

THE AVIATOR

EVENT CENTER AND PUB

Wedding Guide



IMAGINATION WITHOUT BARRIERS

20920 Brookpark Road | Cleveland, OH 44135 | aviatorcle.com | (216) 770-5300 |    [aviatorcle](https://www.instagram.com/aviatorcle)

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 Rick 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

Grazing Displays

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 'd'oeuvres/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

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

Showcasing cheeses from around the world, served with pickled vegetables, jams & mustards, assorted breads, and crackers

Add-on: Whole Baked Brie Wheel with Raspberry Marmalade - 75/wheel

Italian Charcuterie Board – 16/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.

Mediterranean Mezze – 22/person

A selection of classic hummus, fresh tabbouleh, baba ghanoush, crispy falafel, rolled grape leaves, fattoush salad, green & black olives, roasted nuts, and fresh baked pitas

Add-on: Spinach and Meat Pies - 5/person

Around the World – 26/person

The Cheese Show and Italian Charcuterie Board combined with caprese salad, hummus, fresh tabbouleh, poached salmon display, olives, grapes, charred shishito peppers, and creamy spinach dip with roasted garlic, served with an assortment of breads and crackers



Hors D'oeuvres

Served Hot and Bite-Sized - 4/piece

- Bruschetta topped with fresh basil, mozzarella and plum tomatoes
- Mushrooms filled with sweet Italian sausage
- Charred mini burger on crostini with ketchup, onion and pickled relish
- Bacon brisket bites with jalapeno and peach BBQ
- Sesame chicken strips with fresh scallions and bang bang sauce
- Mushrooms filled with a three-cheese blend
- Bourisin artichoke fritters
- Pork potstickers with ginger soy sauce
- Potato latkes with cinnamon apples and sour cream
- Oriental spring rolls with sweet and sour sticky sauce
- Wonton cone with roasted asparagus and creamy artichoke
- Spanakopita with wilted spinach, feta cheese, and fresh lemon
- Thai-style chicken satay with a pad Thai-inspired peanut sauce
- Mini smoked gouda grilled cheese with a creamy tomato soup shooter
- Meatballs with mozzarella cheese, topped with charred tomato jam

Refreshing and Cold - 4/piece

- Walnut raisin crostini with bleu cheese mousse
- Deviled eggs with sriracha drop
- California bruschetta topped with avocado, pancetta and lemon garlic aioli
- Fresh fruit skewers with our walnut and cinnamon spread
- Caprese salad bites with buffalo mozzarella, tomatoes, and basil
- Antipasto skewers with salami, cheese, olive, and artichoke
- Raspberry and brie en croute



A Taste of the Sea - 5/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
- Lobster bisque shooter with a garlic toast point
- Jumbo shrimp cocktail with lemon swirl and cocktail sauce
- Crab and lobster salad atop crostini
- Smoked salmon atop cucumber round
- Pan-seared scallops on a crispy tortilla round with pico de gallo

A Step Above the Rest - 6/piece

- Frenched lamb chops with tzatziki
- Andouille bacon bites with lime crema
- Wonton cone served with a tuna tartare, sour cream chive
- Beef tartare on crostini with peppercorn mustard and thyme
- Mini beef wellingtons with black truffle sour cream
- Coconut lobster skewer with maple crema
- Paella bite with saffron, chorizo, onion, and pepper

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: Soaring 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 Caprese
- Chicken Florentine
- Roasted Pork Loin
- Roasted Salmon Dijon Dill Cream
- Roasted Garlic Shrimp
- Maryland Style Crab Cake
- Seared Peppercorn Crusted Ahi Tuna



FILET MIGNON – 80/person

+ your choice of

- Herb Crusted Lemon Chicken
- Chicken Caprese
- Chicken Florentine
- Roasted Pork Loin
- Roasted Salmon Dijon Dill Cream
- Roasted Garlic Shrimp
- Maryland Style Crab Cake
- Seared Peppercorn Crusted Ahi Tuna

VEGETARIAN SELECTION – 50/person

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

Vegetable Selection

- Fresh Haricot Verte in a Lemon Butter Sauce
- Fire Roasted Baby Carrots
- Brocolini with Capers and Roasted Garlic
- Assorted Grilled Vegetables
- Asparagus with a Garlic and Lemon Drizzle

Potato or Rice Selection

- Garlic and Rosemary Roasted Redskin Potatoes
- Individual Potato Gratinées
- Baked Potato with Butter, Sour Cream, Chives
- Three Cheese Risotto
- Herbed Russian Fingerlings
- Roasted Garlic Mashed Yukon Gold Potatoes
- Wild Rice Pilaf

Dinner Experience Enhancements

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

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

Buffalo & BBQ boneless wings, mozzarella wedges, mac & cheese bites, and fried pickle chips served with ranch dressing, marinara sauce, and bang bang sauce

FRENCH FRY BAR - 10/person

Seasoned mega crunch fries and sweet potato fries served with cheese whiz, ketchup, BBQ sauce, malt vinegar, cinnamon butter, honey mustard, bacon bits, pickled jalapenos, shredded cheddar cheese, and hot sauce

TACO BAR - 12/person

Seasoned ground beef & marinated pulled adobo chicken with toppings including shredded lettuce, diced tomatoes, pickled jalapenos, black olives, shredded cheddar cheese, sour cream, pico de gallo, and hot sauce

CHICK-FIL-A - 16/person

An Aviator exclusive featuring Chick-fil-A chicken sandwiches and waffle fries served with assorted Chick-fil-A sauces



THE SLIDER BAR - 12/person

Choice of 3:

- Beef: American cheese, mayo, ketchup, onion, pickle (or Impossible burger)
- Grilled Chicken: mozzarella cheese, pesto, bacon
- Chicken Parmesean: mozzarella cheese, marinara
- Cuban: pork, Cubano mustard, cheddar cheese, pickled vegetables
- Caprese: mozzarella cheese, tomato, basil, balsamic
- Pulled Pork: jicama slaw, Carolina Gold BBQ, crispy onions
- Lobster: New England style, creamy lemon dill, celery seed +5 / person

Add-on: Mega Crunch Fries +3/person

CLEVELAND PIEROGI BAR - 12/person

Local cheese and potato pierogies served with sliced kielbasa, caramelized onion, chive sour cream, and hot sauce



The Bar

All bar services come 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.

Additional **30** minutes of bar service – 5/person

Additional **60** minutes of bar service – 8/person

CLASSIC BAR - 30/person

Liquor

- Noble Cut VOHIO Vodka
- New Amsterdam Gin
- Cruzan Light Rum
- Captain Morgan Spiced Rum
- Sauza Blue Tequila
- Old Forester Bourbon
- Johnnie Walker Red Scotch

Wines

- Red: Cabernet Sauvignon & Merlot
- White: Pinot Grigio & Sauvignon Blanc

Beers

- Bud Light
- Miller Lite
- Yuengling Lager
- Yuengling Flight Lager
- Corona Extra

ELEVATED BAR - 38/person

Liquor

- Tito's Vodka
- Tanqueray Gin
- Bacardi Silver Rum
- Captain Morgan Spiced Rum
- Hornitos Plata Tequila
- Hornitos Reposado Tequila
- Makers Mark Bourbon
- Jack Daniel's Whiskey
- Johnnie Walker Red Scotch

Wines

- Red: Cabernet Sauvignon & Merlot
- White: Pinot Grigio & Sauvignon Blanc

Beers

- Bud Light
- Miller Lite
- Yuengling Lager
- Yuengling Flight Lager
- Corona Extra
- Great Lakes Midwest IPA
- White Claw Seltzers

PREMIUM BAR - 48/person

Liquor

- Grey Goose Vodka
- Tanqueray Gin
- Bacardi 4 Rum
- Captain Morgan Spiced Rum
- Patron Silver Tequila
- Patron Reposado Tequila
- Basil Hayden Bourbon
- Jack Daniel's Whiskey
- Johnnie Walker Black Scotch

Wines

- Red: Cabernet Sauvignon & Merlot
- White: Pinot Grigio & Sauvignon Blanc

Beers

- Bud Light
- Miller Lite
- Yuengling Lager
- Yuengling Flight Lager
- Corona Extra
- Great Lakes Midwest IPA
- White Claw Seltzers

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.

CHAMPAGNE TOWER - 6/glass, minimum 50 glasses

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!

HIGHLIGHTED WATER STATION - 4/person

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.



Desserts



Elevate your celebration with divine desserts from Via Roma Bakery!

A Soaring Hospitality Company.

Minimum 48 hour notice on all orders.

Looking to customize your own package? All dessert offerings can be purchased by the dozen or per piece. If you choose the per person option you will receive the entire selection!

DESSERT PACKAGES (25 guest minimum)

FRENCH - 9/person

Celebrate the elegance of French pâtisserie with an assortment of delicate, refined desserts. This collection brings the best of French sweets to your event in an irresistible, bite-sized form.

- E-Clairs - 36/dozen
- Lemon Lavender Petit Four - 30/dozen
- Chocolate and Sea Salt Tartlets - 24/dozen

ITALIAN - 8/person

Transport your guests to Italy with a selection of classic Italian-inspired desserts, perfect for any occasion. From light cannoli bites to rich tiramisu, this menu combines timeless flavors with fresh, seasonal ingredients for a truly indulgent experience.

- Mini Tiramisu - 18/dozen
- Cannoli - 24/dozen
- Berries and Cream Crostata - 24/dozen

AMERICAN - 6/person

This all-American dessert selection is the perfect way to treat your guests to comforting, nostalgic favorites with a modern twist. Each dessert is crafted with seasonal ingredients and familiar flavors that everyone will love.

- Lemon Meringue Tartlets - 24/dozen
- S'Mores Bites - 18/dozen
- Boston Cream Cupcakes - 18/dozen

SHOOTERS - 7/person

Indulge in a selection of elegant shot glass desserts, perfect for any event. These miniature delights feature layers of rich mousse, velvety custards, and vibrant seasonal flavors, all beautifully presented in individual servings.

- Triple Chocolate - 5 each
- Cassata - 5 each
- Banana Pudding - 5 each

INCLUSIVE INDULGENCE - 9/person

Our dietary-friendly mini pastries are crafted to accommodate a variety of restrictions without sacrificing flavor or quality. This selection includes gluten-free and vegan options, all made with the same attention to detail and premium ingredients as our classic offerings.

- Chocolate Raspberry Brownies (vegan & gluten free) - 18/dozen
- Coconut Cream Tarts (vegan) - 24/dozen
- Almond Butter Buckeyes (vegan & gluten free) - 18/dozen



Desserts

Via Roma

Event Center & Ristorante

Minimum 48 hour notice on all orders.

CUPCAKES minimum 1 dozen/ flavor

Standard - 2/Mini, 4/Regular, 6/Jumbo

- **Classic Vanilla** - yellow cake with vanilla bean buttercream
- **Chocolate** - chocolate cake with chocolate buttercream
- **Red Velvet** - our special red velvet cake with cream cheese icing
- **Snickerdoodle** - lightly spiced cinnamon yellow cake with cream cheese icing

Gourmet - 3/Mini, 5/Regular, 7/Jumbo

- **Lemon Raspberry** - lemon cake with raspberry filling and vanilla bean buttercream
- **Triple Chocolate** - chocolate cake with fudgy filling and chocolate buttercream
- **Honey Lavender** - honey cake with vanilla cream filling and lavender buttercream
- **Salted Caramel** - yellow cake with salted caramel filling and cream cheese icing

COOKIE PACKAGES

(12 guest minimum)

- **French - 8/person** Lemon Madeleine, almond macarons with raspberry filling, palmiers
- **Italian - 8/person** Italian rainbow cookies, seasonal biscotti, pizzelles
- **Tea Cookie - 6/person** Chocolate almond spritz, raspberry thumbprints, coconut macaroons, Russian tea cookies
- **Classic Favorites - 7/person** Chocolate chip cookies, oatmeal raisin cookies, snickerdoodle, espresso with sea salt cookies

DONUT BAR

(12 guest minimum)

- **Standard - 8/person** Glazed, chocolate glazed with sprinkles, powdered sugar
- **Enhanced - 10/person** Long John, apple fritter, maple bacon bar

POPCORN BAR - 8/pound

(recommended 1 pound/8-10 guests)

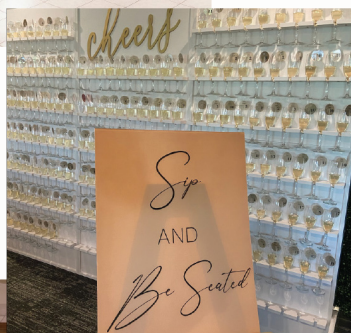
Caramel corn, white cheddar corn, garlic parmesan corn



ASK YOUR EVENT SALES MANAGER ABOUT
CUSTOM CAKES!

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

- Precious Petals Floral & Design

Lodging

- The Orbit by Wyndham
- Hilton Garden Inn & Suites



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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.

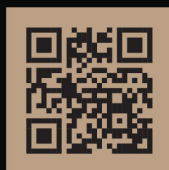
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