

# VENTEUX

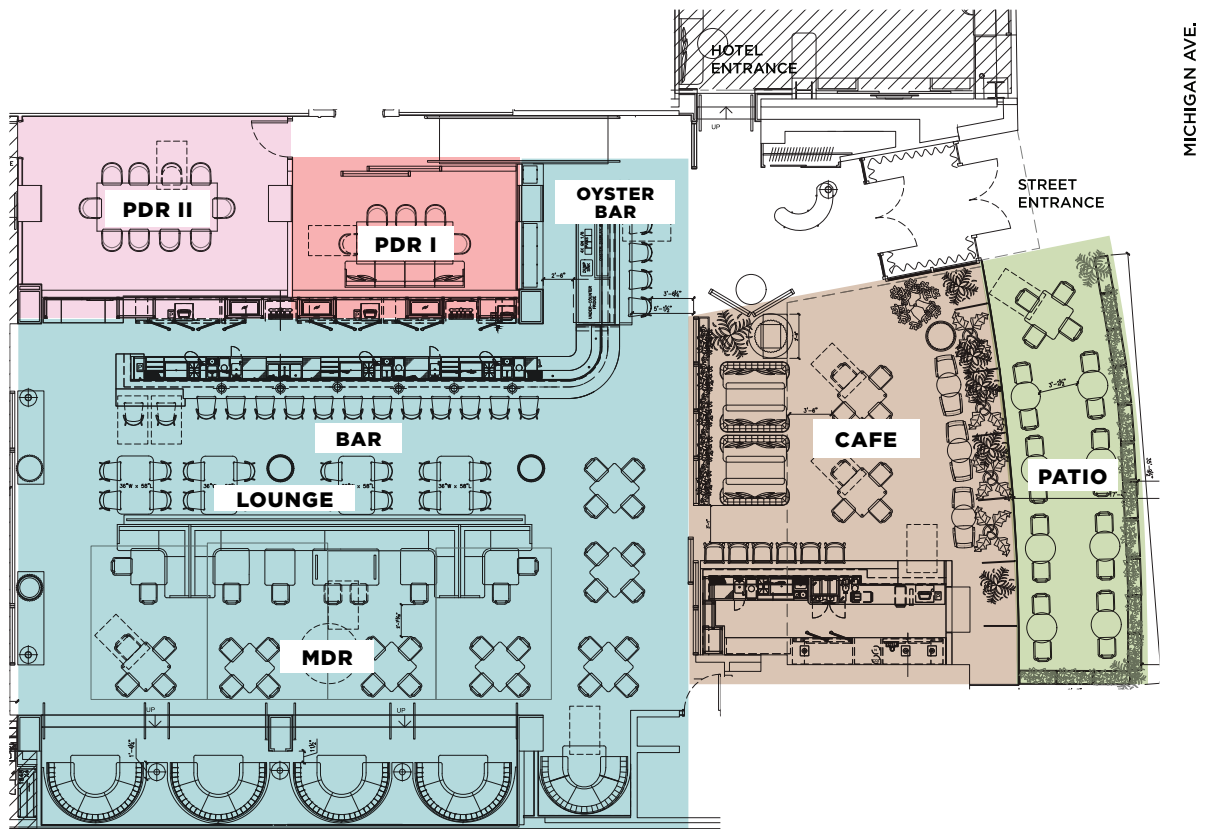
BRASSERIE • CAFE • OYSTER BAR



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:  
[Alexandra@venteuxchicago.com](mailto:Alexandra@venteuxchicago.com) or [Syreena@venteuxchicago.com](mailto:Syreena@venteuxchicago.com)

224 Michigan Ave, Chicago, IL 60601 | 702-489-2129 | [VenteuxChicago.com](http://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 40 GUESTS

PLATED DINNER UP TO 20 GUESTS OR RECEPTION EVENT UP TO 40 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 75 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)



# 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

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## SHARED FOR THE TABLE

*pre-select two*

### FRUIT PLATE

*Seasonal fruit*

### AVOCADO TOAST

*Radishes, fennel, citrus*

### SALAD MENTONNAISE

*Grilled artichoke, fennel, pine nuts, orange filets, boursin*

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## CHOICE OF MAIN

*pre-select three*

### CROISSANT EGG SANDWICH

*Hooks cheddar, bacon, avocado*

### EGGS BENEDICT

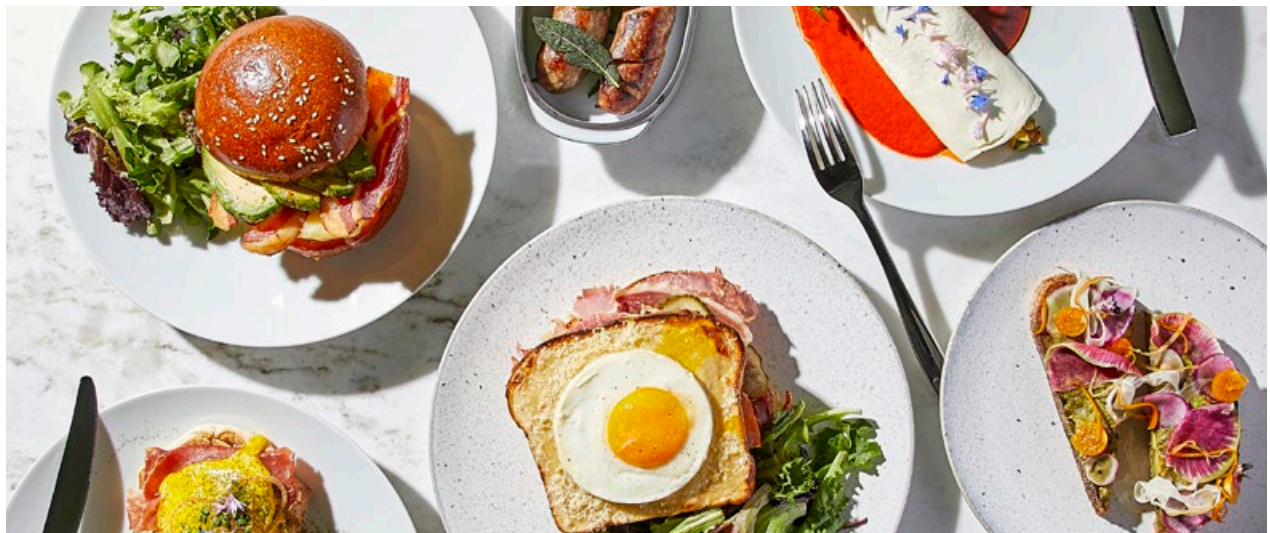
*Yeasted hollandaise, pickled shallots,  
serrano ham*

### 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

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## SHARED FOR THE TABLE

*pre-select two*

### FRUIT PLATE

*Seasonal fruit*

### AVOCADO TOAST

*Radishes, fennel, citrus*

### SALAD MENTONNAISE

*Grilled artichoke, fennel, pine nuts, orange filets, boursin*

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## 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*

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# GROUP BRUNCH MENU

PLATED  
\$65 PER PERSON

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## 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*

### SALAD MENTONNAISE

*Grilled artichoke, fennel, pine nuts, orange filets, boursin*

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## 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*

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# 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

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# GROUP BRUNCH MENU

## BEVERAGE OPTIONS

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### BOTTOMLESS

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*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



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# GROUP DINNER MENU

FOUR COURSE PLATED  
\$75 PER PERSON

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## SHARED FOR THE TABLE

*pre-select two*

### TARTE FLAMBE

*Speck, creme fraiche, onions*

### ESCARGOT

*Garlic, shallot, butter*

### STEAK TARTARE

*Capers, smoked yolk, parsley, aioli*

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## FIRST COURSE

*guest's choice*

### FRENCH ONION SOUP

*Gruyere, chives*

### SALAD MENTONNAISE

*Grilled artichoke, fennel, pine nuts,  
orange filets, boursin*

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## ENTRÉE

*pre-select two*

### ROASTED HALF CHICKEN

*Brown butter couscous, squash, vadouvan sauce*

### RATATOUILLE

*Eggplant, zucchini, potato, harissa*

### MOULES FRITES

*Saffron, chorizo, lemon, shallots, white wine, baguette, fries*

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## DESSERT

### CHEF'S SELECTION

*Ask about our current selection*

*Menu does not include beverage  
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# GROUP DINNER MENU

FOUR COURSE PLATED  
\$85 PER PERSON

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## SHARED FOR THE TABLE

*pre-select two*

### TARTE FLAMBE

*Speck, creme fraiche, onions*

### ESCARGOT

*Garlic, shallot, butter*

### STEAK TARTARE

*Capers, smoked yolk, parsley, aioli*

### MUSSELS

*Saffron, chorizo, lemon, shallots, white wine*

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## FIRST COURSE

*guest's choice*

### FRENCH ONION SOUP

*Gruyere, chives*

### SALAD MENTONNAISE

*Grilled artichoke, fennel, pine nuts,  
orange filets, boursin*

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## ENTRÉE

*pre-select three*

### SALMON EN PAPILOTE

*Ora king, squash, zucchini, tomato, lemon, maitre d'butter*

### 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*

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## DESSERT

### CHEF'S SELECTION

*Ask about our current selection*

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# GROUP DINNER MENU

FOUR COURSE PLATED  
\$95 PER PERSON

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## SHARED FOR THE TABLE

*pre-select two*

### SEARED FOIE GRAS

*Brioche, foie gras, onion compote, touilles*

### STEAK TARTARE

*Capers, smoked yolk, parsley, aioli*

### ESCARGOT

*Garlic, shallot, butter*

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## FIRST COURSE

*guest's choice*

### FRENCH ONION SOUP

*Gruyere, chives*

### SALAD MENTONNAISE

*Grilled artichoke, fennel, pine nuts,  
orange filets, boursin*

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## 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*

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## DESSERT

### CHEF'S SELECTION

*Ask about our current selection*

*Menu does not include beverage  
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# 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  
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# RECEPTION MENU

AVAILABLE FOR CAFE & VENUE BUYOUTS

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## PASSED HORS D'OEUVRES

*Priced Per Piece*

**MUSHROOM TOSTADA 7**  
*Shitake, herbs, corn tortilla*

**LOBSTER SLIDER 12**  
*Chives, kewpie, lemon, espelette*

**SEARED FOIE GRAS 16**  
*Brioche, foie gras, onion compote, touilles*

**BRIE TOAST 9**  
*Truffle honey*

**CRISPY MUSHROOM SLIDER 8**  
*Marinated mushroom, garlic aioli*

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

**SLIDER 12**  
*Chives, kewpie, lemon, espelette*

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

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## CARVING STATIONS

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

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

**ROASTED CHICKEN**  
*Market Price / Serves 3*  
*Brown butter couscous, squash, vadouvan sauce*

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

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## 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

**SALAD MENTONNAISE**  
*Grilled artichoke, fennel, pine nuts, orange filets, boursin*  
9 / PP

**TUNA NICOISE**  
*Dijon, 8 minute egg*  
11 / PP

*Menu does not include beverage*  
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# BEVERAGE OPTIONS

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## 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

One and a half hour package of Unlimited Packaged\* Beer & House Wine  
Choose three brands of wine & beer from brand list\*

\$50/PP

## THE ESSENTIAL PACKAGE

One and a half hour package of Unlimited House Spirits, Packaged Beer & House Wine  
Choose three brands of wine & beer from brand list\*

\$60/PP

## THE SUPREME PACKAGE

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

\$79/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*

