cilantro vinaigrette.*  
*Upgrade \$2/guest - best in April, May, June*

## HEIRLOOM TOMATO SALAD

*Local Heirloom Tomato, Mushroom, Shaved Asparagus topped with a Parmesan Flake & Honey Pepper Vinaigrette*  
*Upgrade for \$4 per guest (Available April, May, June)*

## DOWN BY THE BAY WATERMELON SALAD

*Summer greens topped with ripe watermelon, watercress & feta. Perfectly tossed in our garlic & champagne vinaigrette.*  
*Upgrade for \$2/guest - best in June, July, August*

## GRILLED PEACH & MIXED GREENS

*Topped with goat cheese & tossed in a pecan vinaigrette*  
*Upgrade for \$3/guest - best in June, July, August*

## ICEBERG WEDGE SALAD

*Served with Crumbled Blue Cheese, Marinated Tomatoes & Bacon.*  
*Upgrade for \$2/guest - best in June, July, August*



## BREAD OPTIONS

House Made Rolls

Focaccia

Pao de Queijo (GF)

Chef's Assorted Breadbasket (upgrade for \$2 per guest)

Choice of Extra Virgin Olive Oil or Whipped Butter





## PERFECT PAIRINGS

*Who's to say you can't have the best of both worlds?*

### CHICKEN PICCATA & ROASTED SALMON

*Chicken piccata with premium chicken breast, seasoned and sautéed with a lemon caper butter sauce paired with a fresh salmon filet, roasted and topped with Herrington's lemon beurre blanc sauce.*

### CHEF CARVED FLANK STEAK & SEARED ROSEMARY CHICKEN BREAST

*Grilled and rolled in herbs, topped with Chimichurri, Chef carved paired with Rosemary and garlic marinated chicken breast topped with a robust charred grape and garlic mustard.*

### CHICKEN CHESAPEAKE & SEASONAL VEGETABLE PAELLA

*Chicken breast is topped with jumbo lump crabmeat, baked, and served with Herrington's Harbour sauce paired with fresh grilled harvest vegetables with white wine, herbs, spices, and short grain Spanish rice cooked down with vegetable stock in an iron pan creating a crispy layer of rice on the bottom. Finished with Cauliflower crema and arugula oil.  
(Upgrade for \$10/guest)*

### FLAME GRILLED CHICKEN BREAST & CITRUS MAHI

*Meyer lemon marinate chicken breast flame grilled then topped with a house made toasted mustard seed and Spanish style crema with a fresh Mahi filet, oven roasted and topped with a Citrus Peppercorn Beurre Blanc. (Upgrade for \$15/guest)*

### CHICKEN CHESAPEAKE & BLACKENED ROCKFISH

*Chicken breast, topped with jumbo lump crabmeat, baked, and served with Herrington's Harbour sauce paired with local (when available) striped bass filet topped with a house made mango salsa and fresh herbs. (Upgrade for \$35/guest)*

### CHESAPEAKE FILET MIGNON & BAKED ROCKFISH

*Hand cut grass fed beef tenderloin topped with jumbo lump crab and tarragon béarnaise paired with Local (when available) striped bass filet baked and served with Herrington's Harbour sauce, a creamy velouté, flavored with a touch of Old Bay. (Upgrade for \$50/guest)*

### PETITE FILET MIGNON & HERRINGTON'S CRAB CAKE\*

*Hand cut, grass fed tenderloin chargrilled to temperature paired with Herrington's famous crab cake made with jumbo lump crabmeat, lightly seasoned, bound and sautéed to a golden brown served with red pepper remoulade. (Market Price)*

### CREATE YOUR OWN

*Choose two main course options, a starch side & vegetable side to create your own duet plate. Please reference the upcharges per selection.*





## MAIN COURSE OPTIONS

### POULTRY

#### CHICKEN PICCATA

*Chicken breast is seasoned and sautéed with a lemon caper butter sauce.*

#### SEARED ROSEMARY CHICKEN BREAST

*Rosemary and garlic marinated chicken breast topped with a robust charred grape and garlic mustard.*

#### FLAME GRILLED CHICKEN BREAST

*Meyer lemon marinate chicken breast flame grilled then topped with a house made toasted mustard seed and Spanish style crema.*

#### SEARED DUCK LEG CONFIT

*Duck seared, and slow simmered overnight in an herbed and garlic fat. Finished with an apricot and herb duck stock reduction. (Upgrade for \$25/guest)*

#### CHICKEN CHESAPEAKE

*Chicken breast is topped with jumbo lump crabmeat, baked, and served with Herrington's Harbour sauce, a creamy velouté, flavored with a touch of Old Bay Seasoning. (Upgrade for \$12/guest)*

## VEGETARIAN & VEGAN

### SPRING VEGETABLE PAELLA

*Fresh grilled spring harvest vegetables with white wine, herbs, spices, and short grain Spanish rice cooked down with vegetable stock in an iron pan creating a crispy layer of rice on the bottom. Finished with Cauliflower crema and arugula oil.*

### MUSHROOM STRUDEL

*Flaky Phyllo is filled with sautéed shiitake and portabella mushrooms leeks, Gruyere and Parmesan cheese, baked until golden brown and finished with a mushroom and Madeira cream sauce.*

### ROASTED BEET & SPELT GRAIN BOWL

*White wine and herb roasted golden beets, charred Valencia oranges, grilled cauliflower, fresh red onion, roasted garlic, cider & juniper cooked spelt, tossed in a honey, grapefruit & white balsamic dressing. Topped with fresh fried kale.*

### VEGAN CHILI & CASHEW SOUR CREAM

*Swann Farms tomatoes and corn, slowly simmered with zucchini, onions, carrots & spices. Topped with cashew sour cream.*

### LIONS MANE MD STYLE "CRAB" CAKE

*Lion's Maine mushroom lightly grilled and mixed with an Old Bay dressing. Pan seared and served with charred Vidalia cocktail sauce. (Upgrade for \$17/guest)*

### PAN SEARED PARSNIP "SCALLOPS"

*Parsnips slow cooked in a white wine vegetable stock until tender and pan seared creating a "seared scallop like effect". Added to existing set of sides, topped with fresh seasonal greens and a green apple & black garlic gastrique.*

*Please note pricing is subject to change and is only valid for 30 days. All menu changes are subject to current pricing when the change is made.*





## SEAFOOD OFFERINGS

### ROASTED SALMON

*Fresh salmon filets are roasted and topped with Herrington's Lemon Beurre Blanc.*

### HONEY HARVEST'S GLAZED SALMON

*Pan seared salmon, glazed with Honey Harvest Farm's organic honey on a bed of balsamic soy-braised foraged mushrooms.*

### COD BEURRE BLANC

*Delicately roasted cod loin topped with a classic citrus butter sauce.*

## SEAFOOD UPGRADES



### CITRUS MAHI

*Mahi Fresh filet is oven roasted and topped with a Citrus Peppercorn Beurre Blanc. (Upgrade for \$12/guest)*

### BRANZINO WITH SALSA CRUDA

*Broiled Mediterranean Sea bass topped with a fresh salsa of tomatoes, olives and onion. (Upgrade for \$18/guest)*

### MARKET PRICE ITEMS

*please ask your specialist for current market pricing*

### BLACKENED ROCKFISH

*Local (when available) striped bass filet topped with a house made mango salsa and fresh herbs.*

### CHESAPEAKE ROCKFISH

*Local (when available) striped bass filet topped with jumbo lump crabmeat, baked & served with Herrington's Harbour sauce, a creamy velouté, flavored with a touch of Old Bay.*

### HERRINGTON'S CRAB CAKE

*Jumbo lump crabmeat is lightly seasoned, bound and sautéed to a golden brown served with red pepper remoulade.*

### LOBSTER TAIL

*Premium lobster tails are broiled then topped with a garlic lemon butter.*

*Please note pricing is subject to change and is only valid for 30 days. All menu changes are subject to current pricing when the change is made.*



# BEEF OFFERINGS

## CHEF CARVED TOP ROUND OF BEEF

*Herb encrusted and slow oven roasted with horseradish cream sauce and Au Jus, Chef carved.*

## CHEF CARVED FLANK STEAK

*Grilled and rolled in herbs, topped with Chimichurri, Chef carved.*  
(Upgrade for \$6/guest)

## STUFFED FLANK STEAK

*Thin flank steak stuffed with apple, kale, garlic and Tamari*  
(Upgrade for \$8/guest)

## HERB CRUSTED TENDERLOIN

*Roseda Farms grass fed beef tenderloin rolled in fresh chopped herbs and garlic, slow roasted and topped with a wild mushroom demi, Chef Carved*  
(Upgrade for \$22/guest)

## RED WINE BRAISED SHORT RIBS

*Premium boneless short ribs slow roasted in a red wine bordelaise sauce.*  
(Upgrade for \$28/guest)

## PETITE FILET MIGNON

*6 oz hand cut grass fed tenderloin chargrilled to temperature*  
*\*recommended temperature is medium -- plated service only*  
(Upgrade for \$35/guest)

## CHESAPEAKE FILET MIGNON

*Hand cut grass fed beef tenderloin topped with crab meat and tarragon béarnaise - plated service only*  
(Upgrade for \$45/guest)

*Please note pricing is subject to change and is only valid for 30 days. All menu changes are subject to current pricing when the change is made.*



## ELOQUENT PAIRINGS

### VEGETABLE OPTIONS

Roasted Butternut Squash  
Flash Fried Honey and Mustard Brussels Sprouts  
Honey and Berbere Roasted Carrots  
Seasonal Vegetable Medley  
Grilled Long Beans  
Whiskey Braised Mushrooms  
Asparagus  
Sautéed Broccolini  
*with Roasted Red Peppers and Garlic*

### STARCH OPTIONS

Rosemary and Parmesan Smashed Potatoes  
Roasted Red Potatoes  
Warmed Berbere Roasted Sweet Potatoes  
Rice Pilaf  
Seasonal Risotto  
*Choice of Tomato & Parmesan, Asparagus, or Mushroom*





## THEMED STATIONS

### STATION PACKAGES INCLUDE

- A standard, pre-set plated salad
- Preset Bread Option & choice of butter or olive oil blend
- Two Themed Stations for your guests to enjoy!  
Each with a unique starch vegetable pairing

#### DIY GOURMET BURGER BAR

*Guests choose between Herrington's Local Hormone Free Beef Burger or Herrington's Quinoa burger.*

*Toppings include lettuce, tomato, pickles, ketchup, mustard, mayonnaise, bacon caramelized onions, cheddar, and bleu cheese.*

#### AMERICAN PASTA STATION

*Please Choose Two Pastas: White Cheddar Mac and Cheese*

*Spaghetti and Meatballs, Chesapeake Crab Penne Chef Crafted Fix-Ins Include: Peas, Sun-dried tomatoes, Parmesan cheese, Green Onions, Applewood Bacon*

#### CARVING STATION

*Choice of Two: Brown Sugar Glazed Ham, Pork Tenderloin, House Smoked Turkey Breast, Top Round Beef Served with petite sandwich rolls and standard sandwich toppings. Proteins can be upgraded for an additional cost.*

#### SOUTHWEST FAJITA GRILL STATION

*Grilled & Sliced Chicken and Top Round Steak, Southwest Rice Blend, Grilled Vegetables, House made Salsa, Corn Chips & tortillas.*

#### SURF AND TURF STATION

*Atlantic Salmon in Lemon Beurre Blanc with Red Wine Braised Short Ribs. Upgrade for \$30 per guest*

#### CHESAPEAKE STATION

*Old Bay Dusted Crab Cakes & Blackened Maryland Rockfish topped with a house made mango salsa and fresh herbs. Upgrade for \$45 per guest*

#### INDIAN STATION

*Chicken Tikka Masala; Potato "aloo" Curry; Vegetarian Biryani; Roasted Cauliflower & House-grilled Naan. Upgrade for \$15 per guest*

#### CREATE YOUR OWN!

*Herrington on the Bay has countless amazing options! Work with your specialist to come up with your dream station - please note that some items will require an upcharge.*





## DESSERT OPTIONS

### NITRO ICE CREAM BAR - 18.00/GUEST

*Wow your guests with our handcrafted Liquid Nitrogen Ice Cream Bar. Fresh whole milk is whipped with cane sugar and flashed with liquid Nitrogen creating the creamiest, freshest, homemade ice cream ever! Artisan flavors include (please choose two): French Vanilla Bean, Dark Chocolate, Bailey's Espresso, Strawberry Basil, and Mint. Served with (Choose 3): Oreo cookie pieces, sprinkles, chocolate chip cookie dough, macerated strawberries, or crushed pecans. Includes Vanilla Whipped Cream, Salted Caramel Sauce, and Homemade Chocolate Ganache.*

## Let's talk DESSERT.

*Whether you choose to use Herrington on the Bay's pastry department to create a Custom Dessert Bar, or outsource a Traditional Wedding Cake from your favorite baker, our dedicated planning team will use their experience and industry knowledge to bring your ideas to life. We will take allergies and other restrictions into account when creating this dessert station so ALL guests can enjoy!*

### POPULAR OPTIONS INCLUDE:

*Cookies: Chocolate Chip, Snickerdoodle, Oatmeal Raisin, Peanut Butter, Italian Wedding, Raspberry Lemonade, Everything Shortbread, Bourbon Molasses Oatmeal Cream Pie (GF), Classic Whoopie Pie (GF)*

*Brownies: Triple Chocolate, Cookies n' Cream, Peanut Butter Cup, Blondies, "Magic" Lemon Bars*

*Mini Desserts: Chocolate or Butterscotch Pot De Crème, Strawberry Shortcake Parfait, Lime Coconut Custard, Espresso Crème Brûlée*

*Cheesecake Lollipops - Raspberry, S'mores, Key Lime, Espresso*

### HAND DIPPED DOUGHNUT STATION

**\$13.00/GUEST**

*Choose Two Glazes: Maple, Vanilla, Chocolate, Strawberry, Coffee Choose Three Toppings: Sprinkles, Oreo crumbs, Graham cracker, Applewood bacon, chocolate chips, cinnamon sugar, chopped pecans, and toasted coconut.*

### S'MORES STATION - \$10.00/GUEST

*Create your own S'mores Station! Start with: Vanilla Graham Crackers Add Marshmallows (Choose Two): Vanilla, Chocolate, Mint Chip, Maple, or Strawberry Top with: Dark Chocolate or Milk Chocolate*

### DESSERT BAR - \$18 PER GUEST

*Two Cookie Flavors One Brownie Flavor Two Cheesecake Lollipops Two Miniature Desserts*





# LIBATIONS

## *The Garden Variety*



### *SPIRITS*

*House brands of Vodka, Gin,  
Rum, Tequila, and Whiskey*

### *WINE*

*Two White Varietals  
Chardonnay, Pinot Grigio,  
Sauvignon Blanc, Riesling, Moscato*

### *Two Red Varietals*

*Cabernet Sauvignon, Pinot Noir,  
Red Blend, Malbec*

### *HOPS*

*Corona and choice of  
Miller Lite or Bud Light*

**4 HOURS: \$40 / PERSON**

*Labor cost and Maryland sales tax additional.  
Brands are subject to change.*

## *The Botanist*



### *SPIRITS*

*Tito's Vodka, Green Hat Gin, Bacardi  
Silver Rum, Trader Vics Spiced Rum,  
Mi Campo Tequila Blanco, Teramana  
Repasado, Gentleman Jack, Larceny  
Bourbon. Includes sodas, juices, mixers  
& one signature cocktail.*

### *WINE*

*Two White Varietals, Two Red Varietals,  
One Sparkling.*

### *HOPS*

*Local IPA, Corona,  
Yuengling, Sparkling Seltzer,  
Miller Lite or Bud Light*

**4 HOURS: \$48 / PERSON**

*Labor cost and Maryland sales tax additional.  
Brands are subject to change.*

## *The Aviary*



### *SPIRITS*

*McIntock Epiphany Vodka,  
Lyon Rum Bombay Sapphire Gin, Bacardi  
Spiced Rum, Patron Silver Tequila, Grey Wolf  
Blue Agave, Sagamore Rye, Maker's Mark,  
Dewars Scotch & Aperol. Includes sodas, juices,  
mixers & one signature cocktail.*

### *WINE*

*Two White Varietals, Two Red Varietals, One  
Upgraded Sparkling.*

### *HOPS*

*Local IPA, Corona,  
Blue Moon, Yuengling,  
Sparkling Seltzer,  
Miller Lite or Bud Light*

**4 HOURS: \$56 / PERSON**

*Labor cost and Maryland sales tax additional.  
Brands are subject to change.*

## *Prohibition Bar*

**Stocked with a seasonal crafted soda, 1 crafted "mock-tail" of choice, pop and juice bar,  
freshly brewed iced tea, locally roasted coffee and artisanal bagged loose teas.**

**4 HOURS: \$20 / PERSON**



# BEVERAGE ENHANCEMENTS

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## *The Boxwood Wall*

Dazzle your guests with this custom designed boxwood wall with shelving to display your choice of martini or champagne.

*Champagne \$4/guest plus \$400 rental fee*

*Custom Martinis start at \$15/guest plus \$400 rental fee*

## *Champagne Tower*

If you want to make a particularly fun statement at your wedding, a champagne tower is the perfect fit. Not only does this sparkling display command attention as a piece of decor, but it's also a clever way to serve your guests some celebratory bubbly and raise a toast!

*4-tier (30 glasses) \$300*

*5th tier available for additional fee*

*Classic Champagne Toast \$4/guest*

## *Table Side Wine Service*

Add to your guests' dining experience and offer tableside wine service! Our highly trained staff will offer a selection of one red and one white wine for their enjoyment. One hour of service during dinner.

*\$12 per guest*

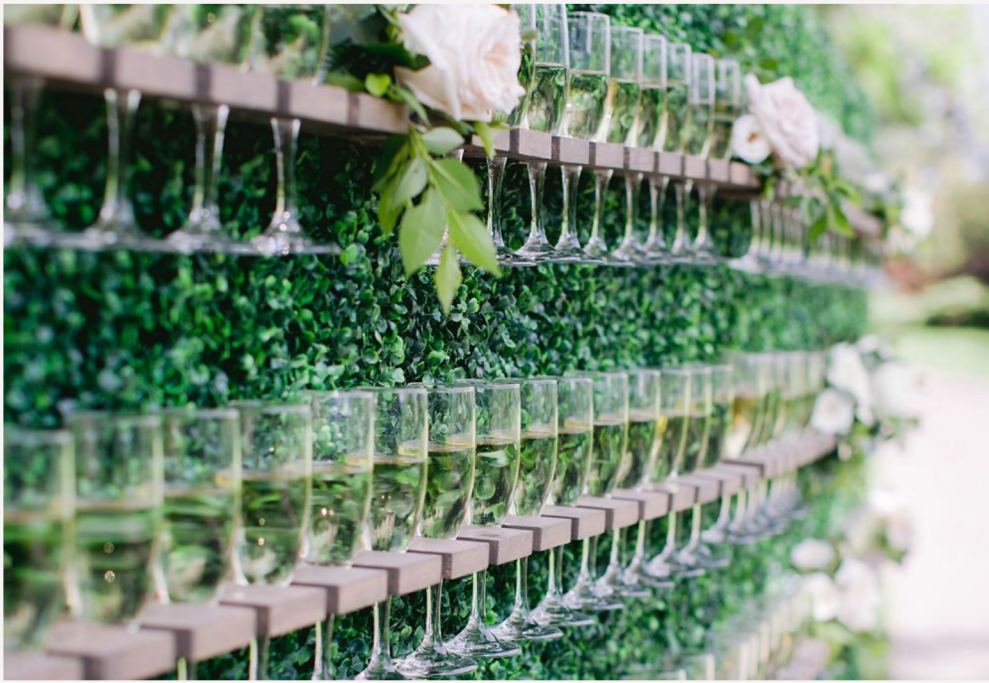
*Wine upgrades are available for an additional fee.*

## *Martini Bar*

If you and your significant other share a love for martinis, the perfect way to serve them at your wedding is with our custom martini bar! Our talented bartenders will keep the drinks flowing while you and your guests enjoy your two favorite options as signature martinis!

*\$18 per guest, plus a flat \$250 bar set up fee.*

*Labor is additional. Two hours of bar service.*





# F R E Q U E N T L Y A S K E D Q U E S T I O N S

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# H

Can I bring my own liquor, beer, wine, and/or champagne?

*Herrington provides all beverages including alcohol per our liquor license.*

May I bring my own food, linens, or other rental items?

*Herrington is a full-service caterer and exclusively provides all foods, linens, etc.*

How many guests can be seated in the Paradise Ballroom Tent?

*The maximum capacity is 225 guests, or a tent extension may be added over the patio to accommodate up to 300 guests with a dance area.*

How many guests can be seated for dinner in the Yacht Club?

*160 guests.*

Does Herrington on the Bay include a tasting?

*Yes! We have two group tastings every year that you and your fiancé will be invited to. It will have tons of options for you to try as well as fun activities that will get you excited for your wedding day even more! If you would like a private tasting that can be arranged for an additional fee.*

You say customizations welcome. For a tailored experience, can I have a custom tasting where I can work with the executive chef to ensure my menu is just right?

*Yes! Schedule a 1:1 cooking demo & tasting with our Executive Chef to get your menu just right! \$500 fee includes your consultation, ingredients, and experience for you and your fiancé.*

Is gratuity included in the labor cost?

*The labor cost is not gratuity. It is used to pay salaries and wages.*

*You are welcome to offer any voluntary tips and they are greatly appreciated.*

In the cost summary, it appears as though the labor cost is taxed. Is that correct?

*Yes. Maryland state law requires that labor costs be applied to catered parties of 12 or more guests at Maryland sales tax rate (6%).*

Are the deposits refundable?

*All deposits are non-refundable.*

Is there electricity at the Polynesian Lawn and Herring Bay Garden?

*Yes.*

Who supplies chairs for the ceremony?

*Herrington on the Bay! They are classic, white folding chairs that fit any style.*

What happens if I have an outdoor ceremony and it rains?

*Herrington on the Bay provides a lovely rain plan for your event. This will be a day-of decision that can wait until 2 hours prior to the ceremony start!*

What uniform does the staff wear?

*Herrington's staff wears all black catering attire.*

Is there enough parking for my guests?

*Yes. We have ample, free parking.*

Does Herrington allow outside caterers?

*We are the exclusive food and beverage provider for our venue. Wedding cakes are the only exception.*

May I have my wedding ceremony rehearsal on the Polynesian Lawn or Herring Bay Garden?

*We strive to accommodate your rehearsal time based on availability.*

Does Herrington provide an off-site activities coordinator?

*A wedding weekend activities coordinator can be added to your contract. Pricing depends on the day/time of your activities and is based off the team's availability.*



## Questions Continued

Who provides the flowers and centerpieces?

*You may bring in your own unique flowers and centerpieces.*

Is there lodging on site?

*Yes, at The Inn at Herrington.*

Can I take leftover food home?

*The Anne Arundel County Department of Health requires that any leftover food be handled only by Herrington on the Bay, the licensed food service facility. As an eco-friendly wedding venue, we compost leftover food at Honey's Harvest Farm. The exception is your wedding cake which you are welcome to bring home if you wish!*

*Schedule a complimentary consultation to start planning the wedding of your dreams.*

CALL: 410.741.5101

OR EMAIL

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# HERRINGTON

ON THE BAY



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LEARN MORE

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*We look forward  
to meeting you!*

- YOUR  
HERRINGTON  
TEAM