

FRANCOIS FRANKIE · 222 W RANDOLPH ST, CHICAGO, IL 60606

FRANCOISFRANKIE.COM · 708.955.3576 · CFREMOUW@EATWELLDONE.COM







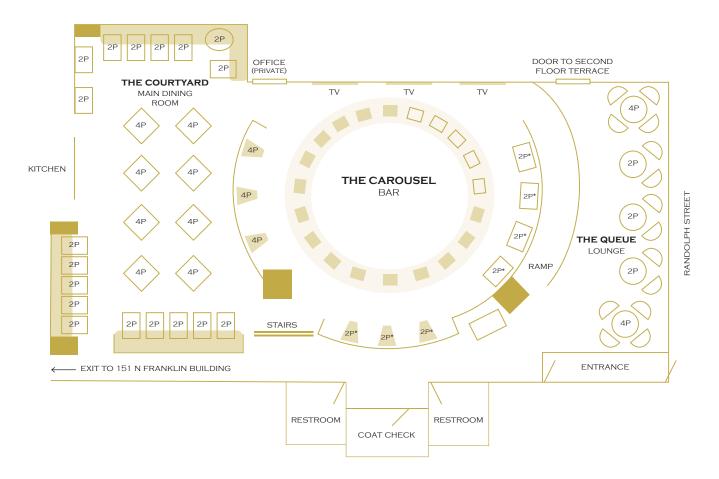






FLOOR PLAN

← NORTH



- * HIGH TOP TABLES
- STATIONARY FURNITURE
- PILLARS

SPACES

FRANCOIS FRANKIE - VENUE EXCLUSIVE



Here's how you do the Francois Frankie:



Enter The Queue (for a quick hor d'oeuvres or two)

Spin around The Carousel (enjoying a glass of bubbles as well)

Join us in The Courtyard for more fun after your ride (dinner or reception...whatever you decide!)

120 SEATED • 200 RECEPTION STYLE

THE QUEUE - FRONT LOUNGE



Francois Frankie loves to have his friends join him in The Queue for drinks, hors d'ouevures, and sometimes a seated dinner too! Enjoy floor-to-ceiling windows lining bustling Randolph Street in this semi-private event canvas. Great for receptions, petite seated dinners and as an addition to the The Carousel!

14 SEATED • 30 RECEPTION STYLE

THE CAROUSEL - BAR & ROUNDABOUT LOUNGE



A reception to include Francois Frankie's stories, cocktails and a ride — oh my! Spin around the room every hour, while enjoying custom art above depicting Frankie's shenanigans in this entertaining reception space. As Frankie shares his stories over his favorite bubbles, guests are welcome to ride The Carousel and enjoy the roundabout lounge as well!

39 SEATED • 75 RECEPTION STYLE

THE COURTYARD - THE MAIN DINING ROOM



On any given day, Francois Frankie invites you to the Courtyard to play! This elegant dining room offers luxurious aesthetics inspired by the charming courtyards of Paris. Set for dinner, reception, or a bit of both - this space is a planner's playground allowing an array of events!

66 SEATED • 100 RECEPTION STYLE

AMENITIES

Frankie's Carousel Ride, of course!

Rotating a full 360 degrees every 66 minutes, this focal point is a conversation piece for all who join Francois Frankie

Floor-to-ceiling windows along bustling Randolph Street for built-in ambiance

Custom printed menus with client's logo upon request

Menus to accommodate allergies and dietary restrictions

including dairy-free, gluten-free, and vegan

Customizable floor plans available

Coat check service available

Three brandable televisions

Wireless microphone

Preferred vendor list available including photography, floral, A/ V, live music, hotel accommodations

Does your vision require something else? Let us know and let Francois Frankie make it happen!

LUNCH

AVAILABLE MONDAY – SUNDAY 11AM – 3PM

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

ITEMS SUBJECT TO CHANGE, BASED ON AVAILABILITY

FRESHLY BREWED, LOCALLY ROASTED REGULAR & DECAF COFFEE, TEA, AND SODA INCLUDED IN ALL MENUS

FAMILY STYLE OR PLATED SERVICE*

42/PERSON

Our family-style service ensures every guest gets to enjoy a selection of our signature dishes portioned appropriately for the number of guests in your group

*Plated service may be available based on guest count and menu selection. Additional fee may apply.

WHEN FRANKIE FEELS LIKE A FRANCOIS...

Add any of these enhancements to our lunch menu

ARTISAN CHEESE & CHARCUTERIE BOARD

+10/PERSON

chef's choice of three meat and three cheese selections, house jam, house pickles, baguettes and assorted crackers.

FRANKIE'S SEAFOOD TOWER

+19/PERSON

oysters and jumbo shrimp served with cocktail sauce, mignonette and house-made chili hot sauce

CAVIAR, KING CRAB, LOBSTER ADD-ON...MP

CRISPY CALAMARI

+5/PERSON

lemon, fresno chili, remoulade

SALAD

`<u>^</u>

Host to preselect one for the table

FRANKIE'S MARKET GREENS

field greens, cherry tomatoes, radish, lemon-sherry vinaigrette gluten-free, vegan

CLASSIC CAESAR

romaine lettuce, crispy potatoes, shaved parmesan, classic caesar dressing

FRANCOIS COBB

+3/PERSON

romaine, crispy bacon, blue cheese, soft boiled egg, avocado, tomato, cucumbers, buttermilk ranch dressing

SHRIMP & AVOCADO NICOISE SALAD

jumbo shrimp, anchovy, avocado, marinated tomatoes, hericot verts, nicoise olives, potatoes, lemon sherry vinaigrette +7/PERSON

OPTIONAL SOUP COURSE

BAKED FRENCH ONION SOUP

SEASONAL SOUP

Host to preselect one for the table, to be served to each guest individually

+7/PERSON

ENTREES

Host to preselect three for the table or plated service

COCHON VOLANT LE CHEESEBURGER ROYALE BURGER

american wagyu, confit onhion, american cheese, dijonnaise, house pickles, brioche bun

(ADD THICK CUT BACTON +6/PERSON)

ROAST TURKEY SANDWICH

roast turkey, crispy bacon, lettuce, tomato, avocado, dijonnaise on toasted

VEGETABLE SANDWICH

roasted seasonal vegetables, pesto,
swiss cheese
*can be made vegan

CONNECTICUT LOBSTER ROLL

warm butter poached lobster, brioche split top roll

+9/PERSON

FAROE ISLANDS SALMON

lemon, olive oil
dairy-free, gluten-free

AMISH CHICKEN

crispy roast chicken, rosemary, lemon, chicken jus dairy-free, gluten-free

BEYOND BEEF BURGER

beyond meat patty, tomato, red
onion, lettuce
vegan +1/person upcharge
+7/PERSON

CLASSIQUE STEAK

hanger steak, beef jus, roasted garlic gluten-free

SIDES

Host to preselect two for the table

POMME FRITES

garlic aioli, ketchup
 vegan without aioli

TRUFFLE FRIES

truffle, parmesan cheese +3/PERSON

SMASHED POTATOES

SAUTEED SPINACH

roasted garlic gluten-free, vegan

SEASONAL VEGETABLE

rotating selection gluten-free, vegan

MINI DESSERTS

For the table

ASSORTED MINI DESSERT PLATTER

chef's choice of dessert

*gluten-free and/or vegan options available upon request with advanced notice



DINNER

ALL PRICES SUBJECT TO 11.75% TAX AND 23% SERVICE CHARGE ITEMS SUBJECT TO CHANGE, BASED ON AVAILABILITY

FRESHLY BREWED, LOCALLY ROASTED REGULAR & DECAF COFFEE, TEA, AND SODA INCLUDED IN ALL MENUS

FAMILY STYLE OR PLATED SERVICE*

72/PERSON

Our family-style service ensures every guest gets to enjoy a selection of our signature dishes portioned appropriately for the number of guests in your group

*Plated service may be available based on guest count and menu selection. Additional fee may apply.

WHEN FRANKIE FEELS LIKE A FRANCOIS...

Add any of these enhancements to our dinner menu

ARTISAN CHEESE & CHARCUTERIE BOARD

+10/PERSON

chef's choice of three meat and three cheese selections, house jam, house pickles, baguettes and assorted crackers.

FRANKIE'S SEAFOOD TOWER

+20/PERSON

oysters and jumbo shrimp served with cocktail sauce, mignonette and house-made chili hot sauce

CAVIAR, KING CRAB, LOBSTER ADD-ON...MP

VEGETABLE CRUDITE & HUMMUS

+8/PERSON

hummus, everything spice, cucumber, carrot, celery, endive, crackers

APPETIZERS & SALADS

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Host to preselect two for the table

TENDERLOIN STEAK TARTARE

dijonnaise, sriracha, egg yolk

CRISPY CALAMARI

lemon, green chilies, fines herbes

FRANKIE'S MARKET GREENS

young lettuces, cherry tomatoes, gluten-free, vegan

CLASSIC CAESAR

young lettuces, cherry tomatoes, romaine lettuce, clispy potatoes, radish, cucumber, tomato vinaigrette shaved parmesan, classic caesar dressing romaine lettuce, crispy potatoes,

ITALIAN MEATBALLS

beef meatballs, tomato sauce, french onion soup dip

OPTIONAL SOUP COURSE

Host to preselect one for the table, to be served to each guest individually

+7/PERSON

BAKED FRENCH ONION SOUP

SEASONAL SOUP

ENTREES

Host to preselect three for the table or plated service

CAULIFLOWER RISOTTO

parmesan, seasonal vegetables vegetarian (can be made vegan)

FAROE ISLANDS SALMON

lemon, olive oil dairy-free, gluten-free

LE CHEESEBURGER ROYALE

confit onion, american cheese, dijonnaise, house pickles, brioche bun ADD THICK CUT BACON +6/PERSON

CLASSIQUE STEAK

hanger steak, bordelaise, roasted garlic

gluten-free

AMISH CHICKEN

lemon, chicken jus dairy-free, gluten-free

SEASONAL PASTA

crispy roast chicken, rosemary, chef's seasonal pasta from our current a la carte menu

CLASSIC RIBEYE

roasted garlic, steak butter, bordelaise sauce

+18/PERSON

SIDES

Host to preselect two for the table

POMME FRITES

garlic aioli, ketchup
vegan without aioli

TRUFFLE FRIES

garlic aioli, ketchup
vegan without aioli
+3/PERSON

SMASHED POTATOES

SAUTEED SPINACH

roasted garlic gluten-free, vegan

SEASONAL VEGETABLE

rotating selection gluten-free, vegan

POMME PUREE

heavy cream, garlic +3/PERSON

TRUFFLE POMME PUREE

+3/PERSON

MINI DESSERTS

ASSORTED MINI DESSERT PLATTER

chef's choice of dessert

*gluten-free and/or vegan options available upon request with advanced notice



HORS D'OEUVRES

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

12 PIECE MINIMUM PER ITEM

BY THE PIECE

Frankie loves a party!

Select any combination of the following for your very own Francois Frankie soirée.

* = requires to be stationed

All other unmarked items available stationed or passed.

SEASONAL CROSTINI

5/PIECE

chef's seasonal rotating selection vegetarian

CROQUE MONSIEUR CROQUETTES

6/PIECE

bechamel, spicy mustard, crispy ham, chervil

RICOTTA TOMATO CROSTINI

3.5/PIECE

whipped ricotta with house tomato salad on toasted baguette vegetarian

ITALIAN MEATBALLS*

4/PIECE

beef meatballs, tomato sauce giardiniera

CONNECTICUT LOBSTER ROLL

11/PIECE

warm butter poached lobster, brioche split top roll

LITTLE FRANKIE BURGER

6/PIECE

american wagyu, confit onion, american cheese, dijonnaise, house pickles, brioche bun

SALMON TARTARE

5/PIECE

sesame vinaigrette on a chickpea cracker gluten-free

GRAVLOX

5/PIECE

cured salmon, crème fraîche, and dill on an everything cracker

SHRIMP COCKTAIL

5/PIECE

chilled with cocktail sauce gluten-free

STEAK TARTARE ENDIVE CUPS

5/PIECE

prime hanger steak, cornichons, giardiniera, dijonnaise, pickled shallots gluten-free

MINI LUMP CRAB HUSH PUPPIES

9/PIFCF

remoulade

BEYOND BEEF SLIDER*

7/PIECE

beyond meat patty, tomato, red onion, lettuce vegan +1/person upcharge

- STATIONS -

ARTISAN CHEESE & CHARCUTERIE STATION

SERVES UP TO 24 GUESTS

350

chef's choice of three meat and three cheese selections, house jam, house pickles, baguettes and assorted crackers.

VEGETABLE CRUDITE & HUMMUS STATION

SERVES UP TO 24 GUESTS

180

hummus, everything spice, cucumber, carrot, celery, endive, crackers vegan

NOSH & NIBBLES

SERVES UP TO 24 GUESTS

200

salted pretzel bites - bar cheese

vegetarian

french onion dip - house chips
 vegetarian

SLIDER STATION

SERVES UP TO 24 GUESTS

400

served with host's choice of pomme frites -or- frankie's market greens salad

FRANKIE'S SEAFOOD TOWER

oysters and jumbo shrSmRVs&rVedT@i24GdE&T&il sauce, mignonette and house-made chili hot sauce

CAVIAR, KING CRAB, LOBSTER ADD-ON...MP

BEVERAGES

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

ALL BEVERAGE PACKAGES INCLUDE BASIC MIXERS, COFFEE, TEA & SODA.

CLASSIC COCKTAILS SUCH AS OLD FASHIONEDS, MANHATTANS,

MARGARITAS, ETC. ARE NOT INCLUDED WITHIN BEVERAGE PACKAGES.

BEVERAGE PACKAGES ——

BUBBLES MUST COME FIRST

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

BUBBLES +9/PERSON

BEER & WINE

1 red, 1 white and 1 rose wine Select craft, domestic, and imported beer

> 2 HOURS......30/PERSON 3 HOURS......40/PERSON

> 4 HOURS.....50/PERSON

EACH ADDITIONAL 30 MINUTES......10/PERSON

THE FRANKIE

1 red, 1 white, and 1 rose wine
Select craft, domestic, and imported beer
Tito's Vodka, Prairie Organic Vodka, Prairie Organic Gin, Tanqueray Gin,
Bacardi White Rum, Cuervo Tradicional Tequila, Patron Silver, 400
Conejos Mezcal, Benchmark Bourbon, Sazerac Rye, Dewars White Label,

2 HOURS......45/PERSON

3 HOURS......55/PERSON

4 HOURS......65/PERSON

EACH ADDITIONAL 30 MINUTES......15/PERSON

THE FRANCOIS

1 red, 1 white and 1 rose wine

Select craft, domestic, and imported beer

Tito's Vodka, Prairie Organic Vodka, Prairie Organic Gin, Tanqueray Gin,

Bacardi White Rum, Cuervo Tradicional Tequila, Patron Silver, 400 Conejos

Mezcal, Benchmark Bourbon, Sazerac Rye, Dewars White Label, Ketel One, Grey

Goose, Bombay Sapphire, Hendrick's, Captain Morgan, Sazerac Rye, Maker's

Mark, Jameson, Johnnie Walker Black

2 HOURS......55/PERSON

3 HOURS......65/PERSON

4 HOURS......75/PERSON

EACH ADDITIONAL 30 MINUTES.....20/PERSON

THE CAROUSEL

15/PERSON

Non-alcoholic mocktails:
Blackberry-Lemon Smash,
Shaken Cranberry Lemonade, Virgin Tropical Mule
Stella N/A
Chouffe N/A
Non- Alcoholic Wine

BEVERAGES BASED ON CONSUMPTION

Consumption beverage 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.

CLASSIC COCKTAIL UPGRADE

Enhance The Frankie, or The Francois beverage packages with some of Frankie's 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 Negroni Paper Plane

13/PERSON

WELL DONE HOSPITALITY GROUP

PLAN YOUR NEXT VISIT OR CATERED EVENT WITH US



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 ONSITE EVENTS OF UP TO 200 GUESTS

FRANCOIS FRANKIE · 222 W RANDOLPH ST. CHICAGO, IL · 60605"
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Taureaux Tavern is an elevated yet inviting French-inspired restaurant and bar in the heart of Chicago's Loop neighborhood featuring a multi-season louvered Veranda. The lunch and dinner menus feature classic cocktails, a curated wine list, and Frenchinspired dishes.

ACCOMMODATING ONSITE EVENTS OF UP TO 350 GUESTS

TAUREAUX TAVERN · 155 W VAN BUREN ST. CHICAGO, IL · 60605 TAUREAUXTAVERN.COM · SALEXANDER@EATWELLDONE.COM · 616.788.3282



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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