





EASTBOURNE

AIRSHOW 18-21 August 2022

High Flyers The Aviator Club Hospitality 2022

AIRSHOW

First class event in a first class destination

The award-winning Eastbourne International Airshow returns in August 2022 to Eastbourne's iconic seafront.

Voted Tourism Event of the Year (Silver) at the Beautiful South Awards 2019/2020 and Best FREE Airshow by Airscene for two years running, our Airshow celebrates 28 years of airshow excellence in 2022.

High Flyers (a) The Aviator Club returns in 2022 boasting uninterrupted views of the flying display line from the Western Lawns. A unique, unrivalled, hospitality venue from which to admire the flying displays throughout Thursday, Friday & Saturday of the show.



AIRSHOW

Luxury High Flyers Package includes...

- Opens at 11:00 with complimentary welcome drink of your choice on arrival
- Complimentary Tea & Coffee available throughout the whole day
- Display line marquee position comprising private bays with two tables of ten guests
- 3 course lunch served at 12:30
- Tea & Cake served from 15:30
- Fully stocked bar exclusive to The Aviator Club
- Exclusive toilet facilities
- Panaromic views of the flying display line

AIRSHOW

2022 High Flyers Menu

Appetisers

- Crab, Shrimp and Quinoa Salad with a Lime, Lemon & Dill Dressing Chicken Liver, Smoked Bacon and Wild Mushroom Terrine with Pickled Cucumber, Homemade Tomato Chutney and Ciabatta Toast
- Feta, Beetroot and Mixed Bean with Mango Salad

Main Course

All served with Fondant Potatoes, Buttered Carrots and a Green Bean and Courgette Barrel

Chicken Stuffed with Wild Mushroom and Fresh Herbs and served with a Creamy Madeira Sauce Pan Seared Salmon Fillet with a Honey & Sweet Chilli Glaze Moroccan Chick Pea Tagine with Cous-Cous

Desserts

- Trio of Mini Lemon Meringue, Dark Rocher Chocolate Cheese Cake and a Strawberry & Champagne Mousse
- Apple Strudel with Crème Anglaise and Vanilla Pod Ice Cream Platter of English Cheeses to include Somerset Brie, Mature Cheddar and Wensleydale. Served with Assorted Biscuits, Celery, Grapes and Pear & Apple Chutney.



Booking

Please complete the form below and return to the address given. An invoice will then be sent to you. All payments must be made prior to the event.

Please note that The Aviator Club will operate regardless of weather conditions. Eastbourne Borough Council is not liable for any changes to or cancellations in the flying display programme.

Appetisers	Total
Crab, Shrimp and Quinoa Salad with a Lime, Lemon & Dill Dressing	
Chicken Liver, Smoked Bacon and Wild Mushroom Terrine with Pickled Cucumber, Homemade Tomato Chutney and Ciabatta Toast	
Feta, Beetroot and Mixed Bean with Mango Salad	

Main Courses	Total
Chicken Stuffed with Wild Mushroom and Fresh Herbs and served with a Creamy Madeira Sauce	
Pan Seared Salmon Fillet with a Honey & Sweet Chilli Glaze	
Moroccan Chick Pea Tagine with Cous-Cous	
All served with Fondant Potatoes, Buttered Carrots and a Green Bean and Courgette Barrel	

Desserts	Total
Trio of Mini Lemon Meringue, Dark Rocher Chocolate Cheese Cake and a Strawberry & Champagne Mousse	
Apple Strudel with Crème Anglaise and Vanilla Pod Ice Cream	
Platter of English Cheeses to include Somerset Brie, Mature Cheddar and Wensleydale. Served with Assorted Biscuits, Celery, Grapes and Pear & Apple Chutney	

Dietary Requirements:

Dairy Free, Coeliac etc.



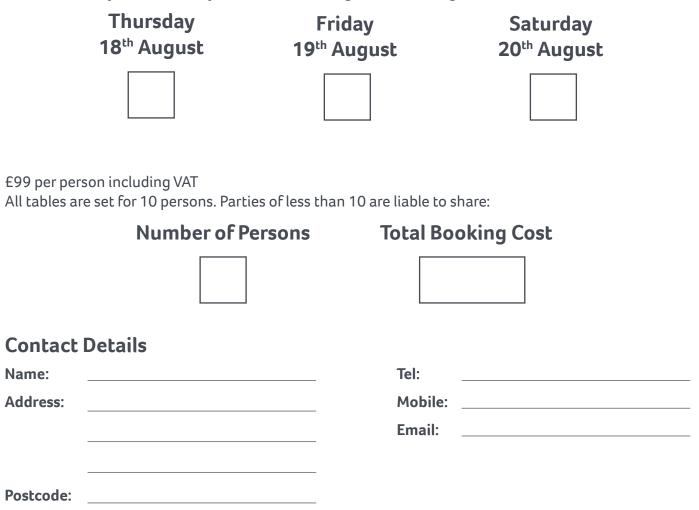
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Number of Guests

Please indicate your chosen day and the number of guests attending:





Please return your completed form to:

Conference Eastbourne // Tourism & Enterprise College Road // Eastbourne East Sussex // BN21 4JJ conferenceeastbourne@lewes-eastbourne.gov.uk // 01323 415437