



the **PUBLICAN**

PRIVATE EVENTS

837 W. Fulton Market
Chicago, IL 60607

PrivateEvents@OneOffHospitality.com



*the***PUBLICAN**

EVENT SPACES

The Publican is a chef-driven restaurant rooted in farm-to-table cooking, showcasing responsibly sourced meats, seafood, and exceptional produce all in an elegant, welcoming space designed for gathering.

SEMI PRIVATE SECTION

Max 65 guests for a seated dinner.

Perfect for large group dinners! Your group would have a dedicated area of our main dining room. The space would be stanchioned off for your group.

FRONT KINGS TABLE

Max 22 guests for a seated dinner

Great for smaller group dinners! Your group would be at one long table, also known as the King's Table!

BAR

RECEPTION SPACE

Max 20 guests for a reception style event.

Great for a mingling event!

FULL VENUE BUYOUT

RECEPTION SPACE

The Publican can accommodate up to 115 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

HORS D'OEUVRES

can be served passed or stationary

\$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

priced per piece, one dozen minimum per item

SHRIMP COCKTAIL

signature cocktail sauce

\$4

PQM SAUSAGE SKEWER

giardiniera

\$4

MINI PORCHETTA SANDWICH

shaved fennel & focaccia

\$5

MINI PUB BURGERS

bbq aioli, dill pickle & American cheese

\$5

MINI CRISPY FIORE DI LATTE SANDWICH

crispy fried mozzarella, hot honey, garlic aioli, marinated kale & focaccia

\$5



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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

\$20pp

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

OYSTERS

\$20pp

four oysters per guest, served with cocktail sauce & mignonette

LIVE CARVING STATION

MP

*includes your choice of pork or beef (previous offerings have been pork tenderloin, porchetta, prime rib, ribeye), with accompaniments. sliced and served by a member of our culinary team live for your guests.
live action chef fee \$500*

MINI DESSERTS

\$15pp - can be served stationary or passed

choose three from the list below:

chocolate s'mores tart

raspberry yuzu tart

key lime tart

chocolate caramel mousse parfait

strawberry malt cream puff



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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:

+\$8pp for additional first course selection

LITTLE GEM SALAD

gem lettuce, radish, fennel, breadcrumbs, poppyseed dressing

MARKET SALAD

fennel, blueberries, radicchio, spiced almonds, prairie breeze cheddar & roasted blueberry vinaigrette

MUSHROOMS

chantrelle and maitake mushrooms, cherry tomatoes, burrata, grilled sourdough

MARINATED SUMMER SQUASH

heirloom beans, salsa verde, vidalia onion, crispy seeds

BEETS

rainbow chard, pickled rhubarb, rhubarb amba & roasted walnuts

BARBECUED CARROTS

creamy herb dressing, dill & pecans

CHARCUTERIE (+\$8pp)

chefs selection of three charcuterie from PQM; served with bread & accoutrements
add on three artisanal cheeses for \$8pp

GREEN BEANS

Shallots, radishes, nasturtiums, chili oil & buttermilk

STEELHEAD TROUT CRUDO

fennel, burnt citrus & green olives

OYSTERS (+\$5PP)

chefs selection of east and west coast oysters

BOUCHOT MUSSELS

lambic, bay, celery, butter & garlic

DUCK AND PORK RILLETTES

seasonal preserves & sourdough toast

COUNTRY PÂTÉ

pork, pistachio, bacon, cranberry mustard & cornichon & sourdough toast

BONE MARROW

roasted bone marrow, PQM escargot sausage, watercress, brown butter vinaigrette & grilled bread

Add on Pubican Bread service for \$5 pp

add on pimento cheese +\$3pp

add on smoked fish dip +\$3pp

(continued)



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SEATED FAMILY-STYLE DINNER MENU

SECOND COURSE OPTIONS

+\$12pp for additional second course selection

DUCK BREAST

raspberry miso, hinona kabu turnips, raspberry jus

STEELHEAD TROUT

roasted summer squash, squash blossom & marcona almond salsa

SWORDFISH

Suya glaze, smashed cucumbers & palm sugar peanuts

PUBLICAN CHICKEN

half chicken, summer sausage & frites

BUTCHERS STEAK

kale, balsamic & olive oil

RIBEYE (+\$25PP)

60 day PQM dry aged from Slagel Farms, beef drippings

NEW YORK STRIP (+\$20PP)

60 day dry aged, beef drippings

HAM CHOP IN HAY

chive blossom glaze, roasted and pickled spring onions, snow peas & rosemary

PUBLICAN SEAFOOD STEW

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

DESSERT OPTIONS

CHOCOLATE TRUFFLE CAKE

hazelnut mousse, banana caramel & banana ice cream

PEACH & BLACKBERRY POT PIE

pie crust shards and crème fraiche ice cream

SATSUMA PAVLOVA

citrus pavlova with gingerbread rooibos mousse and satsuma gin granita

MINI DESSERTS

[+\$5 to add to the Classic Menu - no up charge for the deluxe menu

(each guest would receive one of each mini)

choose three from the list below.

chocolate s'mores tart

raspberry yuzu tart

key lime tart

chocolate caramel mousse parfait

strawberry malt cream puff



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FAMILY STYLE BRUNCH MENU

\$5⁰⁰pp

PLATES (choose three)

BABY GEM SALAD

fennel, blueberries, radicchio, spiced almonds, prairie breeze cheddar & roasted blueberry
vinaigrette

THE SEC

Brioche bun, PQM sausage spicy maple aioli, onion jam & fluffy eggs

RED WINE POACHED EGGS

PQB sourdough, rosemary ham, béarnaise & green salad

CHICKEN SCHNITZEL

Prosciutto, chicories & mustard vinaigrette

PUBLICAN WAFFLE

butter, syrup & seasonal berries

FRENCH TOAST

blueberry compote, fresh blueberries & whipped mascarpone

DUTCH BABY

mixed berry compote & powdered sugar

SIDES (choose two)

CRISPY POTATOES

PQM BREAKFAST SAUSAGE

MAPLE BRAISED PUBLICAN BACON

ASSORTED FRUIT

Assorted Pastries for the Table

add on our big 'ol cinnamon roll for \$5pp



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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 SALAD

Gem lettuce, celery, celery root, ruby red grapefruit, creamy miso dressing & sheep milk cheese

BOUCHOT MUSSELS

White wine, bay, celery, butter, garlic & baguette

SHRIMP SALAD

Poached shrimp, ajo blanco, endive, smoked almonds, oranges & horseradish

BEEF FAT FRIES

With garlic aioli

SECOND

choose three for your guests to select their main course onsite

FARRO & QUIONA BOWL

delicata squash, apples, pine nuts, pesto, baby kale, cider vinaigrette
[add chicken for +\$8 or salmon for +\$15]

TUNA MELT

Mrs. Griffin's tuna salad, pickled banana peppers, white cheddar cheese, PQB sourdough

HAM & CHEESE SANDWICH

prosciutto cotto, scrambled eggs, gruyère & dijon mustard on sliced PQB sourdough

PUBLICAN BURGER

diner onions, white cheddar, bread & butter pickles & burger sauce

BRUSSELS TARTINE

Crispy brussels sprouts, stracciatella, burnt lemon honey, toasted hazelnuts & sesame bread

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 3.5% 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!