

# avec

## events

our upstairs private event space draws from the warm, intimate design of avec's main dining room, and evokes the feeling of a rustic mediterranean wine cave. ideal for groups of up to 60, avec's upstairs offers family-style menus for brunch, lunch and dinner, crafted by executive chef paul kahan and chef de cuisine, perry hendrix.

**avec's private event space can accommodate up to 40 guests seated,  
or up to 60 guests for a reception-style event.**



with floating walls the space is able to accommodate the following smaller capacities:

- up to 14 guests in our front randolph room
- up to 20 guests in our bar lounge and foyer
- up to 25 guests in our front randolph room and foyer

custom floorplans are available to best accommodate your group size

# family - style

## 3 - course

### dinner

[ subject to change based on seasonality ]

**\$55/person**

3 small plates

2 large plates

1 dessert

### small plates

please choose three

[ \$8/person per additional selection ]

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steamed **mussels** with charred sweet onions, cilantro, amba butter and aleppo pepper bread crust

**werp farm greens** with asian pear, ubriacone cheese, red endive, lavender almonds and cabernet vinaigrette

charred sweet potato and **avocado salad** with garlic toum, za'atar oil and black lime

kohlrabi and **apple salad** with hazelnuts, olives, capretto cheese, and chardonnay vinaigrette

roasted **delicata squash** with straciatella cheese, pickled onions, smoked chili and almond pesto

chorizo-stuffed **medjool dates** with bacon and piquillo pepper-tomato sauce

potato and salted cod **brandade** with garlic bread and chives

roasted **salmon** with crisp sunchokes, spinach and yogurt borani

grilled **butcher's steak** with pomegranate, berbere spiced squash, brussels sprouts and pistachios

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## large plates

please choose two

[ \$12/person per additional selection ]

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smoked whitefish **pizza** with garlic cream, marinated kale and charred lemon

**whole roasted fish** with white beans, pickled lemons, and dill salsa verde

wood oven roasted **cauliflower** with cous cous, tahini yogurt, pine nuts and tomato shakshuka

slow roasted **pork shoulder** with tuscan kale, gigante bean ribollita, apple and pecorino cheese

wood oven **paella** with confit chicken thigh, snail boudin, shrimp and tangerine aioli

braised **lamb neck** with apple, roasted fennel, and chickpea hummus

“deluxe” **focaccia** with taleggio cheese, ricotta, truffle oil and fresh herbs

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## desserts

please choose one

[ \$5/person per additional selection ]

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seasonal **panna cotta**

chocolate **cremeux**

**sweet mezze:** assorted mediterranean inspired sweets

rotating **gelato** and **sorbet**

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# family - style

## 4 - course

### dinner

[ subject to change based on seasonality ]

**\$75/person**

3 small plates

1 small plate & 1 large plate

2 large plates

2 desserts

### small plates

please choose four

[ \$8/per additional selection ]

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steamed **mussels** with charred sweet onions, cilantro, amba butter and aleppo pepper bread crust

**werp farm greens** with asian pear, ubriacone cheese, red endive, lavender almonds and cabernet vinaigrette

charred sweet potato and **avocado salad** with garlic toum, za'atar oil and black lime

kohlrabi and **apple salad** with hazelnuts, olives, capretto cheese, and chardonnay vinaigrette

roasted **delicata squash** with straciatella cheese, pickled onions, smoked chili and almond pesto

chorizo-stuffed **medjool dates** with bacon and piquillo pepper-tomato sauce

potato and salted cod **brandade** with garlic bread and chives

roasted **salmon** with crisp sunchokes, spinach and yogurt borani

grilled **butcher's steak** with pomegranate, berbere spiced squash, brussels sprouts and pistachios

.....





## large plates

please choose three

[ \$12/person per additional selection ]

.....

smoked whitefish **pizza** with garlic cream, marinated kale and charred lemon

**whole roasted fish** with white beans, pickled lemons, and dill salsa verde

wood oven roasted **cauliflower** with cous cous, tahini yogurt, pine nuts and tomato shakshuka

slow roasted **pork shoulder** with tuscan kale, gigante bean ribollita, apple and pecorino cheese

wood oven **paella** with confit chicken thigh, snail boudin, shrimp and tangerine aioli

braised **lamb neck** with apple, roasted fennel, and chickpea hummus

“deluxe” **focaccia** with taleggio cheese, ricotta, truffle oil and fresh herbs

.....

## desserts

please choose two

[ \$5/person per additional selection ]

.....

seasonal **panna cotta**

chocolate **cremeux**

**sweet mezze:** assorted mediterranean inspired sweets

rotating **gelato** and **sorbet**

.....



# receptions

## on boards

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\$25/person

**cheese and charcuterie**, chef's selection

\$15/person per selection

chef's selection of cheese

chef's selection of charcuterie

\$10/person per selection

**hummus** and fresh baked pita

baked **ricotta** with tomato jam and cherry tomato confit

**herb falafel** with tahini and smoked almond harissa

**seed crackers** with fresh avocado hummus, beet muhamarra and spiced labneh cheese

**"deluxe" focaccia** taleggio cheese, ricotta, truffle oil and fresh herbs

chorizo-stuffed **medjool dates** with bacon and piquillo pepper-tomato sauce [\$4/piece]

## on bread

\$4/piece

[minimum 12 pieces per selection]

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marinated **white anchovies** on toast with tomato jam

**chicken liver** crostini with rhubarb mostarda

**salt cod brandade** on garlic crostini

## snacks

\$3/person per selection

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marinated **olives**

**pickles**: selection of seasonal favorites

fried **chickpeas** with za'atar

berbere spiced **peanuts**

**marcona almonds** with lavender

# beverages

for a la carte selections, to be offered by the bottle, please see our current wine list

## packages

### classic avec

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selection of import bottled beers

house white and red wines

[ \$20/guest for the 1st hour ]

[ \$12/guest per additional hour ]

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### premium

selection of liquor

import bottled beers

house white and red wines

[ \$26/guest for the 1st hour ]

[ \$14/guest per additional hour ]

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### champagne cocktail

please inquire for custom offerings

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### pairing

please inquire for custom pairing options



# frequently asked questions

## **space**

avec's private event space is located on the second floor of the restaurant, and is accessed by a private staircase. with floating walls the space is composed of one private room and one semi-private room which opens to an exposed kitchen and bar. the entire floor can accommodate up to 40 guests seated, or up to 60 guests for a reception-style event.

## **parking**

valet parking is available for \$14 per car. an additional attendant fee of \$75 will be applied to parties anticipating more than eight cars or for weekend daytime events. valet costs can be added to the hosted account or at guests discretion. street parking is available on surrounding streets: randolph, jefferson and desplaines.

## **décor**

customizable menus are provided. additional enhancements to create a personalized experience are welcome  
\*we ask that enhancements do not create any lasting damage

## **audio visual**

avec is equipped with a built-in sound system, with the ability to customize musical selections. a built in screen and projector are available for presentations, with both pc and mac capabilities. an a/v fee of \$250 will apply for use of equipment.

## **corkage & cake**

corkage fee of \$25 per 750ml bottle.  
for additional service requirements additional fees may apply.  
cake cutting fee of \$3 per person will apply for outside cakes.

## **tastings**

available for buy-outs and weddings, monday- thursday between 1:00pm-2:00pm or 3:30pm-5:00pm.  
due to seasonal menu changes, tastings are held two to three weeks prior to event date.