

WOODWIND

• MEETINGS • EVENTS • CATERING •



259 E ERIE | 18TH FLOOR | LAVIN FAMILY PAVILION
AT NORTHWESTERN MEDICINE DOWNTOWN CAMPUS | CHICAGO, IL 60611
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EVENT SPACES

COMBINED EVENT SPACE

310 Seated
600 Reception

SPACES INCLUDED:

LINDEN

120 Seated
250 Reception

CEDAR

80 Seated
250 Reception

BIRCH

190 Seated
350 Reception

BIRCH ROOFTOP GARDEN

(IN-SEASON ONLY)
+70 Reception

WOODWIND DINING ROOM

140 Seated
300 Reception

ANNEX

40 Seated
70 Reception

Filling the expanse of the 18th floor in the Lavin Family Pavillion, WoodWind boasts over 12,000 sq.ft. of event space. The possibilities for customization are endless. Our event space includes 3 main event rooms, that can be combined as desired, a private bar annex with breathtaking lake views, and a rooftop garden patio for those coveted warmer days. The views are almost as unbeatable as the food and the service.



COMBINED EVENT SPACE

CAPACITIES

310 Seated

600 Reception

A/V AVAILABLE

2 Screens & LCD Projectors
2 Movable Podiums with CPU
(Laptop & USB Capable)

4 Wireless Microphones
4 Stationary Microphones
2 82" Screen Monitors
(USB Capable)

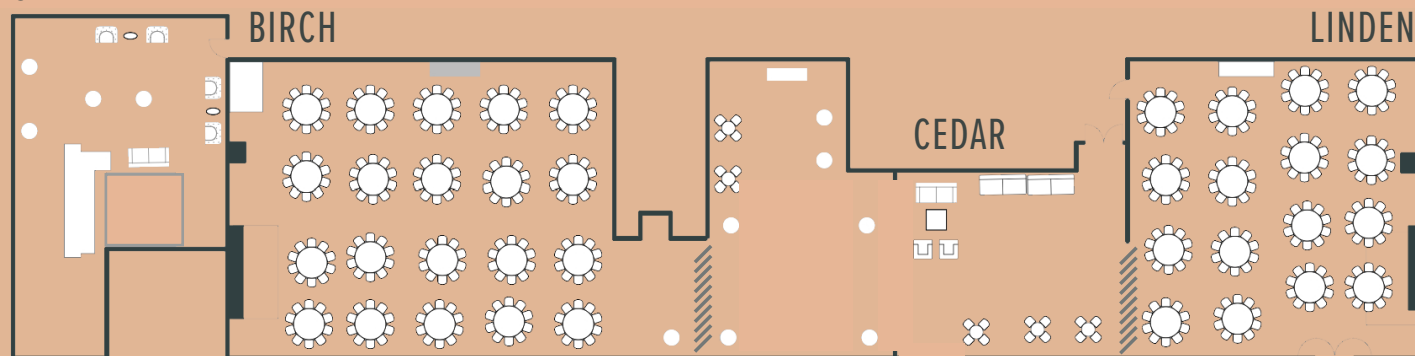
KEY FEATURES

Dimmable Pinpoint Lighting
Full Privacy
Large/Open Space, Customizable
Movable Bar

Urban Rooftop Garden View
Carrarra Marble Consoles
Walnut Paneling

SAMPLE FLOORPLAN COMBINED EVENT SPACE BUYOUT

BIRCH
ROOFTOP
GARDEN



/// = retractable wall



BIRCH

CAPACITIES

190 Seated

350 Reception

A/V AVAILABLE

4 Wireless Microphones
2 Stationary Microphones

Screen & LCD Projector
1 Movable Podium with CPU
(Laptop & USB Capable)

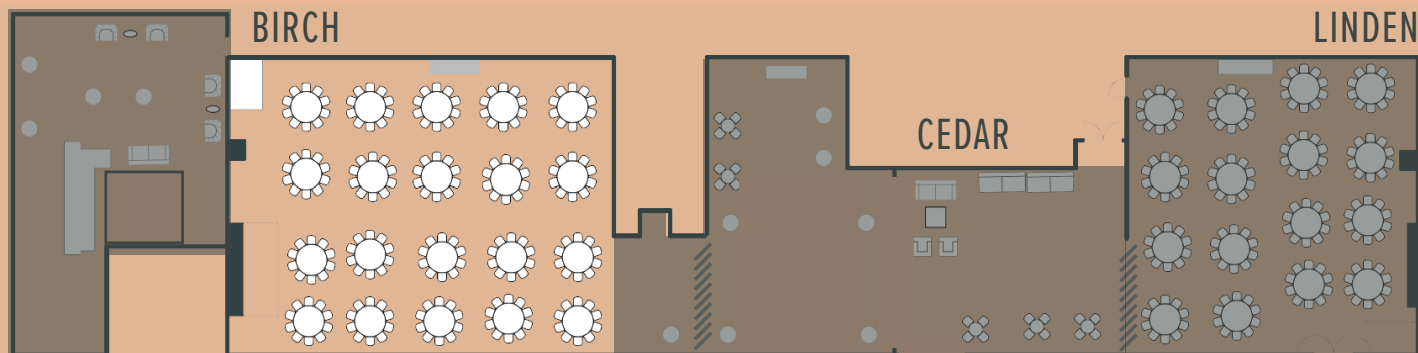
KEY FEATURES

Dimmable Pinpoint Lighting
Full Privacy Door
Large/Open Space, customizable

Garden View
Movable Bar
Carrarra Marble Console

SAMPLE FLOORPLAN

BIRCH
ROOFTOP
GARDEN





BIRCH ROOFTOP GARDEN

CAPACITY

70 Reception

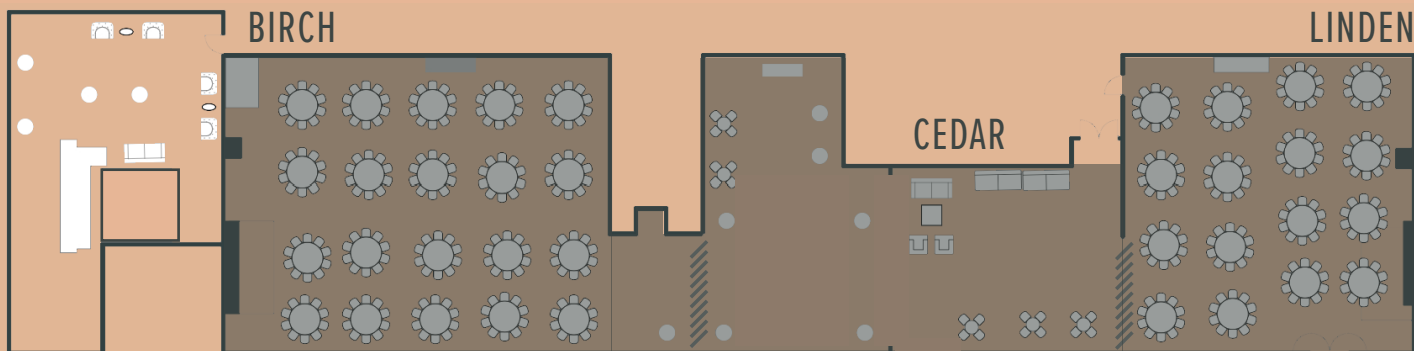
KEY FEATURES

Contemporary Design
Urban Rooftop Garden
Garden Lighting
Trellis

Stone High Tables
Movable Bar
City View
Custom Lounge Sofa & Chairs

SAMPLE FLOORPLAN

BIRCH
ROOFTOP
GARDEN



• BIRCH •



• BIRCH ROOFTOP GARDEN •





LINDEN

CAPACITIES

120 Seated

250 Reception

A/V AVAILABLE

4 Wireless Microphones
2 Stationary Microphones

Screen & LCD Projector
1 Movable Podium with CPU
(Laptop & USB Capable)

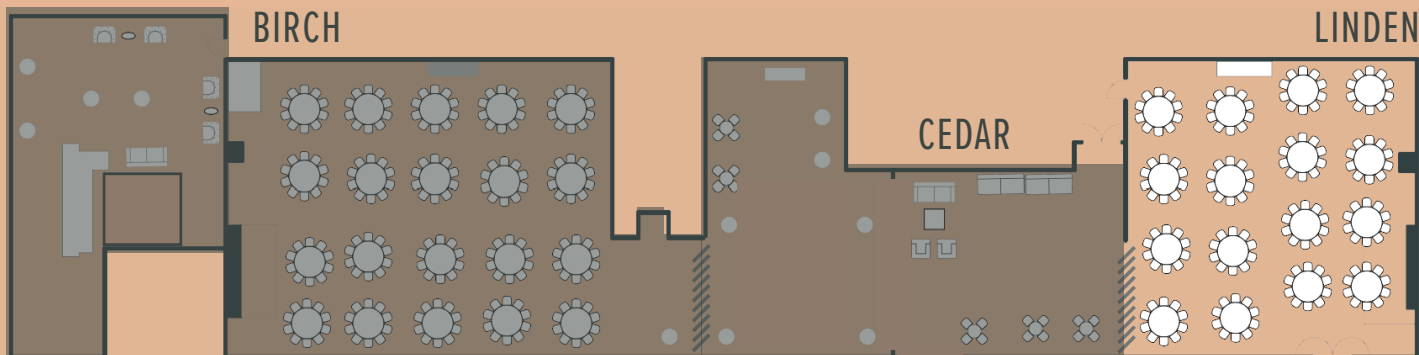
KEY FEATURES

Dimmable Pinpoint Lighting
Full Privacy Door
Large/Open Space, customizable

Movable Bar
Carrarra Marble Console

SAMPLE FLOORPLAN

BIRCH
ROOFTOP
GARDEN



• LINDEN •



• CEDAR •





CEDAR

CAPACITIES

80 Seated

250 Reception

A/V AVAILABLE

4 Wireless Microphones
Portable Podium

2 82" Screen Monitors
(USB Capable)

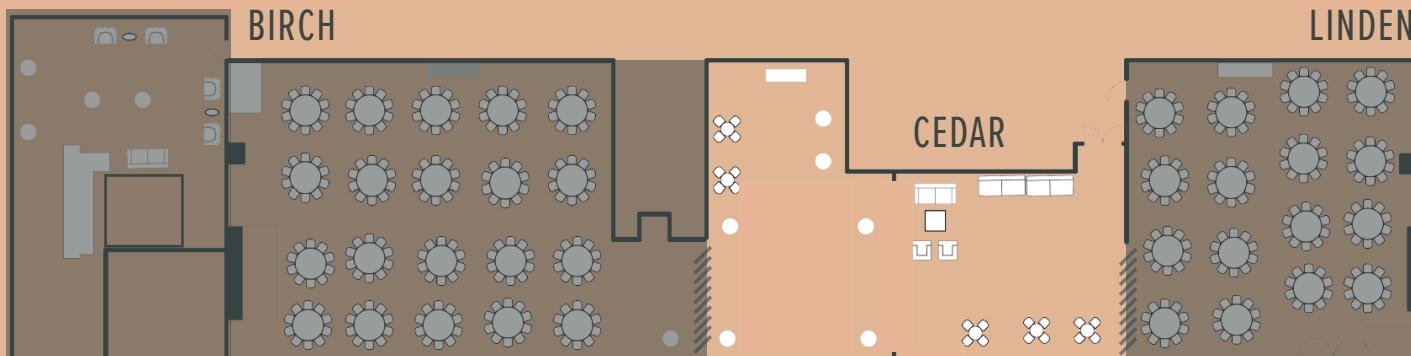
KEY FEATURES

Dimmable Pinpoint Lighting
Full Privacy Doors
Large/Open Space, customizable

Semi-Private Draping
Walnut Paneling
Movable Bar

SAMPLE FLOORPLAN

BIRCH
ROOFTOP
GARDEN





ANNEX

CAPACITIES

40 Seated

70 Reception

A/V AVAILABLE

4 Wireless Microphones
Portable Podium

2 82" Screen Monitors,
Screen & LCD Projector

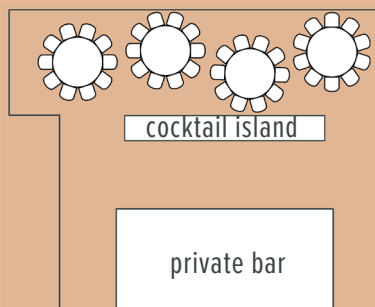
KEY FEATURES

Lake View
Private Full-Service Bar
Custom Inlaid Mahogany Walls

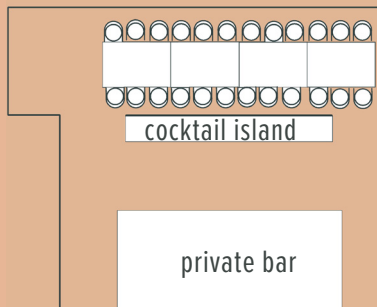
Copper Bar Tops
Custom Coved Stained-Glass Ceiling
Exquisite Italian Marble

SAMPLE FLOORPLANS

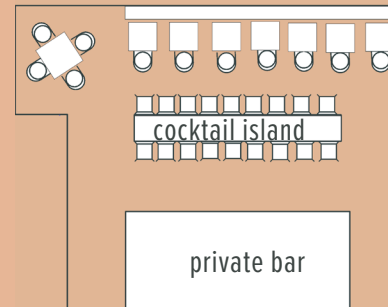
Max Seated Capacity: 40



Boardroom Style Capacity: 40



Reception, Capacity: 70





• ANNEX •



• ANNEX •



WOODWIND

WW Hidden on the 18th Floor of Lavin Family Pavilion in the Northwestern Medicine Downtown Campus, WoodWind brings Chef Matt O'Neill's elegant yet simple dishes — made with honest excellence, playful creativity, and spirited hospitality — to a beautiful, casual, and comfortable setting. We may be off the beaten path, but once you get here, you'll never forget it.

So just what is it that makes us so special?

We are playful. Our service is gregarious and enchanting. Our flavors are bold and our compositions are simple. We believe in our team and our food, and are excited to welcome you.

We are epicurean. We are obsessed with excellence, rooted in classic techniques, and dedicated to absolute honesty in the finest and freshest ingredients, always striving for better ways to serve our food and our guests.

We are thoughtful. We fuss about the right things — sourcing, details, and execution — with focus on every detail to make our guest's experience the best it can be. We never forget our guest experience, and their relationship with our food, our space, and our service.

Chef Matt O'Neill, the brains behind the concept, and Executive Chef Donald Young, a Chicago native, have developed a menu that celebrates the beautiful simplicity of market-fresh foundational ingredients, brought to life by playful creativity with complementing spices and culinary techniques. Mixologist Carolina Gonzalez brings to the table her unique craft cocktail list, each beverage tailored to pair with the food, all leaving a craving to return and try the next.

