

ad hoc



PRIVATE DINING & SPECIAL EVENTS



## AD HOC

private dining & special events

**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** Daniel Ziebell  
**general manager** John Oyarzun

**private and semi-private dining**

- **AD HOC GARDEN:** 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

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

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





**max. capacity**

- **AD HOC GARDEN:** 80 seated; 150 standing
- **AD HOC DINING ROOM:** 100 seated; 150 standing

**availability**

- **AD HOC GARDEN:** April–October, weather permitting
- **AD HOC DINING ROOM:** year-round
- **OFF-SITE:** year-round, weather permitting

**food & beverage  
minimums**

- **AD HOC DINING ROOM:** available for buyout; pricing varies based on individual needs. Please inquire about pricing and availability with private events coordinator.
- **AD HOC GARDEN:** available for semi-private dining or full buyout; please inquire about pricing and availability with private events coordinator.
- **OFF-SITE:** pricing varies based on individual needs; please inquire with private events coordinator.

**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, packaged treats from Bouchon Bakery and unique gifts from Finesse, The Store.

**website**

*www.adhocrestaurant.com*

**contact**

Reese Castillo, Private Events Coordinator  
*rcastillo@tkrg.com*

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.