



#### Abstract

Welcome to Aria, a premier wedding and event venue in the heart of Durham, NC that captures the ESSENCE OF ELEGANCE, ROMANCE, AND UNFORGETTABLE EXPERIENCES. ARIA PROVIDES A MAGICAL SETTING FOR YOUR MOST CHERISHED CELEBRATIONS WITH ITS STUNNING INDOOR AND OUTDOOR SPACES, IN-HOUSE EXCLUSIVE CATERING, AND PERSONABLE AND experienced staff, Aria is the perfect canvas to TRANSFORM YOUR DREAMS INTO REALITY.


At Aria, every day is a celebration!

Giorgio Hospitality Group focuses on CULTIVATING EACH GUEST'S EXPERIENCE WHILE CREATING A TIMELESS STORY, PROVIDING UNIQUE AND MEMORABLE DINING EXPERIENCES WITH PASSION AND ENTHUSIASM, "ONE GUEST, ONE PLATE AT A TIME."

We Offer a Variety of culinary SAMPLINGS, AND WE ENSURE THAT EACH EXPLORES ROBUST AND POWERFUL FLAVORS WHILE MAINTAINING FRESH AND LOCALLY SOURCED INGREDIENTS.
"SHARING FOOD AROUND THE TABLE IS ONE of the Greatest expressions of Love."



## PROPERTY OVERVIEW



## EVENT CAPACITIES

## Lobby

40 Seated 1150 standing

## Grand Ballroom

250 Seated I 300 standing

Crystal Ballroom
150 Seated I 200 Standing

## Rumi Board Room <br> 40 Seated 45 standing

Hafez Conference Room
50 Seated 160 Standing

SaAdi Conference Room
10 Seated

## Garden

200 Seated 300 standing

## PLATED MENU PACKAGES

ICED WATER, house breads, white plateware, silver flatware, and classware included in all packaces Menu items subject to change based on availability


Please select your hors d'oeuvres from pace 11

## SOUP

## LEMONGRASS, CHICKEN, AND COCONUT [CF] lobster bisque <br> ROASTED TOMATO \& GARLIC [GF, VEG] italian wedding

## SALAD

GREEK romaine, peppers, black olives, red onions, tomatoes, feta, red wine vinaigrette [gf, veg] BABY WEDGE bacon, red onions, cherry tomatoes, blue cheese dressing [gf]
CAPRESE sliced tomatoes, fresh mozzarella, basil, aged balsamic, olive oil [gf, veg]
MIXED GREENS tomatoes, cucumbers, balsamic vinaigrette [gf, v]
BIBB goat cheese, walnuts, cherry tomatoes, basil vinaigrette [gf, veg]
CAESAR baby romaine, anchovy dressing, garlic croutons, parmesan

## ENTREES

GRILLED SALMON [GF]<br>ratatouille, saffron jus<br>BLACK PEPPER SHRIMP [CF]<br>cheddar grits, grilled broccolini<br>SPINACH \& COAT CHEESE STUFFED CHICKEN BREAST [CF] sweet potato \& asparagus hash, rosemary \& sage brown butter jus<br>jumbo lump crab cakes roasted corn, fava beans, read pepper remoulade<br>\section*{BRAISED LAMB SHANK}<br>spiced braised chickpeas, saffron couscous<br>vecetable quinoa tacine [cf, v]<br>mint, cilantro, dried fruits<br>GRILLED NY STRIP [GF]<br>twice baked potato, roasted tomatoes, red wine jus<br>WILD MUSHROOM RISOTTO CAKES [VEC] roasted tomato, pesto cream sauce<br>\section*{PREMIUM ENTREES}<br>[+\$10 Per Person]<br>GRILLED LAMB CHOPS, POTATO GRATIN, GREEN PEA PUREE, MINT JUS [GF] SLICED PRIME RIB, SOUR CREAM \& GARLIC MASHED POTATOES, ASPARAGUS, HORSERADISH CREAM [GF] BEEF WELLINGTON, PROSCIUTTO, MUSHROOMS, ASPARAGUS, RED WINE JUS MISO GLAZED HALIBUT, BABY BOK CHOY, SWEET GINGER SOY GLAZE, HONSHIMEJI MUSHROOMS SURF \& TURF, FILET MIGNON, SAUTEED SHRIMP, PARMESAN RISOTTO, BROCCOLINI, RED WINE JUS [GF]

## DESSERT

## ASSORTED PASTRIES (SERVED FAMILY-STYLE) [VEG] <br> FLOURLESS CHOCOLATE TORTE WITH BERRIES [GF, VEG]

SEASONAL CHEESECAKE [VEG] SEASONAL SORBET WITH FRESH FRUIT [GF, V]

## BUFFET \& FAMILY STYLE MENU PACKAGES

ICED WATER, house breads, white plateware, silver flatware, and classware included in all packaces Menu items subject to change based on availability

\$45 PER PERSON
CHOICE OF 2 SALADS
CHOICE OF 2 ENTREES
CHOICE OF 3 SIDES
Assorted Pastries


TIER 3
\$85 PER PERSON
CHOICE OF 4 HORS D'OEUVRES
CHOICE OF 2 SALADS
CHOICE OF 4 ENTREES
CHOICE OF 5 SIDES
Assorted Pastries

## BUFFET \& FAMILY STYLE MENU OPTIONS

Please select your hors d'oeuvres from pace 11

## SALAD

GREEK, ROMAINE, PEPPERS, BLACK OLIVES, RED ONIONS, TOMATOES, FETA, RED WINE VINAIGRETTE [GF, VEG] BABY KALE, DRIED CRANBERRIES, TOASTED ALMONDS, GOAT CHEESE, APPLE CIDER VINAIGRETTE [GF, VEG]

CAPRESE, SLICED TOMATOES, FRESH MOZZARELLA, BASIL, AGED BALSAMIC, OLIVE OIL [GF, VEG]
MIXED GREENS, TOMATOES, CUCUMBERS, BALSAMIC VINAIGRETTE [GF, V]
QUINOA \& BEETS, BABY KALE, APPLE CIDER VINAIGRETTE [GF, V]
CAESAR, BABY ROMAINE, ANCHOVY DRESSING, GARLIC CROUTONS, PARMESAN

## ENTREES

GRILLED SALMON [GF]
LEMON, DILL, CAPERS

CHICKEN COQ AU VIN CARROTS, ONIONS, MUSHROOMS

BRAISED BEEF SHORTRIB [GF] ROASTED ROOT VEGETABLES, RED WINE JUS
MISO GLAZED COD
SWEET GINGER SOY SAUCE
BAKED RIGATONI [VEC]
MUSHROOM RAGOUT, PARMESAN
BAKED EGGPLANT [GF, VEG]
MOZZARELLA, SWEET ONIONS,
TOMATO SAUCE

## SIDES

PESTO ROASTED ROOT VEGETABLES [GF, VEG] RATATOUILLE, SQUASH, ONIONS, EGGPLANT, TOMATO [GF, V] SOUR CREAM \& ROASTED GARLIC MASHED POTATOES [GF, VEG] ROSEMARY \& THYME ROASTED FINGERLING POTATOES [GF, v]
twice baked potatoes [GF, vec] WILD MUSHROOM BASMATI PILAF [GF, v] CURRIED CAULIFLOWER \& EGGPLANT [GF, v] GReen beans almondine [cf, Vec] cheddar grits [GF, vec]

## CARVING STATION

[+\$10 PER PERSON TO REPLACE ONE ENTREE $+\$ 150$ CHEF FEE PER STATION]
PRIME RIB, HORSERADISH CREAM [GF]
LAMB CHOPS, MINT \& ROSEMARY RELISH [GF]
WHOLE SMOKED SALMON, DILL CREAM [GF]
SLICED BEEF TENDERLOIN, ROASTED MUSHROOMS, RED WINE JUS [GF]

## DESSERT

ASSORTED PASTRIES (SERVED FAMILY-STYLE) [VEG] FLOURLESS CHOCOLATE TORTE WITH BERRIES [GF, VEC]

SEASONAL CHEESECAKE [VEG]
SEASONAL SORBET WITH FRESH FRUIT [GF, V]

## COCKTAIL-STYLE PACKAGES

ICED WATER, WHITE PLATEWARE, SILVER FLATWARE, AND GLASSWARE INCLUDED IN ALL PACKAGES Menu items subject to change based on availability


HEAVY HORS D'OEUVRES
$\$ 42$ PER PERSON
CHOICE OF 8 HORS D'OEUVRES


PASSED SMALL PLATES
\$48 PER PERSON
CHOICE OF 4 SMALL PLATES


## GRAZING TABLES \& LATE-NIGHT BITES

\$12 PER PERSON PER STATION

## COCKTAIL-STYLE MENU OPTIONS

## HORS D'OEUVRES

bruschetta [VEC]<br>GREEN CHICKPEA FALAFEL, FETA DRESSING [GF, VEC] POACHED SHRIMP, SPICY COCKTAIL SAUCE [GF]<br>PARMESAN ARANCINI, REDUCED TOMATO [VEC]<br>thal spring rolls, peanut sauce [GF, v]

CAPRESE SKEWERS [GF, VEG]<br>GREEK FETA TIROPITA [VEG] SPINACH SPANAKOPITA [VEG]<br>VEGETABLE SAMOSA, MANGO CHUTNEY [VEG]

SHRIMP SHUMI, CHILI OIL, HOISIN<br>PEKING DUCK LUMPIA ROLLS<br>TUNA CEVICHE, CRISPY WONTONS<br>MINI CRAB CAKES, ROASTED RED PEPPER SAUCE<br>HAM \& CHEESE CROQUETTE<br>STEAK TARTARE CONES, TRUFFLE AIOLI<br>SPICY LOBSTER CONES, SRIRACHA AIOLI<br>TUNA TARTARE TACOS, PICKLED ONION, CILANTRO<br>CRISPY SHRIMP ROLLS, MINT CHIMICHURRI<br>Charcuiterie \& assorted cheeses [VEG] *StAtioned only*

## PASSED SMALL PLATES

Lump CRAB CAKES, APPLE, CELERY ROOT SLAW, ROMESCO<br>RICE FLAKE RED SNAPPER, BASMATI RICE PILAF, GREEN CURY BRAISED SHORT RIBS, CREAMY POLENTA, ROASTED ROOT VEGETABLES [CF]<br>DUCK CONFIT, POTATO GNOCCHI, SAGE, KALE<br>LAMB MEATBALLS, SAFFRON COUSCOUS, TZATZIKI<br>BLACK PEPPER SHRIMP \& CHEDDAR GRITS [GF]<br>MUSHROOM RISOTTO, PARMESAN CHEESE [GF, VEC]<br>ratatouille, carrot puree, toasted pine nuts [cf, v]<br>FALAFEL, CURRIED EGGPLANT [GF, v]

## COCKTAIL-STYLE MENU OPTIONS

## GRAZING TABLES

Flatbreads<br>SHRIMP ALFREDO \& ROASTED GARLIC TOMATO, BASIL, \& PESTO [VEC]<br>ROASTED PEPPERS \& CURED SAUSACE

## Mediterranean dips

ROASTED EGGPLANT [V]
hummus [V]
tZATZIKI[V]
SERVED WITH HOUSE BREADS \& CRUDITÉ

## ACTION STATIONS

[PRICED PER PERSON + \$150 CHEF FEE PER STATION]

RAW BAR 15
ASSORTED SUSHI 15
PRIME RIB, HORSERADISH CREAM [GF] 20
LAMB CHOPS, MINT \& ROSEMARY RELISH [GF] 25
WHOLE SMOKED SALMON, DILL CREAM, FENNEL SLAW [GF] 18 SLICED BEEF TENDERLOIN, ROASTED MUSHROOMS, RED WINE JUS [GF] 20

## LATE-NIGHT BITES

BUILD-YOUR-OWN STATIONS

MAC \& CHEESE BAR
TATER TOT BAR
GRITS BAR

CHEESE \& CHICKEN QUESADILLAS
FALAFEL BEEF SLIDERS
NACHO BAR

## BAR PACKAGES

Menu items subject to change based on availability

\$12 PER PERSON PER HOUR 4 BEER SELECTIONS

2 RED WINE SELECTIONS
2 WHITE WINE SELECTIONS ASSORTED SODAS

\$15 PER PERSON PER HOUR 4 BEER SELECTIONS 2 RED WINE SELECTIONS 2 WHITE WINE SELECTIONS

HOUSE SPIRITS

ASSORTED SODAS, MIXERS, $\neq G A R N I S H E S$


TIER 3
\$20 PER PERSON PER HOUR
4 BEER SELECTIONS
2 RED WINE SELECTIONS
2 WHITE WINE SELECTIONS
PREMIUM SPIRITS
ASSORTED SODAS, MIXERS, $G$ GARNISHES

## BAR MENU OPTIONS

## BEER

Please ask your Event Manager for Current Selection Options

## WINE

Please ask your Event Manager for Current Selection Options

## SPIRITS

## House

TITO'S VODKA
Tanqueray Gin
Captain Morgan Spiced rum
Lunazul Tequila Blanco
Jack Daniels Whiskey
Dewars Scotch

## Premium

Grey Goose Vodka
Bombay Gin
Diplomático Rum
Don Julio Blanco Tequila
Crown Royal Whiskey
Woodford Reserve Bourbon

## AMENITIES



All events at Aria include:

UsE OF DESIGNATED ROOM(S) Dedicated event manacer Customizable floor plan software SETUP AND BREAKDOWN [ARIA ITEMS ONLY]

Gold Chiavari chairs [indoors only] Round, RECTANGULAR, AND HIGHTOP TABLES WHITE FOLDING GARDEN CHAIRS [OUTDOORS ONLY] White table linens \& White linen napkins Glassware, white plateware, and Silverware

## Items available to rent for additional fee:

Stage [UP TO 24'X16'] WITH SKIRT AND 2-STEP STAIRWAY Bluetooth speaker system

Wired, wireless, and lavalier microphones
TAbletop décor (CANDles, votives, vases, etc.)
10 UPLIGHTS

