

PUBLICAN
QUALITY
M·E·A·T·S

PRIVATE EVENTS

825 W. Fulton Market
Chicago, IL 60607

PublicanQualityMeats.com

Contact: PrivateEvents@OneOffHospitality.com



THE MAIN CAFÉ

From corporate happy hours and intimate dinners to unforgettable weddings, Publican Quality Meats can do it all! The main café can accommodate 35 guests for a seated dinner or 50 for a lively cocktail party. Our large, wraparound patio is a perfect location for an office happy hour.





THE BUTCHER'S TABLE

The butcher's table can accommodate 6-14 guests in our working kitchen for an unforgettable experience that places you and your guests right in the action. Our Chefs cook your menu right in front of you, while interacting and engaging with your guests.



There is a Butcher's Fee of \$500 to reserve this experience

For the Butcher's Table, we highly recommend opting for the Chef's Menu, in which your menu will be created just for your booking by our talented culinary team (page 8).

You are also welcome to opt for any of our other menus!

Chef Demos Available



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 HORS D'OEUVRES

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



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

OYSTERS

\$20pp

four oysters per guest, served with cocktail sauce & mignonette

GRAND SEAFOOD TOWER

\$45pp

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

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.



SEATED FAMILY STYLE MENUS



CLASSIC MENU

\$95 per guest

Your selection of 3 first course plates, 2 second course plates & 1 dessert

DELUXE MENU

\$120 per guest

Your selection of 4 first course plates, 3 second course plates & 1 dessert

FIRST COURSE OPTIONS:

+\$8pp for additional first course selection

LITTLE GEM SALAD

gem lettuce, radish, fennel, breadcrumbs, poppyseed dressing

MARKET SALAD

apples, squash, cheddar, spiced pepitas, roasted shallot vinaigrette

MAITAKE MUSHROOMS

tempura fried, parsley, garlic & preserved lemon aioli

BADGER FLAME BEETS

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

BARBECUED CARROTS

creamy herb dressing, dill & pecans

SALAMI

marinated baby lima beans & charred summer beans

COPPA

cured pork shoulder, melon, scotch whisky & juniper salt

PÂTÉ TOAST

bacon fat brioche, figs & fig leaf jam

KANPACHI CRUDO

roasted sweet peppers, nasturtiums, burnt onion & black pepper

DUCK AND PORK RILLETTES

seasonal preserves & sourdough toast

BOUCHOT MUSSELS

dovetail wild hefeweizen, bay, celery, butter & garlic

Add on Publican Bread service for \$5 pp

(continued)



SEATED FAMILY STYLE MENUS (continued)



SECOND COURSE OPTIONS

+\$12pp for additional second course selection

DUCK

cherries, dandelion greens & urfa chili

STURGEON

bacon braised cabbage, bacon jus & creme fraiche

PUBLICAN CHICKEN

half chicken, summer sausage & frites

BUTCHERS STEAK

spigariello, balsamic & olive oil

RIBEYE (+\$25PP)

Slagel Farms ribeye dry aged for 60-days in-house at Publican Quality Meats.
One of our most tender cuts, and our head butcher's preferred selection.

HAM CHOP IN HAY

maple glaze, roasted fennel, apples & hazelnuts

PUBLICAN SEAFOOD STEW

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

CARAFLEX CABBAGE

blueberry glaze, cream corn, blueberry salsa macha

DESSERT OPTIONS

CHOCOLATE MOUSSE LAYER CAKE

potato chip ice cream, salted caramel & candied pretzels

BLUEBERRY & BLACKBERRY POT PIE

pie shards, blueberry & blackberry filling, candied lemon & sour cream ice cream

CHOCOLATE CHESS PIE

seasonal ice cream, fudge sauce and candied cocoa nibs

STRAWBERRY CEREAL MILK SUNDAE

vanilla roasted cherries, cherry blossom tapioca & house made 'frosted flakes'

FAMILY STYLE ADDITIONS

Charcuterie & Cheese \$25pp

Crudite & Dips \$20pp

Oysters \$20pp

Grand Seafood Platter \$45pp

Breads and Spreads \$20pp

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SPECIAL EXPERIENCES



CHEF'S SELECTION MENU

A custom five course menu composed of four savory courses and one dessert course selected by our Chef de Cuisine from our most seasonal, exciting items and our butcher's best cuts specifically for your booking.

Our culinary team will take the reigns to create the perfect menu for your event!

Minimum of 10 people \$145 pp



CASSOULET EXPERIENCE

What is Cassoulet?

Each cassole pot is filled with layers of duck legs, pork ribs, P&M sausage, white beans, and then a final layer of beans to top it off. Once combined, they're baked for hours, while getting doused with stock every half hour, until the meat is tender and the beans are roasted, crunchy, and delicious!

Minimum of 10 people \$125 pp

One Week Notice Requested

LITTLE GEM SALAD

gem lettuce, radish, fennel, breadcrumbs,
poppyseed dressing

CASSOULET DE CASTELNAUDRY

beans, pork rib confit, sausage, duck confit

GATEAU AUX POMMES

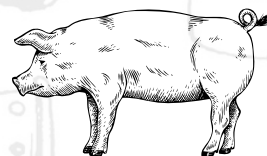
french apple cake, cider caramel

SUCKLING PIG EXPERIENCE

Our culinary team special orders a suckling pig from our favorite farm, then brines it for 24 hours, then confits the pig, before slow-roasting. This experience serves 8-10, and includes three chef-selected sides and sauces to accompany the feast.

72 hours notice is required

\$600 per suckling pig



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CHEF DEMONSTRATIONS



*Kick off your event with one of our Chef Demonstrations!
A member of our culinary team will engage with your guests by showing them one of
their many valuable skills. Demonstrations typically take about 30 minutes.*

Chef Demonstration Fee \$250



WHOLE PIG BREAKDOWN DEMO

*The Chef will show your guests how they break down
an entire pig, pointing out the key cuts, acknowledging
which cuts are best for certain preparations, and
educating guests on how to remove and store each item.*

BEEF BREAKDOWN DEMO

*The Chef will show your guests how they break down
beef, pointing out the key cuts, acknowledging which cuts
are best for certain preparations, and educating guests
on how to remove and store each item.*

CHICKEN BUTCHERY

*Learn the ins and outs of breaking down a whole
chicken, and how to make the most out of each element.*

BUILD A BEAUTIFUL BOARD

Watch and learn how to make a gorgeous charcuterie board!



BEVERAGE PACKAGES

two hour minimum for all 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:

three selections

iced tea, still & sparkling water and soda included

PREMIUM PACKAGE

\$42 per guest, per hour

Wine:

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

Beer:

four selections

Cocktails:

premium spirits
(vodka, gin, rum, tequila, bourbon, rye, scotch)
four cocktails

iced tea, still & sparkling water and soda included

STANDARD PACKAGE

\$32 per guest, per hour

Wine:

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

Beer:

three selections

Cocktails:

house spirits
(vodka, gin, rum, tequila, bourbon, rye, scotch)
two cocktails

iced tea, still & sparkling water and soda included

beverage can also be charged on consumption.

BEVERAGE MENU

WINE

RED

Côtes De Provence Auro Rogue
Château Grand Boise, \$65

Nebbiolo,
Montaribaldi Langhe, “Gambarin” \$75

Birichino, “Saint Georges,”
Pinot Noir \$80

Logan Farrell, Napa Valley,
Cabernet Sauvignon \$95

WHITE

Rioja Las Levantadas Blanco
Viuda Negra, \$65

Terlano Pinot Bianco,
Alto Adige, Italy \$70

Mount Eden Vineyards,
Old Vines Edna Valley, Chardonnay \$75

Cherrier Frères,
Sancerre “Les Renarderies” \$85

SPARKLING

Chateau Moncontour “Cremant de Loire”, Brut Rosé \$65
Michael Arnold & Fils, Champagne \$115

COCKTAILS & LIQUOR

HIGHBALLS

\$14 each

Vodka

Gin

Whiskey

Tequila

Bourbon

+ Cola, Ginger Ale, Lemon-lime,
Soda, Tonic

COCKTAILS

\$16 each

PQM Negroni

Publican Old Fashioned

*Please allow one week's notice for any special
cocktail requests*

BEER

ROTATING CANS

\$11 each

Ask your representative for the current selections



INFO & FAQ'S

Corkage

Our corkage fee is \$35 per 750 ml 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.

Audio Visual

The building is equipped with a premium sound system that can play your requested genres or musical selections.

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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