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

FRANCOISFRANKIE.COM . 847.284.0855 . SAMMY@EATWELLDONE.COM
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 - can include client’s logo upon request

Customizable floor plans available

Complimentary coat check service

Three brandable televisions

Wireless microphone

Preferred vendor list available - Photography, Floral, A/V, Live Music, Hotel Accomodations

Does your vision need 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, SODA AND JUICE INCLUDED IN ALL MENUS

LUNCH GROUP SHARING MENU

42/PERSON

Let Frankie take the wheel!
Our group sharing menus ensures every guest gets to enjoy a selection of our signature dishes portioned appropriately for the number of guests in your group

Menu may be available as plated upon request

WHEN FRANKIE FEELS LIKE A FRANCOIS...
Add any of these enhancements to the Group Sharing Menu

ARTISAN CHEESE & CHARCUTERIE BOARD
+15/PERSON
Jambon de Paris, Saucisson Sec (dry sausage), Coppa, Comte’ cheese and triple crème brie, served with membrillo (quince jam), fresh and pickled vegetables, seasonal mustards, local honey, French baguettes and assorted crackers

LITTLE FRANKIE SEAFOOD TOWER
+15/PERSON
Oysters, jumbo shrimp and king crab with sauce louis, cocktail sauce, mignonette and house-made Fresno chili hot sauce

BIG FRANK’S SEAFOOD TOWER
+25/PERSON
Oysters, jumbo shrimp, chilled lobster and king crab with sauce louis, cocktail sauce, mignonette and house-made Fresno chili hot sauce
SALAD
Host to preselect one for the table

FRANKIE’S MARKET GREENS
Young lettuces, cherry tomatoes, radish, french dressing

CLASSIC CAESAR
Romaine lettuce, crispy potatoes, shaved parmesan, classic caesar dressing

FRANCOIS COBB
Romaine, crispy bacon, blue cheese, hard boiled egg, avocado, tomato, buttermilk ranch dressing

ADD SOUP COURSE
Host to preselect one for the table, to be served to each guest individually
+6/PERSON

BAKED FRENCH ONION SOUP
LOBSTER BISQUE

ENTREES
Host to preselect three for the table

STEAK SANDWICH ALA FRANKIE
+5/PERSON
Grilled ribeye, caramelized onion, french onion broth, giardinera, baguette

FRANKIE’S PASTRAMI REUBEN
Shaved pastrami, braised sauerkraut, swiss cheese, house pickle, louis sauce on marble rye

ROAST TURKEY SANDWICH
Roast turkey, crispy bacon, iceberg lettuce, tomato, avocado, dijonnaise on toasted challah bread

VEGETABLE PASTA
Vodka ala canestri pasta, tomato, cream, onion, garlic

SCOTTISH SALMON
Sustainably raised salmon, sauteed spinach, lemon, olive oil

AMISH CHICKEN
+5/PERSON
Crispy roast chicken, rosemary, lemon, chicken jus

CLASSIQUE STEAK
+5/PERSON
8oz. boneless ribeye, beef jus, roasted garlic
SIDES
Host to preselect two for the table

POMME FRITES

MASHED POTATOES

CHARRED BROCCOLI

CREAMED SPINACH

DESSERTS
Chef’s choice of desserts
DINNER GROUP SHARING MENU

64/PERSON

Let Frankie take the wheel!
Our group sharing menus ensure every guest gets to enjoy a selection of our signature dishes portioned appropriately for the number of guests in your group

Menu may be available as plated upon request

WHEN FRANKIE FEELS LIKE A FRANCOIS...
Add any of these enhancements to the Group Sharing Menu

ARTISAN CHEESE & CHARCUTERIE BOARD
+15/PERSON
Jambon de Paris, Saucisson Sec (dry sausage), Coppa, Comte’ cheese and triple crème brie, served with membrillo (quince jam), fresh and pickled vegetables, seasonal mustards, local honey, French baguettes and assorted crackers

LITTLE FRANKIE SEAFOOD TOWER
+15/PERSON
Oysters, jumbo shrimp and king crab with sauce louis, cocktail sauce, mignonette and house-made

BIG FRANK’S SEAFOOD TOWER
+25/PERSON
Oysters, jumbo shrimp, chilled lobster and king crab with sauce louis, cocktail sauce, mignonette and
APPETIZERS & SALADS
Host to preselect two for the table

TEMPURA GREEN BEANS
Served with French Onion dip

FRANKIE’S MARKET GREENS
Young lettuces, cherry tomatoes, radish, french dressing

CRISPY CALAMARI
Fresno chile, preserved lemon, fine herbs

CLASSIC CAESAR
Romaine lettuce, crispy potatoes, shaved parmesan, classic caesar dressing

SHAVED BROCCOLI & BRUSSEL LYONNAISE
Crispy pancetta, 7-minute egg, frisee, sourdough crutons, lemon vinaigrette

ADD SOUP COURSE
Host to preselect one for the table, to be served to each guest individually
+6/PERSON

BAKED FRENCH ONION SOUP
LOBSTER BISQUE

ENTREES
Host to preselect three for the table

SPAGHETTI & MEATBALLS*
House tomato sauce, meatballs, ricotta cheese, roasted garlic, parsley, toasted breadcrumbs
*Can be made vegetarian

SCOTTISH SALMON
Sustainably raised salmon, sauteed spinach, lemon, olive oil

CLASSIQUE STEAK
8 oz. boneless ribeye, beef jus, roasted garlic

AMISH CHICKEN
Crispy roast chicken, rosemary, lemon, chicken jus

NEW YORK STRIP
+10/PERSON
Grilled New York strip steak

FILET MIGNON AND LOBSTER TAIL
+32/PERSON
Grilled filet mignon and butter poached lobster tail

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SIDES
Host to preselect two for the table

POMME FRITES

MASHED POTATOES

CHARRED BROCCOLI

CREAMED SPINACH

DESSERTS
Host to preselect two for the table

BANANA CREAM PIE
Banana creme, caramel, whipped cream, dark chocolate

BLACK FOREST CHOCOLATE CAKE
Hazelnut fudge, chocolate glazed, macerated strawberries

SEASONAL FRUIT CLAFOUTIS
Berry coulis, whipped cream
HORS D’OEUVRES

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

12 PIECE MINIMUM PER HORS D’OEUVRES

PASSED OR STATIONED ITEMS

Frankie loves a party!
Enjoy any combination of the following for your very own Francois Frankie soirée

HUMMUS & ENDIVE BITES
3/PIECE
Seasonal hummus with carrot, cucumber, sunflower seeds, everything seasoning
(GF, V)

RICOTTA TOMATO CROSTINI
3/PIECE
Whipped ricotta with house tomato salad on a toasted baguette
(Veg)

CRAB HUSH PUPPIES
3.75/PIECE
Jonah crab, Louis sauce

MAINE LOBSTER ROLL
6/PIECE
Maine lobster, chili mayo, fine herbs, lettuce, parker house roll

MINI BURGER FRANCOIS
4/PIECE
Pimento cheese, crispy bacon, dijon, house pickles, sesame bun

SALMON TARTARE
3.50/PIECE
Sesame vinaigrette on a chickpea cracker
(GF)

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

SHRIMP COCKTAIL
4/PIECE
Chilled with cocktail sauce
(GF)

STEAK TARTARE LETTUCE WRAP
4.50/PIECE
Prime hanger steak, cornichons, giardiniera, dijon and pickled shallots
(GF)

DUCK LIVER
4/PIECE
Seasonal fruit, mache salad, brioche crostini
(GF)
STATIONS

How very Francois of you...

ARTISAN CHEESE & CHARCUTERIE STATION
SERVES UP TO 24 GUESTS
360
Jambon de Paris, Saucisson Sec (dry sausage), Coppa, Comte’ cheese and triple crème brie, served with membrillo (quince jam), fresh and pickled vegetables, seasonal mustards, local honey, French baguettes and assorted crackers

VEGETABLE CRUDITE & HUMMUS STATION
SERVES UP TO 24 GUESTS
168
Spring pea hummus, everything spice, cucumber, carrot, celery, endive, crackers

NOSH & NIBBLES
SERVES UP TO 24 GUESTS
192
Pomme frites with garlic aioli and ketchup, tempura battered green beans with homemade French onion dip, crispy Brussels sprouts chips with lemon and sea salt

LITTLE FRANKIE SEAFOOD STATION
SERVES UP TO 24 GUESTS
360
Oysters, jumbo shrimp and king crab with sauce louis, cocktail sauce, mignonette and house-made

BIG FRANK’S SEAFOOD STATION
SERVES UP TO 24 GUESTS
600
Oysters, jumbo shrimp, chilled lobster and king crab with sauce louis, cocktail sauce, mignonette
BEVERAGES

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

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

BEVERAGE PACKAGES

BUBBLES MUST COME FIRST
Greet guests upon arrival with our French Sparkling wine, to also be featured throughout event
Bubble pairing available with any per person beverage package below

BUBBLES +8/PERSON

BEER & WINE
1 Red, 1 White and 1 Rose Wine
Select Craft, Domestic, and Imported Beer

2 HOURS.............27/PERSON
3 HOURS.............35/PERSON
4 HOURS.............43/PERSON

4/PERSON EVERY ADDITIONAL 30 MINUTES

THE FRANKIE
1 Red, 1 White and 1 Rose Wine
Select Craft, Domestic, and Imported Beer,
Prairie Organic Vodka, Mile High Denver Dry Gin, Plantation 3 Star Rum,
Elvelo Blanco Tequila, Los Vecinos Mezcal, Early Times Bourbon,
Old Overholt Rye, Famous Grouse Scotch

2 HOURS.............35/PERSON
3 HOURS.............45/PERSON
4 HOURS.............55/PERSON

5/PERSON EVERY ADDITIONAL 30 MINUTES
THE FRANCOIS

1 Red, 1 White and 1 Rose Wine
Select Craft, Domestic, and Imported Beer
Tito’s, Ketel One, Bombay Sapphire, Hendrick’s, Doctor Bird Jamaican Rum,
Don Julio Blanco, Espolon Blanco, Lot 40 Canadian Rye,
Maker’s Mark, Powers Irish Whiskey, Johnnie Walker Black

2 HOURS.............43/PERSON
3 HOURS.............55/PERSON
4 HOURS.............67/PERSON
6/PERSON EVERY ADDITIONAL 30 MINUTES

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.

DON’T BE AFRAID TO TRY SOMETHING NEW

Enhance any per person priced beverage package with some of Frankie’s favorites

BUBBLES! COCKTAIL STATION

Bartender Attended Action Station

Guests to select a custom sparkling cocktail from their own private station

Top French Sparkling Wine with your choice of:
St. Germaine, Chambord, or Cointreau Orange Liqueur

14/PERSON

SPECIALTY COCKTAIL GREET

Greet guests upon arrival and feature in beverage package throughout event:

Old Fashioned  Manhattan  French 75  Sazerac  Kir Royale

10/PERSON

WINE OR BUBBLES PAIRING

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

PRICES BASED ON SELECTIONS

FRANCOISFRANKIE.COM  847.284.0855  SAMMY@EATWELLDONE.COM
ACCOMMODATING GROUPS OF UP TO 200

FRANCOIS FRANKIE  .  222 W RANDOLPH ST, CHICAGO, IL, 60606
FRANCOISFRANKIE.COM  .  EVENTS@EATWELLDONE.COM  .  847.284.0855

ASK ABOUT OUR OTHER LOCATIONS,
COCHON VOLANT & TAUREAUX TAVERN

Cochon Volant Brasserie is a French bakery, brasserie and bar. 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.

ACCOMMODATING GROUPS OF UP TO 250

COCHON VOLANT BRASSERIE  .  100 W MONROE ST, CHICAGO, IL, 60603
COCHONVOLANTCHICAGO.COM  .  EVENTS@EATWELLDONE.COM  .  847.284.0855

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 Well Done Hospitality’s Executive Chef Mike Sheerin’s artfully crafted menu.

ACCOMMODATING GROUPS OF UP TO 350

TAUREAUX TAVERN  .  155 WEST VAN BUREN STREET CHICAGO, IL 60605
TAUREAUCTAVERN.COM  .  EVENTS@EATWELLDONE.COM  .  312.624.8778

WELL DONE HOSPITALITY GROUP, LLC
FRANCOISFRANKIE.COM  .  847.284.0855  .  SAMMY@EATWELLDONE.COM