

PUBLICAN
QUALITY
M·E·A·T·S

PRIVATE EVENTS

825 W. Fulton Market
Chicago, IL 60607

PublicanQualityMeats.com

Contact: PrivateEvents@OneOffHospitality.com

ONE OFF
HOSPITALITY GROUP

PUBLICAN QUALITY M·E·A·T·S

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.



PUBLICAN QUALITY M·E·A·T·S

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).
Add on a chef demonstration for that extra element of engagement for a memorable experience!

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

PUBLICAN QUALITY M·E·A·T·S

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

PUBLICAN QUALITY M·E·A·T·S

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.

MINI DESSERTS

$15pp - can be served stationary or passed

choose three from the list below:

choose three from the list below:
almond olive oil cake with stewed apricots and pomegranate
mint chocolate ganache tart
gingerbread apple tart
mulled blueberry and cardamom cream puff
hazelnut orange cream puff
chocolate caramel mousse parfait

PUBLICAN QUALITY M·E·A·T·S

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. Deomstrations 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. - $15 per guest



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. $15 per guest



THREE AGES OF RIBEYE

This demonstration includes a ribeye breakdown, while our chef also walks through the ribeye aging process, the differences in three different ages of ribeye and how to prepare an aged steak. Guests will then be able to enjoy all three different ages during your dinner! $30 per guest



BUILD A BEAUTIFUL BOARD

Watch and learn how to make a gorgeous charcuterie board, then enjoy the chef's creation! - $12 per guest



PUBLICAN QUALITY MEATS



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
local lettuce, chicory, fennel, apple, marinated ricotta salata, roasted strawberry vinaigrette

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

BARBECUED CARROTS
creamy herb dressing, dill & pecans

KOJINUT SQUASH
tempura fried, black garlic yogurt & spicy garlic agro-dolce

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

HAMACHI CRUDO
pickled pears, toasted pine nuts, saba & chives

OYSTERS (+$5PP)
chefs selection of east and west coast oysters

SWEET POTATOES
red mole, burnt cinnamon crema, sesame, cocoa nibs & sweet potato leaves

ROASTED BEETS
smoked yogurt, crispy quinoa, veronica's radicchio & cranberry-harissa vinaigrette

BOUCHOT MUSSELS
lambic, bay, celery, butter & garlic

DUCK AND PORK RILLETTES
seasonal preserves & sourdough toast

SWEET MAIA APPLES
smoked quince, buckwheat, pickled mustard seed, sheep's milk gouda

COUNTRY PÂTÉ
pork, pistachio, bacon, cranberry mustard & cornichon

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

Add on Publican Bread service for $5 pp
add on pimento cheese +$3pp
add on smoked fish dip +$3pp

(continued)



PUBLICAN QUALITY M·E·A·T·S



SEATED FAMILY STYLE MENUS (continued)

SECOND COURSE OPTIONS
+$12pp for additional second course selection

DUCK BREAST
braised leg and sausage, confit baby turnips, roasted grapes, duck broth

SWORDFISH
suya glaze, smashed cucumbers & palm sugar peanuts

BRANZINO
charcoal grilled, cohokia brown rice, black truffle soffrito & smoked almond salmoriglio

PUBLICAN CHICKEN
half chicken, summer sausage & frites

BUTCHERS STEAK
kale, balsamic, salsa verde

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.

NEW YORK STRIP (+$20PP)
60 day dry aged, beef drippings

HAM CHOP
burnt plum glaze, plums, pickled tropea onions & green olives

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

CARAFLEX CABBAGE
charred and glazed, sweet corn and tomato salad, fresno chilies & corn butter pudding

DESSERT OPTIONS

CHOCOLATE TRUFFLE CAKE
hazelnut mousse, banana caramel & banana ice cream

PLUM & BLACKBERRY POT PIE
pie crust shards and crème fraiche ice cream

GERMAN APPLE CAKE
Burnt cinnamon cream & cider caramel

MINI DESSERTS
+$5pp - if added to classic menu, no up charge for deluxe menu
(each guest would receive one of each mini)

choose three from the list below:
almond olive oil cake with stewed apricots and pomegranate
mint chocolate ganache tart
gingerbread apple tart
mulled blueberry and cardamom cream puff
hazelnut orange cream puff
chocolate caramel mousse parfait

PUBLICAN QUALITY M·E·A·T·S

TAKE HOME GIFTS

Let the celebration continue on with a take home gift, from you to your guests!

We can customize with complimentary personalized labels on each item!

SEASONAL RICE KRISPY TREAT $6

rice krispies with marshmallow and seasonal ingredients

SEASONAL COOKIE $5

choose your cookie: spiced molasses cookie, white chocolate dipped chocolate peppermint cookies, cinnamon oat pecan, citrus crinkle, apricot cashew chunk, brown butter chocolate chip

SIGNED COOK BOOK: CHEERS TO THE PUBLICAN [$40] OR COOKING FOR GOOD TIMES [$35]

Executive Chef and Partner, Paul Kahan has authored two cookbooks, which can be given to your guests, signed by him!

PUBLICAN QUALITY BUTCHER'S BOX [$125]

We pack your box with the best of what we're cutting this month —— responsibly raised meats, house-made sausages, locally sourced and seasonal items, plus sauces and spreads that tie it all together. Everything is hand-cut and prepared by our team here at PQM, so you know you can count on exceptional quality in every box. You can also add on wine for $30 per bottle!







PUBLICAN QUALITY M·E·A·T·S

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, PQM 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

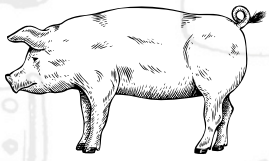
CASSOULET DE CASTELNAUDRY
beans, pork rib confit, sausage, duck confit

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



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

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

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

beverage can also be charged on consumption.

BEVERAGE MENU

WINE

RED

Montaribaldi, Langhe, Italy,
Nebbiolo 2023 $75

Birichino, Saint Georges, Central Coast,
California, Pinot Noir 2024 $80

Xavier Vignon Rouge, Rhone, Gigondas,
France 2019 $75

Anatomy No. 1, Napa Valley, California,
Cabernet Sauvignon 2022 $95

Beau Vigne, North Coast, California,
Cabernet Sauvignon 2022 $65

WHITE

Ode To The Publican, Whale Song American
Chardonnay 2024 $75

Brengman, Air-of-the-Dog, White Blend
Traverse City, Michigan 2025 $70

Las Levantandas, Tempranillo, Blanco Rioja,
Spain 2023 $65

Terlano Cuvée Terlaner, Alto Adige, Italy
(Pinot Bianco) 2024 $70

Bernard Fluenriet Et Fils, Sancerre, France,
Sauvignon Blanc 2024 $85

SPARKLING

Michel Arnould Champagne $115
Castell de Sant Pau Cava Brut Nature $65
Gérard Bertand Crémant De Limoux Brut Rosé 2022 $65
Castell de Sant Pau Cava Rosé $65

COCKTAILS & LIQUOR

HIGHBALLS

$18 each

Vodka
Gin
Whiskey
Tequila
Bourbon
+ Cola, Ginger Ale, Lemon-lime,
Soda, Tonic

COCKTAILS

$18 each

PQM Negroni
Publican Old Fashioned

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

BEER

ROTATING CANS

$12 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 10 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 3.5% 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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