



*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.







*the***PUBLICAN**

## 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





*the***PUBLICAN**

**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*





*the***PUBLICAN**

## 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

#### RED FIRE LETTUCE

fennel, snap peas, strawberries, sheep's cheese, pistachio, 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

#### KOMBU CURED TUNA CRUDO

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

#### BARBECUED CARROTS

creamy herb dressing, dill & pecans

#### DUCK AND PORK RILLETTES

seasonal preserves & sourdough toast

#### ENGLISH PEAS

pea tendrils, mint salsa verde, pecorino & oat porridge

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

*(continued)*





*the***PUBLICAN**

## 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  
porcini rub & salsa verde

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

LAMB  
spicy shoulder brochette, seared chop, eggplant, apricot & green olives

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

BOUCHOT MUSSELS  
dovetail wild hefeweizen, bay, celery, butter & garlic

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

Millionaire Tart  
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!*





*the***PUBLICAN**

## FAMILY STYLE BRUNCH PACKAGE

---

\$5<sup>00</sup>pp

### 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*





*the***PUBLICAN**

## 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.

837 W. Fulton Market  
Chicago, IL 60607

*PrivateEvents@OneOffHospitality.com*



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!