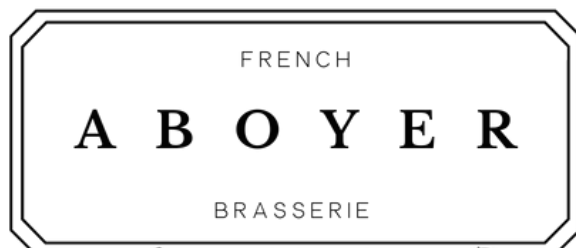




Private Events



Your Neighborhood Bistro

events@georgetroisgroup.com

Welcome

Aboyer is a contemporary French restaurant serving classic Bistro dishes. Pulling from influences of French Cuisine, 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.

Event Spaces



The George Trois Room

Guests: 18 seated | 28 receptions

A completely private space, perfect for board meetings and intimate corporate dinners. Romantic engagement parties or fabulous birthday parties.



The Silencieux Room

Guests: 30 seated | 40 receptions

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



The Aboyer 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.



The Patio & Pergola

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.

The Menu

RECEPTION

An assortment of passed appetizers for you and your guests to enjoy as you mingle.

FAMILY STYLE DINNER

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

3 COURSE DINNER

Preselected options by the event host. Guests will select an appetizer, entrée, and a dessert to be individually plated and served.

4 COURSE DINNER

Preselected options by the event host. Guests will select an appetizer, soup or salad, entrée, and a dessert to be individually plated and served.

BRUNCH OR LUNCH

Offered during the day this is a great option for showers, birthdays, memorials, and more. Served Family Style or as a 3 Course Meal.

CATERING

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

Reception

CHOICE OF 4-\$24
6 SELECTION-\$32
8 SELECTION-\$40

Passed Appetizers Choice of 4

Hot

- Warm Gougeres
- Croque Monsieur 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
- Tuna Tartar Canapes (GF)
- Chicken Liver Mousse Canapes
 - Shrimp Cocktail
 - Ratatouille Canapes (V)
- Country Style Pate Canapes

Family Style

Appetizers

\$90 PER PERSON

Choice of Two:

- Gâteau of Jumbo Lump Crab with Dijon Beurre Blanc (GF)
- Salade Lyonnaise with Bacon, Croutons & Warm Poached Egg
- House Cured Smoked Salmon Garni with Toasted Brioche
- Wagyu Beef Meatballs au Poivre (GF)
- Tuna Tartare Tostadas
- Onion Soup

Main Course

Choice of Two:

- Steak Frites (GF)
 - Marchand de Vin or Au Poivre
- Pan Roasted Filet of Scottish Salmon (Prepared with the season in mind)
- Pan Roasted Airline Breast Chicken
- Braised Lamb Shanks in Red Wine Sauce (GF)
- Vegetarian Provencal Ratatouille (V)(GF)
- Roast Chateaubriand of Beef Tenderloin
 - Marchand de Vin or Au Poivre
 - \$12 Additional Per Person
- Roasted Rack of Australian Lamb Seasonally Prepared
 - \$12 Additional Per Person
- Seasonally Prepared Filet of Jumbo Lake Superior White Fish Filet

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)

Choice of Two:

Dessert

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

3 Course Meal

\$75 PER PERSON

Appetizers

Choice of Two:

- Gâteau of Jumbo Lump Crab with Dijon Beurre Blanc (GF)
- Salade Lyonnaise with Bacon, Croutons & Warm Poached Egg
- House Cured Smoked Salmon Garni with Toasted Brioche
- Wagyu Beef Meatballs au Poivre (GF)
- Tuna Tartar Tostadas
- Onion Soup

Main Course

Choice of Two:

- Steak Frites (GF)
 - Marchand de Vin or Au Poivre
- Pan Roasted Filet of Scottish Salmon (Prepared with the season in mind)
- Pan Roasted Airline Breast Chicken
- Braised Lamb Shanks in Red Wine Sauce (GF)
- Vegetarian Provencal Ratatouille (V)(GF)
- Roast Chateaubriand of Beef Tenderloin
 - Marchand de Vin or Au Poivre
 - \$12 Additional Per Person
- Roasted Rack of Australian Lamb Seasonally Prepared
 - \$12 Additional Per Person
- Seasonally Prepared Filet of Jumbo Lake Superior White Fish Filet

Dessert

Choice of Two:

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

4 Course Meal

\$95 PER PERSON

Appetizers

Choice of Two:

- Gâteau of Jumbo Lump Crab with Dijon Beurre Blanc (GF)
- Salade Lyonnaise with Bacon, Croutons & Warm Poached Egg
- House Cured Smoked Salmon Garni with Toasted Brioche
- Wagyu Beef Meatballs au Poivre (GF)
- Tuna Tartar Tostadas

Soup & Salad

Choice of Two:

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

Main Course

Choice of Two:

- Prime Sirloin Steak Frites (GF)
 - Marchand de Vin or Au Poivre
- Pan Roasted Filet Scottish Salmon (Prepared with the season in mind)
- Pan Roasted Airline Breast Chicken
- Braised Lamb Shanks in Red Wine Sauce (GF)
- Vegetarian Provencal Ratatouille Mosaic (V)(GF)
- Roast Chateaubriand of Beef Tenderloin
 - Marchand de Vin or Au Poivre
 - \$12 Additional Per Person
- Roasted Rack of Australian Lamb Seasonally Prepared
 - \$12 Additional Per Person
- Seasonally Prepared Filet of Jumbo Lake Superior White Fish Filet

Dessert

Choice of Two:

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

Brunch or Lunch

Appetizers

STARTING AT \$55
PER PERSON
FAMILY STYLE
OR PLATED

Choice of Three:

- Classic Escargot Bourguignon en Croûte
 - Burgundy Snails, Garlic, Parsley & Pernod
- 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
- Onion Soup
- Classic Salade Lyonnaise
 - Baby Frisée, Bacon Lardon, Mustard Vinaigrette, Croutons
- Salade Maison- Champagne Herb Vinaigrette (V)(GF)
- Bistro Salad
 - Mixed Greens, Herb Vinaigrette,
 - Add Sliced Roasted Chicken ~ \$4 Extra Per Person

Choice of Three:

Main Course

- 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 (V)(GF)
- Croque Madame & Pomme Frites
- Croque Madame Royale ~ \$5 Extra Per Person
 - Chilled Roasted, Sliced, Chateaubriand of Beef Tenderloin in Baguette & Pomme Frites
- Classic Baked Pain Perdue
 - French Toast Prepared with Fruits of the Season and Crisp Bacon

Choice of Two:

Dessert

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

Beverages

Aboyer offers 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 BEVERAGE

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.

Available by the bottle, glass, or flight.

~Charged on consumption~



Catering

STARTING AT
\$100 PER
PERSON

Aboyer offers a completely customized catering experience for a party of any size to your home, office, or venue of your choosing!

COCKTAILS

We can bring the bar to you! Our skilled bartenders at your service creating mocktails, cocktails, and elevating your event to the next level!

RECEPTIONS & DINNERS

Collaborate with our Chef's to curate your meal! From Fine French Cuisine to Americana Picnic Bistro! Your events cuisine will be custom and tailored to everything you want for your special occasion!

SERVICE & DELIVERY

Choose From:

Food Only ~ Pick Up or Delivery ~ White Glove Service

Totally Custom ~ Great Pricing!



Book Your Event Today!

IMPORTANT INFO

1 **FIRST STEP!**

Please fill out our Event Inquiry Form on our Website. Our Event Planner will contact you ASAP!

2 **PRIVATE vs. SEMI PRIVATE**

Private Events are held in a space solely reserved for your event. Semi Private Events are held around other guests at a reserved table with all the luxuries of pre-planning!

3 **NEXT STEPS!**

After a brief conversation with our event planner you will receive a custom quote and transparent event agreement.

4 **FOOD & BEVERAGE MINIMUMS**

We encourage you to fill up the space! Event minimums are based on room size, time, date, type of event, menu choice, etc. If you can't meet the Min the difference will be charged at the end of the event as a Room Fee.

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

Fees are not included in the Food & Beverage Minimums. Service Charge is inclusive of Gratuity and is taxable.

6 **DEPOSIT**

A small deposit is taken during event booking and is applied as a credit at the end of the event.

7 **CANCELLATION POLICY**

Cancellations less than 14 days before the event will incur total charges.

8 **ALLERGIES**

Please notify your Event Planner of any Food Allergies as soon as possible!

9 **WHAT'S INCLUDED?**

- Custom Printed Menu
- Curated Seating & Service
- Bring Your Own: Cake & Flowers

10 **BOOK YOUR EVENT!**

A signed contract and deposit is required to officially book your event and start the Menu Planning!

Let's Chat!

Contact Details

✉ events@georgetrois.com

☎ 847-441-3100

🌐 www.GeorgeTroisGroup.com

Remote Office Hours

📅 Wed - Sun 5:00pm - 9:00pm CST

Response Time

🕒 24 - 48 hours except weekends