

# Aurora Country Club

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## Wedding Book

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# Wedding Packages

At the Aurora Country Club, we have multiple packages to choose from to accommodate your specific wedding needs and dreams! Choose the right package for your special day and let us take care of the rest.



## ACC Premier Package

*Six Hour Wedding Reception*  
*Four and a Half Hour Standard Bar Package*  
*Standard Beer and Wine Options*  
*Personalized Tasting*  
*Choice of Three Butler Passed Hors D'Oeuvres*  
*Four Course Plated Dinner*  
*Champagne Toast*  
*Red and White Wine Served with Dinner*  
*Ivory Floor Length Linens*  
*Mirror and Votive Centerpieces*  
*Bridal Suite with Champagne Service*  
*Custom Wedding Cake*  
*Coffee Service*  
*Complimentary Coat Check (seasonal)*  
*Preferred Vendors and Recommended Hotels*

## ACC Exclusive Package

ALL THE ACC PREMIER PACKAGE  
AMENITIES, PLUS:

*Five Hour Premium Bar*

∞

*Premium Beer Options*

∞

*Choice of Four Butler Passed*

*Hors D'Oeuvres*

∞

*Choose One of the Following:*

*Late Night Snack*

∞

*Butler Passed Signature Cocktail*

∞

*Couple's Golf Package*

# Butter Passed Hors d'oeuvres

## WARM

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*Dates Wrapped in Bacon (GF)*

*Scallops Wrapped in Bacon (GF)*

*Coconut Shrimp with Horseradish-Orange Marmalade Sauce*

*Candied Apple Pork Belly (GF)*

*Spicy Peach BBQ Brisket (GF)*

*Italian Sausage Stuffed Mushrooms*

*Chicken Quesadilla Cones*

*Teriyaki Chicken Skewers (GF)*

*Bourbon BBQ Meatballs*

*Mini Crab Cakes*

∞

*Artichoke Beignets*

*Vegetable Spring Rolls*

*Spinach and Cheese Stuffed Mushrooms*

*Raspberry & Brie in Phyllo*

## CHILLED

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*Tomato-Basil Bruschetta in Phyllo cups*

*Caprese Skewers (GF)*

*Antipasto Skewers (GF)*



# Placed Arrangements

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## FRESH FRUIT

*Seasonal Melon, Berries, and Fruits*

\$4 PER GUEST

## DOMESTIC CHEESE AND CRACKERS

*Domestic Cheeses, Crackers, Grapes, Berries, Nuts*

\$5 PER GUEST

## VEGETABLE CRUDITÉ

*Ranch Dip, Herb Dip, or Hummus*

\$4 PER GUEST

## JUMBO GULF SHRIMP

*Cocktail Sauce, Fresh Lemon*

\$7 PER GUEST

## SMOKED SALMON

*Toast Points, Red Onion, Tomato, Capers, Hard-Boiled Egg, Chive*

\$7 PER GUEST

## SUSHI DISPLAY

*California, Spicy Tuna, Cucumber Avocado Rolls*

*Pickled Ginger, Soy Sauce, Wasabi*

\$10 PER GUEST

## SEAFOOD BAR

*Choose from: Oysters, Snow Crab Legs, Blue Crab Claws, Jumbo Gulf Shrimp,  
Clams, Mussels, Seafood Salad*

MARKET PRICE



## Starters

### SOUPS

*Cream of Chicken with Wild Rice*

*Broccoli Cheddar*

*Tomato Basil*

∞

THREE CHEESE TORTELLINI  
ALFREDO

∞

JUMBO GULF SHRIMP  
COCKTAIL, FRESH LEMON  
\$4 per guest

∞

LOBSTER RAVIOLI,  
SHERRY-TOMATO CREAM  
\$5 per guest

## Salads

### GARDEN

*Mixed Greens, Tomato, Carrot,  
Cucumber*

### CAESAR

*Romaine Hearts, Herbed Croutons,  
Parmesan*

### WEDGE

*Iceberg Lettuce, Bacon, Tomato,  
Scallion, Bleu Cheese*

∞

### CAPRESE

*Fresh Mozzarella, Tomato, Balsamic,  
Micro Basil  
\$2 per guest*

### BLACKHAWK

*Field Greens, Fresh Berries, Candied  
Pecans, Goat Cheese  
\$3 per guest*

# Chicken Entrées

## CHAMPAGNE

*Boneless Breast, Shallots,  
Lemon-Champagne Cream,  
Potatoes au Gratin,  
Grilled Asparagus  
Premier \$110 | Exclusive \$130*

## MARSALA

*Boneless Breast, Garlic, Onion,  
Mushroom, Marsala Wine Sauce  
ACC Signature Mashed Potatoes,  
Green Bean-Red Pepper Medley  
Premier \$110 | Exclusive \$130*

## VESUVIO

*Boneless Breast, Garlic, Oregano,  
Rosemary, White Wine,  
Spring Peas, Vesuvio Potatoes  
Premier \$110 | Exclusive \$130*

## PICCATA

*Boneless Breast, Lemon, Capers,  
White Wine-Butter Sauce, Angel Hair  
Pasta, Green Bean-Red Pepper Medley  
Premier \$110 | Exclusive \$130*

# Beef Entrées

## PRIME RIB

*Herb Crusted Angus Beef au Jus,  
Horseradish Cream  
Roasted Red Potatoes, Grilled Asparagus  
Premier \$127 | Exclusive \$147*

## PRIME SIRLOIN

*Classic Bordelaise Sauce,  
Garlic-Herb Butter  
ACC Signature Mashed Potatoes,  
Roasted Seasonal Vegetables  
Premier \$121 | Exclusive \$141*

## FILET MIGNON

*Center Cut Certified Angus  
Red Wine Demi-Glace,  
Garlic-Herb Butter  
Potatoes au Gratin,  
Green Bean-Red Pepper Medley  
Premier \$132 | Exclusive \$152*

*Bleu Cheese Crust | Bearnaise Sauce |  
Horseradish Crust  
\$2 per guest*

# Chef's Signature Entrées

## BONELESS CENTER CUT PORK CHOP

*Apple Cider Glaze,  
Fire Roasted Apples & Onions  
ACC Signature Mashed Potatoes,  
Grilled Asparagus  
Premier \$119 | Exclusive \$139*

## BROILED CHATEAUBRIAND

*Sliced Tenderloin of Beef,  
Classic Bordelaise Sauce  
Potatoes au Gratin,  
Green Bean-Red Pepper Medley  
Premier \$130 | Exclusive \$150*

# Vegetarian

## VEGETABLE WELLINGTON

*Ratatouille in Puff Pastry  
Smoked Tomato Sauce,  
Grilled Asparagus  
Premier \$108 | Exclusive \$128*

# Seafood Entrées

## SHRIMP SCAMPI

*Garlic, White Wine, Butter,  
Rice Pilaf, Grilled Asparagus  
Premier \$115 | Exclusive \$135*

## TERIYAKI SALMON

*Teriyaki Glaze, Scallion,  
Rice Pilaf, Green Bean-Red  
Pepper Medley  
Premier \$115 | Exclusive \$135*

## CHAMPAGNE MAHI MAHI

*Shallots, Lemon-Champagne  
Cream Sauce, Rice Pilaf,  
Grilled Asparagus  
Premier \$115 | Exclusive \$135*

# Duets

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## CHICKEN | SHRIMP

*Herb Roasted Boneless Breast, Shrimp Skewer*

*Pan Gravy, Lemon Butter*

*Roasted Red Potatoes, Green Bean-Red Pepper Medley*

*Premier \$119 | Exclusive \$139*

## PRIME SIRLOIN | CHICKEN

*Center Cut Sirloin, Boneless Breast*

*Red Wine Demi, Beurre Blanc*

*Potatoes au Gratin, Roasted Seasonal Vegetables*

*Premier \$122 | Exclusive \$142*

## PRIME SIRLOIN | SALMON

*Center Cut Sirloin, Salmon Filet*

*Red Wine Demi, Lemon-Dill Sauce*

*Potatoes au Gratin, Roasted Seasonal Vegetables*

*Premier \$124 | Exclusive \$144*

## FILET MIGNON | SHRIMP

*6 oz. Filet Mignon, Shrimp Skewer*

*Demi-Glace, Scampi Sauce*

*Potatoes au Gratin, Grilled Asparagus*

*Premier \$136 | Exclusive \$156*

## CHILDREN'S MEALS

*Available for Children 12 and Under*

*All kid's meals consist of fruit cup, entrée with French fries, and wedding cake*

*Choose Chicken Tenders, Cheeseburger, or Grilled Cheese*

*\$25*

## TEENS AND VENDORS

*\$25 off package price*

*All prices subject to 10% sales tax and 20% service charge*





# Bar Packages

## WINES

*(Choice of two with dinner)*

*Chardonnay - Pinot Grigio - Riesling - Merlot - Cabernet Sauvignon  
Pinot Noir - Sauvignon Blanc  
(all varietals available at bar)*

## STANDARD BEERS

*(Choice of two)*

*Miller Lite - Miller Genuine Draft - Budweiser - Bud Light  
Coors Light - Michelob Ultra*

## PREMIUM BEERS

*(Choice of two included with Premier and Exclusive packages  
\$3 per guest to add to ACC package)*

*Corona - Corona Premier - Heineken - Blue Moon - Stella Artois*

## STANDARD

*Absolut - Bombay - Bacardi - Dewar's - Captain Morgan  
Southern Comfort - Partida Blanco - Jack Daniel's - Canadian Club  
Amaretto - Sweet & Dry Vermouth*

## PREMIUM

*Patron Silver - Tito's - Tanqueray - Malibu - Crown Royal  
Maker's Mark - Bulleit Rye - Glenlivet 12 - Kahlua - Bailey's*

## CRAFT BEER

*(choice of two included in exclusive package  
\$4 per guest to add to ACC or Premier package)*

*Allagash White - Daisy Cutter IPA - Revolution Anti-Hero  
High Noon - Virtue Cider  
Two Brothers Prairie Path (gf)*

# Upgrade Options

## SIGNATURE COCKTAIL

*Butler Passed During Cocktail Hour \$4 per guest  
Behind Bar for Length of Bar Package \$6 per guest*

## FRUIT GARNISH FOR YOUR CHAMPAGNE TOAST

*Choice of Raspberry, Strawberry, Blueberry, or Maraschino Cherry  
\$1 per guest*

*All prices subject to 10% sales tax and 20% service charge*

# Dessert Displays

## HOW SWEET LOVE IS

*Beautifully Displayed Assortment of Miniature Pastries, Eclairs, Cake Balls, Petit Fours, Cheesecake Bites, Sliced Fresh Fruit with a Deluxe Coffee Station*  
\$12 per guest

## WONKALAND

*A Displayed Variety of Popular Candies*  
\$8 per guest

## HOLE LOTTA LOVE

*Our Donut 'Wall' Featuring Bakery Fresh Donuts and a Deluxe Coffee Station*  
\$8 per guest

## BEN & JERRY'S

*Choose your Flavors for this Two-Scoop Sundae, with Choice of Hot Fudge, Caramel, and Whipped Cream with a Toppings Bar*  
\$10 per guest

## DYNAMIC DONUTS

*Mini Donuts Made to Order with Glazes, Sauces, Sugars, and Toppings With a Deluxe Coffee Station*  
\$10 per guest

# Late Night Snacks

## ROSATI'S PIZZA

*Grated Parmesan, Crushed Red Pepper*  
\$8 per guest

## MASHED POTATO BAR

*Applewood Smoked Bacon, Sour Cream, Broccoli, Butter, Chives, Cheddar Cheese, Gravy*  
\$8 per guest

## PORTILLO'S PACK

*Chicago Style Dogs, Italian Beef Sandwiches, Crispy Fries, Cheese Fountain*  
\$12 per guest (100 guest minimum)

## NACHO BAR

*Seasoned Beef, Lettuce, Tomato, Black Olive, Queso, Sour Cream, Guacamole, Jalapeno, Salsa, Chips*  
\$8 per guest



*All prices subject to 10% sales tax and 20% service charge*

# Wedding Ceremonies

## OUTDOOR CEREMONY

*Aurora Country Club offers beautiful views of the golf course and gardens for your wedding ceremony. The ceremony fee includes microphone with sound system, white garden chairs, floral arch, and carpet runner on the lawn.*

*In the event of inclement weather, ceremonies will be held in the Ballroom.*

*\$1200 Ceremony Fee*

## Available Upgrades

*Chair Covers, Ties and Table Runners | Specialty Napkins and Linen | Lighting and Décor  
Chiavari Chairs | Ice Sculptures | Custom Fireworks Show | Charger Plates*



## **AT THE TIME OF BOOKING**

PLEASE PROVIDE A PRELIMINARY GUEST COUNT. AN INITIAL NONREFUNDABLE DEPOSIT IS DUE AT THIS TIME. THE DEPOSIT AMOUNT WILL BE THE GREATER OF \$10 PER PERSON, OR \$1500. ADDITIONAL DEPOSITS MAY BE REQUIRED FOR THE ARRANGEMENTS OF OUTSIDE VENDORS (I.E. FLORISTS, FURNITURE RENTAL, ENTERTAINMENT, AUDIOVISUAL, SPECIALTY LINENS). YOU WILL RECEIVE YOUR CONTRACT AT THIS TIME, A SIGNED CONTRACT MUST BE RETURNED TO CONFIRM YOUR EVENT.

## **TWO WEEKS PRIOR TO YOUR EVENT**

ALL MENU CHANGES WILL BE DUE AT THIS POINT. PLEASE NOTIFY US OF CHANGES IN GUEST COUNT, FLOOR PLAN, AND ANY SPECIAL NEEDS SUCH AS AUDIOVISUAL EQUIPMENT, SPECIAL WINES/CHAMPAGNES, AND SPECIALTY LINENS. IF TWO OR MORE ENTREES ARE SERVED, THE HOST IS REQUIRED TO PROVIDE A PLACE CARD FOR EACH GUEST THAT CLEARLY DISPLAYS THE ENTRÉE CHOICE.

## **TEN DAYS PRIOR TO YOUR EVENT**

FINAL GUEST COUNTS ARE DUE. YOU WILL BE BILLED BASED ON THIS COUNT, UNLESS THE ACTUAL NUMBER OF GUESTS IS GREATER.

AURORA COUNTRY CLUB'S CULINARY TEAM IS ABLE TO SERVE MEALS THAT MEET ANY SPECIAL DIETARY NEEDS. PLEASE PROVIDE AT LEAST 10 DAY'S NOTICE TO ENSURE THAT OUR CHEF CAN MEET THESE SPECIAL REQUIREMENTS.

## **DAY OF YOUR EVENT**

AT THE END OF YOUR FUNCTION, A FINAL BILL WILL BE CALCULATED AND THE CREDIT CARD ON FILE WILL BE CHARGED, UNLESS OTHER PAYMENT ARRANGEMENTS HAVE BEEN MADE WITH THE CLUB. ANY ADDITIONAL GUESTS, INCIDENTAL COSTS OR DAMAGES WILL BE INCLUDED IN YOUR FINAL BILL.

## **TAX AND SERVICE CHARGE**

10% SALES TAX AND 20% SERVICE CHARGE WILL BE CALCULATED AND ADDED TO THE BILL BASED ON THE FOOD AND BEVERAGE AMOUNT.

## **CANCELLATION**

IF YOU CANCEL AFTER YOUR DEPOSITS HAVE BEEN RECEIVED BY AURORA COUNTRY CLUB, YOUR DEPOSIT WILL BE FORFEITED. IN ADDITION, ANY EXPENSES INCURRED BY AURORA COUNTRY CLUB IN PREPARATION FOR THE EVENT BECOME THE RESPONSIBILITY OF THE CLIENT.

## **POLICIES**

THE CLIENT AGREES TO BE RESPONSIBLE FOR ANY DAMAGE DONE BY THE CLIENT, HIS OR HER GUESTS, MEMBERS, EMPLOYEES, OR OTHER AGENTS UNDER THE CLIENT'S CONTROL. AURORA COUNTRY CLUB WILL NOT ASSUME OR ACCEPT ANY RESPONSIBILITY FOR DAMAGE OR LOSS OF ANY MERCHANDISE OR ARTICLES PRIOR TO, DURING OF FOLLOWING THE FUNCTION. NO CONFETTI, SPRINKLES, FAUX JEWELS, PAPER, OR OTHER SIMILAR TYPES OF DECORATION AS WELL AS OPEN FLAME, OF ANY KIND, ARE ALLOWED ON CLUB PROPERTY. NO DECORATIONS OR SIGNAGE MAY BE AFFIXED TO THE WALLS/CEILINGS WITHOUT THE PRIOR APPROVAL OF THE CLUB.

NO OUTSIDE FOOD OR BEVERAGE ARE ALLOWED (WITH THE EXCEPTION OF CAKES/SWEETS FROM A LICENSED VENDOR) ONTO THE PREMISES. ACC CHARGES A \$2 CUTTING AND SERVICE FEE PER GUEST IN THIS CIRCUMSTANCE. THE VENDOR WILL NEED TO DELIVER A RECEIPT WITH THE CAKE/SWEETS CONFIRMING THE PURCHASE AND PAYMENT BY THE CLIENT.

PLEASE NOTE, IN THE INTEREST OF THE CLIENT AND GUESTS, AURORA COUNTRY CLUB WILL NOT ALLOW ANY FOOD OR BEVERAGE TO LEAVE THE PREMISES UNDER ANY CIRCUMSTANCES. FURTHERMORE, ANY OUTSIDE FOOD OR BEVERAGE BROUGHT INTO THE CLUB WILL NOT BE SERVED AND/OR WILL BE REMOVED FROM THE FUNCTION.