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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."







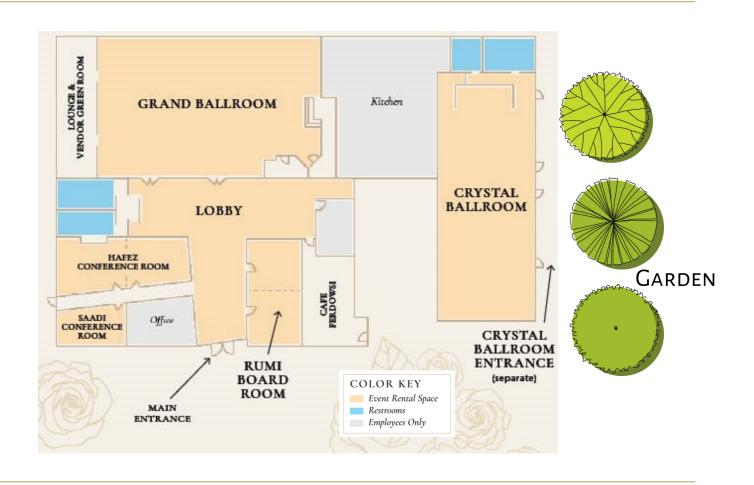








# **PROPERTY OVERVIEW**



#### **EVENT CAPACITIES**

LOBBY

40 SEATED I 150 STANDING

GRAND BALLROOM

250 SEATED I 300 STANDING

CRYSTAL BALLROOM

150 SEATED I 200 STANDING

Rumi Board Room

40 SEATED I 45 STANDING

HAFEZ CONFERENCE ROOM

50 SEATED I 60 STANDING

SAADI CONFERENCE ROOM

10 SEATED

GARDEN

200 SEATED I 300 STANDING



\*CAPACITIES WILL VARY BASED ON EVENT FLOOR PLAN\*
PLEASE SEE OUR WEBSITE FOR PHOTO GALLERIES OF EACH SPACE

# PLATED MENU PACKAGES

ICED WATER, HOUSE BREADS, WHITE PLATEWARE, SILVER FLATWARE, AND GLASSWARE INCLUDED IN ALL PACKAGES

MENU ITEMS SUBJECT TO CHANGE BASED ON AVAILABILITY



TIER 1

\$50 PER PERSON

CHOICE OF 2 HORS D'OEUVRES

CHOICE OF 1 SALAD

CHOICE OF 3 ENTREES

ASSORTED PASTRIES



TIER 2

\$75 PER PERSON

CHOICE OF 4 HORS D'OEUVRES
CHOICE OF 1 SALAD OR 1 SOUP
CHOICE OF 4 ENTREES
ASSORTED PASTRIES



\$100 PER PERSON

CHOICE OF 6 HORS D'OEUVRES

CHOICE OF 1 SALAD

CHOICE OF 1 SOUP

**CHOICE OF 4 ENTREES** 

(INCLUDING 2 PREMIUM OPTIONS)

ASSORTED PASTRIES OR ONE PLATED DESSERT

\*Venue Rental, Staffing, and Admin Fees will be added to all packages and are not included in the prices above\*



# **PLATED MENU OPTIONS**



PLEASE SELECT YOUR HORS D'OEUVRES FROM PAGE 11

#### **SOUP**

LEMONGRASS, CHICKEN, AND COCONUT [GF] **LOBSTER BISQUE** 

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]

**BRAISED LAMB SHANK** 

ratatouille, saffron jus

spiced braised chickpeas, saffron couscous

BLACK PEPPER SHRIMP [GF]

**VEGETABLE QUINOA TAGINE [GF, V]** 

cheddar grits, grilled broccolini mint, cilantro, dried fruits

SPINACH & GOAT CHEESE STUFFED CHICKEN BREAST [GF]

GRILLED NY STRIP [GF] sweet potato & asparagus hash,

rosemary & sage brown butter jus

twice baked potato, roasted tomatoes, red wine jus

**1UMBO LUMP CRAB CAKES** 

WILD MUSHROOM RISOTTO CAKES [VEG]

roasted corn, fava beans, read pepper remoulade

roasted tomato, pesto cream sauce

### PREMIUM ENTREES

[+\$10 PER PERSON]

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] 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 GLASSWARE INCLUDED IN ALL PACKAGES

MENU ITEMS SUBJECT TO CHANGE BASED ON AVAILABILITY



TIER 1

\$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



TIER 2

\$65 PER PERSON

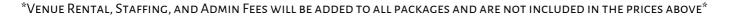
CHOICE OF 2 HORS D'OEUVRES

CHOICE OF 2 SALADS

CHOICE OF 3 ENTREES

CHOICE OF 4 SIDES

ASSORTED PASTRIES





## **BUFFET & FAMILY STYLE MENU OPTIONS**

PLEASE SELECT YOUR HORS D'OEUVRES FROM PAGE 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

GRILLED CHICKEN BREAST [GF]
MUSHROOMS, BLACK OLIVE JUS

SLICED FLANK STEAK [GF] BROWN SUGAR & BLACK PEPPER RUB,

CARAMELIZED ONION RELISH

MISO GLAZED COD SWEET GINGER SOY SAUCE

BAKED RIGATONI [VEG]
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, VEG]

WILD MUSHROOM BASMATI PILAF [GF, V]

CURRIED CAULIFLOWER & EGGPLANT [GF, V]

GREEN BEANS ALMONDINE [GF, VEG]

CHEDDAR GRITS [GF, VEG]

## **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, VEG]

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

\*Venue Rental, Staffing, and Admin Fees will be added to all packages and are not included in the prices above\*



# **COCKTAIL-STYLE MENU OPTIONS**

### HORS D'OEUVRES

BRUSCHETTA [VEG]

GREEN CHICKPEA FALAFEL, FETA DRESSING [GF, VEG]

POACHED SHRIMP, SPICY COCKTAIL SAUCE [GF]

PARMESAN ARANCINI, REDUCED TOMATO [VEG]

THAI SPRING ROLLS, PEANUT SAUCE [GF, V]

CAPRESE SKEWERS [GF, VEG]

GREEK FETA TIROPITA [VEG]

SPINACH SPANAKOPITA [VEG]

VEGETABLE SAMOSA, MANGO CHUTNEY [VEG]

SHRIMP SHUMI, CHILI OIL, HOISIN

PEKING DUCK LUMPIA ROLLS

TUNA CEVICHE, CRISPY WONTONS

MINI CRAB CAKES, ROASTED RED PEPPER SAUCE

HAM & CHEESE CROQUETTE

STEAK TARTARE CONES, TRUFFLE AIOLI

SPICY LOBSTER CONES, SRIRACHA AIOLI

TUNA TARTARE TACOS, PICKLED ONION, CILANTRO

CRISPY SHRIMP ROLLS, MINT CHIMICHURRI

CHARCUITERIE & ASSORTED CHEESES [VEG] \*STATIONED ONLY\*

## **PASSED SMALL PLATES**

LUMP CRAB CAKES, APPLE, CELERY ROOT SLAW, ROMESCO
RICE FLAKE RED SNAPPER, BASMATI RICE PILAF, GREEN CURY

BRAISED SHORT RIBS, CREAMY POLENTA, ROASTED ROOT VEGETABLES [GF]

DUCK CONFIT, POTATO GNOCCHI, SAGE, KALE

LAMB MEATBALLS, SAFFRON COUSCOUS, TZATZIKI

BLACK PEPPER SHRIMP & CHEDDAR GRITS [GF]

MUSHROOM RISOTTO, PARMESAN CHEESE [GF, VEG]

RATATOUILLE, CARROT PUREE, TOASTED PINE NUTS [GF, V]

FALAFEL, CURRIED EGGPLANT [GF, V]



# **COCKTAIL-STYLE MENU OPTIONS**

### **GRAZING TABLES**

#### **FLATBREADS**

SHRIMP ALFREDO & ROASTED GARLIC
TOMATO, BASIL, & PESTO [VEG]
ROASTED PEPPERS & CURED SAUSAGE

#### 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



TIER 1

\$12 PER PERSON PER HOUR
4 BEER SELECTIONS
2 RED WINE SELECTIONS
2 WHITE WINE SELECTIONS
ASSORTED SODAS



TIER 2

\$15 PER PERSON PER HOUR

4 BEER SELECTIONS

2 RED WINE SELECTIONS

2 WHITE WINE SELECTIONS

HOUSE SPIRITS

ASSORTED SODAS, MIXERS, 

GARNISHES



TIER 3

\$20 PER PERSON PER HOUR

4 BEER SELECTIONS

2 RED WINE SELECTIONS

2 WHITE WINE SELECTIONS

PREMIUM SPIRITS

ASSORTED SODAS, MIXERS, & GARNISHES

\*Venue Rental, Staffing, and Admin Fees will be added to all packages and are not included in the prices above\*



# **BAR MENU OPTIONS**



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 MANAGER

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

