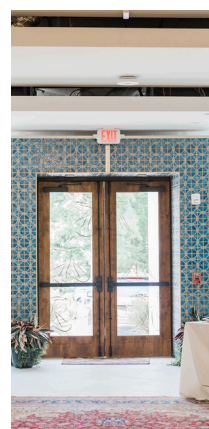




## *Private Dining & Catering Guide*



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

[WWW.ARIAEVENTSDURHAM.COM](http://WWW.ARIAEVENTSDURHAM.COM)

PHONE: 984-888-0123



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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.*

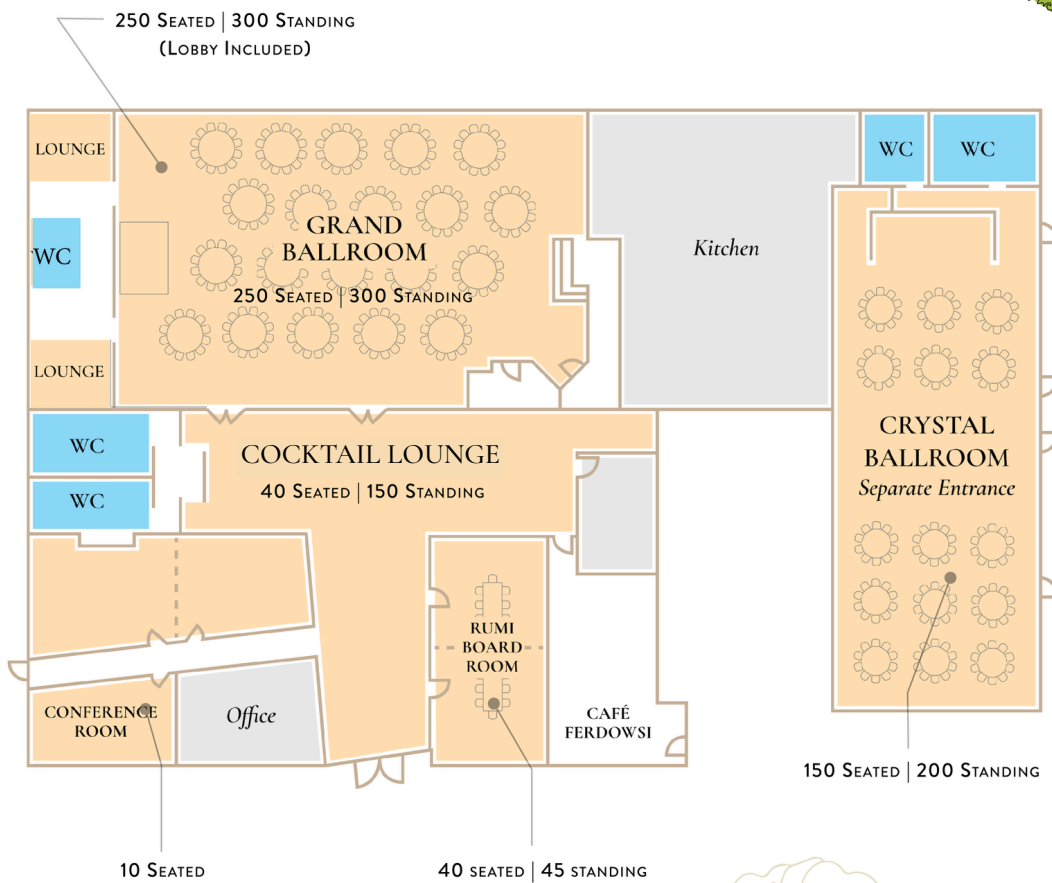
Giorgios Events & Catering delivers unparalleled menu offerings and service, led by Executive Chef Jason Lawless of Parizade and his team.

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.”*

## VENUE MAP



\*CAPACITIES WILL VARY BASED ON EVENT FLOOR PLAN\*

PLEASE SEE OUR WEBSITE FOR PHOTO GALLERIES OF EACH SPACE



## Event Space Capacities

### COCKTAIL LOUNGE

40 SEATED | 150 STANDING

### GRAND BALLROOM

250 SEATED | 300 STANDING

### CRYSTAL BALLROOM

150 SEATED | 200 STANDING

### RUMI BOARD ROOM

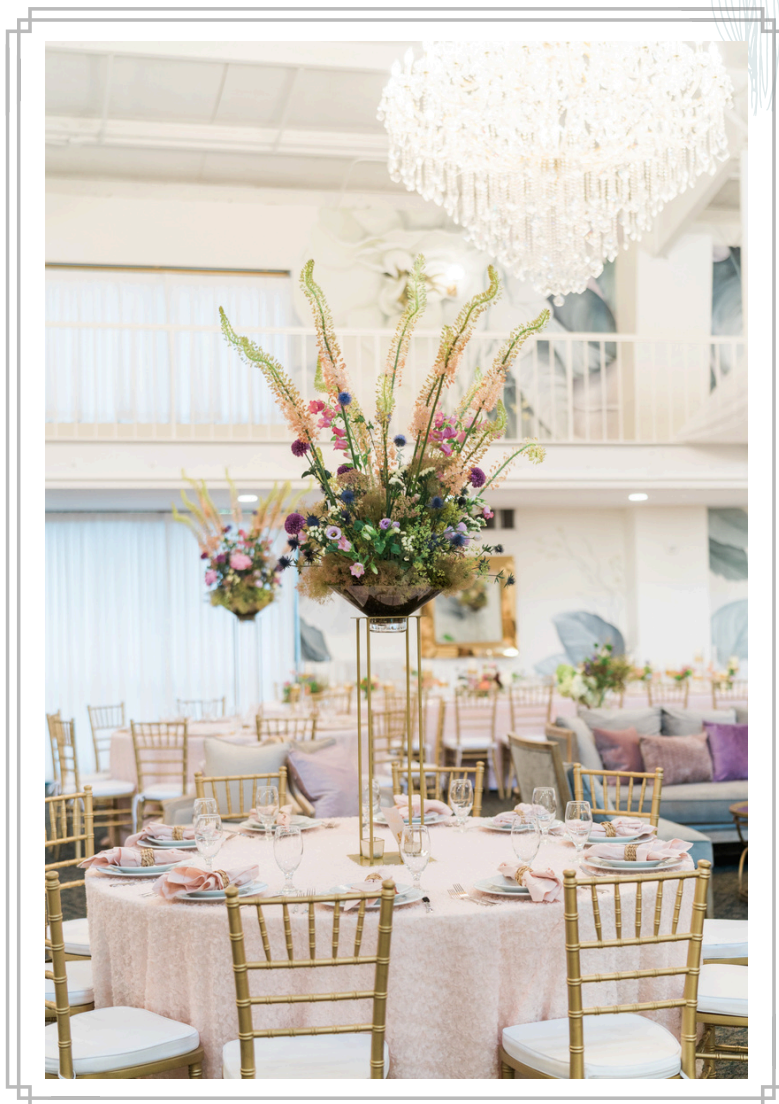
40 SEATED | 45 STANDING

### 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.







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## *Sample Menu Packages*

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

# HORS D'OEUVRES + SMALL BITES

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

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

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*

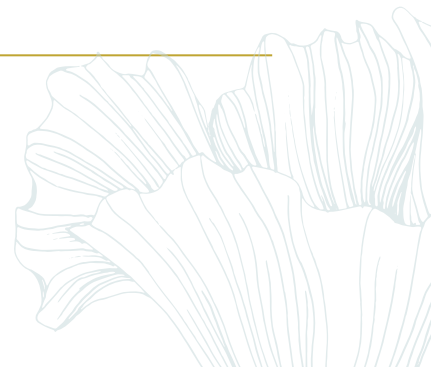
CRISPY SHRIMP ROLLS *MINT CHIMICHURRI*

## FROM THE LAND

PEKING DUCK LUMPIA ROLLS

HAM & CHEESE CROQUETTE

STEAK TARTARE CONES *TRUFFLE AIOLI*





# PLATED MENU PACKAGES

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



## TIER ONE

---

-CHOICE OF-

TWO HORS D'OEUVRES

ONE SALADS

THREE ENTREES

ASSORTED PASTRIES OR PLATED DESSERT

## TIER TWO

---

-CHOICE OF-

FOUR HORS D'OEUVRES

ONE SALAD -OR- ONE SOUP

FOUR ENTREES

ASSORTED PASTRIES OR PLATED DESSERT

## TIER THREE

---

-CHOICE OF-

SIX HORS D'OEUVRES

TWO SALADS

FOUR ENTREES, INCLUDING

**2 PREMIUM OPTIONS**

ASSORTED PASTRIES OR PLATED DESSERT

# PLATED MENU OPTIONS



PLEASE VIEW HORS D'OEUVRES PAGE FOR SELECTIONS

## SOUP

LEMONGRASS, CHICKEN, AND COCONUT [GF]

ROASTED TOMATO & GARLIC [GF, VEG]

LOBSTER BISQUE

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, HORSE RADISH 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]

SEASONAL CHEESECAKE [VEG]

FLOURLESS CHOCOLATE TORTE WITH BERRIES [GF, 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

---

-CHOICE OF-

TWO SALADS

TWO ENTREES

THREE SIDES ASSORTED PASTRIES

## TIER TWO

---

-CHOICE OF-

TWO HORS D'OEUVRES

TWO SALADS

THREE ENTREES

FOUR SIDES

ASSORTED PASTRIES

## TIER THREE

---

-CHOICE OF-

FOUR HORS D'OEUVRES

TWO SALADS

FOUR ENTREES

FIVE SIDES

ASSORTED PASTRIES

# BUFFET & FAMILY STYLE MENU OPTIONS



PLEASE VIEW HORS D'OEUVRES PAGE FOR SELECTIONS

## 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]<br>LEMON, DILL, CAPERS                             | GRILLED CHICKEN BREAST [GF]<br>MUSHROOMS, BLACK OLIVE JUS                              | MISO GLAZED COD<br>SWEET GINGER SOY SAUCE                             |
| CHICKEN COQ AU VIN<br>CARROTS, ONIONS, MUSHROOMS                       | SLICED FLANK STEAK [GF]<br>BROWN SUGAR & BLACK PEPPER RUB,<br>CARAMELIZED ONION RELISH | BAKED RICATONI [VEG]<br>MUSHROOM RAGOUT, PARMESAN                     |
| BRAISED BEEF SHORTRIB [GF]<br>ROASTED ROOT VEGETABLES,<br>RED WINE JUS |  | BAKED EGGPLANT [GF, VEG]<br>MOZZARELLA, SWEET ONIONS,<br>TOMATO SAUCE |

## SIDES

|   |   |
|---|---|
| PESTO ROASTED ROOT VEGETABLES [GF, VEG]<br>RATATOUILLE, SQUASH, ONIONS, EGGPLANT, TOMATO [GF, V]<br>SOUR CREAM & ROASTED GARLIC MASHED POTATOES [GF, VEG]<br>ROSEMARY & THYME ROASTED FINGERLING POTATOES [GF, V] | TWICE BAKED POTATOES [GF, VEG]<br>WILD MUSHROOM BASMATI PILAF [GF, V]<br>CURRIED CAULIFLOWER & EGGPLANT [GF, V]<br>GREEN BEANS ALMONDINE [GF, VEG]<br>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]<br>FLOURLESS CHOCOLATE TORTE WITH BERRIES [GF, VEG] | SEASONAL CHEESECAKE [VEG]<br>SEASONAL SORBET WITH FRESH FRUIT [GF, V] |
|---|---|

GF - GLUTEN FREE    VEG - VEGETARIAN    V - VEGAN

MENU ITEMS SUBJECT TO CHANGE BASED ON AVAILABILITY



# COCKTAIL MENU PACKAGES

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## HORS D'OEUVRES

---

AVAILABLE A LA CARTE

-OR-

-CHOICE OF 8 HORS D'OEUVRES-

MINIMUM FOR HORS D'OEUVRES ONLY

## PASSED SMALL PLATES

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AVAILABLE A LA CARTE

-OR-

-CHOICE OF 4 SMALL PLATES-

## ACTION STATIONS

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AVAILABLE A LA CARTE

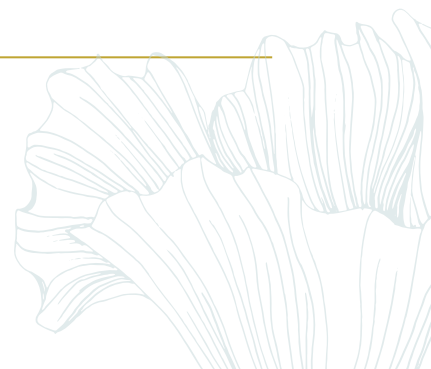
ADDITIONAL CHEF FEE PER STATION

## GRAZING TABLES & LATE-NIGHT BITES

---

AVAILABLE A LA CARTE

ADDITIONAL CHEF FEE PER STATION



---

# 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

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

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

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

**GIORGIOS**  
EVENTS & CATERING



# COCKTAIL-STYLE ADD-ON OPTIONS



## PASSED SMALL PLATES

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

### 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

+ CHEF FEE PER STATION

RAW BAR  
ASSORTED SUSHI  
PRIME RIB, HORSERADISH CREAM [GF]  
LAMB CHOPS, MINT & ROSEMARY RELISH [GF]  
WHOLE SMOKED SALMON, DILL CREAM, FENNEL SLAW [GF]  
SLICED BEEF TENDERLOIN, ROASTED MUSHROOMS, RED WINE JUS [GF]

## LATE-NIGHT BITES

BUILD-YOUR-OWN 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

# BAR SERVICE PACKAGES

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## BEER & WINE BAR

---

PER PERSON  
- 3 HOURS-

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

## HOUSE BAR PACKAGE

---

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

---

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



# AMENITIES

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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

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## ADDITIONAL 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.)  
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

**GIORGIOS**  
EVENTS & CATERING



*Giorgios*  
HOSPITALITY & LIFESTYLE GROUP