

WEDDINGS

BY AVIATOR

ALL BECAUSE TWO PEOPLE FELL IN LOVE

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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

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



Alex Toze



Sarah Hoyle Photography

WRIGHT ROOM

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



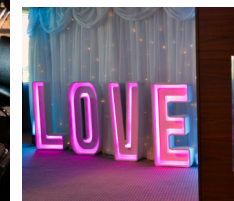
Savannah Wedding Photography

SKY LOUNGE

CEREMONY
Up to 80 guests

WEDDING BREAKFAST
Up to 80 guests

EVENING RECEPTION
Up to 110 guests



LOVE



Sarah Hoyle Photography

FEAST YOUR EYES

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

CANAPÉS

Old bay spiced scallop skewer

Grilled sirloin with chimichurri

Goat's cheese tart with spiced tomato chutney

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

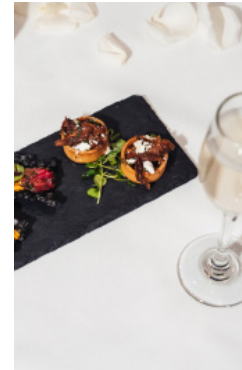
Roasted shallot tart with baby vegetables and spring truffle

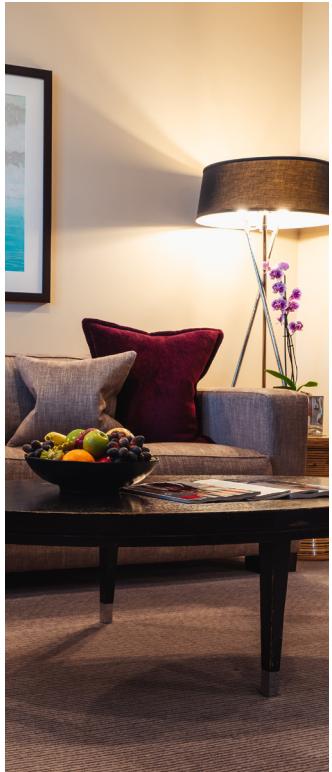
DESSERT

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.

“ 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

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

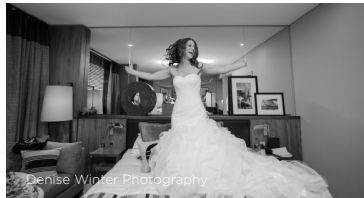
PICTURES WORTH A THOUSAND WORDS



Studio Rouge



Chris Downing Photography



Denise Winter Photography



Gin Fizz Photography



Studio Rouge



Lawes Photography



Lawes Photography

PACKAGES

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

2023 £100_{PP}

2024 £110_{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

2023 £120_{PP}

2024 £130_{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

2023 £145_{PP}

2024 £155_{PP}

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
- 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

PHOTOGRAPHERS

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STUDIO ROUGE

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CAKES

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ENTERTAINMENT

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

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TWILIGHTS

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keith@twilights.co.uk

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EXTRAS

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AIRMAGINATION

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