

Private Dining & Special Events

Event Spaces Information

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AIONA



Let's Plan Your Event



About Us

Rooted in Tradition. Alive with Fire.

Inspired by the Greek word for eternal, Aiona is the newest concept from the team behind Michelin-recognized Allora. What makes the creations from our kitchen special is our Mibrasa grill and oven, where wood and charcoal transform ingredients into complex and soulful dishes.

Kindled from the flavors that stretch from the coasts of Spain and North Africa to the tables of Italy, Greece and beyond, Aiona celebrates the timeless art of the hearth.

Our menu changes frequently, honoring our own local traditions of farm-to-fork seasonality. Our beverage program highlights an array of Mediterranean-influenced cocktails and a list of curated wines selected by our award-winning sommelier. We aim to make every service memorable through genuine hospitality and thoughtful attention.



Available Spaces









The Private Dining Room

Wrapped entirely in blush-toned paneling with arched molding details and brass hardware, bookended by two 75" monitors, and anchored by slate-top tables set with terracotta chairs - this room was designed to feel like an occasion before a single guest sits down.

Herringbone floors and warm cove lighting wraps the ceiling in a glow that flatters every guest and every course. The room is fully enclosed behind floor-to-ceiling framed glass doors and optional privacy shades.

It's the kind of room that makes people feel, the moment they walk in, that the evening was planned for them.

Capacity & Details:

Monitor	(2) 75" displays with HDMI
Seated Dinner	Up to 36 guests
Standing Reception	Up to 50 guests

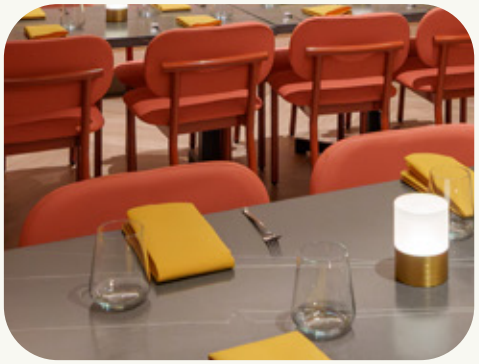
Ideal for corporate dinners, galas, milestone celebrations, rehearsal dinners, brand events.

Available Areas:

North South







Fully enclosed - retractable walnut wall + glass entry doors with optional privacy screen. Ideal for intimate dinners, board meetings, birthday celebrations, and private lunches.

The Private Dining Room

North

PDR North is everything the full room offers, on a more intimate scale. The same blush arched paneling and brass hardware.

The same slate-top tables and terracotta chairs. The same warm cove lighting that makes guests look their best. With the retractable walnut wall drawn, this half of the Private Dining Room becomes a fully self-contained space - sealed, quiet, and entirely focused on your group.

At sixteen seated, it's ideal for a dinner that calls for genuine conversation: a board dinner, a birthday celebration, a client evening that deserves a room of its own. The walnut wall that forms one boundary reads not as a partition but as a design feature - floor-to-ceiling, richly grained, and architectural in its presence.

Capacity & Details:

Monitor	(1) 75" display with HDMI
Seated Dinner	Up to 16 guests
Standing Reception	25-30 guests







Fully enclosed - retractable walnut wall + glass entry doors with optional privacy screen. Ideal for intimate dinners, board meetings, birthday celebrations, and private lunches.

The Private Dining Room

South

PDR South is the mirror of its counterpart - equally appointed, equally private, equally designed to make a small group feel like the most important people in the building.

The two rooms were built with the understanding that intimacy and excellence aren't reserved for the larger space.

The retractable walnut wall that forms its northern edge is the only indication that a larger room exists just beyond it - and when the occasion calls for it, that wall disappears entirely.

Capacity & Details:

Monitor	(1) 75" display with HDMI
Seated Dinner	Up to 16 guests
Standing Reception	25-30 guests









The Patio

Full

A clear pergola filters the sky above while keeping weather out. Floor-to-ceiling glass panels on the street-facing side frame a view of mature city trees without letting the city in. Overhead infrared heaters and ceiling fans make it genuinely comfortable in every season.

String globe lights run the length of the structure overhead. The tables and chairs - black steel, clean and graphic - cut a sharp silhouette against the surrounding greenery. It's a different world from the warm coral interior: more urban, more open, more charged with the energy of the street just beyond the glass.

A full patio buyout gives your group sole command of the entire terrace - both sides, the full length, every table - for an event that breathes.

Ideal for wedding receptions, company parties, cocktail hours, large celebrations, brand activations

Capacity & Details:

Seated	Up to 80 guests
Standing Reception	Up to 100 guests
Enclosure	Floor-to-ceiling glass panels, street-facing
AV / Music	Stereo Speakers

Available Areas:

East

West







The Patio

East

The long, linear layout is a natural fit for a flowing cocktail reception, a seated dinner with room to move, or any gathering that wants the outdoors as its backdrop and the restaurant just a step away.

Ideal for private dinners, cocktail receptions, company happy hours, celebrations.

Capacity & Details:

Seated	Up to 40 guests
Standing Reception	Up to 50 guests
Access	Direct entry via glass doors to restaurant interior
AV / Music	Stereo Speakers







The Patio

West

Globe lights, pergola, glass panels, street trees, open air - to a group that doesn't need the whole terrace. The covered structure means weather is never a factor. The atmosphere means no one will feel like they settled for a smaller space.

Ideal for private dinners, cocktail receptions, company happy hours, celebrations.

Capacity & Details:

Seated	Up to 40 guests
Standing Reception	Up to 50 guests
Divider from East	Subject to Availability
AV / Music	Stereo Speakers









The Chef's Table

There is no seat in the house like this one.

Aiona's Chef's Table is a reclaimed walnut, custom built communal table positioned at the center of the restaurant's most theatrical moment - in view of the open kitchen, beneath a cascade of globe pendants that drop from the ceiling. The kitchen alive with action on one side, the wine cellar on the other.

Culinary-focused celebrations, client entertaining, milestone dinners, lively group gatherings.

Capacity & Details:

Seated	10 guests
Privacy Level	Semi-private - open to the main dining room's atmosphere
Kitchen View	Direct sightline to open kitchen pass
Wine Cellar View	Direct sightline to wine cellar







The Banquette

The Banquette at Aiona isn't tucked away. It's front and center - a long, unbroken run of rose-toned channel-tufted velvet that stretches the full length of the open kitchen, anchored by the restaurant's most arresting architectural feature: a luminous walnut tambour that wraps the kitchen pass in warm, glowing light.

Above, acoustical tiles with integrated linear lighting angle across the ceiling. Ahead, the kitchen moves. Around you, the dining room hums. The Banquette is where you sit when you want your evening to feel alive.

Configured for a group, the tables push together into a single long communal run - social, celebratory, and built for the kind of dinner that doesn't end when the plates are cleared.

Ideal for birthday dinners, company dinners, group celebrations, rehearsal dinners

Capacity & Details:

Seated	12 guests
Privacy Level	Semi-private - within main dining room, open kitchen as backdrop







The Lounge

The Lounge at Aiona occupies one of the most quietly exceptional positions in the restaurant - tucked between the wine cellar, the bar, and the covered patio, with natural light pouring in through full-height glass doors that open directly to the terrace.

The floor shifts here from herringbone to a decorative geometric tile. Sage-toned patterned armchairs and small round tables create a setting that's relaxed without being casual - perfect for the kind of gathering that starts as cocktails and turns into something longer. The wine cellar glows through its glass wall just beyond.

It's the most social, easy-breathing space in the restaurant. Neither quite inside nor outside, neither dining room nor bar - it's the place for the evening to begin, or to never really end.

Ideal for cocktail receptions, pre-dinner gatherings, social celebrations, wine-focused events.

Capacity & Details:

Seated	12 guests
Standing	15-25
Privacy Level	Semi-private - Naturally defined by architecture
Patio Access	Direct - glass doors open to covered patio terrace

Meet
Our Team

Deneb Williams

Chef & Partner



Chef Deneb Williams leads Aiona with a steady presence, humility, and a lifelong commitment to the craft of hospitality. Born and raised in the Pacific Northwest, he began working in kitchens at just 12 years old, launching a career that now spans more than four decades. His cooking philosophy is rooted in discipline, restraint, and intention, allowing seasonal ingredients to speak clearly without excess.

Deneb moved to Sacramento in 2007 to become the Executive Chef at The Firehouse Restaurant, where he spent nearly a decade, designed over 40 wine dinners, and was named "Best Chef" by *Sacramento Magazine* in 2015. In 2016, he and his wife, Elizabeth-Rose Mandalou, co-founded WM Restaurants. Together, they built a portfolio of human-centered concepts, including Woodlake Tavern, Uptown Pizza Kitchen, and Allora, which has become a defining part of Sacramento's dining landscape.

Known for his calm demeanor and ability to navigate pressure with clarity, Deneb views his role not just as a chef, but as a teacher and mentor dedicated to cultivating a kitchen culture of respect and trust. Aiona represents the realization of his long-held vision—bringing together decades of experience, relationships, and inspiration to continue what matters most to him: creating meaningful experiences, building strong teams, and contributing to the community through food.



Meet our Team

Elizabeth-Rose Mandalou

Beverage Director & Partner

Elizabeth-Rose Mandalou brings a rare blend of discipline, artistry, and intuitive hospitality to her role as Partner and Beverage Director of Aiona. A Sacramento native whose early life was shaped by performance and a love for cooking, she translated that foundation of expression into a focused pursuit of wine education. She earned her Advanced Sommelier certification through the Court of Master Sommeliers—placing her among a highly respected group in the industry—and was named one of the nation's Best New Sommeliers by *WINE & SPIRITS MAGAZINE*.

In 2016, she co-founded WM Restaurants with her husband, Chef Deneb Williams. Together, they launched Woodlake Tavern, Uptown Pizza Kitchen, and Allora, a Modern Italian-inspired restaurant that has since earned widespread national recognition. Elizabeth-Rose views the role of a sommelier as an act of service, dedicating herself to translating complex wine knowledge into approachable, memorable experiences for her guests while continuing her studies toward Master Sommelier status.

Beyond the beverage program, Elizabeth-Rose's refined eye for design and flow has shaped Aiona from the ground up, ensuring every detail contributes to a cohesive, immersive guest experience. A steady and thoughtful leader through recent industry challenges, her work remains driven by a desire to foster genuine human connection and build a supportive environment for her team, guests, and community.



Meet
Our Team

Lee Hinton

Corporate Executive Chef

A Sacramento native, Chef Lee Hinton's career is shaped by a relentless pursuit of craftsmanship and connection. After moving to San Francisco in the early 2000s, he chose immersion over the classroom, leaving culinary school to work multiple kitchen positions simultaneously. His early career included key roles at San Francisco's Zuppa and Salthouse, before a move to Portland, Oregon, where he rose to Sous Chef at a Lucca-inspired Italian restaurant. It was there that he embraced true farm-to-table cooking and later helped open Irving Street Kitchen, developing its charcuterie program and working alongside acclaimed chef Jenn Louis at Lincoln.

Drawn by the intensity of Los Angeles, Lee joined the Michelin-starred restaurant Hatfield's under Quinn and Karen Hatfield, and later served as Sous Chef at Sycamore Kitchen, sharpening his technical precision, restraint, and understanding of seasonality.

In 2013, Lee returned to Sacramento, eventually joining Williams and Mandalou's culinary group as part of the opening team at Allora. Today, as Corporate Executive Chef of both Allora and Aiona, he leads the culinary direction across both concepts. Working closely with Chef Deneb, Lee shapes menus, mentors kitchen leadership, and ensures a consistent standard of excellence. His approach remains grounded in thoughtful sourcing and a leadership style rooted in trust, clarity, and community.

Meet our Team

Brandy Wine

Special Events Director



Born and raised in Midtown Sacramento, Brandy Wine has spent her career building relationships through hospitality. Having worked in local coffee shops, restaurants, family-owned businesses, and larger organizations throughout the Sacramento region, she has always found herself drawn back to small, independently owned restaurants - places where genuine connections, thoughtful service, and a shared sense of purpose create something truly special.

After managing a family-owned sandwich shop, Brandy stepped away from hospitality in 2018 to focus on raising her daughter. A year later, she joined the opening team at Allora as a Reservationist, where her warmth, organization, and genuine care for guests quickly made her an integral part of the restaurant's culture. During her seven years with WM Restaurants, she became known for her ability to anticipate guests' needs, solve problems with grace, and make every interaction feel personal.

Following her time at Allora, Brandy embraced a new challenge as Finance Manager for a local independent grocery company. While the experience broadened her understanding of business operations, accounting, and financial management, it also reinforced something she had always known: her passion lies in hospitality. She missed the energy of the restaurant, the relationships with guests, and the opportunity to create meaningful experiences that people carry with them long after they leave the table.

Today, as Special Events Director at Aiona, Brandy combines her passion for hospitality with an exceptional eye for detail and a natural ability to build lasting relationships. She believes every celebration begins with listening - understanding each client's vision, earning their trust, and thoughtfully bringing that vision to life. From the first conversation through the final toast, her goal is for every guest to feel seen, heard, and genuinely cared for.

For Brandy, the smallest details often make the biggest impact. She believes the best hospitality happens behind the scenes, allowing hosts to relax and fully enjoy time with the people they love while every detail is quietly and seamlessly taken care of. Her thoughtful approach, strong communication, and solution-oriented mindset help ensure every event feels effortless, personal, and unforgettable.

Returning to the WM Restaurants family feels, in Brandy's words, "like coming home." After years away, she is grateful to be part of the team that helped shape her career, bringing with her an even deeper appreciation for hospitality, stronger business acumen, and an unwavering commitment to creating exceptional experiences.

Outside of Aiona, Brandy's greatest joy is spending time with her daughter. Whether they're trying new recipes, baking, exploring new adventures, or simply making memories together, family remains at the center of everything she does. She also enjoys running, reading, writing, crafting, and is always looking forward to her next marathon challenge.



Terms & Fees

Large parties select from multi-course, family-style menus that will work best for their event. Our chef's create seasonal, mediterranean-inspired dishes that focus on local produce.

Food and beverage minimums are exclusive of tax and service charge. Room fees secure private use of the designated space. Reception-style events are available with passed and stationed appetizer menus. Please contact events@aionasacramento.com for pricing.

- All room fees due with signed contract and full payments are due at conclusion of event. We accept Visa, Mastercard, Discover, AMEX, Apple Pay.

- Guests are welcome to bring in their own dessert or cake from a licensed bakery for $6 per person fee.

- Guests are welcome to bring wines, not represented on our list, at $30 per 750ml bottle. Max 3 bottles per table. We will waive corkage for each bottle purchased on our list, up to three bottles.



Event Policies & Additional Information

Additional Services

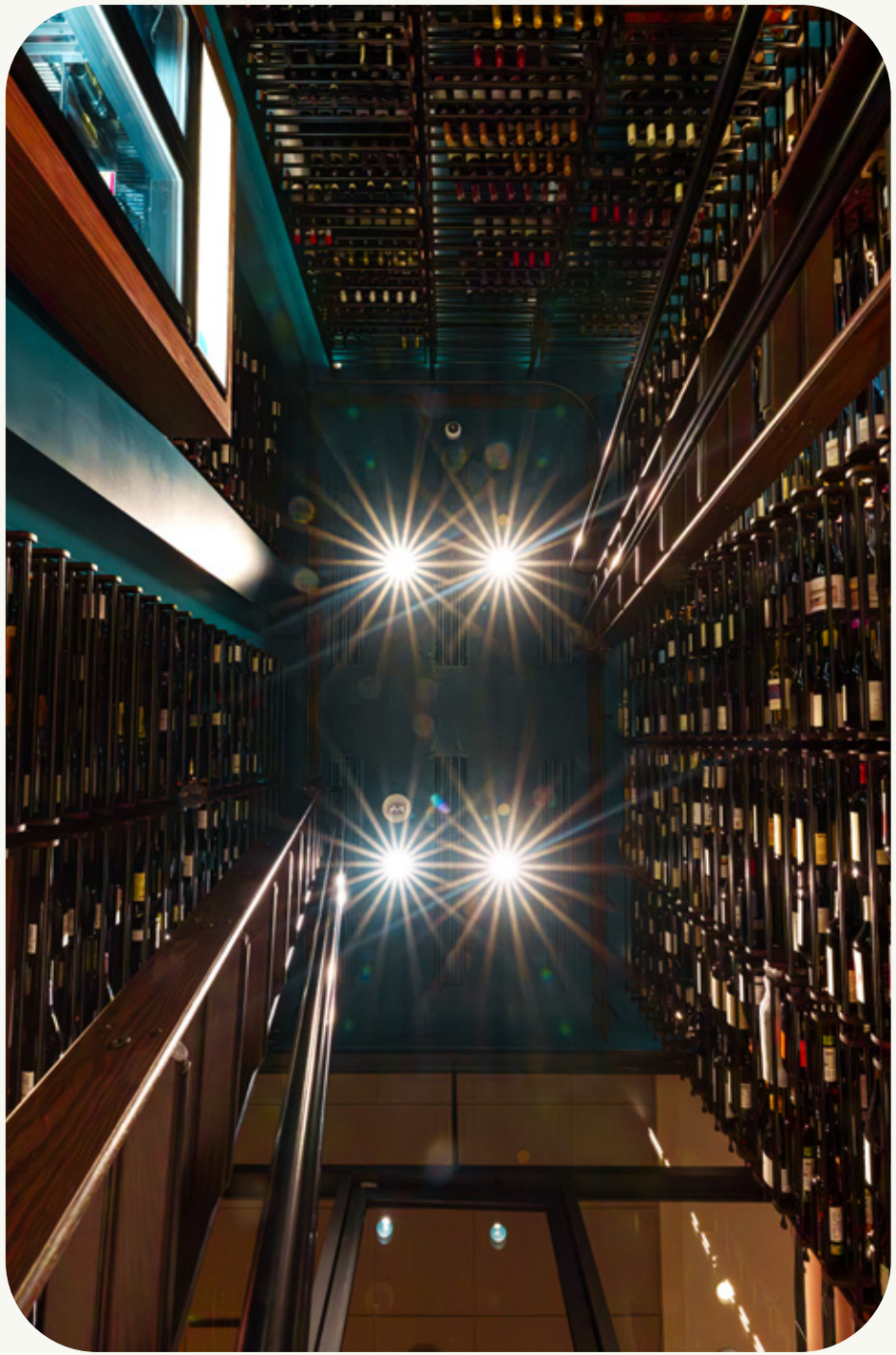
- Audio/Video Capabilities
- Customized Wine Pairings
- Specialty Beverage Aarrangements
- Signature Cocktails
- Valet ($15 per vehicle)

Décor Guidelines

Make your event even more beautiful with décor that suits your occasion. We're happy to work closely with local florists and rental companies to help bring your vision to life. To help us protect the space, we kindly ask that guests avoid the following: latex balloons, confetti and/or glitter, and that no items be affixed to walls or fixtures.

















AIONA
























HUNDRED
ACRE


AIONA



AIONA

Begin Planning Your Event

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Get Started Here