



the PUBLICAN

PRIVATE EV ENTS

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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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!*

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

\$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

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

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

CLAMS

goan chorizo, green chickpeas, coconut curry & cilantro

BOUCHOT MUSSELS

dovetail wild hefeweizen, bay, celery, butter & garlic

DESSERT OPTIONS

Millionaire Tart

Coconut Cake

Chocolate Chess Pie

Strawberry Rhubarb Crisp

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 PACKAGE

\$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 Pastires for the Table



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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