



TAUREAUX

T A V E R N

TAUREAUX TAVERN, 155 WEST VAN BUREN STREET CHICAGO, IL 60605

TAUREAUXTAVERN.COM • CFREMOUW@EATWELLDONE.COM • 708.955.3576

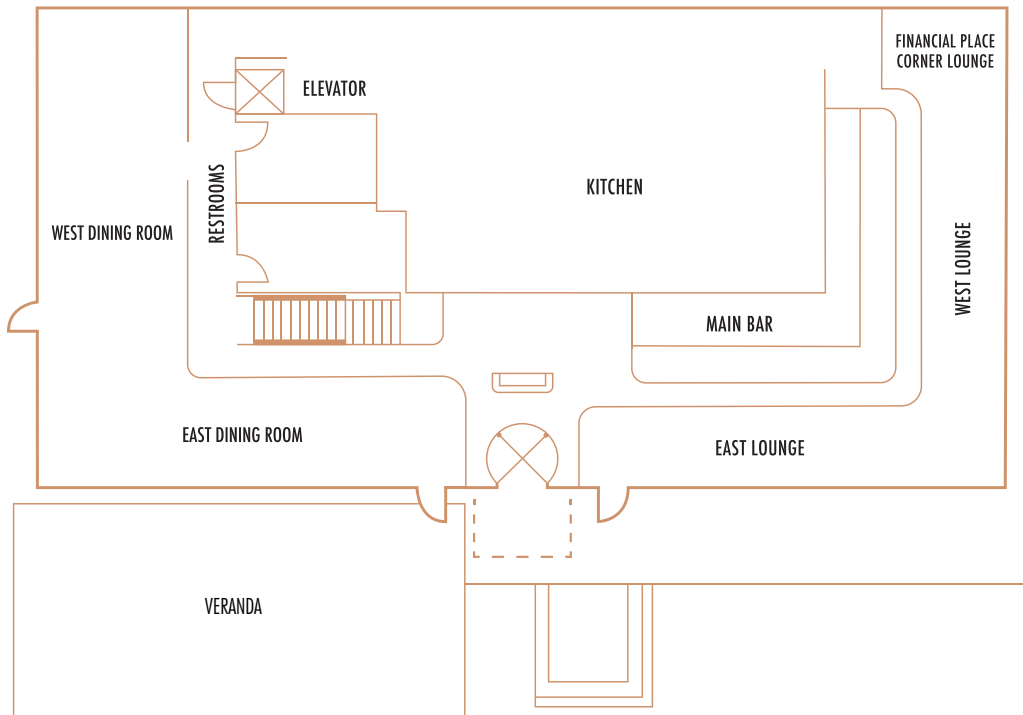


FLOOR PLAN

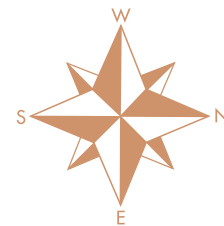
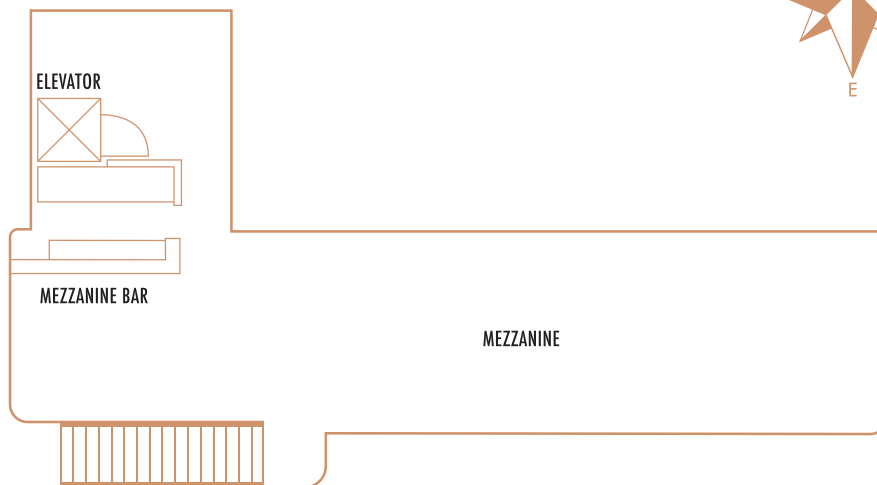
FULL VENUE BUYOUT

120 SEATED (WITHOUT PATIO), 300 RECEPTION STYLE (WITHOUT PATIO)

FIRST FLOOR



SECOND FLOOR



SPACES

FULL BUYOUT



**CAPACITY: 120 SEATED (EXCLUDING PATIO)
300 RECEPTION STYLE (EXCLUDING PATIO)**

FEATURES:

- dramatic two-story, floor-to-ceiling windows looking out onto the historical landmark "The Horse" fountain in Financial Plaza
- two built-in bars, six TVs, wireless microphone
- eight custom-made glass chandeliers
- leather and velvet oversized dining chairs, banquettes, and stand-alone tables
- customizable floor plans

MEZZANINE



CAPACITY: 40 SEATED · 75 RECEPTION STYLE

FEATURES:

- custom-built private bar*
- open air balcony overlooking the first floor
- art-deco intricately designed space featuring copper scones, oversized black leather upholstered chairs, feathered plaster walls
- space also accessible via single-person lift

*private bartender available with additional fee

MAIN DINING ROOM



CAPACITY: 70 SEATED · 100 RECEPTION STYLE

FEATURES:

- 20-foot ceilings
- custom glass chandeliers
- wooden and mosaic tile flooring
- large South- and East-facing windows
- satellite bar setup and private bartender available with additional fee

MAIN BAR



CAPACITY: 100 RECEPTION STYLE

FEATURES:

- 20-foot ceilings
- six TVs
- large windows facing North, East, and West high-tops and a mix of seating
- semi-private spaces available for groups of 8-100

VERANDA



CAPACITY: 50 SEATED • 75 RECEPTION STYLE

FEATURES:

- louvered pergola with beautiful string lighting ceiling heaters
- clear vinyl retractable walls
- four TVs
- independent speaker system with wireless microphone
- satellite bar setup and private bartender available with additional fee

AMENITIES

- Sonos sound system
- Wireless microphone
 - Six TVs
 - Two built-in bars
 - Coat check
- Customizable floor plans
- Menus to accommodate allergies and dietary restrictions including dairy-free, gluten-free, vegan
- Vendor list featuring photography, florists, A/V, live music, hotel room accommodations, and other special touches
 - Located in the heart of the Loop in the gorgeous Financial Plaza, near the Board of Trade

LUNCH

AVAILABLE MONDAY—SUNDAY 11AM—3PM • ALL PRICES SUBJECT TO 11.75% TAX AND 23% SERVICE CHARGE
FRESH BREWED LOCALLY ROASTED REGULAR AND DECAF COFFEE, TEA, AND SODA INCLUDED IN ALL PACKAGES

DÉJEUNER DE STYLE FAMILIAL

FAMILY STYLE LUNCH, ALSO AVAILABLE BUFFET STYLE UPON REQUEST

42/PERSON

LA SALADE

HOST TO PRESELECT ONE FOR THE TABLE

CLASSIC CAESAR

shaved parmesan, house
caesar dressing, sourdough
crouton

MIXED GREENS

market lettuces, grapes, pickled
fennel, mint, dried cranberry,
port wine vinaigrette
gluten-free, vegan

TAUREAUX COBB (+3/PERSON)

tomato, thick cut bacon, avocado,
egg, roquefort, buttermilk ranch
may contain traces of gluten

LE SOUPE

+5/PERSON

BAKED FRENCH ONION SOUP

classic

PLATS PRINCIPAUX

HOST TO PRESELECT THREE FOR THE TABLE

served with pomme frites

GOLD LABEL SLIDER

prime beef, thick cut bacon, confit onion,
American cheese, dijonnaise, house pickles

MINI TURKEY AVOCADO CLUB

roast turkey, avocado, crispy bacon, tomato,
lettuce, dijonnaise, challah

FALAFEL SLIDER

chickpea & fava bean patty, lettuce, tomato,
pickled shallot, cucumber-dill yogurt sauce
vegetarian

MINI LOBSTER ROLL (+8/PERSON)

maine lobster, chili mayo, fines herbes,
lettuce, brioche roll

PRIME STEAK FRITES (+5/PERSON)

hanger steak, hotel butter, bernaise, steak salt
gluten-free

SUPERB ROAST CHICKEN THIGHS

boneless chicken thighs, chicken jus
dairy-free, gluten-free

LE DESSERTS

CHEF'S CHOICE OF MINI DESSERTS

DINNER

ALL PRICES SUBJECT TO 11.75% TAX AND 23% SERVICE CHARGE

FRESH BREWED LOCALLY ROASTED REGULAR AND DECAF COFFEE, TEA, AND SODA INCLUDED IN ALL PACKAGES

DÎNER DE STYLE FAMILIAL

FAMILY STYLE DINNER, ALSO AVAILABLE BUFFET STYLE UPON REQUEST

62/PERSON

LA SALADE

HOST TO PRESELECT ONE

CLASSIC CAESAR

shaved parmesan, house
caesar dressing, sourdough
crouton

MIXED GREENS

market lettuces, grapes, pickled
fennel, mint, dried cranberry,
port wine vinaigrette
gluten-free, vegan

TAUREAUX COBB

tomato, thick cut bacon,
avocado, egg, roquefort, pickled
pepper, buttermilk ranch
may contain traces of gluten

OPTIONAL ADDITIONAL COURSE

BAKED FRENCH ONION SOUP

classic
+5/person

BAKED GOAT CHEESE

spicy tomato sauce, garlic baguette
+5/person

JUMBO SHRIMP COCKTAIL

cocktail sauce
+5/piece

PLATS PRINCIPAUX

HOST TO PRESELECT THREE

GRILLED SALMON

Scottish salmon, sauteed
spinach, lemon, garlic
gluten-free

GOLD LABEL BURGER SLIDERS

prime chuck, thick cut american
cheese, caramelized truffle onion

ROAST CHICKEN THIGHS

boneless chicken thighs, chicken
au jus
dairy-free, gluten-free

RIGATONI ALA VODKA

mini rigatoni, creamy vodka
sauce, roasted market cherry
tomatoes, toasted breadcrumbs
vegetarian

PRIME HANGER STEAK & BORDELAISE

hanger steak, hotel butter,
bordelaise, steak salt
gluten-free

FILET BORDELAISE OR ROQUEFORT

whole roasted prime filet,
bordelaise sauce or mornay sauce
gluten-free
+12/PERSON

TRUFFLED MUSHROOM RISOTTO

truffled arborio rice risotto with
mixed mushrooms
vegan

LES ACCOMPAGNEMENTS

HOST TO PRESELECT TWO

SAUTEED SPINACH POMME PUREE CAULIFLOWER
BRUSSEL SPROUTS POMME FRITES

LE DESSERTS

CHEF'S CHOICE OF MINI DESSERTS

HORS D'OEUVRES

ALL PRICES SUBJECT TO 11.75% TAX AND 23% SERVICE CHARGE

STATIONED ITEMS

PRICED BY THE PIECE
10 PIECE MINIMUM

BAKED GOAT CHEESE

spicy tomato sauce, garlic baguette *vegetarian*
3.50

LOBSTER THERMIDOR BITES

baby lobster, sherry wine thermidor sauce, spinach,
lemon
4.50

TUNA POKE

seared sashimi tuna, truffle dressing, wonton
dairy-free
4.50

GOUGÈRES

baked gruyere cheese puffs, preserves *vegetarian*
3.75

SHRIMP COCKTAIL

chilled, cocktail sauce
dairy-free, gluten-free
5

CHICKEN SATAY

served with peanut sauce
gluten free
4.25

CORN FRITTERS

served with curry aioli
vegetarian
3.75

MINI POTATO LATKE

served with chive sour cream
vegetarian
4

BURRATA PROSCIUTTO CROSTINI

market tomato salad
4

STEAK TARTARE

prime hangar steak, cornichons, dijonnaise pickled
shallot
dairy-free
5

CROQUE MONSIEUR EGG ROLLS

ham, gruyere cheese, house-made honey mustard,
wonton wrapper
4

DUMPLINGS

spicy sesame-soy dipping sauce
3

CROQUETTES

seasonal croquette
vegetarian
4

MINI LOBSTER ROLL

maine lobster, chili mayo, fines herbes, lettuce, brioche
7.50

MINI GOLD LABEL BURGER

prime chuck, thick cut american cheese, dijonnaise,
caramelized truffle onions
5

CRISPY BUFFALO CHICKEN SLIDER

lettuce, pickle, buffalo sauce, spicy aioli
(can be ordered plain)
5

MINI STEAK SANDWICH

prime hanger steak, cheese sauce, caramelized onions,
giardiniera
6

SEAFOOD TOWER

served with cocktail sauce, mignonette, house-made hot sauce

OYSTERS.....4.00

CHILLED SHRIMP.....5.00

LOBSTER.....MARKET PRICE

KING CRAB.....MARKET PRICE

CAVIAR.....MARKET PRICE

ARTISAN CHEESE & CHARCUTERIE STATION

jambon de paris, speck, coppa, hook's blue cheese, parmesan,
and triple creme brie, apricot jam, fresh and pickled vegetables,
dijon mustard, local honey, french baguettes and assorted crackers

350 - SERVES UP TO 24 GUESTS

FLATBREAD STATION

host to select two of the following:

tart flambe:thyme ricotta, caramelized onions, bacon, herbs

mushroom:cremini mushrooms, truffle walnut puree, caramelized onions *-vegan*

pepperoni:thick cut pepperoni, mozzarella, housemade tomato sauce

margherita: basil, mozzarella, housemade tomato sauce *-vegetarian*

200 - SERVES UP TO 24 GUESTS

HUMMUS, CRACKERS, CRUDITE STATION

spring pea hummus, everything spice, cucumber, red bell
peppers, endive, celery, carrots, crackers

vegan

180 - SERVES UP TO 24 GUESTS

SALAD STATION

host to select one of the following:

classic caesar: shaved parmesan, house caesar dressing, sourdough crouton

mixed greens: market lettuces, grapes, pickled fennel, mint, dried cranberry,
port wine vinaigrette

5/PER GUEST

POMME FRITES

garlic aioli, ketchup

9 - SERVES UP TO 4 GUESTS

CARAMELIZED CHICKEN WINGS

sweet & salty with hint of spice

30 - 12 PIECES

BEVERAGES

ALL PRICES SUBJECT TO 11.75% TAX AND 23% SERVICE CHARGE

A mandatory satellite bar and/or staffing fee of \$150 will be added for all groups over 25 guests in the Mezzanine, Veranda, and Main Dining Room.

BEVERAGES BASED ON CONSUMPTION

Consumption bar service allows your guests to order beverages of their choice. Each beverage ordered will be added to the host's bill and charged at the end of the event.

SPARKLING WINE GREET

Greet guests upon arrival with French sparkling wine and also have it featured as an add-on to any beverage package.

9

BEVERAGE PACKAGES

Classic cocktails such as old fashioned, manhattans, margaritas, etc. are not included within beverage packages. Beverage packages are charged based on the guaranteed guest count or the number of attendees--whichever is higher.

BIÈRE ET EN VIN

one red wine, one white wine, and one rose wine
coors light, miller lite, stella, modelo especial, assorted high noon flavors

2 HOURS.....30/PERSON

3 HOURS.....38/PERSON

4 HOURS.....46/PERSON

EACH ADDITIONAL HOUR.....16/PERSON + ORIGINAL PRICE

LA MAISON

one red wine, one white wine, and one rose wine | select craft, domestic and imported beer
tito's vodka, conciere vodka, conciere gin, ten to one rum, maker's mark, corazón tequila
blanco, benchmark bourbon, rittenhouse rye, famous grouse

2 HOURS.....40/PERSON

3 HOURS.....50/PERSON

4 HOURS.....60/PERSON

EACH ADDITIONAL HOUR.....16/PERSON + ORIGINAL PRICE

LE CHÂTEAU

one red wine, one white wine, and one rose wine | select craft, domestic and imported beer
ketel one, grey goose, maker's mark, tullamore dew, lalo tequila, peloton de la muerte
mezcal, captain morgan, conciere rum, ten to one rum, conciere gin, hendrick's gin,
bombay sapphire, crown royal, johnnie walker black, dewar's white label, bulleit bourbon

2 HOURS.....48/PERSON

3 HOURS.....60/PERSON

4 HOURS.....72/PERSON

EACH ADDITIONAL HOUR.....20/PERSON + ORIGINAL PRICE

CLASSIC COCKTAIL UPGRADE

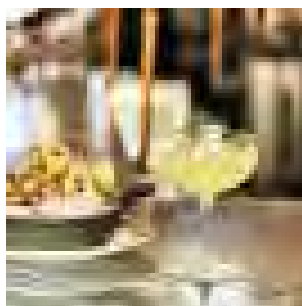
Enhance La Maison or Le Château beverage packages with some time-honored favorites.
All of the following classic cocktails will be available within the duration of the beverage package:

Old Fashioned Manhattan French 75 Moscow Mule

Aperol Spritz

Margarita

13/PERSON



WELL DONE HOSPITALITY

PLAN YOUR NEXT VISIT OR CATERED EVENT WITH US



Taureaux Tavern is an elevated yet inviting French-inspired restaurant and bar in the heart of Chicago's Loop neighborhood. Designed as an all encompassing dining experience, Taureaux Tavern offers multiple areas of service alongside Executive Chef Eric Tiglao's artfully crafted menu.

ACCOMMODATING GROUPS OF UP TO 350

155 W VAN BUREN ST, CHICAGO, IL 60605

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Francois Frankie is an American Brasserie and Carousel Bar offering lunch and dinner on weekdays to diners in Chicago's Loop. The menu features classic cocktails, a curated wine list, and French-inspired dishes. Take a spin on Frankie's Carousel today!

ACCOMMODATING GROUPS OF UP TO 200

222 W RANDOLPH ST, CHICAGO, IL 60606

FRANCOISFRANKIE.COM • CFREMOUW@EATWELLDONE.COM • 708.955.3576



Mixed Greens offers pickup, drop off, and in-office catering. Select from composed salads, paninis, pizzas, or give guests the option to make their own creations with a full salad bar.

175 N FRANKLIN ST, CHICAGO, IL 60606 | 308 W ERIE ST, CHICAGO, IL 60654

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