





contact: daniellecoughlin@avecrestaurant.com

avec river north private dining

We have a gorgeous private dining room with natural light and open windows into the main dining room. The room has its own private entrance off LaSalle, single use bathroom and your own auxiliary bar with a dedicated bar and service team. Our room can host up to 75 guests for a seated dinner or 100 guests for a standing reception.







avec river north is the perfect setting for your next special occasion

- rehearsal dinner
- engagement celebration
- business meeting
- wine tasting
- anniversary party
- bridal shower
- corporate luncheon
- baby shower
- wedding reception
- holiday party
- wine dinner
- sommelier led wine tasting

private dining room amenities include:

separate exterior entrance · private bar · private restroom · screen · projector · microphone · sonos sound system



















RECEPTIONS

- can host up to 100 guests for a reception style affair
- stationary and passed hors d'oeuvres and mini desserts
- high-top and linen rentals
- full buffet options







BRUNCHES

family style or buffet style options

@laurawaldronphotography
@chiefromchicago

perfect for bridal showers, baby showers and baptismal receptions

mimosa and bloody mary bar add-ons

bookable seven days a week

custom cakes made by our in-house pastry team



















DINNERS

- begin the experience with a welcome reception and hors d'oeuvres, followed by a multi-course family style menu
- sommelier selected wine pairings available
- can seat up to 75 guests
- bookable seven days a week
- perfect for business dinners, rehearsal dinners, wine dinners and more!

FULL BUY-OUTS

- can host up to 200 for a seated dinner, or up to 300 for a reception style booking
- · available for lunch, brunch and dinner
- large multi-well horseshoe bar
- family style, individually plated or buffet style dining option
- dance floor area













all of our event menus feature seasonally-inspired shared plates served family-style crafted by avec's executive chef paul kahan and chef de cuisine dylan patel.

beverages are charged on consumption, and go towards the food and beverage minimum. we work with you to select wines, spirits, beer and non-alcoholic beverages to best suit your budget, menu and event needs. sommelier selected wine pairings are available to elevate your event to the next level!

we accommodate dietary restrictions given 48 hours advance notice

custom cakes available











passed hors d'oeuvres stationary appetizers mini dessert buffet avec take home favors personalized menus

choose from family-style, or buffet style dining

classic dinner menu \$95 per guest [three small plates] [two large plates] [one dessert]

deluxe family-style dinner \$120 per guest [four small plates] [three large plates] [two desserts]





frequently asked questions

audio visual

LCD projector,
pop-up screen,
and wireless handheld microphone are available
for a \$250 fee. For just the microphone, there is
a \$50 rental fee.

cake

custom cakes available from

One Off Hospitality's Executive Pastry Chef
Natalie Saben.

note: custom cake orders require
at least one-week advance notice.
for outside cakes or desserts,
a \$3 per person cutting fee applies.

decor & equipment

our team can help with floral, linen or other equipment rental needs.
all decor & entertainment must be pre-approved by event manager. We do not allow glitter or confetti.

dietary requests

we take all food allergies and dietary
restrictions very seriously.
due to our shared style of service,
we ask that all dietary requests be submitted
at least 48 hours prior to your event.
we welcome

vegetarian, gluten-free and vegan guests and can also procure kosher and halal meals with prior notice (plat- ing fee may apply).

elevator

avec's event space is located upstairs on the second floor. access is also available via the service elevator.

timing

please do not arrive more than thirty minutes prior to your event, unless agreed upon ahead of time with our sales team. a \$500 per hour fee will apply to all events that exceed three hours.

floor plan

custom floor plans of event set up are available upon request

guest count

your guaranteed guest count is due seven days prior to your event.

menu selection

food & beverage selections are due ten days prior to your event.

food & beverage minimum

a food & beverage minimum will apply to all events. minimums may vary and are exclusive of 11.75% sales tax, 20% service charge and 3% administrative fee.

contract

a signed contract and 50% deposit are required to book an event. the deposit is nonrefundable and will apply towards your final bill.

payment

payment is due in full upon the conclusion of your event, by cash or by major credit card.

parking

nearby parking opportunities include paid street parking, self-pay lots and garages and app-based parking options

printed materials

avec provides custom menu cards for the event. you may also request a personalized message or logo for signage.

contact

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