WEDDINGS

BY AVIATOR

ALL BECAUSE TWO PEOPLE FELL IN LOVE

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Studio Rouge

Studio Rouge

Peter Denness Photography

Simply Farqhaur

Kevin Ahronson Photography

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.

Sarah Hoyle Photography

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

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

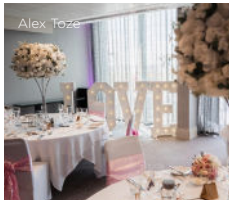
WEDDING BREAKFAST
Up to 20 guests

EARHART

CEREMONY
Up to 40 guests

WEDDING BREAKFAST
Up to 40 guests

EVENING RECEPTION
Up to 40 guests



WRIGHT ROOM

CEREMONY
Up to 95 guests

WEDDING BREAKFAST
Up to 80 guests

EVENING RECEPTION
Up to 125 guests

SKY LOUNGE

CEREMONY
Up to 80 guests

WEDDING BREAKFAST
Up to 80 guests

EVENING RECEPTION
Up to 110 guests

FEAST YOUR EYES

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

CANAPÉS

Smoked trout mousse on nori crisp

Pork belly with sesame and gochujang mayo

Pea and parsley tart with lemon gel

STARTER

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

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

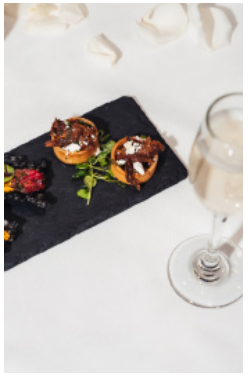
Roasted shallot tart with baby vegetables and spring truffle

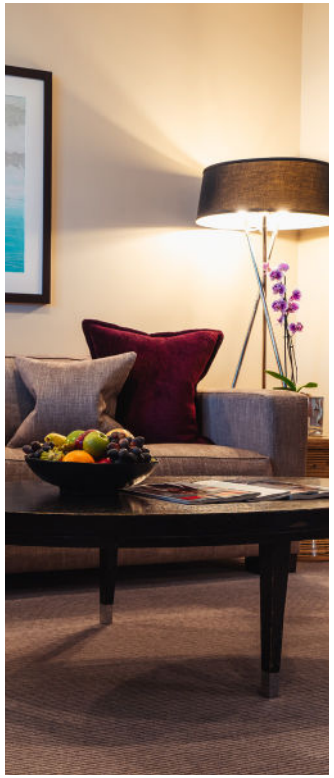
DESSERT

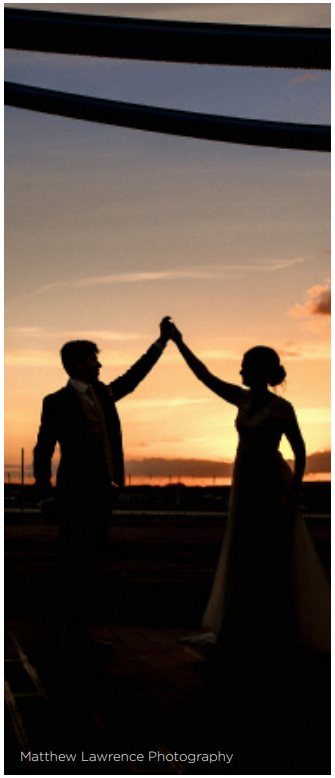
Bramley apple and blackberry crumble with crème anglaise

Egg & nutmeg custard tart with clotted cream

Lemon meringue tart with mandarin sorbet







Matthew Lawrence Photography

Kristian Leven Photography

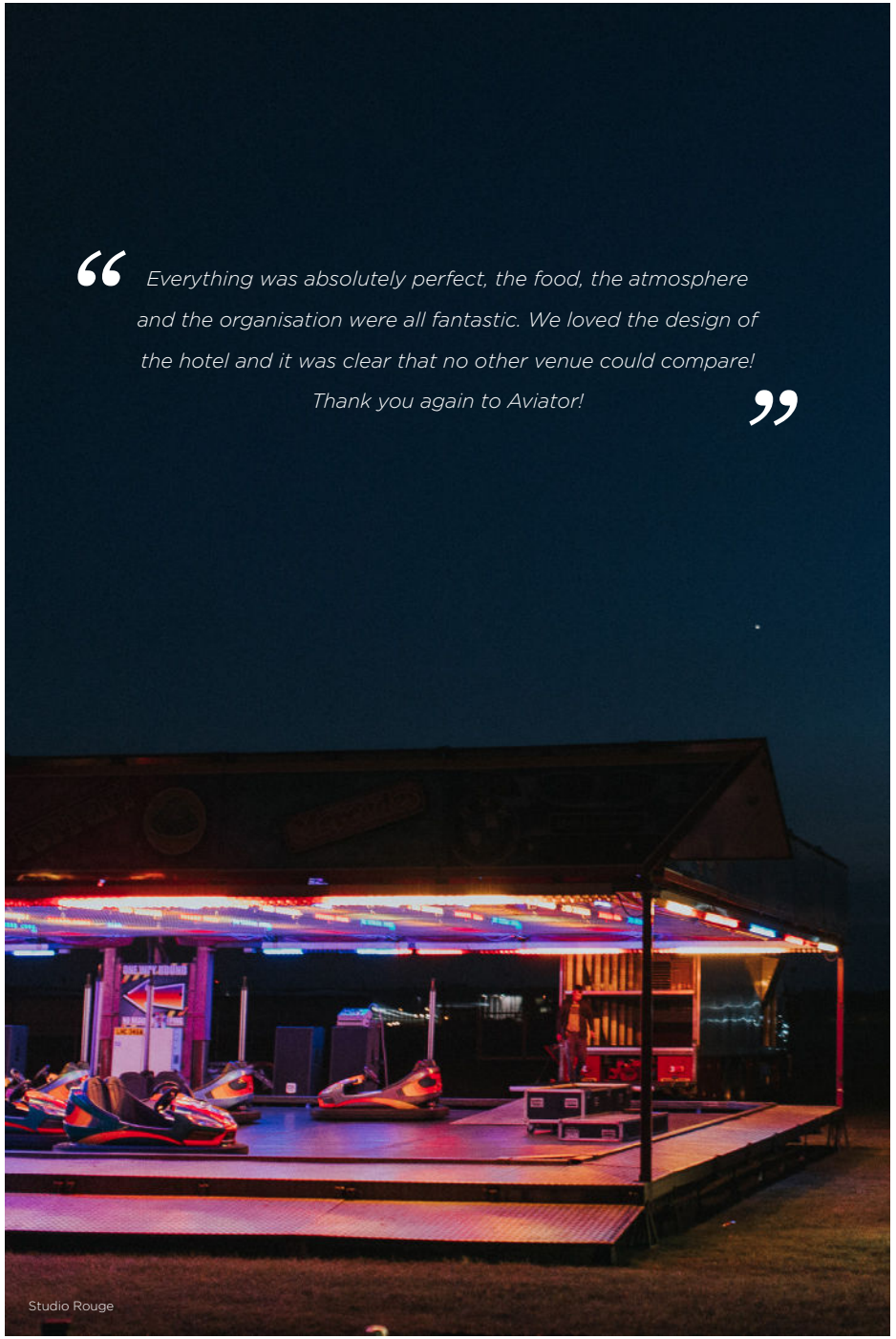
POST-PARTY Z'S

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.



HERE FOR YOU

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.

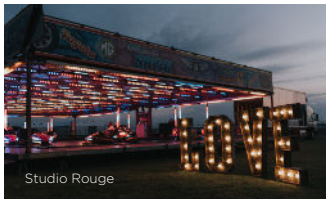
Here for you to make celebrating love straightforward.

Peter Dennis Photography

Alex Toze Wedding Photographer

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

Peter Dennis Photography

Studio Rouge

Lawes Photograhpy

Lawes Photograhpy

PACKAGES & PRICING

CEREMONY ROOM HIRE

Exclusive ceremony hire of Wright room or Sky Lounge

2027 £1,400
2028 £1,450

Exclusive ceremony hire of Earhart room

2027 £750
2028 £800

LUXE

A glass of Prosecco or seasonal Pimms during drinks reception

Wedding breakfast tasting for two

Three 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

Cake stand and knife

A Sky Suite for the wedding night

Master of Ceremonies

Anniversary stay for the couple

*Minimum of 15 guests applies

2027 £125PP*
2028 £130PP*

DELUXE

Two glasses of Champagne or seasonal Pimms during drinks reception

Canapés served during drinks reception, based on two per person

Wedding breakfast tasting for two

Four 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

Cake stand and knife

A Sky Suite for the wedding night

Master of Ceremonies

Anniversary stay for the couple

*Minimum of 15 guests applies

2027 £145PP*
2028 £150PP*

ULTIMATE

Two glasses of Champagne or seasonal Pimms during drinks reception

Canapés served during drinks reception, based on four per person

Wedding breakfast tasting for two

Four 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

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

*Minimum of 20 guests applies

2027 £175PP*
2028 £180PP*

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

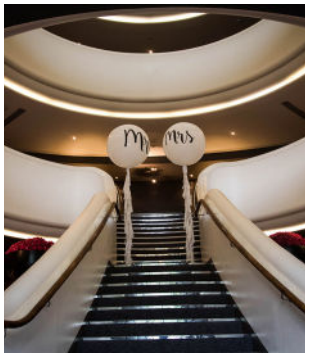
CHILDREN

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
LED 'LOVE' Letters	£150



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)

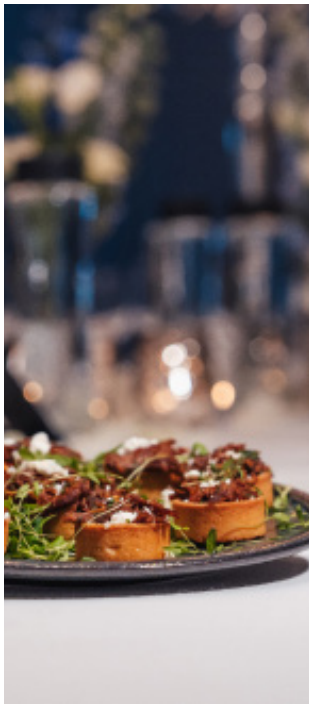
MAINS

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

Caviar and crème fraîche on Blini
Scallop with lemon gel, and dill
King prawn with green apple gel
Smoked trout mousse on nori crisp
Anchovy butter on toasted brioche
Smoked haddock croquette
Duck Rillettes with fig gel
Beef tartare
Braised Short Rib with pickled shallot
Pork Belly with sesame and gochujang mayo
Chimichurri steak on ciabatta
Rabbit terrine with wholegrain mustard
Goat cheese mousse with beetroot purée (V)
Truffled mushroom ciabatta (V)
Courgette roll with ricotta and mint (V)
Pea and parsley tart with lemon gel (V)
Blue cheese mousse with walnut crumble (N) (V)
Caramelised onion tartlet (V)
Wild mushroom tart with black garlic mayo (VG)
Roasted miso aubergine (VG)
Baba ghanoush tartlet with pomegranate (VG)

DESSERT CANAPÉS

Ruby chocolate & pistachio Paris-Brest (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)
Coconut, rum, and pineapple (V)
Peanut and caramel (N) (V)
Whipped calamansi ganache with raspberry
Strawberry crémeux 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

BUFFET

SAMPLE MENU

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

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

ACCOMMODATION

AVIATOR ROOM

From £135 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 £185 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 £235 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

PHOTOGRAPHERS

SARAH HOYLE

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

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STUDIO ROUGE

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FLORISTS

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ENTERTAINMENT

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andy.hobbs@firebirdevents.co.uk

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

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keith@twilights.co.uk

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CAKES

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

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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.

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CJ BEAUTY & CO

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

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WEDITION

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

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AIRMAGINATION

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

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KNIGHT CEREMONIES

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

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

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