



Private Dining & Catering Guide



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

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A Stunning Venue for Every Occasion

Aria, a modern-chic event space in the heart of Durham, NC, offers a stylish and versatile setting for gatherings of 20 to 400 guests.

Whether you're planning a wedding, corporate event, holiday party, fundraiser, or private celebration, Aria provides the perfect backdrop with its stunning indoor and outdoor spaces, exclusive in-house catering by *Giorgios Events & Catering*, and a personable, experienced staff dedicated to making your event unforgettable.

Aria provides full-service amenities, including tables, chairs, linens, china, décor, hi-fi audiovisual equipment, and staging.

We also partner with select pre-approved vendors to ensure every detail aligns with your vision.





GIORGIOS

EVENTS & CATERING

Award-Winning Hospitality and Cuisine



Enjoy the award-winning hospitality and cuisine of Giorgios Events & Catering, *the exclusive caterer for all Aria events.*

Giorgios Events & Catering delivers unparalleled menu offerings and service, led by Executive Chef Jason Lawless of Parizade and his team.

With over 30 years of hospitality excellence, Giorgios Hospitality Group brings a commitment to exceptional service and chef-driven menus featuring locally sourced ingredients.

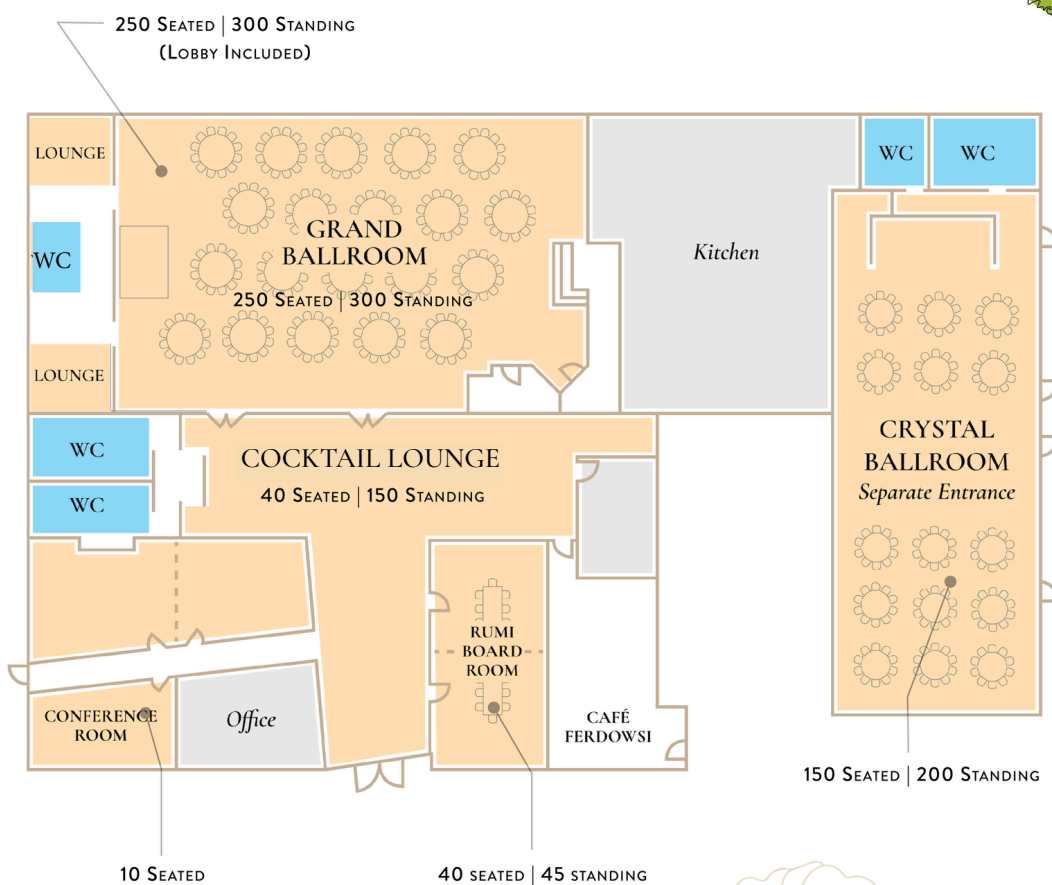
Giorgios Hospitality Group focuses on cultivating each guest's experience, while creating a timeless story; providing unique and memorable dining experiences with passion and enthusiasm, *"one guest, one plate at a time."*

"Sharing food around the table is one of the greatest expressions of Love."


GIORGIOS
HOSPITALITY & LIFESTYLE GROUP



VENUE MAP



GARDEN
200 SEATED | 300 STANDING

COLOR KEY

- Event Rental Space
- Restrooms
- Employees Only

Event Space Capacities

COCKTAIL LOUNGE

40 SEATED | 150 STANDING

GRAND BALLROOM

250 SEATED | 300 STANDING

CRYSTAL BALLROOM

150 SEATED | 200 STANDING

RUMI BOARD ROOM

40 SEATED | 45 STANDING

GARDEN

200 SEATED | 300 STANDING

BUYOUT

400 SEATED | 600 STANDING



CAPACITIES WILL VARY BASED ON EVENT FLOOR PLAN

PLEASE SEE OUR WEBSITE FOR PHOTO GALLERIES OF EACH SPACE

COCKTAIL LOUNGE

40 SEATED | 150 STANDING

The Cocktail Lounge offers a stunning space designed to set the tone for an unforgettable event. With its grand chandelier and clean, modern elegance, this grand entrance welcomes guests into an atmosphere of refined luxury.



FEATURES

- Two White Wash Bars
- Marble Cocktail Tables
- Flexible Lighting
- Lounge Areas
- Access to Rumi Board Room & Grand Ball Room
- Restroom Access
- Surround Sound



GRAND BALLROOM

250 SEATED | 300 STANDING



The Grand Ballroom's breathtaking ambiance and seating capacity make it the ideal setting for a wide range of events. Designed to impress, this stunning space features three opulent chandeliers – magnificent statement pieces that illuminate the room with grandeur. Hand-Painted Floral Murals by Arianne Hemlein – adds charm and character. combines timeless sophistication with modern functionality.



FEATURES

- **Service Bar-** Built-in 12 ft white-tiled
- **Surrounding Balcony** – Offering a unique vantage point and additional space for guests.
- **Stage & Dance Floor** availability – Perfect for live entertainment, performances, and celebrations.
- **Seating for up to 250 Guests** – A spacious layout to accommodate both intimate and large gatherings.



RUMI BOARDROOM

40 SEATED | 45 STANDING



The Rumi Board Room, located at the cocktail lounge entrance, is a versatile space designed for both professional and social gatherings. As the smallest offering within our venue, it provides a refined and private setting ideal for corporate luncheons, business meetings, and intimate dinners.



FEATURES

- **Smart TV capabilities**– perfect for presentations, virtual meetings, and multimedia needs.
- **Versatility**– the Rumi Board Room can serve as a meeting space or as a dedicated buffet station for larger events, enhancing the overall guest experience.
- Seating for up to 40 Guests

CRYSTAL BALLROOM

150 SEATED | 200 STANDING



The Crystal Ballroom offers an elegant and intimate setting with a flexible design- perfect for ceremonies, receptions, social gatherings, and corporate events. With its private side entrance, this sophisticated space ensures an exclusive and seamless guest experience.



FEATURES

- **Modern Murals**- Hand-Painted by Arianne Hemlein
- **Separate Entrance** – Convenient side entry for privacy and ease of access.
- **Expansive Layout** – A long, open space designed for versatile event setups.
- **Ample Lighting** – Bright and inviting atmosphere for any occasion.
- **Vaulted Ceilings** – Adds grandeur and an airy, open feel to the space.
- **Ideal for Ceremonies & Receptions** – A stunning backdrop for weddings and celebrations.
- **Seating for 150-175 Guests** – Comfortably accommodates a range of event sizes.
- **Private Restrooms** – Exclusive facilities for event guests

GARDEN

200 SEATED | 300 STANDING



Our majestic Garden space serves as a blank canvas for creating truly magical events. Whether you're envisioning an elegant garden party or a romantic outdoor ceremony, this versatile setting offers endless possibilities. Surrounded by natural beauty, the space provides a picturesque backdrop for any occasion. Weather permitting, the garden can be seamlessly added to any event, enhancing the ambiance with its open-air charm. Perfect for those looking to incorporate the beauty of nature into their celebration, this enchanting space will bring your vision to life.





Sample Menu Packages

GUESTS CAN CHOOSE FROM PLATED, STATION, OR COCKTAIL-STYLE DINING,
ALL CRAFTED BY OUR EXPERT CULINARY TEAM.



PLATED MENU PACKAGES

HOST WILL SELECT APPETIZERS, SALAD, AND ENTRÉE CHOICES.
ALL GUEST MENU SELECTIONS ARE DUE WITHIN 14 DAYS OF THE EVENT DATE.



TIER ONE

\$50 PER PERSON

-CHOICE OF-

TWO HORS D'OEUVRES

ONE SALADS

THREE ENTREES

ASSORTED PASTRIES OR PLATED DESSERT

TIER TWO

\$75 PER PERSON

-CHOICE OF-

FOUR HORS D'OEUVRES

ONE SALAD -OR- ONE SOUP

FOUR ENTREES

ASSORTED PASTRIES OR PLATED DESSERT

TIER THREE

\$100 PER PERSON

-CHOICE OF-

SIX HORS D'OEUVRES

TWO SALADS

FOUR ENTREES, INCLUDING

2 PREMIUM OPTIONS

ASSORTED PASTRIES OR 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 VIEW HORS D'OEUVRES PAGE FOR SELECTIONS



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]

ratatouille, saffron jus

BRAISED LAMB SHANK

spiced braised chickpeas, saffron couscous

BLACK PEPPER SHRIMP [GF]

cheddar grits, grilled broccolini

VEGETABLE QUINOA TAGINE [GF, V]

mint, cilantro, dried fruits

SPINACH & GOAT CHEESE STUFFED CHICKEN BREAST [GF]

sweet potato & asparagus hash,
rosemary & sage brown butter jus

GRILLED NY STRIP [GF]

twice baked potato, roasted tomatoes,
red wine jus

JUMBO LUMP CRAB CAKES

roasted corn, fava beans, read pepper remoulade

WILD MUSHROOM RISOTTO CAKES [VEG]

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]

GF - GLUTEN FREE VEG - VEGETARIAN V - VEGAN

MENU ITEMS SUBJECT TO CHANGE BASED ON AVAILABILITY



BUFFET MENU PACKAGES

HOST WILL SELECT APPETIZERS, SALAD, AND ENTRÉE CHOICES.
ALL GUEST MENU SELECTIONS ARE DUE WITHIN 14 DAYS OF THE EVENT DATE.



TIER ONE

\$45 PER PERSON

-CHOICE OF-

TWO SALADS

TWO ENTREES

THREE SIDES ASSORTED PASTRIES

TIER TWO

\$65 PER PERSON

-CHOICE OF-

TWO HORS D'OEUVRES

TWO SALADS

THREE ENTREES

FOUR SIDES

ASSORTED PASTRIES

TIER THREE

\$85 PER PERSON

-CHOICE OF-

FOUR HORS D'OEUVRES

TWO SALADS

FOUR ENTREES

FIVE SIDES

ASSORTED PASTRIES

VENUE RENTAL, STAFFING, AND ADMIN FEES WILL BE ADDED TO ALL PACKAGES AND ARE NOT INCLUDED IN THE PRICES ABOVE

BUFFET & FAMILY STYLE MENU OPTIONS



PLEASE VIEW HORS D'OEUVRES PAGE FOR SELECTIONS

SALAD

CREEK, 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	GRILLED CHICKEN BREAST [GF] MUSHROOMS, BLACK OLIVE JUS	MISO GLAZED COD SWEET GINGER SOY SAUCE
CHICKEN COQ AU VIN CARROTS, ONIONS, MUSHROOMS	SLICED FLANK STEAK [GF] BROWN SUGAR & BLACK PEPPER RUB, CARAMELIZED ONION RELISH	BAKED RICATONI [VEG] MUSHROOM RAGOUT, PARMESAN
BRAISED BEEF SHORTRIB [GF] ROASTED ROOT VEGETABLES, RED WINE JUS		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]
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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]
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GF - GLUTEN FREE VEG - VEGETARIAN V - VEGAN

MENU ITEMS SUBJECT TO CHANGE BASED ON AVAILABILITY



COCKTAIL MENU PACKAGES



HORS D'OEUVRES

\$4 & \$6 EACH
A LA CARTE

\$42 PER PERSON
-CHOICE OF 8 HORS D'OEUVRES MINIMUM FOR
HORS D'OEUVRES ONLY-

PASSED SMALL PLATES

\$12 EACH
A LA CARTE

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

ACTION STATIONS

EACH ITEM PRICED PER PERSON
\$100 ADDITIONAL CHEF FEE PER STATION

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



HORS D'OEUVRES

A 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.

FROM THE GARDEN

\$4 PER PERSON A LA CARTE

VEGETABLE SAMOSA MANGO CHUTNEY [VEG]

CAPRESE SKEWERS [GF, VEG]

GREEK FETA TIROPITA [VEG]

SPINACH SPANAKOPITA [VEG]

BRUSCHETTA [VEG]

GREEN CHICKPEA FALAFEL FETA DRESSING [GF, VEG]

PARMESAN ARANCINI REDUCED TOMATO [VEG]

FROM THE SEA

\$6 PER PERSON A LA CARTE

SHRIMP SHUMI CHILI OIL, HOISIN

POACHED SHRIMP SPICY COCKTAIL SAUCE [GF]

THAI SPRING ROLLS CANDIED GINGER, PEANUT SAUCE [GF, VEG]

TUNA CEVICHE CRISPY WONTONS

MINI CRAB CAKES ROASTED RED PEPPER SAUCE

SPICY LOBSTER CONES SRIRACHA AIOLI

TUNA TARTARE TACOS PICKLED ONION, CILANTRO

CRISPY SHRIMP ROLLS MINT CHIMICHURRI

FROM THE LAND

\$6 PER PERSON A LA CARTE

PEKING DUCK LUMPIA ROLLS

HAM & CHEESE CROQUETTE

STEAK TARTARE CONES TRUFFLE AIOLI

GF - GLUTEN FREE VEG - VEGETARIAN V - VEGAN

MENU ITEMS SUBJECT TO CHANGE BASED ON AVAILABILITY



COCKTAIL-STYLE ADD-ON OPTIONS



PASSED SMALL PLATES

\$12 EACH / MINIMUM OF FOUR

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 [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]*

GRAZING TABLES

\$12 PER PERSON/ PER STATION

FLATBREADS

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

MEDITERRANEAN DIPS

Served with Bread & Crudite
ROASTED EGGPLANT [V]
HUMMUS [V], TZATZIKI [V]

CHARCUTERIE & ASSORTED CHEESES [VEG] *STATIONED ONLY*

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 STATION/ \$12 PER PERSON/ PER STATION

MAC & CHEESE BAR
TATER TOT BAR
GRITS BAR

CHEESE & CHICKEN QUESADILLAS
FALAFEL OR BEEF SLIDERS
NACHO BAR

GF - GLUTEN FREE VEG - VEGETARIAN V - VEGAN

MENU ITEMS SUBJECT TO CHANGE BASED ON AVAILABILITY



BREAKFAST & BRUNCH BUFFET



CONTINENTAL BREAKFAST

\$20 PER PERSON

ASSORTED MUFFINS
ASSORTED DANISHES
CROISSANTS
ASSORTED JAMS AND JELLIES
ASSORTED BAGELS
CREAM CHEESE
ASSORTED YOGURTS
GRANOLAS
ASSORTED FRESH FRUITS

BRUNCH BUFFET

\$30 PER PERSON

SMOKED SALMON, CAPERS, AND ONIONS
CREAM CHEESE AND BUTTER
ASSORTED BAGELS
CROISSANTS
SAUSAGES
ASSORTED QUICHES
ASSORTED JAMS AND JELLIES
ASSORTED YOGURTS
ASSORTED FRESH FRUITS
ENGLISH MUFFIN
BERRY AND ARUGULA SALAD

MIMOSA BAR

\$14 PER PERSON/ HOUR

PRICING EXCLUDES 7.5% TAX AND 30% SERVICE CHARGE.

BAR SERVICE PACKAGES



BEER & WINE BAR

\$20 PER PERSON
- 3 HOURS-

4 BEER SELECTIONS
HOUSE WINE:
1 HOUSE SPARKLING WINE
1 RED WINE SELECTION
1 WHITE WINE SELECTION
ASSORTED SODAS

HOUSE BAR PACKAGE

\$30 PER PERSON
- 3 HOURS-

4 BEER SELECTIONS
HOUSE WINE:
1 SPARKLING WINE
2 RED WINE SELECTIONS
2 WHITE WINE SELECTIONS
HOUSE SPIRITS
ASSORTED SODAS, MIXERS,
& GARNISHES

PREMIUM BAR PACKAGE

\$40 PER PERSON
- 3 HOURS-

4 BEER SELECTIONS
PREMIUM WINE:
1 SPARKLING WINE
2 RED WINE SELECTIONS
2 WHITE WINE SELECTIONS
PREMIUM SPIRITS
ASSORTED SODAS, MIXERS,
& GARNISHES

SATELLITE BAR SET UP FEE: \$150 PER BAR

CASH BAR SET UP FEE: \$350 PER BAR

VENUE RENTAL, STAFFING, AND ADMIN FEES WILL BE ADDED TO ALL PACKAGES AND ARE NOT INCLUDED IN THE PRICES ABOVE

MENU ITEMS SUBJECT TO CHANGE BASED ON AVAILABILITY

BAR MENU 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

BEER

HOUSE

MICHELOB ULTRA
PERONI
MODELO ESPECIAL
OLDE MECKLENBURG "COPPER" AMBER ALE
OUTLAW "MILE HI LITE BEER" LAGER
WICKED WEED "PERNICIOUS" IPA

PREMIUM

16OZ HIGHLAND PILSNER
BULL DURHAM BEER CO. KOLSCH
FOOTHILLS "HAZYUM" HAZY IPA
DIRTBAG ALES COLD BREW MOCHA PORTER
ATLANTA HARD CIDER CRISP APPLE

Non-ALCOHOLIC

Non-ALCHOLIC HEINEKEN
Non-ALCOHOLIC ATHLETIC BREWIN RUN WILD IPA

WINE

TIER 1- \$40 A BOTTLE

HOUSE SPARKLING WINE
SASSI PINOT, GRIGIO, ITALY
LONE BIRCH, CHARDONNAY CALIFORNIA
VINOS DELL VIENTO "AVENTURA" GARNACHA, SPAIN
AMAYA MALBEC, ARGENTINA

TIER 2 - \$50 A BOTTLE

84 PROSECCO
BERTHENET, ALIGOTE - BURGUNDY, FRANCE
BENITO SANTOS SAIAR, ALBARIÑO - GALICIA, SPAIN
MAISON NOIR O.P.P., PINOT NOIR - WILLAMETTE VALLEY, OREGON
CHATEAU GRANDCHAMP, MERLOT, CAB FRANC BLEND, FRANCE

TIER 3- \$65 A BOTTLE

PREMIUM SPARKLING WINE
HILL FAMILY ESTATE SAUVIGNON BLANC - NAPA VALLEY, CALIFORNIA
SCHIOPETTO PINOT GRIGIO - CAPRIVA DEL FRIULI, ITALY
RAPTOR RIDGE "BARREL SELECT" PINOT NOIR - WILAMETTE VALLEY, OREGON
HILL FAMILY "BARREL BLEND" CABERNET BLEND - NAPA VALLEY, CALIFORNIA

MENU ITEMS SUBJECT TO CHANGE BASED ON AVAILABILITY



AMENITIES



ARIA PROVIDES FULL-SERVICE AMENITIES, INCLUDING TABLES, CHAIRS, LINENS, CHINA, HI-FI AUDIO VISUAL EQUIPMENT, AND STAGING.

WE ALSO PARTNER WITH SELECT PRE-APPROVED VENDORS FOR ENTERTAINMENT, DÉCOR, AND WEDDING CAKES TO ENSURE EVERY DETAIL ALIGNS WITH YOUR VISION.

ALL EVENTS AT ARIA INCLUDE:

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
DEDICATED EVENT MANAGER
CUSTOMIZED FLOOR PLAN

RENTAL ITEMS AVAILABLE

STAGE [UP TO 24'X16'] WITH SKIRT AND 2-STEP STAIRWAY
WHITE DANCE FLOOR
BLUETOOTH SPEAKER SYSTEM
WIRED, WIRELESS, AND LAVALIER MICROPHONES
TABLETOP DÉCOR (CANDLES, VOTIVES, VASES, ETC.)
10 UPLIGHTS

CONTACT

Giorgios Events & Catering @ Aria



FROM INTIMATE GATHERINGS TO GRAND CELEBRATIONS, ARIA OFFERS A STUNNING VENUE, IMPECCABLE SERVICE, AND AN EXTRAORDINARY CULINARY EXPERIENCE IN THE HEART OF DURHAM.

Contact us today to start planning your unforgettable event!

Contact

ASHLEY BRODIE

DIRECTOR OF SALES & MARKETING

ASHLEY@GIORGIOSGROUP.COM

.....
MAGGIE GASTER

SALES COORDINATOR

MAGGIE@ARIAEVENTSDURHAM.COM

Location

ARIA CENTER

LOCATED @ CENTRAL PROFESSIONAL PARK

OFFICE: 984-888-0123

.....
2609 N. DUKE ST. SUITE 700

DURHAM, NC 27704

INFO@ARIAEVENTSDURHAM.COM

