



**AURORA TURNERS**  
A SOUND MIND IN A SOUND BODY

# RENTAL PRICING & EVENT MENU



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## PERFECT FOR ANY OCCASION

From Baby Showers to Bridal, Birthdays, Anniversaries and Graduation, we offer packages and options to suit your needs.

Our new catering menu will save you time and money, allowing you to create memories for a lifetime!



## Room Rental Pricing & Information

**Downstairs Rental** *COVID Disinfection, Bar Set-up, DRAM Shop fees included in all rentals as applicable*

Friday or Saturday

\$400 Rental *(For Parties NOT Catered by Aurora Turners)*

\$400 Deposit *(For Parties NOT Catered by Aurora Turners)*

\$300 Rental *(For Parties Catered by Aurora Turners – No Outside Food)*

\$300 Deposit *(For Parties Catered by Aurora Turners – No Outside Food)*

Sunday through Thursday

\$250 Rental

\$250 Deposit

**Outdoor Pavilion** *Rental is dependent upon season, please contact us for availability.*

Saturday or Sunday

\$250 Rental

\$250 Deposit

Monday through Friday

\$150 Rental

\$150 Deposit

**Club Room**

*20 person minimum  
50 person maximum*

6 days a week, please call ahead

\$75 Deposit and a deposit in the form of the renting member's Driver's License to be held with the bartender until the end of the event.

*No Club Room Rentals on days of Special Events*

**Funeral – Downstairs Rental**

*Immediate Family Member (Parent, Spouse, Partner, Children, Grandchildren)*

Rental

\$100 *Only between the hours of Noon & 6pm*

\$150 *For rentals 6pm or later*

**Funeral – Downstairs Rental**

*Non-Immediate Family Member (Aunt, Uncle, Cousin) or Friend*

Rental

\$150 Rental *Only between the hours of Noon & 6pm*

\$200 Rental *For rentals 6pm or after*

*Restrictions apply for outside food brought in. Prices subject to change.*

## APPETIZERS / ALA CARTE ITEMS

### Turners Famous Wings

**\$100.00 / tray**

Our hand-breaded wings and drumettes in our special blend of herbs and spices, then deep fried to a golden perfection. Pick your choice of sauces: BBQ, Hot, Teriyaki, Honey Mustard, Ranch or Bleu Cheese. Served with celery sticks. (100 pieces)

### Teriyaki Chicken & Steak Skewers

**\$85.00 / tray**

Chicken and Steak Skewers grilled with pineapple and sesame seeds.  
50 Chicken / 50 Steak (100 pieces)

### Four Cheese Stuffed Mushroom Caps

**\$85.00 / tray**

Parmesan, cheddar, mozzarella and cream cheese mixed with fresh basil stuffed in mushroom caps and topped with parmesan bread crumbs, baked golden brown.  
(50 pieces)

### Cold Cut Trio Sandwich Platter

**\$60.00 / tray**

Turkey, Roast Beef and Ham sandwiches with American cheese, lettuce and tomato on a small roll.  
15 Turkey / 15 Roast Beef / 15 Ham (45 pieces)

### Loaded Potato Skins

**\$50.00 / tray**

Baked potato skins loaded with the works. Topped with cheddar cheese, fresh bacon bits and fresh green onions served with sour cream and salsa on the side. (50 pieces)

### Brown Sugar & Bacon Wrapped Sausages

**\$50.00 / tray**

Smokey bacon-wrapped sausages browned and baked, then dusted in our own sweet brown sugar coating. (50 pieces)

### Mini BBQ Meatballs

**\$50.00 / tray**

Fresh, homemade 1 ½ oz. meatballs, simmered in a sweet and tangy BBQ sauce. (50 pieces)

### Spinach & Artichoke Dip

**\$35.00 / tray**

Homemade with spinach and artichoke hearts, blended with special seasoning, served in a warm crock, surrounded by crispy tri-colored tortilla chips. (Serves 25)

### Spicy Queso Dip

**\$35.00 / tray**

Our own homemade cheese dip served in a warm crock, surrounded by crispy tri-colored tortilla chips. (Serves 25)

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## APPETIZER TRAYS

### Sliced Fresh Fruit Tray

Seasonal Items Only (Serves 25)

**\$75.00 / tray**

### Meat & Cheese Tray

Assortment of meat and cheese cubes with crackers (Serves 25)

**\$75.00 / tray**

### Cheese & Crackers Tray

Assortment of fine cheese and crackers (Serves 25)

**\$50.00 / tray**

### Mozzarella Sticks, Jalapeno Poppers & Munchers

(Serves 25)

**\$50.00 / tray**

### Vegetable Tray

(Serves 25)

**\$30.00 / tray**



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## CREATE YOUR OWN BUFFET

### Buffet Pricing

10 – 29 Guests	\$16.00 / Person
30 – 99 Guests	\$15.00 / Person
100 – 200 Guests	\$14.00 / Person

*Pricing includes rolls or sliced buns & butter, plates, forks, knives, paper napkins, condiments & serving utensils*



### Choice of Two Entrees

Add a third entrée for \$3.00/ guest

### Choice of Three (see next page for list)

Any three from the Starch, Vegetable and Salad list.

### Entrees

Italian Beef in Fresh Au Jus  
 Brown Sugar Cured Ham  
 Broasted Chicken  
 Sausage with Bell Peppers  
 Sliced Fresh Turkey Breast  
 Oven Roasted Chicken  
 Four Cheese Lasagna  
 Baked Mostaccoli with Homemade Meat Sauce  
 Hand-Carved Prime Rib (add \$3.00/guest)

### Seafood Entrees

Golden Deep Fried Haddock  
 Herb & Lemon Baked Haddock  
 Baked Salmon with Dill Sauce

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## SIDES, VEGETABLES & SALADS

### Starch Side Dishes

Homemade Mashed Potatoes & Gravy  
Garlic Mashed Potatoes  
Au Gratin Potatoes with Fresh Bacon Bits  
Crunchy Corn Flake Potato Casserole  
Baked Potato

### Vegetables

California Blended Vegetables  
Green Beans Almondine  
Buttery Brown Sugar Carrots  
Baked Beans with Bacon  
Green Bean Casserole

### Cold Salads & Sides

Potato Salad  
Coleslaw  
Macaroni Salad  
Italian Bow Tie Salad  
Classic Caesar Salad  
Mixed Greens Salad with Choice of Dressing  
Fresh Fruit Salad (in season)

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## REFRESHMENTS & SERVICE

### Beer

Domestic Keg	\$240.00
Craft Beer Keg	\$280.00
Case of Beer (24/case)	\$50.00

### Additional Options

Champagne – 1 Bottle	\$15.00
Case of Soda (36/case) Take home any unused <i>(Coke, Diet Coke, Sprite, Pepsi, Diet Pepsi, Root Beer)</i>	\$20.00
Case of Water (40/case) Take home any unused	\$15.00
Pitcher of Soda	\$3.50 each

### Bartenders

Banquet Room	\$25.00/hour
Pavilion	\$25.00/hour

*\* \$50 Charge for Pavilion Bar Set Up Without the Purchase of a Keg*

*In accordance with Local, State and Federal Law, a licensed Aurora Turners Bartender must be present for all events serving alcohol; and for the duration of the scheduled event.*

## ADDITIONAL OPTIONS

### Disposable Equipment

Heated Chafing Dish / Water with Sterno	\$7.00 each
Additional Sterno	\$2.00 each
Disposable Tablecloth	\$5.00 each
Serving Spoons or Tongs	\$1.00 each
Aluminum Pans	\$2.00 each
Paper Goods (Plates/Napkins)	\$0.75 / guest

### Desserts

Cake Squares	\$0.75 each
Cookies	\$0.60 each
Brownies	\$1.25 each

*NOTE: Only Cake and Ice Cream are allowed to be brought into the Banquet Room or Club Room. Tables are set as 60" rounds. Disposable plastic tablecloths can be purchased at the price set above. We do not provide linens.*



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