

About

FIND A BIT OF THE SOUTH OF FRANCE IN CHICAGO...

From intimate dinners to full restaurant celebrations, Le Sud transforms events into unforgettable experiences inspired by the South of France.

Our inviting spaces are perfect for groups of 10 to 250
Private dinner events typically range \$70–\$120 per guest
Private brunch events typically range \$40–\$60 per guest

Each event space has a food and beverage minimum. Please contact our Private Events Team for current pricing and availability.



Guests will enjoy a menu inspired by the sun-soaked coasts of southern France and the Mediterranean, featuring artisan charcuterie boards, wood-fired steaks, French roasted chicken, and fresh market fish prepared with locally sourced ingredients.

Each dish reflects the vibrant, seasonal flavors of the Mediterranean.

Whether you're looking to celebrate with friends and family, or celebrating your team's accomplishment, Le Sud offers a memorable experience full of flavor and charm.

Sample Dinner Menu

FAMILY STYLE MEAL SERVICE | BREAD SERVED WITH DINNER

Our menu changes seasonally, final menu options will be available three weeks before your event. Email our private event team for pricing, events@lesudchicago.com

Menu sample one: Two Starters | Two Mains | One Side | One Dessert

Menu sample two: Two Starters | Three Mains | Two Sides | One Dessert

Menu sample three: Three Starters | Three Mains | One Pasta | Three Sides | Two Desserts

STARTERS

SALAD

BURRATA

HUMMUS

CROQUETTES

MUSSELS

MEDITERRANEAN CAPRESE

BEEF TENDERLOIN SKEWERS

MAINS

ROASTED CHICKEN

PORK TENDERLOIN

PAN-SEARED FISH FILET

STEAK FRITES

STEAK AU POIVRE

GARGANELLI PASTA

VEGETABLE LINGUINE

BUCATINI PASTA WITH SHRIMP

SIDES

VEGETABLE MEDLEY

SMASHED POTATOES

BRUSSELS SPROUTS

GARLIC HERB FRITES

DESSERTS

WARM CHOCOLATE CAKE

TIRAMISU

BREAD PUDDING

GELATO OR SORBET

Gluten free, vegan and vegetarian options are available with advance notice

Sample Brunch Menu

FAMILY STYLE MEAL SERVICE

Our menu changes seasonally, final menu options will be available three weeks before your event

Menu sample one: Two Starters | Two Mains | One Side

Menu sample two: Two Starters | Three Mains | Two Sides | One Dessert

Menu sample three : Two Starters | One Salad | Three Mains | Two Sides | One Dessert

STARTERS

SALAD

BURRATA

QUICHE

ESCARGOT AU CHABLIS

SIDES

SMOKED THICK CUT BACON

MIXED FRUIT

BRUSSELS SPROUTS

GARLIC HERB FRITES

MAINS

SHAKSHUKA

EGG SHAWARMA

MEDITERRANEAN OMELETTE

SAVORY CRÊPE

CROQUE MADAM

BRUNCH BURGER

STEAK & EGGS

DESSERTS

WARM CHOCOLATE CAKE

TIRAMISU

BREAD PUDDING

GELATO OR SORBET

Gluten free, vegan and vegetarian options are available with advance notice

Cocktail Bites

SERVES 10-12 GUESTS PER PLATTER

Caprese

Tomato, Mozzarella, Basil, Balsamic Vinegar (20 pieces)

Ham and Cheese Croquettes

Smoked Ham, Gruyère, Herbes de Provence (20 pieces)

Shrimp Scampi

Garlic, Butter, Lemon, Herbs, White Wine, Parsley (20 pieces)

Vegetable Skewers

Seasonal Grilled Vegetables, Chimichurri (20 pieces)

Beef Tenderloin Skewers

Seasonal Grilled Vegetables, Chimichurri (20 pieces)

Charcuterie Platter

Chef's selection of Cured Meats and Assorted Cheeses

Smoked Salmon

Pickled Cucumber, Tarragon, Grilled Baguette (20 pieces)

Olive Tapenade Crostini

With Pickled Shallots and Za'atar Spice (20 pieces)

Gluten free, vegan and vegetarian options are available with advance notice

Beverage Packages

Prices are subject to change without notice.

ESSENTIAL: BEER & WINE

Light and effortless, perfect for relaxed celebrations

**2 RED, 2 WHITE, 1 ROSE, 1 SPARKLING
4 SEASONAL BEERS, SODA, TEA, COFFEE**

2hrs — \$29 per person
3hrs — \$39 per person
4hrs — \$49 per person

BOTTOMLESS BRUNCH: MIMOSAS AND BELLINIS

1.5hrs — \$25 per person
2hrs — \$32 per person
2.5hrs — \$39 per person

SIGNATURE: PREMIUM BRAND

Our most popular package for corporate & social events

**2 RED, 2 WHITE, 1 ROSE, 1 SPARKLING, 4 BEERS
VODKA, TEQUILA, GIN, RUM
COFFEE, TEA, SODA**

2hrs — \$35 per person
3hrs — \$45 per person
4hrs — \$55 per person

BRUNCH ESSENTIALS: BOTTOMLESS

**MIMOSAS AND BELLINIS, WINE
COFFEE, TEA, SODA**

1.5hrs — \$30 per person
2hrs — \$38 per person
2.5hrs — \$46 per person

RESERVE: LUXURY BRAND

Elevated experience for premium celebrations

**2 RED, 2 WHITE, 1 ROSE, 1 SPARKLING, 4 BEERS
VODKA, TEQUILA, GIN, RUM
WHISKEY, BOURBON, SCOTCH
COFFEE, TEA, SODA**

2hrs — \$45 per person
3hrs — \$55 per person
4hrs — \$65 per person

ZERO PROOF

**2 MOCKTAILS, NA BEER, NA PROSECCO
COFFEE, TEA, SODA**

2hrs — \$22 per person
3hrs — \$30 per person
4hrs — \$38 per person

Open Bar

PAY BY CONSUMPTION

A FLEXIBLE OPTION BEST FOR SMALLER GROUPS



HOW IT WORKS

Guests may order any beverages from our full menu
All beverages are charged individually
Option to set a spending limit for the bar
Ability to limit drink selections, exclude spirit types, or set a maximum drink price

IDEAL FOR

Small gatherings, daytime celebrations, corporate events
Groups whose beverage preferences may vary