



THE AVIATOR Lounge

Café • Restaurant

Wedding Package

Congratulations on your recent engagement! Here at the Aviator Lounge, while we are not your typical wedding venue, we are able to provide you with a memorable evening to celebrate your special day with your family and friends.

Basic Wedding Package

- Cost per person \$80.00
- Cost per child \$25.00
- Canapés on arrival – selection of 5 - chefs selection, additional \$5.00 per person
- Minimum guest number – 70 adults (Minimum charge \$5600.00) Maximum seating 120 guests
- A non refundable deposit of 20% is required one month prior to your wedding date (\$1120.00)

This includes:

- Venue hire of the entire restaurant including the outdoor area
- 4 hour drinks package which includes Southern Highlands Altitude series wines, Jacobs Creek sparkling, local non premium beers, and soft drinks.
- 3 course meal, alternative serve (with 2 options for each course – see attached list)
- Wide range of children's meals which can be ordered on the night
- White table cloths
- White linen napkins
- Ceiling drapes
- Bridal table backdrop
- Microphone for speeches
- Round tables of either 8 or 10
- Bridal party table – with seating up to 12
- Piped music
- Dance area
- Cake table and knife
- Gift Table

Table Decorations

- We typically set all our tables with an elegant stained glass candle, but you are welcome to provide your own table decorations and guest table gifts, which we will gladly arrange for you, along with your place cards as per your seating plans.

Music/Entertainment

- If you wish to organise live music you may either use our house band "Moonlighting" at a cost of \$500 for the evening. Or we can provide an in house DJ at a cost of \$400.
- Or provide your own band or DJ.

Extras will include:

- Extended time for basic drinks package - \$7.50 per person per hour
- Basic spirits on drinks package - \$10.00 per person
- Premium beer on drinks package - \$6.00 per person

Entrée Selection

- Vegetarian vol au vents filled with vegetable mornay sauce
- Spinach and ricotta crepes with buerre blanc sauce
- Handmade supreme pizzetta
- Mushroom, leek and beetroot tartlet on mixed leaf
- BBQ lamb salad with roast capsicum, olives, croutons, fetta, maple/mustard dressing
- Smoked salmon blini on a chive pancake with horseradish cream and rocket
- Poached chicken salad with sweet potato batons, goats cheese, rocket, artichokes
- Filled field mushrooms with pumpkin ricotta and spinach
- Prawn and avocado plate with iceberg lettuce, fresh lemon, roast tomato aioli
- Wagyu Rump salad with Maple roasted beetroot, sautéed mushrooms, baby spinach, herbed croutons
- Tasting plate, chefs selection of assorted mini treats with olives, toasted French stick
- Risotto cakes filled with bolognese sauce, crumbed and fried, served with napoli sauce
- Smoked Salmon on Potato Fondant with Asparagus, watercress, Lemon Aioli
- Warm salad of house smoked oysters, duck breast confit, pecans, rocket, mustard vinaigrette
- Thai style chicken salad with glass noodles, green mango, lime and coriander

Main Selection

- Beer battered barramundi fillets with chips, salad, tartare and lemon
- Herb crusted barramundi fillets with chips, salad, tartare and lemon
- Chicken Kiev on creamy mash with peas and gravy
- Lamb rump on roast potatoes, ratatouille, snow peas, rosemary jus
- Veal scaloppine, on mash with green veg , creamy mushroom sauce
- Atlantic salmon fillet on baked potato cake with steamed asparagus, hollandaise sauce
- Chicken breast supreme, filled with spinach and fetta on sweet potato puree, white wine jus
- Scotch fillet on mustard baked potato cake, green veg, red wine jus
- Seasoned pork loin on potato cake with caramelised apples, mustard cream sauce, crispy leek
- Crispy skin snapper fillet on coconut rice, stir fried Asian vegies, chilli, lime and coriander sauce
- Chicken saltimbocca on mash with prosciutto, sage and white wine cream sauce
- Chicken filo filled with camembert and asparagus on sweet potato mash, garlic cream sauce
- Salmon and prosciutto skewers on spiced cous cous with Tzatziki
- Roast pumpkin and ricotta cannelloni with napoli sauce and shaved parmesan
- Braised lamb shank with pancetta, sage, broad beans on potato gnocchi
- Veal osso bucco on parmesan polenta with beans and peas
- Braised beef short ribs on truffle scented mash, roast beetroot, horseradish
- Veal Parmagiana with eggplant, basil, prosciutto, napoli sauce and cheese on saffron new potatoes, green veg
- Seafood bouillabaisse in a rich tomato sauce with mussels, fish and prawns served on jasmine rice
- Pumpkin ravioli with a creamy tomato basil sauce with shaved parmesan
- Braised Moroccan chicken with green olives, potatoes, lemon on steamed rice with Tzatziki

Dessert Selection

- Flourless chocolate and almond cake with whiskey ganache, berries and cream
- Sticky toffee pudding with butterscotch sauce and cream
- Our famous White chocolate cheesecake with poached berries
- Crème Brûlée served with biscotti
- Crème Caramel served with a vanilla tuille
- Triple berry crepe cake with caramelised sugar top, passionfruit coulis
- Tiramisu with coffee liqueur and cream
- Flourless orange and almond cake with mango cream
- Chocolate mud cake
- White chocolate mud cake
- Berry tartlets filled with vanilla custard
- Peach crumble with ice cream
- Black forest cherry cake
- Espresso syrup cakes with coffee syrup and fresh cream
- Lemon butter crepes with passionfruit syrup
- Dark chocolate mousse with poached raspberries
- Sour cream coffee cake
- Buttermilk pannacotta with vanilla tuille

