

INNS OF
AURORA
RESORT & SPA



WEDDING RECEPTION MENUS

April through September 2025

welcome, and congratulations

Nestled on the eastern shore of Cayuga Lake, the storybook village of Aurora has been brilliantly restored to its nineteenth-century glory.

It is a grand yet charming village, at once both elegant and relaxed — a place where visitors from near and far gather for their most important days and make meaningful memories. We invite you to be a part of it.

Our venue fee includes a private building for hair and makeup, lakeside ceremony, and an unforgettable reception for up to 200 guests.

Tented ceremonies at the Aurora Inn include our white sailcloth Sperry ceremony tent, padded white chairs, a one-hour rehearsal, planning, and on-site coordination.

After your ceremony, you and your guests will venture up our manicured lawns to our custom Sperry reception tent and Lakeside Room for cocktail hour, dinner, and dancing.



PLANNING & DÉCOR IS INCLUDED

- Round, rectangle, or farm tables
- White or ivory linen and napkins
- Selection of Chivari or Napa crossback chairs
- Cocktail tables
- Lounge seating
- China, crystal glasses, flatware, and all serving pieces
- Chandeliers and bistro lighting in the reception tent
- Votive candles
- Dance floor
- Sparkling wine toast for all guests
- Cake cutting and serving
- Planning and on-site wedding coordinators
- List of recommended vendors
- Gratitude building for wedding party hair and makeup

Outdoor ceremonies are available from June through October. Out of respect for our guests using our grounds after your celebration, we do not permit rose petals or items staked into the ground.

Welcome Party Buffet

includes house-baked rolls, coffee, tea, and soft drinks

ENTRÉES *please select two*

- Grilled halloumi cheese kabobs with peppers, mushrooms, onion, and tomato
- Seared Verlasso salmon with orange fennel relish
- Barbecue pork shoulder with house-made barbecue sauce
- Jerk barbecue pork loin with seasonal fruit chutney
- Three-cheese macaroni gratin with ricotta, provolone, Parmesan, oven-cured tomatoes, spinach, and fried onions
- Grilled flank steak with red chili marinade, green tomato relish, and chipotle lime crème fraîche
- Paella with shrimp, mussels, garlic, and chorizo
- Seafood scampi with orecchiette pasta, shrimp, scallops, mussels, chardonnay and butter emulsion, and fresh herbs
- Wild mushroom manicotti with marinara, ricotta, and parmesan
- Grilled Cornell marinated bone-in chicken
- New England-style clam bake with steamed clams, tiger shrimp, cold water lobster tails, potatoes, corn on the cob, local andouille sausage, onion, and Old Bay seasoning – *market price*

STARCHES & VEGETABLES *please select three*

- Chopped seasonal vegetable salad with feta and herb dijon vinaigrette
- Mixed green salad with cucumber, carrots, tomatoes, and lemon vinaigrette
- Kale Caesar salad with grilled bread and Parmesan
- Broccoli salad with walnuts, currants, carrots, and creamy dressing
- Sweet corn and black bean sauté with red onions and peppers
- Balsamic-marinated summer vegetables with garbanzo beans and barbecue spice
- Green beans with red onion, herbs, and peppers
- Napa cabbage slaw with carrots crumbled, smoked blue cheese, and sweet and sour dressing
- Cucumber and watermelon salad marinated in dill vinaigrette
- Roasted fingerling potato salad with sour cream, cheddar, and chives
- Grilled red potato and onion salad with mustard vinaigrette
- Caprese pasta salad with pesto, tomatoes, and feta
- Farfalle pasta with roasted red pepper sauce, herbs, and Parmesan
- Buttermilk mashed potatoes

PLATED DESSERTS *please select one*

- Passion fruit crème brûlée, toasted coconut, orange segments, candied orange zest
- Chocolate bombe, dark chocolate mousse, chocolate cake, fresh raspberries, vanilla bean anglaise
- Basque cheesecake, seasonal sauce, seasonal fruit with caramel, raspberry, chocolate, blueberry, or strawberry (fruit will match)
- Seasonal fruit crisp with vanilla ice cream
- Strawberry shortcake with buttermilk biscuits and whipped cream
- Bananas Foster with brown sugar, rum, and ice cream
- Warm brownie sundae with vanilla ice cream, house-made hot fudge, whipped cream, and cherry

Hors d'Oeuvres

PASSED HORS D'OEUVRES

HOT SELECTIONS

- Garlic and rosemary chicken brochette with jalapeño aioli
- Spinach, ricotta, and artichoke-stuffed mushrooms
- Bacon-wrapped scallops
- Crab cakes with Dijonnaise sauce
- Grilled chicken and roasted red pepper turnover
- Blue cheese-stuffed dates with almonds, bacon, and Pinot Noir sauce
- Peach panini bites with Brie and arugula
- Wagyu beef brochette with Biquinho pepper, chimichurri, Wagyu beef, and roasted garlic aioli
- Charr'd octopus with roasted pepper relish, roasted garlic aioli, and Aleppo aioli on a skewer
- Foie gras torchon with Inns of Aurora lemon raspberry jam, pain perdue, and micro arugula
- Wild mushroom arancini with spicy red pepper marinara and micro basil
- Fried, marinated artichoke with garlic romesco and eggplant caponata
- Bacon wrapped shortrib with mole jus and Inns of Aurora pumpkin seed dukkha
- Thai vegetable spring roll with cabbage, carrot, shiitake mushrooms, ponzu sesame seeds, and scallions

COLD SELECTIONS

- Canapé of beef carpaccio with caper mayonnaise
- Smoked duck breast with peppercorn cracker and blackberry compote
- Caprese tart with mozzarella and basil mousse, balsamic tomato relish, and phyllo shell
- Salmon with rye crostini, mustard crème fraîche and local sauerkraut
- Vegetable summer roll with yuzu ponzu
- Tuna tartare with yuzu ponzu, cucumber, scallions, white miso, and sesame seeds in a cone
- Hudson Valley steelhead crudo with fresh lemon juice, olive oil, yuzu ponzu, and micro wasabi in a cone
- Miniature crab charlotte with avocado, fresh mango, and dill aioli
- Quail deviled eggs
- Beet tartar with goat cheese mousse and beet chip
- Ceviche with tomato, jalapeño, cilantro, red onion, and lime
- Miniature lobster rolls on brioche toast, with avocado mousse, and chives



DEVILED QUAIL EGGS

Hors d'Oeuvres

HARVEST BOARD

items vary based on the chef's selection of seasonal products and local availability

- Local and imported cheeses
- Chef's selection of charcuterie
- Seasonal fresh fruits and vegetables
- Dried fruits and pickled vegetables
- Assorted seeds and nuts
- House-made jams and dips
- Toasted crostini, crackers, and breadsticks

SEAFOOD BAR

- Mussels with chorizo broth
- Poached shrimp with cocktail sauce
- Raw oysters with mignonette sauce
- Steamed clams with cocktail sauce or drawn butter
- Ceviche with plaintain chips

ROLLED SUSHI DISPLAY

includes all items below, hand-rolled in nori and displayed with seaweed salad, wasabi, pickled ginger, and soy sauce

- Aurora roll with house-made lobster salad and leek
- Spicy tuna roll with yellowfin tuna, cucumber, and house-made spicy mayonnaise
- California roll with crab, avocado, and cream cheese





ARANCINI



WATERMELON FETA SALAD



LOBSTER CHARLOTTE



TUNA TARTARE

Plated Dinner

pre-order required. includes seasonal sorbet, house-baked rolls, sparkling wine toast, cake cutting service, and coffee.

PLATED FIRST COURSE *please select one*

- Sweet corn bisque with fresh chives
– *add jumbo lump crab, market price*
- Roasted tomato soup with basil and crème fraîche
- Potato and leek soup with truffle oil
- Gazpacho with tomato and pesto
- Mixed greens with tomatoes, cucumbers, carrots, radishes, and lemon vinaigrette
- Baby lettuce with dried cranberries, red onion, blue cheese, pecans, and balsamic vinaigrette
- Caprese of tomato and fresh buratta with lemon basil vinaigrette
- Spinach with cheddar, bacon, onion, walnuts, and maple dressing
- Watermelon salad with local goat cheese feta, jalapeño, cucumber, nasturtium, and ginger vinaigrette
- Baby romaine wedge with grape tomatoes, olive conserva, cucumber, and tomato caesar

STARTERS

- Grilled octopus with salt potatoes, tomato conserva, olives, haricot verts, and roasted garlic aioli
- Crab charlotte with jumbo lump crab salad, mango, avocado, and micro greens
- Beef tartare with choice beef tenderloin, served diced and raw, capers, cornichons, red onion, arugala, crostini, and roasted garlic aioli

ENTRÉES *please select up to three*

- Beef tenderloin and gulf shrimp with demi-glace and lemon butter, pesto mashed potatoes, sweet pepper relish, and asparagus
- New Zealand roasted rack of lamb with roasted garlic and rosemary, grilled sweet potatoes, oven-roasted tomatoes, and fresh spinach – *market price*
- Honey-roasted garlic chicken with roasted garlic mashed potatoes, grilled red onions, and asparagus
- Balsamic-glazed chicken breast with ricotta and herb gnocchi, asparagus, toasted walnuts, and Parmesan
- Grilled pork tenderloin with warm potato salad, chimichurri, and tomato relish
- Seared scallops with pearled barley, lobster velouté, baby carrots, and haricot verts – *market price*
- Seared Verlasso salmon with tomatoes and lemon butter, warm lentil salad, and asparagus
- Halibut with julienned vegetables, farro pilaf, pecans, and currants
- Stuffed spinach crêpe with eggplant, summer vegetables, ricotta, warm bean salad, and tomato coulis
- Spinach and wild mushroom strudel with sweet bell pepper sauce and asparagus
- Ricotta gnocchi in Chardonnay velouté with broccoli rabe, herb butter, and roasted peppers
- Cauliflower steak with risotto, asparagus, wild mushrooms, artichoke, and romesco sauce
- Wagyu beef strip steak with creamy polenta, tricolored baby carrots, Bordelaise sauce, cipollini onions, and oven-cured tomato – *market price*
- Marinated grilled artichoke with Italian salsa verde, eggplant caponata, olives, hummus, oven cured tomatoes, and broccolini

Desserts

made from scratch by our bakers here in Aurora

MINIATURE DESSERTS *per dozen*

minimum of two dozen per selection

- Dark chocolate mousse tart with whipped cream
- Lemon mousse tart with lemon curd topping
- Triple berry streusel tart with oat spice streusel topping
- Cannoli with vanilla, chocolate chip, or toasted almond filling dipped in dark chocolate shavings or toasted almonds
- Miniature éclairs filled with vanilla bean custard and glazed with ganache
- Miniature vanilla or chocolate cupcakes with vanilla or chocolate buttercream
- Miniature red velvet or carrot cake cupcakes with cream cheese frosting

THREE-INCH TARTS

minimum of two dozen per selection

- Key lime tarts with cookie crust, key lime filling, key lime curd, and whipped cream
- Pecan bourbon tarts with cookie crust, pecans, bourbon filling, and dark chocolate stripe
- Triple berry tarts with triple berry filling and oat spice streusel topping
- Chocolate mousse tarts with cookie crust, chocolate mousse, whipped cream, and chocolate shavings

WHOLE TORTES *per 16-slice torte*

- Dark chocolate mousse torte with chocolate cake, dark chocolate mousse, and dark chocolate ganache
- Peanut butter mousse torte with dark chocolate ganache
- Lemon mousse torte lemon cake, lemon mousse, and lemon curd

COOKIES AND BARS

minimum of two dozen per selection

- Chocolate chip, peanut butter, ginger, oatmeal raisin, or snickerdoodle cookies
- Chocolate nut biscotti or chocolate espresso cookies
- Chocolate chip blondies, or raspberry oat bars

OUR BAKER'S SPECIALTIES

minimum of two dozen per selection

- Coconut macaroons, plain or chocolate-dipped
- Almond macaroons with roasted sliced almonds
- French macaroons in assorted flavors: strawberry, toasted pistachio, orange, coffee, chocolate, and passionfruit
- Iced sugar cut-out cookies with your custom design

Special Add-Ons

make an impression with some of our specialities

HOUSE-MADE BAR SNACKS

- Truffle and herb popcorn
- Barbecue spiced almonds
- Sweet potato chips
- Vanilla spiced walnuts
- Cinnamon-sugar dusted popcorn

INTERMEZZO

to be served between courses with any of our menus

- Seasonal sorbet
- Seasonal spritzer

LATE NIGHT SNACKS

served until 11:00 p.m.

- Pretzel bites with New York cheddar and ale fondue
- Pepperoni, cheese, or mushroom and goat cheese foccacia flatbreads
- Barbecue pork crostada
- Chorizo and cheddar empanadas
- Grilled chicken and roasted red pepper turnover
- Lamb meatballs

WHOLE CAKES *per 16-slice cake*

- Carrot cake with cream cheese icing and crushed pecans
- Coconut cake with coconut filling, cream cheese icing, and coconut
- Red velvet cake with cream cheese icing

WHOLE CHEESECAKES *per 12-slice cake*

- Vanilla bean cheesecake with graham crumb base
- Oreo cheesecake with chocolate cookie base, vanilla cheesecake, and oreo pieces
- Seasonal cheesecake

OUR GUESTS SAY IT BEST

“The execution, organization, management, details, and food—I can't tell you how many people told me that was one of the best meals of their lives—were total perfection. Not to mention it was the perfect setting.”

— *Nadia and J.Edward*

Beverage Packages

Prices below apply to guests 21 years and older. All selections are subject to a 23% service charge & 8% sales tax.

BEER & WINE BAR PACKAGE

Please select two red wines, two white wines, and four beers.

Pricing presented is for four hours with six total hours maximum.

Beer and Standard Wines

Beer and Premium Wines

FULL BAR PACKAGE

Please select two red wines, two white wines, and four beers to be served with your selected liquor level.

Pricing presented is for four hours with six total hours maximum.

Beer, Standard Wines, and Liquor

Beer, Premium Wines, and Liquor

HOSTED BAR

Pay for the amount that your guests consume.

STANDARD LIQUOR

PREMIUM LIQUOR

Standard Cocktails

Martinis and Manhattans

STANDARD

PREMIUM

Wine

Beer

WINE AND LIQUOR SELECTIONS

STANDARD WINE

- Zardetto Prosecco, Italy
- La Crema Chardonnay, Monterey
- Ravines Dry Riesling, Finger Lakes
- Dusoil Pinot Noir, California
- Sean Minor Cabernet Sauvignon, North Coast

PREMIUM WINE

- Dr. Frank Celebre, Finger Lakes
- Au Bon Climat Chardonnay, Santa Barbara
- Craggy Range Sauvignon Blanc, Te Muna, New Zealand
- Nevermore Pinot Noir, Oregon
- St. Francis Cabernet Sauvignon, Napa Valley

STANDARD LIQUOR

Tito's Vodka, Bombay Sapphire Gin, Bacardi Silver Rum, Maker's Mark Bourbon, Dewars 12 year Blended Scotch, Arette Blanco Tequila

PREMIUM LIQUOR

Grey Goose Vodka, Hendricks Gin, Ak Zanj Dark Rum, Woodford Reserve Bourbon, McKenzie Rye, Johnnie Walker Black Label Scotch, Casamigos Blanco Tequila

BEER

Michelob Ultra, Sloop Brewing Juice Bomb IPA, Corona Extra, White Claw

BEER

Michelob Ultra, Sloop Brewing Juice Bomb IPA, Corona Extra, White Claw

Farewell Brunch

includes coffee, tea, and juice

PLATED

per person

- Local goat cheese and ricotta blintz, peach compote, and candied lemon zest, with a mixed green and lemon vinaigrette salad
- Green egg frittata with smoked ham, spinach, kale, cherry peppers, ricotta, cipolini onion potato, and manchego with fingerling potatoes
- Pork belly breakfast pizza with sour cherry, kale, blue cheese, scrambled egg and cheddar with mixed green and lemon vinaigrette salad
- Fried local chicken with cheddar grits, braised kale, and pickled cherry peppers
- Heirloom tomato tartine with fresh mozzarella, eggplant caponata, aged balsamic, basil, and French baguette with a mixed green and lemon vinaigrette salad
- Lobster roll with a brioche bun and bibb lettuce with house-made sweet potato chips
- Irish bangers with smashed baby yukon gold potatoes, kale, ruby sauerkraut, and Bearnaise sauce
- Endive with poached pears, walnut, fennel, radish, and yogurt dressing
- Chicken Milanese with arugula, grape tomatoes, shaved Parmesan, and Caesar dressing

PASSED BITES

- Deviled eggs with pancetta and tomato relish
- Mini ricotta and peach blintz
- Grilled shrimp skewers with sweet drop peppers and chimichurri
- Mini ham and cheddar croissant with Mornay sauce and spinach
- Fried local chicken and waffles with apple butter and blueberry compote
- Poached pear paninis
- Mini broccoli cheddar quiche

Farewell Brunch

GRAB & GO

includes seasonal fruit salad, coffee, tea, juices, and water

- Hot local egg sandwich with choice of English muffin or croissant, choice of American, provolone, or swiss cheese, and choice of ham, sausage, or applewood-smoked bacon
- Breakfast burrito with local eggs, ranchero sauce, peppers, onions, black beans, and cheddar
- Chia seed pudding with coconut milk, honey, peanut butter, Inns of Aurora jams, and blueberries
- Assorted house-made pastries
- Seasonal quiche
- Heirloom tomato with arugula, burrata, aged balsamic vinegar, and Syracuse salt on nine-grain toast
- Strawberries, ricotta cumulate, aged balsamic, and fresh mint on nine-grain toast

MIMOSA & BLOODY MARY BAR

per person

- Sparkling wine, assorted juices and fruits
- Tito's vodka, house-made mix, olives, cheddar, cucumbers, celery, lemons, and Old Bay salted rims

BUFFET

includes coffee, tea, and juice

- Local scrambled eggs
- Seasonal fruit salad
- Applewood smoked bacon
- Local breakfast sausage links
- House-made hash browns
- Baked French toast with New York maple syrup
- Semolina pancakes with macerated strawberries and whipped cream – *vegan upon request*
- Southern fried chicken with honey garlic jus
- Cobb salad with bacon, cheddar, blue cheese, avocado, roasted tomato vinaigrette, and hard-boiled egg
- Grilled strip steak with Béarnaise sauce
- Peach panini with Brie, smoked blue cheese, and balsamic
- Crispy pork belly with cheesy polenta, tomato and onion jam, braised greens, and maple jus
- Jumbo lump crab Benedict with Hollandaise sauce on English muffin with arugula and tomato relish (for up to 25 guests)
- Hot smoked Verlasso salmon fillet with red onion, capers, cucumbers, and hard-boiled egg

