



ilixr offers private culinary experiences that are tailored to your needs.

our approach

Our commitment to hospitality and detail, combined with over 40 years of experience working in some of the world's most acclaimed restaurants, brings a level of excellence rarely found in the catering industry. From the moment you book, we'll work with you to create an unforgettable experience - whether it's an intimate dinner, a vibrant large scale event, or anything in between. Every detail is meticulously thought out.



private events



chef simon davies



Simon has had a life-long affinity for the kitchen, which was first realized professionally after he took a job at a local diner during his high school years. Simon attended culinary school in Portland, Oregon and worked at several restaurants in the area while in school. Upon graduating in 2009, Simon was accepted as an intern at Alinea – a restaurant that, during his tenure, was on the World's 50 Best list and maintained 3 Michelin stars. His strong work ethic, relentless drive, and inspired creativity took him to the title of Chef de Cuisine in 2014 and then Executive Chef in early 2018.

After leaving Alinea, Simon founded ilixr Creative with the goal of curating one-of-a-kind experiences centered around food, while also creating a business model that supports talent and those behind the scenes. He is committed to creating unique and memorable experiences through food. His continued travels have inspired a cuisine that is globally influenced and studied, with an approach to food that is deeply rooted in culture.

Simon has been featured on such lists as Forbes 30 Under 30, Crain's 20 In Their 20s, and Zagat 30 Under 30.

dining services

Each experience and menu we create is custom-tailored to you and your guests. We source unique, luxurious, and hard-to-find seasonal ingredients to work into each event. Additionally, we arrive with everything needed to provide you with a seamless experience. That includes all the necessary service ware, flatware, linen napkins, still and sparkling spring water, and more. We also work with a selection of high-quality event design and furniture rental companies should you need any of those services.

We accommodate all allergies and dietary restrictions.

Because each event with ilixr is bespoke, the pricing below is meant as a guideline and starting point.

fine dining

Coursed out menus with Three-Star Michelin service.

265+ per person

casual family style

Creative passed share plates for a communal experience.

195+ per person

hybrid

A combination of fine dining and casual family style.

245+ per person

passed canapés

A selection of small passed bites.

45+ per person

don't see what your looking for?

We'll gladly tailor a package specific to your needs.



beverage services

From wine pairings to a full open bar with craft cocktails, and everything in between.

- craft bartending
- full open bar
- limited bar
- on consumption bar
- master sommelier services
- wine parings
- wine tastings
- spirit tastings
- spirit-free beverages
- espresso and tea



4-hour open bar

135+ per person

limited bar

65+ per person

wine pairings

85+ per person

testimonials

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What an amazing evening with ilixr! I was looking for a unique dining experience that was intimate yet interesting for a small group work event. Simon was referred to me and was so great to work with from day one. He was able to create a menu based on many food/dietary restrictions, different tastes for libations and even was able to accommodate some extra apps for delayed flights. The food was nothing less than incredible - a myriad of options all beautifully coursed out and enough to fill us all up without being over stuffed. We had everything from starter courses to steak to dessert all with wine pairings (zero proof pairings also provided for those who don't drink). Simon will also work with your group to secure a location if you do not already have one reserved. We had a very nice space in Lincoln Park that provided the right atmosphere for our group to eat, chat, laugh and have a wonderful time together. I highly recommend Ilixr for your event - you will not be disappointed and your taste buds will thank you!

- Maureen

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From start to finish, I had a wonderful experience with Chef Simon and the team at ilixr. I plan events for a company where the people are not easily impressed and for this particular dinner, was given the directive to figure something out that would wow our Partners and clients. I was fortunate to discover Ilixr via a Google search. From the beginning, Simon was eager to learn the specifics of our event and tailor our dinner appropriately. We had various difficult dietary restrictions, which were not only accommodated, but not treated as an after-thought. I have had countless compliments on the food and event itself. The event at this point has been a few weeks ago and I am still receiving comments and multiple people at the firm have expressed interest in engaging Ilixr for their future events. I look forward to working with the team again soon. I highly recommend using ilixr for your upcoming event if you want to be the hero of the party!

- Jill

