



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

Friday or Saturday	\$500 Rental <i>(For Parties NOT Catered by Aurora Turners)</i> \$500 Deposit
	\$300 Rental <i>(For Parties Catered by Aurora Turners)</i> \$500 Deposit
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

25 person maximum

7 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.

Funeral – Downstairs Rental

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

Rental

No Rental Fee *Only between the hours of Noon & 6pm*

Funeral – Downstairs Rental

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

Rental

\$250 Rental *Only between the hours of Noon & 6pm*

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

APPETIZERS / ALA CARTE ITEMS

Turners Famous Wings

\$85.00 / tray

Our hand-breaded wings and drummettes 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 (24/case)	\$20.00
Case of Water (24/case)	\$20.00
Pitcher of Soda	\$3.50 each

Bartenders

Banquet Room	\$25.00/hour
Pavilion	\$15.00/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. A minimum of two (2) bartenders is required for any party in the banquet room that is scheduled to last past 8:00pm CST, or that starts after 6:00pm CST.

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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