

THE
AVIATOR
EVENT CENTER AND PUB

Wedding Guide

IMAGINATION WITHOUT BARRIERS

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CREATING EXPERIENCES

Khadar Soussou, a highly regarded event specialist in Cleveland, is the leader of The Aviator team responsible for orchestrating and overseeing your event. His team has a wealth of expertise and their personal touch and skillset will guide you through the exhilarating process of event planning. Whether it's your initial conversation or the successful conclusion of your event, the dedicated Aviator team will be there to support you every step of the journey.

CULINARY

Executive Chef Jon Standen is dedicated to delivering outstanding cuisine. He, along with his skilled team, will be responsible for crafting the complete range of culinary offerings in-house at The Aviator. They offer a selection of contemporary, lively, yet refined menus for you to select from. Our expansive, restaurant-quality kitchen will expertly prepare both unconventional items and timeless, well-loved dishes using the freshest and highest-quality ingredients. These delectable dishes will be thoughtfully paired with the perfect bar package. Additionally, we offer fully customizable options upon request, ensuring that each event is tailored to be as memorable as possible!



THE LOCATION

Nestled directly across from Cleveland Hopkins International Airport, The Aviator offers a truly unique wedding experience. With its panoramic wrap-around windows providing breathtaking runway views, it's a venue that blends modern elegance with aviation excitement. Situated in the heart of Northeast Ohio, it's not only central but also convenient for guests traveling from near and far. Plus, with a generous 650-car parking lot, your wedding day is as stress-free as it is spectacular.

OUR EVENT SPACES



Flight Event Space

150 Guest Count Minimum (April through December)

Venue Rental Rates:

Saturday - \$3,500

Friday + Sunday - \$1,500

Ceremony on Site - \$1,000



Gabriella's Space

75 Guest Count Minimum (April through December)

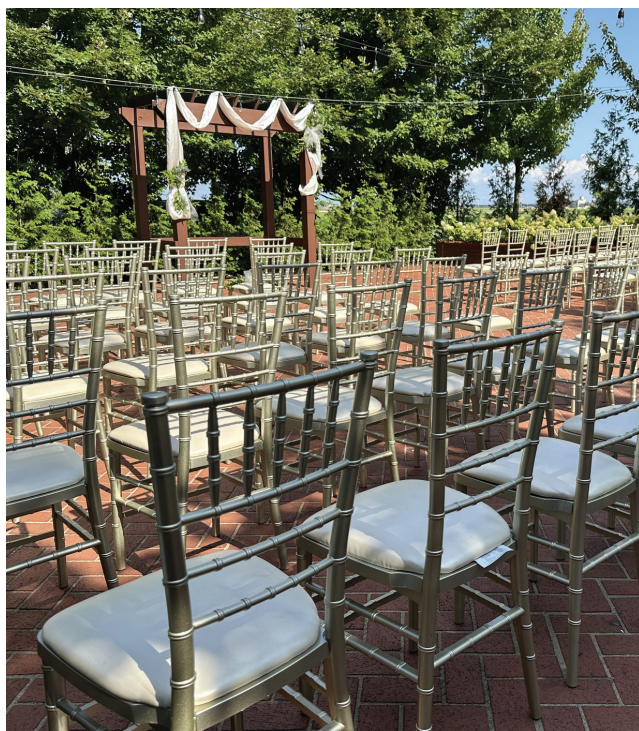
Venue Rental Rates:

Saturday - \$2,000

Friday + Sunday - \$750

Ceremony on Site - \$500

January through March – Complimentary Venue Rental and No Guest Count Minimum!



VENUE INCLUSIONS AND AMENITIES:

- Floor Length Linens – ivory or black with choice of colored napkins (specialty linen available as an enhancement)
- Champagne Chiavari Chairs
- 60" Round Guest Seating Tables – seats 8 to 10 guests
- 8 Ft Tables and 6 Ft Tables
- Captain's Tables
- High Top Tables
- Sweetheart Table
- Flatware, Fine China, Glassware
- Uplighting (Flight Event Space)
- Greenery Box Wood Walls (4 panels in Flight Event Space)
- Greenery Wall (8x8 in Gabriella's Space)
- Modern Dance Floor
- Private Outdoor Patio
- Patio Lounge Furniture and High-Top Tables
- Table Centerpieces – multiple options
- **Bridal Suite – vanity, mini fridge, hangers and lounge furniture**

ABOUT YOUR EVENT

Secure Your Date and Payments:

- A non-refundable \$3,000 deposit is required, applicable to your balance.
- 90 days before your wedding, a 50% payment is due.
- Final guest count is due 10 days before your wedding.
- Final payment is due 5 days before the wedding.

Menu Tasting:

- 6 months before your event, enjoy a complimentary tasting with you, your fiancé, and 4 additional guests.
- Select from 4 hors d'oeuvres, 3 entrees, and 4 sides (2 vegetables, 2 starch).
- During the tasting, we'll discuss linen colors, create a floorplan, finalize the timeline, and confirm menu selections, ensuring a smooth lead-up to your big day!
- Any additional guests are 50/person.

Your Wedding Team:

- Wedding Success Manager
- Day-of Coordinator
- 1 server per 20 guests
- 1 bartender per 50 guests

The service charge is used to pay our team above minimum wage hourly rates. Although gratuity is not required, it is certainly appreciated.

Decorations, Setup and Cleanup:

- Leave the worries of decorating and tidying up to your dedicated wedding team, ensuring a stress-free experience. We will expertly arrange your wedding décor following detailed instructions and images for the perfect setup.
- Setup Restrictions: Chair Covers, Balloons, Fresh Flowers, Ceiling Hanging Décor
- To facilitate this process, please drop off your labeled décor in boxes or totes with your last name and wedding date at the venue. We kindly request drop-off between 12 PM and 3 PM on the day prior to your wedding. Our venue provides carts for your convenience.
- Following your event, our team will efficiently dismantle all décor and neatly repack it into boxes/totes. These items should be collected by 11 AM on the day after your wedding.

CREATE YOUR OWN WEDDING EXPERIENCE – NO PACKAGES!

We believe that every wedding should be unique and a reflection of the newly wedded couple!

all prices subject to 22% service charge & 8% tax

The Cocktail Hour

Elevate your wedding experience with a choice between a delightful Grazing Display or elegant Passed or Displayed Hors D'oeuvres, tailored to your taste and style.

Minimum of 3 hors'doeuvres/person

GRAZING DISPLAYS

Minimum of two or "Around the World"

We Went to the Market – 10/person

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

Colorful Fruit Display – 12/person

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

The Cheese Show – 14/person

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

Italian Charcuterie Board – 15/person

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.

Around the World – 26/person

The Cheese Show and 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, four style olive tray, charred shishito peppers, olive oil and balsamic, creamy spinach dip with roasted garlic. Paired with an assortment of breads, parmesan crusted crostinis, everything crackers and garlic toast points.



The Cocktail Hour

HORS D'OEUVRES

The Classics - 3/piece

- Bruschetta topped with fresh basil, mozzarella and plum tomatoes
- Bruschetta topped with artichoke, spinach and mozzarella cheese
- Mushrooms filled with sweet Italian sausage
- Charred mini burger on parmesan crostini with ketchup, onion and pickle relish
- Sesame chicken strips with fresh scallions and teriyaki glaze
- Mushrooms filled with sweet Italian sausage
- Herb chicken tenderloins wrapped with basil and prosciutto ham
- Pork pot stickers with a ginger soy sauce
- Potato latkes with cinnamon apples and sour cream
- Oriental egg rolls with sweet and sour sticky 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

Refreshing and Cold - 3/piece

- Asparagus wrapped in prosciutto with a balsamic drizzle
- Deviled eggs with fire roasted peppers
- California bruschetta topped with avocado, pancetta and lemon garlic aioli
- Fresh fruit skewers with our walnut and cinnamon spread
- Caprese salad bites, buffalo mozzarella and tomatoes with basil
- Wonton cone filled with a creamy artichoke salad



A Taste of the Sea - 4/piece

- 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 with fresh dill
- Pan-seared scallops on a crispy tortilla round with a pico de gallo

A Step Above the Rest - 5/piece

- Pork belly bite with jalapeno apple slaw
- Frenched lamb chops with a chimichurri
- Wonton cone served with a tuna poke and a wasabi crema
- Roasted duck confit with gruyere cheese served in a potato cup
- Beef carpaccio on a parmesan crostini with peppercorn mustard and thyme

The Dinner

We have mastered the craft of delivering a flawless dining experience at The Aviator. Our commitment lies in guaranteeing your guests ample time to strut their stuff on the dance floor! The Dual Entrée Plated Dinner we offer simplifies the dining process, sparing your guests from the hassle of selecting individual entrées and, as a result, expedites the dinner service. Your invitation should merely provide an opportunity to specify dietary restrictions, and that's all there is to it!

- Our Bride and Groom will have their choice at a custom dinner compliments of our Chef! Whatever your favorite meal is, we're ready to make it a reality on your big day! (subject to market price)
- All Entrée Selections are inclusive of: Aviator House Salad + Ciabatta with Sweet Butter + choice of vegetable and starch
- Each protein will be 5 – 6 oz., we want your guests full!

BRAISED BONELESS BEEF SHORT RIB - 60/person + your choice of

- Herb Crusted Lemon Chicken
- Chicken Bruschetta
- Blackened Chicken Pesto
- Chicken Florentine
- Roasted Pork Loin
- Char-Grilled Salmon
- Roasted Garlic Shrimp
- Maryland Style Crab Cake
- Seared Peppercorn Crusted Ahi Tuna



FILET MIGNON - 80/person + your choice of

- Herb Crusted Lemon Chicken
- Chicken Bruschetta
- Blackened Chicken Pesto
- Chicken Florentine
- Roasted Pork Loin
- Char-Grilled Salmon
- Roasted Garlic Shrimp
- Maryland Style Crab Cake
- Seared Peppercorn Crusted Ahi Tuna

Vegetable Selection

- Charred Broccolini
- Lemon and Garlic Asparagus
- Seasonal Roasted Vegetables
- Fire Roasted Baby Carrots

Potato or Rice Selection

- Roasted Garlic Mashed Potatoes
- Rosemary and Garlic Roasted Redskin Potatoes
- Potato au Gratin
- Three Cheese Risotto

Dinner Experience Enhancements

- Family Style Pasta – Penne with Vodka Sauce and Fresh Parm – 5/person
- Classic Caesar Salad or Seasonal Chef's Salad – 4/person

VEGETARIAN / VEGAN SELECTION - 50/person

- Stuffed Portobello Cap Mushroom
- Eggplant Roulade
- Pasta Primavera
- Vegan Short Rib – impossible meat and jackfruit blend +8

KID'S MEALS - 20/person (12 and under)

- Chicken Fingers, Mac & Cheese, Fresh Fruit
- Cheese or Pepperoni Flatbread, Waffle Fries

Late Night Bites

What could be more satisfying than savoring some late-night bites to complement your drinks? Your guests will delight in a feast before the night ends. These delectable offerings will be served 75 minutes before the event's scheduled end time, calculated to accommodate 20% fewer guests than your final guest count.

The Hangover Feast (AKA The Fried Feast) - 10/person

Our #1 late night bite! Featuring fried pickles, mozzarella wedges, boneless wings and mac & cheese bites. Served with an array of sauces.

French Fry Station - 8/person

Who doesn't love fries?! Jump into crinkle cut, waffle cut and sweet potato fries served with lots of toppings!

Chips & Dips - 8/person

Homemade kettle chips seasoned to perfection with all of our favorite dips! Featuring classic queso, chef's chip dip and fresh guacamole.



The Slider Bar - 12/person

Build your own sliders! Featuring black angus beef burgers, smoked pulled pork, black bean vegan burgers served with brioche buns and an array of toppings.

Chick-Fil-A (yes, we said Chick-Fil-A) - 18/person

This is the one to keep your guests talking for years to come! Features original and spicy chicken sandwiches, nuggets, mac & cheese with the classic sauces.



The Bar

You've reached the highlight of the evening – the bar! Our bar service runs for a lively five hours. Please note that the bar takes a brief break during the start of dinner to guarantee swift service. Keep in mind, though, no shots are allowed – we're here to keep the party going responsibly!

Every bar service package includes Coca-Cola, Diet Coca-Cola, Sprite, Ginger Ale, a variety of juices, garnishes, mixers, as well as coffee and hot tea.

We're happy to feature two Signature Drinks to "wow" your guests!

Additional 30 minutes of bar service – 5/person

Additional 60 minutes of bar service – 8/person

THE CLASSIC BAR - 36/person

Liquor

- Tito's Vodka
- Bacardi Light Rum
- New Amsterdam Gin
- Captain Morgan Spiced Rum
- Jack Daniel's Whiskey
- Old Forester 86 Proof Bourbon
- Jose Cuervo Silver Tequila
- Johnnie Walker Red Scotch

Wines

- Red: Cabernet Sauvignon and Merlot
- White: Pinot Grigio and Chardonnay

Beers

- Bottled: Bud Light and Corona Regular
- Canned: White Claw Seltzers – Black Cherry and Lime
- On Tap: Aviator Lager and Take Flight NE IPA

THE PREMIUM BAR - 48/person

Liquor

- Tito's Vodka or Grey Goose Vodka
- Captain Morgan Rum
- Tanqueray Gin
- Jack Daniel's Whiskey
- Woodford Reserve Bourbon
- Casamigos Blanco Tequila
- Crown Royal Whiskey
- Johnnie Walker Black Scotch

Wines

- Red: Cabernet Sauvignon and Merlot
- White: Pinot Grigio and Chardonnay

Beers

- Bottled: Bud Light and Corona Regular
- Canned: White Claw Seltzers – Black Cherry and Lime, High Noon Seltzers – Peach and Pineapple
- On Tap: Aviator Lager and Take Flight NE IPA



BOURBON BAR – MKT Price/bottle + 225 additional bartender

Bourbons are based on availability but have no fear, we only bring out the good stuff! Presented on a live edge wood slab bourbon barrel bar.

SIGNATURE BEVERAGE STATION N/A - 12/person

(only applicable if you do not have a bar package)

Coca-Cola, Diet Coca-Cola, Sprite, Ginger Ale, a variety of juices, garnishes, mixers, as well as coffee and hot tea, iced tea, sweet lemonade, flavored waters.

Desserts

Elevate your celebration with our divine wedding desserts. Our talented chefs create delightful sweet treats that add a memorable touch to your special day. From action packed stations to an array of delectable mini desserts, our catering menu offers a delightful journey through the world of flavors and elegance. Indulge your guests and let the sweetness of your love story shine through every bite.

At The Aviator, you have the flexibility to bring your own desserts and cake. We'll expertly plate and present them, ensuring a stunning presentation. Best of all, there are no additional fees for cake cutting or setup!

Chef's Signature Dessert Bar – 15/person

Showcasing an array of bite-sized delights designed to satisfy every guest's craving for sweetness.

Mousse Bombs – 14/person

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

Jack Frost Donut Display – 12/person

An assortment of donuts from a Cleveland staple, Jack Frost!



Bananas Foster Station – 8/person + 225 chef

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

Build Your Own Ice Cream Sundae Bar – 7/person

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.

Mini Cannoli Bar – 10/person

Delicious bite sized cannoli's presented with an array of toppings to create your own Italian dessert feast!

Enhancements

Look no further for guest favorites to add to the show!



iPad Wireless Photobooth - 650

Matte Black and Stylish

Champagne Wall - 8 per glass | minimum 50 glasses

The ultimate introduction for your guests to sip on some bubbly! A custom built white champagne wall.

Cold Spark "Fireworks" - 2 for 500 | 4 for 900

introductions, first dance, peaks of the party

Stage - 8 x 4 section - 105

bands or bridal tables for elevation

Custom LED Neon Sign - 3 FT Sign - 450

The perfect backdrop to the photobooth. Hung on the boxwood wall.

Outdoor Patio Heaters - 125/heater

Warm your guests up on a chilly night for the best patio vibes.

75 inch TV's - 150/TV

Looking to stream a big game near your wedding bar or a slide of pictures? We got it!

Bridal Suite Experience - 32/person

Offering a selection of champagne, refreshing White Claws and delectable artisan deli sandwiches.

OUR WEDDING DREAM TEAM PARTNERS

DJ Entertainment

- Ohio DJ Pros

Photography & Video

- Cuff Link Media

Transportation

- BVIP Limo

Live Bands

- Cleveland Music Group

Florals & Design

- Blanc Slate Floral & Design

Lodging

- The Orbit by Wyndham
- Hilton Garden Inn & Suites

WEDDING EXTRAVAGANZAS



Maria's Place

The ideal setting for showers, rehearsal dinners, welcome parties, post-wedding day brunch, corporate events, birthday parties and more!

- Capacity: 70 Guests
- Breathtaking View of the Airport
- Oak Wood Paneling



Sophia's Room

Excellent setting to impress your out of town corporate clients or family for a celebration

- Capacity: 40 Guests



Rooftop Bar + Lounge

The perfect setting to celebrate a welcome party or the ultimate after party to close out your wedding night!

To show our gratitude for choosing The Aviator as your wedding venue, any additional wedding-related events will include a complimentary venue rental!

Collaborate with your Wedding Success Manager to plan the perfect event.

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