

AIRbourne



EASTBOURNE
INTERNATIONAL

AIRSHOW
17-20 August 2023

High Flyers
@ The Aviator Club

EASTBOURNE
INTERNATIONAL

AIRSHOW

First class event in a first class destination

The award-winning Eastbourne International Airshow returns in August 2023 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 29 years of airshow excellence in 2023.

High Flyers @ The Aviator Club returns in 2023 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.





Luxury High Flyers Package includes...

- 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 (time to be confirmed)
- Tea & Cake served (time to be confirmed)
- Fully stocked bar exclusive to The Aviator Club
- Exclusive toilet facilities
- Panoramic views of the flying display line

£129
inc VAT



2023 High Flyers Menu

(please note the below is a SAMPLE 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 (vegan cheese available)

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 (v/ vg/ gf)

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.
(vegan and gluten free options available)

SAMPLE MENU

Booking *(please contact the team to confirm the menu)*

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	
<i>All served with Fondant Potatoes, Buttered Carrots and a Green Bean and Courgette Barrel</i>	

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:

<i>Dairy Free, Coeliac etc.</i>

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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.

Number of Guests

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

Thursday
17th August

Friday
18th August

Saturday
19th August

£129 per person including VAT

All tables are set for 10 persons. Parties of less than 10 are liable to share:

Number of Persons

Total Booking Cost

Contact Details

Name: _____

Address: _____

Postcode: _____

Tel: _____

Mobile: _____

Email: _____

EASTBOURNE
INTERNATIONAL

AIRSHOW

17-19 August 2023

Please return your completed form to:

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



EASTBOURNE
INTERNATIONAL

AIRSHOW
20 August 2023

The Departure
Lounge Hospitality
20 August 2023

First class event in a first class destination



The award-winning Eastbourne International Airshow returns this summer 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 29 years of airshow excellence in 2023.

'The Departure Lounge' returns in 2023 boasting uninterrupted views of the flying display line from the Western Lawns. A unique, unrivalled, hospitality venue from which to admire the flying displays on Sunday 20 August.

Luxury Hospitality Package includes...

- Opens at 11:00 with complimentary welcome drink of your choice on arrival
- Tea & Coffee available throughout the whole day
- Display line marquee position comprising private bays with two tables of ten guests
- 2 course Summer lunch served at 12:30
- Fully stocked bar exclusive to 'The Departure Lounge'
- Exclusive toilet facilities
- Uninterrupted views of the flying display line

£79
inc VAT



The Departure Lounge Menu 2023

Main Course

Honey Mustard Chicken Skewers

Halloumi & Roast Veg Skewers

Salmon with a Herby Mayo

Served with a salad buffet including...

Avocado Salad

Herb, Feta & Beetroot Salad

Pasta Salad with Pesto & Cherry Tomatoes

Baby New Potatoes

Desserts

English Summer pudding

Tangy Lemon Tart

A Trio of English Cheeses served with Biscuits, Grapes, Celery & Fruit Chutney

SAMPLE MENU

Booking

Please complete the form below and return to the address given. An invoice will then be sent to you. Please note that a 1.5% handling charge will apply to credit card transactions. All payments must be made prior to the event.

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

Main Courses	Total
Honey Mustard Chicken Skewers	
Halloumi & Roast Veg Skewers	
Salmon with a Herby Mayo	
<i>All served with a selection of Summer Salads & Baby New Potatoes</i>	

Desserts	Total
English Summer Pudding	
Tangy Lemon Tart	
A Trio of English Cheeses served with Biscuits, Grapes, Celery & Fruit Chutney	

Dietary Requirements:

Dairy Free, Coeliac etc.

Number of Guests

Please indicate the number of guests attending:

**Sunday
20th August**

£79 per person including VAT

All tables are set for 10 persons. Parties of less than 10 are liable to share:

Number of Persons

Total

Contact Details

Name: _____

Tel: _____

Address: _____

Mobile: _____

Email: _____

Postcode: _____

Please return your completed form to:

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