



HOSPITALITY GROUP



privateevents@oneoffhospitality.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**





MEETINGS

- our space is reservable for breakfast, brunch, lunch and dinner
- screen, projector and microphone package
- coffee & juice bar add-on options
- multiple floor plan options available to suit your presentation's needs





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
- 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
- outside entertainment welcomed



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!

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

**custom
cakes
available**



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.
we use a sonos sound system, and you are
welcome to submit a spotify playlist to be
played during your private event.

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 and must
come from a licensed bakery.

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.

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 and beverage selections are due ten
days prior to your event.

food and beverage minimum

a food and 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. we do not
have valet.

printed materials

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

contact

privateevents@oneoffhospitality.com
to make your next booking!