



the

VIOLETHOUR

PRIVATE EVENTS

1520 N Damen Avenue, Chicago, IL 60622

For private event inquiries, please email taylor@oneoffhospitality.com
or call 708-232-6664

EVENTS AT THE VIOLET HOUR

The Violet Hour is widely recognized as the pioneer of Chicago's craft cocktail movement and incubator for some of the world's top bar talents.

Our curtain draped, candlelit salons accommodate private and semi-private groups for cocktail-style events, featuring cocktails from our award-winning list.

The pre-prohibition style interior features three distinct salons with a marble bar spanning the length of the room. Features like the cornflower-blue walls, white crown molding, crystal chandeliers and hardwood floors, give the space an elegant speakeasy vibe and make for a completely unique event space.

SALON CAPACITIES

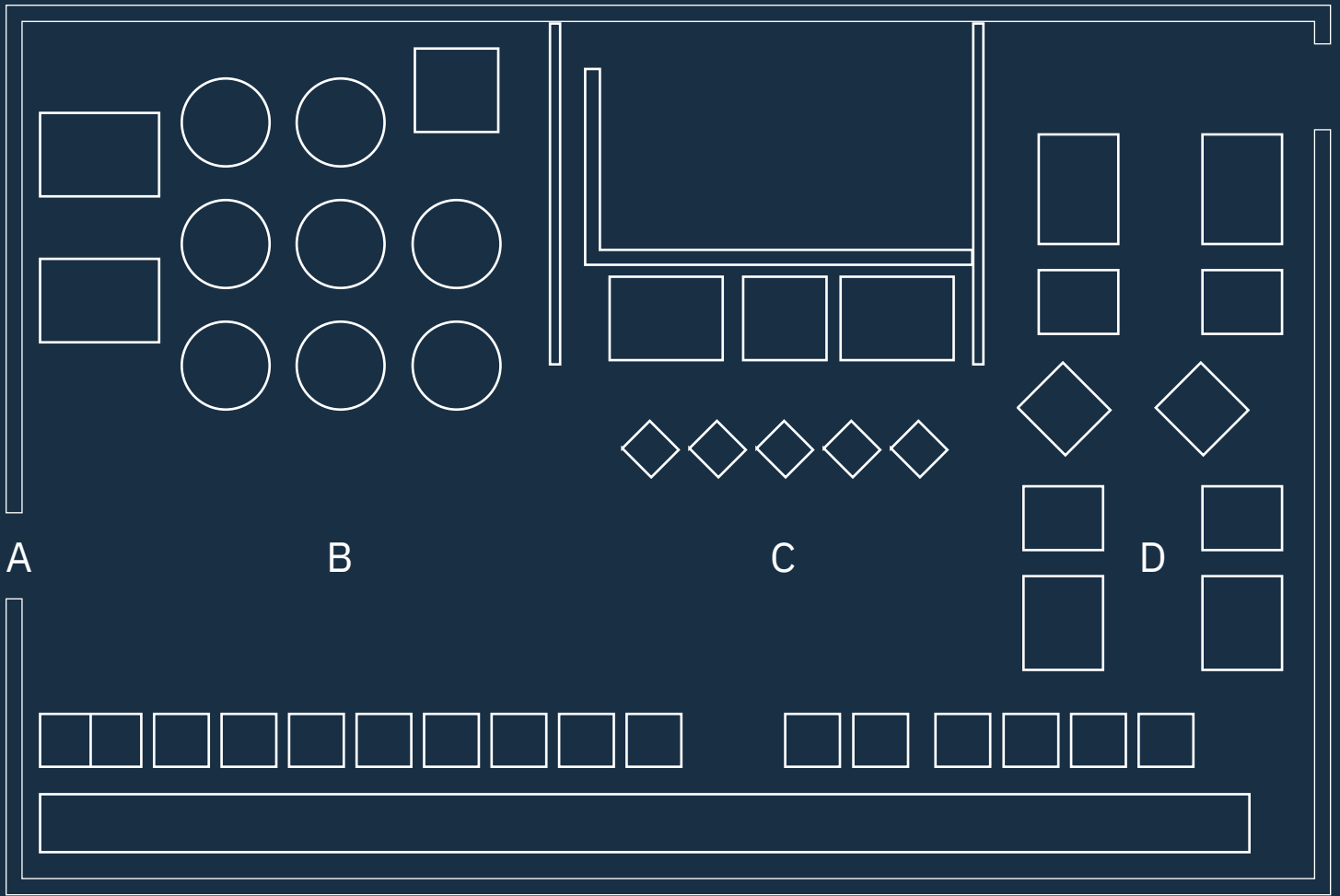
Back Salon	30 Guest Capacity
Middle & Back Salon	70 Guest Capacity
Full Buyout	150 Guest Capacity

** Minimums varies based on season and day of the week, please refer to your sales rep for more information.*

Every event is based on a two-hour timeframe.

Minimums are not inclusive of tax, service, or admin fee.





A

B

C

D

Entrance | **A**

Front Salon | **B**

Middle Salon | **C**

Back Salon | **D**



COCKTAILS

Our cocktails rotate regularly on account of seasonality.

Please work with your event manager to confirm the menu prior to your event.

COCKTAIL PACKAGE

We'll hand-select our award-winning cocktails for your special event. Select call spirits, wine and beer also included. *Shots, Neats, Rock Pours excluded*

Premium Package

5 menu cocktails
Current Golden Hour offerings
Cava Welcome
\$56/person | 2 Hours
Additional hour + \$26/person

Deluxe Package

Current Golden Hour offerings
Cava Welcome
\$49/person | 2 Hours
Additional hour + \$23/person

Any beverages outside of packages are charged on consumption, per current menu prices.





COCKTAIL CLASSES

Experience all The Violet Hour has to offer from the comfort of your home or in-person in one of our salons. Our virtual & in-person classes are curated for group events and led by our team of award-winning bartenders.

ON-SITE CLASSES

Minimum 10 Guests (Max 20) | \$115/person

Pricing includes all materials to make and drink three cocktails.

**Pricing does not include tax, service charge, and admin fee*

CLASS OPTIONS

101 Series Classes

Whiskey, Gin, Rum and Agave.

The Violet Hour Syrup Series Classes

TVH 1 (*scorched demerara*), TVH 3 (*Pomegranate, Hibiscus*), TVH 4 (*Toasted Almond *nut allergen*), TVH 5 (*Cucumber, Rosewater, Mint*)

Mocktail Class

Learn how to make complex drinks that slow down your sipping in the same style of alcoholic cocktails but sans-proof.

Specialty Classes

Hot Things for Cold Times- *Monks Cocoa (*dairy allergen)*, *For the Soul, aPEARently So*
Paris 1920's- *Sidecar, French 75, Old Sport*
New Orleans Style- *Ramos Gin Fizz (*egg allergen)*, *Sazerac, Vieux Carre*

Build Your Own Bitters Class

Groups of 2-4 will build your own bitters and take a 1 ounce bottle home! Pricing includes bitters class, take home bottle, and 2 menu cocktails.

VIRTUAL CLASSES

Minimum 5 Guests | \$100/person + Shipping

Pricing includes all materials to make Old Fashioned + Whiskey Sour Kit *or* Martini + Gimlet Kit.

**Pricing does not include tax, service charge, and admin fee*

Custom consultations available for all class types

Food Menu

Small bites

Priced Per Person (minimum order of 12)

Chorizo Dates | Bacon wrapped with piquillo-tomato sauce | \$4

Sweet and Sour Cauliflower | Gochujang Mayo, Green Onion | \$3

Burrata | Pistachio Pesto, Saba, Urta Chili, Sourdough Bread | \$5

Avocado | Salsa Macha, Pickled Onions, Multigrain Toast | \$3

Crab Dip Toast | Warm Crab Dip, Sourdough Toast, Harissa | \$5

Braised Beef | Cilantro Chimichurri, Smashed Avocado, Corn Tostada | \$4

Duck and Pork Rillettes | Seasonal Jam, Baguette | \$5

Mini Fried Chicken Sandwich | Spicy Mayo, Shredded Lettuce, Pickles | \$5

Mini Burger | American cheese, Special Sauce, Caramelized Onions, Dill Pickle | \$5

Share Platters

Priced Per Person (minimum order of 12)

Vegetable Crudite | Assorted Raw Vegetables and Dips | \$7

Breads and Spreads | Assorted Pqb Bread, Dips and Spreads | \$6

Cheese and Meat Board | Assorted Meats, Cheeses, Jam, Pickles, Crackers | \$10

Sister Restaurants

Catering orders from our sister restaurants can also be arranged

Big Star, Publican Quality Meats, The Publican, Avec

Orders from our sister restaurants do not count towards the salon minimums.

Please ask for options with your sales manager.