EVENT SPACES

MAXIMUM CAPACITIES

COMBINED EVENT SPACE
310 Seated
600 Reception

SPACES INCLUDED*:
LINDEN
120 Seated
250 Reception
CEDAR
80 Seated
250 Reception
BIRCH
190 Seated
350 Reception
+30 Garden Extension**

WOODWIND DINING ROOM
140 Seated
300 Reception

ROOFTOP TERRACE**
74 Seated
140 Reception

ANNEX
32 Seated
50 Reception

Filling the expanse of the 18th floor in the Lavin Family Pavilion, 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.

*each can be reserved separately
**in-season only

events@woodwindchicago.com
ROOFTOP TERRACE

CAPACITY
20-140 Reception
*can be reserved as a partial or full space*

74 Seated
*includes lounge seating*

KEY FEATURES
Contemporary Design
Urban Rooftop Garden
City & Lake Views

Partial Lounge Seating
Stone Tables
Movable Bar

SAMPLE FLOORPLAN
ROOFTOP TERRACE BUYOUT

SEATED

RECEPTION

events@woodwindchicago.com
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
Carrara Marble Consoles
Walnut Paneling

SAMPLE FLOORPLAN
COMBINED EVENT SPACE BUYOUT

events@woodwindchicago.com
## CAPACITIES
- 190 Seated
- 350 Reception
- +30 with Garden Extension

## 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
- Carrara Marble Console

## SAMPLE FLOORPLAN

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BIRCH GARDEN EXTENSION

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BIRCH

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CEDAR

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LINDEN

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events@woodwindchicago.com
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
Carrara Marble Console

SAMPLE FLOORPLAN
SAMPLE FLOORPLAN

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

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CAPACITIES
32 Seated
50 Reception

A/V AVAILABLE
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: 32
Boardroom Style Capacity: 26
Reception Capacity: 50

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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 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, 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.