

CAC

wedding
book

AURORA COUNTRY CLUB

1548 Prarie St.

Aurora, IL 60506

(630) 892 - 4281

www.acccountryclub.com

Index

FACILITY RENTAL INFORMATION

Page 3

BAR MENU

Page 6

ENTREES

Page 9

HORS D'OEUVRES

Page 20

SOUP & SALAD

Page 24

STARCH CHOICES

Page 26

DESSERTS

Page 28

Facility Rental Information

FOOD & BEVERAGE SERVICE

Our policy is that neither liquor nor food can be brought onto the property from outside sources, nor removed from the property. Room set-up fees may apply to minimal groups.

DEPOSITS/ CONTRACTS

An initial, non-refundable deposit of \$1,500.00 (applicable to your balance) will be due with your signed contract, which will outline your payment schedule. Additional information is provided in your terms and conditions.

SERVICE CHARGES

A 20% service charge is added to all Food & Beverage fees.

SALES TAX

Illinois Sales tax will be applied to the total bill which includes: Food & Beverage fees.

GUARANTEE POLICY

A minimum attendance guarantee must be received from 12:00pm seven (7) business days prior to your event. The guarantee is the minimum number for which you will be charged. If your attendance exceeds the guarantee, billing will be for the actual number of guests in attendance.

PAYMENT SCHEDULE

An initial down payment with payments made per schedule. The balance of the projected bill will be payable 7 (seven) business days before the event by cash or cashier check. Any additional moneys will be payable at the end of the function.

CONTRACTED SERVICES

We will be happy to recommend vendors for your floral, decor, and entertainment needs.

Facility Rental Information

ICE CARVINGS

Ice carvings are available through Aurora Country Club. Pricing varies based on request.

AUDIO/ VISUAL EQUIPMENT ARRANGEMENTS

Arrangements for the rental of audio/ visual equipment must be made at least 72 business hours prior to your function.

GUEST ACCOMODATIONS

We will be happy to provide you with information on our neighboring hotels and resorts for your out-of-town guests.

DRESS CODE POLICY

Members and guests shall be properly attired at all times. The wearing of blue jeans is permitted as long as they are not ripped.



Bar Menu

PACKAGED COCKTAIL SERVICE (MINIMUM OF 50 GUESTS)

Includes: Your choice of Standard or Premium Brand Liquors, Domestic & Imported Beers, House Wine, Sparkling Wine, Soft Drinks, Mineral Waters, Juices, & a Complimentary Bartender

	Standard Brands	Premium Brands
Two Hours	\$25.00 per person	\$27.00 per person
Three Hours	\$30.00 per person	\$33.00 per person
Four Hours	\$34.00 per person	\$40.00 per person

BEER & WINE SERVICE (MINIMUM OF 35 GUESTS)

Includes: House & Sparkling Wine, Domestic Beer (Bud Bud Lite, Miller Lite, Mich Ultra, & Coors Light), Soft Drinks, Mineral Waters, Juices, & a Complimentary Bartender

Standard Brands:

Two Hours	\$20.00 per person
Three Hours	\$24.00 per person
Four Hours	\$30.00 per person

Upgrade your Beer Selection for \$2.00 Per Person

(Amstel Light, Blue Moon, Corona, Corona Lite, Guinness, Lagunitas, Modelo, & Stella)

Bar Menu

**CONSUMPTION OR CASH BAR
(\$35 + TAX PER HOUR FOR BARTENDER FEE
WITH A MINIMUM OF 3 HOURS)**

Soft Drinks & Juices	\$3.00 each
Domestic Beer	\$5.00 each
Premium Beer	\$7.00 each
House Wine	\$7.00 each
Mixed Drinks	\$7.00 each
Blended Drinks	\$9.00 each
Call Drinks	\$10.00 each
Premium Wines	\$12.00 each

WINE SERVICE

Bottles of Red & White Wine Will Be Placed on the Table with Dinner Service

Wine Table Service (non-premium)	\$7.00 per person
Wine Table Service (premium)	\$12.00 per person
Champagne Toast	\$5.00 per person



Entrees

SUGGESTED COMBINATION PLATES

Page 8

FROM THE BROILER

Page 9

CLASSIC ENTREES

Page 10

OTHER ENTREES

Page 11

INTERNATIONAL BUFFETS

Page 12

TAPAS RECEPTION STATIONS

Page 15

ENHANCEMENTS TO BUFFET STATIONS

Page 17

Suggested Combination Plates

MARKET PRICE

Smoker or Sautee Duet (price reflective of your selections)

Beef, Chicken, Veal, Lamb, Pork, Lobster, Crab, Shrimp

Sliced Beef Tenderloin & Chicken

Slow roasted & sliced tenderloin of beef with a cabernet reduction paired with a petite chicken breast finished with a choice of preparation & sauce

Filet Mignon

Petite 6oz filet mignon with Bordelaise sauce. Add another item for an additional price.

Sliced Beef Tenderloin & Fresh Market Seafood Selection (price subject to change per person)

Slow roasted & sliced beef tenderloin with a roasted shallot burgundy sauce paired with a fresh seafood selection complimented with chef recommended sauce

Airline Breast of Chicken & Cheese Manicotti

Combination of roasted airline chicken breast prepared with your preference of taste profiles with two cheese stuffed cannelloni served with a complimenting sauce.

Sliced Beef Tenderloin & Honey Glazed Salmon

Slow roasted & sliced tenderloin of beef with a whole grain mustard demi and honey glazed salmon

From The Broiler

Filet Mignon *GF - Market Price Per Person

8 oz center cut filet of beef grilled & finished with a rich & classical Bordelaise sauce *

Petite Filet Mignon - \$27.00 Per Person

4 oz filet, grilled & complimented with a classic Bordelaise sauce

10 oz Ribeye Steak - \$50.00 Per Person

12 oz New York Strip Steak - \$50.00 Per Person

4 oz Tenderloin of Beef & Classic Chicken Combination - \$49.50 Per Person Pending Market Price

Broiled tenderloin of beef prepared medium-rare, complimented by a port wine demi* and your choice of a Classic Chicken presentation.

Classic Entrees

Includes Soup, Salad, Potato, and Vegetable Selections

*Specialized Appetizer May Be an Added in Place of Soup as a First Course
For a Small Charge*

BREAST OF CHICKEN- \$30.00 PER PERSON

Piccata- Breast of chicken sauteed with lemon, capers, and a butter sauce

Marsala- Breast of chicken sauteed with garlic, onion, mushrooms, and a marsala wine sauce

Vesuvio- Breast of chicken sauteed with olive oil, garlic, oregano, rosemary, and white wine with peas and potatoes

Champagne- Breast of chicken sauteed with shallots, lemon, champagne (sparkling white wine), and heavy cream

CRUSTED CHICKEN- \$32.00 PER PERSON

Pecan Crusted- Breast of chicken sauteed with pecan crust and complimented with a maple syrup beurre blanc

Pretzel Crusted- Breast of chicken with dijon cream sauce

ATLANTIC SALMON- \$36.00 PER PERSON

Fresh salmon presented with a choice of sauce:

Honey mustard, tequila- citrus, BBQ, teriyaki, or asian glaze

TILAPIA TOWER- \$36.00 PER PERSON

Rainforest tilapia layered with spinach and roasted tomatoes complimented by a champagne sauce

SEASONAL RAVIOLI- \$26.50 PER PERSON

Seasonal ravioli served with a complimenting sauce, garlic bread, and a choice of vegetable

GARLIC PESTO GNOCCHI- \$26.50

Garlic pesto gnocchi, option to add grilled chicken for an additional \$2.00 served with garlic bread and choice of vegetable

Other Entrees

4 oz Sliced Roast Tenderloin of Beef & Classic Chicken Combination - \$42.50 Per Person Pending Market Price

Roasted tenderloin of Beef prepared medium-rare, sliced and complimented with a sauce to enhance your choice

8 oz Pork Loin - \$34.50 Per Person

Sundried Tomato & Spinach *GF

Classic Bread Stuffed, Celery & Onions

Apple, Cranberry, & Sage *GF

(no choice of starch, additional starch \$1.00)

Classic BBQ Ribs - \$34.00 Per Person

10 oz Pork Chop & Whole Roasted Apple - \$34.50 Per Person

LET OUR CULINARY STAFF CREATE A PICTURE
PERFECT ENTREE FOR YOUR WEDDING DAY



SMOKED, MARINATED, OR BRINED ALL
INDIVIDUALLY DESIGNED SELECTIONS ARE
MARKET PRICED AS ENTREE OR TAPAS

Salmon, Short Ribs, Chicken Thighs, Duck, Flank Steak, Shrimp, Duck,
Beef Brisket, Strip Loin

International Buffets

LUNCHEON- \$23.50 PER PERSON
DINNER- \$32.50 PER PERSON
CHILDREN 9 & UNDER- \$16.00 EACH

Mexican Buffet

Jicama Salad with Chili Lime Vinaigrette Dressing

Chipotle Caesar Salad

Homemade Tortilla Chips & Salsa

Entrees: Chicken & Cheese Enchiladas & Marinated Beef Fajitas with Fixings

Sides: Refried Beans with Cheese & Spanish Rice with Peas & Carrots

Asian Buffet

Asian Chopped Salad with Teriyaki Mango Dressing

Chow Mein Noodle Salad

Entrees: Thai Basil Chicken with Cashews & Vegetables, Kung Pow Pork

Sides: Vegetable Fried Rice & Assorted Stir-Fry Vegetables

Italian Buffet

Italian Pasta Salad

Italian Mixed Green Salad (Choice of 2 Dressings)

Garlic Bread

Entrees: Classic Chicken Parmesan with Marinara, Meat or Seasonal Ravioli, & Italian Sausage with Peppers and Onions in a Marinara Sauce

Sides: Country Rigatoni (Onions, Parmesan Cheese, Tomato Cream Sauce or Pesto Cream Sauce) & Grilled Vegetable with a Balsamic Reduction

Tapas Reception Stations

*Priced as tapas station (more than one station required)
Minimum of 50 people required*

PASTA STATION - \$14.50 PER PERSON (CHEF ATTENDED)

Choice of Two:

Penne
Rigatoni
Cavatappi
Tortellini

Choice of Two:

Marinara
Alfredo
Bolognese
Pesto
Tomato Vodka Cream

Grilled Chicken, Peppers, Artichoke Hearts, Mushrooms, Tomatoes,
Shaved Parmesan Cheese, Onions, & Crushed Red Peppers
Choice of Baskets of Bread or Breadsticks

Extras:

Cheese Ravioli (additional \$1.00 per person)
Italian Sausage & Peppers (additional \$2.00 per person)
Meatballs (additional \$2.00 per person)
Antipasto Tray for 50 people (additional \$125.00)

Tapas Reception Stations

Priced as tapas station (more than one station required)

Minimum of 50 people required

SEAFOOD BAR - \$26.00 PER PERSON

Oysters on the half shell

Jumbo shrimp served with cocktail sauce

Horseradish and lemon wedges based on available product

CARVING STATIONS

Roasted breast of turkey served with sage gravy - \$14.00 per person

Glazed ham with assorted mustards - \$11.00 per person

Oven-roasted beef tenderloin with bearnaise sauce - \$28.00 per person

Carved roasted pork loin with choice of sauce - \$12.50 per person

Carved New Zealand baby rack of lamb with mint demi glaze - Market price per person

FAJITA STATION - \$13.50 PER PERSON

Flour & corn tortillas

Sliced grilled chicken and sliced spicy grilled beef

Shredded lettuce, black olives, tomato salsa, grilled onions, and sauteed red & green peppers

WEDDING RECOMMENDATIONS

- Charcuterie & cheese board - \$16.00 per person
- Olives & assorted tapenade bar with assorted breads and oils - \$10.00 per person
- Green Garden- created with the vegetarian, gluten free, and heart healthy in mind including a variety of hummus, olives, carrots, peppers, garlic spreads, nuts, fruits, jakes & breads - \$12.00 per person

Enhancements to Buffet Stations

PASTA STATION- \$9.00 PER PERSON (CHEF ATTENDED)

Choice of Two:

Penne, Linguini, Spaghetti, or Bow Ties

Choice of Two:

Marinara, Alfredo, or Bolognese

Toppings:

Shrimp, Chicken, Italian Sausage, Assorted Vegetables, Minced Garlic & Parmesan

STIR FRY STATION- \$9.00 PER PERSON (CHEF ATTENDED)

Chicken, Beef, and Pork Strips with Oriental Vegetables Served With White Rice

HOMEMADE SOUP STATION- \$4.00 PER PERSON (CHOICE OF TWO SOUPS)

Chicken Tortilla, Italian Minestrone, Cream of Chicken Wild Rice, Cream of Broccoli, Cream of Potato Leek, Corn Chowder, or Tomato Basil (Vegetarian)

BAKED OR MASHED POTATO BAR - \$4.00 PER PERSON

Roasted Garlic, Bacon Bits, Cheddar Cheese, Sour Cream, Scallions, Broccoli, Mushroom Gravy, & Butter

FAJITA STATION - \$9.00 PER PERSON (CHEF ATTENDED)

Marinated Chicken and Beef, Refried Beans, Spanish Rice, Salsa, Sour Cream, Cheddar & Pepper Jack Cheese Mix, Pico de Gallo

Enhancements to Buffet Stations

Carving Station with Chef (includes fresh rolls & condiments)

Prime Rib (25 servings)	\$350
Roasted Sirloin of Beef (25 servings)	\$185
Tenderloin of Beef (12 servings)	\$280
Strip Loin of Beef (25 servings)	\$350
Inside Round (75 servings)	\$300
Roasted Turkey Breast (25 Servings)	\$130



WE BELIEVE THAT EACH EVENT SHOULD
BE PERSONALIZED BY THE INDIVIDUAL &
WE LOOK FORWARD TO YOUR
PERSONALIZATIONS



Hors D'Oeuvres

*pending availability- priced per 100 pieces unless otherwise indicated,
split count fee may apply
available butler style or display*

HOT APPETIZERS

Artichokes Stuffed with Parmesan	\$220
Mini Crab Cakes	\$250
Assorted Sliders (Cheeseburger, Pulled Pork & Chicken)	\$260
Italian Sausage Stuffed Mushrooms	\$1990
Crab Rangoon	\$220
Mini Italian Beefs	\$250
Coconut Breaded Fried Shrimp with Cocktail Sauce	\$300
Chicken Strips with BBQ & Honey Mustard Sauce	\$194
Chicken Wings (Hot, BBQ, or Plain)	\$167
Pot Stickers (Steamed or Fried)	\$180
Egg Rolls/ Spring Rolls	\$175
Mini Rueben Sandwiches	\$180
Jalapeno Poppers with Cheddar Filling	\$160
Mac & Cheese Bites	\$160
Fried Ravioli with Marinara Sauce	\$150
Mini Beef Taquitos with Salsa & Sour Cream	\$130
BBQ Meatballs (Asian, Garlic Parmesan, or Buffalo)	\$190
Raspberry & Brie Tart	\$165
Mini Pizza Bites	\$130
Spinach Artichoke Dip (50 people)	\$120

(with Cocktail Rye, French Bread, or Toasted Pita)

*House Smoked Appetizer Will Be Priced per Quantity, Selection,
Availability*

Hors D'Oeuvres

*pending availability- priced per 50 pieces unless otherwise indicated,
minimum of 50 pieces
split count fee may apply
available butler style or display*

COLD APPETIZERS

Peeled Cocktail Shrimp	\$300
Stuffed Vegetable Pinwheel	\$100
Tomato Basil Bruschetta	\$75
Vegetable Crudites with Herb Dip	\$125
Domestic Cheese & Crackers <i>(cheddar, mozzarella, swiss, & pepper jack)</i>	\$150
Pinwheel Wraps (100 pieces) <i>(flour tortilla wrapped around assortment of salami, turkey & ham with cheese, lettuce, tomato & mayo)</i>	\$140
Cheese Spread Trio <i>(Three 1 lb. Logs Served with Crackers)</i> <i>(Goat Cheese with Cracked Black Pepper, Cheddar with Pistachio & Walnut, Goat Cheese with Dill)</i>	\$105
Homemade Chips & Salsa	\$85

Hors D'Oeuvres

pending availability- priced per 50 pieces unless otherwise indicated,
minimum of 50 pieces
split count fee may apply
available butler style or display

SHOWER FAVORITES

Mini Croissant Sandwiches (<i>tuna & chicken salads</i>)	\$99
Garden Salad (<i>plated separately with ranch & balsamic vinaigrette</i>)	\$125
Caesar Salad (<i>plated separately</i>)	\$125
Greek Vegetable Skewers	\$95
Assorted Finger Sandwiches (<i>classic & watercress with cream cheese</i>)	\$95
Fruit & Cheese Skewers	\$100
Deviled or Avocado Eggs	\$120
Caprese Salad in Martini Glass	\$2.50 each

**All Hors D'Oeuvres Are Popular Suggestions.
We Encourage & Look Forward to Hearing
Your Ideas to Personalize Your Event!**



Soups & Salads

SOUPS

Chicken Tortilla

Italian Minestrone

Cream of Chicken with Wild Rice

Cream of Broccoli

Cream of Potato Leek

Corn Chowder

Tomato Basil (Vegetarian)

SALADS

Classic Garden Salad- Freshly cut head of lettuce, carrot, roma tomatoes & sliced cucumbers

Caesar Salad- Hearts of romaine, herbed croutons, and parmesan cheese tossed in caesar dressing

Strawberry & Spinach Salad (Additional \$2.00 per person)- Baby leaf spinach, mushrooms, red onion, bacon, tomato & poppy seed dressing

Head Lettuce Wedge Salad (Additional \$1.50 per person)- Topped with crumbled bacon, diced tomatoes, green onions, and choice of dressing

Blackhawk Salad (Additional \$2.50 per person)- Field greens, blackberries, raspberries, pecans, and goat cheese with a berry vinaigrette



Starch Choices

TRADITIONAL TWICE BAKED POTATO

Whipped potatoes flavored with fresh chives, bacon, and sour cream topped with grated parmesan and cheddar cheese, baked to a golden brown

ANNA POTATOES

Sliced Idaho potatoes baked in an herbed chicken stock with fine diced onions and freshly grated romano cheese

SIGNATURE MASHED POTATOES

Choice of:

Creamy Horseradish, Roasted Poblano, Roasted Garlic, or Buttermilk

VEGETABLE RISOTTO

Risotto with mushrooms and squash

COUSCOUS

Choice of:

Herbed, Parmesan, Garlic, Olive Oil, and Tomato

HERBED BARLEY

Fresh herb scented barley

CARAMELIZED ROASTED SWEET POTATOES

Quartered & roasted

WILD RICE BLEND

A unique blend of white & wild rice with dried fruits & almonds

DAUPHINOISE POTATO

Paper thin shaved potatoes prepared in a savory custard and oven baked

VEGETABLE CHOICES

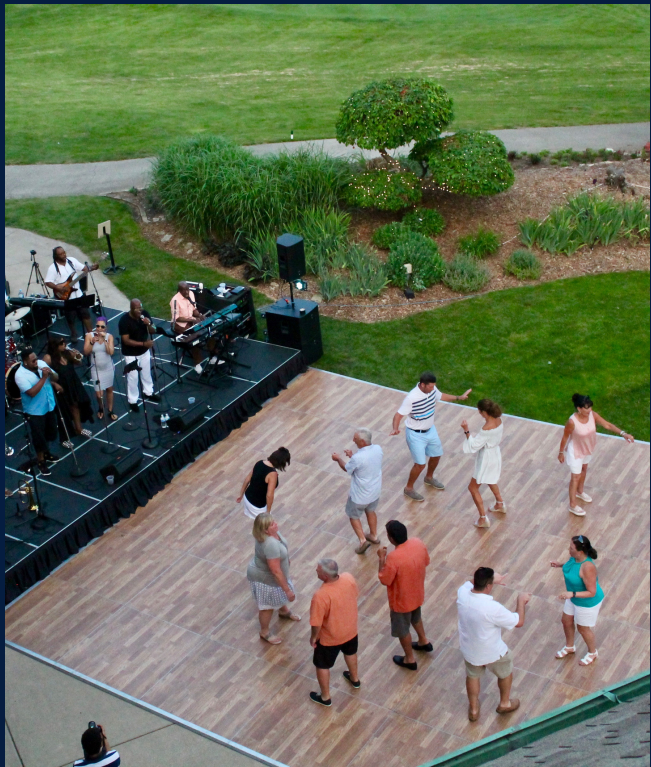
Medley of: cauliflower, broccoli, zucchini, yellow squash, & red peppers

Medley of: herbed green beans & red peppers

Stacked grilled zucchini, yellow squash, & red pepper

ACC Blend: green beans, red peppers, onion, & carrots

Roasted brussel sprouts with honey & balsamic



Dessert

ICE CREAM - \$3.00 PER PERSON

(vanilla, chocolate or strawberry)

ICE CREAM STATION - \$4.00 PER PERSON

With chocolate, butterscotch, or strawberry sauce, sliced bananas, chocolate chips, chopped nuts, cherries, whipped cream, & sprinkles

CHOCOLATE CAKE - \$7.95 PER PERSON

Layers of rich chocolate cake with a creamy fudge filling

ITALIAN IMPORTED LEMON SORBET

INTERMEZZO OR DESSERT - \$4.00 PER PERSON

Served in a chilled mini martini glass with a raspberry & mint sprig (intermezzo will be served before the main course)

NEW YORK STYLE CHEESECAKE - \$6.50 PER PERSON

Enhanced with a fresh strawberry coulis & whipped cream

WHITE CHOCOLATE, DARK CHOCOLATE, & SEASONAL MOUSSE - \$3.50 PER PERSON

CHOCOLATE LAVA CAKE - \$7.50 PER PERSON

Moist chocolate cake with warm chocolate ganache filling, served with whipped cream & fresh berries

CHOCOLATE CHIP BREAD PUDDING - \$6.00 PER PERSON

Topped with bourbon sauce

CHOCOLATE BROWNIE SUNDAE - \$6.50 PER PERSON

Rich chocolate brownie topped with a scoop of vanilla ice cream & drizzled with chocolate sauce

Dessert

**GOURMET HOT CHOCOLATE STATION - \$5.00
PER PERSON**

Gourmet hot chocolate. assorted flavor shots, fresh whipped cream, cinnamon & sugar blend, and chocolate shavings

SWEET TRAY - \$35.00 PER DOZEN

Petite pastries, assorted mini's, cookies

SWEET TABLE - \$14.50 PER PERSON

Created, designed, & priced per selections

**ACC LOVELY CHEESE PLATE, PLATTER, OR
STATION - \$12.00 PER PERSON**

Created with a combination of soft, hard, and sweet cheese paired with fresh & dried fruits, nuts, honey, and crunchy toasts

