



PRIVATE DINING, CATERING & EVENTS





## AD HOC

### private dining, events & catering fact sheet

**location** 6476 Washington Street  
Yountville, CA 94599

**property** Experimenting with the concept of a temporary restaurant, Ad Hoc, which literally means, “for this purpose,” opened its doors in 2006 and has since become a permanent fixture in Yountville, renowned for its family-style comfort food including its award-winning buttermilk fried chicken.

Thursday through Monday the restaurant offers a daily four-course family-style dinner menu in a casual, comfortable setting, reminiscent of home. The menu is accompanied by an approachable wine list. Ad Hoc also serves Sunday brunch.

**chef/proprietor** Thomas Keller

**chef de cuisine** Katie Hagan-Whelchel

**private and  
semi-private  
dining**

- **ADDENDUM:** a charming private picnic setting, fenced and surrounded by lush gardens and a wood-burning oven
- **AD HOC DINING ROOM:** a casual, family-friendly environment with rich hardwood accents that emulate the comfort of home
- **AD HOC PATIO:** an intimate outdoor setting, enclosed by natural landscaping and decorated with strands of patio globe lights

**events** We will work with you to design an event that is perfect for celebrating birthdays, wedding and rehearsal dinners, bridal and baby showers, anniversaries, wine dinners, corporate dinners and luncheons, etc.

**catering** A seasonal, four-course menu, featuring produce from the culinary gardens and local purveyors, is designed to match the individual characteristics of each event. Our Southern Pride Rolltisserie Smoker can travel, too!

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**max. capacity**

- **ADDENDUM** garden and picnic area: 50 seated; 120 standing
- **AD HOC DINING ROOM**: 80 seated; 150 standing
- **AD HOC PATIO**: 16 seated; 25 standing
- **OFF-SITE**: varies based on individual needs

**availability**

- **ADDENDUM** garden and picnic area: May–October, weather permitting
- **AD HOC DINING ROOM**: year-round
- **AD HOC PATIO**: year-round, weather permitting
- **OFF-SITE**: year-round, weather permitting

**food & beverage  
minimums**

- **OFF-SITE**: pricing varies based on individual needs; please inquire with private dining manager
- **ADDENDUM** garden and **AD HOC DINING ROOM**: available for buy-out; pricing varies based on individual needs. Please inquire about pricing and availability with private events manager.

**guest extras**

To enhance any private dining experience, welcome or parting gifts for guests are available, including signed copies of Chef Keller's best-selling Ad Hoc cookbook and packaged treats from Bouchon Bakery, and unique gifts from Finesse, The Store.

**website**

*[www.adhocrestaurant.com](http://www.adhocrestaurant.com)*

**contact**

Austin Campbell, Yountville Private Events Coordinator  
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 707-944-0456

To customize any event to meet your needs, Ad Hoc is happy to partner with your vendors or make an introduction to those with whom we have a working relationship.