



YOUR WEDDING AT THE AERODROME HOTEL

We are delighted that you are considering holding your Wedding Celebrations at the Aerodrome Hotel and we hope that you will find our Wedding Brochure informative and full of ideas for your special day.

Our function rooms are licensed to hold Civil Ceremonies and offer an attractive setting for your ceremony as well as your Wedding celebrations (see full details enclosed). All the rooms are fully air-conditioned and have their own exclusive bar.

The Amy Johnson Suite overlooks our secluded garden and the Dakota Suite opens onto a private garden patio, both being ideal settings for your wedding photography.

The Amy Johnson Suite– Room hire £450.00

Holds a maximum of 130 guests seated and 200 for an evening buffet.

The Dakota Suite – Room hire £400.00

Holds a maximum of 100 guests seated and 150 for an evening buffet.

The Flight Deck Suite – Room hire £300.00

Holds a maximum of 70 guests seated and 100 for an evening buffet.

The Hurricane Suite – Room hire £200.00

Holds a maximum of 25 guests seated and 50 for an evening buffet.

The Spitfire Suite – Room hire £200.00

Holds a maximum of 20 guests seated and 40 for an evening buffet.

A selection of menus are included for you to choose from and should you have any special requests, we would be delighted to discuss these with you.

On Saturday nights during the months of May, June, July, August and September, we require a minimum number of 80 guests joining you for your Wedding Breakfast in the Amy Johnson Suite, 70 guests in the Dakota Suite, and a minimum of 50 guests in the Flight Deck.

We offer a special bed and breakfast rates for both you and your guests if they would like to stay overnight at the hotel during your wedding celebrations.

If you are having both the Wedding Breakfast with a drinks package and teas & coffees, and an evening buffet, then we offer a number of further benefits in our excellent Wedding Package.

We are also delighted to offer you a further 10% discount on all pre-paid Wedding Packages to be held Sunday to Friday.

YOUR WEDDING PACKAGE

To qualify for the Wedding package you must have the minimum number of 80 in the Amy Johnson Suite, 70 in the Dakota Suite, or 50 adults in the Flight Deck Suite, and have a three-course Wedding Breakfast with teas and coffees, a Drink's Package & an Evening Buffet.

Our Wedding Package offers you a further number of benefits to add to your special day at the Aerodrome Hotel:

**A specially reduced room hire rate for the Amy Johnson Suite of £350, for the Dakota Suite £300,
And for the Flight Deck Suite £200**

The Red Carpet on arrival

A Reception Drink on arrival for the Bride & Groom

Use of the Hotel Garden or our new patio for the wedding photographs

Flowers for the Top Table

Table Plan

Use of Cake Stand and Knife

The services of the Head Waiter to act as an informal Toastmaster

Complimentary use of a bedroom as a changing room for you and your guests up until 6pm on your wedding day

An overnight stay for the Bride & Groom in one of our Deluxe Double Rooms on your wedding night, to include champagne & flowers, and full English breakfast the next morning. We also offer a very special upgrade price should you wish to spend your night in one of our Deluxe Suites.

MENUS

STARTERS

Asparagus Soup £5.95
Jerusalem Artichoke Soup £5.95
Home-made Chicken Soup £5.95
Soup Potage Crecy (cream of Carrot) £5.95
Lightly Spiced Cream Butternut Squash Soup £5.95
Creamy Spring Onion Soup & Cheddar Cheese £5.95
Char-grilled Pepper Soup & Chilli Croutons £5.95
French Thick Onion Soup £5.95
served with parmesan croutons

Prosciutto el Melone
Parma Ham served with Melon £7.50

Basil & Balsamic scented Vine Tomatoes and fresh Mozzarella £6.95
with baby greens and toasted pine nuts

Bocconcini of Mozzarella & Cherry Tomatoes served with salad £6.95

Spinach & Ricotta Cheese Roulade £6.95

Tomato & Garlic Bruschetta £6.50
on a bed of salad leaves

Mushroom & Gorgonzola served on warm Ciabatta Bread £6.95

Traditional Greek Salad with Plum tomatoes £6.95

Poached Pears in Red Wine £6.95
and a Roquefort Cheese Salad

Brie & caramelised baby Onion Tartlet £6.95
with Japanese Basil Salad

Chef's Duck & Mandarin Terrine £7.50
Served with a mixed berry compote & toasted Melba

Sliced Duck Breast £7.50
served with toasted almonds and a rocket salad

Terrine of Pork, Chicken & Duck £7.50
and Apple & Pear Chutney with Pistachios

Stuffed Minted Lamb in Vine Leaves £6.95

Slow Braised Oxtail & Pickled red Cabbage £6.95

Thai Squid Salad £6.95
with Coriander & Chilli dressing

Crispy deep-fried Squid £7.50
served with Chilli & Hummus

Gravadlax of Salmon £7.50
with mustard & honey dressing

Organic Salmon £7.50
served with Cucumber Ribbons & Horseradish

Wild Smoked Salmon £7.50
with Rye Bread and Creme Fraiche Beetroot

Chilled Jumbo Prawns £7.50
with marinated cucumber, pimento horseradish cocktail, lemon dill oil

Prawn Kebabs £7.50
marinated in Ginger & Lemon Grass

Traditional Salad Nicoise £7.50
with fresh chunks of Tuna

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*In order that we can ensure a smooth and efficient service,  
Please choose the same starter, main course and dessert for all your guests.*

*We have provided a selection of vegetarian options and can  
also cater for any alternative dietary requirements.*

*Please select from the menus in this brochure. However, if you have any particular  
requirements or requests, we would be delighted to discuss these with you.*

## **MENUS**

### **MAIN COURSES**

Free Range Chicken Fillet £16.95  
*filled with Sage & Onion and served with traditional roasted potatoes & a Madeira  
sauce*

Grilled Corn-fed Chicken £16.95  
*stuffed with wild mushroom served with spinach & white wine sauce & potato gratin*

Grilled Stuffed Breast of Chicken £17.50  
*with basil, sun dried tomatoes & mozzarella with a shallot cream sauce*

Rolled Baked Chicken Supreme £17.50  
*stuffed with pate and served with port wine sauce*

Thyme Roasted free-range Corn-fed Chicken Breast £17.95  
*with a wild mushroom sauce*

Breaded Chicken Fillet £17.50  
*with caramelised onion & glazed with balsamic*

Roasted Organic Chicken £17.65  
*Served on a bed of braised leeks with ginger, lime & parsley*

Breast of Barbury Duck £17.95  
*with prunes & pistachio & redcurrant jus on a bed of roasted vegetables*

Roasted Lime & Chilli Duck Breast £17.95  
*on a bed of noodles with a citrus sauce*

Breast of Barbary Duck pan-fried £18.50  
*with garlic & shallots served on a potato cake with pan jus*

Smoked Duck Breast £18.95  
*with a redcurrant sauce & potato cakes*

Grilled free-range Surrey Pork Chop, £16.50  
*served with creamed garlic potatoes & a sage & onion jus*

Sautéed Pork Steak £16.95  
*served with garlic mash and baked apple rings*

Roasted Rack of Pork with Mustard & Sage Crust £16.50  
*served with potatoes boulangere & pan jus*

Pot Roasted Pork Shoulder £16.95  
*with a prune stuffing*

Rolled Lamb Chump £18.95  
*braised in tomatoes & tarragon with glazed button onions*

Chef's Special Home-made Lamb Shepherd's Pie £16.50

Pan Fried Lamb Chump £16.95  
*with minted potato duchess & thyme infused port wine sauce*

Pan Roasted Leg of Lamb Steak £17.95  
*on a potato & mature cheddar cheese gratin, with rosemary and garlic jus*

Rosemary & Garlic Leg of Lamb £18.00  
*with a redcurrant jelly sauce*

Stuffed Saddle of Lamb £18.50  
*with dauphinoise potatoes & rosemary sauce*

Lamb Wellington £18.50  
*served with new potatoes topped with sesame seeds & thyme*

Sautéed Lamb Noisettes £18.95  
*with a red wine sauce served with garlic & duchess potatoes*

Roasted Fillet of Beef £21.95  
*with all the trimmings and a caramelised orange & Madeira sauce*

Crusted Rack of Lamb £22.95  
*served with fondant potatoes & thyme pan jus*

Beef en Croute £19.50  
*Served with a confit of Onion Sauce*

Roast Cote de Beuf, £24.95  
*with fondant potatos and served with a Bernaise sauce*

Roasted Medallions of Beef Fillet £25.95  
*served with pan fried savoy cabbage & roasted shallots*

Grilled Sea Bream £16.75  
*with amaretto sauce*

Herb stuffed Herring £15.95  
*with a mustard sauce*

Baked Scottish Salmon en Croute £15.95  
*with asparagus & hollandaise sauce*

Trout with fried shallots £16.95  
*Served with crushed new potatoes and an onion, lime & ginger jus*

Baked Baby Sea Bream £16.95  
*with sweet corn risotto, lemon & parsley cream sauce*

Grilled Red Mullet £16.75  
*with walnut & parsley pesto*

Herb baked Salmon £16.95  
*with a mango & papya salsa*

Grilled Salmon Supreme £17.50  
*on a bed of asparagus & salsa verde*

Ravioli of Tiger Prawns £17.95  
*poached in its own boullion with fennel cream*

Grilled Sea Bass £17.50  
*with almond flakes, spinach & cream sauce*

Curry crusted Tuna Loin £17.50  
*on a bed of wild rice with a lemon & shrimp sauce*

Pan Fried Cod Loin £17.50  
*with fennel mash*

Lemon Sole & Haddock Ravioli £17.50

Sole on Papiotte Farce £17.50  
*with asparagus served on a bed of rocket salad with veronique sauce*

Grilled Lemon Sole with baby prawns £17.95  
*with beure blanc*

Fillet of Wild Seabass £18.95  
*with longoustine & cream of fennel puree*

Pan Fried Monkfish £20.95  
*served with braised leeks & a lemon grass saffron sauce*

Roasted Monk Fish £21.95  
*served with Parma ham on creamy mashed potatoes with a lemon & parsley sauce*

Mediterranean Vegetable open Lasagne £14.50  
*topped with trio of cheeses*

Potato Gnocchi with tomatoes & red peppers ragu £14.50  
*served with crispy foccacia bread*

Torte di riso (risotto cake) £15.50  
*deep fried with wild mushrooms & parmesan cheese*

Borsa Reale £15.50  
*a filo pastry parcel filled with spinach, wild mushrooms, asparagus & ricotta cheese*

**All main courses are served with a selection of seasonal vegetables**

## **MENUS**

### **DESSERTS**

Meringue & Vanilla Ice-cream with Orange Liquor £6.95

Citrus Lemon Tart & Crème Fraiche £6.95

Banoffee Pie & Dark Chocolate Sauce £6.95

Home-made Thick Apple Pie & Custard £6.50

Mango & Papaya Cream Brulee & Amaretti Biscuit £6.95

Tiramisu di Napoli £6.95

Lemon Cheesecake & Fruit Coulis £6.95

Vanilla Panacotta £7.50

Chocolate & Raspberry Trifle £6.95

Chocolate Bavaois £7.50

Lime & Lemon Bavaois £7.50

Profiteroles & Warm Chocolate Sauce £6.95

Raspberry & White Chocolate Cheesecake £7.50

Capreze Gateau & Pistaccio Ice Cream £7.50

Moccha Gateau @ £6.95

Tropicana Gateau @ £6.95

Dark Chocolate Mousse @ £6.95

Champagne & Strawberry Mousse @ £7.50

Pear poached in Red Wine with Red Berry Coulis @ £6.95

Toffee & Banana Sponge Pudding @ £6.95

Luxury Bread & Butter Pudding @ £6.95

Sticky Chocolate Pudding @ £6.95

Papaya & Passion Fruit Cheesecake £7.50

Amy Johnson Strawberry Gateau £7.50

White Chocolate & Red Berry Mousse £7.50

Brandy Snap with Fresh Berries & White Chocolate Mousse £7.50

Walnut & Pear Spring Roll with Vanilla Pod Ice Cream £6.95

Classic Tart au Citron with Lemon Sorbet £7.50

**Selection of Continental Cheeses & Fruit Chutney £7.50**

**Beverages**

**Coffee / Tea & Mints £2.45**  
**Coffee / Tea & Petit Fours £2.95**

# **MENUS**

## **CHILDREN'S MENU**

### **MAIN COURSES**

Breaded Chicken Goujons £6.00

Grilled Cumberland Sausages £6.00

Breaded Fish Stars £6.00

*All of the above are served with chips, peas or baked beans*

### **DESSERTS**

Selection of Ice Creams £4.00

Strawberry Ice Cream with fresh Strawberries £4.50

Puffy Bird Vanilla Ice Cream £4.00

Mini Fruit Tartlet £4.00

Fruit Jelly £4.00

*The above menus are available to children up to 14 years .*

*With our Wedding package*

*Children under 5 eat FREE from the above menu.*

# **MENUS**

## **PRESENTATION BUFFETS (price per person)**

**PRESENTATION BUFFET (A) £39.95 (minimum numbers 40)**

Buffalo di Mozzarella, Parma Ham & Rocket Salad

### **Selection of cold meats to include:**

Sirloin of Roast Beef, Honey Roasted Gammon Ham, Smoked Turkey, Danish Salami & Duck Liver Pate

### **Fish Selection to include:**

Whole Dressed Salmon, Garnished Crevettes, Fresh Mussels & Tomato Salsa, Smoked Salmon

Pepperoni in Paddela *to include: braised red & yellow pepper in olive oil garlic capers & Sicilian olive.*

Spinach of Ricotta Canelloni *served with garlic bread*

Roasted Stuffed Lamb Shoulder *stuffed with garlic, mince of chicken & rosemary  
thyme pan jus with all the trimmings*

Grilled Red Snapper *with Chef's special salsa*

**Selection of Seasonal Potatoes & Vegetables**

**A mouth-watering selection of Desserts**

**Cheese Platter**

**PRESENTATION BUFFET (B) £42.95 (minimum numbers 40)**

Home-made Leek & Potato Soup

or

Trio di Bruschetta *Pepperoni, tomato, olives & mushroom & gorgonzola cheese*

**Selection of Cold Meats to include:**

Oak Smoked Chicken fillet, Honey Roasted Gammon, Danish Salami  
& Chicken Liver Pate with Onion Ciabatta

**Fish Selection to include:**

Whole Dressed Salmon garnished with Crevettes, New Zealand Mussels,  
Smoked Mackerel & Smoked Salmon

Grilled Sea Bream stuffed with Tiger Prawns

*served with sweetcorn risotto and a wild mushroom cream sauce*

Roasted Scottish Sirloin of Beef and Madeira Sauce

Potato Dauphinoise with Garlic and Wild Mushrooms  
*and topped with mature Parmesan cheese*

Char-grilled Breast of Chicken with Citrus Thai Chilli Sauce  
*served baby potatoes with sesame seeds & a caramelised red onion jus*

**Selection of Seasonal Potatoes & Vegetables**

**A mouth-watering selection of Desserts**

**Cheese Platter**

# MENUS

## EVENING BUFFET MENUS

(price per person)

### **FINGER BUFFET (A) £12.95**

Assorted Sandwiches  
Pizza Slices  
Assorted Mini Quiche  
Hot Deep Fried Chicken Wings  
Kettle Chips & Dips

### **FINGER BUFFET (B) £15.95**

Open Sandwiches  
Sausage Rolls  
Carrot & Coriander Goujons  
Beef Samosas  
Assorted Quiche Slices  
Focaccia Pizza Slices  
Ginger & Lemon Grass Chicken Skewers  
Nachos & Dips

### **FINGER BUFFET (C) £18.95**

Assorted Sandwiches  
Chipolata Sausages  
Dusted Lime & Chilli Chicken Fillet Strips  
Petit Crolines  
Vegetable Samosas  
Chilli King Prawn Rolls  
Vegetable Satay  
Seafood Dim Sum  
Nachos & Dips

### **VEGETARIAN FINGER BUFFET £15.50**

Assorted Bridge Rolls  
Cocktail Vegetable Satay  
Mini Vegetable Samosas  
Breaded Spinach & Feta Goujons  
*with a spicy Mango dip*  
Mini Vegetable Spring Rolls  
Breaded Carrot & Coiander Goujons  
Vegetable Crolines  
*in puff pastry with a Garlic & Lime dip*  
Sun Dried Tomatoes & Cheese Quiche

**Please note that for the Wedding Package, the Finger Buffets are only available for the evening following a Wedding Breakfast**

# MENUS

## CARIBBEAN MENUS

### Caribbean Menu @ £38.95 per person (min nos. 40)

Jerk Chicken  
Garlic & Creole Beef Kebabs  
Tuna Steak Mango Salsa  
Lamb Curry  
Okra Fried Rice  
Stuffed Pepper with Creole Rice & Pineapple  
Rice & Peas  
Mango Tomato & Red Onion Salad  
Avocado Salad in Ginger & Orange  
Spicy Potato Salad  
Peppery Bean Salad  
Coleslaw, Pasta Salad  
Cajun Vegetables  
Chicken Pineapple & Mango  
King Prawn Kebab marinated in garlic & ginger  
Beef in Tomatoes & Peppers  
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Tropicana Gateau  
*three vanilla sponges sandwiching a pineapple mousse & topped with glazed tropical fruit)*  
Jamaican Dark  
*special chocolate biscuit base topped with a dark chocolate mousse*  
Rum soaked raisins finished with a crisp segmented chocolate biscuit laced with rum

### **Caribbean Buffet Menu @ £26.95 per person (min nos. 40)**

Jerk Chicken  
Garlic & Creole Beef Kebabs  
Tuna Steak Mango Salsa  
Lamb Curry  
Okra Fried Rice  
Stuffed Pepper with Creole Rice & Pineapple  
Rice & Peas  
Mango Tomato & Red Onion Salad  
Avocado Salad in Ginger & Orange  
Spicy Potato Salad  
Pepper Bean Salad

(A selection of desserts will be an additional £6.50 per person)

# Asian Menus

## Non vegetarian Starters

Kofta Kebab  
Tandoori Chicken  
Fish Tikka  
Spicy Grilled Chicken  
Tandoori Fish  
Haddock Parcel

## Vegetarian Starters

Cocktail Samosas  
Spring Roll  
Aloo Tikki  
Vegetable Pakora  
Bean Foogath  
Saffron Deep Fried Cauliflowers

## Soup Starters

Chick Pea Soup  
Corn Soup  
Lentil Soup  
Spinach Soup  
Tomato & Coconut Soup  
Creamy Lettuce Soup

## Non-Vegetarian Main Courses

Spicy Stuffed Chicken  
Tandoori Chicken  
Tandoori Chicken Kebabs  
Kerala Fried Duck  
Duck Vindaloo  
Chicken Dhanak  
Chicken with Cashew & Yoghurt  
Mughlai Chicken  
Chef's Hot & Spicy Chicken Curry  
Bangali Style Fish in Yoghurt Sauce  
Fish Shaslik  
Fish Kofta Curry  
Malabari Fish  
Fish Vindaloo  
Fish Korma

Mughal Style Fish Curry with Almond Sauce  
Spicy Meat Balls  
Stuffed Peppers with Lamb Kofta & Mint Ginger, Cardamom & Mint Meat Kebabs  
Chef's Lamb Liver Curry  
Salmon with Coriander & Yoghurt Sauce  
South Indian Spicy Prawn Kebabs  
Mughal Style Lamb Curry  
Lamb Tikka Kebabs  
Lamb with Palak  
Chef's Special Lamb Curry  
North Indian Lamb of Okra Curry  
Lamb Vindaloo  
Baruchi Braised Lamb  
Kashmiri Rogan Josh  
Curried Lamb with Saffron  
Lamb Madras  
Hyderabadi Lamb  
Lamb Mughal Kheema Masala  
Chef's Hot Marinated Lamb Shops  
Hyderabadi Roast Leg of Lamb

## Vegetarian Main Courses

Masala Bean Poriyal  
Stuffed Cabbage Leaves  
Loki Kefta  
Curried Mushroom Potatoes & Peas  
Mixed Vegetable Curry  
Curried Chick Peas  
Okra Pachandi  
Potato Stuffed Peppers  
Palak Mushrooms  
Bombay Aloo  
Mutter Panner  
Aubergine with Yellow Split Peas  
Spinach & Chick Peas  
Okra Curry

## Biryanis (Main Course upon request)

Lamb Biryani  
Beef Biryani  
Chicken Biryani  
Royal Biryani  
Vegetarian Biryani

**Raitas (all upon request)**

Spicy Cucumber Raita  
Fruit Raita  
Coconut Raita  
Vegetable Raita

**Dhals**

Bangali Chola Dhal  
Madras Dhal  
Mixed Dhal  
Channa Dhal

**Breads**

Roti  
Puri  
Bhurtha  
Naan (on request)

**Rice**

Rice with Chick Peas  
Chef's Special Rice  
Coconut Rice  
Golden Fried Rice  
Lemon Rice  
Lemon & Peanut Rice  
Mustard Seed Rice  
Green Pea Rice  
Saffron Rice  
Rice Pongal

**Desserts**

Fruit Cream  
Gulab Jam Don  
Rasmalai  
Kulfi

**Non vegetarian buffet @ £30.95**

**Vegetarian buffet @ £24.95**

**For the Non-Vegetarian Buffet Menu please choose:**

3 starters - to include at least one vegetarian starter and 1 soup, or 2 vegetarian starters  
2 Vegetarian Main Courses and 2 non-vegetarian Main Courses  
1 Dhal, 1 Raitas, 1 Rice, 1 Bread & 1 Desert (dips & salads are part of the meal chosen)

**For the Vegetarian Buffet Menu please choose:**

3 starters  
4 Main Courses  
1 Dhal, 1 Raitas, 1 Rice, 1 Bread & 1 Desert (dips & salads are part of the meal chosen)

## **BARBEQUE MENUS**

### **MENU ONE    £19.50 per person**

(This menu is available only for the evening Wedding buffet following the Wedding Breakfast)

Marinated Chicken Pieces  
Chicken Legs with herbs  
Homemade Beef Burgers  
Cumberland Sausages  
Vegetable Kebabs  
-  
Coleslaw  
Potato Salad  
Mixed Salad  
-  
Tomato & Onion Gravy  
Fresh Bread Rolls & Burger Buns  
-  
Selection of Desserts

### **MENU TWO    £28.50 per person**

Home-made Cajun Beef Burgers  
Beef & Chicken Fajitas with fresh Tortillas  
Marinated Chicken Pieces  
Minute Sirloin Steaks  
Cumberland Sausages  
Homemade Beef Burgers  
King Prawn Kebabs  
Vegetable Kebabs  
Beef Kebabs  
BBQ Spare Ribs  
-  
Coleslaw  
Potato Salad  
Mixed Salad  
Pasta Salad  
Waldorf Salad  
Tomato, Onion & Cucumber Salad  
-  
Tomato & Onion Gravy  
Fresh Bread Rolls and Burger Buns  
-  
Selection of Desserts

# ON ARRIVAL

**Selection of Cold Canapés £4.50**  
**Selection of Hot & Cold Canapés £5.50**  
*(based on 6 pieces per person)*

*To give you total flexibility, we have provided some suggestions of drinks packages, or choose from the selector to suit your guests tastes.*

**A full wine list is available for you to choose from. As this is regularly updated, we suggest that your final choice is made when you meet with the Wedding Co-ordinator four months prior to the date.**

## Drinks Selector

|                               |       |
|-------------------------------|-------|
| Glass of Fruit Juice.....     | £1.65 |
| Fruit Cup .....               | £1.95 |
| Glass of House Wine .....     | £3.50 |
| Glass of Sherry .....         | £2.75 |
| Pimms No. 1 (incl Lemonade)   | £3.25 |
| Glass of Sparkling Wine ..... | £4.65 |
| Glass of Bucks Fizz .....     | £4.65 |
| Glass of Champagne .....      | £6.75 |

## Drinks Choice 1

**£11.95 per person**

**1 Glass of Bucks Fizz**

**1 Glass of House Wine with your meal**

**1 Glass of Sparkling Wine for the Toast**

## Drinks Choice 2

**£14.95 per person**

**1 Glass of Bucks Fizz**

**2 Glasses of House Wine with your meal**

**1 Glass of Sparkling Wine for the Toast**

## Drinks Choice 3

**£16.95 per person**

**1 Glass of Bucks Fizz**

**2 Glasses of Chardonnay with your meal**

**1 Glass of Champagne for the Toast**

## Wine List

### White Wine

|       |                                                                     |        |
|-------|---------------------------------------------------------------------|--------|
| Bin 1 | <b>Ropiteau Sauvignon Blanc</b><br><i>Vin de Pays d'Oc (France)</i> | £13.45 |
| Bin 2 | <b>Ropiteau Chardonnay</b><br><i>Vin de Pays d'Oc (France)</i>      | £13.45 |
| Bin 3 | <b>Prinz Rupprecht Piesporter Michelsberg</b><br>(Italy)            | £14.45 |
| Bin 4 | <b>Pinot Grigio Villa Mura</b><br><i>Prinz Rupprechtr (Germany)</i> | £13.95 |
| Bin 5 | <b>Moondarra Semillon Chardonnay</b><br>(South East Australia)      | £14.45 |
| Bin 6 | <b>Casillero del Diablo Sauvignon Blanc</b><br>(Chile)              | £17.45 |
| Bin7  | <b>Chablis Ropiteau</b><br>Ropiteau Burgundy (France)               | £26.75 |

### Red

|        |                                                                                |        |
|--------|--------------------------------------------------------------------------------|--------|
| Bin 8  | <b>Ropiteau L'Emage Cabernet Sauvignon</b><br><i>Vin de Pays d'Oc (France)</i> | £13.45 |
| Bin 9  | <b>Ropiteau L'Emage Merlot</b><br><i>Vin de Pays d'Oc (France)</i>             | £13.45 |
| Bin 10 | <b>Moondarra Shiraz</b><br>(south East Australia)                              | £14.95 |
| Bin 11 | <b>Valpolicella Villa Mura</b><br>(Italy)                                      | £14.95 |
| Bin 12 | <b>Casillero del Diablo Cabernet Sauvignon</b><br>(Chile)                      | £17.95 |
| Bin 13 | <b>Rioja Campo Viejo Crianza</b><br>(Spain)                                    | £18.45 |
| Bin 14 | <b>Chateaneuf du Pape 'Le Palais des Papes'</b><br>(France)                    | £23.95 |

### Rosé

|        |                                           |        |
|--------|-------------------------------------------|--------|
| Bin 15 | <b>Pinot Grigio Blush</b><br>(California) | £17.45 |
|--------|-------------------------------------------|--------|

### Sparkling Wine

|        |                                          |        |
|--------|------------------------------------------|--------|
| Bin 16 | <b>Veuve St Vincent Brut</b><br>(France) | £15.45 |
| Bin 17 | <b>Freixenet Rosado</b><br>(Spain)       | £23.45 |

### Champagne

|        |                                    |         |
|--------|------------------------------------|---------|
| Bin 18 | <b>Duc de Roucher Brut</b>         | £26.95  |
| Bin 19 | <b>Lanson Black Label</b>          | £30.95  |
| Bin 20 | <b>Veuve Clicquot Yellow Label</b> | £43.95  |
| Bin 21 | <b>Dom Perignon</b>                | £132.95 |

### Rosè Champagne

|        |                    |        |
|--------|--------------------|--------|
| Bin 22 | <b>Lanson Rosè</b> | £31.95 |
|--------|--------------------|--------|

## *Civil Wedding Ceremonies at the Aerodrome Hotel*

- Venue:** We are delighted to offer the services of a civil ceremony at the Aerodrome Hotel. Several of our function suites are licensed for the purpose of the ceremony and a charge of £300.00 is incurred to the hotel
- Numbers:** A Maximum of 140 guests can be accommodated on a seated basis in a format agreed under the terms of our licence. Standing room is only permitted by prior arrangements.
- Ceremony times:** Times must be arranged with the Registry Office.
- Arrival times:** The bridegroom should attend a pre-marriage interview with the Registrar at least 45 minutes prior to the ceremony. Guests may arrive 30 minutes prior to the ceremony. All guests should be seated no later than 5 minutes prior to the ceremony.
- Music:** Music may be arranged privately by the bride/bridegroom. This must be of a non-religious nature. Nothing which could be termed an act of worship may take place during the ceremony. No readings, words or performance is permitted of a religious nature at any time during the civil ceremony.
- Food & Drink:** No food or drink may be served to or consumed by the bridal party and their guests in the Imperial Suite before the civil ceremony.
- Flowers:** A table arrangement for the Registrar's table is included within the price.
- Blessings:** It may be possible, on certain occasions, to have a blessing after the civil ceremony. However, this must be at a time separate to the civil ceremony and not whilst the Registrar is still in attendance. It must not follow the form of the religious marriage service or ceremony.
- Rights to Halt:** During the civil ceremony, if requirements of the Registrar are not met, the Registrar can decide not to proceed with the ceremony. At other times, should events take place outside of the arrangements made between the couple and the Aerodrome Hotel, we reserve the right to halt proceedings.
- Confetti:** No confetti is permitted in the function suites, the Aerodrome Hotel or its grounds.
- Registrar's fees:** These are in addition to any sums quoted and must be dealt with direct with the Registrar.

## **BOOKING PROCEDURES**

*After discussing your requirements and date, all you have to do is place a provisional booking with us, and we will hold your reservation for 14 days. To secure your booking, simply send us a deposit of £500, non-refundable, and written confirmation during the reservation period. We will reply, confirming details of your booking, and deposit paid.*

**Please note that bookings for which we have not received the deposit within 14 days provisional booking period, cannot be held.**

**For bookings made more than three months in advance, the prices offered at the time of the original booking may be subject to change. Three months before the reception date, firm prices and menu and wine list availability will be confirmed to you, and menus agreed. All prices are inclusive of the current rate of V.A.T.**

**To coincide with our cancellation policy, we will be asking for 30% of the expected bill 3 months prior to your event, 60% of the expected bill is due 2 months prior to your event, and full payment of the bill is due 1 month prior to your event.**

**By 7 days before your function, we will need to know the final number of guests attending. If this varies from the estimate 4 months before, then the following will apply.**

- **If the numbers are higher we will invoice you for the extra number of guests.**

- **If the numbers are lower, we can only refund if we are notified 7 days prior to the event.**
- **Please note doors to outside areas are closed at 11pm**

### **Cancellation**

*If you unfortunately have to cancel your function, the Aerodrome Hotel retain the amount shown below in lieu of cancellation.*

- a. 30% of the expected bill if the Aerodrome Hotel is given less than 6 months notice & more than 4 months notice.**
- b. 60% of the expected bill if the Aerodrome Hotel is given less than 4 months notice & more than 3 months notice.**
- c. 100% of the expected bill if the Aerodrome Hotel is given less than 3 months notice.**

**However, if you re-book the function on the same terms at a later date, and another booking has filled the space you have cancelled, we may be able to waive the cancellation charges, at the Manager's discretion.**

### **Room Hire**

**Room hire charges for reception rooms**

|                          |                |
|--------------------------|----------------|
| <b>Amy Johnson Suite</b> | <b>£450.00</b> |
| <b>Dakota Suite</b>      | <b>£400.00</b> |
| <b>Flight Deck Suite</b> | <b>£300.00</b> |

**For Weddings that meet the minimum numbers required for the Wedding Package, room hire charges are reduced.**

|                          |                |
|--------------------------|----------------|
| <b>Amy Johnson Suite</b> | <b>£350.00</b> |
| <b>Dakota Suite</b>      | <b>£300.00</b> |
| <b>Flight Deck</b>       | <b>£200.00</b> |

## *A special time to indulge ...*

**For just a few hours, you can forget all about those  
Wedding stresses that you have experienced, in total luxury.**

**In partnership with the Country Club, Addington Palace,  
we are delighted to offer you an experience of sheer indulgence.**

**This once in a life time opportunity is offered to you at a very  
special day membership rate from which you can choose  
from a host of therapies and treatments that include:**

**Aromatherapy \* Sauna \* Solarium  
Manicure \* Beauty Therapy**

**Mini treatments from £25.00  
Pamper Days from £60.00**

**(subject to availability)**

**Our Wedding Co-ordinator will be pleased to advise you of further details.**

# Your Wedding Countdown Planner

## As soon as possible

- Arrange the first meeting with your Minister, Priest or Rabbi to discuss wedding plans & set the date.
- If it is the civil ceremony book the register office/civil venue.
- Set a budget & decide who is doing what.
- Select your chief bridesmaid, best man & other attendants.
- Decide on the number of guests you want & begin drawing up a guest list with both sets of parents.
- Visit possible reception venues.
- Discuss possible menus with caterers, hotels & restaurants and gather estimates for food & drink.
- Make all reception bookings.
- Begin looking for wedding dress and attendants' outfits.
- Book your photographer & videographer & the reception entertainment.
- Organise wedding insurance

## Three months before

- Arrange a second meeting with the Minister, Priest or Rabbi to discuss the Service & agree a date for Publication of the Banns, if the Wedding is in a Church. Other than the Church of England, notice of the marriage must be given to the Superintendent Registrar.
- Select hymns & music. Book the musician.
- Order the wedding cake.
- Order all your wedding stationary.
- Choose you florist & discuss requirements.
- Book your first night hotel & honeymoon.
- Check passports and arrange inoculations.
- Choose wedding rings.
- Book wedding cars.
- Organise your gift list.

## Two months before

- Finalise the order of service & other printed sheets.
- Post invitations with gift list
- Buy accessories from shoes to the veil.
- The groom should organise his wedding clothes
- Choose presents for the attendants'

## One month before

- Book hairdresser & make-up appointments for the morning of the wedding
- Write to banks and other official bodies if you are changing your surname.

## Two weeks before

- Confirm the number of guest with your caterer & draw up a seating plan for the reception
- Try on full wedding outfit

## One week before

- Confirm all reception arrangements
- Confirm flowers, photographer etc. Give the photographer a list of any must-take shots you want.
- Ensure groom, father & best man are prepared for their speeches.