



PRIVATE DINING OPTIONS

To book your private event, please contact

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THE HOTEL AT AUBURN UNIVERSITY
AND DIXON CONFERENCE CENTER

PRIVATE DINING VENUES

A·T Ariccia Trattoria offers three unique private event spaces to host your event

Enoteca

The private dining room in A·T Ariccia Trattoria features a temperature-controlled wine storage as the focal point in the room. The Wine Room is a great space for small group gatherings or wine tastings prior to dinner.

Accommodates

- 15 guests in a square
- 18 guests in a long rectangle
- 20-24 guests split between two long tables

Food & Beverage Minimum

- \$350 for breakfast or lunch
- \$750 for dinner



Piccolo

The lounge has its own entrance and is located adjacent to the bar. Leather club chairs, a cozy fireplace and comfy banquettes serve as a relaxing getaway. The third bay, the section furthest from the entrance, can be reserved however; the rest of the lounge will remain open to the public. No signage or audio visual is allowed in Piccolo. *Not available for booking on Friday or Saturday.*

Accommodates

- 15 guests seated
- 30 guests reception style

Food & Beverage Minimum

- \$500



A·T Ariccia Trattoria Patio

Guests will feel like they are dining in a “secret garden” due to the hedges surrounding the space. A large fountain is the focal point while a white pergola filled with confederate jasmine provides shade, twinkle lights, ceiling fans and heaters, allowing guests the opportunity to dine outside year-round.

Accommodates

- 40 guests seated
- 60 guests reception style

Rental

- \$750 Food & Beverage Minimum
- \$200 rental fee which includes backup space in the conference center incase of inclement weather



A·T CHEF'S TABLE

A·T, Ariccia Trattoria, is creating a unique culinary experience where guests will be able to reserve a personalized Chef's Table dinner based on their taste and preferences all carefully crafted by A·T's very own Chef Leonardo Maurelli III and his sous chefs.

Chef's A.T. Tasting Menu | \$ 55.00 per person

Foodies with a daring appetite should put their palates in the hands of A·T's capable chefs. The A·T Tasting menu only available at the Chef's Table, is available Tuesday through Saturday and features chef's choice of menu items from the A·T Menu. Guests will experience a six course dinner as chefs create tapas-style portions of current A·T favorites.

A.T. Family Style Tasting Menu | \$39.00 per person

A·T invites guests to experience a true Italian tradition "breaking bread" – one large table with plates passing, friends and family laughing in each other's company and delicious dining. Guests will have the options of choosing two starters, two pastas, one protein and two desserts from the A·T Menu to share with their friends and family.

Chef's Custom VIP Tasting Menu | \$85.00 per person

Do you know what you want out of your dining experience? Let the incredible culinary team at A·T customize a tasting menu to meet your heart's desire. Pick your fully customizable menu and allow one of our talented chefs to guide your exclusive culinary journey. A Custom Chef's Table is available with 72 hours' notice.

Open Table Seating

For a spontaneous night out that deserves a little extra flare the A·T Tasting Menu or Family Style Tasting Menu are available to upgrade your large party when not previously reserved.

The Chef's Table accommodates a minimum of 6 and maximum of 10 guests. All menu options can be upgraded with wine/cocktail/beer pairings and do not include tax and gratuity.

OVERVIEW & FREQUENTLY ASKED QUESTIONS

What is the Food & Beverage Minimum?

The Food and Beverage minimum is a minimum spend that must be met in order to reserve the room. If the food and beverage minimum is not met, then the difference is applied as a room rental fee. *Taxes and gratuities are not calculated in the minimum.*

Why do you require a credit card to hold the room?

A credit card will be used to guarantee the space

Can I have Audio Visual Setup?

Your catering manager will be happy to work with you on Audio Visual and pricing for Enoteca, however Audio Visual is not permitted in Piccolo or on our Patio.

When can I finalize menu options?

A menu will be provided to you by your catering manager at the time of booking however A·T offers seasonal menus so a final menu will be presented no more than two weeks prior to your function. Please let your Catering Manager know of any dietary restrictions and we will work with you on providing an alternative selection for your guests.

Can I bring my own cake?

You are welcome to bring your own cake. We will be happy to cut and serve it for a \$25 cake cutting fee.

Can I bring my own wine?

No. We do not allow any outside alcohol inside A·T or the event space.

How can I pay for the function?

We will present a single check at the end of the event, and there will be a 20% service charge added for the large party. Of course, full bar service is available if you would like, or we can pre-select specific beverages to offer as well.

BREAKFAST OPTIONS

*Breakfast buffet is available 7 days a week from 6:30am-10:00am
All pricing is per person and includes choice of orange juice or grapefruit juice and
freshly brewed coffee*

Continental Breakfast Buffet | \$10.00

Includes a selection of fresh fruit, assorted cereals, yogurt and a variety of croissants, muffins, and bagels, served with jams, cream cheese, & butter

Full American Breakfast Buffet | \$14.50

Continental breakfast buffet with the addition of made-to-order omelets, scrambled eggs, breakfast meats & potatoes, biscuits & gravy, oatmeal, creamy grits, waffles & maple syrup

LUNCH OPTIONS

All pricing is per person

FAMILY –STYLE LUNCH | \$14.50

Chef's choice of two salads, two entrees, one starch side, one vegetable side, and two desserts

A LA CARTE LUNCH

A variety of salads, fresh made pasta, wood-fired pizzas, and sandwiches

DINNER OPTIONS

Pricing is per person

FAMILY-STYLE DINNER | \$45.00

Select one starter, two entrées and one dessert from the menu below.

PLATED DINNER | \$50.00

The following menu will be presented to your guests to choose from. Guests will have the option to choose one starter, entrée and dessert.

DINNER MENU

Bruschetta

Preset as guests arrive

Starters

A·T Salad | market greens, blue cheese, pistachio brittle, balsamic vinaigrette

Caesar | chopped baby romaine, shaved parmesan, ciabatta crouton

Entrées

Bucatini Bolognese | A·T's signature pork, veal & beef sauce, triple cream, pecorino

Pan Roasted Soz Chicken Breast | seasonal garden risotto, battuto

Pesce | grilled fish filet, heirloom polenta, seasonal vegetables, fire roasted fennel

Add a filet option for an additional \$10

Soz Filet | preserved lemon & garden herb fingerling potatoes, seasonal vegetables, soffritto oil

Dessert

Tiramisu

RECEPTION MENU

**Indicates items that can be served as a Butler Passed Item*

Santa Fe Rolls* | \$33 per dozen
Southwest Chicken, Black Beans and
Chipotle Sauce

Caprese Skewers | \$33 per dozen
Marinated with Balsamic Glaze

Cherry Tomatoes * | \$32 per dozen
Stuffed with Herb Enhanced Goat
Cheese

Hummus | \$24 (serves 10)
Served with Grilled Flatbread

Duck Quesadilla Pockets | \$30 per
dozen
Served with Zesty Orange Marmalade

BBQ Pork Doughnuts | \$20 per dozen
With Powdered Sugar

Pimento Cheese Bites* | \$29 per
dozen
Bacon Onion Marmalade on a Crostini

Twice Baked Fingerling Potatoes* |
\$32 per dozen

PIZZA & FLATBREAD

Margherita Pizza | \$16
House Dried Tomatoes, Housemade Ricotta Cheese & Basil

Sausage Pizza | \$14
Local sausage, San Marzano Tomato Sauce, Mozzarella, Caramelized Onions

Pepperoni Pizza | \$14
Mozzarella, San Marzano Tomato Sauce, Fresh Oregano

SWEET SELECTIONS

Pricing is \$24 per dozen

Assorted Mini Desserts*

Chocolate Covered Strawberries*

Petite Fours*

Lemon Bars*

Pecan Squares*

Macaroons*