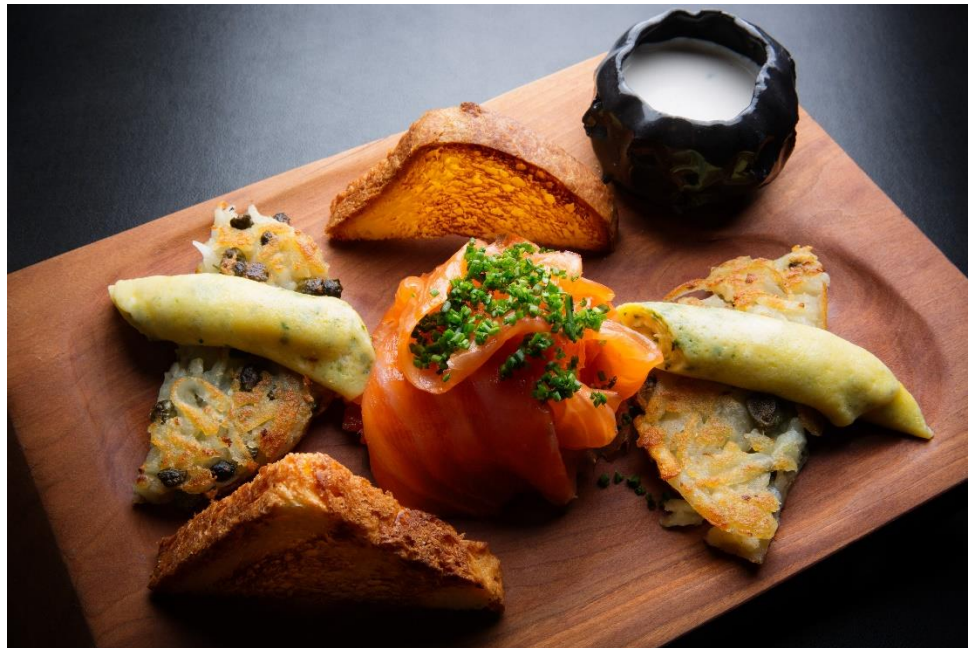


FRENCH
A B O Y E R
BRASSERIE

PRIVATE EVENTS



Aboyer

64 Green Bay Rd, Winnetka, IL 60093

(847) 441-3100

events@georgetroisgroup.com

Welcome

Aboyer is a contemporary French restaurant pushing the boundaries of classic cuisine. Pulling from influences all over the world, Aboyer reconfigures classic dishes, but is still firmly planted in classic method and technique. This, while incorporating modern lighter touches that fit perfectly with today's educated dining public.



We thank you for considering Aboyer to host your private event. Aboyer has a variety of private dining spaces that will absolutely suit your needs and provide an exquisite memorable time for you as well as your guests. Whether you're planning a morning, afternoon, or evening event, Aboyer offers private and semi-private spaces with specialized menus for lunch, brunch, cocktail receptions, or dinner.

Dining Spaces

SILENCIEUX

Guests: 30 seated | 40 receptions

Located on the east end of the property. A completely private space, Silencieux is perfect for any occasion including, showers, rehearsal dinners, intimate seated dinners, wine tastings or cocktail receptions.



PATIO

Guests: 60 seated | 80 receptions

Enjoy the warmer months on our beautifully designed patio. Whether you're planning to host a seated dinner or a more casual gathering, the patio at Aboyer is an ideal outdoor venue, set back more than a hundred yards from any distractions.



MAIN DINING ROOM

Guests: 45 seated | 65 receptions

Our spacious main dining room and its beautiful bar is a perfect setting for larger parties no matter the occasion.



FULL BUYOUT & CATERING

Guests: 100 max (buy out)

Please inquire directly with our Event Team regarding a buyout of the entire restaurant or catering opportunities in your home or office.



Contact: events@georgetroisgroup.com

Menu Offerings

Beverages not included.

COCKTAIL RECEPTION

STARTING AT \$38/GUEST

Includes an assortment of passed and/or buffet appetizers for you and your guests to enjoy as you mingle.

FAMILY STYLE DINNER

STARTING AT \$69/GUEST

Preselected options by the event host are served family style on large platters for each table of guests to share.

3 COURSE DINNER

STARTING AT \$89/GUEST

Includes preselected options by the event host. From these options, guests will select an appetizer, entrée (including specific sides per main), and a dessert to be individually plated and served.

4 COURSE DINNER

**STARTING AT
\$120/GUEST**

Includes preselected options by the event host. From these options, guests will select an appetizer, soup or salad, entrée, and a dessert to be individually plated and served.

BRUNCH OR LUNCH

STARTING AT \$40/GUEST

Offered during daytime hours, brunch or lunch event options include a host of breakfast and luncheon items making this a completely custom experience!

CATERING

**STARTING AT
\$100/GUEST**

Aboyer offers off-site and in home or office catering with completely custom menus that will be curated from our dinner menu and beyond!

Cocktail Reception

Starting at \$40 per person

PASSED APPETIZERS

Choice of 4:

Hot

- Warm Gougeres (filled cheese puffs) (V)*
 - Bacon, Onion Tart Flambe
 - Mushroom Canapes
 - Petite Pate en Croute
 - Escargot vol au vent
 - Tiny French Pizettes (V)*
- Wagyu Meatballs Au Poivre (GF)**
- Mushroom-Risotto Croquettes (V)*

Cold

- Smoke Salmon Canapes
 - Shrimp Canapes
- Tuna Tartar Canapes (GF)**
 - Steak Tartar
- Foie Gras Mousse Canapes
 - Shrimp Cocktail
- Ratatouille Canapes (V)*
- Country Style Pate Canapes

LIVE COOKING STATIONS

Each chosen item prepared or finished in front of your guests

Priced per item selected.

Hot

- Scampi Provençal \$18/Guest
 - Truffle & Mushroom Risotto \$14/Guest
 - Classic Brandade with Garlic Croutons \$16/Guest
- Carved Mini Beef Tenderloin & Truffle Mousse en Croute \$24/Guest

(V) Vegetarian (GF)** Gluten Free*

Family Style Dinner

Starting at \$69/Guest

Appetizers

Choice of Two:

- Gateau of Jumbo Lump Crab with Dijon Beurre Blanc (GF)*
- Salade Lyonnaise with Bacon, Croutons & Warm Poached Egg
- Foie Gras & Duck Confit Strudel, Truffle Port Wine Sauce
- House Cured Smoked Salmon Garni with Toasted Brioche
 - Wagyu Beef Meatballs au Poivre (GF)*
- Salade Niçoise, Seared, Rare Sushi Grade Tuna with Traditional Garnishes (GF)*

Main Courses

Choice Of Two:

- Prime Sirloin Steak (Marchand de Vin or Au Poivre) (GF)*
- Pan Roasted Scottish Salmon Homardine with Cognac-Lobster Sauce
- Roast Chicken Bercy with Mushrooms, Shallots & White Wine
 - Braised Lamb Shanks in Red Wine Sauce (GF)*
 - Coq Au Vin (GF)*
- Vegetarian Provencal Ratatouille Mosaic (V)* (GF)**

Shared Sides

Choice Of Three:

- French Mashed Potatoes (Silky and Smooth) (V)* (GF)**
- Gratin Dauphinoise (Country Style Potato Casserole) (V)* (GF)**
 - Creamy Gruyere Polenta (V)* (GF)**
 - Herbed Potato Gnocchi (V)*
- Chimichurri Roasted Baby Carrots (V)* (GF)**
- Haricots Verts with Toasted Hazelnuts (V)* (GF)**
 - Warm Provencal Ratatouille (V)* (GF)**

Desserts

Each Table Receives Both:

- Profiteroles with House Turned Vanilla Ice Cream and Warm Chocolate Ganache
- Tahitian Vanilla Panna Cotta with Salted Caramel (GF)**

(V) Vegetarian (GF)** Gluten Free*

3 Course Dinner

Starting at \$90 per person

COURSE 1

Appetizers

Choice of Two:

- Gateau of Jumbo Lump Crab with Dijon Beurre Blanc (GF)**
- Salade Lyonnaise with Bacon, Croutons & Warm Poached Egg
 - Foie Gras & Duck Confit Strudel, Truffle Port Wine Sauce
 - House Cured Smoked Salmon Garni with Toasted Brioche
 - Wagyu Beef Meatballs au Poivre
 - Salade Niçoise, Seared, Rare Sushi Grade Tuna with Traditional Garnishes (GF)**

COURSE 2

Entrées

Choice of Three:

- Prime Sirloin Steak (Marchand de Vin or Au Poivre) (GF)**
- Pan Roasted Scottish Salmon Homardine with Cognac-Lobster Sauce
- Roast Chicken Bercy with Mushrooms, Shallots & White Wine
 - Braised Lamb Shanks in Red Wine Sauce (GF)**
 - Coq Au Vin (GF)**
 - Vegetarian Provencal Ratatouille Mosaic (V)* (GF)**

COURSE 3

Desserts

Choice of Two:

- Crème Brulée
- Mascarpone Seasonal Fruit Tart
 - Chocolate Pot de Crème
- Profiteroles with House Turned Vanilla Ice Cream & Warm Chocolate Ganache
- Tahitian Vanilla Panna Cotta with Salted Caramel (GF)**

(V) Vegetarian (GF)** Gluten Free*

4 Course Dinner

Starting at \$125 per person

COURSE 1

Appetizers

Choice of Two:

- Gateau of Jumbo Lump Crab with Dijon Beurre Blanc (GF)**
- Salade Lyonnaise with Bacon, Croutons & Warm Poached Egg
 - Foie Gras & Duck Confit Strudel, Truffle Port Wine Sauce
 - House Cured Smoked Salmon Garni with Toasted Brioche
 - Wagyu Beef Meatballs au Poivre
- Salade Niçoise, Seared, Rare Sushi Grade Tuna, Traditional Garnishes (GF)**

COURSE 2

Soups/Salads

Choice of Two:

- Seasonal Soup
- Salade Maison, Champagne Herb Vinaigrette (V)* (GF)**
- Classic Salade Lyonnaise Baby Frisee, Bacon Lardon, Mustard Vinaigrette, Croutons

COURSE 3

Entrées

Choice of Three:

- Prime Sirloin Steak (Marchand de Vin or Au Poivre) (GF)**
- Pan Roasted Scottish Salmon Homardine with Cognac-Lobster Sauce
- Roast Chicken Bercy with Mushrooms, Shallots & White Wine
 - Braised Lamb Shanks in Red Wine Sauce (GF)**
 - Coq Au Vin (GF)**
- Vegetarian Provençal Ratatouille Mosaic (V)* (GF)**

COURSE 4

Desserts

Choice of Two:

- Crème Brûlée
- Mascarpone Seasonal Fruit Tart
 - Chocolate Pot de Crème
- Profiteroles with House Turned Vanilla Ice Cream & Warm Chocolate Ganache
- Tahitian Vanilla Panna Cotta with Salted Caramel (GF)**

(V) Vegetarian (GF)** Gluten Free*

Brunch or Lunch

Starting at \$50 per person

COURSE 1

Appetizers, Soups & Salads

Choice of Three:

- Classic Escargot Bourguignon en Croute
Burgundy Snails, Garlic, Parsley & Pernod.
 - Pate Campagne
Country Style Pork & Duck Pate, Warm Baguette, Cornichons, Niçoise Olives.
- Chicken Liver Mousse & Saucisson Sec
Warm Baguette, Pickled Vegetables, Dijon Mustard
 - House Smoked Salmon
Omelet, Ginger-Honey Crème Fraiche, Potato Gateau, Brioche.
- Classic Salade Lyonnaise
Baby Frisee, Bacon Lardon, Mustard Vinaigrette, Croutons
- Salade Maison, Champagne Herb Vinaigrette (V)* (GF)**

COURSE 2

Entrées

Choice of Three:

- Quiche Lorraine
Bacon Lardons, Caramelized Onions, Morel Mushroom Cream Sauce
 - Classic Eggs Benedict
Medium Poached Eggs, Toasted Brioche, Grilled Asparagus & Black Forest Ham, Topped with Hollandaise
- French Rolled Omelet
Bacon, Toasted Brioche, Crispy Potato Gateau
 - Bistro Steak & Egg (GF)**
Prime, Top Sirloin, Egg, Potato Gateau, Classic Béarnaise.
- Vegetarian Provencal Ratatouille Mosaic (V)* (GF)**

COURSE 3

Desserts

Choice of Three:

- Crème Brulée
- Mascarpone Seasonal Fruit Tart
 - Chocolate Pot de Crème
- Profiteroles with House Turned Vanilla Ice Cream & Warm Chocolate Ganache.
- Tahitian Vanilla Panna Cotta with Salted Caramel (GF)**

(V) Vegetarian (GF)** Gluten Free*

Catering

PLEASE INQUIRE ABOUT ABOYER CATERING A CUSTOMIZED
PARTY OF ANY SIZE TO YOUR HOME OR OFFICE.

YOU MAY CONTACT US AT:
EVENTS@GEORGETROISGROUP.COM

Beverages

Offering a variety of alcoholic and nonalcoholic beverage options, including beer, wine, and specialty cocktails, we are sure to have the perfect complement to your event.

WELCOME CHAMPAGNE TOAST OR COCKTAIL

Start your event off with a toast of bubbly for your guests! Or a more personalized touch with a welcome cocktail! Inquire with our Event Team.

Priced per person.

(Please see the PDF under the dinner menu tab on our website for prices)



HOSTED BAR

Your guest may choose from our wide selection of cocktails, beer, wine, and non-alcoholic beverages from our full bar menu.

Charged on consumption.



WINE PAIRINGS

Compliment your menu with hand-selected wine pairings from our award-winning sommelier, Mr. Brian Duncan. Available by the bottle, glass, or flight.

Charged on consumption.



Additional Information

EVENT PLANNING

Our Event Team is here to make your event special and memorable. We can provide additional information on spaces and layout possibilities, custom menus, and beverage options. We are here to make the planning process as simple as possible so you can enjoy your special event. Upgrades and premium options are available, please inquire.

FOOD & BEVERAGE MINIMUMS

Aboyer has determined food & beverage minimums, based upon time, day, demand, and space. In the event these minimums are not met, the difference will be charged at the end of the event.

ALLERGIES

For your guests' safety, please notify your Event Team about any food allergies as soon as possible.

SALES TAX (9%) & SERVICE CHARGE (25%)

Sales taxes are not included and do not apply to the determined food & beverage minimum.

CANCELLATION POLICY

A signed contract is required to secure your private event space.

Your party is not confirmed until we receive a signed contract as well as any applicable room fees or deposit. The Event

Team will send a final event order 14 days before the event.

This will confirm menu choices and final guest count. This order

must be signed and returned with a final guest count 7 days

prior to your event. The Host will be charged for the guaranteed

number of guests. Cancellations less than 7 days before the event

will incur total charges. In the event of changes, we will make our

best effort to provide accommodations.

Contact: events@georgetroisgroup.com