

# VENTEUX

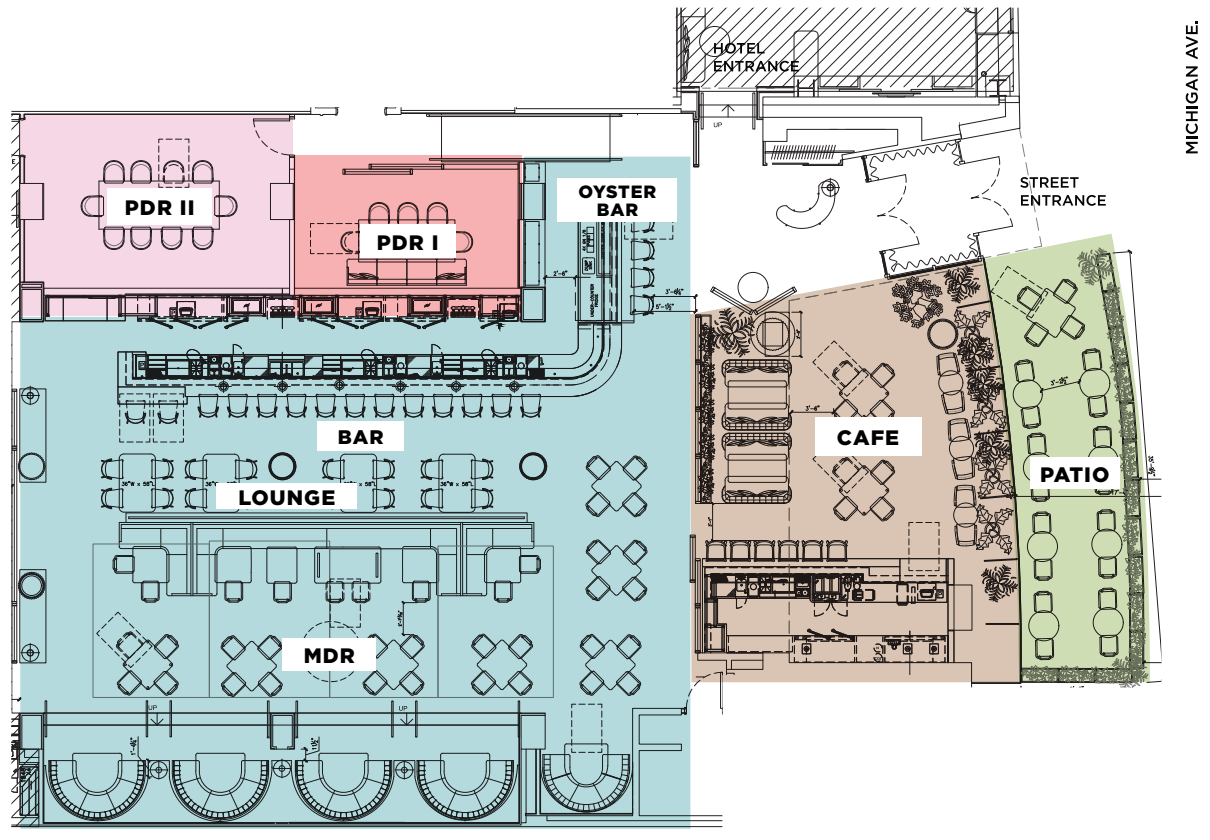
BRASSERIE • CAFE • OYSTER BAR



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](mailto:Ashley@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 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)



# 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*

### WINTER SALAD

*Red beet, candied walnuts, apple, boursin*

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## CHOICE OF MAIN

*pre-select three*

### CROISSANT EGG SANDWICH

*Hooks cheddar, bacon, avocado*

### EGGS BENEDICT

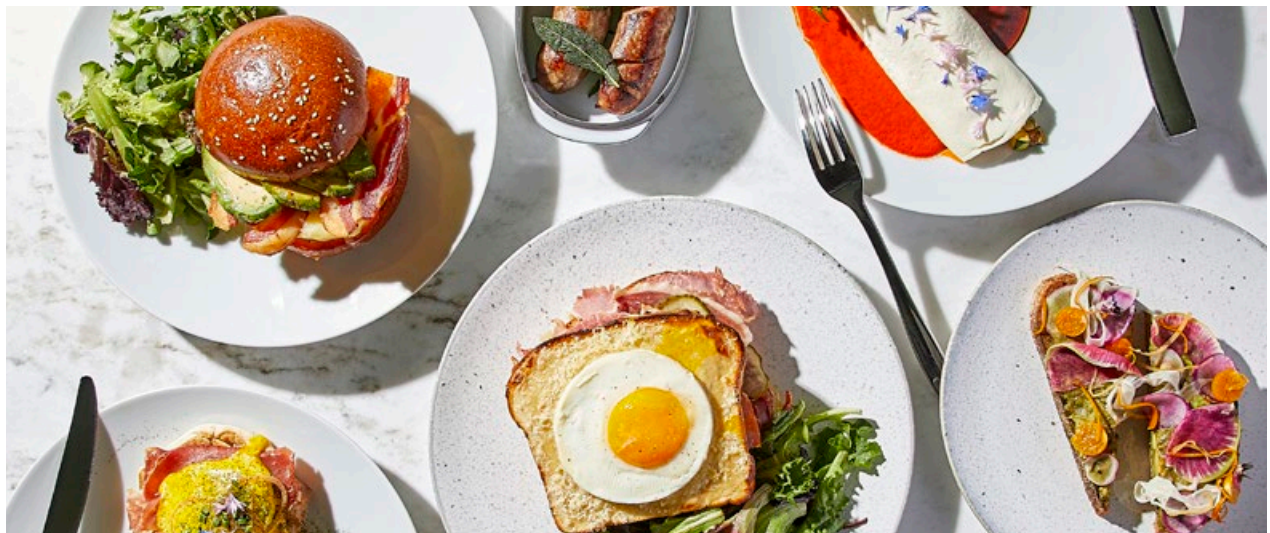
*Yeasted hollandaise, pickled shallots,  
serrano ham*

### 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*

### WINTER SALAD

*Red beet, candied walnuts, apple, 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*

*Menu does not include beverage*

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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*

### WINTER GREENS SALAD

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

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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*

### WINTER SALAD

*Red beet, candied walnuts, apple, boursin*

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## ENTRÉE

*pre-select two*

### ROASTED HALF CHICKEN

*Brown butter cous cous, squash, vadouvan*

### RATATOUILLE

*Eggplant, zucchini, potato, harissa*

### MOULES FRITES

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

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## FIRST COURSE

*guest's choice*

### FRENCH ONION SOUP

*Gruyere, chives*

### WINTER SALAD

*Red beet, candied walnuts, apple, boursin*

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## ENTRÉE

*pre-select three*

### LOUP DE MER EN PAPILOTE

*Melted leek fondue, fingerling potatoes, almonds, radish*

### ROASTED HALF CHICKEN

*Brown butter cous cous, squash, vadouvan*

### RATATOUILLE

*Eggplant, zucchini, potato, harissa*

### STEAK FRITES

*Maitre d butter, béarnaise*

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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, peach mostarda, pistachio, mizuna*

### 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*

### WINTER SALAD

*Red beet, candied walnuts, apple, boursin*

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## ENTRÉE

*pre-select three*

### SPAGHETTI HOMARD

*Lobster cream, bacon, brandy, chives*

### ROASTED HALF CHICKEN

*Brown butter cous cous, squash, vadouvan*

### 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*

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

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

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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*

**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 mostarda, 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*

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## CARVING STATIONS

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

**ROASTED CHICKEN**  
*Market Price / Serves 3*  
*Saffron lemon, au jus*

**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*

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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

**WINTER SALAD**  
*Red beet, candied walnuts, apple, boursin*  
9 / PP

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

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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

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*

