



AURORA INN

HOTEL & EVENT CENTER

est. 1927

2021 WEDDING PACKAGES



(330) 562-0767

aurorainn ohio.com



2021 WEDDING PACKAGES

ALL WEDDING RECEPTION PACKAGES INCLUDE

- Exclusive use of the Ballroom & Veranda Room for up to 100 guests
- On-Site Wedding Event Partner
- Complimentary Room for the Bride and Groom
- Complimentary use of the Shawnee Room for the bridal party before the ceremony (private space to do make-up, enjoy cocktails, even play video games!)
- Champagne Toast for the wedding party!
- Five Hour Six Horses Bar Package with dedicated bartender
- Cutting and service of wedding cake
- Choice of table and napkin linen colors
- Rehearsal time before the big event
- Special room rates for wedding guests and block reservations
- Seamless transitions from the Veranda to the Ballroom for the ceremony, cocktail reception, dinner, and dancing

UPGRADES AVAILABLE

- Outdoor Pavilion (230 guests), Outdoor Courtyard and Patio Reception Area
- Premium Liquor Package – Add premium brands of your choice of liquors to the House Liquor Package for +\$15 per person
- Entrée Additions – Looking for something extra? Add additional entrées, vegetables, and starches to the dinner selection with applicable pricing
- Dessert Station
- After Hours Spreads

THE GARFIELD PACKAGE

\$79
per person ++

FIVE HOUR OPEN BAR – SIX HORSES BAR PACKAGE

The Six Horses Bar Package includes a dedicated bartender for your event, a Champagne Toast for the bridal party, and your selection of:

Two Domestic Beers

Budweiser, Bud Light, Coors Lite, Yuengling, Michelob Ultra, Miller Lite, O'Douls

One Premium Beer

Great Lakes Dortmunder, Great Lakes IPA, Sam Adams, Labatt Blue, Corona Light, Corona, Heineken, Heineken Light, Amstel Light

Four House Wines

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

House Liquor Package

Selection of House Vodka, Gin, Rum, Tequila, Whiskey, Scotch and cordials.

COCKTAIL RECEPTION APPETIZERS

Display of fresh vegetables, crackers, domestic and imported cheeses, and your choice of three appetizer displays:

Crab Stuffed Mushrooms

Italian Sausage Mushrooms

Hummus & Tabbouleh Display

Mushroom Florentine

Coconut Shrimp

Quesadilla (Chicken or Vegetable)

Jerk Chicken Satay

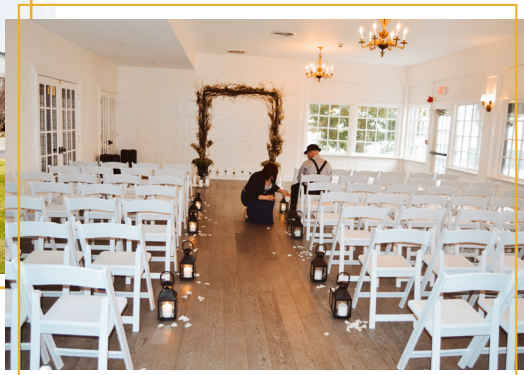
Antipasto Display

Crab Cakes

Goat Cheese & Sun-Dried
Tomato Crostini

Rumaki

Spanakopita





CHOICE OF ONE PLATED SALAD & DINNER ROLL

House Salad

Spring mix greens topped with grape tomatoes, red onions, cucumbers, croutons, and house vinaigrette

Caesar Salad

Traditional Caesar salad with chopped romaine lettuce, parmesan, croutons and Caesar dressing

Spinach Salad

Spinach with goat cheese, cherry tomatoes, shallots, toasted pistachios, and berry vinaigrette

CHOICE OF THREE ENTREES

Filet Medallions

Filet medallions with a red wine reduction, served with herb roasted redskin potatoes, and asparagus

Chicken Marsala

Chicken Marsala with a sweet wild mushroom demi-glace, served with herb roasted redskin potatoes, and French green beans

Roasted Salmon

Roasted salmon with a lemon tarragon sauce, served with Basmati rice and French green beans

Caprese Chicken

Chicken breast stuffed with sun dried tomato, fresh mozzarella, and topped with a balsamic reduction, served with herb roasted redskins and asparagus

Broiled Cod

Broiled cod with a pistachio pesto, served with rice pilaf and carrots

Chicken Piccata

Roasted chicken breast with a lemon piccata and caper sauce, served with herb roasted redskin potatoes, and French green beans

Strip Steak

12 oz New York Strip Steak with a roasted garlic demi-glace, served with herb roasted redskin potatoes, and baby carrots

Chicken Chasseur

Fresh chicken medallions braised in a tomato and mushroom sauce, served with herb roasted redskin potatoes and French green beans

Stuffed Pork Tenderloin

Roasted pork tenderloin stuffed with spinach, sun dried tomatoes and fontina cheese served with herb roasted redskin potato and asparagus

Vegetarian Ravioli

Vegetarian ravioli with a pistachio pesto sauce, served with seasonal mixed vegetables

THE HUDSON PACKAGE

\$68
per person ++

FIVE HOUR OPEN BAR - SIX HORSES BAR PACKAGE

The Six Horses Bar package includes a private bartender for your event, a Champagne Toast for the bridal party and your selection of:

Two Domestic Beers:

Budweiser, Bud Light, Coors Lite, Yuengling, Michelob Ultra, Miller Lite, O'Douls

Four House Wines

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

House Liquor Package

Selection of House Vodka, Gin, Rum, Tequila, Whiskey, Scotch and cordials.

COCKTAIL RECEPTION APPETIZERS

Display of fresh vegetables, crackers, domestic and imported cheeses, and your choice of three appetizer displays:

Crab Stuffed Mushrooms

Italian Sausage Mushrooms

Hummus & Tabbouleh Display

Mushroom Florentine

Coconut Shrimp

Quesadilla (Chicken or Vegetable)

Jerk Chicken Satay

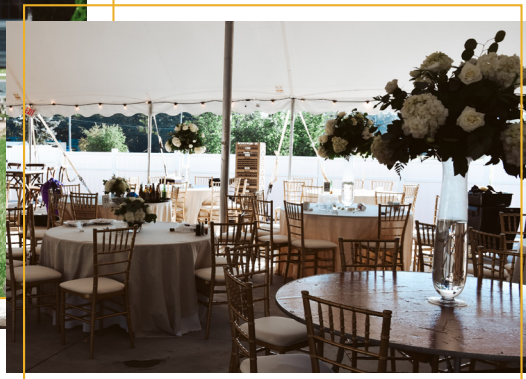
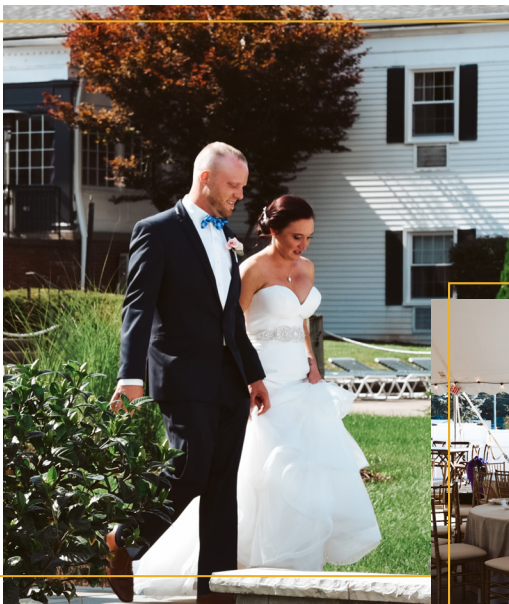
Antipasto Display

Crab Cakes

Goat Cheese & Sun-Dried
Tomato Crostini

Rumaki

Spanakopita





CHOICE OF ONE PLATED SALAD & DINNER

House Salad

Spring mix greens topped with grape tomatoes, red onions, cucumbers, croutons, and house vinaigrette

Caesar Salad

Traditional Caesar salad with chopped romaine lettuce, parmesan, croutons and Caesar dressing

Spinach Salad

Spinach with goat cheese, cherry tomatoes, shallots, toasted pistachios, and berry vinaigrette

CHOICE OF THREE ENTREES

Beef Short Rib

Short ribs with a mushroom au jus

Pork Tenderloin

Sliced pork tenderloin in a beef demi-glace

Lemon Tarragon Cod

Cod with a lemon tarragon cream sauce

Chicken Chasseur

Fresh chicken medallions braised in a tomato and mushroom sauce

Chicken Marsala

Chicken Marsala with a sweet wild mushroom demi-glace

Chicken Piccata

Roasted chicken breast with a lemon piccata and capers

Pasta Ortaggi

Fresh marinated italian vegetables tossed with fettuccine noodle and an olio sauce

Prime Rib Carving Station +\$8 per person
Strip Loin Carving Station +\$6 per person

CHOICE OF ONE STARCH AND TWO VEGETABLES

Starch

Herb Roasted Redskin Potatoes, Parmesan & Basil Whipped Potatoes, Rice Pilaf, Classic Risotto, Basmati Rice

Vegetable

Fresh Clipped Hericoverts, Broccoli Rabe or Broccolini, Roasted Asparagus, Bourbon Glazed Carrots, Seasonal Vegetable Medley