



TAUREAUX

T A V E R N

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

TAUREAUXTAVERN.COM • SAMMY@EATWELLDONE.COM • 847.284.0855

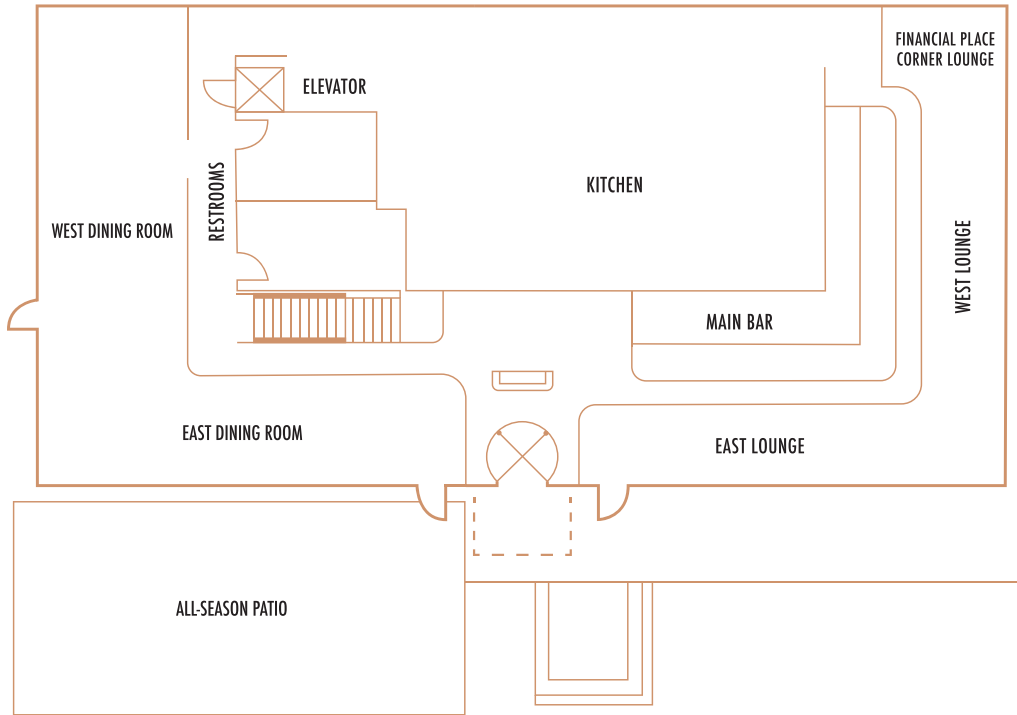


FLOOR PLAN

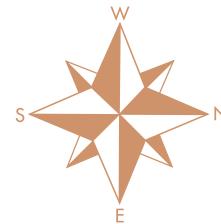
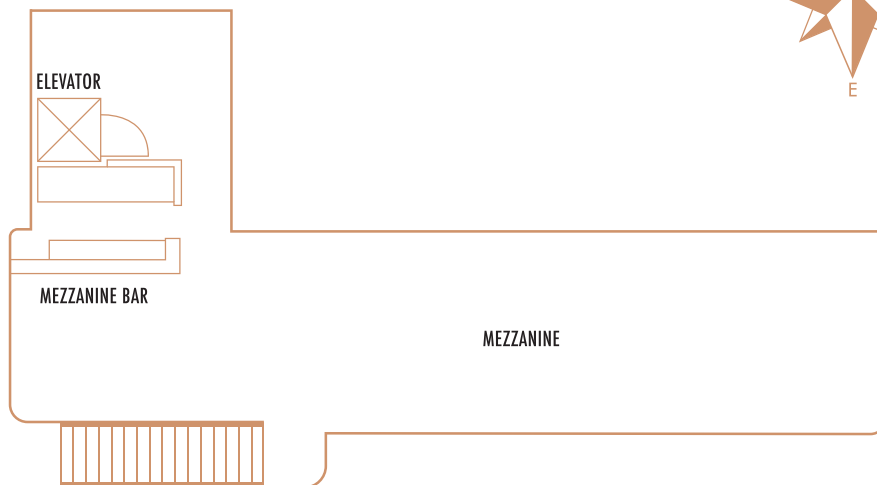
FULL VENUE BUYOUT

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 2 story floor to ceilings windows looking out onto the Historical Landmark “The Horse” fountain in Financial Plaza
 - 2 Full Private Bars
- Brand new incredible art-deco designed space
 - 8 glass chandeliers
- Leather and velvet oversized dining chairs and custom cut stone tables
 - 6 TVs
 - Customizable floor plans

MEZZANINE



CAPACITY: 36 SEATED • 100 RECEPTION STYLE

FEATURES:

- Full private bar
- Open air semi-private balcony overlooking main dining room
 - Gorgeous art-deco intricately designed space perfect for private events with custom made copper sconces and ornate glass shades, oversized black leather upholstered chairs, feathered plaster walls and custom designed wooden bar

MAIN DINING ROOM



CAPACITY: 80 SEATED • 100 RECEPTION STYLE

FEATURES:

- 20-foot ceilings
- Wooden and mosaic tile flooring
- Large South and East-facing windows

MAIN BAR



CAPACITY: 100 RECEPTION STYLE

FEATURES:

- 20-foot ceilings
- North, East and West facing windows
- Low-top and banquette seating
- Semi-private spaces available for groups of 8-100

ALL-SEASON PATIO



CAPACITY: 72 SEATED • 100 RECEPTION STYLE

AMENITIES

- Dramatic 2 story floor to ceiling windows
 - Custom printed menu cards
 - 6 TVs
 - 2 Full Bars
 - Complimentary Coat Check
 - Customizable floor plans
- Menus to accommodate allergies, gluten free and vegetarian guests
- Photography, Florist, A/V, Music, Hotel Room Accommodations, and special touches available through our vendor list, ask us to help set these up for your event!
- Located in the gorgeous Financial Plaza overlooking the Historical Landmark "The Horse"

BREAKFAST

AVAILABLE MONDAY – FRIDAY ENDING BY 10AM • SATURDAY & SUNDAY UNTIL 11AM

ALL PRICES SUBJECT TO 11.5% TAX AND 23% SERVICE CHARGE

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

TAUREAUX SEATED BREAKFAST

28/PERSON

PÂTISSERIE BASKETS

Assorted breakfast breads and pastries served family style

PLATS PRINCIPAUX

HOST TO PRESELECT THREE, GUESTS WILL MAKE INDIVIDUAL SELECTION DURING THE EVENT

AVOCADO & EGGS

Toasted sourdough bread, avocado mash, goat cheese, roasted tomatoes, everything spice and two poached eggs

CORNED BEEF HASH

House corned beef, potato hash, melted onions, two fried eggs and hollandaise sauce

FARM VEGETABLE SHAKSUKA EGG BAKE

Two baked eggs, tomato, sofrito, breakfast sausage, cotija cheese, coriander and breakfast potatoes

BUTTERMILK PANCAKES

Served with warm apple cinnamon topping and warm blueberry jam

ADD-ON FAMILY STYLE SIDES

4/PERSON

THICK CUT BACON TOAST & JAM

CHICKEN OR PORK SAUSAGE

FRUIT

Chef's selection of seasonal fruit served family style

CLASSIC BREAKFAST BUFFET

32/PERSON

CINNAMON ROLLS

Warm and gooey

FARM FRESH EGG SCRAMBLE

THICK CUT BACON

CHICKEN SAUSAGE

Jones Family Farm Sausage

CLASSIQUE EGGS BENEDICT

Poached eggs, Canadian bacon, English muffins
and hollandaise sauce

LE COPIEUX BREAKFAST BUFFET

AVAILABLE FAMILY STYLE UPON REQUEST

40/PERSON

CINNAMON ROLLS

Warm and gooey

FARM FRESH EGG SCRAMBLE

THICK CUT BACON

CHICKEN SAUSAGE

Jones Family Farm Sausage

CLASSIQUE EGGS BENEDICT

Poached eggs, Canadian bacon,
English muffins and hollandaise sauce

GRAVALOX

Smoked salmon, cream cheese, capers,
onions, cucumber and bagels

BUTTERMILK PANCAKES

Served with warm apple cinnamon
topping and blueberry jam

FRUIT & COTTAGE CHEESE

Chef's selection of seasonal fruit and cottage cheese

BREAKFAST BEVERAGE PACKAGE

Featuring mimosas, Bloody Marys,
Big Shoulders regular & decaf coffee, Rishi tea, juice and soda

2 HOURS.....25/PERSON

BUFFET ADD-ON OPTIONS

AVAILABLE TO BE ADDED TO ANY BREAKFAST BUFFET OPTION

YOGURT PARFAIT STATION

Top your delicious Greek yogurt with seasonal berries, house granola and local honey
4/PERSON

CHEF ACTION OMELETTE STATION

Includes traditional omelette ingredients:
red peppers, tomato, mushrooms, spinach,
onions and cheddar cheese

8/PERSON

Additional premium omelette ingredients:
ham, bacon, chicken sausage, truffle,
feta cheese and goat cheese

12/PERSON

SEAFOOD TOWER - LE BEAR

Oysters, jumbo shrimp and chilled lobster with Dijon aioli, cocktail sauce, mignonette and house-made Fresno chili hot sauce
20/PERSON

SEAFOOD TOWER - LE BULL

Scallop ceviche, salmon rilette, tuna poke, oysters, jumbo shrimp, chilled lobster and king crab with Dijon aioli, cocktail sauce, mignonette and house-made Fresno chili hot sauce

45/PERSON

ARTISAN CHEESE & CHARCUTERIE STATION

Jambon de Paris, Saucisson Sec (dry sausage), Coppa, Comte' cheese, and triple creme brie.
Served with membrillo (quince jam), fresh and pickled vegetables, seasonal mustards,
local honey, French baguettes and assorted crackers

14/PERSON

CHEF CARVING STATIONS

EACH STATION 28/PERSON
ADD FRENCH BAGUETTES 2.50/PERSON

PRIME RIB

Served with horse radish and au jus

ROASTED TURKEY BREAST

Served with white wine au jus

WHOLE ROASTED FILET

Served with bernaise and bordelaise sauces

WHOLE ROASTED SALMON

Fennel, lemon and herbs. Baked whole with a salt crust

HERB CRUSTED PORK LOIN

Served with white wine mustard sauce

SUCKLING PIG

Slow roasted, milk fed boneless pork roast

WHOLE ROASTED DUCK BREAST & DUCK LEG CONFIT

A la'orange

LUNCH

AVAILABLE MONDAY—SUNDAY 11AM—3PM • ALL PRICES SUBJECT TO 11.5% TAX AND 23% SERVICE CHARGE

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

TAUREAUX PLATED LUNCH

32/PERSON

LA SALADE

HOST TO PRESELECT ONE

CLASSIC CAESAR

Shaved parmesan, house Caesar dressing, sourdough crouton and white anchovy

ROASTED BEET SALAD

Roasted baby beets, shaved fennel, hazelnuts, fresh basil and port wine vinaigrette

CLASSIC NICOISE

Haricot verts, tomato, black olives, crispy fingerling potatoes, soft boiled egg and lemon Dijon vinaigrette

LE SOUPE

ADDITIONAL 6/PERSON

BAKED FRENCH ONION SOUP

Classic, bubbling hot and perfect

PLATS PRINCIPAUX

HOST TO PRESELECT THREE, GUESTS WILL MAKE INDIVIDUAL SELECTION DURING THE EVENT

GOLD LABEL BURGER

10oz prime chuck, thick cut American cheese and truffle caramelized onion on a sesame brioche bun served with pomme frites

TURKEY AVOCADO CLUB

Roast turkey, avocado, crispy bacon, tomato, lettuce and Dijon vinaigrette on whole grain wheat bread served with pomme frites

BRIE LT

Warm Brie, roasted tomato, baby kale and lemon Dijon vinaigrette on a house baguette served with pomme frites (add bacon +5/person)

ROAST CHICKEN (+5/PERSON)

Boneless local half chicken, crispy skin, pomme galette and chicken au jus

PRIME STEAK FRITES (+5/PERSON)

8oz hangar steak, hotel butter, bernaïse, steak salt and pomme frites

LE DESSERTS

HOST TO PRESELECT ONE TO BE SERVED FAMILY STYLE

APPLE TARTINE

Caramelized local apples on a flaky crust

CHOCOLATE MOUSSE ROLLED CAKE

Chocolate mousse roll cake served with warm chocolate ganache

ALMOND FINANCIER

Almond cake with brown butter and toasted almonds

LE DÉJEUNER BUFFET

42/PERSON

LA SALADE

HOST TO PRESELECT ONE

CLASSIC CAESAR

Shaved parmesan, house Caesar dressing, sourdough crouton and white anchovy

TAUREAUX COBB SALAD

Tomato, thick cut bacon, avocado, egg, Roquefort, pickled pepper, buttermilk ranch

PEAR AND GORGONZOLA SALAD (+5/PERSON)

Roquefort, pear, purple cabbage and gorgonzola dressing

PLATS PRINCIPAUX

HOST TO PRESELECT THREE TO BE SERVED BUFFET STYLE

GOLD LABEL BURGER

10oz prime chuck, thick cut American cheese and truffle caramelized onion on a sesame brioche bun served with pomme frites

TURKEY AVOCADO CLUB

Roast turkey, avocado, crispy bacon, tomato, lettuce and Dijon vinaigrette on whole grain wheat bread served with pomme frites

BRIE LT

Warm Brie, roasted tomato, baby kale and lemon Dijon vinaigrette on a house baguette served with pomme frites (add bacon +5/person)

ROAST CHICKEN

Boneless local half chicken, crispy skin, pomme galette and chicken au jus

MAINE LOBSTER ROLL (+5/PERSON)

Maine lobster, chili mayo, fines herbs, lettuce on a New England split top roll

PRIME STEAK (+5/PERSON)

Hangar steak, hotel butter, bernaise and steak salt

LE ACCOMPAGNEMENTS

HOST TO PRESELECT TWO

POMME FRITES

POMME PURRE

CARROTS ALMONDINE

HARICOT VERTS BUERRE NOISETTE

LE DESSERTS

CHEF'S CHOICE OF MINI DESSERTS

DINNER

ALL PRICES SUBJECT TO 11.5% TAX AND 23% SERVICE CHARGE

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

LE DÎNER POUR LA FAMILLE

FAMILY STYLE DINNER, ALSO AVAILABLE BUFFET STYLE UPON REQUEST

52/PERSON

LA SALADE

HOST TO PRESELECT ONE TO BE SERVED FAMILY STYLE

CLASSIC CAESAR

ROASTED BEET SALAD

CLASSIC NICOISE

LE SOUPE

ADDITIONAL 6/PERSON

BAKED FRENCH ONION SOUP

PLATS PRINCIPAUX

HOST TO PRESELECT THREE TO BE SERVED FAMILY STYLE

GRILLED SALMON AUX LENTILS

Faroe Island salmon, braised beluga lentils, aromatic vegetables and lemon beurre blanc

GOLD LABEL BURGER

Prime chuck, thick cut American cheese and truffle caramelized onion on a sesame brioche bun

RIGATONI ALA VODKA

Mini rigatoni, creamy vodka sauce, roasted market cherry tomatoes and toasted breadcrumbs

ROAST CHICKEN

Boneless local half chicken, crispy skin, and chicken au jus

PRIME HANGAR STEAK & BERNAISE

Hangar steak, hotel butter, bernaise and steak salt

FILET BORDELAISE (+10/PERSON)

Whole roasted prime filet and bordelaise sauce

LE ACCOMPAGNEMENTS

HOST TO PRESELECT TWO TO BE SERVED FAMILY STYLE

POMME FRITES

CARROTS ALMONDINE

POMME PURRE

HARICOT VERTS

BRUSSEL SPROUTS WITH LEMON SALT

LE DESSERTS

HOST TO PRESELECT TWO TO BE SERVED FAMILY STYLE

APPLE TARTINE

CHOCOLATE MOUSSE ROLLED CAKE

ALMOND FINANCIER

LE BULL - SIX COURSE PLATED DINNER

SPECIALY CURATED MENU BY CHEF MIKE SHEERIN

118/PERSON

UN

OUEF MAIONESE CAVIAR

8-minute egg, maple syrup, osetra caviar and garlic aioli

DUEX

HOST TO PRESELECT ONE

CLASSIC NICOISE

PEAR AND GORGONZOLA SALAD

ROASTED BEET SALAD

TRIOS

HOST TO PRESELECT ONE

BAKED FRENCH ONION SOUP

LOBSTER BISQUE

QUATRE

HOST TO PRESELECT TWO, GUESTS TO SELECT AT THE EVENT

FOIE GRAS PATE

Apple mostarda, candied cocoa nibs and toasted brioche

ESCARGOT AVEC

Escargot served in shell with garlic butter, breadcrumbs and parmesan

JUMBO SHRIMP COCKTAIL

House-made cocktail sauce, lemon and parsley

LOBSTER THERMIDOR BITES

Baby lobster, sherry wine thermidor sauce, spinach and lemon

CINQ

HOST TO PRESELECT THREE, GUESTS TO SELECT AT THE EVENT

DUCK A L'ORANGE

Roasted aged Indiana duck breast rich orange reduction and braised leeks

FILET AU ROQUEFORT

8oz prime filet, Roquefort mornay sauce and pomme frites

VEGETABLE POT AU FEU

Traditional French vegetable stew with braised beluga lentils

COQ AU VIN

Chicken braised with lardons, mushrooms and garlic in a burgundy red wine sauce and pomme puree

GRILLED SALMON AUX LENTILS

Faroe Island salmon, braised beluga lentils, aromatic vegetables in a lemon beurre blanc

SIX

CHEF'S SELECTION OF DESSERT

HORS D'OEUVRES

ALL PRICES SUBJECT TO 11.5% TAX AND 23% SERVICE CHARGE

PASSED OR STATIONED ITEMS

ASSORTED PETIT CROSTINIS

Served on toasted brioche

FOIE GRAS PATE

Apple Mostarda and candied cocoa nibs
4/PIECE

ESCARGOT TAUREAUX

Served deshelled with garlic butter
and breadcrumbs
4/PIECE

BAKED GOAT CHEESE

With spicy tomato sauce and garlic baguette
3.25/PIECE

BURRATA PROSCIUTTO

With market tomato salad
3.75/PIECE

GRAVALOX

Cured salmon, crème fresh, and dill
on an everything cracker
3.50/PIECE

STEAK TARTARE

Prime hangar steak, cornichons, dijonnaise
and pickled shallot
4.50/PIECE

MORE SIGNATURE SELECTIONS

LOBSTER THERMADOR BITES

Baby lobster, sherry wine thermidor sauce,
spinach and lemon
4.50/PIECE

OUEF MAIONESE SOFT COOKED EGG & CAVIAR

8-minute egg, maple syrup, osetra
caviar, garlic aioli
3/PIECE

ROASTED BEET & ORANGE

Roasted baby beets tossed in orange
vinaigrette, served on endive leaf
3.25/PIECE

SHRIMP COCKTAIL

Chilled with cocktail sauce
4/PIECE

MAINE LOBSTER ROLL

Maine lobster, chili mayo, fines herbs,
lettuce on a New England split roll
4/PIECE

TUNA POKE

Seared sashimi tuna with soy truffle
dressing on a wonton
4/PIECE

MINI GOLD LABEL BURGER

Prime chuck, thick cut American cheese and caramelized truffle onions
4/PIECE

STATIONS

SEAFOOD TOWER - LE BEAR

Oysters, jumbo shrimp and chilled lobster with Dijon aioli, cocktail sauce, mignonette and house-made Fresno chili hot sauce
20/PERSON

SEAFOOD TOWER - LE BULL

Scallop ceviche, salmon rilette, tuna poke, oysters, jumbo shrimp, chilled lobster and king crab with Dijon aioli, cocktail sauce, mignonette and house-made Fresno chili hot sauce
45/PERSON

ARTISAN CHEESE & CHARCUTERIE STATION

Jambon de Paris, Saucisson Sec (dry sausage), Coppa, Comte' cheese, and triple creme brie. Served with membrillo (quince jam), fresh and pickled vegetables, seasonal mustards, local honey, French baguettes and assorted crackers
14/PERSON

CHEF CARVING STATIONS

EACH STATION 28/PERSON
ADD FRENCH BAGUETTES 2.50/PERSON

PRIME RIB

Served with horse radish and au jus

ROASTED TURKEY BREAST

Served with white wine au jus

WHOLE ROASTED FILET

Served with bernaise and bordelaise sauces

WHOLE ROASTED SALMON

Fennel, lemon and herbs. Baked whole with a salt crust

HERB CRUSTED PORK LOIN

Served with white wine mustard sauce

SUCKLING PIG

Slow roasted, milk fed boneless pork roast

WHOLE ROASTED DUCK BREAST & DUCK LEG CONFIT

A la'orange

BEVERAGES

ALL PRICES SUBJECT TO 11.5% TAX AND 23% SERVICE CHARGE

ALL BEVERAGE PACKAGES INCLUDE BASIC MIXERS AND CLASSIC COCKTAILS,
ALONG WITH FRESH BREWED LOCALLY ROASTED REGULAR AND DECAF COFFEE, TAZO TEA AND SODA

BEVERAGE PACKAGES

BIÈRE ET EN VIN

ONE FRENCH RED, ONE FRENCH WHITE AND ONE FRENCH ROSÉ WINE
COORS LIGHT, MILLER LITE, STELLA, MODELO ESPECIAL, LAGUNITAS IPA, LAGUNITAS LITTLE SUMPIN'

2 HOURS.....27/PERSON

3 HOURS.....35/PERSON

4 HOURS.....43/PERSON

EACH ADDITIONAL 30 MINUTES.....4/PERSON

LA MAISON

ONE FRENCH RED, ONE FRENCH WHITE AND ONE FRENCH ROSÉ WINE | SELECT CRAFT, DOMESTIC AND IMPORTED BEER
EL BUHO MEZCAL, ESPOLON TEQUILA, CITADELLE GIN, 3 STAR PLANTATION RUM, TITO'S VODKA,
EVAN WILLIAMS BOURBON, MAKER'S MARK, JAMESON, FAMOUS GROUSE SCOTCH

2 HOURS.....35/PERSON

3 HOURS.....45/PERSON

4 HOURS.....55/PERSON

EACH ADDITIONAL 30 MINUTES.....5/PERSON

LE CHÂTEAU

ONE FRENCH RED, ONE FRENCH WHITE AND ONE FRENCH ROSÉ WINE | SELECT CRAFT, DOMESTIC AND IMPORTED BEER
EL BUHO MEZCAL, ESPOLON TEQUILA, CITADELLE GIN, 3 STAR PLANTATION RUM, TITO'S VODKA, EVAN WILLIAMS BOURBON,
MAKER'S MARK, JAMESON, FAMOUS GROUSE SCOTCH, DON JULIO TEQUILA, KETEL ONE, CAPTAIN MORGAN,
BOMBAY SAPPHIRE, FLORA DE CANA RUM, BULLEIT, CROWN ROYAL, JOHNNIE WALKER BLACK

2 HOURS.....43/PERSON

3 HOURS.....55/PERSON

4 HOURS.....67/PERSON

EACH ADDITIONAL 30 MINUTES.....6/PERSON

BAR 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.
CONSUMPTION BAR PRICES DO NOT INCLUDE TAX OR SERVICE CHARGE

*Ask about including some of our Old World French and Italian wines in your
beverage package (see full wine list attached)

BEVERAGE PACKAGE UPGRADES

AVAILABLE TO BE ADDED TO ANY PER PERSON PRICED BEVERAGE PACKAGE

CHAMPAGNE COCKTAIL STATION

BARTENDER ATTENDED ACTION STATION

Guests to select a custom champagne cocktail from the in-room station.

Top French sparkling wine with your choice of:

St. Germaine, Chambord, or Cointreau Orange Liqueur

14/PERSON

MIXED FRUIT MARGARITA STATION

BARTENDER ATTENDED ACTION STATION

Guests to customize an exotic flavored margarita.

Select from kiwi, lime or seasonal berries

14/PERSON

FRENCH SPARKLING GREET

Greet guests upon arrival with our French sparkling wine. To be featured throughout event.

8/PERSON

SPECIALTY COCKTAIL GREET

Greet guests upon arrival and feature in beverage package throughout event

Mule

Old Fashioned

Kir Royale,

Blonde Negroni

Boulevardier

10/PERSON

MOCKTAILS

CUSTOM SEASONAL MOCKTAILS AVAILABLE UPON REQUEST

WINE OR WHISKEY PAIRING

Ask us to have a sommelier add a French wine pairing or whiskey pairing to your dinner

PRICES BASED ON SELECTIONS

THANK YOU FOR CHOOSING TAUREAUX TAVERN



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 and a year-round patio alongside Executive Chef Mike Sheerin's artfully crafted menu.

ACCOMMODATING GROUPS OF UP TO 350

ASK US ABOUT OUR SISTER LOCATION, COCHON VOLANT BRASSERIE



Cochon Volant Brasserie is a French bakery, brasserie and bar, owned and operated by Well Done Hospitality. Opening in April 2015, Cochon Volant Brasserie helped lead the culinary resurgence of the Chicago Loop. Cochon Volant Brasserie blends traditional French influences and execution with American bistro staples, offering weekday breakfast, lunch, dinner, and weekend brunch. A full-service bakery is also attached to the restaurant, serving pastries and coffee to-go. Menu by James Beard Award winning Chef Roland Liccioni and Zagat's 30 under 30 winner, Chef Matt Ayala.

ACCOMMODATING GROUPS OF UP TO 250

COCHON VOLANT BRASSERIE, 100 W MONROE ST, CHICAGO, IL, 60603
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WELL DONE HOSPITALITY GROUP, LLC

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