

Le Colonial

Lake Forest

Private Events

TABLE OF CONTENT

Introduction

<i>Le Colonial</i>	3
<i>Owners</i>	4
<i>Lake Forest</i>	5

Event Spaces

<i>The Lotus Room</i>	8
<i>Le Royal Room</i>	9
<i>Bac Ha Room</i>	10

Menus

<i>Reception Menu</i>	13
<i>Buffet Menu</i>	14
<i>Lunch Menu</i>	15
<i>Dinner Menu, 3 course</i>	18
<i>Dinner Menu, 4 course</i>	21

Additional Information

<i>Event Information</i>	25
<i>Culinary Team</i>	27
<i>Our promise</i>	28
<i>Gallery</i>	29
<i>Locations</i>	30
<i>Contact</i>	32

An

Escapist's Paradise

Le Colonial is a celebration of seductive spirit and vivid flavors reminiscent of Saigon in the 1920s. With locations in Chicago, Houston, Atlanta and Lake Forest, the famed Vietnamese restaurant is designed to capture a bygone era of romance and soft architecture.

Heralded as "an escapist's paradise," celebrated restaurateurs Rick Wahlstedt and Joe King deliver on exquisite attention to detail in a luxurious classic and idyllic atmosphere to the buzzing Market Square of Lake Forest.

Le Colonial

OWNERS



Joe King, Owner

Joe King is one of the Chicago area's most prolific restaurateurs, playing a pivotal role in Windy City ventures spanning from nationally acclaimed Japonais by Morimoto, Rockit Bar & Grill and Le Passage nightclub to local favorites like King Café Gourmet and Go. He is also a partner in award-winning East Coast establishments, L'Escale in Greenwich, CT and Artisan in Southport, CT, and co-owns South China Management with Rick Wahlstedt.

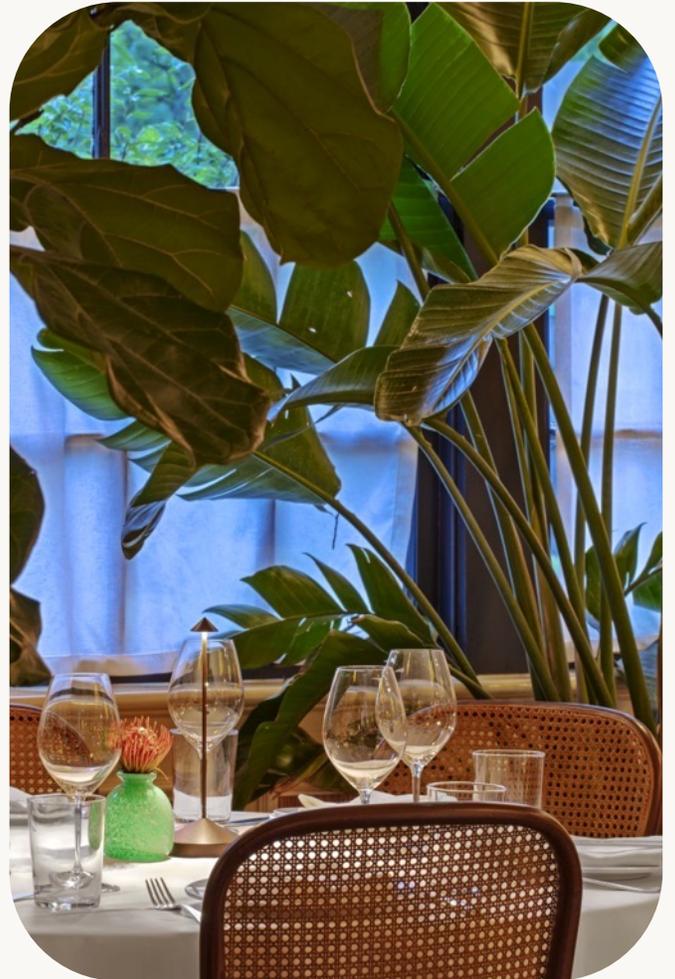
A Massachusetts native, King first found his love for the hospitality industry as a teenager working during summer breaks. In 1996, he entered a partnership with Chicago's Le Colonial, where he was intimately involved in all operational, culinary, service and design aspects that have made Le Colonial an institution in Chicago, as well as the big picture of the Le Colonial's legacy.

Rick Wahlstedt, Founder & Owner

A lifelong entrepreneur by way of Sweden, Rick Wahlstedt is the creator and/or partner and driving force behind some of the country's most successful, innovative and acclaimed culinary and hospitality concepts such as Japonais, Le Bilboquet, La Goulue, L'Escale and Artisan.

Wahlstedt's uncanny ability to know what his patrons want is based on a simple principle: he creates sophisticated, inviting and unpretentious venues that he and his friends would enjoy. In 1993, Wahlstedt set out to create something unique in Manhattan debuting the adventure of Le Colonial, the first upscale fine dining Vietnamese restaurant in the country. After 25 years of great success and with Le Colonial thriving in Chicago, Atlanta and Houston, Wahlstedt is spearheading Le Colonial's expansion with five new restaurants during the next two years and establishing joint ventures internationally and licensing opportunities.

LAKE FOREST



Le Colonial Lake Forest opened its doors in July 2022, in a historical two-story structure originally built in 1901 to serve as the community's fire and police station. The free-standing building includes over 12,500 square feet of lavish palm-filled dining and picturesque banquet event space, as well as a large outdoor garden for alfresco dining and lounging by the Parrot bar.

EVENT SPACES

EVENT SPACE CONTENT TABLE

<i>The Lotus Room</i>	7
<i>Le Royal Room</i>	8
<i>Bac Ha Room</i>	9

Note:

THE PRIVATE EVENT SPACES ON THE SECOND FLOOR HAVE BEEN DESIGNED TO WORK INDEPENDENTLY OR IN UNISON, ALLOWING FOR COCKTAILS IN ONE ROOM AND A SEATED DINNER AND DANCING IN THE ELEGANT ADJOINING SPACE.

THE LOTUS ROOM



The Lotus Room is an intimate private dining room that is located past the Main Dining Room, overlooking the terrace and visible through wrought-iron French doors. With seating for up to 12 guests, the room pays homage to the official flower of Vietnam and is anchored by a Jonas Wickman mural rendered in gentle tropical tones, perfect for small corporate dinners or family celebrations.

CAPACITY 2-12 GUESTS

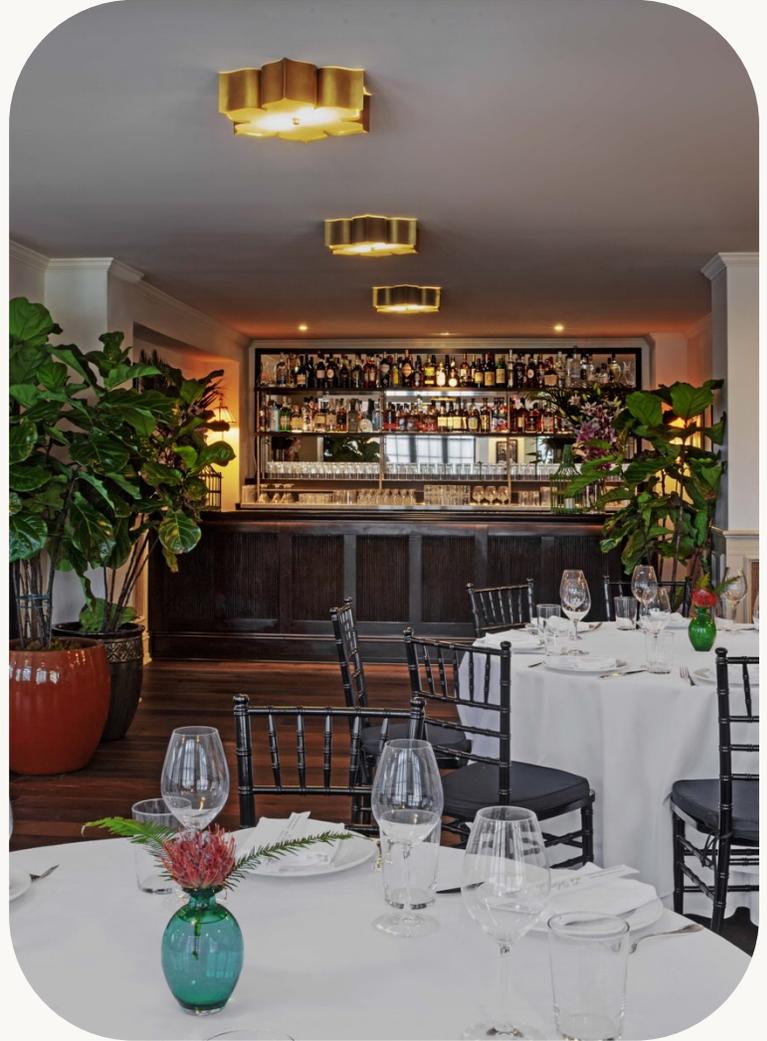
LE ROYAL ROOM



Le Royal Room is our private dining space, located on the second floor, with a capacity up to 60 guests. The beautiful room is great for meetings, standing cocktail parties or rehearsal dinners.

CAPACITY 20-60 GUESTS.

BAC HA ROOM



The "Bac Ha" room, inspired by the iconic Vietnamese Market, features a large outdoor balcony overlooking bustling Market Square, with a dedicated bar. It can host up to 80 guests and has a private entrance on Bank Lane.

The private event spaces on the second floor have been designed to work independently or in unison, allowing for cocktails in one room and a seated dinner and dancing in the elegant adjoining space.

CAPACITY: 30-80 GUESTS

EVENT MENUS

MENU CONTENT TABLE

<i>Reception Menu</i>	13
<i>Buffet Menu</i>	14
<i>Lunch Menu</i>	15
<i>Dinner Menu, 3 course</i>	18
<i>Dinner Menu, 4 course</i>	21

Note:

ALL MENUS INCLUDE ONE BOTTLE OF HOUSE RED OR WHITE WINE FOR EVERY TWO GUESTS, AS WELL AS COFFEE, TEA AND SODA.

RECEPTION MENU

HORS D'OEUVRES COURSE

\$58++ PER PERSON PER HOUR

+\$35++* PER PERSON PER ADDITIONAL HOUR

*23% service charge (gratuity & administrative fee) and 8% tax

HORS D'OEUVRES

Choice of four (4)

Cha Gio / Crispy Shrimp & Pork Roll

Jumbo Shrimp, Heritage Pork, Asian Mushrooms,
Mint, Cilantro, Chili Lime Sauce

Cha Gio Chay / Crispy Vegetable Roll V

Jenny's Organic Tofu, Taro Root, Bean Threads,
Lettuce, Aromatic Herbs, Tamarind Sauce

Do Bien Tai Chanh / Seafood Ceviche GF

Faroe Island Salmon, Gulf Shrimp, Octopus,
Jicama, Aji Amarillo Yuzu, Shiso, Vietnamese
Coriander, Jalapeño

*Suon Nuong / Baby Back Ribs***

Chargrilled Beelers Heritage Pork Ribs with Signature
Vietnamese Dry Rub, Lemongrass, Cabbage Slaw,
Scallion Oil, Toasted Peanuts

Bo La Lot / Beef in Betel Leaf

Chopped Beef Tenderloin, Lemongrass, Betel
Leaf, Fine Vermicelli Noodles, Roasted Peanuts

Goi Cuon / Chilled Shrimp Roll

Jumbo Shrimp, Rice Noodles, Lettuce, Bean
Sprouts, Ashland Farm Herbs, Peanut Sauce

Goi Cu Cai Do / Beet Tartare

Heirloom Beets, Avocado Wasabi, Pistachio, Soy
Ginger Dressing

Ga Nuong / Chicken Sate Skewers

Chicken Breast, Turmeric, Red Curry Peanut
Sauce

Sui Cao Chien / Pan Seared Chicken Dumplings

Cook's Venture Chicken, Scallions, Ginger, Black
Vinegar Sauce

Sui Cao Tom / Shrimp Dumplings

Steamed Shrimp Dumpling, Spicy Soy Sauce

Banh Uot / Sesame Beef Noodle Rolls

Grilled Sesame Beef Rolled in Flat Rice Noodles,
Cucumber, Lettuce, Basil & Lime Garlic Sauce

Bo Bia / Chilled Vegetable Roll V

Carrots, Jicama, Cage Free Eggs, Bean Sprouts,
Aromatic Herbs, Peanut Sauce

*Ca Song / Spicy Yellowfin Tuna Tartare**

Hass Avocado, Sweet Chili, Cucumber, Red
Shiso, Soy Caviar, Taro Chips. Served rare

Nem Nuong / Beef Skewers

Lemongrass, Beef Tenderloin, Garlic Lime Sauce

DESSERT

Choice of three (3), +\$15 pp

Mini Valrhona Chocolate Mousse

Mini Lemon Tart

Mini Fruit Tart

Mini Crème Brûlée

Mini Ginger Lemongrass Panna Cotta

BUFFET MENU

3 COURSE
BUFFET-STYLE MENU
\$100 ++ * PER PERSON

*23% service charge (gratuity & administrative fee) and 8% tax

STARTERS

Cha Gio / Crispy Shrimp & Pork Roll
Gulf Shrimp, True Story Berkshire Pork,
Asian Mushrooms, Mint, Cilantro, Chili Lime
Sauce

Goi Ga / Chicken & Cabbage Salad GF
Lemongrass Poached Chicken, Grapefruit,
Southern Valley Farm Cabbage, Peanuts, Crispy
Shallots, Sweet Chili Garlic Vinaigrette

Goi Cuon / Chilled Shrimp Roll
Gulf Shrimp, Rice Noodles, Lettuce, Bean
Sprouts, Aromatic Herbs, Peanut Sauce

Sui Cao Chien / Pan Seared Dumplings
Cook's Venture Chicken, Scallions, Ginger,
Black Vinegar Sauce

ENTRÉES

Ca Hoi Nuong / Roasted Salmon GF
Miso-Glazed Faroe Island Salmon, Shiitake
Mushrooms, Baby Bok Choy, Coconut Lobster
Broth, Annato Oil. Served medium rare

Bo Kho / Braised Short Ribs
Braised Short Ribs, Cinnamon, Lemongrass, Red
Wine Jus, Mushrooms

Ga Nuong Xa / Lemongrass Chicken
Half Roasted Cook's Venture Chicken, Pickled
Green Papaya, Thai Basil, Nuoc Cham Sauce

SIDES

Com Chien / Signature Fried Rice
Ginger Poached Cook's Venture Chicken Breast,
Broccoli, Greenway Farms Organic Eggs,
Vietnamese Pork Sausage, Scallions

Crispy Brussels Sprouts GF
Caramelized Fish Sauce, Lemon, Toasted
Peanuts

DESSERT

Chef's Selection of Seasonal Desserts

LUNCH MENU

3 COURSE
FAMILY-STYLE LUNCH
\$75++* *PER PERSON*

*23% service charge (gratuity & administrative fee) and 8% tax

FIRST COURSE

Please select three (3)

Cha Gio / Crispy Shrimp & Pork Roll
Jumbo Shrimp, Heritage Pork, Asian
Mushrooms, Mint, Cilantro, Chili Lime Sauce

Cha Gio Chay / Crispy Vegetable Roll V
Jenny's Organic Tofu, Taro Root, Bean
Threads, Lettuce, Aromatic Herbs, Tamarind
Sauce

Goi Cuon / Chilled Shrimp Roll
Jumbo Shrimp, Rice Noodles, Lettuce, Bean
Sprouts, Ashland Farm Herbs, Peanut Sauce
*Vegetarian option available

Sui Cao Chien / Pan Seared Chicken Dumplings
Cook's Venture Chicken, Scallions, Ginger,
Black Vinegar Sauce

Do Bien Tai Chanh / Seafood Ceviche GF
Faroe Island Salmon, Gulf Shrimp, Octopus,
Jicama, Aji Amarillo Yuzu, Shiso, Vietnamese
Coriander, Jalapeño

Banh Cuon / Chicken & Mushroom Ravioli
Hanoi Steamed Rice Crêpe with Cook's
Venture Chicken, Wood Ear Mushrooms, Bean
Sprouts, Nuoc Cham Sauce

Suon Nuong / Baby Back Ribs
Chargrilled Beelers Heritage Pork Ribs with
Signature Vietnamese Dry Rub, Lemongrass,
Cabbage Slaw, Scallion Oil, Toasted Peanuts

Banh Uot / Sesame Beef Rice Noodle Rolls
Grilled Sesame Beef rolled in Flat Rice Noodles,
Cucumber, Lettuce, Basil & Garlic Sauce

Ca Song / Spicy Yellowfin Tuna Tartare
Hass Avocado, Sweet Chili, Cucumber, Red
Shiso, Soy Caviar, Taro Chips. Served rare
\$5 Supplement Per Person

Goi Du Du / Green Papaya Salad GF
Hillside Gardens Pickled Carrots, Rau Ram,
Toasted Peanuts, Crispy Shallots, Mint, Thai
Basil, Spicy Red Curry Dressing

Le Colonial Salat GF/VG
Elawa Farm Greens, Watermelon Radish,
Pomegranate Seeds, Heirloom Tomato, Georgia
Pecans, Yuzu Grapefruit Dressing

Goi Ga / Chicken & Cabbage Salad GF
Lemongrass Poached Chicken, Grapefruit,
Southern Valley Farm Cabbage, Peanuts, Crispy
Shallots, Sweet Chili Garlic Vinaigrette

LUNCH MENU

3 COURSE
FAMILY-STYLE LUNCH
\$75++* *PER PERSON*

*23% service charge (gratuity & administrative fee) and 8% tax

MAIN COURSE

Please select three (3)

Bo Bu Lac / Shaking Beef

Caramelized Filet Mignon, Elawa Farm Greens,
Stone Creek Watercress, Onions, Lime Pepper
Vinaigrette

\$10 Supplement Per Person

Ca Hoi Nuong / Roasted Salmon GF

Miso-Glazed Faroe Island Salmon, Shiitake
Mushrooms, Baby Bok Choy, Coconut Lobster
Broth, Annato Oil. Served medium rare

Tom Xao Sate / Spicy Shrimp Stry-Fry GF

Jumbo Shrimp, Asparagus, Sweet Vidalia
Onions, Eggplant, Scallions, Spicy Chili Oil

Cari Ga / Chicken Curry

Simmered Cook's Venture Chicken Breast,
Japanese Eggplant, Mango, Yams, Green Beans,
Toasted Cashews, Yellow Coconut Curry Sauce

Substitute with Phoenix Bean Organic Tofu

Bun Thit Nuong / Pork Noodle Bowl

Chargrilled Beelers Heritage Pork, Rice
Vermicelli, Garden Greens, Cilantro, Mint,
Scallions, Garlic Chili Fish Sauce

Mi Xao Don Chay / Crispy Egg Noodle V

Crispy Egg Noodles, Wok-Seared Leafy Greens,
Phoenix Bean Tofu, Soy Ginger Sauce

Ga Xao Xa Ot / Spicy Chicken Stir-Fry GF

Cage Free Cook's Venture Chicken, Turmeric,
Lemongrass, Jalapeño, G&R Farms Vidalia
Onions, Mother Fungi Mushrooms, Thai Basil

Ca Chien Saigon / Crispy Red Snapper GF

Whole Red Snapper, Peppers, Scallions, Dill,
Butter Lettuce, Chili Garlic Fish Sauce
Market Price

Ga Nuong Xa / Lemongrass Chicken

Half Roasted Cook's Venture Chicken, Pickled
Green Papaya, Thai Basil, Nuoc Cham Sauce

Cari Tom / Green Shrimp Curry GF

Jumbo Shrimp, Bamboo Shoots, Lime Leaf, Snap
Peas, Zucchini, Spicy Coconut Green Curry
Broth

SIDES

Rau Xao / Wok-fired Seasonal Asian Vegetables

Com Chien / Signature Fried Rice

Ginger Poached Cook's Venture Chicken
Breast, Broccoli, Greenway Farms Organic
Eggs, Vietnamese Pork Sausage, Scallions

DESSERT

Chef Selection of Ice Cream or Sorbet
Served with Lime Meringue and Mint

LUNCH MENU

3 COURSE
FAMILY-STYLE LUNCH
\$75++* *PER PERSON*

*23% service charge (gratuity & administrative fee) and 8% tax

ENHANCE YOUR EXPERIENCE

Side Dish Upgrade

Crispy Brussels Sprouts GF
Caramelized Fish Sauce, Lemon, Toasted
Peanuts
+5

Garlic Green Beans
+5

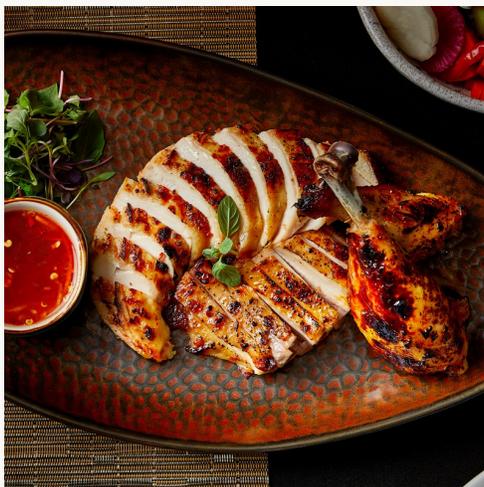
Dessert Upgrade

Vanilla Crème Brûlée
Madagascar Vanilla Bean Crème Brûlée, Lemon
Honey Madeleines
+10

Warm Chocolate Cake
Valrhona 70% Chocolate cake, Vanilla Ice Cream
+10

Le Citron
Yuzu Mousse, Poached Meyer Lemon, Mint,
White Chocolate
+10

Delectable Dessert Trio
Mini Chocolate Crèmeux Tart, Mini Lemon Tart,
Mini Crème Brûlée
+15



DINNER MENU

3 COURSE
FAMILY-STYLE DINNER
\$125++* *PER PERSON*

*23% service charge (gratuity & administrative fee) and 8% tax

FIRST COURSE

Please select three (3)

Cha Gio / Crispy Shrimp & Pork Roll
Jumbo Shrimp, Heritage Pork, Asian
Mushrooms, Mint, Cilantro, Chili Lime Sauce

Cha Gio Chay / Crispy Vegetable Roll V
Jenny's Organic Tofu, Taro Root, Bean
Threads, Lettuce, Aromatic Herbs, Tamarind
Sauce

Bo Bia / Chilled Vegetable Roll
Hillside Gardens Carrots, Jicama, Cage Free
Eggs, Phoenix Farm Bean Sprouts, Aromatic
Herbs, Peanut Plum Sauce

Goi Cuon / Chilled Shrimp Roll
Jumbo Shrimp, Rice Noodles, Lettuce, Bean
Sprouts, Ashland Farm Herbs, Peanut Sauce

Sui Cao Chien / Pan Seared Dumplings
Cook's Venture Chicken, Scallions, Ginger,
Black Vinegar Sauce

Goi Ga / Chicken & Cabbage Salad GF
Lemongrass Poached Chicken, Grapefruit,
Southern Valley Farm Cabbage, Peanuts,
Crispy Shallots, Sweet Chili Garlic Vinaigrette

Do Bien Tai Chanh / Seafood Ceviche GF
Faroe Island Salmon, Gulf Shrimp,
Octopus, Jicama, Aji Amarillo Yuzu, Shiso,
Vietnamese Coriander, Jalapeño

Banh Cuon / Chicken & Mushroom Ravioli
Hanoi Steamed Rice Crêpe with Cook's
Venture Chicken, Wood Ear Mushrooms, Bean
Sprouts, Nuoc Cham Sauce

Suon Nuong / Baby Back Ribs
Chargrilled Beelers Heritage Pork Ribs with
Signature Vietnamese Dry Rub, Lemongrass,
Cabbage Slaw, Scallion Oil, Toasted Peanuts

Banh Uot / Sesame Beef Rice Noodle Rolls
Grilled Sesame Beef rolled in Flat Rice
Noodles, Cucumber, Lettuce, Basile & Garlic
Sauce

Ca Song / Spicy Yellowfin Tuna Tartare
Hass Avocado, Sweet Chili, Cucumber, Red
Shiso, Soy Caviar, Taro Chips. Served rare
\$7 Supplement Per Person

DINNER MENU

3 COURSE
FAMILY-STYLE DINNER
\$125++ * *PER PERSON*

*23% service charge (gratuity & administrative fee) and 8% tax

MAIN COURSE

Please select three (3)

Bo Bu Lac / Shaking Beef

Caramelized Filet Mignon, Elawa Farm Greens,
Stone Creek Watercress, Onions, Lime Pepper
Vinaigrette

\$10 Supplement Per Person

Ca Hoi Nuong / Roasted Salmon GF

Miso-Glazed Faroe Island Salmon, Shiitake
Mushrooms, Baby Bok Choy, Coconut Lobster
Broth, Annato Oil. Served medium rare

Tom Xao Sate / Spicy Shrimp Stry-Fry GF

Jumbo Shrimp, Asparagus, Sweet Vidalia
Onions, Eggplant, Scallions, Spicy Chili Oil

Cari Ga / Chicken Curry

Simmered Cook's Venture Chicken Breast,
Japanese Eggplant, Mango, Yams, Green Beans,
Toasted Cashews, Yellow Coconut Curry Sauce

Substitute with Phoenix Bean Organic Tofu

Mi Xao Don Chay / Crispy Egg Noodle V

Crispy Egg Noodles, Wok-Seared Leafy
Greens, Phoenix Bean Tofu, Soy Ginger Sauce

Ga Xao Xa Ot / Spicy Chicken Stir-Fry GF

Cage Free Cook's Venture Chicken, Turmeric,
Lemongrass, Jalapeño, G&R Farms Vidalia
Onions, Mother Fungi Mushrooms, Thai Basil

Ca Chien Saigon / Crispy Red Snapper GF

Whole Red Snapper, Peppers, Scallions, Dill,
Butter Lettuce, Chili Garlic Fish Sauce
Market Price

Cari Tom / Green Shrimp Curry GF

Jumbo Shrimp, Bamboo Shoots, Lime Leaf,
Snap Peas, Zucchini, Spicy Coconut Green
Curry Broth

SIDES

Rau Xao

Wok-Fired Gailan, Napa Cabbage, Baby Bok
Choy, Garlic Oyster Sauce

Com Chien / Signature Fried Rice

Ginger Poached Cook's Venture Chicken
Breast, Broccoli, Greenway Farms Organic
Eggs, Vietnamese Pork Sausage, Scallions

DESSERT

Chef Selection

Seasonal French Ice Cream or Tropical
Sorbet. Served with Lime Meringue and
Mint.

DINNER MENU

3 COURSE
FAMILY-STYLE DINNER
\$125++ * *PER PERSON*

*23% service charge (gratuity & administrative fee) and 8% tax

ENHANCE YOUR EXPERIENCE

Side Dish Upgrade

Crispy Brussels Sprouts GF
Caramelized Fish Sauce, Lemon, Toasted Peanuts
+5

Garlic Green Beans
+5

Dessert Upgrade

Vanilla Crème Brûlée
Madagascar Vanilla Bean Crème Brûlée, Lemon Honey Madeleines
+10

Warm Chocolate Cake
Valrhona 70% Chocolate cake, Vanilla Ice Cream
+10

Le Citron
Yuzu Mousse, Poached Meyer Lemon, Mint, White Chocolate
+10

Delectable Dessert Trio
Mini Chocolate Crèmeux Tart, Mini Lemon Tart, Mini Crème Brûlée
+15



DINNER MENU

4 COURSE
FAMILY-STYLE DINNER
\$150++ * *PER PERSON*

*23% service charge (gratuity & administrative fee) and 8% tax

FIRST COURSE

Please select four (4)

Cha Gio / Crispy Shrimp & Pork Roll
Jumbo Shrimp, Heritage Pork, Asian
Mushrooms, Mint, Cilantro, Chili Lime
Sauce

Cha Gio Chay / Crispy Vegetable Roll V
Jenny's Organic Tofu, Taro Root, Bean
Threads, Lettuce, Aromatic Herbs,
Tamarind Sauce

Goi Cuon / Chilled Shrimp Roll
Jumbo Shrimp, Rice Noodles, Lettuce,
Bean Sprouts, Ashland Farm Herbs,
Peanut Sauce

Sui Cao Chien / Pan Seared Dumplings
Cook's Venture Chicken, Scallions, Ginger,
Black Vinegar Sauce

Do Bien Tai Chanh / Seafood Ceviche GF
Faroe Island Salmon, Gulf Shrimp,
Octopus, Jicama, Aji Amarillo Yuzu, Shiso,
Vietnamese Coriander, Jalapeño

Banh Cuon / Chicken & Mushroom Ravioli
Hanoi Steamed Rice Crêpe with Cook's
Venture Chicken, Wood Ear Mushrooms,
Bean Sprouts, Nuoc Cham Sauce

Suon Nuong / Baby Back Ribs
Chargrilled Beelers Heritage Pork Ribs with
Signature Vietnamese Dry Rub,
Lemongrass, Cabbage Slaw, Scallion Oil,
Toasted Peanuts

Banh Uot / Sesame Beef Rice Noodle Rolls
Grilled Sesame Beef rolled in Flat Rice
Noodles, Cucumber, Lettuce, Basile &
Garlic Sauce

Ca Song / Spicy Yellowfin Tuna Tartare
Hass Avocado, Sweet Chili, Cucumber,
Red Shiso, Soy Caviar, Taro Chips. Served
rare
\$7 Supplement Per Person

DINNER MENU

4 COURSE
FAMILY-STYLE DINNER
\$150++ * *PER PERSON*

*23% service charge (gratuity & administrative fee) and 8% tax

SALAD COURSE

Please select two (2)

Goi Ga / Chicken & Cabbage Salad GF

Lemongrass Poached Chicken, Grapefruit,
Southern Valley Farm Cabbage, Peanuts,
Crispy Shallots, Sweet Chili Garlic Vinaigrette

*Goi Bo / Spicy Beef Carpaccio Salad**

This Old Farm Grass-Fed Black Angus Beef
Tenderloin, Farm Greens, Sweet Chili & Organic
Agave Dressing

Le Colonial Salat GF/VG

Elawa Farm Greens, Watermelon Radish,
Pomegranate Seeds, Heirloom Tomato, Georgia
Pecans, Yuzu Grapefruit Dressing

Goi Du Du / Green Papaya Salad GF

Hillside Gardens Pickled Carrots, Rau Ram,
Toasted Peanuts, Crispy Shallots, Mint, Thai
Basil, Spicy Red Curry Dressing

Goi Cu Cai Do / Beet Salad

Elawa Farm Heirloom Beets, Soy, Ginger,
Avocado Wasabi, Pistachio, Yuca Crisp

DINNER MENU

4 COURSE
FAMILY-STYLE DINNER
\$150+ + * *PER PERSON*

*23% service charge (gratuity & administrative fee) and 8% tax

MAIN COURSE

Please select four (4)

Bo Bu Lac / Shaking Beef

Caramelized Filet Mignon, Elawa Farm Greens, Stone Creek Watercress, Onions, Lime Pepper Vinaigrette

Ca Hoi Nuong / Roasted Salmon GF

Miso Glazed Faroe Island Salmon, Shiitake Mushrooms, Baby Bok Choy, Coconut Lobster Broth, Annato Oil. Served medium rare

Tom Xao Sate / Spicy Shrimp Stry-Fry GF

Jumbo Shrimp, Asparagus, Sweet Vidalia Onions, Eggplant, Scallions, Spicy Chili Oil

Vit Quay / Roasted Half Duck

Organic Tea Cured Hudson Valley Duck, Sweet Mushroom Rice, Tamarind Ginger Sauce, Pickles

Cari Ga / Chicken Curry

Simmered Cook's Venture Chicken Breast, Japanese Eggplant, Mango, Yams, Green Beans, Toasted Cashews, Yellow Coconut Curry Sauce

Substitute with Phoenix Bean Organic Tofu

Mi Xao Don Chay / Crispy Egg Noodle V

Crispy Egg Noodles, Wok-Seared Leafy Greens, Phoenix Bean Tofu, Soy Ginger Sauce

Ga Xao Xa Ot / Spicy Chicken Stir-Fry GF

Cage Free Cook's Venture Chicken, Turmeric, Lemongrass, Jalapeño, G&R Farms Vidalia Onions, Mother Fungi Mushrooms, Thai Basil

Ca Chien Saigon / Crispy Red Snapper GF

Whole Red Snapper, Peppers, Scallions, Dill, Butter Lettuce, Chili Garlic Fish Sauce
Market Price

Suon Cuu Nuong / Grilled Lamb Chops GF

Australian Lamb Chops, Curried Eggplant & Pepper Ratatouille, Coriander Mint Jus, Raisins
\$18 Supplement Per Person

Cari Tom / Green Shrimp Curry GF

Jumbo Shrimp, Bamboo Shoots, Lime Leaf, Snap Peas, Zucchini, Spicy Coconut Green Curry Broth

SIDES

Rau Xao / Wok-fired Seasonal Asian Vegetables

Com Chien / Signature Fried Rice

Ginger Poached Cook's Venture Chicken Breast, Broccoli, Greenway Farms Organic Eggs, Vietnamese Pork Sausage, Scallions

DESSERT

Chef Selection

Seasonal French Ice Cream or Tropical Sorbet. Served with Lime Meringue and Mint.

DINNER MENU

4 COURSE
FAMILY-STYLE DINNER
\$150++ * *PER PERSON*

*23% service charge (gratuity & administrative fee) and 8% tax

ENHANCE YOUR EXPERIENCE

Side Dish Upgrade

Crispy Brussels Sprouts GF
Caramelized Fish Sauce, Lemon, Toasted
Peanuts
+5

Garlic Green Beans
+5

Dessert Upgrade

Vanilla Crème Brûlée
Madagascar Vanilla Bean Crème Brûlée, Lemon
Honey Madeleines
+10

Warm Chocolate Cake
Valrhona 70% Chocolate cake, Vanilla Ice Cream
+10

Le Citron
Yuzu Mousse, Poached Meyer Lemon, Mint,
White Chocolate
+10

Delectable Dessert Trio
Mini Chocolate Crèmeux Tart, Mini Lemon Tart,
Mini Crème Brûlée
+15



EVENT INFORMATION

The Fine Print

PAYMENT TERMS ARE 100% PRE-PAYMENT.

50% IS DUE AT SIGNING, AND THE REMAINING 50% IS DUE ~7 DAYS PRIOR TO YOUR EVENT.

*ALL PRICES EXCLUDE 8% TAX AND 23% SERVICE FEE – PRICING IS BASED ON A 3-HOUR LUNCH AND 4-HOUR DINNER. ADDITIONAL ROOM FEES MAY APPLY. MENUS ARE SUBJECT TO CHANGE.

Family Style Dining

LE COLONIAL IS PLEASED TO OFFER FAMILY STYLE DINING FOR OUR PRIVATE DINING LUNCH AND DINNER PACKAGES. FAMILY STYLE DINING ALLOWS YOU THE VARIETY AND SELECTION OF A BUFFET WITH THE ELEGANCE OF PLATED SERVICE. PLATTERS ARE PASSED AROUND THE TABLE, ALLOWING THE GUESTS TO SAMPLE EACH ITEM, OR ENJOY SPECIFIC FAVORITES. IN ADDITION, THE SERVICE IS SEAMLESS AS OUR CHEF WILL KNOW IN ADVANCE WHAT THE GROUP HAS ORDERED AND CAN PREPARE ACCORDINGLY. THIS TYPE OF INTERACTIVE DINING BRINGS GROUPS TOGETHER. OUR CHEF WILL CUSTOMIZE PLATTERS BASED ON THE NUMBER OF GUESTS AT THE TABLE. WHEN NEEDED, MORE THAN ONE PLATTER OF EACH ITEM WILL BE PROVIDED.

Food Allergies & Dietary Restrictions

SHOULD A GUEST HAVE A FOOD ALLERGY, LE COLONIAL IS HAPPY TO MARK THE DISHES WITH ALLERGIES OR ACCOMMODATE WITH AN INDIVIDUAL PLATE OF FOOD. WE WILL DO OUR BEST TO ACCOMMODATE GROUPS WITH DIETARY RESTRICTIONS TO THE EXTENT IN WHICH IT IS POSSIBLE.

Terms & Conditions

LE COLONIAL PAYMENT TERMS ARE 100% PRE-PAYMENT OF FOOD AND BEVERAGE; 50% IS DUE AT SIGNING, AND THE REMAINING 50% IS DUE 7 DAYS PRIOR TO YOUR EVENT.

FINAL GUEST COUNT NEEDS TO BE CONFIRMED 3 DAYS BEFORE YOUR EVENT. ALL DEPOSITS ARE NON-REFUNDABLE.

ADDITIONAL ROOM FEES MAY APPLY, DEPENDING ON LOCATION, TIME, AND DATE OF YOUR EVENT. ALL PRICES EXCLUDE 8% TAX AND 23% SERVICE FEES.

PAYMENT MAY BE SPLIT ON A MAXIMUM OF FOUR (4) CREDIT CARDS PER EVENT. WE CANNOT ACCOMMODATE INDIVIDUAL CHECKS.

EVENT INFORMATION (cont.)

Pandemic Clause

LE COLONIAL WILL COMPLY WITH ALL CDC AND IL STATE GUIDELINES CONCERNING COVID-19. THIS INCLUDES BUT IS NOT LIMITED TO: GATHERING LIMITATIONS, TRAVEL BANS, SOCIAL DISTANCING, AND WEARING OF FACE MASKS. IF YOU CHOOSE TO CANCEL YOUR EVENT BASED ON THESE GUIDELINES AND LE COLONIAL IS STILL ABLE TO PROVIDE THE CONTRACTED SERVICES, THEN NOTWITHSTANDING THE ACTS OF GOD PROVISIONS CONTAINED IN THE PRECEDING PARAGRAPH, THE PROVISIONS OF THE CANCELLATION POLICY IS SET FORTH ABOVE SHALL BE FOLLOWED.

IF YOUR PLANNED EVENT, HOWEVER, SHOULD FALL WITHIN A GOVERNMENT MANDATED CLOSURE AND YOU ARE UNABLE TO RESCHEDULE, ALL MONIES PAID SHALL BE REFUNDED. PLEASE NOTE THAT ALL GUIDELINES PROVIDED BY THE CDC AND THE STATE OF IL WILL BE TAKEN INTO CONSIDERATION WHILE PLANNING YOUR EVENT.

CULINARY TEAM



Hassan Obaye, Executif Chef

A native of Morocco, Chef Hassan Obaye studied at the prestigious Ecole De Cuisine Française in the Southwest of France. Hassan has worked alongside some of the world's best chefs in Michelin-starred restaurants before joining Le Colonial, where he artfully develops unique menus, with a focus on locally and ethically sourced ingredients. Hassan is known for his irresistible play on spices and flavors, as well as delightful and experiential desserts.



Nicole Routhier, Culinary Ambassador

Born in Vietnam to a Vietnamese restaurateur mother and a French father, Nicole is an award-winning cookbook author and sought-after chef instructor, recognized as one of the country's preeminent experts in Vietnamese cuisine. Along with Hassan, Nicole revisits and refines a menu of fine Vietnamese fare she first developed nearly 3 decades ago at the original Le Colonial.

OUR PROMISE



“ We believe the value of a restaurant goes beyond pleasing the palette and is measured based on its positive impact on our local communities

”

HASSAN OBAYE, NATIONAL EXECUTIF CHEF

At Le Colonial, we carefully source our ingredients from locally owned farms in each of our locations. Through our partnerships, we not only ensure the freshest and highest quality of ingredients to create flavor bursting fare (more nutrients, minimal pesticides, safer food supply) but also support the local communities. Indeed, Le Colonial’s culinary mission is to move away from large distributors and focus on supporting local farms and businesses.

Le Colonial

GALLERY



LOCATIONS



Chicago
EST 1996



Houston
EST 2016



Atlanta
EST 2019



Lake Forest
EST 2022

COMING SOON



Delray Beach
EST 2023



Naples
EST 2023



Cherry Creek
EST 2024



Scottsdale
EST 2024

CONTACT



Book your event now on our website



For private dining inquiries, please contact
Nina Abuja, Director of Private Events

- Nina@lecoloniallakeforest.com
- (847) 474-1500

