



2609 N. DUKE ST. SUITE #700 DURHAM, NC 27704

WWW.ARIAEVENTSDURHAM.COM

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ABOUT ARIA



WELCOME TO ARIA

ARIA, A WEDDING AND CATERING VENUE IN DURHAM, NC, OFFERS A UNIQUE AND DISTINCTIVE EXPERIENCE FOR ANY SOIRÉE.

ARIA'S PERSONABLE, ELEVATED SERVICE, BEAUTIFUL SPACES, AND SOPHISTICATED DINING EXPERIENCE LIVE ON IN EVERY GUEST'S MEMORY, WITH FIVE GLAMOROUS EVENT SPACES PLUS LUXURIOUS OUTDOOR GARDENS, EACH AS MEMORABLE AS THE CUISINE.

AT ARIA, EVERY DAY IS A CELEBRATION!
PLAN YOUR NEXT EVENT WITH US!



OVERVIEW



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."

GIORGIO HOSPITALITY GROUP UNCONDITIONALLY GUARANTEES POSITIVE GUEST EXPERIENCES THROUGH QUALITY AND SERVICE. SO PULL UP A CHAIR, AND LET US TAKE CARE OF YOU.

WE OFFER A VARIETY OF CULINARY SAMPLINGS AND WE ENSURE THAT EACH EXPLORES ROBUST AND POWERFUL FLAVOR WHILE MAINTAINING FRESH AND LOCALLY SOURCED INGREDIENTS.

"SHARING FOOD AROUND THE TABLE IS ONE OF THE GREATEST EXPRESSIONS OF LOVE."

parizade

VIN ROUGE



LOCAL 22
kitchen & bar

NASHER
MUSEUM CAFE

OSTERIA
GEORGI

BIN
FIFTY-FOUR

GIORGIO
greek taverna

ROSEWATER
KITCHEN & BAR

KIPOS
Hellenic Cuisine

LAS Ramblas
TAPAS BAR

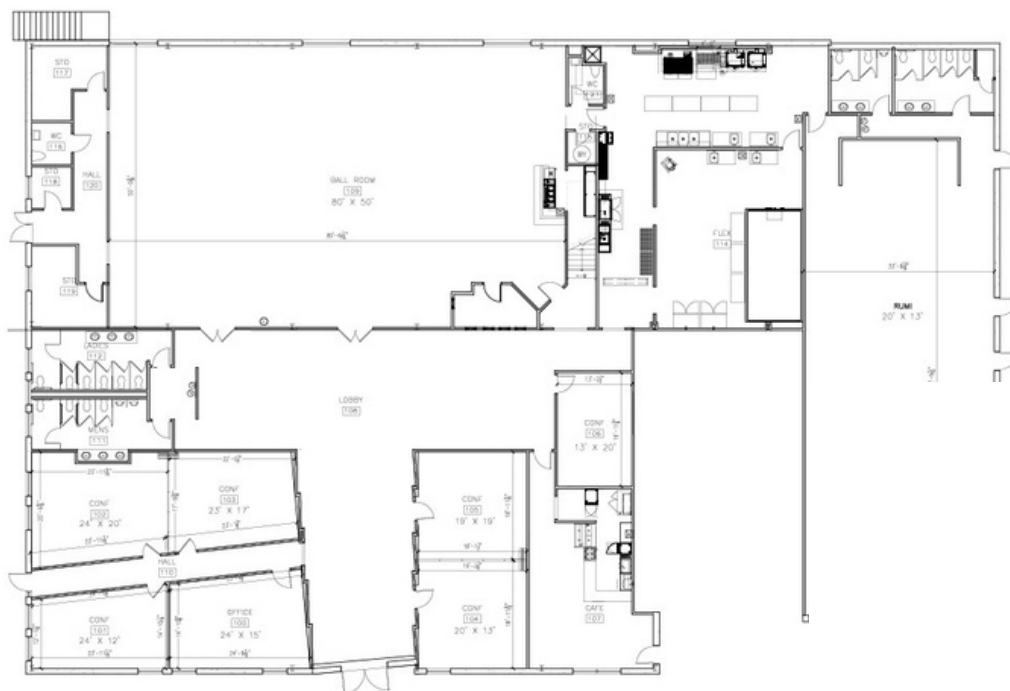
GIORGIO
PIZZA BAR

FARM TABLE
KITCHEN & BAR

GATEHOUSE
TAVERN



PROPERTY OVERVIEW



EVENT CAPACITIES

LOBBY

30 SEATED | 250 STANDING

BOARD ROOM

40 SEATED | 50 STANDING

ARIA GRAND BALL ROOM (LOBBY INCLUDED)

275 SEATED | 300 STANDING

CONFERENCE ROOM 1

25 SEATED | 30 STANDING

RUMI CRYSTAL ROOM

150 SEATED | 175 STANDING

CONFERENCE ROOM 2

15 SEATED | 20 STANDING

OUTDOOR GARDENS

275 SEATED | 300 STANDING

-THE LOBBY & GLASS ROOM ARE OFTEN COMBINED

-FURNITURE REMOVAL REQUIRED FOR SEATED EVENTS OVER 50



THE ARIA GRAND BALL ROOM



275 SEATED | 300 STANDING

WEDDINGS
SOCIAL EVENTS

BUILT IN BAR INCLUDED
GLAMOROUS VIBE



THE RUMI CRYSTAL ROOM



150 SEATED | 175 STANDING



REHEARSAL DINNERS
CEREMONIES
RECEPTIONS
CORPORATE EVENTS
SEATED DINNERS



THE LOBBY



30 SEATED | 250 STANDING

**CORPORATE EVENTS
RECEPTIONS
SOCIAL EVENTS**



THE TWO CONFERENCE ROOMS



CONFERENCE ROOM 1

25 SEATED | 30 STANDING



CONFERENCE ROOM 2

15 SEATED | 20 STANDING

SOCIAL EVENTS
CORPORATE EVENTS
CLASSES
CONFERENCES



THE BOARD ROOM

40 SEATED | 50 STANDING

SOCIAL EVENTS
CORPORATE EVENTS
CLASSES
CONFERENCES



THE OUTDOOR GARDENS



275 SEATED | 300 STANDING



RECEPTIONS
CEREMONIES
SOCIAL EVENTS



PLATED MENU PACKAGES

HOST WILL SELECT APPETIZERS, SALAD, AND ENTRÉE CHOICES. ALL MENU SELECTIONS ARE DUE WITHIN 14 DAYS OF THE EVENT DATE. MENU ITEMS SUBJECT TO CHANGE BASED ON AVAILABILITY.



TIER 1

\$50/PERSON

CHOICE OF 2 HORS D'OEUVRES

CHOICE OF 1 SALAD

CHOICE OF 3 ENTREES

ASSORTED PASTRIES



TIER 2

\$75/PERSON

CHOICE OF 4 HORS D'OEUVRES

CHOICE OF 1 SALAD OR 1 SOUP

CHOICE OF 5 ENTREES

ASSORTED PASTRIES



TIER 3

\$100/PERSON

CHOICE OF 6 HORS D'OEUVRES

CHOICE OF 1 SALAD

CHOICE OF 1 SOUP

CHOICE OF 6 ENTREES

(INCLUDING PREMIUM OPTIONS)

ASSORTED PASTRIES OR ONE PLATED DESSERT



SAMPLE PLATED MENU



PLATED DINNER SAMPLE MENU

SOUP

LEMON GRASS, CHICKEN, COCONUT

ROASTED TOMATO & GARLIC

LOBSTER BISQUE

ITALIAN WEDDING

SALAD

GREEK, romaine, peppers, black olives, red onions, tomatoes, feta, red wine vinaigrette

BABY WEDGE, bacon, red onions, cherry tomatoes, blue cheese dressing

CAPRESE, sliced tomatoes, fresh mozzarella, basil, aged balsamic, olive oil

MIXED GREENS, tomatoes, cucumber, balsamic vinaigrette

BIBB, goat cheese, walnuts, cherry tomatoes, basil vinaigrette

ENTREES

GRILLED SALMON

ratatouille, saffron jus

BLACK PEPPER SHRIMP

cheddar grits, grilled broccolini

CHICKEN BREAST

spinach & goat cheese stuffed, sweet potato & asparagus hash, rosemary & sage brown butter jus

JUMBO LUMP CRAB CAKES

roasted corn, fava beans, red pepper remoulade

BRAISED LAMB SHANK

spiced braised chickpeas, saffron couscous

VEGETABLE QUINOA TAGINE

mint, cilantro, dried fruits

GRILLED NY STRIP

twice baked potato, roasted tomatoes, red wine jus

WILD MUSHROOM RISOTTO CAKES

roasted tomato, pesto cream sauce

PREMIUM ENTREES

+\$10 PER PERSON

GRILLED LAMB CHOPS, potato gratin, green pea puree, mint jus

SLICED PRIME RIB, sour cream & garlic mashed potatoes, asparagus, horseradish cream

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

DESSERT

ASSORTED PASTRIES (served family-style)

SEASONAL CHEESECAKE

FLOURLESS CHOCOLATE TORTE with berries

SEASONAL SORBET with fresh fruit

BUFFET MENU PACKAGES

HOST WILL SELECT APPETIZERS, SALAD, AND ENTRÉE CHOICES. ALL MENU SELECTIONS ARE DUE WITHIN 14 DAYS OF THE EVENT DATE. MENU ITEMS SUBJECT TO CHANGE BASED ON AVAILABILITY.



TIER 1

\$45/PERSON

CHOICE OF 2 SALADS
CHOICE OF 2 ENTREES
CHOICE OF 3 SIDES
ASSORTED PASTRIES



TIER 2

\$65/PERSON

CHOICE OF 2 HORS D'OEUVRES
CHOICE OF 2 SALADS
CHOICE OF 3 ENTREES
CHOICE OF 4 SIDES
ASSORTED PASTRIES



TIER 3

\$85/PERSON

CHOICE OF 4 HORS D'OEUVRES
CHOICE OF 2 SALADS
CHOICE OF 4 ENTREES
CHOICE OF 5 SIDES
ASSORTED PASTRIES



SAMPLE BUFFET MENU



BUFFET DINNER SAMPLE MENU

SALADS

- GREEK, romaine, bell peppers, black olives, red onions, tomatoes, feta, red wine vinaigrette
- CAPRESE, sliced tomatoes, fresh mozzarella, basil, aged balsamic, olive oil
- CAESAR, baby romaine, anchovy dressing, garlic croutons, parmesan
- QUINOA & BEETS, baby kale, apple cider vinaigrette
- MIXED GREENS, tomatoes, cucumber, balsamic vinaigrette
- BABY KALE, dried cranberries, toasted almonds, goat cheese, apple cider vinaigrette

ENTREES

- | | | |
|---|---|---|
| GRILLED SALMON
<i>lemon, dill, capers</i> | GRILLED CHICKEN BREAST
<i>mushroom, black olive jus</i> | MISO GLAZED COD
<i>sweet ginger soy sauce</i> |
| CHICKEN COQ AU VIN
<i>carrots, onions, mushrooms</i> | SLICED FLANK STEAK
<i>brown sugar & black pepper rub, caramelized onion relish</i> | BAKED RIGATONI
<i>mushroom ragout, parmesan</i> |
| BRAISED BEEF SHORTRIB
<i>roasted root vegetables, red wine jus</i> | | BAKED EGGPLANT
<i>mozzarella, sweet onions, tomato sauce</i> |

SIDES

- | | |
|---|---|
| PESTO ROASTED ROOT VEGETABLES | FINGERLING POTATOES |
| RATATOUILLE,
<i>squash, zucchini, onions, eggplant, tomato</i> | TWICE BAKED POTATOES, <i>sour cream, chives</i> |
| SOUR CREAM & ROASTED GARLIC | WILD MUSHROOM BASMATI PILAF |
| MASHED POTATOES | CURRIED CAULIFLOWER & EGGPLANT |
| ROSEMARY & THYME ROASTED | GREEN BEANS ALMONDINE |
| | CHEDDAR GRITS |

CARVING STATION

- +\$10 PER PERSON TO REPLACE ONE ENTREE SELECTION
- +\$150 CHEF FEE PER STATION
- PRIME RIB, *horseradish cream*
- LAMB CHOPS, *mint & rosemary relish*
- WHOLE SMOKED SALMON, *dill cream*
- SLICED BEEF TENDERLOIN, *roasted mushrooms, red wine jus*

DESSERT

- | | |
|--|---|
| ASSORTED PASTRIES (<i>served family-style</i>) | SEASONAL CHEESECAKE |
| FLOURLESS CHOCOLATE TORTE <i>with berries</i> | SEASONAL SORBET <i>with fresh fruit</i> |

COCKTAIL MENU PACKAGES

MINIMUM OF 8 REQUIRED FOR AN HORS D'OEUVRES ONLY MENU. ALSO AVAILABLE A LA CARTE WHEN ADDED TO A BUFFET OR PLATED DINNER PACKAGE



HORS D'OEUVRES

\$4/PERSON

\$6/PERSON

\$12/PERSON



PASSED SMALL PLATES

\$12/PERSON



ACTION STATIONS

EACH ITEM PRICED PER PERSON

\$150 ADDITIONAL CHEF FEE PER STATION



SAMPLE COCKTAIL MENU



COCKTAIL-STYLE SAMPLE MENU

HORS D'OEUVRES

\$4 PER PERSON

VEGETABLE SAMOSA *mango chutney*
CAPRESE SKEWERS
GREEK FETA TIROPITA
HAM & CHEESE CROQUETTE
SPINACH SPANAKOPITA
BRUSCHETTA
GREEN CHICKPEA FALAFEL *feta dressing*
PARMESAN ARANCINI *reduced tomato*

\$6 PER PERSON

CHARCUTERIE
ASSORTED CHEESES
SHRIMP SHUMI *chili oil, hoisin*
POACHED SHRIMP *spicy cocktail sauce*
PEKING DUCK LUMPIA ROLLS
THAI SPRING ROLLS *candied ginger, peanut sauce*
TUNA CEVICHE *crispy wontons*
MINI CRAB CAKES *roasted red pepper sauce*
STEAK TARTARE CONES *truffle aioli*
SPICY LOBSTER CONES *sriracha aioli*
TUNA TARTARE TACOS *pickled onion, cilantro*
PHYLLO WRAPPED SHRIMP *mint chimichurri*

\$12 PER PERSON

ASSORTED FLAT BREADS
Shrimp alfredo & roasted garlic
Tomato, basil & pesto
Roasted peppers & cured sausage



MEDITERRANEAN DIPS

Roasted Eggplant
Hummus
Tzatziki



BUILD YOUR OWN

– CHOOSE ONE –

Mac & Cheese Bar
Tater Tot Bar
Grits Bar

PLEASE NOTE

Minimum of 8 required for
an hors d'oeuvres only menu.
Also available a la carte when added
to a buffet or plated dinner package.

SAMPLE COCKTAIL MENU



COCKTAIL-STYLE SAMPLE MENU

PASSED SMALL PLATES

\$12 EACH PER PERSON

LUMP CRAB CAKES *apple, celery root slaw, romesco*

RICE FLAKE RED SNAPPER *basmati rice pilaf, green curry*

BRAISED SHORT RIBS *creamy polenta, roasted root vegetables*

DUCK CONFIT *potato gnocchi, sage, kale*

LAMB MEATBALLS *saffron couscous, tzatziki*

BLACK PEPPER SHRIMP & CHEDDAR GRITS

MUSHROOM RISOTTO *parmesan cheese*

ROASTED BEETS *crumbled goat cheese, toasted walnuts*

ACTION STATIONS

EACH ITEM PRICED PER PERSON

\$150 ADDITIONAL CHEF FEE PER STATION

RAW BAR 15

ASSORTED SUSHI 15

PRIME RIB, horseradish cream 20

LAMB CHOPS, mint & rosemary relish 25

WHOLE SMOKED SALMON, dill cream, fennel slaw 18

SLICED BEEF TENDERLOIN, roasted mushrooms, red wine jus 20

BAR MENU PACKAGES



TIER 1

\$12 PER PERSON
ASSORTED BEERS
ONE RED WINE
ONE WHITE WINE
HOUSE LIQUOR (BASIC WELL DRINKS ONLY)



TIER 2

\$20 PER PERSON
ASSORTED BEERS
ONE RED WINE
ONE WHITE WINE
MID-SHELF LIQUORS
TWO SIGNATURE COCKTAILS



TIER 3

\$25 PER PERSON
ASSORTED BEERS
ONE RED WINE
ONE WHITE WINE
TOP-SHELF LIQUORS
TWO SIGNATURE COCKTAILS



AMENITIES



Included amenities:

SERVICE

SALES MANAGER- BOOKING QUESTIONS

EVENT MANAGER

PROFESSIONAL SERVERS AND BARTENDERS

MENUS

STANDARD PRINTED MENUS
WITH EVENT TITLE

TABLES, CHAIRS, LINENS

GOLD CHAIRS

STANDARD WHITE LINENS, GLASSWARE,
PORCELAIN WHITE PLATES, AND SILVERWARE

Amenities available for an additional fee:

STAGE

10 4X8 FT STAGE DECK

STAGE SKIRT

2-STEP STAIRWAY

AV

SCREEN

PROJECTOR

SOUND SYSTEM- BLUETOOTH

MICROPHONE



CONTACT



ARIA EVENTS SALES TEAM:

SALES PERSON

NEGIN NASERI

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