

VENTEUX

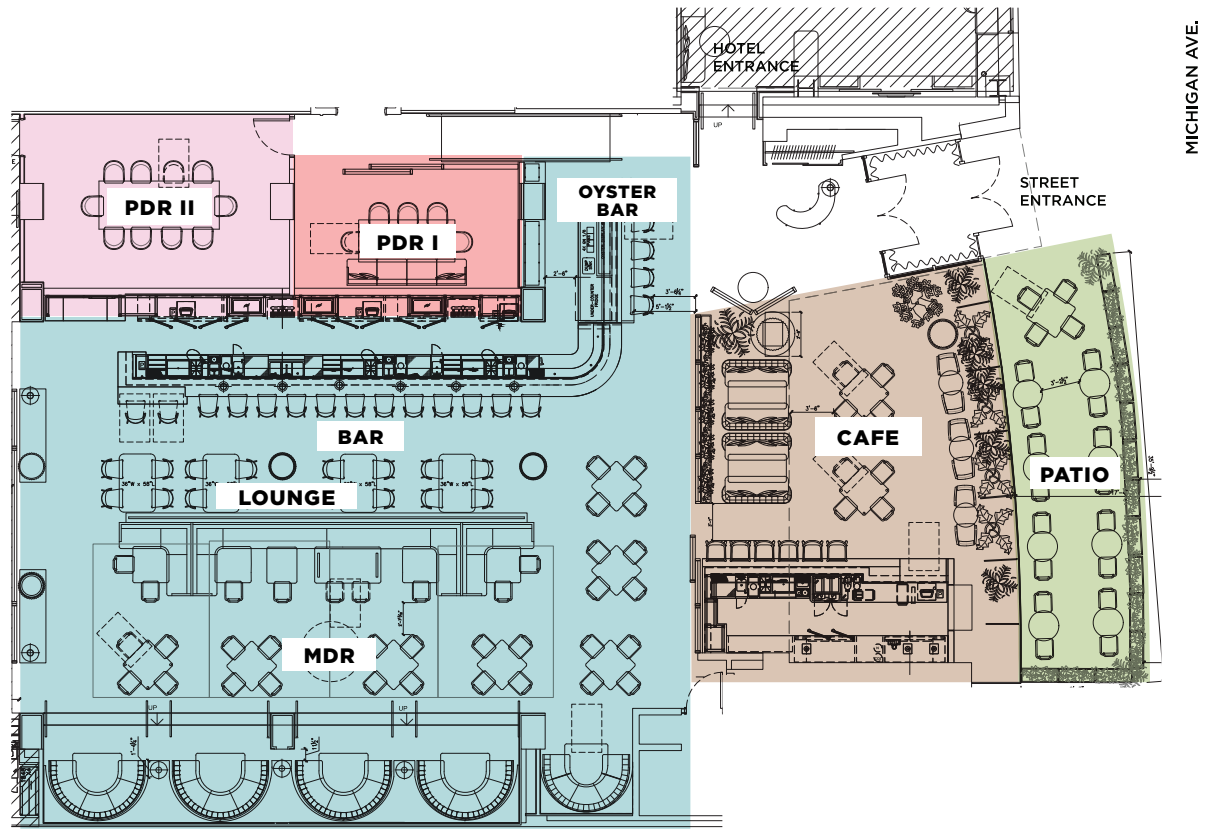
BRASSERIE • CAFE • OYSTER BAR



PENDRY
CHICAGO

VENTEUX

BRASSERIE • CAFE • OYSTER BAR



Residing within michigan avenue's famed carbide and carbon building is a stylish french restaurant, serving an approachable take on classic french fare. Through a unique dining experience crafted with passion and precision, guests are transported to the bustling brasseries that define the parisian lifestyle.

This Is Venteux.

HOURS OF OPERATION

Cafe: Daily 7am-4pm

Brunch: Daily 7am-3:30pm

Dinner: Monday-Saturday 4pm-9pm

Private Events or Group Dining Inquiries, please contact:

Ashley@venteuxchicago.com

224 Michigan Ave, Chicago, IL 60601 | 702-489-2129 | VenteuxChicago.com



UNIQUE SETTING

BOLD, PARISIAN THEMES WITH LUSH ART DECO ACCENTS
RESIDING IN CHICAGO'S HISTORIC CARBON & CARBIDE BUILDING
SHARES LOCATION WITH PENDRY HOTEL

CUSTOM EXPERIENCE

PLATED & RECEPTION MENUS
MULTIPLE BEVERAGE PACKAGES
CREATE YOUR OWN COCKTAIL
MODIFIED DIETARY MENUS

ADAPTABLE SPACE

ACCOMMODATES UP TO 150
PRIVATE & NON PRIVATE
FLEXIBLE PRICING
VALET PARKING

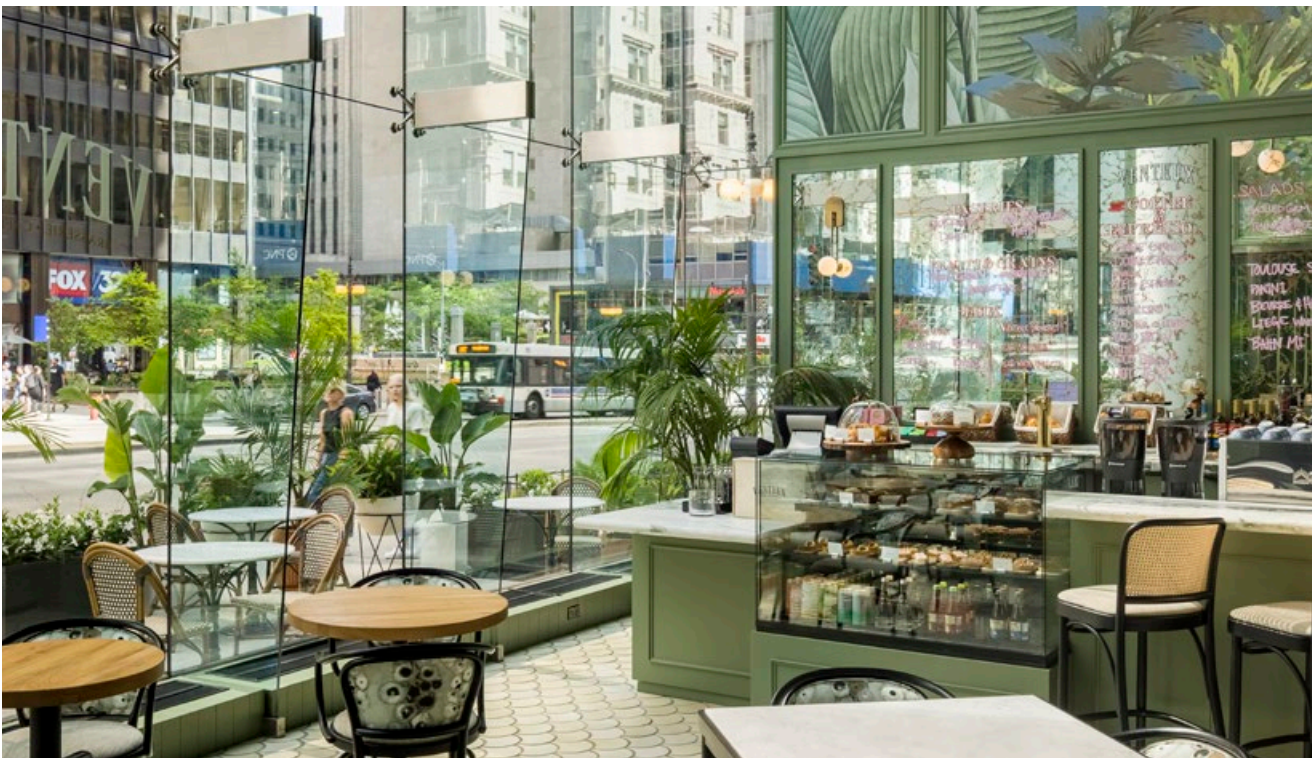
THE CAFE

EXCLUSIVE BOOKING | UP TO 45 GUESTS

PLATED DINNER UP TO 20 GUESTS OR RECEPTION EVENT UP TO 45 GUESTS

PRIX FIXE MENU | PLATED, FOUR COURSE OR RECEPTION MENU | PASSED & DISPLAY ITEMS

A LA CARTE BAR (Consumption Based) OR BAR PACKAGES (Flat Charge Per Person)



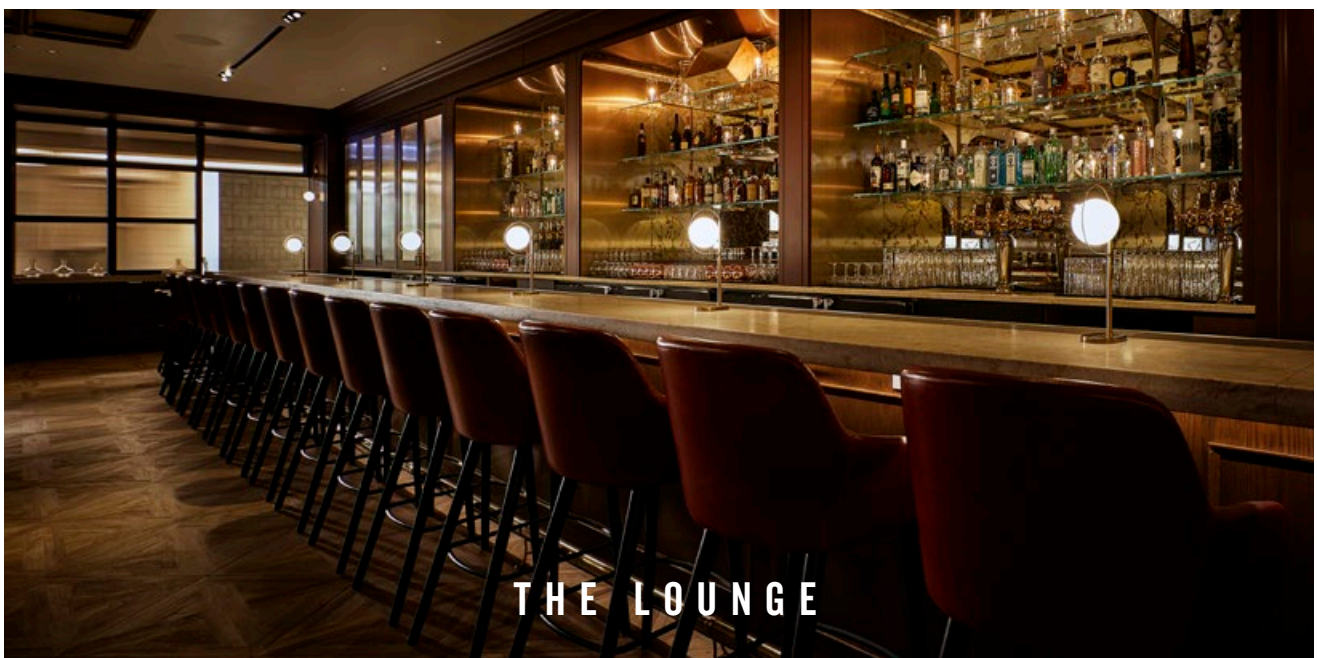
DINING ROOM

EXCLUSIVE & NON-EXCLUSIVE | UP TO 150 GUESTS

PLATED DINNER UP TO 100 GUESTS OR RECEPTION EVENT UP TO 150 GUESTS

PRIX FIXE MENU | PLATED, FOUR COURSE OR RECEPTION MENU | PASSED & DISPLAY ITEMS

A LA CARTE BAR (Consumption Based) OR BAR PACKAGES (Flat Charge Per Person)



THE LOUNGE

REIM PRIVATE DINING ROOM

EXCLUSIVE BOOKING | UP TO 10 GUESTS

PLATED DINNER UP TO 10 GUESTS

PRIX FIXE MENU | PLATED, FOUR COURSE

A LA CARTE BAR (Consumption Based) **OR** BAR PACKAGES (Flat Charge Per Person)



GRENOBLE PRIVATE DINING ROOM

EXCLUSIVE BOOKING | UP TO 14 GUESTS

PLATED DINNER UP TO 14 GUESTS

PRIX FIXE MENU | PLATED, FOUR COURSE

A LA CARTE BAR (Consumption Based) **OR** BAR PACKAGES (Flat Charge Per Person)



GROUP BRUNCH MENU

PLATED
\$35 PER PERSON

SHARED FOR THE TABLE

pre-select two

FRUIT PLATE

Seasonal fruit

AVOCADO TOAST

Radishes, fennel, citrus

WINTER GREEN SALAD

Mixed greens, red beets, candied walnuts, apple, boursin

CHOICE OF MAIN

pre-select three

CROISSANT EGG SANDWICH

Hooks cheddar, bacon, avocado

EGGS BENEDICT

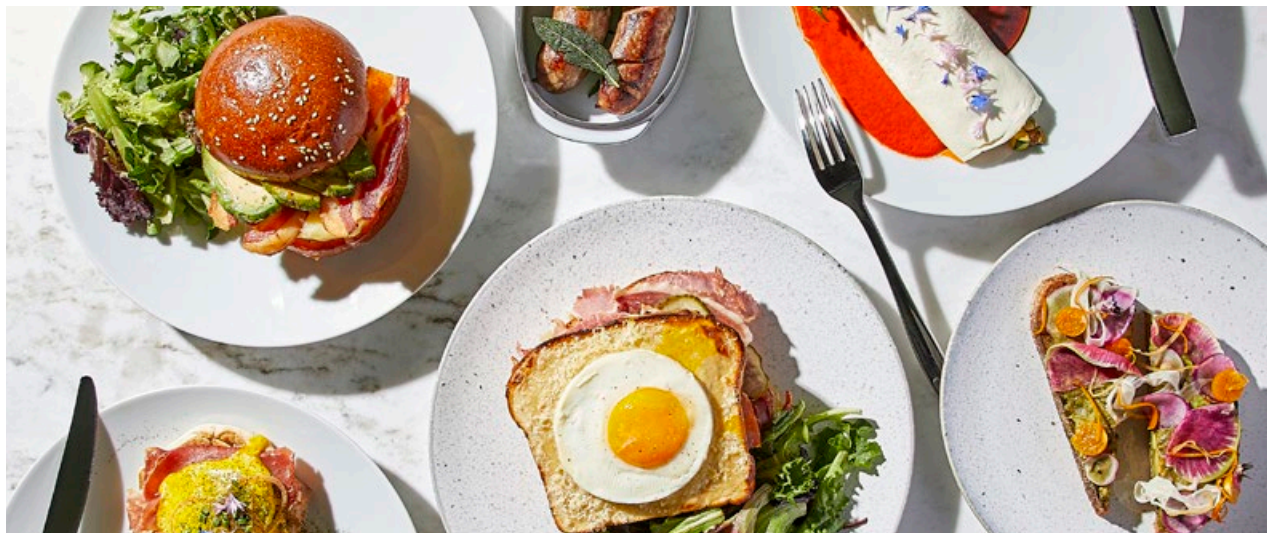
*Yeasted hollandaise, pickled shallots,
serrano ham*

FRENCH TOAST

Homemade jam, pepitas, peanut butter

HARISSA GRILLED CHICKEN SANDWICH

*Brioche bun, balsamic caramelized onions,
gruyere, fries*



*Menu does not include beverage
All groups are subject to prevailing tax, gratuity and large party service fee*

**Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*

GROUP BRUNCH MENU

PLATED
\$45 PER PERSON

SHARED FOR THE TABLE

pre-select two

FRUIT PLATE

Seasonal fruit

AVOCADO TOAST

Radishes, fennel, citrus

WINTER GREEN SALAD

Mixed greens, red beets, candied walnuts, apple, boursin

CHOICE OF MAIN

pre-select three

CROQUE MONSIEUR

Mornay, ham, brioche

EGGS BENEDICT

Yeasted hollandaise, pickled shallots, serrano ham

HARISSA GRILLED CHICKEN SANDWICH

Brioche bun, balsamic caramelized onions, gruyere, fries

FRENCH TOAST

Blueberry, pumpkin seed, smoked ricotta

VENTEUX BURGER

Gruyere, frisee, tomatoes

EGG WHITE OMELETTE

Eggplant, squash, roasted pepper

Menu does not include beverage

All groups are subject to prevailing tax, gratuity and large party service fee

**Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*

GROUP BRUNCH MENU

PLATED
\$65 PER PERSON

SHARED FOR THE TABLE

pre-select two

FRUIT PLATE

Seasonal fruit

AVOCADO TOAST

Radishes, fennel, citrus

TUNA NICOISE

Dijon vinaigrette, 8 minute eggs

STEAK TARTARE

Smoked egg yolk, sunchoke, mustard

WINTER GREEN SALAD

Mixed greens, red beets, candied walnuts, apple, boursin

CHOICE OF MAIN

pre-select three

DUCK & WAFFLE

Mornay, ham, brioche

STEAK FRITES

Maitre d butter, béarnaise

VENTEUX BURGER

Gruyere, frisee, tomatoes

EGGS BENEDICT

Yeasted hollandaise, pickled shallots, serrano ham

HARISSA GRILLED CHICKEN SANDWICH

Brioche bun, balsamic caramelized onions, gruyere, fries

EGG WHITE OMELETTE

Eggplant, squash, roasted pepper

Menu does not include beverage

All groups are subject to prevailing tax, gratuity and large party service fee

**Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*

BRUNCH MENU ENHANCEMENTS

FRUIT DE MER

SEAFOOD PLATTER

*OYSTERS, MUSSELS, SHRIMP,
CLAMS, LOBSTER, KING CRAB*

GRAND PLATTER \$75
VENTEUX PLATTER \$150



CAVIAR

BELUGA CAVIAR

*1OZ, BLINI, CREME FRAICHE,
SMOKED EGG YOLK,
CHILLED ABSOLUT ELYX VODKA*

\$125

*Menu does not include beverage
All groups are subject to prevailing tax, gratuity and large party service fee*

**Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*

GROUP BRUNCH MENU

BEVERAGE OPTIONS

BOTTOMLESS

two hours of bottomless brunch beverages

MIMOSAS

Sparkling Wine, orange juice
\$26/PP

ROSÉ ALL DAY

Dry house Rose
\$26/PP

BLOODY MARY

House mix, skyy vodka
\$27/PP

CAFFEINE FIEND

Drip, Espresso & Specialty Lattes
\$15/PP

JUICE FORCE

Orange, pineapple, cranberry, grapefruit
\$15/PP



Menu does not include beverage

All groups are subject to prevailing tax, gratuity and large party service fee

**Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*

GROUP DINNER MENU

FOUR COURSE PLATED
\$75 PER PERSON

SHARED FOR THE TABLE

pre-select two

TARTE FLAMBE

Speck, creme fraiche, onions

STEAK TARTARE

Capers, smoked yolk, parsley, aioli

ESCARGOT

Garlic, shallot, butter

MUSSELS

Carrot, tomatoes, shellfish broth, herbs de provence

FIRST COURSE

guest's choice

FRENCH ONION SOUP

Gruyere, chives

WINTER GREEN SALAD

*Mixed greens, red beets, candied walnuts,
apple, boursin*

ENTRÉE

pre-select two

ROASTED HALF CHICKEN

Brown butter couscous, squash, vadouvan sauce

RATATOUILLE

Eggplant, zucchini, potato, harissa

MOULES FRITES

*Carrot, tomatoes, shellfish broth,
herbs de provence, fries*

DESSERT

CHEF'S SELECTION

Ask about our current selection

*Menu does not include beverage
All groups are subject to prevailing tax, gratuity and large party service fee*

**Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*

GROUP DINNER MENU

FOUR COURSE PLATED
\$85 PER PERSON

SHARED FOR THE TABLE

pre-select two

TARTE FLAMBE

Speck, creme fraiche, onions

STEAK TARTARE

Capers, smoked yolk, parsley, aioli

ESCARGOT

Garlic, shallot, butter

MUSSELS

Carrot, tomatoes, shellfish broth, herbs de provence

FIRST COURSE

guest's choice

FRENCH ONION SOUP

Gruyere, chives

WINTER GREEN SALAD

*Mixed greens, red beets, candied walnuts,
apple, boursin*

ENTRÉE

pre-select three

LOUP DE MER EN PAPILOTE

Melted leek fondue, fingerling potatoes, almonds, radish

ROASTED HALF CHICKEN

Brown butter couscous, squash, vadouvan sauce

RATATOUILLE

Eggplant, zucchini, potato, harissa

STEAK FRITES

Maitre d butter, béarnaise

TROUT A LA MEUNIÈRE

Brown butter, parsley, lemon

DESSERT

CHEF'S SELECTION

Ask about our current selection

Menu does not include beverage

All groups are subject to prevailing tax, gratuity and large party service fee

**Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*

GROUP DINNER MENU

FOUR COURSE PLATED
\$95 PER PERSON

SHARED FOR THE TABLE

pre-select two

SEARED FOIE GRAS

Brioche, peach mostrada, pistachio, mizuna

STEAK TARTARE

Capers, smoked yolk, parsley, aioli

ESCARGOT

Garlic, shallot, butter

FIRST COURSE

guest's choice

FRENCH ONION SOUP

Gruyere, chives

WINTER GREEN SALAD

*Mixed greens, red beets, candied walnuts,
apple, boursin*

ENTRÉE

pre-select three

SPAGHETTI HOMARD

Lobster cream, bacon, brandy, chives

ROASTED HALF CHICKEN

Brown butter couscous, squash, vadouvan sauce

RATATOUILLE

Eggplant, zucchini, potato, harissa

STEAK FRITES

Maitre d butter, béarnaise

DESSERT

CHEF'S SELECTION

Ask about our current selection

*Menu does not include beverage
All groups are subject to prevailing tax, gratuity and large party service fee*

**Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*

DINNER MENU ENHANCEMENTS

FRUIT DE MER

SEAFOOD PLATTER

*OYSTERS, MUSSELS, SHRIMP,
CLAMS, LOBSTER, KING CRAB*

GRAND PLATTER \$75
VENTEUX PLATTER \$150



CAVIAR

BELUGA CAVIAR

*1OZ, BLINI, CREME FRAICHE,
SMOKED EGG YOLK,
CHILLED ABSOLUT ELYX VODKA*

\$125

*Menu does not include beverage
All groups are subject to prevailing tax, gratuity and large party service fee*

**Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*

RECEPTION MENU

AVAILABLE FOR CAFE & VENUE BUYOUTS

PASSED HORS D'OEUVRES

Priced Per Piece

MUSHROOM TOSTADA 7
Shitake, herbs, corn tortilla

CRISPY MUSHROOM SLIDER 8
Marinated mushroom, garlic aioli

LOBSTER SLIDER 12
Chives, kewpie, lemon, espelette

STEAK TARTARE 9
Capers, cornicione, parsley, chili, smoked egg

SEARED FOIE GRAS 16
Brioche, peach mostrada, pistachio, mizuna

RED BEET TARTARE 5
Lemon vinaigrette, toasted baguette

BRIE TOAST 9
Truffle honey

SLIDER 12
Chives, kewpie, lemon, espelette

MINI CROQUE MADAME 10
Quail egg, french ham, gruyere, mornay, brioche

CARVING STATIONS

WHOLE DRY AGED DUCK
Market Price / Serves 4
Crepes, marmalade

ROASTED CHICKEN
Market Price / Serves 3

Brown butter couscous, squash, vadouvan sauce

SLOW ROASTED PRIME RIB
Market Price / Serves 20
Herb crusted, au jus, horseradish sauce, rolls

STEAK FRITES
Market Price / Priced Per Guest
Hanger, maitre d butter, bearnaise

DISPLAY STATIONS

HORS D'OEUVRES

CRUDITÉ
9 / PP
Seasonal organic vegetables and dip

CHARCUTERIE
16 / PP
Chef's selection of assorted meat and cheeses with fresh baguettes

RAW BAR

SHRIMP COCKTAIL
Cocktail sauce, lemon
16 / PP

SEAFOOD TOWER
Oysters, mussels, clams, shrimp, lobster, king crab

GRAND - \$75
VENTEUX - \$150

SALADS

WINTER GREEN SALAD
Mixed greens, red beets, candied walnuts, apple, boursin
9 / PP

TUNA NICOISE
Dijon, 8 minute egg
11 / PP

Menu does not include beverage
All groups are subject to prevailing tax, gratuity and large party service fee

**Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*

BEVERAGE OPTIONS

A LA CARTE BAR

Beverages Charged Based on Guest Consumption
Added to final bill at menu price & restrictions may be applied upon request.

THE SPIRITLESS PACKAGE

Two hour package of Unlimited Packaged* Beer & House Wine
Choose three brands of wine & beer from brand list*

\$40/PP

THE ESSENTIAL PACKAGE

Two hour package of Unlimited House Spirits, Packaged Beer & House Wine
Choose three brands of wine & beer from brand list*

\$50/PP

THE SUPREME PACKAGE

Two hour package of Unlimited Premium Spirits, Packaged Beer & Wine
Choose three brands of wine & beer
& One premium spirit of each varietal from brand list*

\$65/PP

*Non-Alcoholic Beverage is Included in all Bar Packages
Bar Packages do not include Shots, Martini's, Redbull, or Bottled Water
Each Bar Package is based on up to 2 hours of service.
Bar Packages are Applicable to the Entire Group Guarantee*

