



Aroma On Bryant

Banquet Event Information

2025

Thank you for reaching out! We would love to discuss hosting a private event with you. Below, you'll find detailed information on our private event offerings, including timelines, party packages, pricing, and more.

Large Events – Up to 50 Guests

For groups over 22 guests, we require a full restaurant buyout. This offers exclusive use of our dining room and patio (weather permitting) and is ideal for events up to 50 guests.

Requirements for Large Events:

- **Restaurant Buyout:** Required for all events exceeding 22 guests
- **Minimum Payment:** Varies by day of the week (quoted during inquiry)
- **Deposit:** \$250 non-refundable deposit to reserve your date
- **Seating:** All large parties are served buffet-style only
- **Decorations:** Guests are welcome to bring decorations. Setup and cleanup must be handled independently.

Brunch Events – Daily Availability 11AM–3PM

We now offer brunch-style private events from **11:00 AM to 3:00 PM, six days a week**, for groups above 25 guests. We are closed on Sundays.

Timeline for Planning

1. **Initial Inquiry:** Contact us to express your interest in hosting a private event.
2. **Discussion:** Meet with our Event Coordinator—virtually or in person—to review menu options, timelines, and event details. Following this initial discussion, your preferred date will be **placed on a 24-hour courtesy hold** to allow time for consideration and consultation with your group. It is the **guest's responsibility to contact us** within this window to confirm and finalize the booking. After 24 hours, the date will be released if no confirmation is received.
3. **Deposit:** A non-refundable \$250 deposit is required to confirm your reservation. This deposit will be applied toward the total cost of your event.
4. **Menu Selection:** Choose a package and select your menu options.
5. **Price Breakdown:** Receive a detailed price breakdown after finalizing the menu.
6. **Adjustments:** Make any necessary adjustments to the menu or pricing.
7. **Reservation Confirmation:** Secure your event with a finalized guest count, menu, and payment details.

Reservations are not held until the deposit is paid. To ensure availability and avoid missing the opportunity to dine with us, we encourage you to finalize your plans and confirm your event as early as possible.

Pricing and Adjustments

- **Price Breakdown:** Once the menu is finalized, we will provide a detailed price breakdown promptly. All prices are dependent on the amount of guests in your party.
- **Adjustments:** You are welcome to make any adjustments after receiving the price breakdown.

****Once the price breakdown is finalized, all charges for the evening will be based on the confirmed number of guests. For example, if the final agreement is for 20 guests but only 15 attend, you will still be charged for 20 guests.****

Payment Options

At Aroma on Bryant, we aim to make the payment process as smooth as possible:

1. **Bill Splitting:**
 - We cannot split the bill by individual items.
 - We can split the bill evenly up to three ways for your convenience.
2. **Gratuity:**
 - A 20% gratuity will be automatically added to the total bill to ensure fair compensation for our staff. Additional gratuity is at your discretion.
3. **Payment Methods:**
 - We accept major credit cards, debit cards, and cash payments. Checks are not accepted.
 - Please discuss any special payment requests with our Manager ahead of your event.

Buffet-Only Menu Format

To ensure a smooth dining experience for large events, we exclusively offer a buffet setup. Guests will enjoy a variety of pre-selected menu items arranged for self-service or assisted service, depending on the style of the event.

Buffet pricing includes:

- A selection of appetizers, salads, pastas, and entrees
- Optional add-ons such as house-made desserts, bread service, or specialty items
- Menu is curated in advance with our Event Coordinator and varies seasonally

****Our menu changes regularly. We'll work with you to build a customized buffet lineup based on current offerings and your preferences.****

Packages:

Il Classico Package

\$80 per person

- Includes:
 - Vegetable & Fruits
 - Seasonal fruits and vegetable
 - 1-2 Salads
 - Choice of: Caesar and Aroma
 - 1 Pasta
 - Choice of: Penne Pomodoro, Penne Bolognese, Penne Piemonte
 - 2 Pizzas
 - Choice of: Margherita, Cheese, Tartufo, Pepperoni
 - 2 Entrée Choices
 - Choice of: Pork, Fish, Chicken

Con Amore Package

\$65 per person

- Includes:
 - 1-2 Salads
 - Choice of: Caesar and Aroma
 - 1-2 Pastas (family-style)
 - Choice of: Spaghetti Pomodoro, Pappardelle Bolognese, Pappardelle Piemonte
 - 2 Entrée Choices (per person)
 - Choice of: Pork, Fish, Chicken

Gluten-Free Options

We are happy to accommodate **gluten-free dietary needs** to the best of our ability:

- **Gluten-free pasta** is available for most pasta selections
- While **gluten-free pizza dough is not available**, we do offer naturally gluten-free options depending on the seasonal menu
- Please inform our Event Coordinator of any allergies or dietary restrictions in advance

Alcohol Packages

We offer several flexible beverage options to suit your event and budget: Upon meeting with our bar manager, let's decide what is best for you:

Bottomless Brunch Package

- Includes unlimited mimosas, bellinis, and select brunch cocktails
- Available only for brunch events (11AM–4PM)
- Per-person pricing available upon request

Limited Drink Menu

- Select 3–5 wines, beers, or cocktails to be featured during your event
- Charged per consumption or as a per-person flat rate

Cash Bar or Consumption Bar

- Guests pay individually or the host is charged based on total drinks ordered
- A bartender will be provided for all alcohol-inclusive events

Contact Us

At Aroma on Bryant, we pride ourselves on giving our customers the most memorable dining experience, starting with the planning process. Our Event Coordinator would love to speak with you further and in-depth about how we set up menus for parties.

Contact Information:

- Email: aromaonbryant@gmail.com
- Phone: (716) 881-7592

Looking forward to hearing from you,

Aroma Management

