

★ THE AVIATOR ★ READY ROOM

★ PRIVATE EVENTS INSIDE AVIATOR BREWING CO. ★

YOUR PARTY. YOUR BAR. YOUR ROOM. NO HOTEL BALLROOM REQUIRED.

Located inside Aviator Brewing Co., next door to Gold Leaf Distilling and the Hangar Bar, the Ready Room is a private event space for up to **70 guests indoors**, with the ability to accommodate additional guests at outdoor tables when the weather is cooperative.

The space includes a full bar, **big-screen TV** and **sound system**.



\$350
DEPOSIT

A \$350 deposit reserves your date and is applied toward your final event bill. Taxes and gratuity are additional.

★ CHOOSE YOUR EVENT PACKAGE ★

THE BREWERY SOCIAL

\$32 / guest

- Choose 2 appetizers
- Choose 2 entrees
- Choose 2 sides
- Iced tea, soft drinks & water
- 30 guest minimum

THE AVIATOR FEAST

\$38 / guest

- Choose 3 appetizers
- Choose 2 entrees
- Choose 1 salad
- Choose 2 sides
- Iced tea, soft drinks & water
- 30 guest minimum

THE READY ROOM DINNER

\$44 / guest

- Choose 3 appetizers
- Choose 2 premium entrees
- Choose 1 salad
- Choose 2 sides
- Iced tea, soft drinks & water
- 30 guest minimum



BUFFET STYLE SERVICE

All food is served buffet-style. Table service is not included.



FULL BAR AVAILABLE

Hosted tab, guest-paid bar or drink tickets can be arranged.



FLEXIBLE DRINK OPTIONS

Choose the option that fits your event best.



YOU BRING THE PEOPLE. WE HANDLE THE REST.

★ THE AVIATOR READY ROOM ★ BUILD YOUR PACKAGE

== PICK THE FOOD THAT FITS YOUR CROWD. ==



★ APPETIZERS ★

- ★ Hush Puppies
- ★ Loaded Tots
- ★ Chips & Salsa
- ★ Aviator Chicken Tenders with Aviator Sauce
- ★ Caprese Skewers
- ★ Brisket Crostini **+\$2/guest**
- ★ Shrimp Cocktail **+\$3/guest**



★ ENTREES ★

- ★ Aviator Pulled Pork BBQ
- ★ Country Fried Chicken Cutlet
- ★ Bacon-Wrapped Meatloaf
- ★ Aviator Chicken Tenders
- ★ Aviator Smoked Wings – Dry Rub, Aviator, Buffalo, BlackMamba or Monster
- ★ Aviator Beef Brisket **+\$4/guest**
- ★ Grilled Flat Iron Steak with Collard Green Chimichurri **+\$6/guest**



★ PREMIUM ENTREES ★

- ★ Grilled Flat Iron Steak with Collard Green Chimichurri
- ★ Aviator Beef Brisket
- ★ Herb-Roasted Chicken
- ★ Bourbon-Glazed Chicken
- ★ Country Fried Chicken Cutlet
- ★ Aviator Pulled Pork BBQ



★ SIDES ★

- ★ Mac & Cheese
- ★ Collard Greens
- ★ Broccoli Salad
- ★ Tomato Cucumber Salad
- ★ Potato Salad
- ★ French Fries
- ★ Tater Tots



★ SALADS ★

- ★ Caesar Salad
- ★ Greek Salad
- ★ Spinach Caprese Salad
- ★ Chicken Cobb Salad



★ *Need something different?* ★

Tell us about dietary needs, special requests
or the style of event you are planning.

We will help build the right menu.

MAKE IT YOUR EVENT

CUSTOMIZE YOUR READY ROOM EXPERIENCE

EVENT EXTRAS

EVENT EXTRA	DETAIL
 Additional Event Hour	\$100
 Additional Appetizer Selection	+\$5 / guest
 Additional Entree Selection	+\$8 / guest
 Dessert Display	+\$6 / guest
 Coffee Service	+\$3 / guest
 Big-Screen Presentation Setup	Included
 House Sound System	Included
 Microphone	Included



THE BAR

A full bar is available for your event. Keep it simple with a guest-paid bar, arrange a hosted tab with your event coordinator, or offer drink tickets for your guests. Aviator beer is on tap, with liquor and wine available. There is no required drink package.

A FEW THINGS TO KNOW



Capacity: Up to 70 guests indoors, with additional outdoor table seating available when weather cooperates.



Deposit: \$350 to reserve your date, applied in full to the final event bill.



Buffet service: All food is served buffet-style. Table service is not included.



Bartender: One bartender is assigned to the Ready Room; larger parties receive additional bartenders as needed.



Food: Choose one of the three packages or ask us about a custom menu.



Dietary needs: Tell us in advance and we will work with you on reasonable accommodations.



Taxes and gratuity: Additional.

READY TO BOOK THE READY ROOM?

Send us your preferred date, estimated guest count and type of event.
We will help you choose the easiest package and get your date on the calendar.

\$350 deposit reserves your date and is applied toward your final event bill.



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THE AVIATOR READY ROOM

PIZZA BAR

BRICK-OVEN FAVORITES FROM AVIATOR PIZZERIA

PIZZA CAN BE ONE OF YOUR INCLUDED ENTREES

Available with The Brewery Social or The Aviator Feast. Choose up to three styles and plan for two slices per guest.

CLASSIC FLIGHT

INCLUDED

Just the Cheese • Ultimate Pepperoni • The Aviator • Veggie • MadBeach

SPECIALTY FLIGHT

+\$2 / GUEST

Hot Honey • Buffalo • Caprese • Crash & Burn • Meat-a-Palooza • MadBeach Heat • BBQ Chicken

ADD A PIZZA BAR TO ANY PACKAGE

+\$8 / GUEST

Served as an additional entree selection.

HOW THE PIZZA BAR WORKS

01

Choose up to 3 styles

Pick a balanced flight for your crowd.

02

Served buffet-style

Pizzas arrive in rotating batches for a fresher buffet.

03

Plan for 2 slices each

Your event coordinator confirms the final quantity.

04

Dietary requests

Gluten-free pizzas are available with advance notice.

THE AVIATOR READY ROOM

EVENT TIME + DECOR

FOUR HOURS TO MAKE IT YOURS

4 HOURS

GUEST EVENT TIME

1 HOUR

DECORATING ACCESS BEFORE

30 MIN

REMOVAL AFTERWARD

\$100

EACH ADDITIONAL HOUR

DECORATING ACCESS

SETUP + REMOVAL DO NOT EXTEND EVENT TIME

Decorating access begins one hour before the scheduled event start. Four hours are reserved for guests, followed by 30 minutes for decoration removal and room reset. Additional guest event time is \$100 per hour and must be arranged in advance.

DECORATING GUIDELINES

ALL DECOR REQUIRES ADVANCE APPROVAL

WELCOME ABOARD

- Tabletop and freestanding decorations
- Weighted balloons, florals, signs and easels
- Battery-operated candles
- Approved decorators and vendors

NOT PERMITTED

- Glitter, confetti, rice or silly string
- Open flames, smoke or fog machines
- Nails, screws, staples, tape or wall adhesives
- Items attached to ceilings, lights, sprinklers or fixtures
- Anything blocking exits, aisles or safety equipment

RESPONSIBILITY + APPROVAL

Early decorating access beyond the included hour requires coordinator approval. The host must remove all decorations within the 30-minute removal window and is responsible for damage or excessive cleaning. Final placement must preserve exits, aisles, safety equipment and staff access.