



Weddings
2007 - 2008



On behalf of the staff at the Aurora Inn, we congratulate you on your recent engagement and thank you for considering our premiere lakefront facilities for your special day.

All receptions include the following amenities and services:

LAKESIDE ROOM AND PATIO WITH AWNING

60" ROUND TABLES

IVORY OR WHITE LINENS, TABLECLOTHS AND NAPKINS

TABLE VOTIVES

PARQUET DANCE FLOOR

CHAMPAGNE TOAST FOR ALL GUESTS

CAKE CUTTING & SERVING

ON-SITE WEDDING COORDINATOR FOR THE DAY OF THE WEDDING

HORS D'OEUVRES DISPLAY

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



CUSTOMIZE YOUR DAY

In addition to our standard wedding packages, we offer Wine Country Weddings, as well as a variety of custom add-ons and favors to make your day unique.



HORS D'OEUVRES RECEPTION MENU

Includes coffee, decaf, hot and iced tea, and lemonade

STANDING CRUDITES, ANTIPASTO AND SEASONAL SALADS

As a substitute for the hors d'oeuvres display that is included in all wedding packages.

Prosciutto and Cappicola
Brie, Smoked Gouda, Herb Havarti and Marinated Fresh Mozzarella
Crostinis with Tomato Bruschetta, Olive Tapenade and Basil Pesto
Marinated Mushrooms, Grilled Vegetable Salad, Marinated Artichokes, Cucumber Salad,
Vidalia Onion and Arugula Slaw, Roasted Peppers with Roasted Garlic and Olive Oil,
Asparagus with Lemon Dressing
Sweet Potato Chips

PASSED HORS D'OEUVRES

Please choose three hot and three cold selections

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
Shiitake, 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
Crostinis with Gorgonzola and Pear

HOT STATIONARY SELECTIONS

Please choose two selections

Seasonal Fish with Lemon Scented Couscous, Mango Butter Sauce
Char Grilled Beef Tenderloin, Sweet Corn and Black Bean Sauté, Roasted Tomato and Horseradish Sauces
Maple Glazed Pork Tenderloin, Marinated Green Bean Salad with Fresh Tomatoes and Basil
Sautéed Chicken Scaloppini with Spinach, Mushrooms and Artichokes and Orzo Salad

SWEETS TABLE

Chocolate Dipped Macaroons, Raspberry Diamonds, Lemon Blueberry Tartlets, Chocolate Decadence Diamonds, Chocolate Espresso Hazelnut Squares, Marble Cheesecake Squares, Mascarpone Fruit Tartlets, Vanilla-Pistachio Cannolis

\$88 per person

Available for parties of 25-80 in the Lakeside Room, 80-200 on the Inn lawns, or 20-48 at the E.B. Morgan House.

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

Customized menus are available for a surcharge.



WEDDING BUFFET

Includes a choice of one first course, rolls and butter, coffee, decaf, hot and iced tea, and lemonade

FIRST COURSE

SOUPS

Sweet Red Bell Pepper Soup with Sambuca Cream
Sweet Corn Bisque
Italian Wedding Soup
Roasted Tomato Soup with Basil and Crème Fraîche
Wild Mushroom with Dill and Cream

SALADS

Asparagus Salad with Raspberry Vinaigrette
Boston Lettuce with Lemon Poppy Vinaigrette
Sliced Tomato and Goat Cheese Salad with
Cucumber Relish
Mixed Greens with Tomatoes, Cucumbers, Carrots,
and Lemon Vinaigrette
Spinach Salad with Cheddar, Bacon, Onion,
Walnuts, and Maple Dressing

BUFFET

ENTRÉES

Please select three

Roast Filet of Beef with Roasted Tomato Relish and Garlic
and Mushroom Demi-Glace
Roasted Rack of Lamb with Roasted
Garlic and Rosemary
Roast Game Hen with Blackberry Sauce
Roast Pork Loin with Apple-Bourbon Sauce
Swordfish, Striped Bass or Halibut (seasonal)
with Julienne Vegetables and Herb Butter
(additional \$3 per person)

Chicken with Asparagus, Artichokes, Capers and
Cherry Tomatoes
Grilled Salmon with Tomatoes,
Capers and Lemon Butter
Pan Seared Trout with Lemon and Dill
Grilled Vegetable Pomodoro
Spinach and Wild Mushroom Strudel
with Sweet Bell Pepper Coulis

ACCOMPANIMENTS

Please select three

Herb Risotto
Wild Rice Pilaf with Pecans and Currants
Scalloped Potatoes
Mashed Potatoes
Roasted Winter Vegetables (seasonal)

Summer Vegetable Sauté (seasonal)
Roasted Asparagus with Balsamic Vinaigrette and Asiago
Cheese
Green Beans with Garlic Butter
Sun-Dried Tomato and Fresh Basil Polenta

\$82 per person

*Available for parties of 25-80 in the Lakeside Room or 80-200 on the Inn lawns.
All selections are subject to 8% tax and 20% service charge.
Customized menus are available for a surcharge.*



PLATED WEDDING DINNERS

Entrees include a choice of one first course, rolls and butter, coffee, decaf, hot or iced tea, and lemonade

FIRST COURSE

SOUPS

Sweet Red Bell Pepper Soup with Sambuca Cream
Sweet Corn Bisque
Italian Wedding Soup
Roasted Tomato Soup with Basil and Crème Fraîche
Wild Mushroom with Dill and Cream

SALADS

Asparagus Salad with Raspberry Vinaigrette
Boston Lettuce with Lemon Poppy Vinaigrette
Sliced Tomato and Goat Cheese Salad
with Cucumber Relish
Mixed Greens with Tomatoes, Cucumbers,
Carrots, and Lemon Vinaigrette
Spinach Salad with Cheddar, Bacon, Onion,
Walnuts, and Maple Dressing

ENTRÉES

Please choose up to three entrees.

Fire Roasted Sirloin with Garlic & Mushroom Demi-Glace,
Rosemary Roasted Fingerling Potatoes, Grilled Tomatoes and
Asparagus
\$78.00

Beef Tenderloin & Gulf Shrimp with Demi-Glace and Lemon
Butter, Garlic Mashed Potatoes, Sweet Pepper Relish and
Sautéed Green Beans
\$82.00

Chicken with Asparagus & Artichokes
with Orzo Pasta, Capers and Fresh Tomatoes
\$75.00

Honey-Roasted Garlic Chicken
Boneless Breast of Chicken with Roquefort Mashed Potatoes,
Grilled Red Onions and Asparagus
\$76.00

Seared Salmon with Tomatoes
and Lemon Butter, Warm Lentil Salad & Asparagus
\$77.00

Swordfish, Striped Bass or Halibut (seasonal)
with Julienne Vegetables and Wild Rice Pilaf with
Pecans and Currants
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
\$75.00

Roasted Rack of Lamb
with Roasted Garlic and Rosemary, Grilled Sweet Potatoes,
Oven-Roasted Tomatoes and Fresh Spinach
\$82.00

Grilled Eggplant Tower
with Fresh Tomato Coulis and Basil Pesto
and Warm White Bean Salad
\$70.00

Spinach and Wild Mushroom Strudel
with Fresh Asparagus
\$70.00

Baked Goat Cheese wrapped in Zucchini Ribbons, Salad of
Tatsoi Greens, Black-eyed Peas, French Lentil Salad and Beets
\$70.00

Available for 25-96 guests in the Lakeside Room or up to 200 on the Inn lawns.

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

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

Customized menus are available for a surcharge.



EPICUREAN MENU

SPRING | SUMMER

Includes rolls and butter, coffee, decaf, hot and iced tea, and lemonade

HORS D'OEUVRES

Shiitake, Leek and Asiago Cheese-filled Crostadas

Canapé of beef carpaccio with Caper Mayo

Crab Cakes with Dijonaise Sauce

Please choose one from each course

APPETIZER

Chilled Asparagus and Goat Cheese

toasted pistachios and raspberry vinaigrette

Baked Brie in Phyllo

With pecan espresso sauce and strawberry compote

Tuna Tartare

With curry aioli, cucumber and Asian greens

SOUP OR SALAD

Sweet Red Bell Pepper Soup

with Sambuca cream

Sweet Corn & Crab Bisque

Salad of Summer Vegetables

with sharp greens and herb-sherry vinaigrette

ENTRÉE

Please choose up to three entrees for events at the Aurora Inn or up to two entrees for events at the E.B. Morgan House

Raspberry-Marinated Game Hen

Roasted wild mushrooms, potato galette and cognac broth

Filet Mignon & Lobster

seared center cut beef tenderloin & Maine lobster tail with sautéed spinach, Fingerling potato salad and sautéed green bean and red pepper relish

Pistachio Crusted Rack of Lamb

mashed sweet potatoes, baby green beans, pearl onions & barbeque demi-glace

Pan Seared Halibut

Marinated summer vegetables and Jasmine rice pilaf with fresh arugula

Veal Minestrone

Pan seared veal medallions with homemade fettucine tossed in basil pesto and a tomato minestrone broth

DESSERT

Mango Pineapple Torte

Warm Berry Frangipane Galette

with vanilla bean or cinnamon ice cream

White Chocolate Pistachio Torte

Lemon Mousse or Dark Chocolate Mousse Torte

Warm Bourbon Chocolate Cake

with vanilla cream custard

\$130 per person

Available for 25-96 guests in the Lakeside Room or 7-14 at the Morgan House.

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

Subject to 8% tax and 20% service charge.



EPICUREAN MENU

FALL | WINTER

Includes rolls and butter, coffee, decaf, hot and iced tea, and lemonade

HORS D'OEUVRES

Shiitake, Leek and Asiago Cheese filled Crostadas
Canapé of beef carpaccio with Caper Mayo
Crab Cakes with Dijonaise Sauce

Please choose one from each course:

APPETIZER

Lobster Charlotte
*layered with avocado and mango, served with
lemon-dill sauce and arugula*

Chilled Asparagus and Goat Cheese
toasted pistachios and raspberry vinaigrette

Baked Brie in Phyllo
with caramelized figs and apples and roasted shiitake mushrooms

SOUP OR SALAD

Sweet Red Bell Pepper Soup
with Sambuca cream

Roasted Apple and Rutabaga

Fall Greens with Walnuts, Pears & Roquefort Cheese
with a sour cherry vinaigrette

ENTRÉE

Please choose up to three entrees for events at the Aurora Inn or up to two entrees for events at the E.B. Morgan House

Duck Cassoulet
braised leg & grilled breast in a hunter-style broth with sausage & white beans served with spaghetti squash

Filet Mignon & Lobster
seared center cut beef tenderloin & Maine lobster tail with scalloped potatoes, asparagus & roasted beets

Pecan Crusted Rack of Lamb
mashed sweet potatoes, baby green beans, pearl onions & barbeque demi-glace

Salmon Wrapped in Phyllo
mushroom duxelle, spinach mousse, tomato relish & lemon butter sauce

Veal Osso Bucco
braised with winter root vegetables in natural juices & served with parpadelle gremolata

DESSERT

Chocolate Espresso Hazelnut Torte

Warm Pear Ginger Frangipane Galette
with vanilla bean, cinnamon or ginger ice cream

Chocolate Peanut Torte
with vanilla bean ice cream

Grand Marnier Creme Brulée

Warm Bourbon Chocolate Cake
with vanilla cream custard

\$130 per person

Available for 25-96 guests in the Lakeside Room or 7-14 at the Morgan House.

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

Subject to 8% tax and 20% service charge.



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 Aioli
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 with Caper Mayo
Shrimp Cocktail (3 per guest)
Smoked Salmon and Fresh Cucumber Canapé
Asparagus Wrapped in Proscuitto
Smoked Trout and Horseradish Cream
Canapés with Smoked Duck Breast
Crostini with Gorgonzola and Pear

\$22 per person

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

SORBET

Lemon or Raspberry Sorbet
may be served as an intermezzo
\$5 per person

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>
Soda and Juice	\$ 2.00	

HOSTED BAR PACKAGES

For guests over 21 years of age, per person. 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, Goosewatch Villard Blanc, Treleven Semi-Dry Riesling, Treleven Saumon, Long Point Dry Ciera, Long Point Zinfandel, Salmon Run Meritage, Amberg Burgundy

Beer

Amstel Light, Michelob Ultra, Heineken, Yuengling Lager, Sam Adams, Guinness, Ithaca Pale Ale, Labatt Blue,

Liquor

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

*Cash bar prices are the same as those listed for consumption. Fee for cash bartender: \$75.00.
One bartender per 100 guests provided at no extra charge. Fee for additional bartenders: \$75.00.
All selections are subject to 8% tax and 20% service charge.*



WEDDINGS OVER 96 GUESTS AT THE AURORA INN

Due to the space constraints of the Lakeside Room, weddings over 96 people will require additional tenting and rentals. An elegant white tent set on our lovely blue stone patio can accommodate up to 200 guests.

In order to provide a desirable environment, the following items must be rented for any tented event at the Aurora Inn and omissions will not be permitted.

WHITE TENT

With liner, leg skirts, chandeliers, twinkle lights, and windowed side walls

CONNECTOR TENT

Between the patio awning and main tent

60" TABLES FOR OUTDOOR USE

WHITE FOLDING CHAIRS

\$3,500 for tents.

\$5 per person for tables and chairs.

Optional Items:

Tent Heaters: \$220 each

Staging: \$55 per 4'x8' section

Additional Tenting for bands: \$215 for 10'x20' tent

*Tenting and rental requirements will be finalized two weeks prior to the event.
Please note that you will be charged for the guaranteed number of guests even if fewer attend.
All rentals are subject to 8% tax.*



CEREMONIES AT THE AURORA INN

The beautiful lawns by the lake are an ideal setting for a wedding ceremony. However, due to unpredictable weather in the Finger Lakes region, we must insist that weddings with over 60 guests have a tent for the ceremony.

The following is included with a ceremony at the Aurora Inn:

FRAME TENT WITH LINER

WHITE FOLDING CHAIRS

ONE HOUR REHEARSAL ON-SITE WITH COORDINATOR

ON-SITE COORDINATOR FOR THE DAY OF THE WEDDING

\$1,600 plus 8% tax

Ceremonies with fewer than 60 guests can be accommodated under our patio awning in case of inclement weather. The fee for these ceremonies is \$500 (plus 8% tax) and includes white folding chairs, a one-hour rehearsal on-site with coordinator and an on site coordinator for the day of the wedding.



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 lawn events. The E.B. Morgan House can accommodate up to 14 guests for a seated meal or 48 guests for a cocktail reception. Tenting is not an option at the E.B. Morgan House.

FACILITY FEES

With the exception of wedding ceremonies and receptions, there is a \$100 fee for use of the Lakeside Room. Additional fees apply to outdoor events requiring tenting and rentals. In order to have an event at the E.B. Morgan House, all 7 guestrooms must be reserved.

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. A minimum of 7 guests is required for events taking place at the E.B. Morgan House.

TIME RESTRICTIONS

Wedding receptions may last up to six (6) hours and must end by 11 p.m. (this does not include wedding ceremonies, which are covered by an additional ceremony fee). All other 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

Weddings/Receptions

A non-refundable deposit of \$1500 is required to reserve the date. 60 days prior to the event, a second, non-refundable deposit of 50% of the estimated balance is due. The remaining balance is due upon conclusion of the event.

Other Special Events

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

MENU AND ARRANGEMENTS

Weddings

Menu selections must be completed 60 days prior to the event. All arrangements will be detailed in the Banquet Event Order and submitted for your approval; upon approval, 50% of the estimated total is due. 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 with the exception of wedding cakes.

Other Special Events

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.