



Le Sud Private Events





Experience the enchanting vibes of the Mediterranean Sea at Le Sud in Roscoe Village. Our event venues cater to groups ranging from 10 to 120, perfect for brunch, dinner, or cocktail receptions.

Indulge in a culinary journey featuring house-made charcuterie boards, wood-fired steak, and French herbs chicken, Fresh fish. Delight in the flavors of the south of France and Spain with fresh wood-grilled fish, showcasing locally sourced produce and seasonal ingredients.

Elevate your gatherings with Le Sud's private events, available for both weekend brunch and dinner service.

The Salon Room - is located off the main dining room, the salon offers a semi-private dining experience for groups of up to 20 guests for a sit-down dinner, wine tastings, and cocktail receptions. Large-party reservations require a credit card guarantee or deposit.

Salle Du Soleil - Second Floor overlooking Roscoe Street, Salle Du Soleil offers an intimate private setting that accommodates up to 40 guests for cocktail receptions, social celebrations, luncheons, and corporate dinners. Our private room features Juliet balconies, separate restrooms, and complimentary audio-visual capabilities. Please note, there is a flight of stairs to access our second level.

Terrasse Chauffé - Four Seasons Patio Overlooking Oakley Street with herb garden, Corner lot outdoor patio, can accommodate 60 guests for a seated dinner and 100 for a standing cocktail reception. Enclosed and heated during the winter season.

Buyout

Le Sud is available for buyouts for up to 150 guests for seated events, or for up to 250 guests for standing cocktail receptions. Dining options are flexible, including passed appetizers, food stations, and buffets. Contact our Director of Events to learn more about buyout opportunities.



Cocktail Reception

Small Food Bites

A selection of chef's choice small bites. up to 40 guests in our beautiful Salle Du Soleil.
Passed or stationed options.

\$10 per person, per hour
Choose two hors d'oeuvres.

\$15 per person, per hour
Choose four hors d'oeuvres.

\$20 per person, per hour
Choose six hors d'oeuvres.

Seasonally driven, our Chef will work with you to design custom options for your guests.

Examples below

- *Smoked Ham & Cheese Croquette
- *Seasonal Bruschetta
- *Burrata
- *Charcuterie Board
- *Roasted Beet Hummus
- *Liver mousse with fig-Apricot glaze.
- *Tenderloin Skewers
- *Smoked Salmon
- *Ask your event person for a full menu selection



Brunch Menu Package Price

Create a custom menu for your event with our brunch packages. We offer different options so you can choose the one that best fits your event. Choice of dishes from the brunch menu. Meals can be served:

Family Style (recommended) Buffet Style Ala Carte

\$30 per person | choose.

one cold plate | two hot plate | two sides



\$38 per person | choose.

one salad | one cold plate | three hot plate
| two sides | one desserts



\$45 per person | choose.

one salad | two cold plate | three hot plate
| three sides | two desserts



Dinner Package Price

Create a custom menu for your event with our dinner packages. We offer different options so you can choose the one that best fits your event.

Ask your event coordinator for the most current menu.

Bread service is included for all dinner events. Meals can be served:

Family Style (recommended) Buffet Style Ala Carte

\$60 per person | choose.

one salad or one appetizer | two entrees | two sides



\$75 per person | choose.

one salad | one appetizer | three entrees
| two sides | one desserts



\$90 per person | choose.

one salad | two appetizers | three entrees
| three sides | two desserts



Dinner Menu Choices

(Some items on the regular dinner menu will be available, Gluten-free, Vegan Items upon request)

Salades

Santorini Salad Baby Arugula, feta

Winter Kale Salad butter squash, bluecheese

House Salad Mixed greens, feta, almond

Appetizers

Grilled Shrimp Scampi

Spanish Caprese

Fromage

Mediterranean Caprese Skewers

Liver Mousse

Smoked Ham & Cheese Croquette

Sides

Seasonal Vegetables

Smashed Potatoes

Brussels Sprouts

Frites & Aioli

Entrees

Wood-Grilled Steak & Frites

NY steak strips, Matre'd butter, frites, black garlic aioli.

Morocco Chicken Tagine

Tagine broth, shallot, garlic, olives, apricots, raisins, fennel, pearl couscous, chicken thighs, and drums.

Lamb Pappardelle

Lamb ragu, roasted tomatoes, mint ricotta cheese, sliced almonds.

Gnocchi (Vegan)

Sweet potato, Spanish farmingano, fresh sage.

Wood-Grilled Tri-Blend Burger

gruyere, caramelized onions, frisée, aioli, sesame bun, frites.

Grilled Branzino Filet

Mediterranean wild-caught branzino fish filet, tabbouleh salad, romesco sauce, drilled lemon.

Desserts

Warm Chocolate Cake

Seasonal Cheesecake

Bread Pudding

House Pie

Gelato and Sorbet

Brunch Menu Choices

(Meals will be served family style sharing)

Salads & cold plate choices

Harvest greens - Grilled Granny Smith Apple, Goat Cheese, Shaved Fennel, Mint Leaves, Toasted Pecans, Orange Vinaigrette

House salad - Mix greens, fresh fennel, cherry tomatoes, roasted sumac-almond slices, Feta Cheese, and orange vinaigrette.

Red quinoa - Roasted butternut squash, chickpeas, toasted pine nuts, golden raisins, lemon-honey vinaigrette.

Smoked salmon - Plain bagels, tarragon yogurt, radishes, caperberries.

Sides choices

Thick-cut Nueske's bacon.
Smoked ham
Seasonal fruits
Crispy potatoes
wheat toast
Frites

Hot plates choices

Frittata – Tomato, Zucchini, Mozzarella, Parmesan, egg

Scramble eggs - Free-range eggs, Served with Herbs of Provence.

Quiche - Spinach, Leeks, Gruyere, Topped with Arugula, Tomato Medley, Fresh Fennel, and Mint Vinaigrette

Salmon - Tarragon Yogurt and Shaved Cucumber.

Steak - Served with chimichurri.

Mediterranean omelet - Spinach, Feta Cheese, Tomato Medley, Mediterranean Olives, Crispy Potatoes

Spanish tortilla - Frittata with Shaved Potatoes and Leeks.

Vanilla French toast - Berries, sugar powder, organic maple syrup.

Desserts

Bread pudding
Warm chocolate cake

Seasonal pies
Cheesecake

Gelato or Sorbet

Kids menu

Grilled cheese
French toast

Frites
Scrambled eggs

Fresh fruit



Beverage Packages

Cannes | \$20 per person, per hour

Includes house red & white wine, beer, soda, iced & hot tea, and coffee.

Nice | \$25 per person, per hour

Includes house red & white wine, beer, select spirits*, soda, iced & hot tea, and coffee.

Monaco | \$30 per person, per hour

Includes house red & white wine, beer, select spirits*, two house cocktails, not including reserve, soda, iced & hot tea and coffee.

Full bar service - on consumption

Access to a full bar and current beverage menu. Price is based on consumption. A bartender fee may apply.

*4 Roses Bourbon, Corazon Tequila, Captain Morgan Rum, Basic Vodka, Tanqueray Gin

On consumption - custom

Select limited offerings for our guests. Price is based on consumption. A bartender fee may apply.

Featured Crafted Cocktails

Black Wave | \$15 per cocktail

Rough Rider bourbon, Lucien Jacob cassis, amaro Sibilla, lemon

Le Sud Martini | \$15 per cocktail

Vodka, Crème de Framboise, Cointreau, Pineapple Juice, Lemon Juice

French 75 | \$13 per cocktail

Gin, Simple syrup, Lemon juice, Prosecco

Choose any or all from our cocktail list to feature at your event.
price determined on selection.

Red wine

Cune, Tempranillo, Rioja, Spain – 2020 | \$45 BTL

White wine

Caleo 'Delle Venezie' Pinot Grigio, Veneto, Italy – 2021 | \$47 BTL

Sparkling

Indigenous Prosecco, Veneto, Italy – NV | \$48 BTL

*You may also select wine from Le Sud's amazing wine list

Custom pairing package

The client works with our sommelier to select the perfect wine for each course. 3 oz per serving, per course

Beverage consultation

The client works with our beverage team to create or select custom cocktails for their events.

Bartender fees

Each additional bartender is \$100 per bartender
(Based on 2 hours)

*No outside beverage is allowed

**Our wine selections are subject to change



Additional Services

Audio-Visual Features

Le Sud offers an audio-visual services option on our second level.
Charge may apply.

Two 65-inch 4K Smart TVs | Bluetooth, Android, Windows, and Apple TV RCN Premium Cable, Including Sports
Two Sound Zones & Dedicated Volume Controls
VGA/HDMI Input - Compatible with All Laptops
Standard Headphone Jack for Music Input
Microphone with 80 Ft Range

Coat check attendant

There is \$75 per attendant, based on a 3-hour event.

Valet service

Le Sud would be happy to arrange valet service through our preferred vendor. cost varies.

Room flip fee

Should you require an extensive set-up, there is a \$150 fee to remove and replace furniture.

Food & beverage minimums

Food and beverage minimum may apply.

Space guarantee

We will place a temporary hold on the space for 48 hours. To secure your event space, we must receive a signed contract along with a deposit. Your signed contract must be accompanied by a credit card authorization for your deposit. Le Sud has the right to release the space to other clients after 48 hours.

Final menu and guest count

Due to our locally sourced products, your final menu selections are due 7 days before the event. We require the final guest count to be due 5 days before your event.

Cancellation

Should you have to cancel your event:

15 or more days' notice we will refund the deposit.

7-14 days prior to the event we will refund 50% of your deposit Less than 7 days prior your deposit is non-refundable.

You may be able to apply the deposit towards a future event hosted within the next 3 months.

*All events are subject to 10.5% Sales Tax, 5% Handling Fees, and 20% Service Charge

*All proposals, BEOs, and contracts will be communicated through our event management system,

Free street parking

Kid-Friendly

Hours of Operation

Dinner: Tuesday – Sunday

Brunch: Saturday – Sunday

Contact us: events@lesudchicago.com lesudchicago.com

Call Us: 773.857.1985 Main or 773.818.1280 off hours.

Le Sud

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