



AURORA COUNTRY CLUB HOLIDAY PARTIES

Celebrate the holidays at Aurora Country Club, the perfect setting for your corporate or social holiday party. Private rooms overlooking our beautiful golf course offer a picturesque setting for your special event. Our halls are decked with ornamental trees, lights, wreaths, and garland. Our three fireplaces offer warmth plus a gorgeous backdrop for your holiday photos.

Groups of 20 to 200 are welcome at ACC. Let our culinary team prepare a memorable meal, whether you're looking for hors d'oeuvres, a buffet lunch, or full plated dinner. Choose from our banquet menus or let our party planners design a custom menu to meet your tastes.

To book your event contact Russ Hillard,
Food and Beverage Director today at
630.892.4281 or rhillard@auroracc.com

1548 W Prairie | Aurora, IL 60506 | 630.892.4281 |
accountryclub.com



HOLIDAY COCKTAIL PARTIES AT AURORA COUNTRY CLUB

(Events are up to three hours in length)

HORS D'OEUVRES

All hors d'oeuvres are priced for 50 pieces

HOT

- BBQ Cocktail Meatballs - \$90
- Mini Crab Cakes - \$150
- Spinach and Cheese Stuffed Mushrooms - \$95
- Artichoke Beignet - \$130
- Bacon Wrapped Dates - \$140
- Candied Apple Pork Belly - \$150
- Bacon Wrapped Scallops - \$175
- Mini Beef Wellington - \$200
- Chicken Quesadilla Cones - \$140
- Vegetable Spring Rolls - \$110

COLD

- Tomato-Basil Bruschetta - \$80
- Caprese Skewers - \$140
- Gulf Shrimp Cocktail - \$250
- Antipasto Skewers - \$150

DISPLAYS

- Fresh Fruit - \$150
- Chips and Homemade Salsa - \$80
- Vegetable Crudité with Hummus - \$150
- Domestic Cheese and Crackers - \$150

DESSERTS

- Assorted Holiday Cookies and Brownies - \$115
- Assorted Dessert Bars - \$150
- Holiday Sweets Table - \$8 per person
- Coffee and Hot Tea Station - \$3 per person

PARTY PLANNING TIPS

With dinner to follow, we recommend four to five hors d'oeuvres per person, per hour of bar
Without dinner, seven to ten pieces per person for light hors d'oeuvres, or twelve or more pieces per person for heavy hors d'oeuvres





BAR PACKAGES

All packages require a \$100 bartender fee

BEER, WINE, AND SODA

\$20 per person – two hours

\$22 per person – three hours

\$26 per person – four hours

STANDARD BAR

(CALL LIQUORS, BEER, WINE, AND SODA)

\$25 per person – two hours

\$30 per person – three hours

\$35 per person – four hours

DELUXE BAR

(STANDARD AND DELUXE LIQUORS, BEER, WINE, AND SODA)

\$28 per person – two hours

\$38 per person – three hours

\$44 per person – four hours

DOMESTIC BEERS

Miller Lite – Bud Light – Budweiser – Coors Light – Michelob Ultra

PREMIUM BEER

Corona – Corona Premier – Heineken – Revolution Anti-Hero –

Guinness – Stella Artois

HOUSE WINES

Pinot Grigio – Chardonnay – Riesling – Sauvignon Blanc – Merlot –

Pinot Noir – Cabernet Sauvignon

STANDARD LIQUORS

Absolut – Beefeater – Bacardi – Captain Morgan – Cuervo Gold – Jim Beam – Jack Daniel's

Southern Comfort – Canadian Club – Amaretto – Dewars – Sweet & Dry Vermouth

DELUXE LIQUORS

Tito's – Tanqueray – Patron Silver – Malibu – Crown Royal – Maker's Mark

Bulleit Rye – Glenlivet 12 – Kahlua – Bailey's

MIMOSA STATION

\$10 per guest

House champagne, orange, pineapple, and cranberry juices with fresh berries

BLOODY MARY BAR

\$10 per guest

Tito's vodka, spicy and mild bloody mary mix, tabasco, horseradish, Worcestershire, olives, and pickles

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 \$500. 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 display 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 or 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.