

. PETIT .
POMEROY

EVENTS

◆ WELCOME ◆

Petit Pomeroy offers warm service and approachable cuisine in a classic yet comfortable setting. The dining room, bijou room, and bar provide the perfect backdrop for any night of the week.



Pomeroy, loosely translated by the French to mean “The King’s Apple,” is a neighborhood bistro for great friends and fine foods where the refinement of the Gold Coast and the hustle of River North meet. Inspired by the Parisian greats, the restaurant is comfortable and elegant, bringing accessible French fare to a new neighborhood.

PETIT
POMEROY

◆ SPACES ◆



Bonne Soirée Room

Seated 24 | Cocktail 30

PRIVATE

Ideal for a variety of soirées, from dinner parties to baby or wedding showers to team meetings, this private room features round tables with sliding doors for privacy.



Salle de Bar

Seated 40 | Cocktail 50

SEMI-PRIVATE

Near the liveliness of the Petit Pomeroy bar, this room offers sweeping views of Holy Name Cathedral and is flanked by two banquettes. Flexible seating arrangements are bountiful for those looking for larger tables.

– For larger gatherings, please inquire about buyout opportunities –

◆ MENU OFFERINGS ◆

One size doesn't fit all, we craft a menu to suit your needs.
We are capable of accommodating dietary restrictions and food allergies.

COCKTAIL RECEPTION OR FOOD STATIONS

A collection of passed appetizers and/or food stations

WEEKEND LUNCH

The host will preselect options for each course. For their starter, entree, & dessert, guests will select one dish to be enjoyed individually. Sides are served for the table.

3 COURSE DINNER

The host will preselect options for each course. For their starter, entree, & dessert, guests will select one dish to be enjoyed individually. Sides are served for the table.

4 COURSE DINNER

The host will preselect options for each course. For their salad, entree, & dessert, guests will select one dish to be enjoyed individually. Starters and sides are served for the table.

- PREMIUM OPTIONS AVAILABLE UPON REQUEST -

◆ COCKTAIL RECEPTION ◆

PASSED HORS D'OEUVRES

PRICED BY THE EACH | MINIMUM 1 DOZEN PER ITEM

HOT

- Escargots Puff | \$4
- Warm Tomato Tarte | \$4
- Burger Royale Slider | \$6
- Poulet Cajun Skewer | \$4
- Steak au Poivre Skewer | \$5
- Mini Crab Cake | \$5
- Mushroom-Chèvre Puff | \$4
- Lamb Chop Lollipop (MINIMUM
2 DOZEN) | \$7

CHILLED

- Steak Tartare Crostini | \$5
- Foie Gras Toast | \$5
- Chicken Liver Mousse | \$4
- Colossal Shrimp Cocktail | \$8
- Lobster Roll Slider | \$6
- Salmon Tartare Gaufrette | \$5
- Beet-Chèvre Crouton | \$4
- Artichoke Barigoule | \$4

BRUNCH AND LUNCH

- Fruit Skewers | \$4
- Mini Quiche Bites | \$4
- Mini Gravlax | \$5

STAGED HOR D'OEUVRES

MINIMUM 1 DOZEN PER ITEM

Oysters on the Half Shell

- East & West Coast, Shallot Mignonette
- \$4 per oyster

Colossal Black Tiger Shrimp

- Horseradish Cocktail
- \$7 per shrimp

PRICED PER ORDER

Alaskan Jumbo King Crab (1/2 lb)

- Florida Mustard Sauce
- \$64

◆ 3 COURSES ◆

STARTING AT \$90/GUEST

COURSE 1

CHOICE OF (HOST CHOOSES 2)

Salade Verte
Frisée aux Lardon Salade
Le Pomeroy Salade
Onion Soup Gratinée

COURSE 2

CHOICE OF (HOST CHOOSES 3)

Poulet Cajun	Grilled Arctic Char
Trout Amandine	Filet au Poivre
Roasted Chicken	Seasonal Vegetarian Option
Steak à la Bordelaise	

SIDES

FOR THE TABLE (HOST CHOOSES 2)

Pommes Purées | Duck Fat Potatoes | Mushroom Ragout
Pommes Frites & Aioli | Haricots Verts | Macaroni au Gratin

DESSERT

CHOICE OF (HOST CHOOSES 2)

Chocolate Pot de Crème | Crème Brûlée | Plateau à' Fromage
Seasonal Fruit Tart | Profiteroles | Seasonal Ice Cream & Sorbet

– Ask about adding a *Buck Russell* Celebration Cake or Cupcakes –

◆ 4 COURSES ◆

STARTING AT \$125/GUEST

COURSE 1

FOR THE TABLE (HOST CHOOSES 2)

Escargots à la Bourguignonne
Colossal Black Tiger Shrimp (4)
Steak Tartare

Pan-Seared Foie Gras
Oysters on the Half Shell (6)
Chicken Liver Mousse

COURSE 2

CHOICE OF (HOST CHOOSES 2)

Salade Verte
Frisée aux Lardon Salade

Le Pomeroy Salade
Onion Soup Gratinée

COURSE 3

CHOICE OF (HOST CHOOSES 3)

Poulet Cajun
Trout Amandine
Roasted Chicken
Steak à la Bordelaise

Grilled Arctic Char
Filet au Poivre
Seasonal Vegetarian Option

SIDES

FOR THE TABLE (HOST CHOOSES 2)

Pommes Purées | Duck Fat Potatoes | Mushroom Ragout
Pommes Frites & Aioli | Haricots Verts | Macaroni au Gratin

DESSERT

CHOICE OF (HOST CHOOSES 2)

Chocolate Pot de Crème | Crème Brûlée | Plateau à' Fromage
Seasonal Fruit Tart | Profiteroles | Seasonal Ice Cream & Sorbet

- Ask about adding a *Buck Russell* Celebration Cake or Cupcakes -

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POMEROY

◆ WEEKEND LUNCH ◆

STARTING AT \$65/GUEST

◆ SATURDAY & SUNDAY ◆

COURSE 1

CHOICE OF (HOST CHOOSES 2)

Onion Soup Gratinée
Frisee aux Lardons Salad
Warm Tomato Tarte

Chicken Liver Mousse
Salade Verte

COURSE 2

CHOICE OF (HOST CHOOSES 4)

Pomeroy Waldorf
Seared Tuna Niçoise
Croque Monsieur or Madame
Filet Sliders
Lobster Roll

Burger Royale
Steak à la Bordelaise
l'Omelette
Quiche Lorraine
Poulet Cajun

SIDES

FOR THE TABLE (HOST CHOOSES 2)

Pommes Purées | Duck Fat Potatoes | Mushroom Ragout
Pommes Frites & Aioli | Haricots Verts | Macaroni au Gratin

DESSERT

CHOICE OF (HOST CHOOSES 2)

Chocolate Pot de Crème | Crème Brûlée | Plateau à' Fromage
Seasonal Fruit Tart | Profiteroles | Seasonal Ice Cream & Sorbet

- Ask about adding a *Buck Russell* Celebration Cake or Cupcakes -

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◆ FRUITS DE MER ◆



LE PETIT PLATEAUX
FEEDS 3-4 GUESTS | \$140

LE GRANDE PLATEAUX
FEEDS 6-8 GUESTS | \$250

ACCOUTREMENTS DES PLATEAUX
Horseradish Cocktail,
Florida Mustard Sauce,
Sherry Mignonette, Tabasco

Le Petit or Le Grande, our “Fruits De Mer” seafood platters and towers are created using only the freshest seafood from all over the country, a showstopper for any event. Wow your guests with oysters shucked daily, Colossal Black Tiger Shrimp, Alaskan Jumbo King Crab, and Ahi Tuna Tartare.



◆ LIBATIONS ◆



WELCOME OR CELEBRATION TOAST CHARGED PER GUEST

Personalize your event with a bubbly toast or welcome cocktail. Current selections offered, Premium options available.



HOSTED BAR CHARGED ON CONSUMPTION OR PER GUEST

Current selections offered.



WINE SERVICE CHARGED ON CONSUMPTION

Hand-selected wines to suit your menu. Current wine list offered.

~ Sommelier available upon request ~



LIBATION PACKAGES CHARGED PER GUEST PER HOUR

Keep the good times flowing with an open bar, select beer + wine. basic, or premium to meet your needs. Optional upgrades and extensions available.



Je vous offre à boire? Pairing perfectly with your meal, our beverage program offers an extensive selection of French red and white wines as well as their American counterparts.

Our craft cocktails are fun renditions of the French brasserie classics including spirit-free options that are curated and thoughtful.

◆ LIBATION PACKAGES ◆

STARTING AT \$43/GUEST

◆ PACKAGE 1 BEER & WINE ◆

\$43/GUEST FOR 2 HOURS | \$53/GUEST FOR 3 HOURS | \$8/GUEST FOR EVERY ADDITIONAL HOUR

◆ HOUSE WINES ◆

Prosecco Rosé Sancerre Pinot Blanc Chardonnay Cabernet Sauvignon Beaujolais Côtes du Rhône

◆ BEERS ◆

Trumer Pilsner Brasserie D'Achouffe 'La Chouffe'
Moody Tongue 'Orange Blossom' Kronenbourg '1664' Lager

◆ PACKAGE 2 BASIC OPEN BAR ◆

\$53/GUEST FOR 2 HOURS | \$63/GUEST FOR 3 HOURS | \$12/GUEST FOR EVERY ADDITIONAL HOUR

INCLUDES EVERYTHING FROM THE BEER & WINE PACKAGE PLUS:

◆ HOUSE SPIRITS ◆

Conciere Vodka Old Forester Rye Amaretto
Prairie Gin Old Crow Bourbon Frangelico
Bacardi White Rum Cutty Sark Scotch Kahlua
Jose Cuervo Tequila House Triple Sec Bailey's
La Luna Mezcal Campari Dry & Sweet Vermouth
Malort Aperol

- ADD A CURATED COCKTAIL FOR \$8/GUEST

◆ LIBATION PACKAGES ◆

STARTING AT \$43/GUEST

◆ PACKAGE 3 PREMIUM OPEN BAR ◆

\$64/GUEST FOR 2 HOURS | \$76/GUEST FOR 3 HOURS | \$16/GUEST FOR EVERY ADDITIONAL HOUR

◆ HOUSE WINES ◆

Prosecco
Still Rosé
Sparkling Rosé
Pinot Blanc

Sancerre
Chardonnay
Cabernet Sauvignon
Beaujolais

Côtes du Rhône
Pinot Noir

◆ BEERS ◆

Trumer Pilsner
Moody Tongue 'Orange Blossom'

Brasserie D'Achouffe 'La Chouffe'
Kronenbourg '1664' Lager

◆ EXTENDED SPIRITS ◆

Conciere Vodka
Tito's Vodka
Ketel One Vodka
Prairie Gin
Hendrick's Gin
Beefeater Gin
Bacardi White Rum
Plantation Dark Rum
Jose Cuervo Tequila
Nosotros Blanco Tequila
Nosotros Reposado Tequila

La Lana Mezcal
Nosotros Mezcal
Malort
Old Forester Rye
High West Double Rye
Old Crow Bourbon
Jim Beam Bourbon
Maker's Mark Bourbon
Cutty Sark Scotch
Johnny Walker Black Scotch
Cointreau Triple Sec

Campari
Aperol
Amaretto
Frangelico
Kahlua
Bailey's
Dry & Sweet Vermouth
Averna Amaro
Remy-Martin VSOP Cognac
Lillet Blanc
Luxardo Maraschino

- ADD A CURATED COCKTAIL FOR \$8/GUEST

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POMEROY

◆ CELEBRATION DESSERTS ◆

FROM *Buck Russell's* BAKERY



CELEBRATION CAKES

6" | 8" | 10"

CELEBRATION CUPCAKES

STARTING AT 1 DOZEN

OTHER BAKERY SELECTIONS

WHETHER GLUTEN FREE OR LOOKING FOR
SOMETHING DIFFERENT, INQUIRE ABOUT OUR
EXTENSIVE OFFERINGS

In 2022 we welcomed Buck Russell's Bakery and Sandwich Shop into the Ballyhoo family. Joining Sophia Steak and Pomeroy on the North Shore, Buck's is a one-stop-shop for lunch, takeout, catering and a little something sweet. Buck Russell's is also open for weekend brunch. Beyond the bakery case, Buck's offers a menu of celebration cakes perfect for any occasion. With 72 hours of advance notice, we would be happy to have a specialty cake delivered, free of charge, on the day of your event. Buck's offers a number of sizes, flavors and sprinkles, which allows you to make each cake extra special. All of Buck's cakes are sliced and served with complimentary ice cream for your guests to enjoy.

For more information, please ask us; all cakes are available to include an inscription, a lovely way to add a personal touch to your next event.



◆ ADDITIONAL INFORMATION ◆

CELEBRATION PLANNING

Our event planners provide additional information on room and layout options, customized menus and beverage selections. We are happy to provide a site tour to help you envision your event and see the myriad of options available to customize it to make it unique and memorable. Petit Pomeroy works with preferred and trusted vendors to quickly and affordably coordinate add-ons such as florals, candles, linens, balloons, specialty glassware, cake displays and more. Valet services are complimentary. We are here to make the planning process as seamless as possible so you can enjoy your special event. You dream it and we'll execute it!

FOOD & BEVERAGE MINIMUMS

Petit Pomeroy does not charge a venue or rental fee. Rather, we have established food and beverage minimums, based upon time, day, demand, and space utilized. Should these minimums not be met, the difference will be charged at the conclusion of the event as a room fee.

ALLERGEN ACCOMODATIONS

Whether, gluten, dairy, nuts, or other, we're capable and safety-driven when it comes to allergies. Pomeroy has a management and chef team certified in allergy safety protocols.

CONTACT

To inquire about hosting your event at Petit Pomeroy, please get in touch with us at 312.584.0480 or events@petitpomeroy.com

