

A person wearing a white long-sleeved shirt is setting a table. Their hands are visible, placing a white napkin on a white plate. To the left, there is a tall, elegant glass containing a drink with a garnish. A knife is also visible on the table. The background is softly blurred, focusing attention on the table setting.

Catering Menu

IMAGINATION WITHOUT BARRIERS

THE
AVIATOR
EVENT CENTER AND PUB



Contract Terms

IMAGINATION WITHOUT BARRIERS

The costs reflect food, beverage and miscellaneous estimated costs only. A final guaranteed guest count will be required seven (7) days prior to the event. No allowances will be made for numbers less than the guaranteed count.

The Aviator employees will be provided at an hourly rate. The Aviator staff will service your event beginning three (3) hours before your guests' arrival and will stay for breakdown two (2) hours after your contracted end time. If Aviator employees are required outside of the contracted hours due to a "request by client" for extended time, client will be billed at the respective hourly rates per employee. The Aviator requires a 22% service charge based on food, beverage, and staffing.

The Aviator shall have no liability of any kind for any failure to perform herein due to fire, flood, earthquakes, accidents, strikes or other labor disputes, or any other act or event beyond its control. In the event of cancellation within ninety (90) days of the scheduled event, customer shall be liable for liquidated damages equal to the amount deposited with The Aviator.

DEPOSIT AND PAYMENT SCHEDULE

- 20% of estimated contract or \$500.00, whichever is greater is due to secure a date for event.
- 50% of estimated contract is due ninety (90) days before the event.
- Remaining balance is due seven (7) days before the event coinciding with the guaranteed guest count.
- All credit and debit card transactions will be charged a 2.5% Processing Fee.



Breakfast & Brunch

IMAGINATION WITHOUT BARRIERS

THE CONTINENTAL BREAKFAST

- Oven-fresh danishes
- Warm muffins
- Toasted assorted bagels with cream cheese spreads and marmalades
- Fresh cut fruit
- Coffee service
- Juice bar

\$11.95 PER PERSON

A STEP ABOVE THE REST

- Fresh sliced fruit
- Assorted breakfast pastries
- Cheesy scrambled eggs
- Fresh sliced ham off the bone
- Crispy smoked bacon
- Avocado spread with fresh lime and sea salt
- Griddled hashbrowns
- Juice bar
- Coffee service

\$19.95 PER PERSON

CHEF-ATTENDED OMELET STATION

Sautéed to order with the choice of toppings

- Sliced button mushrooms
- Chopped onions
- Sweet bell peppers
- Roma tomatoes
- Asparagus tips
- Smoked bacon
- Hickory sausage
- Ham off the bone
- Assorted cheeses

\$12.95 PER PERSON

FRENCH TOAST STATION

Pan fried French toast served with the freshest berries, granola, cinnamon butter, maple syrup and whip cream to top it all off.

\$9.95 PER PERSON

CHICKEN & WAFFLE BAR

Buttermilk fried chicken and cinnamon sugar waffles stacked high and served with sirachi hot sauce, cinnamon butter and maple syrup.

\$10.95 PER PERSON

MIMOSA BAR

Get your event started on the right foot with our mimosa bar! Your guests will have a choice of orange juice or grapefruit juice and fresh fruits to top it all off.

\$9.95 PER PERSON

Add house wines for \$4.95 per person



Eye-Catching Displays

IMAGINATION WITHOUT BARRIERS

WE WENT TO THE MARKET

An array of whole and fresh cut market vegetables dramatically displayed with our creamy vegetable dip.

\$4.95 PER PERSON

COLORFUL FRUIT DISPLAY

A showcase to the heart of the fruit! Presentation of fresh cut fruits, cascading display with whole fruit heads and served with our walnut & cinnamon spread. A summertime favorite.

\$4.95 PER PERSON

MEDITERRANEAN MEZZE DISPLAY

A true tour of the Mediterranean. Classic hummus, fresh tabbouleh, baba ghanoush, crispy falafel, fried halloumi cheese, rolled grape leaves, spinach & meat pies, pistachio mortadella, roasted eggplant & garlic with tomato halves and red peppers, labneh balls with olive oil, Fattoush salad. Accompanied by green & black Greek olives, roasted nuts, fresh baked pitas and garlic roasted toast points.

\$11.95 PER PERSON

ITALIAN CHARCUTERIE BOARD

A selection of fine meats to pair with any other display - a taste of Italy with thinly shaved prosciutto, spicy soppressata, thick cut salami, pistachio mortadella. Accompanied by olives, roasted nuts and everything crackers.

\$8.95 PER PERSON

THE CHEESE SHOW

Not your average, "cheese and crackers." Showcasing cheeses from around the world - smoked gouda, fontina, baked brie wheel with raspberry marmalade, bleu cheese chunks, 4-year-old cheddar. Served with garlic roasted toast points & parmesan crusted crostini.

\$5.95 PER PERSON

AROUND THE WORLD

The Cheese Show & Charcuterie Board combined with a cascading display of favorites from around the world. Portobello mushrooms, roasted eggplant planks, fire roasted baby carrots, caprese salad with tomatoes and basil, classic hummus, fresh tabbouleh, smoked salmon bites, artichoke salad, 4 style olive tray, charred shishito peppers, olive oil & balsamic, creamy spinach dip with roasted garlic. Paired with an assortment of breads, parmesan crusted crostini, everything crackers and garlic toast points.

\$14.95 PER PERSON

If under 50 guests, \$17.95 per person

Passed Hors D'oeuvres

IMAGINATION WITHOUT BARRIERS

SERVED HOT & BITE SIZED

- Bruschetta topped with fresh basil, mozzarella and plum tomatoes
- Mushrooms filled with sweet italian sausage
- Charred mini burger on parmesan crostini with ketchup, onion & pickled relish
- Sesame chicken strips with fresh scallions & teriyaki glaze
- Mushrooms filled with a three cheese blend
- Herb chicken tenderloins wrapped with basil and prosciutto ham
- Pork potstickers with a ginger soy sauce
- Potato latkes with cinnamon apples and sour cream
- Oriental egg rolls with sweet & sour sticky sauce
- Wonton chips with roasted asparagus wonton and creamy artichoke wonton
- Thai style chicken satay with a pad Thai inspired peanut sauce
- Mini smoked gouda grilled cheese with a creamy tomato soup shooter
- Lobster bisque shooter with a garlic toast point
- Meatballs stuffed with mozzarella cheese, topped with charred tomato jam

\$1.95 PER PIECE

REFRESHING & COLD

- Chicken liver pâté on a crostini
- Walnut raisin crostini with bleu cheese mousse
- Deviled eggs with fire roasted peppers
- California bruschetta topped with avocado, pancetta and lemon garlic aioli
- Fresh fruit skewers with our walnut & cinnamon spread
- Caprese salad bites, buffalo mozzarella and tomatoes with basil
- Wonton cone filled with a creamy artichoke salad
- Mini fillo cup topped with creamy brie, orange marmalade and fresh berries

\$1.95 PER PIECE

TASTE OF THE SEA

- Coconut shrimp with an orange chili sauce
- Crab cakes with a spicy tartar and lemon zest
- Crab-filled mushrooms
- Scallops wrapped in bacon
- Grilled shrimp in a sweet garlic sauce
- Jumbo shrimp cocktail with lemon swirl and cocktail sauce
- Crab and lobster salad atop parmesan crostini
- Smoked salmon and cucumber tartare with fresh dill on a seasoned crostini
- Pan-seared scallops on a crispy tortilla round with cucumber aguachile

\$2.95 PER PIECE

A STEP ABOVE THE REST

- Pork belly bite with jalapeno apple slaw
- Frenched lamb chops with classic chimichurri
- Wonton chip served with a tuna poke and a wasabi crema
- Roasted duck confit with gruyere cheese served in an edible savory spoon
- Beef carpaccio on a parmesan crostini with peppercorn mustard and thyme
- Seared foie gras on brioche toast with dried cherry marmalade
- Caviar atop creme fraiche on brioche toast

\$3.95 PER PIECE



Table-Side Carving

IMAGINATION WITHOUT BARRIERS

BRAZILIAN STEAKHOUSE FEAST: THE ULTIMATE WEDDING EXPERIENCE!

The name says it all. A dinner presentation guaranteed to make your guests scream “wow.” Our most personal and memorable presentation that will leave your guests wanting more! Chef Charles and the team roll out the skewers and wood boards for this one, carving perfectly done meats tableside. Sides served family style for your guests to indulge in.

Served with cinnamon sugar fried bananas. Minimum of 2 proteins for a wedding selection.

\$149.95 PER CHEF – 1 CHEF FOR EVERY 4 TABLES

BEEF

Whole beef tenderloin - garlic rosemary rubbed served with red wine bordelaise

\$23.95 PER PERSON

Prime rib of beef served with natural jus

\$24.95 PER PERSON

Country club sirloin garlic rosemary rubbed served with horseradish crema

\$12.95 PER PERSON

PORK

Assorted sausages: italian, chorizo and andouille

\$9.95 PER PERSON

Pork loin stuffed dried fruits and topped with a sweet red onion marmalade

\$12.95 PER PERSON

Pork tenderloin wrapped in crispy prosciutto ham

\$13.95 PER PERSON

CHICKEN

Herb chicken tenderloins wrapped in crispy prosciutto and fresh basil

\$15.95 PER PERSON

Parmesan crusted chicken wings

\$14.95 PER PERSON

Chicken florentine stuffed with spinach and fontina cheese

\$13.95 PER PERSON

SEAFOOD

Ahi tuna seared with wasabi aioli and soy

\$15.95 PER PERSON

Cedar plank salmon with dijon creme fraiche

\$16.95 PER PERSON

Jumbo scampi with a dill garlic rub and lemon sauce

\$17.95 PER PERSON

Stuffed Chilean sea bass with a lemon grass pesto sauce carved tableside

\$17.95 PER PERSON





Plated Dinners

IMAGINATION WITHOUT BARRIERS

DUAL ENTRÉE

Allow your guests to see the true elegance of a chef inspired dish with our Dual Entrée. This concept screams elegance and class as we serve your guests true perfection.

The best part? You don't have to track down Aunt Karen anymore to find out if she wants beef, chicken or fish!

\$32.95 TO \$44.95

BEEF ENTRÉES

- 6 oz. center cut filet mignon with peppercorn demi or bearnaise aioli
- NY strip steak with chive parsley chimichurri
- Braised boneless beef short rib – our most popular beef option!

SEAFOOD ENTRÉES

- Chargrilled salmon with dijon creme fraiche
- Jack daniels salmon with whiskey glaze
- Chilean sea bass with lemongrass pesto
- Jumbo lump crab cakes
- Grilled ahi tuna loins
- Pan-seared scallops

PORK ENTRÉES

- Pork Osso Bucco with homemade gravy
- Coffee rubbed pork tenderloin
- Pork flat iron schnitzel with lemon caper sauce

VEGETARIAN & VEGAN ENTRÉES

- Grilled vegetable terrine stacked tall with roasted vegetables
- Stuffed portabella cap mushroom with risotto and aged balsamic
- Acorn squash with butter and brown sugar, filled with ruby wild rice blend and seasonal vegetables

CHICKEN ENTRÉES

- Chicken florentine
- Chicken parmesan
- Chicken marsala
- Blackened chicken pesto
- Brie chicken
- Lemon chicken
- Chicken cordon bleu



Buffet with a Twist

IMAGINATION WITHOUT BARRIERS

CHEF-ATTENDED ACTION STATIONS

This is not your average buffet; in fact, The Aviator does not even offer an average buffet! Ditch the lines and cafeteria style service and jump on board to our Chef Attended Stations. Our most personal and memorable presentation that will leave your guests wanting more!

Minimum of 2 stations for a wedding selection.

MEATS CARVED TO ORDER

Whole beef tenderloin served with a peppercorn demi and burgundy sauce

\$23.95 PER PERSON

Roasted london broil served with a horseradish cream sauce and au jus

\$13.95 PER PERSON

Prime rib of beef served with au jus and horseradish cream

\$24.95 PER PERSON

Leg of lamb roasted with rosemary and garlic served with chimichurri

\$20.95 PER PERSON

Herb crusted lamb racks with a minted demi

\$14.95 PER PERSON

Rack of pork dry rubbed and carved off the bone with horseradish gremolata

\$14.95 PER PERSON

Ahi tuna seared with wasabi aioli and soy sauce

\$16.95 PER PERSON

Salmon presented on a cedar plank with lemon burrata and dijon crème fraîche

\$15.95 PER PERSON

MASHED POTATO STATION

A selection of 3 mashed potatoes: garlic whipped, roasted red pepper infused and creamy parmesan

Served with the following toppings: portobello mushrooms, caramelized onions, pancetta bits, charred shishito peppers, assorted cheeses, housemade gravy & whipped butter.

\$11.95 PER PERSON



Buffet, with a Twist

IMAGINATION WITHOUT BARRIERS

CHEF-ATTENDED ACTION STATIONS

This is not your average buffet; in fact, The Aviator does not even offer an average buffet! Ditch the lines and cafeteria style service and jump on board to our Chef Attended Stations. Our most personal and memorable presentation that will leave your guests wanting more!

Minimum of 2 stations for a wedding selection.

PASTA STATION

We have partnered with Ohio City Pasta to provide the highest quality and locally sourced ingredients!

- Lobster ravioli with shrimp in a creamy tomato basil pesto sauce
- Penne pasta primavera – fresh squash, red peppers, olive oil, grated Romano and fresh basil
- Veal tortellini topped with crispy pancetta and mornay sauce
- Farfalle with bolognese
- Gemelli pasta with shrimp, scallops and crab meat tossed with a creamy herb sauce
- Orecchiette with English peas, buttermilk, toasted pistachios and fresh mint
- Orecchiette with herb chicken tenderloins, artichoke hearts and roasted garlic cream

\$8.95 TO \$11.95 PER PERSON

MAC & CHEESE BAR

Elbow pasta with traditional three cheese sauce

Penne pasta with mornay sauce

Choose from the follow toppings: spinach, sun-dried tomatoes, bacon, chorizo, corn, peas, mushrooms, roasted peppers and roasted chicken.

\$13.95 PER PERSON



Sides & Greens

IMAGINATION WITHOUT BARRIERS

THE AVIATOR HOUSE SALAD

Field greens topped with julienned cucumbers, cherry tomatoes, shredded carrots, mozzarella and asiago blend and a balsamic vinaigrette.

Included with all dinner entrées.

Upgrade to a Classic Caesar Salad, Seasonal Kale Salad or Icing Leaf Lettuce Salad for \$1.95 per person

VEGETABLE SIDES

- Fresh haricot verte in a lemon butter sauce
- Fire roasted baby carrots
- Broccolini with capers & roasted garlic
- Assorted grilled vegetables
- Asparagus with a garlic and lemon drizzle
- Classic corn pudding

POTATOES AND RICE

- Garlic and rosemary roasted redskin potatoes
- Individual potato gratinees
- Baked potato with butter, sour cream and chives
- Herbed Russian fingerlings
- Roasted garlic mashed Yukon gold potatoes
- Wild rice pilaf
- Risotto with wild mushroom, roasted red pepper or three cheese



Late-Night Snack

IMAGINATION WITHOUT BARRIERS

LATE-NIGHT SNACK

Let's get creative and come up with your favorite Late-Night Snack! Talk to your Event Success Manager about customizing your dream snack!

CHICK-FIL-A

Yes, we said Chick-fil-A. Chicken sandwiches, waffle fries, & nuggets with an assortment of Chick-Fil-A sauces.

\$12.95 PER PERSON

THE HANGOVER FEAST AKA THE FRIED FEAST!

Buffalo & BBQ boneless wings, mozzarella wedges, fully loaded potato skins, fried pickle chips served with ranch dressing, marinara sauce, sour cream and chipotle crema.

\$5.95 PER PERSON

SLIDER BAR FOR ALL

- All Beef Mini Burgers
- Pulled Pork Sliders
- Buffalo Chicken Sliders

Toppings: ketchup, BBQ sauce, hot sauce, yellow mustard, mayo, creamy coleslaw, cheddar & american cheese, fritos chips, jalapenos, crispy bacon bits & shoestring onions

\$7.95 PER PERSON

GRILLED CHEESE STATION

Smoked gouda grilled cheese & classic American grilled cheese served with creamy tomato soup shooters.

\$5.95 PER PERSON

MEXICAN ME HAPPY

Seasoned ground beef, marinated pulled chicken and spicy chorizo.

Toppings: sautéed onions and bell peppers, shredded lettuce, diced tomatoes, jalapenos, black olives, shredded cheddar cheese, sour cream, black bean and traditional salsa

\$7.95 PER PERSON

FRENCH FRY BAR

Crinkle cut, waffle cut and sweet potato fries served with the following toppings.

Toppings: chili, cheese sauce, sour cream, ketchup, BBQ sauce, oil and vinegar

\$5.95 PER PERSON



Summertime BBQ

IMAGINATION WITHOUT BARRIERS

Choose 3 picnic side dishes with each selection

A DAY AT THE PARK

- Angus beef burgers with assorted toppings
- Wagyu beef hot dogs
- Grilled chicken quarters with ivory BBQ sauce

\$16.95 PER PERSON

THE CLASSIC BBQ

- Beef brisket cooked to perfection
- Baby back ribs with homemade BBQ sauce
- Grilled chicken quarters with ivory BBQ sauces

\$25.95 PER PERSON

THE PIG ROAST

- Whole roasted suckling pig with red onion jam
- Grilled chicken quarters with ivory BBQ sauce

\$28.95 PER PERSON

Minimum of 50 guests

PICNIC SIDE DISHES

Roasted corn with sriracha aioli, Buttered corn on the cob, Classic mac and cheese, Grilled vegetables, Boston baked beans, Tomato-braised black eyed peas, Roasted redskin potato salad, Summer pasta salad, Watermelon and cucumber salad, Fresh fruit salad

KEBABS

Skewered with red peppers and Spanish onion

- Choice of shrimp and sausage, beef or lamb

\$4.95 PER PERSON

BBQ PULLED PORK

Served with Hawaiian rolls

\$3.95 PER PERSON

CHICKEN WINGS

Served whole

\$4.95 PER PERSON

GRILLED FLANK STEAK

Served with chimichurri

\$3.95 PER PERSON



The Perfect Luncheon

IMAGINATION WITHOUT BARRIERS

PLATED LUNCH ENTRÉES

- Chicken marsala with traditional mushroom sauce
- Pomeroy chicken crepes with whole grain mustard, roasted chicken, mushrooms & brandy with a hollandaise sauce
- Grilled chicken salad with icicle lettuce, spiced pecans, dried cherries, heart of palm, white balsamic vinaigrette
- Teriyaki glazed salmon with baby greens, oranges, red peppers, snow peas, scallions, sesame dressing
- Fire roasted flank steak served with chimichurri
- Acorn squash with butter and brown sugar, filled with ruby wild rice blend and seasonal vegetables (V)
- Grilled vegetable terrine stacked tall with roasted vegetables (V)

\$19.95 PER PERSON

THE BOXED LUNCH

All boxed lunches come with house made chips & fresh fruit cup.

- Roasted vegetable wrap with red onions, portabella mushrooms, zucchini, yellow squash, baby greens
- Grilled chicken salad with butter croissant, fresh tarragon, crème fraiche
- Turkey club with bacon, lettuce, sliced tomato, mayonnaise, swiss cheese
- Italian with shaved ham, salami, capicola, provolone, lettuce, tomatoes, Italian dressing

\$14.95 PER PERSON

VEGETABLE SIDES

- Fresh haricot verte in a lemon butter sauce
- Fire roasted baby carrots
- Broccolini with capers & roasted garlic
- Assorted grilled vegetables
- Asparagus with a garlic and lemon drizzle
- Classic corn pudding

POTATOES AND RICE

- Garlic and rosemary roasted redskin potatoes
- Individual potato gratinees
- Baked potato with butter, sour cream and chives
- Twice baked potatoes
- Roasted garlic mashed Yukon gold potatoes
- Wild rice pilaf
- Risotto with wild mushroom, roasted red pepper or three cheese





Desserts IMAGINATION WITHOUT BARRIERS

BEAUTIFUL DISPLAYS

MINI CHEESECAKE DISPLAY

Bite sized cheesecakes showcasing New York style, caramel espresso, raspberry walnut and lemon.

\$8.95 PER PERSON

MOUSSE BOMBS

The ultimate presentation featuring cherry chocolate, caramel swirl, sweet marshmallow and raspberry.

\$8.95 PER PERSON

JACK FROST DONUT DISPLAY

An assortment of donuts from Jack Frost – the best donuts we can find! Presented on a donut wall for your guests to indulge in.

\$7.95 PER PERSON

DESSERT STATIONS

BANANAS FOSTER STATION

Warm cinnamon scratch caramel sauce with rum, peach schnapps and bananas over French vanilla ice cream flambeed in front of your guests.

\$4.95 PER PERSON

CRÈME BRULEE STATION

Vanilla bean custard with caramelized sugar torched live on demand.

\$6.95 PER PERSON

BUILD YOUR OWN ICE CREAM SUNDAES

Choice of French vanilla or chocolate ice cream with hot fudge, strawberry sauce, rainbow sprinkles, M&M's, crushed Oreo cookies, chopped nuts, whipped cream and maraschino cherries.

\$4.95 PER PERSON



Bar Service

IMAGINATION WITHOUT BARRIERS

THE BAR SERVICE

All bar services come standard with Coca-Cola, Diet Coca-Cola, Sprite, ginger ale, tonic water, soda water, orange juice, cranberry juice, seasonal flavored seltzers, sweet & sour mix, dry vermouth, sweet vermouth, cherries, lemons, limes and olives.

CLASSIC BAR

- Tito's Homemade Vodka
- Bacardi Light Rum
- New Amsterdam Gin
- Captain Morgan Rum
- Jack Daniel's Whiskey
- Four Roses Bourbon
- Jose Cuervo Silver Tequila
- Johnnie Walker Red Scotch
- Vista Point Wines: Pinot Grigio, Sauvignon Blanc, Pinot Noir & Cabernet Sauvignon
- Bottled Beer: Bud Light & Corona Premier
- Canned Beer: White Claw Seltzers in a variety of seasonal flavors
- Beers on Tap: Aviator Lager & Take Flight NE IPA

\$21.95 PER PERSON

PREMIUM BAR

- Voudoux Vodka made in Medina
- Captain Morgan Rum
- Diplomatico Rum
- Tanqueray Gin
- Jack Daniel's Whiskey
- Woodford Reserve Bourbon
- Casamigos Tequila
- Crown Royal Whiskey
- Johnnie Walker Black Scotch
- Joel Gott Wines: Pinot Grigio, Sauvignon Blanc, Pinot Noir & Cabernet Sauvignon
- Bottled Beer: Bud Light & Corona Premier
- Canned Beer: White Claw Seltzers in a variety of seasonal flavors
- Beers on Tap: Aviator Lager & Take Flight NE IPA

\$24.95 PER PERSON

BEER & WINE BAR

- Vista Point Wines: Pinot Grigio, Sauvignon Blanc, Pinot Noir & Cabernet Sauvignon
- Bottled Beer: Bud Light & Corona Premier
- Canned Beer: White Claw Seltzers in a variety of seasonal flavors
- Beers on Tap: Aviator Lager & Take Flight NE IPA

\$15.95 PER PERSON

BOURBON BAR

Wow your guests with a Bourbon Bar showcased on wine barrels featuring Weller Special Reserve, Weller Antique 107, Buffalo Trace, Basil Hayden's & Old Forester. Manhattans & Old Fashioneds will be flowing!

\$9.95 PER PERSON

CHAMPAGNE TOWER

The ultimate presentation! Presented on sheets of glass and sky high, your guests will enjoy a cold glass of bubbly upon entering The Aviator. Topped with a freshly cut strawberry! *Minimum of 50 Glasses.*

\$3.95 PER GLASS

HIGHLIGHTED WATER STATION

Keep your guests cool and refreshed with the brightest water station you will find! Featuring botanical edible flower water, citrus water with lemons and limes and cucumber mint water.

\$2.95 PER PERSON

Vendor Partners

IMAGINATION WITHOUT BARRIERS



OHIO DJ PROS

My name is Ryan Layman, Founder and Owner of Ohio DJ Pros. Established in 2011, our flawless performance and personalized professionalism over the years has earned us the top spot as NE Ohio's fastest growing entertainment company.

We are committed to taking our clients' events to the next level, and, in doing so, our stellar satisfaction ratings can be found on the Knot and Google along with our awarded "Vendor Hall of Fame" and "Best of Weddings" status with the Knot and Cleveland Best of Businesses.

My team brings the passion and talent of actual spinning DJs to each event. We incorporate our clubbing experience straight to your dancefloor to ensure high-level entertainment that engages your guests and attracts a full dance floor, and we pride ourselves on creating event experiences like no other entertainment company.

Each client, wedding and event is unique with different preferences and ambiance, and we custom tailor every experience to create that specialized magic for lifelong memories. That is why you can expect high energy, a refined musical selection and peerless professionalism at every event with Ohio DJ Pros.

We want you to have the event of your dreams! You deserve it.



BLANC SLATE

My name is Shannon Swank, designer and owner of Blanc Slate floral & event design. I am a certified floral designer with over 25 years of experience in the floral industry. I strive to create unique, captivating, one of a kind florals with the customer in mind every time.

Exceeding expectations and providing superior customer service to every client is my desire. I have been featured in Style Me Pretty as a top designer, awarded Best of Medina and selected by Robert Bullock Bride, a top dress designer, to be featured on social media.

My design work has been displayed at weddings and events all over Ohio and as far as Murphy, California.

My favorite wedding memory was getting to provide flowers at a castle in Charlevoix, Michigan. A stunning, unique venue that was combined with exquisite florals and the most beautiful bride.





THE
AVIATOR
EVENT CENTER AND PUB

20920 Brookpark Road in Cleveland, Ohio 44135
www.aviatorcle.com