

**West loop, 615 W Randolph**



MICHELIN BIB GOURMAND



HOSPITALITY GROUP





# avec west loop private dining

At our West Loop location, our entire second floor is a dedicated private dining space that draws from the warm, intimate design of avec's main dining room. The space features lots of wood, stone wallpaper and natural light. It's the perfect location for a private, intimate gathering.



avec West Loop 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
- cooking class

**private dining room amenities include:**

- separate exterior entrance
- private bar
- open kitchen
- service elevator
- private restrooms
- drop-down screen
- projector
- microphone
- sonos sound system







**the second floor private dining room is separated by partitioned walls into two bookable spaces**

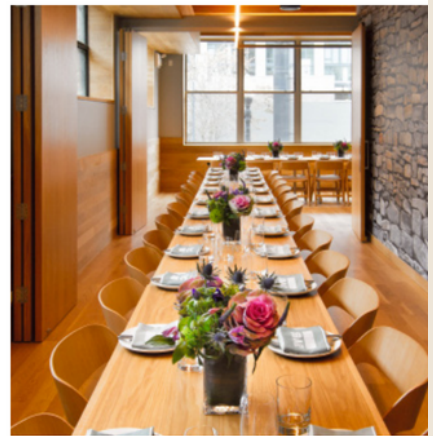
- **The Randolph Room**
  - can host between 8 and 16 guests
  - perfect for smaller, intimate gatherings
  - large open windows along Randolph street
- **Foyer**
  - can host between 17 and 26 guests for a seated dining experience
  - can host up to 35 for a reception style experience
  - guests can be seated at one long table
- **Entire Private Dining Space**
  - can host up to 40 guests for a seated dining experience
  - can host up to 60 guests for a standing reception style experience



**randolph room**



**bar lounge**



**foyer**







## ENTIRE PRIVATE DINING ROOM

- 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 40 guests
- can host up to 70 for a buffet style reception
- access to bar and open kitchen
- bookable seven days a week
- perfect for business dinners, rehearsal dinners, wine dinners and more!







# THE RANDOLPH ROOM

- can seat up to 16 guests
- great for meetings, lunches and intimate dinners
- bookable seven days a week
- fully enclosed with four walls and a door
- has a drop down screen for presentations







## THE FOYER ROOM

- can seat up to 26 guests
- can host up to 35 for a reception
- great for happy hours and intimate dinners
- access to bar and open kitchen
- bookable seven days a week
- fully enclosed with four walls and a door





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,  
drop down 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 non-  
refundable 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**

[daniellecoughlin@avecrestaurant.com](mailto:daniellecoughlin@avecrestaurant.com)  
**to make your next booking!**