



the **PUBLICAN**

PRIVATE EVENTS

837 W. Fulton Market
Chicago, IL 60607

PrivateEvents@OneOffHospitality.com





*the***PUBLICAN**

EVENT SPACES

A homage to oysters, pork and beer, The Publican's eclectic menu is inspired by simple farmhouse fare in a space evocative of a European beer hall.

The Publican is the perfect setting for your next special event!

SEATED MAIN DINING ROOM

Max 35 guests for a seated dinner.

Your group will be sat at one long table in our main dining room. Food will be served family style for your guests to share.

FRONT WINDOW

RECEPTION SPACE

Max 30 guests for a reception style event.

Great for corporate happy hours! Mix of mingling and sitting space.

BAR

RECEPTION SPACE

Max 15 guests for a reception style event.

Great for a mingling event!

FULL VENUE BUYOUT

RECEPTION SPACE

The Publican can accommodate up to 125 for a seated meal or 175 for a reception style event. Great for corporate events and weddings!

PATIO

RECEPTION SPACE

Our covered patio is the perfect place to host your summer event! Our full patio can accommodate a group up to 85 or a partial booking of up to 50 guests.





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BEVERAGE PACKAGES

BEER & WINE PACKAGE

\$25 per guest, per hour

Wine:

sommelier selected white wine
sommelier selected red wine
sommelier selected rose
sommelier selected sparkling wine

Beer:

Krombacher (16oz), Paulaner Hefeweizen (16oz),
and a rotating IPA (16oz)

iced tea, still & sparkling water and soda included

two hour minimum

STANDARD PACKAGE

\$32 per guest, per hour

Wine:

sommelier selected white wine
sommelier selected red wine
sommelier selected rose
sommelier selected sparkling wine

Beer:

Krombacher (16oz), Paulaner Hefeweizen (16oz),
and a rotating IPA (16oz)

Cocktails:

house spirits
(vodka, gin, rum, tequila, bourbon, rye, scotch)
two publican signature cocktails + one mocktail

iced tea, still & sparkling water and soda included

two hour minimum

PREMIUM PACKAGE

\$42 per guest, per hour

Wine:

sommelier selected white wine
sommelier selected red wine
sommelier selected rose
sommelier selected sparkling wine

Beer:

Krombacher (16oz), Paulaner Hefeweizen (16oz),
rotating IPA (16oz), Dovetail Wild Hefe Publican
Collaboration beer (16oz), one large format beer

Cocktails:

premium spirits
(vodka, gin, rum, tequila, bourbon, rye, scotch)
four publican signature cocktails + one mocktail

iced tea, still & sparkling water and soda included

two hour minimum



beverage can also be charged on consumption.



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RECEPTION STYLE EVENTS MENU

PASSED APPETIZERS

\$36/dozen

The following are all served on Publican Quality Bread Crostini

BURRATA
candied pistachio & saba

MUSHROOM CONSERVA
with goat cheese

BEETS
fromage blanc & raspberry

PIMENTO CHEESE
prosciutto & housemade Pickles

PORK & DUCK RILLETTES
with seasonal jam

HAM & AGED CHEDDAR
herb butter

STEAK TARTAR
capers, shallots & mustard

SMOKED FISH DIP
old bay & dill

ADDITIONAL PASSED APPETIZERS

\$36/dozen

SHRIMP COCKTAIL
signature cocktail sauce

PQM SAUSAGE SKEWER
giardiniera

MINI PORCHETTA SANDWICH
shaved fennel & focaccia

MINI PUB BURGERS
bbq aioli, dill pickle & American cheese

MINI CRISPY FIORE DI LATTE SANDWICH
crispy fried mozzarella, hot honey, garlic aioli, marinated kale & focaccia



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STATIONS: *Enhance Your Event!*

DELUXE CHEESE AND CHARCUTERIE STATION

\$25pp

selection of house-cured meats and artisanal cheeses, Publican Quality Bread, housemade pickles, marcona almonds, Divina preserves, mustard

CRUDITE & DIPS STATION

\$20pp

chefs selection of vegetables and dips

BREAD AND SPREADS

\$20pp

assorted PQB bread and seasonal spreads

CHEESE STATION

\$20pp

selection of 3 artisanal cheeses and accompaniments

CHARCUTERIE STATION

\$25pp

selection of 3 artisanal meats and accompaniments

GRAND SEAFOOD TOWER

\$45pp

chef's selection of raw and prepared seafood
served with mignonette, cocktail sauce, lemons and crackers

PORK CARVING STATION

\$30pp

includes porchetta sliced to order, salsa verde & au jus
live action chef fee \$500



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SEATED FAMILY-STYLE DINNER MENU

Classic Menu

\$95 per guest

choose 3 first course, 2 second course, 1 dessert

Deluxe Menu

\$120 per guest

choose 4 first course, 3 second course, 1 dessert

both menus served family style

FIRST COURSE OPTIONS:

LITTLE GEM SALAD

gem lettuce, radish, fennel, breadcrumbs, poppyseed dressing

MARKET SALAD

local radicchio, sugar snap peas, seasonal berries, marinated ricotta salata, roasted strawberry vinaigrette

SHISHITO PEPPERS

olive oil, cancale salt & bottarga

HAM PLATE

serrano ham, cultured butter & publican quality bread sourdough

BADGER FLAME BEETS

fromage blanc, raspberries, sesame, crispy quinoa & raspberry harissa vinaigrette

KANPACHI CRUDO

roasted sweet peppers, nasturtiums, burnt onion & black pepper

BARBECUED CARROTS

creamy herb dressing, dill & pecans

DUCK AND PORK RILLETTES

seasonal preserves & sourdough toast

CARAFLEX CABBAGE

blueberry glaze, cream corn & blueberry salsa macha

BOUCHOT MUSSELS

dovetail wild hefeweizen, bay, celery, butter & garlic

Add on Publican Bread service for \$5 pp

(continued)



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SEATED FAMILY-STYLE DINNER MENU

SECOND COURSE OPTIONS

WILD IVORY KING SALMON
roasted apricot butter, summer beans & basil

PUBLICAN CHICKEN
half chicken, summer sausage & frites

BUTCHERS STEAK
spigariello, balsamic & olive oil

RIBEYE (+\$15PP)
60 day dry aged, beef drippings

RAINBOW TROUT
cherry tomatoes, charred tropea onions, cucumbers, buttermilk & lobster oil

HAM CHOP IN HAY
peaches, jimmy nardello peppers & peach chili glaze

PUBLICAN SEAFOOD STEW
clams, mussels, shrimp, halibut, fennel, tomato-chile broth & PQB sourdough

GRILLED TRUMPET MUSHROOMS
preserved mushrooms, cashew garlic scape puree, ricotta salata, grilled garlic scapes
vegetarian, can be made vegan

DESSERT OPTIONS

Chocolate Mousse Layer Cake
Blueberry Rhubarb Pot Pie
Chocolate Chess Pie
Strawberry Cereal Milk Sundae

SPECIAL EXPERIENCES

CUSTOM CHEFS MENU

Minimum of 10 people \$145 pp

*A custom four course menu composed of three savory courses and
one dessert course created by our Chef de Cuisine specifically for your booking.*

Share your personal preferences and our culinary team will create the perfect menu for your event!



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FAMILY STYLE BRUNCH MENU

\$5⁰⁰pp

PLATES (choose three)

PUBLICAN QUALITY BREAD BOARD

SMOKED FISH PLATE (+\$2pp)

GREEN SALAD

BUCKWHEAT CREPES

ROASTED TOMATO SHAKSHUKA

CRAB SCRAMBLED EGGS (+\$2pp)

CHICKEN & WAFFLES

RED CHILI PORK BENEDICT

SIDES (choose two)

PUBLICAN WAFFLE

CRISPY POTATOES

PQM BREAKFAST SAUSAGE

MAPLE BRAISED PUBLICAN BACON

ASSORTED FRUIT

Assorted Pastries for the Table



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FAMILY STYLE LUNCH MENU

\$35pp

First Course: two family style items to share, Second Course: select three options for guests to choose onsite,
Dessert: select cookie or seasonal ice cream scoop

FIRST

choose two options - served family style. +\$8 pp for each additional selection.

PUBLICAN QUALITY BREAD BOARD

with salted butter and your choice of one spread:
pimento cheese, smoked fish dip, pork & duck rillettes
[+\$9pp to add an additional spread]

BABY GEM LETTUCE

fennel, snap peas, strawberries, sheep's cheese,
pistachio & roasted strawberry vinaigrette

KOMBU CURED TUNA CRUDO

strawberry vinegar syrup, elderflower oil,
radish & preserved green strawberries

PQM MORTADELLA

with grilled sourdough and quince mostarda

SECOND

choose three for your guests to select their main course onsite

PUBLICAN CHOPPED SALAD

chopped mixed lettuces, olives, crispy chickpeas, breadcrumbs,
sarvecchio cheese, salami & oregano
[add chicken for +\$8 or salmon for +\$15]

AVOCADO & SHRIMP TARTINE

rock shrimp tempura, chile crisp, watermelon radish & cilantro

HAM SANDWICH

prosciutto cotto, alpine cheese & dijon mustard on sliced PQB sourdough

HOT CHICKEN SANDWICH

fried chicken thigh, house slaw, pickles, chili oil

PUBLICAN BURGER

caramelized onions, crispy shallot,
dill pickle, american cheese & pub sauce

DESSERT

choose one

SEASONAL ICE CREAM SCOOP

SEASONAL COOKIE

can be pre-packaged for guests to take with them!



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FAQ

Corkage

Our corkage fee is \$35 per 750ml bottle with a 3 bottle maximum.

Allergies & Dietary Restrictions

We happily accommodate most allergies & dietary restrictions by creating individual dishes for the guests who need them. This will not alter the selected menu for the rest of the group.

Guest Count & Menu Details

We do require all menu selections 7 days prior to your event and a guaranteed guest count 7 days prior to your event. You will be charged for your guaranteed guest count or amount in attendance, whichever is greater.

Fees

All contracted events will be subject to a 20% service charge, local sales tax & a 3% administrative fee.

Contract

A signed contract and 50% deposit are required to book an event. The deposit is non-refundable and will apply towards your final bill.

Decor & Equipment

Our team can help with floral, linen or other equipment rental needs. All decor & entertainment must be pre-approved by event manager. We do not allow glitter or confetti.

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HOSPITALITY GROUP



*the*PUBLICAN *patio*

On bustling Fulton Market, we have a fully covered patio that can be booked as a full patio buy-out, a semi-private section, or an entire half of the patio.

full patio buy-out

- hosts up to 85 for a reception
- hosts up to 60 for a seated dinner

half-patio

- hosts up to 50 for a reception
- hosts up to 30 for a seated dinner

semi-private section

- hosts up to 30 for a reception
- perfect for happy hours!



We offer an array of farm to table reception style fare that will pair perfectly with your event!