



# *the* PUBLICAN

## EVENTS PACKET

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837 W. Fulton Market  
Chicago, IL 60607

*PrivateEvents@OneOffHospitality.com*





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## 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!

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### 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 50 guests.







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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

CHEF'S HUMMUS  
pistachio & nigella Seed

PIMENTO CHEESE  
prosciutto & housemade Pickles

PORK & DUCK RILLETTES  
with seasonal jam

HAM & AGED CHEDDAR  
herb butter

### ADDITIONAL PASSED APPETIZERS

*\$36/dozen*

AVEC DATES  
chorizo stuffed medjool dates with bacon &  
piquillo pepper- tomato sauce (\$48/dozen)

SHRIMP COCKTAIL  
signature cocktail sauce

COUNTRY HAM CROQUETTE  
black pepper honey & garlic aioli

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!*

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### DELUXE CHEESE AND CHARCUTERIE STATION

*\$30pp*

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

*\$65pp*

chefs selection of premier cuts







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## SEATED FAMILY-STYLE DINNER MENU

### \$95 Menu

Guests make selections- 3 first course, 2 second course, 1 dessert

### \$120 Menu

Guests make selections- 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

treviso, grapefruit, marinated beets, sheep's milk gouda, sesame, morita chili, honey grapefruit vinaigrette

##### KALE CAESAR SALAD

tahini vinaigrette, radicchio, rye crumb, sarvecchio

##### ASPARAGUS SALAD

avocado, fennel and maple ginger vinaigrette

##### ROASTED BEETS

crème fraîche, smoked trout roe & horseradish

##### HAMACHI CRUDO

citrus, coriander, agrumato & tomato ponzu

##### BOUCHOT MUSSELS

dovetail wild hefeweizen, bay, celery, butter & garlic

##### BARBECUED CARROTS

creamy herb dressing, dill & pecans

##### DUCK AND PORK RILLETTES

seasonal preserves & sourdough toast

##### BROCCOLINI

miso bagna cauda, herb tahini & toasted sesame

##### ENGLISH PEAS

pea tendrils, mint salsa verde, pecorino & oat porridge

##### CLAMS

goan chorizo, green chickpeas, coconut curry & cilantro

*\*Add on Publican Bread service for \$5 pp\**

*(continued)*





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## SEATED FAMILY-STYLE DINNER MENU

### SECOND COURSE OPTIONS

#### HALIBUT

urfa chili glaze, sprucetip fumè & black locust flowers

#### PUBLICAN CHICKEN

half chicken, summer sausage & frites

#### BUTCHERS STEAK

arugula pesto & mushrooms bagna cauda (+\$5pp)

#### SIRLOIN CAP

porcini rub & salsa verde

#### HAM CHOP IN HAY

spicy house mustard & jus

#### RAINBOW TROUT

Pancetta, wild nettles, chili vinegar & ramp oil

### DESSERT OPTIONS

Millionaire Tart

Coconut Cake

Chocolate Chess Pie

Strawberry Rhubarb Crisp

## SPECIAL EXPERIENCES

### CUSTOM CHEFS MENU

*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!*

*Minimum of 10 people \$145 pp*





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## FAMILY STYLE BRUNCH PACKAGE

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\$50pp

### 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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## FAQ

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### **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