

# WEDDINGS

BY AVIATOR

ALL BECAUSE TWO PEOPLE FELL IN LOVE

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E: [WEDDINGS@AVIATORHAMPSHIRE.COM](mailto:WEDDINGS@AVIATORHAMPSHIRE.COM)



## UPON ARRIVAL

With its sleek contours inspired by the shape of a propeller, Aviator sets the scene for a statement occasion. Inside, you are met with the impressive central rotunda with luxurious yet understated interiors.

A dedicated events wing, separate from the main hotel entrance, is complete with its own lobby, perfect for welcoming your day guests in a more secluded and intimate style.

Guests staying overnight can choose from three different room and suite types, all with contemporary yet rich interiors and crisp Egyptian cotton bed linen.

Rest assured that the team at Aviator will bring your space to life just the way you pictured it. All that is left to do is enjoy your special day with your nearest and dearest.



## GETTING READY

Aviator provides the most indulgent venue to prepare for your wedding day.

We aim to minimise stress levels, ensure complete relaxation, guarantee impeccable service, and support you and your suppliers from start to finish.

With multiple stay and dining options available, the power is in your hands. Keep it casual or spoil yourself with a more distinguished affair.

We recommend staying with us the night before so that you can enjoy dinner and breakfast at leisure, no washing up required. On the morning of your wedding day, whether you've got hair and makeup artists arriving or just some support from friends and family, we are here to point them in the right direction. Each room type has plenty of space to spruce up before heading down to celebrate your day of love.

## TAKE YOUR PICK

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At Aviator you're spoilt for choice with four diverse spaces, ready to welcome your style and personality. You're in control, with flexible agendas to suit you and your guests.

### CODY

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WEDDING BREAKFAST  
*Up to 20 guests*



### EARHART

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CEREMONY  
*Up to 40 guests*

WEDDING BREAKFAST  
*Up to 40 guests*

EVENING RECEPTION  
*Up to 40 guests*



Alex Toze



Sarah Hoyle Photography

### WRIGHT ROOM

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CEREMONY  
*Up to 95 guests*

WEDDING BREAKFAST  
*Up to 80 guests*

EVENING RECEPTION  
*Up to 125 guests*



Studio Rouge



Sarah Hoyle Photography



Kristian Leven Photography



Savannah Wedding Photography

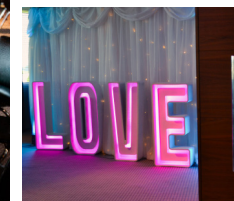
### SKY LOUNGE

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CEREMONY  
*Up to 80 guests*

WEDDING BREAKFAST  
*Up to 80 guests*

EVENING RECEPTION  
*Up to 110 guests*



Sarah Hoyle Photography

# FEAST YOUR EYES

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An example of our outstanding menus curated by  
Aviator's Executive Chef.

## CANAPÉS

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Old bay spiced scallop skewer

Grilled sirloin with chimichurri

Goat's cheese tart with spiced tomato chutney

## STARTER

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Pressing of smoked salmon with lime jelly, crispy quail egg, watercress  
and green apple remoulade and melba toast

Ham hock croquette with mustard mayonnaise, rocket, apple and radish salad

Burrata with broad beans, green peas, blackberry, radish and pea purée

## MAIN COURSE

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Roasted corn fed chicken breast, leek and potato terrine with  
poached asparagus and thyme and red wine jus

Braised blade of beef with boulangère potatoes, peas with baby onions and lardons

Roasted shallot tart with baby vegetables and spring truffle

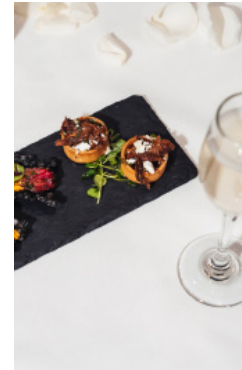
## DESSERT

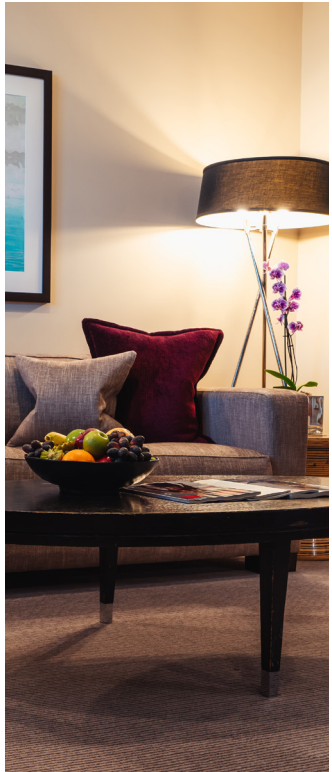
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Bramley apple and blackberry crumble with crème anglaise

Egg & nutmeg custard tart with clotted cream

Lemon meringue tart with mandarin sorbet





Matthew Lawrence Photography



Kristian Leven Photography

## POST-PARTY Z'S

With 169 bedrooms, there's plenty to go around if you so desire. Choose from Aviator Rooms, Aviator Studios and Sky Suites all with the option of airside or residential views.

Room and suite interiors are contemporary yet rich and comfortable, with walnut panelling, leather accented furniture and wet rooms with granite vanity tops and chrome finishing.

Complimentary movies, a music library, WiFi and climate control are included for all guests in every hotel room at Aviator.

Well-insulated rooms will ensure you have a peaceful night as outside noise is reduced to a whisper. Most importantly, you and your guests will wake up feeling well-rested after a tranquil night in luxury.

“ Everything was absolutely perfect, the food, the atmosphere and the organisation were all fantastic. We loved the design of the hotel and it was clear that no other venue could compare!  
Thank you again to Aviator!”



Studio Rouge

## HERE FOR YOU

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At Aviator, you'll find an experienced team ready to guide you through every detail or simply support from the side lines.

You'll have the knowledge and experience of a dedicated Weddings Coordinator from start to finish, answering questions, providing advice and guaranteeing a day to remember.

Your journey will start with a relaxed but detailed look at the venue and the spaces available. You'll have the chance to review and choose the package that works for you and your guests.

Once you've selected and secured your date, you'll be invited for a menu tasting where you can ignite your tastebuds and pick your favourite dishes that you'll share with your guests on your wedding day.

Due to the spaces' neutral nature, there is an opportunity to inject creativity and personality into your ceremony and reception. At Aviator we celebrate being unique and we have a trusted list of local suppliers that can help your vision come to life.

Unusual requests are accommodated where possible. Previous couples have organised everything from fairground rides on the lawn to a life-sized bear in the corridor, Doctor Who Daleks on display to a helicopter delivering the bride!

On your big day, the Operations Manager will provide a one-to-one service to ensure your space is brought to life how you pictured it and your agenda is delivered to the highest standard throughout the day.

Here for you to make celebrating love straightforward.



Peter Dennis Photography



Alex Toze Wedding Photographer



Peter Dennis Photography



Studio Rouge



Studio Rouge



Matthew Lawrence Photography



Studio Rouge

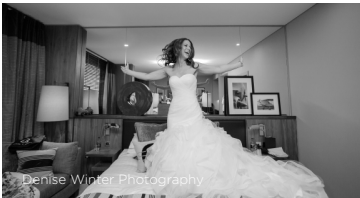
## PICTURES WORTH A THOUSAND WORDS



Studio Rouge



Chris Downing Photography



Denise Winter Photography



Gin Fizz Photography



Studio Rouge



Lawes Photography



Lawes Photography



# PACKAGES & PRICING



## CEREMONY ROOM HIRE

Exclusive ceremony hire of Aviator's Wright room or Sky Lounge

2024 £1,200  
2025 £1,300

Exclusive ceremony hire of Aviator's Earhart room

2024 £600  
2025 £650

## LUXE

A glass of Prosecco or seasonal Pimms during drinks reception  
Wedding breakfast tasting for two  
3 course set menu  
Tea & coffee  
Half bottle of house wine per person  
Still & sparkling mineral water  
A glass of Prosecco for toasting  
Personalised menus and name cards  
Function room hire  
Tea lights and lanterns  
Silver or black candelabras  
Cake stand and knife  
A Sky Suite for the wedding night  
Master of Ceremonies  
Anniversary stay for the couple

2024 £110 PP  
2025 £120 PP

## DELUXE

2 glasses of Champagne or seasonal Pimms during drinks reception  
Canapés served during drinks reception, based on 2 per person  
Wedding breakfast tasting for two  
4 course set menu  
Tea & coffee  
Half bottle of house wine per person  
Still & sparkling mineral water  
A glass of Champagne for toasting  
Personalised menus and name cards  
Function room hire  
Tea lights and lanterns  
Silver or black candelabras  
Cake stand and knife  
A Sky Suite for the wedding night  
Master of Ceremonies  
Anniversary stay for the couple

2024 £130 PP  
2025 £140 PP

## ULTIMATE

2 glasses of Champagne or seasonal Pimms during drinks reception  
Canapés served during drinks reception, based on 4 per person  
Wedding breakfast tasting for two  
4 course set menu  
Tea & coffee with petit fours  
Half bottle of house wine per person  
Still & sparkling mineral water  
A glass of Champagne for toasting  
Personalised menus and name cards  
Function room hire  
Tea lights and lanterns  
Silver or black candelabras  
Cake stand and knife  
Evening Reception room hire  
Evening buffet  
A Sky Suite for the wedding night  
Two complimentary bedrooms for the wedding party  
Master of Ceremonies  
Anniversary stay for the couple

2024 £155 PP  
2025 £165 PP

## EVENING CELEBRATIONS

Please note that 100% of guests must be catered for in the evening.

### 01

Glass of Prosecco on arrival  
Buffet  
Dancefloor hire  
Room hire

£42 PER PERSON

### 02

A cocktail on arrival  
Buffet  
Room hire

£39.50 PER PERSON

### 03

Buffet  
Room hire  
(Should you book our Ultimate package, all additional evening guests must be booked on this option)

£35 PER PERSON

### 04

BBQ menu  
Dancefloor hire  
Room hire

£45 PER PERSON

### 05

Glass of Prosecco on arrival  
Bacon rolls  
Room hire

£23 PER PERSON

### 06

A cocktail on arrival  
Bowl food  
Dancefloor hire  
Room hire

£43.50 PER PERSON

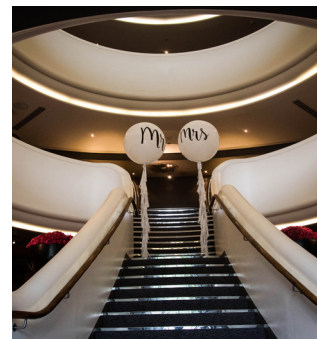
## CHILDREN

0 - 3 years old  
COMPLIMENTARY

3 - 12 years old  
£35 PER CHILD/DAY  
£17.50 PER CHILD/EVENING

## OPTIONAL EXTRAS

8 uplighters for use throughout the day  
£180  
Black dancefloor  
£300



# SPRING & SUMMER MENU

MARCH - AUGUST

## STARTERS

- Tomato & roasted red pepper soup with tunworth cheese (V)
- Burrata cheese with broad beans, green peas, blackberries, radish and pea purée (V)
- Ham hock terrine with gherkin ketchup, pickled vegetables and toasted sourdough
  - Pressing of smoked salmon with lime jelly, crispy quail egg, watercress and green apple remoulade and melba toast
- Pan fried mackerel fillet with Pink Fir potato salad, lemon mayonnaise and caviar
- Ham hock croquette with mustard mayonnaise, rocket and apple and radish salad
  - Braised short rib with smoked salt, burrata and sourdough
- Tian of crab with avocado purée, nasturtium and chilled spinach soup
  - Hot smoked trout with fennel and apple salad (DF)
  - Salad of heritage tomato with blackened cucumber, roasted spring onion and black onion seed (V)

## MAINS

- Pan fried cod fillet with saffron fondant potato, Romanesco cauliflower, sauce vierge and lovage emulsion (GF)
- Pan fried sea bass with Pink Fir potatoes, clams and asparagus
- Pea and broad bean ravioli with cheese croquette, grana Padano sauce and chive oil (V)
  - Roasted corn-fed chicken breast with leek and potato terrine, poached asparagus and a thyme and red wine jus
- Confit belly of pork with mashed potato, carrot purée and a baby apple and cider jus
- Braised blade of beef with boulangere potato and peas with baby onions and lardons
- Rump of lamb with confit belly, spelt, apricot purée and asparagus (£15 supplement)
- Heritage tomato tatin with black garlic sauce, ricotta and confit golden beetroot (V)
- Parsley and spring vegetable risotto with summer truffle and grated spenwood (V)
  - Fillet of bream with gnocchi, marinated tomatoes and pesto

## DESSERTS

- Lemon meringue tart with mandarin sorbet (V)
- Crème fraiche panna cotta with roasted apricots, apricot purée and lemon streusel (V) (GF)
- Strawberry and clotted cream Eton mess (V) (GF)
- Chocolate and rosemary tart with maldon salt and crystallised rosemary (V)
- Pavlova with mango whipped ganache, passionfruit gel and poached mango (V)
  - Coconut and white chocolate mousse with strawberry sorbet (GF)
  - Cheese selection with crackers and apple ketchup (£5 supplement) (V)



# AUTUMN & WINTER MENU

SEPTEMBER - FEBRUARY

## STARTERS

- Butternut squash soup with toasted pumpkin seeds (V) (GF) (DF)
- Leek terrine with crème fraîche, tomato purée and sun dried tomato (V) (GF)
  - Pressing of smoked salmon with lime jelly, crispy quail egg, watercress & green apple remoulade and melba toast
- Double baked Gruyère cheese soufflé with garlic espuma (V)
- Crispy shin of beef with spinach purée, apple glazed turnips and pickled chicory
- Pork terrine with burnt apple puree, crushed hazelnuts and pickled shallot (N)
  - Confit duck and chicken terrine with carrot chutney, chicory and blackberry and hazelnut salad (N)
- Smoked haddock and sweetcorn chowder with confit egg yolk
- Old bay spiced scallops with soft polenta and samphire (£3 supplement)

## MAINS

- Sea bass with clams, charred onions and turmeric potatoes (GF)
  - Roasted cod fillet with smoked fish chowder
- Roasted shallot tart with baby vegetables and Spring truffle (V)
- Blade of beef with parsnip puree, thyme dauphinoise and star anise carrots
- Fillet of beef with oxtail croquette, grelot onions, mushroom purée and merlot vinegar (£15 supplement)
- Roast fillet of Ling with white bean and chorizo stew and girolle mushrooms
  - Mushroom risotto with tunworth cheese and crispy shallot (V)
- Chicken breast with pomme anna, king oyster mushroom and kale
  - Roasted pork belly with colcannon rosti and roasted apple
  - Butternut squash ravioli with hazelnut and sage (V) (N)

## DESSERTS

- Egg & nutmeg custard tart with star anise and plum sorbet (V)
- Ginger sticky toffee pudding with vanilla Chantilly and caramel (V)
  - Poached pear tatin with vanilla ice cream (V)
- Chocolate tart with clementine sorbet and honeycomb (V)
- Bramley apple and blackberry crumble with crème anglaise (V)
  - Whiskey fruit cake with bourbon and raisin ice cream (V)
- Cheese selection with crackers and apple ketchup (£5 supplement) (V)



# CANAPÉ MENU



## SAVOURY CANAPÉS

Beef tartare with cured egg yolk on toast (DF)  
Goat's cheese tart with spiced tomato chutney (V)  
Smoked salmon and chive roulade with keta caviar  
Roasted pepper and feta quiches (V)  
Old bay spiced scallop skewer  
Lamb koftas with mint yoghurt  
Grilled sirloin with chimichurri (DF)  
Jerusalem artichoke soup with artichoke crisp (V)  
Pea soup with mint crème fraiche (V)  
Crispy prawn with sweet chill sauce (DF)  
Vegetable crisps with saffron aioli (V) (DF)  
Cheddar croquettes with wholegrain mustard (V)  
Ham hock croquettes with gherkin ketchup  
Roasted aubergine arancini (V)

## DESSERT CANAPÉS

Ruby chocolate & pistachio Paris breast (N) (V)  
S'more tart, chocolate, and meringue (V)  
Matcha and lemon madeleines (V)  
Carrot cake éclair (V)  
Honey and lavender cake (V)  
Chamomile fudge (V)



## CORNETTO CANAPÉS

Smoked salmon tartar with wasabi  
Smoked aubergine with ras el hanout (V)  
Tandoori chicken with mango  
Avocado & lime mousse with black onion seed (V)  
Blue cheese with dried fig and walnut (N)  
  
Coconut, rum and pineapple (V)  
Peanut and caramel (N) (V)  
Whipped kalamansi ganache with raspberry  
Strawberry crèmeux dipped in dark chocolate

# BREAK THE MOULD

## BBQ

### SAMPLE MENU

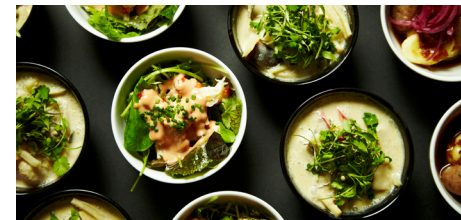
Creole chicken wings  
-  
Grilled peppers with aubergine,  
courgettes & halloumi kebabs  
-  
Harissa couscous with  
toasted almonds and sultanas  
-  
Sour cream & chive dip  
-  
Selection of miniature desserts



## BOWL FOOD

### SAMPLE MENU

Butternut squash risotto with pecorino  
cheese, crisp seeds and salad  
-  
Beef & ale pie with puff pastry  
-  
Tiger prawn with ginger, spring onion  
and soba noodles  
-  
Lemon meringue pie  
-  
Chocolate profiteroles



## BUFFET

### SAMPLE MENU

Classic Caesar salad  
-  
Lamb kofta with coriander  
-  
Roasted pepper arancini  
with tomato chutney  
-  
Key lime pie



# ACCOMMODATION

## AVIATOR ROOM

From £125 per night  
King sized bed  
Egyptian cotton bed linen  
En suite bathroom with shower  
Workspace / Dressing table  
Small seating area  
TV with complimentary movies  
High speed WiFi  
Tea and coffee facilities



## AVIATOR STUDIO

From £175 per night  
Super king sized bed  
Egyptian cotton bed linen  
En suite bathroom with shower and bath  
Workspace / Dressing table  
Open plan seating area  
TV with complimentary movies  
High speed WiFi  
Tea and coffee facilities



## SKY SUITE

From £225 per night  
4th floor location  
Super king sized bed  
Egyptian cotton bed linen  
En suite bathroom with shower and bath  
Workspace / Dressing table  
Large lounge area with sofa  
Complimentary mini fridge and snacks  
TV with complimentary movies  
High speed WiFi  
Tea and coffee facilities  
GHD hair straighteners



Twin rooms, interconnecting rooms, accessible rooms, and family rooms for up to 4 people are available upon request.



# SUPPLIERS

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## PHOTOGRAPHERS

### SARAH HOYLE

Natural, romantic and authentic wedding photography that you will treasure for years to come.

07746 208663

hello@sarahhoylephotography.co.uk

### STUDIO ROUGE

We deliver an extraordinarily natural, emotive and engaging document of your big day.

01189 724815

info@studiorouge.co.uk

## FLORISTS

### MOUTAN

Providing the imagination and creativity to design sensational bouquets, arrangements and floral decorations.

01252 842308

julie@moutan.co.uk

### LONGACRES

A family-run business with a fantastic reputation for providing bespoke, tailored, high quality wedding flowers.

01276 476778

weddings@longacres.co.uk

## CAKES

### CAKES BY NINA

Multi award winning family run business established in 2010, specialising in making cake dreams come true

07813 267807

cakesbyninacamberley@gmail.com

### LULU'S CAKE KITCHEN

Wedding cakes handmade by cake artist, Lucy. Bespoke design to give your wedding day some wow-factor.

07917 606160

luluscakekitchen@gmail.com

### LOVE FROM LILA

Luxury and sustainable cake design on the Surrey/Hampshire border.

07834 986829

info@lovefromlila.co.uk

## ENTERTAINMENT

### FIREBIRD EVENTS

With over 20 years of experience we can provide Djs, lighting, entertainment, bands, led dance floors, games and much more for your special day

01252 545654

andy.hobbs@firebirdevents.co.uk

### TWILIGHTS

Twilights team brings your party to life with a website teeming with ideas and inspiration.

01428 645894

keith@twilights.co.uk

### FARNHAM SOUND & LIGHT

Entertainment professionals specialising in sound, light and DJ requirements.

01252 642312

enquiry@farnhamsounandlight.co.uk

## EXTRAS

### GRACE & BRAMBLE

Creating wedding stationery as unique as you. Full range of bespoke designs from save the dates and invitations to on the day items.

07921 907510

jo@graceandbramble.co.uk

### CJ BEAUTY & CO

Luxury bridal hair designers, makeup artists and hair stylists for Brides and their bridal parties of any size.

01256 842484

cj@cjbeautyandco.co.uk

### WEDITION

Personalised wedding magazines detailing your love story, to be cherished forever by your wedding guests.

01483 677987

liz@wedition.com

### AIRMAGINATION

If you think balloons are just for children's parties... think again! At airmagination we take the ordinary balloon and create something extraordinary!

07802 303463

events@airmagination.co.uk

### KNIGHT CEREMONIES

Celebrants that create a fabulous ceremony that is all about you, with a high level of service and an established team.

07512 993143

jenny@knightceremonies.co.uk

### JENI'S CAKES AND FLOWERS

Delicious cakes and stunning floral displays to make your wedding the perfect day.

07834 594185

jeniscakesandflowers@gmail.com