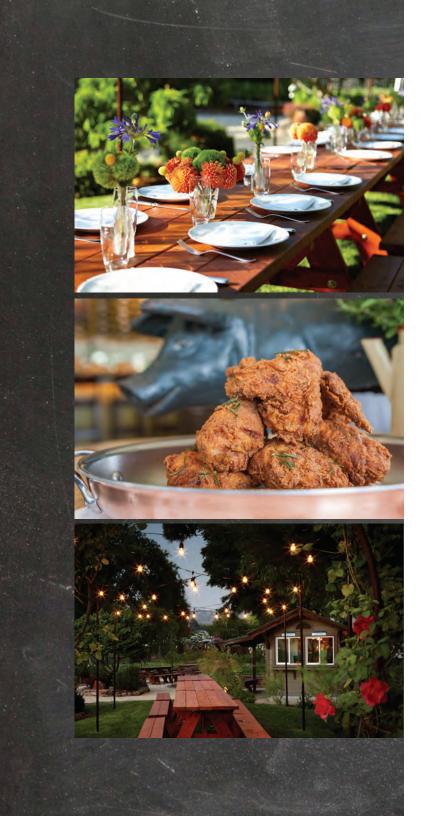


PRIVATE DINING, CATERING & EVENTS



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 clebertaing 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!



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

availablity

- 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 buyout; 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

contact

 $Austin \ Campbell, Yountville \ Private \ Events \ Coordinator \\ a campbell @adhocrest aurant.com$

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.