



NAŌS

HELLENIC CUISINE

PRIVATE EVENTS &
CATERING

2800 RENAISSANCE PARK PLACE,
CARY, NC

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ABOUT NAOS HELLENIC CUISINE

Giorgios 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."

Naos Hellenic Cuisine – the newest extension of Giorgios Bakatsias' wildly popular Kipos brand, celebrates the food and culture of his homeland.

"NAŌS," meaning "temple" or "shrine" in Greek, embodies its name and is a sanctuary for gastronomy and hospitality.

Drawing inspiration from the ancient Greek tradition of philoxenia—a warm and gracious welcome to all—Naos invites guests to indulge in the flavors of Hellenic Cuisine, with fresh, simple ingredients from the land and sea, elevated to their highest potential.



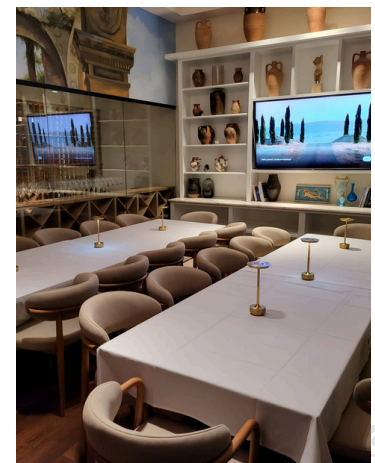
DIONYSUS ROOM

CORPORATE EVENTS . DINNER PARTIES . BOARD MEETINGS . PRESENTATIONS

The Dionysus Room (Board Room) offers versatility as both a polished dining space and a modern sanctuary for meetings.

The Dionysus is perfect for corporate meetings, educational seminars, or celebratory events.

- 24 SEATED
- FULLY ENCLOSED
- SOUNDPROOF
- AV AVAILABILITY
- \$2000 MINIMUM



NAOS
HELLENIC CUISINE

TYPES OF SERVICE: PLATED DINNERS . GREEK SHARING FEAST .
SYMPOSIUM SOIREE (HORS D'OEUVRES)

DEMETER ROOM

CORPORATE EVENTS . CONFERENCES . BANQUETS . REHEARSAL DINNERS .
SOCIAL RECEPTIONS



The Demeter Room, named after the Greek Goddess of the harvest and abundance. This room accommodates up to 5 tables for 34 guests or 3 long banquet tables of 10 , making it an ideal choice for gatherings, whether it's a private dinner, a cocktail party, or an exclusive wine-pairing event.



- 32 SEATED ROUND TABLES
- 36 SEATED BANQUET TABLES
- AV FOR PRESENTATIONS
- FULLY ENCLOSED
- OPTION TO INCLUDE PRIVATE PATIO & SATELLITE BAR
- \$3000 FOOD & BEVERAGE MIN

NAOS
HELLENIC CUISINE

TYPES OF SERVICE: PLATED DINNERS . GREEK SHARING FEAST .
SYMPOSIUM SOIREE (HORS D'OEUVRES)



ARTEMIS ROOM

BOARD MEETINGS . CORPORATE EVENTS . SOCIAL EVENTS . BANQUETS



The Artemis is our most versatile space. Portable walls can be moved to make a variety of sized spaces, for smaller and larger parties alike. Located in close proximity to our bar, parties can be arranged to allow for guests to order directly from the bar.



- 35 SEATED
- 60 STANDING
- HIGH TOP TABLE OPTION
- DIRECT BAR ACCESS
- \$1000 - \$3000 MINIMUM



NAOS
HELLENIC CUISINE

TYPES OF SERVICE: PLATED DINNERS . GREEK SHARING FEAST . SYMPOSIUM SOIREE (HORS D'OEUVRES OR ATTENDED FOOD STATIONS)

PAREA PATIO

CORPORATE EVENTS . SOCIAL RECEPTIONS . DINNER PARTIES



The Parea Patio is an inviting outdoor space that perfectly combines charm and functionality,

- DIRECT BAR ACCESS
- EVENT VERSATILITY
- HEAT LAMPS
- 40 SEATED
- 50 STANDING
- \$1500 MINIMUM



NAŌS
HELLENIC CUISINE

TYPES OF SERVICE: PLATED DINNERS . GREEK SHARING FEAST . SYMPOSIUM SOIREE (HOR D'OURVES) . ATTENDED FOOD STATION . ATTENDED GRILL STATION

PERIVOLI GARDEN

CORPORATE EVENTS . WEDDINGS . CEREMONIES . RECEPTIONS . BANQUETS



The Perivoli Garden, named after the Greek word for "garden," is a stunning outdoor venue that exudes charm and natural beauty, making it an ideal location for a wide range of events. With its lush landscaping and thoughtfully designed features, this space offers a serene yet sophisticated setting.



- 103 SEATED
- 150 STANDING
- HEAT LAMPS
- SATELLITE BAR
- \$5000 MINIMUM



TYPES OF SERVICE: PLATED DINNERS . GREEK SHARING FEAST . SYMPOSIUM SOIREE (HOR D'OURVES) . ATTENDED FOOD STATION . ATTENDED GRILL STATION . FEAST OF THE GODS

THE MARKET

CHEF LED DINNERS . CORPORATE EVENTS . SOCIAL EVENTS . DINNER PARTIES

In The Market, we invite guests to go on an epicurean voyage. In true market selection fashion, our fresh seafood is displayed in a glass case, allowing for guest choice. From there the open grill bar kitchen of The Market leads the way, and makes direct chef/guest interaction possible

- 30 SEATED
- SEAFOOD DISPLAY
- OPEN BAR GRILLE
- CHEF LED DINNERS
- \$7,000 MINIMUM



NAŌS
HELLENIC CUISINE

TYPES OF SERVICE: CHEF LED DINNERS . PLATED DINNERS .
GREEK SHARING FEAST

BUYOUT

CORPORATE EVENTS . SOCIAL EVENTS . BANQUETS . RECEPTIONS . CEREMONIES



For large events please send us an inquiry for a full restaurant buyout. The elevated ambiance of our space lends a warm and elegant feel to gatherings. It is suitable for many types of events including weddings, parties, and large corporate gatherings.



- 368 SEATED
- 700 STANDING
- GRAND SCALE EVENTS
- INDOOR/OUTDOOR
- DANCE FLOOR OPTIONS
- \$30,000 MINIMUM

NAŌS
HELLENIC CUISINE

TYPES OF SERVICE: PLATED DINNERS . GREEK SHARING FEAST .
SYMPOSIUM SOIREE (HOR D'OURVES) . ATTENDED FOOD
STATION . ATTENDED GRILL STATION . FEAST OF THE GODS

OLYMPIAN PLATED MENU PACKAGES

GUESTS WILL BE PRESENTED WITH MENUS AND HAVE ENTREE OPTIONS ORDERS TAKEN AT THE BEGINNING OF THEIR DINNER SERVICE.



BRONZE

\$75/person

Shared Mezedes:

Tzatziki, Melitzanosalata, Fava, Tirokefteri

First Course:

Greek Village Salad

Entree Choices: Chicken Souvla, Moussaka,

Halibut Plaki, Kritharota

Shared Assorted Greek Desserts

SILVER

\$100/person

Shared Mezedes:

Tzatziki, Melitzanosalata, Fava, Tirokefteri, Dolmades,

Tiropita, Soutzoukakia

First Course:

Greek Village Salad

Entree Choices:

Filet Mignon, Grilled Bone in Pork Chop, Shrimp Saganaki,

Chicken Souvla, Kritharota.

Shared Assorted Greek Desserts

GOLD

\$125/person

Shared Mezedes:

Tzatziki, Melitzanosalata, Tirokafteri, Fava, Spanakopita,

Grilled Octopus, Grilled Shrimp, Soutzoukakia

First Course:

Greek Village Salad

Entree Choices:

Filet Mignon, Lamb Chops, Grilled Bone in Pork Chop, Pan

Seared Barramundi, Chicken Souvla, Kritharota.

Shared Assorted Greek Desserts

All menus are subject to local taxes and service fee

GREEK SHARING FEAST

HOST WILL SELECT 3 ENTRÉES OF THE TABLE. SELECTIONS ARE DUE WITHIN 4 DAYS OF THE EVENT DATE. MENU ITEMS SUBJECT TO CHANGE BASED ON AVAILABILITY.

\$85 PER PERSON

Minimum of 12 Guests

APPETIZERS

Meze Platter
Spanakopita
Soutzikakia
Grilled Shrimp

SALADS

Greek Village

ENTRÉES CHOICE OF THREE

Moussaka
Chicken Souvla
Clay Pot Lamb
Grilled Bone in Pork Chop
Halibut Plaki
Kritharota

Supplemental Entrees
(price per item not person)

Brizola (\$165)
Salt Baked Fish (\$185)

DESSERTS

Assorted Greek Desserts



All menus are subject to local taxes and service fee

PASSED HORS D'OEUVRES MENU

FOR BEFORE PARTY COCKTAIL RECEPTIONS



BRONZE TIER \$25 PER PERSON

SPANAKOPITA

Feta Cheese, Spinach, Phyllo, Leek, Dill

ZUCCHINI CROQUETTES

Battered Fried Zucchini Patties, Tzatziki

DOLMADES

Grape Leaf, Rice, Mint, Dill, Green Onion, Yogurt

TIROPITAKIA

Phyllo Wrapped Cheese, Honey, Sesame

GOLD TIER \$40 PER PERSON

GRILLED SHRIMP

Lemon, Olive Oil, Herb Pistou

TUNA CRUDO

Olives, Cucumber, Fennel, Orange Supremes, Citrus
Aguachile

GRILLED OCTOPUS

Fava, Grilled Eggplant Salad, Olive Oil, Aged Vinegar

SPANAKOPITA

Feta, Spinach, Leek, Dill, Phyllo

All menus are subject to local taxes and service fee

ATTENDED STANDING STATIONS

STATIONED PLATTERS FOR STANDING EVENTS

\$25 PER PERSON

TZATZIKI

Greek Yogurt, Cucumber, Garlic,
Dill, Olive Oil

MELITZANOSALATA

Roasted Eggplant, Lemon, Olive
Oil, Garlic, Walnuts

FAVA

Split Pea, Red Onion, Capers

TIROKAFTERI

Creamy Feta, Hot Chile Pepper,
Olive Oil

DOLMADES

Grape Leaf, Rice, Mint, Lemon,
Dill, Green Onions, Yogurt

\$55 PER PERSON

MEZE PLATTER

Tzatziki, Melitzanosalata, Fava,
Tirokafteri, Pita

SOUTZOUKAKIA

Lamb & Beef Meatballs Simmered in
Tomato

GRILLED SHRIMP

Lemon, Olive Oil, Herb Pistou,

GRILLED OCTOPUS

Fava, Grilled Eggplant, Olive Oil,
Aged Vinegar

All menus are subject to local taxes and service fee

ATTENDED FOOD STATIONS MEAL MENU

FOOD WILL BE PRESENTED IN PLATTERS AT ATTENDED STATIONS
30 PERSON MINIMUM

BRONZE

A Salad
2 Sides
2 Entrees
A Dessert
\$65 PER GUEST

SILVER

2 Salads
3 Sides
2 Entrees
Assorted Greek Desserts
\$85 PER GUEST

GOLD

2 Salads
3 Sides
3 Entrees
Assorted Greek Desserts
\$100 PER GUEST

SALADS

GREEK VILLAGE

Seasonal Heirloom Tomatoes, Sweet Peppers, Red
Onion, Cucumber, Olives, Feta, Maldon Salt, Greek
Olive Oil, Oregano

LOCAL STRAWBERRY

Artisan Greens, Macerated Berries, Goat Cheese, Radish,
Sunflower Seeds, Champagne, Basil Vinaigrette

ROASTED BEETS

Roasted Gold & Red Beets, Mandouri & Ladolemono
Cheese, Arugula, Walnuts, Sesame

SIDES

SPANAKORIZO

Carolina Gold Rice, Braised Spinach, Leeks, Dill, Lemon,
Greek Olive Oil

GIGANDES PLAKI

Giant White Beans, Crushed Tomato, Mirepoix, Dill,
Greek Olive Oil,

YAKHNI PATATES

Potatoes Slow-Cooked In Tomato Essence

ENTREES

CLAY POT LAMB

Grape Leaves, Dill, White Wine

SOUVLA

Chicken Marinated Select Cut, Tzatziki, Cucumber &
Tomato Salad, Paprika Sauce, Grilled Pita

BEEF SHORT RIB GIOUVETSI

Orzo, Cipollini, Onion, Black Garlic,
Red Wine, Tomato Sauce, Kasseri cheese

MOUSSAKA

Ground Sirloin, Eggplant, Potato,
Bechamel, Kasseri Cheese

SHRIMP SAGANAKI

Tomato Sugo, Feta

KRITHAROTA

Orzo, Spinach, Feta, Roasted Cherry Tomato, Beech
Mushroom, Lemon, Dill

TENDERLOIN*

GRILLED SEASONAL FISH*

All menus are subject to local taxes and service fee
Only available with Gold*