

AURORA INN



Banquets 2008



BANQUET FACILITIES

THE LAKESIDE ROOM

Our beautiful Lakeside Room features historic murals of Aurora, a covered flagstone patio with fountains and breathtaking views of Cayuga Lake.

Use of the Lakeside Room includes:

Round or rectangular tables set to your specifications, dressed with ivory linens and skirting, and accented with our centerpieces upon request.

In addition, for your ease in planning, the Inn will provide:

Wireless microphone and sound system
DVD/VCR/TV
LCD Projector
Podium
Retractable Screen
Easels

Facility fee: \$100

*A minimum of 25 guests is required for events in the Lakeside Room.
Facility fee is subject to 8% tax.*



BREAKFAST MENUS

HEARTY CONTINENTAL BUFFET

Apple, orange and cranberry juices
Sliced fresh seasonal fruit and assorted yogurt
Assorted muffins and scones baked on the premises by our pastry chefs
Freshly brewed coffee, decaf and tea

\$12.00 per person

TRADITIONAL BREAKFAST BUFFET

Apple, orange and cranberry juices
Sliced fresh seasonal fruit and assorted yogurt
Scrambled eggs, bacon, sausage links and house potatoes,
French toast with syrup
Assorted muffins and scones baked on the premises by our pastry chefs
Freshly brewed coffee, decaf and tea

\$16.00 per person

OMELETTES "YOUR WAY" BUFFET

Apple, orange and cranberry juices
Sliced fresh seasonal fruit and assorted muffins and scones
Omelettes cooked to order with your choice of peppers, onions,
Mushrooms, tomatoes, cheddar cheese, bacon, ham, sausage, spinach & artichokes.
Accompanied by bacon, sausage links and house potatoes
Freshly brewed coffee, decaf and tea

\$21.00 per person

*A minimum of 25 guests is required for events in the Lakeside Room.
All selections are subject to 8% tax and 20% service charge.*



BRUNCH BUFFETS

All buffets include coffee, decaf, hot & iced tea & sodas.

Apple, Orange and Cranberry Juices
Cantaloupe and Coconut Soup chilled with Cucumber and Cilantro

or

Winter Potato Leek with Fresh Dill and Cream
Marinated Summer or Roasted Winter Vegetables
Spinach and Wild Mushroom Strudel with Bell Pepper Sauce
Country Ham Quiche
Shrimp Salad
Fresh Seasonal Fruit
Freshly baked breads, croissants, scones and muffins

\$26.00 per person

Apple, Orange and Cranberry Juices
Sliced Fresh Seasonal Fruit
Assorted Muffins, Scones and Danish
Cheddar and Chive Scrambled Eggs
House Potatoes
Bacon and Sausage
Eggs Benedict
French Toast with Syrup
Chicken and Biscuits
Broiled Lemon Sole
Maple Grilled Pork Tenderloin
Seasonal Vegetable Sauté

\$33.00 per person

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BUFFETS

All buffets include fresh rolls & butter, coffee, decaf, hot & iced tea & sodas.

DELI BUFFET

Roast beef, ham, turkey, grilled chicken breast, Swiss, Cheddar and Provolone
A selection of breads to include Rye, Wheat and Sesame Rolls
Tomatoes, lettuce, onion, mayonnaise, mustard and horseradish cream
Served with pasta salad and potato salad, brownies and cookies

Lunch: \$18.00 per person

Not available for dinner

ITALIAN BUFFET

Penne and Farfalle pasta served with Marinara sauce,
Three-cheese Alfredo sauce,
Homemade meatballs, Chicken Cacciatore,
Caesar salad, garlic bread and Italian cookies

Lunch: \$22.00 per person

Dinner: \$26.00 per person

LAKESIDE BUFFET

Mixed green salad with red onions, carrots, cucumbers, tomatoes with red wine vinaigrette
New England baked whitefish with a lemon butter sauce, fresh capers and tomatoes
Chicken Scaloppini with a wild mushroom and Goat cheese ragout on a bed of sautéed spinach
Jasmine and wild rice pilaf with scallions, raisins and pecans
Seasonal Vegetable Sauté
Strawberry Zabaglione or Apple or Berry Galette a la mode

Lunch: \$25.00 per person

Dinner: \$32.00 per person

*A minimum of 25 guests is required for events in the Lakeside Room.
All selections are subject to 8% tax and 20% service charge.*



THE AURORA INN BUFFET

*Please select one first course (soup or salad) to be served to all guests.
Includes fresh rolls & butter, coffee, decaf, hot & iced tea & sodas.*

SOUPS

Sweet Roasted Red Bell Pepper Soup
Chicken Corn Chowder
Ribolita (Tuscan bread soup)
Roasted Tomato with Crème Fraîche
Wild Mushroom with Dill and Cream

SALADS

Boston Lettuce with Lemon Poppy Vinaigrette
Mixed Greens with Tomatoes, Cucumbers, Carrots,
Lemon Vinaigrette
Spinach Salad with Cheddar, Bacon, Onion, Walnuts,
Maple Dressing

ENTRÉES

Please select either two or three

Carved Fire Roasted Sirloin with Garlic and
Mushroom Demi-Glace
Roast Pork with Apple Bourbon Sauce
Roasted Lemon Pepper Chicken
Chicken Scaloppini with Wild Mushrooms,
Goat Cheese, and Sautéed Spinach

Baked Lemon Sole with Tomatoes and Capers
Lemon Butter
Scampi Shrimp and Scallops
Littleneck Clams with Grilled Sausage
Grilled Vegetable Primavera with Tortellini

ACCOMPANIMENTS

Please select three of the following

Mashed Potatoes
Roasted Redskin Potatoes
Glazed sweet potatoes
Jasmine and Wild Rice Pilaf with pecans and
currants
Roasted Asparagus with Balsamic Vinaigrette
and Asiago Cheese

Green Beans with Garlic Butter
Broccoli with Almond Butter
Pasta Primavera
Toasted corn and sweet pepper sauté
Hoppin' John
Raspberry Glazed Carrots
Roasted Seasonal Vegetables

DESSERTS

Please select one of the following

Dark Chocolate Mousse Torte
Lemon Mousse Torte
Carrot Cake with Cream Cheese Frosting
Warm Bourbon Chocolate Cake
Apple or Berry Galette a la mode

\$36.00 for two entrées

\$40.00 for three entrées

A minimum of 25 guests is required for events in the Lakeside Room.

All selections are subject to 8% tax and 20% service charge.



PLATED LUNCH SELECTIONS

*Please choose a minimum of one entrée & one additional course.
Includes coffee, decaf, hot & iced tea, lemonade & sodas.*

SOUPS

Sweet Roasted Red Bell Pepper Soup
Chicken Corn Chowder
Ribolita (Tuscan bread soup)
Roasted Tomato with Crème Fraîche
Wild Mushroom with Dill and Cream
\$4.00

SALADS

Boston Lettuce with Lemon Poppy Vinaigrette
Mixed Greens with Tomatoes, Cucumbers, Carrots,
Lemon Vinaigrette
Spinach Salad with Cheddar, Bacon, Onion,
Walnuts, Maple Dressing
\$5.00

ENTRÉES

Please choose up to three selections

Grilled Chicken Caesar \$11.00	Honey Mustard Pork Loin with Sweet Onion Slaw, Three-Bean Salad \$14.00
Curried Apricot Chicken Salad on Fresh Greens with Pumpernickel Toast \$11.00	Chicken Scaloppini with Wild Mushrooms, Artichokes and Sautéed Spinach \$14.00
Tuna Melt with Swiss on Rye, with Potato Chips \$11.00	Seared Salmon With Corn Sauté and Tomato-Basil Coulis \$14.00
Turkey Sandwich with Bacon, Avocado, Lettuce and Tomato on Sourdough \$11.00	Herbed Tuna Salad Nicoise \$14.00
Shrimp Salad in a Pita \$11.00	Carved Roast Sirloin with Horseradish Cream and Fresh Green Beans \$16.00
Grilled Portobello with Parmesan Polenta and Spinach, Tomato Coulis and Red Pepper Coulis \$11.00	

DESSERTS

Please make one selection from the following
Dark Chocolate Mousse Torte
Lemon Mousse Torte
Carrot Cake with Cream Cheese Frosting
Seasonal Sorbet with a Coconut Crisp Cookie
Apple or Berry Galette a la mode
\$5.00

*A minimum of 25 guests is required for events in the Lakeside Room.
A pre-order is required when offering more than one entrée to guests.
All selections are subject to 8% tax and 20% service charge.*



PLATED DINNER SELECTIONS

Entrees include a choice of soup or salad, rolls & butter, dessert, & coffee, decaf, hot or iced tea, and sodas.

SOUPS

Sweet Roasted Red Bell Pepper Soup
Chicken Corn Chowder
Ribollita (Tuscan bread soup)
Roasted Tomato with Crème Fraîche
Wild Mushroom with Dill and Cream

SALADS

Boston Lettuce with Lemon Poppy Vinaigrette
Mixed Greens with Tomatoes, Cucumbers,
Carrots, Lemon Vinaigrette
Spinach Salad with Cheddar, Bacon, Onion,
Walnuts, Maple Dressing

ENTRÉES

Please choose three

Carved Roast Sirloin
Garlic and Mushroom Demi-Glace,
Rosemary-roasted Fingerling Potatoes, Grilled
Tomatoes and Asparagus
\$45.00

Beef Tenderloin & Gulf Shrimp
with Demi-Glace and Lemon Butter, Pesto Mashed Potatoes,
Sautéed Sweet Peppers and Green Beans
\$50.00

Chicken with Asparagus & Artichokes
with Orzo Pasta, Capers and Fresh Tomatoes
\$41.00

Honey-Roasted Garlic Chicken
Boneless Breast of Chicken with Roquefort Mashed Potatoes,
Grilled Red Onions and Asparagus
\$42.00

Seared Salmon
with Tomatoes and Lemon Butter,
Warm Lentil Salad and Asparagus
\$44.00

Grilled Swordfish
with Julienne Vegetables and Wild Rice Pilaf
Market Price

Twin Broiled Lobster Tails
with Lemon Butter, Orzo, Butternut Squash
and Grilled Vegetables
Market Price

Balsamic Roast Pork
with Braised Greens, White Beans, and
Grilled Tomatoes
\$41.00

Roasted Rack of Lamb
with Roasted Garlic and Rosemary, Grilled Sweet
Potatoes, Oven-Roasted Tomatoes and Fresh Spinach
\$50.00

Grilled Eggplant Tower
with Fresh Tomato Coulis and Basil Pesto
and Warm White Bean Salad
\$34.00

Spinach and Wild Mushroom Strudel
with Fresh Asparagus
\$34.00

DESSERTS

Please select one from the following

Dark Chocolate Mousse Torte
Lemon Mousse Torte
Trina's Homemade Carrot Cake
Warm Bourbon Chocolate Cake
Apple or Berry Galette a la mode

A minimum of 25 guests is required for events in the Lakeside Room.

A pre-order is required when offering more than one entrée to guests.

All selections are subject to 8% tax and 20% service charge.



HORS D'OEUVRES

AURORA HORS D'OEUVRES DISPLAY

An elegantly presented display of Imported and Domestic Cheeses, Fresh Seasonal Fruit and Vegetable Crudites, and Toasted Crostini served with a selection of house made pestos, tapenades and marinated vegetables.

\$8.00 per person

Add to the hors d'oeuvres display from the following for \$6.00 per person per selection:

Spinach and Artichoke Stuffed Mushrooms
Garlic and Rosemary Chicken Brochette with Roasted Tomato Coulis
Asparagus Wrapped in Prosciutto
Crostini topped with Gorgonzola and Pear
Goat Cheese and Almond Spanikopita
Grilled Chicken and Roasted Pepper Turnovers

PASSED HORS D'OEUVRES

Choose three selections from either group.

HOT SELECTIONS

Coconut Crusted Scallops with Horseradish Cherry Mustard
Crab Cakes with Dijonaise Sauce
Spinach and Artichoke Stuffed Mushrooms
Garlic and Rosemary Chicken Brochette with Sun-Dried Tomato Pesto
Shitake, Leek and Asiago Cheese Filled Crostadas
Grilled Chicken and Roasted Pepper Turnover
Goat Cheese and Toasted Almond Spanikopita

COLD SELECTIONS

Canapé of Beef Carpaccio
Shrimp Cocktail (3 per guest)
Smoked Salmon and Fresh Cucumber Canapé
Asparagus Wrapped in Prosciutto
Smoked Trout and Horseradish Cream
Canapés with Smoked Duck Breast
Crostini with Gorgonzola and Pear

\$22.00 per person

our culinary staff will ensure that there is a sufficient amount to satisfy your guests.

A minimum of 25 guests is required for events in the Lakeside Room.

All selections are subject to 8% tax and 20% service charge.



BEVERAGE OPTIONS

HOSTED BAR BY CONSUMPTION

Host pays for amount guests consume

Standard Cocktails	\$ 6.00	
Martini/Manhattan Cocktails	\$ 9.00	
Domestic and Imported Beers	\$ 5.00	
Wines by the Glass	\$ 5.00	<i>for wines from Package 1</i>
	\$ 6.00	<i>for wines from Package 2</i>
	\$ 7.00	<i>for wines from Package 3</i>

HOSTED BAR PACKAGES

Per person for guests over 21 years and older. Guests under 21: \$8 per person.

All packages include assorted Coca Cola soft drinks, bottled still water, appropriate mixers and garnishes.

BEER & WINE

Choose 2 reds and 2 whites from the package you select and four beers.

	One Hour	Two Hours	Three Hours	Four Hours
Package 1	\$8.00	\$12.00	\$16.00	\$20.00
Package 2	\$10.00	\$14.00	\$18.00	\$22.00
Package 3	\$12.00	\$16.00	\$20.00	\$24.00

FULL BAR

Choose 2 reds and 2 whites from the package you select and four beers along with house liquors.

	One Hour	Two Hours	Three Hours	Four Hours
Package 1	\$10.00	\$15.00	\$20.00	\$25.00
Package 2	\$12.00	\$17.00	\$22.00	\$27.00
Package 3	\$14.00	\$19.00	\$24.00	\$29.00

Wine

- Package 1:** Copperidge Chardonnay, White Zinfandel, Cabernet Sauvignon and Merlot
- Package 2:** Alamos Chardonnay, Goosewatch Villard Blanc, Treleven Saumon, Long Point Dry Ciera, Covey Run Cabernet-Merlot, Amberg Burgundy, Renwood Syrah
- Package 3:** Glenora Brut, Sheldrake Point Waterfall Chardonnay, Treleven Semi-Dry Riesling, Treleven Saumon, Long Point Dry Ciera, Goose Watch Villard Blanc, Long Point Zinfandel, Salmon Run Meritage, Amberg Burgundy

Beer

Amstel Light, Michelob Ultra, Heineken, Yuengling Lager, Sam Adams, Guinness, Ithaca Pale Ale, Labatt Blue, Molson Exel (non-alcoholic)

Liquor

Additional top shelf varieties are available. Please inquire.

Smirnoff Vodka, Beefeater Gin, Seagram's 7 Whiskey, Jim Beam Bourbon, Sauza Hornitos Tequila, Bacardi Rum, Dewar's White Label Scotch, Peach Schnapps, Amaretto

One bartender per 100 guests provided at no extra charge. Fee for additional bartenders: \$75.00.

Cash bar prices are the same as those listed for consumption. Fee for cash bartender: \$75.00.

All selections are subject to 8% tax and 20% service charge.



EVENT POLICIES

CAPACITY

The Lakeside Room can accommodate up to 72 guests for a buffet, 96 guests for a seated meal or 120 guests for a cocktail reception. From June through the second week in October, events for up to 200 people can be accommodated on our lawns. A tent is required for all outdoor events.

FACILITY FEES

There is a \$100 fee for use of the Lakeside Room for all events. Additional fees apply to outdoor events held at te requiring tenting and rentals.

MINIMUMS

A minimum of 25 guests is required for events taking place in the Lakeside room. Groups of fewer than 25 can be accommodated in the restaurant. You will be charged for 25 guests even if fewer attend. An \$8,000 minimum for food and beverage (before tax and gratuity) is required for Saturday events taking place from June through the second week in October.

TIME RESTRICTIONS

Events may last up to four (4) hours and must end by 11 p.m. Should you choose to extend these hours, you may do so at a rate of \$200 per additional hour.

DEPOSITS

A non-refundable deposit of \$250 is required to reserve the date. The remaining balance is due upon conclusion of the event.

MENU AND ARRANGEMENTS

Menu selections must be completed 30 days prior to the event. All prices are subject to change (up to a 3% increase) 60 days prior to your event. No outside food or beverages may be brought into the Aurora Inn or E.B. Morgan House for an event.

ROOM BLOCKS

If you wish to block guest rooms at the Aurora Inn or E.B. Morgan House, the Aurora Inn will hold the specified rooms upon receipt of a signed room block reservation form (subject to availability). The Aurora Inn will hold all guest rooms until 60 days prior to your event. At that time, all rooms not financially guaranteed will be released with no notice to the client. Our Reservation Specialist is responsible for all aspects of guest room reservations. For additional policies regarding rental of rooms at the Inn and E.B. Morgan House, please refer to the room block commitment form.