



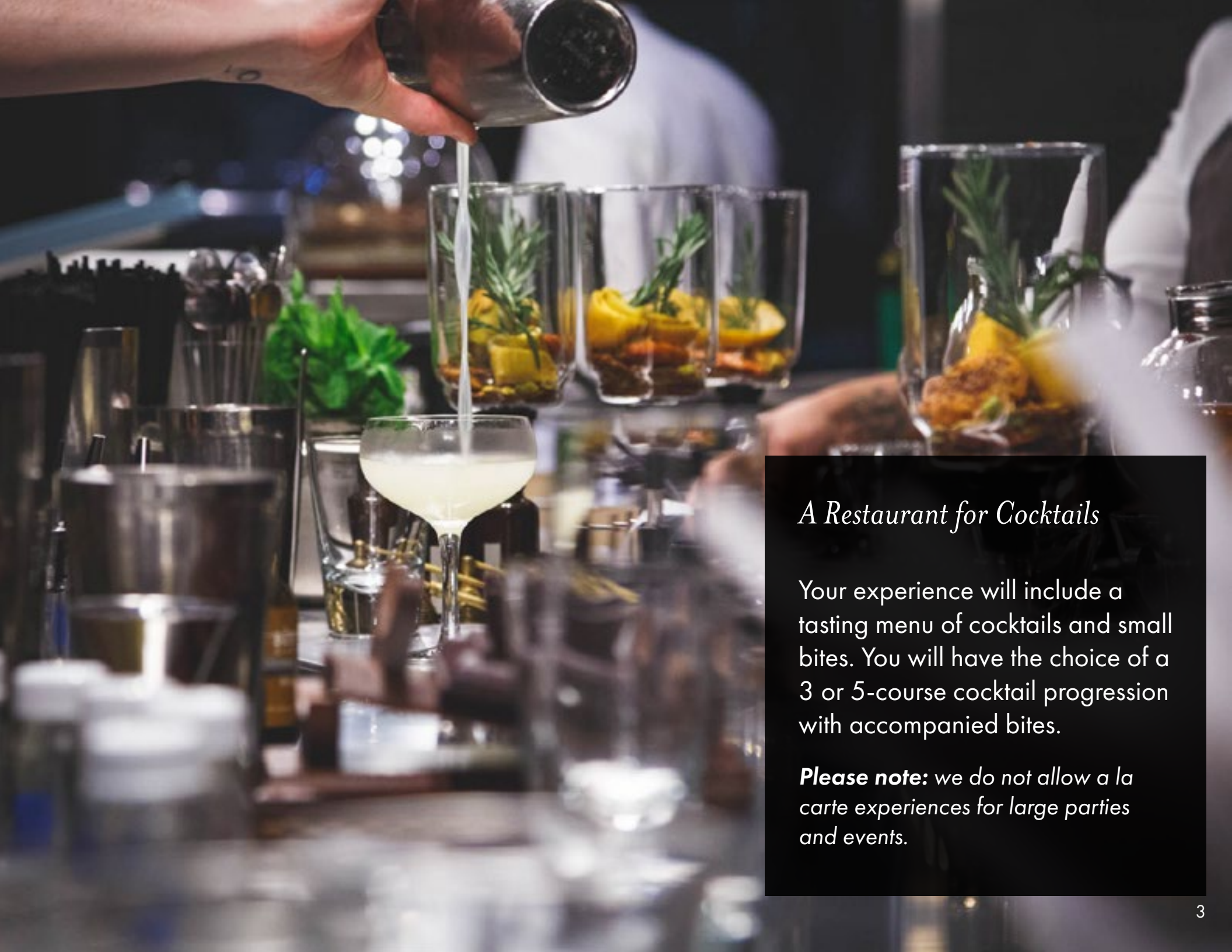

EVENTS KIT

955 W Fulton Market | Chicago, IL 60607 | theaviary.com | events@thealineagroup.

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A Restaurant for Cocktails

Your experience will include a tasting menu of cocktails and small bites. You will have the choice of a 3 or 5-course cocktail progression with accompanied bites.

Please note: we do not allow a la carte experiences for large parties and events.

THE AVIARY

Dining Options

Large Party
up to 10

Semi-Private
small section up to 20
large section up to 35

Private
up to 80



Choose one from
each category.

1 I Yam What I Yam
orange, smoked paprika, sweet potato, tequila

Gumshop Fizz
egg white, tonka, cucumber, bubble gum, aperol

2 Zombie Panda
lemon, cherry, lychee, pisco

Wizard Staff (+\$2 per person)
tiki, spices, tropical, rums

3 Dungeons and Dragonfruit
white rum, mango green tea, coconut, dragonfruit

Blueberry
gin, verjus blanc, blueberry, grapefruit bitters, lemon, mint

4 Ferrands With Benefits
strawberry, banana, pineapple, rooibos, cognac

Smoked Papaya
rye, nardini, papaya, honey bitters, hickory

5 Frosty
chocolate ice cream, sherry, port

Hermoso
cigar, orange, coffee, tequila

Five Course Cocktail Progression



*Selections are for the entire group.
Choose one from each category.*

Food Pairings



Choose either 3 or 5 items depending on cocktail package.

Selections are for entire group.

Add additional selection for \$14/pp.

Toasted Focaccia

toasted focaccia, whipped ricotta, sweet herbs

Oysters with Caviar

market oysters, kaluga hybrid caviar, cucumber sake ice

Truffle Popcorn Bags

truffle, truffle, truffle

Jamon Serrano Croquettes

fried potato croquettes, manchego cheese, serrano ham

Scallion Fritters

queso fresco, kimchi, togarashi

Strawberry Shortcake

vanilla chantilly cream

Dark Chocolate Ice Cream

s'mores flavors, graham, smokey marshmallow, chocolate

Black Truffle Explosion (additional \$19 per person)

iconic Chef Grant Achatz one bite dish

Chef's Tasting Menu

*Required for parties of 60-80 guests
or upon request.*

One of The Aviary's bar directors will curate a custom menu along with food pairings.



Behind *the* Scenes



Ask our events team about adding a kitchen tour, ice room tour, or cocktail class to your event.



Gifts & Add-ons

*Priced per person.
Does not include taxes.*



The Aviary Cocktail Book | 85

ZERO Non-Alcoholic Cocktail Book | 55

The Office Cocktail Book | 40

The Aviary Holiday Cocktail Book | 25

Alinea Cookbook | 60

Life on The Line | 29.50

The Porthole Cocktail Infuser | 125

Laurent-Perrier 'The Alinea Group'
Cuvée Rosé Champagne | 140

*LP's first-ever collaboration and an
Alinea Group exclusive*

Chef Appearance

The Alinea Group Gift Card




Aviary