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!
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.”
PROPERTY OVERVIEW

EVENT CAPACITIES

LOBBY
30 Seated | 250 Standing

ARIA GRAND BALL ROOM (LOBBY INCLUDED)
275 Seated | 300 Standing

RUMI CRYSTAL ROOM
150 Seated | 175 Standing

BOARD ROOM
40 Seated | 50 Standing

CONFERENCE ROOM 1
25 Seated | 30 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
HOST WILL SELECT APPETIZERS, SALAD, AND ENTREE 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
PLATED DINNER SAMPLE MENU

SOUP

LEMON GRASS, CHICKEN, COCONUT
LOBSTER BISQUE
ROASTED TOMATO & GARLIC
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
tomatouille, saffron jus
BLACK PEPPER SHRIMP
cheddar grits, grilled broccoli
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 chick peas, 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 gribin, 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, broccoli, red wine jus

DESSERT

ASSORTED PASTRIES (served family style)
FLOURLESS CHOCOLATE TORTE with berries
SEASONAL CHEESECAKE
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
lemon, dill, capers

CHICKEN COQ AU VIN
carrots, onions, mushrooms

BRAISED BEEF SHORTRIB
roasted root vegetables, red wine jus

GRILLED CHICKEN BREAST
mushroom, black olive jus

SLICED FLANK STEAK
brown sugar & black pepper rub, caramelized onion relish

MISO GLAZED COD
sweet ginger soy sauce

BAKED RIGATONI
mushroom ragout, parmesan

BAKED EGGPLANT
mozzarella, sweet onions, tomato sauce

SIDES

PESTO ROASTED ROOT VEGETABLES
Ratatouille
squash, zucchini, onions, eggplant, tomato
SOUR CREAM & ROASTED GARLIC
MASHED POTATOES
ROSEMARY & THYME ROASTED

FINGERLING POTATOES
TWICE BAKED POTATOES, sour cream, chives
WILD MUSHROOM BASMATI PILAF
CURRIED CAULIFLOWER & EGGPLANT
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 (served family-style)
FLOURLESS CHOCOLATE TORTE with berries

SEASONAL CHEESECAKE
SEASONAL SORBET with fresh fruit
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

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

$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
Griss Bar

$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

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

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
ARIA EVENTS SALES TEAM:

SALES PERSON
NEGIN NASERI
919-717-3605
EMAIL: NEGIN@ARIAEVENTSDURHAM.COM

2609 N. DUKE ST. SUITE #700 | DURHAM, NC 27704
WWW.ARIAEVENTSDURHAM.COM | PHONE: 984-888-0123