



AURORA INN

HOTEL & EVENT CENTER

est. 1927



(330) 562-0767

aurorainn ohio.com

LEAVE THE DETAILS TO US

Thank you for your interest in the Aurora Inn Hotel & Event Center!

Our caring and attentive staff are ready to make your day run seamlessly and ensure participants have a meaningful experience with a local touch. Whether it's a personalized menu for your event or a casual gathering in the Six Horses Tavern, our outstanding culinary team is ready to serve you. After an exceptional day, your out-of-town guests can relax in the comfort of one of our cozy boutique style hotel rooms.

Company meetings, staff retreats, retirement parties, workshops and training, awards dinners, cocktail receptions, and celebrations – leave the details in our hands so you can focus on your guests.



BALLROOM

Our beautiful 1,200 sq ft ballroom offers a warm setting with antique chandeliers, natural light, crystallized wallpaper, and hardwood floors. The ballroom accommodates 50 – 110 people based on layout.

VERANDA ROOM

Our Veranda adjoins the Ballroom, which is visible through French doors. The window wall overlooking the outdoor courtyard floods the space with beautiful natural light. The 960 sq ft Veranda accommodates 25 - 99 people based on layout.

PAVILION

Our massive 4,000 sq ft outdoor pavilion is a popular spot for weddings, school banquet events, corporate retreats, and reunions. The pavilion can accommodate electricity, internet, performance stage, and full service catering.

PRIVATE CONFERENCE ROOMS

The Hudson (560 sq ft) and Shawnee (400 sq ft) Conference rooms are the perfect space for business meetings and private parties. The Hudson Room offers natural light and both rooms have a mirrored wall – perfect for a bridal party to prepare for their special day!

*ALL OPTIONS ARE SUBJECT TO 22% SERVICE CHARGE AND 7% SALES TAX.
PRICES SUBJECT TO CHANGE.

BREAKFAST OPTIONS

Includes

COFFEE • HOT TEA • ORANGE JUICE • APPLE JUICE

THE CONTINENTAL

13

Bagels, Croissants, Fresh Whole Fruit, Assorted, Danish, Assorted Muffins, Cream Cheese, Jams, Butter

THE SUNRISE BUFFET

18

Assorted Danish/Muffins/Bagel, Fresh Whole Fruit, Scrambled Eggs, Bacon or Sausage, Breakfast Potatoes, Cream Cheese, Jams, Butter

THE RISE AND SHINE BUFFET

22

Scrambled Eggs, Home-made French Toast, Bacon, Sausage, Breakfast Potatoes, Fresh Cut Fruit Display, Assorted Danish/Muffins/Bagels, Cream Cheese, Jams, Butter

BREAKFAST ENHANCEMENTS

CHEF'S OMELETTE STATION

9
per guest

Assorted Fresh Cut Vegetables, Cheddar Cheese, Ham, Bacon

CURED SALMON DISPLAY

9
per guest

Capers, Red Onion, Fresh Dill Sprigs, House Pickled Vegetables

BLOODY MARY BAR

9
per guest

Choice of Vodka, Tomato Juice, House-made spicy mix, Celery, Gherkins, Banana Peppers, Stuffed Olives, Pitted Olives, Limes, House Cured Bacon

MIMOSA BAR

9
per guest

Brut and Asti Spumante, Pineapple Juice, Orange Juice, Cranberry Juice, Sliced Oranges



*ALL OPTIONS ARE SUBJECT TO 22% SERVICE CHARGE AND 7% SALES TAX.
PRICES SUBJECT TO CHANGE.

BREAKS AND SNACKS

POWER BREAK

9

Assorted Whole Fruit, Trail Mix, Granola Bars, Power Bars, Bottled Water

MEDITERRANEAN BREAK

12

Choice of 2: Hummus, Tabouli, Seasonal Vegetables, Fresh Pita, Bottled Water

SWEET TOOTH

7

Choice of 3: Flourless Chocolate Cake, Assorted Cheesecake, Assorted Cupcakes, Assorted Cake Bars, Gourmet Cookies

COOKIES BY THE DOZEN

13

Chocolate Chunk, Peanut Butter, Reeses Cup Chunk, Oatmeal Raisin, White Chocolate Macadamia

DISPLAYS

ARTISAN DISPLAY

14

Assorted Cured Meats, Domestic and Imported Cheeses, House Marinated Vegetables, House Made Crackers

FRESH VEGETABLE CRUDITES

6

FRESH SLICED FRUIT DISPLAY

8

DOMESTIC AND IMPORTED CHEESES

9

CHARCUTERIE CURED MEATS

12



*ALL OPTIONS ARE SUBJECT TO 22% SERVICE CHARGE AND 7% SALES TAX. PRICES SUBJECT TO CHANGE.

PLATED LUNCHES

Includes

COFFEE • HOT TEA • ICED TEA • LEMONADE

SOUP AND SALAD

18

Choice of Soup, Power Greens Salad, chef's wedge Caesar Salad, House Spring Mix Salad,

Add Chicken or Salmon

6

SANDWICH BOARD

21

Choice of spring mix or ceasar salad

Six Horses Burger

8oz fresh patty, cheddar cheese, lettuce, tomato and onion served with fresh cut fries

Chicken Sandwich

6oz charbroiled marinated chicken breast, lettuce and tomato served with fresh cut fries

PLATED ENTREES

25

Served with choice of Spring Mix or Caesar Salad, roasted redskin potato and green beans

Chicken Picatta

Sauteed Chicken breast with capers and a lemon Burre blanc

Seared Salmon

6oz Wild Caught Salmon filet with a lemon Terragon sauce

Chicken Marsala

Sauteed chicken breast with a sweet wild mushroom demi-glace

Verdure e Pollo

Al dente pasta sauteed with herb infused olive oil, fresh cut vegetables and marinated sliced chicken breast

DESSERT

7

Choose one selection for all guests

Flourless Chocolate Cake with raspberry glaze, Cheesecake with strawberry compote, Scoop of House Ice Cream



*ALL OPTIONS ARE SUBJECT TO 22% SERVICE CHARGE AND 7% SALES TAX.
PRICES SUBJECT TO CHANGE.

BUFFET LUNCH

Includes

PLATED SPRING MIX SALAD • COFFEE
HOT TEA • ICED TEA • LEMONADE

ONE ENTRÉE WITH TWO SIDES **29**

TWO ENTREES WITH TWO SIDES **34**

ENTRÉE CHOICES

Chicken Marsala

Sweet wild mushroom demi-glace

Chicken Chasseur

Braised in tomato and mushroom sauce

Verdure e Pollo

Al dente pasta sauteed with fresh vegetables, sliced chicken breast and herb infused olive oil

Sliced Flank Steak

Beef demi-glace

Chicken Picatta

Lemon Picatta and Capers

Seared Salmon

Lemon Tarragon Sauce

STARCH CHOICES

Herb roasted redskin potato, Whipped Potatoes, Rice Pilaf, Roasted Sweet Potato

VEGETABLE CHOICES

French Cut Green Beans, Steamed Broccoli, Seasonal Mixed Vegetables, Glazed Carrots

DESSERT

7

Choose one selection for all guests

Flourless Chocolate Cake with black cherry glaze, Cheesecake with strawberry compot, Scoop of House Ice Cream



*ALL OPTIONS ARE SUBJECT TO 22% SERVICE CHARGE AND 7% SALES TAX.
PRICES SUBJECT TO CHANGE.



SPREADS

Available for Parties of 20 or more.
Includes COFFEE • ICED TEA • LEMONADE

THE LITE SPREAD 21

Your choice of soup from the Chef's selection, assorted croissants and wraps filled with Turkey, Ham or Roast beef with cheese, lettuce and tomato. Includes single serving chips and gourmet cookies.

THE DELI SPREAD 23

Assorted deli sandwiches which include: House brined Roast Beef, Deli Ham, House brined Turkey or Corned Beef with Assorted cheeses. Accompanied with Pasta Salad, Cole Slaw, Single Serve Chips and Gourmet Cookies.

THE FIESTA SPREAD 22

Seasoned Ground Beef and Shredded Chicken, Soft Tortillas, Refried Beans, Spanish Rice, Lettuce, Tomatoes, Cheddar Cheese, Sour Cream, Roasted Corn and Black Bean Salsa and Churros filled with Whipped Cream and topped with Chocolate Sauce

THE SMASH SPREAD 24

Jumbo Fresh Wings with your choice of 2 Sauce Flavors, Breaded Mushrooms, Chicken or Vegetable Quesadilla, House Made Salsa, Tortilla Chips, Soft Pretzels and Gourmet Cookies

THE BACKYARD GRILLE SPREADS

TRADITIONAL BACKYARD GRILLE SPREAD 28

Burgers, Brats and Chicken on the bone accompanied with Pasta Salad, Potato Salad, Mini Corn on the Cobb, Baked Beans and Gourmet Cookies

BBQ BACKYARD GRILLE SPREAD 32

Burgers, Brats, Chicken on the Bone and your choice of either Ribs or Brisket accompanied with Pasta Salad, Potato Salad, Mini Corn on the Cobb, Baked Beans and Gourmet Cookies.



*ALL OPTIONS ARE SUBJECT TO 22% SERVICE CHARGE AND 7% SALES TAX.
PRICES SUBJECT TO CHANGE.

HORS D'OEUVRES

DISPLAYS

ARTISAN DISPLAY **14**

Assorted Cured Meats, Domestic and Imported Cheeses, House Marinated Vegetables, House Made Crackers

FRESH VEGETABLE CRUDITES **6**

FRESH SLICED FRUIT DISPLAY **8**

DOMESTIC AND IMPORTED CHEESES **9**

CHARCUTERIE CURED MEATS **12**

PER PIECE OPTIONS

Beef Slider **4**

House Sauce

Chicken Slider **3.50**

Napa Slaw & Poblano Crème Freche

Crab Stuffed Mushroom **3**

Cajun Creme Freche

Mini Crab Cake **3**

Cajun Remoulade

Goat Cheese Crostini **2**

Sundried Tomato & Balsamic Glaze

Quesadilla **2.25**

Pulled Chicken, poblano Crema

Wild Mushroom Tart **2**

Goat Cheese & Bourbon Glaze

Canapes **2**

Fresh Apple & Brie Compote

Spanikopita **2.50**

Feta and Spinach

Quiche **2.75**

Assorted Bite Size

Vegetable Egg Roll **2.50**

Spicy Plum Sauce

Coconut Shrimp **3**

General Tso

Florentine Stuffed Mushroom **2.50**

Raspberry Glaze

Italian Sausage Stuffed Mushroom **2**

Shaved Parmesan

*ALL OPTIONS ARE SUBJECT TO 22% SERVICE CHARGE AND 7% SALES TAX.
PRICES SUBJECT TO CHANGE.

PLATED DINNER

Includes

PLATED SPRING MIX SALAD, ROLLS &
BUTTER AND PLATED DESSERT CHOICE
CHOOSE 3 PLATES, 1 VEGETABLE, 1 STARCH

OPTION 1

36
per person

Choose from

Chicken Marsala

Wild Mushroom Demi Glace

Chicken Picatta

Lemon Picatta & Capers

Seared Salmon

Lemon Tarragon Sauce

Beef Short Rib

Mushroom Au Jus

OPTION 2

43
per person

Choose from 1 and 2

10oz NY Strip

Roasted Garlic Demi Glace

OPTION 3

47
per person

Choose from 1,2 and 3

8oz Filet Mignon

Roasted Garlic Demi Glace

STARCH CHOICES

Herb roasted redskin potato,
Whipped Potatoes, Rice Pilaf,
Roasted Sweet Potato

VEGETABLE CHOICES

French Cut Green Beans,
Steamed Broccoli, Seasonal Mixed
Vegetables, Glazed Carrots

DESSERT

Flourless Chocolate Cake with
raspberry glaze, Cheesecake
with strawberry compote,
Scoop of House Ice Cream

BUFFET DINNER

Includes

PLATED HOUSE SPRING MIX
SALAD AND PLATED DESSERT

TWO ENTREES AND TWO SIDES 41

THREE ENTREES AND TWO SIDES 49

ENTRÉE CHOICES

Chicken Marsala

Sweet wild mushroom demi-glace

Chicken Picatta

Lemon Picatta and Caper

Chicken Chasseur

Braised in tomato and Mushroom sauce

Beef Short Rib

Mushroom Jus

Roasted Flank Steak

Wild Mushroom Demi Glace

Seared Salmon

Lemon Tarragon Sauce

Broiled Cod

Tarragon Cream Sauce

Verdure e Pollo

Al dente pasta sauteed with fresh
vegetables, sliced chicken breast
and herb infused olive oil

Rigatoni Marinara

Wild Mushroom Marinara

House-Brined Pork Tenderloin

Roasted Pork Gravy

Roasted Turkey Breast

Traditional Turkey Gravy

Prime Rib Carving Station 12

Au Jus and Horseradish Cream sauce

Roasted Strip Loin +10

Au Jus and Horseradish Cream sauce

STARCH CHOICES

Herb roasted redskin potato, Whipped
Potatoes, Rice Pilaf, Roasted Sweet Potato

VEGETABLE CHOICES

French Cut Green Beans, Steamed Broccoli,
Seasonal Mixed Vegetables, Glazed Carrots

DESSERT

Flourless Chocolate Cake with raspberry
glaze, Cheesecake with strawberry compote,
Seasonal Cake or Pie



*ALL OPTIONS ARE SUBJECT TO 22% SERVICE CHARGE AND 7% SALES TAX.
PRICES SUBJECT TO CHANGE.



BAR SERVICE

HOUSE BAR PACKAGE

28

House Spirits

Vodka, Gin, Rum, Tequila, Whiskey, Scotch,
Carolyn's Irish Cream

House Wines (4)

Chardonnay, Pinot Grigio, Sauvignon Blanc,
Riesling, Pinot Noir, Cabernet, Merlot

Beer (2)

Bud, Miller Lite, Bud Light, Coors Light,
Yeungling, Heineken, Sam Adams,
GL Dortmund

PREMIUM BAR PACKAGE

38

Premium Spirits

Grey Goose and Ketel One Vodka,
Tanqueray Gin, Bombay Sapphire Gin,
Bacardi Rum, Captain Morgan Rum, Patron
Silver Tequila, Bulleit Bourbon, Crown
Royal Whiskey, Jack Daniels, Dewars Scotch,
Amaretto DiSaronno, Bailey's Irish Cream

House Wines (4)

Mulheimer Reisling, Shannon Ridge
Chardonnay, Lagaria Pinot Grigio, Giesen
Sauvignon Blanc, Castlerock Pinot Noir,
Liberty School Cabernet, Forest Glen Merlot

Beer (2)

Bud, Miller Lite, Bud Light, Coors Light,
Yeungling, Heineken, Sam Adams,
GL Dortmund



*ALL OPTIONS ARE SUBJECT TO 22% SERVICE CHARGE AND 7% SALES TAX.
PRICES SUBJECT TO CHANGE.