

Aurora Country Club

Wedding Book

rhillard@auroracc.com | www.acccountryclub.com | (630) 892-4281

est. 1914



Wedding Packages

AURORA COUNTRY CLUB

EST.  1914

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 Package

SIX HOUR RECEPTION
∞
FOUR HOUR STANDARD
BAR PACKAGE
∞
PERSONALIZED TASTING
∞
CHAMPAGNE TOAST
∞
RED AND WHITE WINE
SERVED WITH DINNER
∞
IVORY FLOOR
LENGTH LINENS
MIRROR AND VOTIVE
CENTERPIECES
∞
BRIDAL SUITE WITH
CHAMPAGNE SERVICE
∞
WEDDING CAKE &
COFFEE SERVICE

ACC Premier

ALL THE ACC PACKAGE
AMENITIES, PLUS:

FOUR-AND-A-HALF-HOUR
STANDARD BAR

∞

PREMIUM BEER OPTIONS

∞

CHOICE OF THREE
BUTLER PASSED
HORS D 'OEUVRES

ACC Exclusive

ALL THE ACC PREMIER
PACKAGE AMENITIES,
PLUS:

FIVE HOUR PREMIUM
BAR

∞

CHOICE OF FOUR
BUTLER PASSED
HORS D 'OEUVRES

∞

CHOOSE ONE OF THE
FOLLOWING:
LATE NIGHT SNACK
BUTLER PASSED
SIGNATURE COCKTAIL
COUPLE'S GOLF PACKAGE

rhillard@auroracc.com | www.acccountryclub.com | (630) 892-4281

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

Butter Passed Hors d'oeuvres

THREE SELECTIONS PASSED UNLIMITED FOR ONE HOUR - \$12 PER GUEST

(Included in Premier and Exclusive Packages)

WARM

Dates Wrapped in Bacon
Scallops Wrapped in Bacon
Coconut Shrimp with Pina Colada Sauce
Candied Apple Pork Belly
Chicken Potstickers
Spicy Peach BBQ Brisket
Italian Sausage Stuffed Mushrooms
Chicken Spring Rolls
Jamaican Jerk Chicken Skewers
Bourbon BBQ Meatballs
Mini Crab Cakes

∞

Artichoke Beignets
Vegetable Spring Rolls
Spinach and Cheese Stuffed Mushrooms
Raspberry & Brie in Phyllo
Spanakopita

CHILLED

Tomato-Basil Bruschetta in Phyllo cups
Caprese Skewers
Antipasto Skewers
Fruit Skewers

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



Placed Arrangements

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

\$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

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, VODKA
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,*

Twice Baked Potato,

Grilled Asparagus

ACC \$92 / Premier \$110 / Exclusive \$130

MARSALA

*Boneless Breast, Garlic, Onion,
Mushroom, Marsala Wine Sauce*

ACC Signature Mashed Potatoes,

Green Bean-Red Pepper Medley

ACC \$92 / Premier \$110 / Exclusive \$130

VESUVIO

Boneless Breast, Garlic, Oregano,

Rosemary, White Wine,

Spring Peas, Vesuvio Potatoes

ACC \$92 / Premier \$110 / Exclusive \$130

PICCATA

Boneless Breast, Lemon, Capers,

White Wine-Butter Sauce

ACC \$92 / Premier \$110 / Exclusive \$130

Beef Entrées

PRIME RIB

*Herb Crusted Angus Beef au Jus,
Horseradish Cream*

Roasted Red Potatoes, Grilled Asparagus

ACC \$109 / Premier \$127 / Exclusive \$147

PRIME SIRLOIN

Classic Bordelaise Sauce,

Garlic-Herb Butter

ACC Signature Mashed Potatoes,

Roasted Seasonal Vegetables

ACC \$103 / Premier \$121 / Exclusive \$141

FILET MIGNON

Center Cut Certified Angus

Red Wine Demi-Glace,

Garlic-Herb Butter

Potatoes Dauphinoise,

Green Bean-Red Pepper Medley

ACC \$114 / Premier \$132 / Exclusive \$152

Bleu Cheese Crust / Bearnaise Sauce /

Horseradish Crust

\$2 per guest

Chef's Signature Entrées

HERB ROASTED PORK LOIN

Apple Cider Glaze,

Fried Apples & Onions

ACC Signature Mashed Potatoes,

Grilled Broccolini

ACC \$101 | Premier \$119 | Exclusive \$139

BROILED CHATEAUBRIAND

Sliced Tenderloin of Beef,

Classic Bordelaise Sauce

Potatoes Dauphinoise,

Green Bean-Red Pepper Medley

ACC \$112 | Premier \$130 | Exclusive \$150

Vegetarian

VEGETABLE WELLINGTON

Ratatouille in Puff Pastry

Roasted Tomato Sauce,

Grilled Broccolini

ACC \$90 | Premier \$108 | Exclusive \$128

Seafood Entrées

BOURBON BBQ ATLANTIC SALMON

Bourbon BBQ Glaze, Crispy Onion,

Roasted Garlic Mashed Potatoes,

Grilled Asparagus

ACC \$97 | Premier \$115 | Exclusive \$135

TERIYAKI SALMON

Teriyaki Glaze, Scallion,

Wild Rice Pilaf

with Dried Fruit and Almonds,

Green Bean-Red Pepper Medley

ACC \$97 | Premier \$115 | Exclusive \$135

CHAMPAGNE TILAPIA

Shallots, Lemon-Champagne Cream

Sautéed Spinach,

Blistered Cherry Tomatoes

ACC \$95 | Premier \$113 | Exclusive \$133



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

Duets

CHICKEN | SHRIMP

Herb Roasted Boneless Breast, Shrimp Skewer

Pan Gravy, Lemon Butter

Roasted Red Potatoes, Green Bean-Red Pepper Medley

ACC \$101 | Premier \$119 | Exclusive \$139

PRIME SIRLOIN | CHICKEN

Center Cut Sirloin, Boneless Breast

Beurre Rouge, Beurre Blanc

Twice Baked Potato, Roasted Seasonal Vegetables

ACC \$104 | Premier \$122 | Exclusive \$142

PRIME SIRLOIN | SALMON

Center Cut Sirloin, Salmon Filet

Red Wine Demi, Lemon-Dill Sauce

Twice Baked Potato, Roasted Seasonal Vegetables

ACC \$106 | Premier \$124 | Exclusive \$144

FILET MIGNON | SHRIMP

6 oz. Filet Mignon, Shrimp Skewer

Demi-Glace, Scampi Sauce

Potatoes Dauphinoise, Grilled Asparagus

ACC \$118 | Premier \$136 | Exclusive \$156

FILET MIGNON | LOBSTER TAIL

6 oz. Filet Mignon, 6 oz. Lobster Tail

Cabernet Sauce, Garlic Butter

Potatoes Dauphinoise, Grilled Broccolini

ACC \$132 | Premier \$150 | Exclusive \$170

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*



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.