

. 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.

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## ◆ SPACES ◆



### **Bonne Soirée Room**

Seated 20 | Cocktail 25

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.



### **Full Buyout**

Seated 65

INCLUDING BONNE SOIREE ROOM 85

Cocktail 65–85 PENDING SETUP

PRIVATE

Petit Pomeroy offers sweeping views of Holy Name Cathedral and is flanked by banquettes. Flexible seating arrangements are bountiful for those looking for larger tables.

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## ◆ 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

Lunch is available outside of our regular operating hours. Ask your event coordinator for more information and customization options.

### 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 -

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## ◆ SHARED STARTERS ◆

### 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  
Artichoke Barigoule | \$4

### STAGED HOR D'OEUVRES

PRICED PER ORDER

#### Le Petit Plateau

Oysters on the Half Shell (12)  
Colossal Black Tiger Shrimp (4)  
Tuna Tartare Niçoise  
\$72

PRICED PER PERSON (MINIMUM OF 12)

#### Charcuterie Board

Three assorted house  
cured salumis, pickles  
mustards, grilled bread  
\$19

#### Cheese Board

Three styles of cheese,  
currant soffrito, honey,  
crostini  
\$19

#### Cruditè Board

Seasonal vegetables,  
french onion dip,  
roasted garlic hummus  
\$15

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## ◆ 3 COURSES ◆

STARTING AT \$90/GUEST

### COURSE 1

HOST PRESELECTS 2, GUEST CHOOSES 1

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

### COURSE 2

HOST PRESELECTS 3, GUEST CHOOSES 1

|                       |                            |
|-----------------------|----------------------------|
| 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

HOST PRESELECTS 2, GUEST CHOOSES 1

Chocolate Pot de Crème | Crème Brûlée | Seasonal Dessert |  
Profiteroles | Seasonal Ice Cream & Sorbet

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## ◆ 4 COURSES ◆

STARTING AT \$125/GUEST

### COURSE 1

FOR THE TABLE (HOST CHOOSES 2)

|                                 |                               |
|---------------------------------|-------------------------------|
| Escargots à la Bourguignonne    | Oysters on the Half Shell (6) |
| Colossal Black Tiger Shrimp (4) | Chicken Liver Mousse          |
| Steak Tartare                   |                               |

### COURSE 2

HOST PRESELECTS 2, GUEST CHOOSES 1

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

### COURSE 3

HOST PRESELECTS 3, GUEST CHOOSES 1

|                       |                            |
|-----------------------|----------------------------|
| 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

HOST PRESELECTS 2, GUEST CHOOSES 1

Chocolate Pot de Crème | Crème Brûlée | Seasonal Dessert |  
Profiteroles | Seasonal Ice Cream & Sorbet

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## ◆ 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 | Sancerre    | Chardonnay         | Beaujolais     |
| Rosé     | Pinot Blanc | Cabernet Sauvignon | 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 \$64/GUEST

## ◆ PACKAGE 3 PREMIUM OPEN BAR ◆

### ◆ HOUSE WINES ◆

|                |                    |                |
|----------------|--------------------|----------------|
| Prosecco       | Sancerre           | Côtes du Rhône |
| Still Rosé     | Chardonnay         | Pinot Noir     |
| Sparkling Rosé | Cabernet Sauvignon |                |
| Pinot Blanc    | Beaujolais         |                |

### ◆ BEERS ◆

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

### ◆ EXTENDED SPIRITS ◆

|                           |                            |                         |
|---------------------------|----------------------------|-------------------------|
| Conciere Vodka            | La Lana Mezcal             | Campari                 |
| Tito's Vodka              | Nosotros Mezcal            | Aperol                  |
| Ketel One Vodka           | Malort                     | Amaretto                |
| Prairie Gin               | Old Forester Rye           | Frangelico              |
| Hendrick's Gin            | High West Double Rye       | Kahlua                  |
| Beefeater Gin             | Old Crow Bourbon           | Bailey's                |
| Bacardi White Rum         | Jim Beam Bourbon           | Dry & Sweet Vermouth    |
| Plantation Dark Rum       | Maker's Mark Bourbon       | Averna Amaro            |
| Jose Cuervo Tequila       | Cutty Sark Scotch          | Remy-Martin VSOP Cognac |
| Nosotros Blanco Tequila   | Johnny Walker Black Scotch | Lillet Blanc            |
| Nosotros Reposado Tequila | Cointreau Triple Sec       | Luxardo Maraschino      |

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# ◆ 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 and make your event unique and memorable. Petit Pomeroy works with preferred and trusted vendors for florals, candles, linens, balloons, specialty glassware, cake displays and more. Valet services can be arranged. 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 has 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 or unmet minimum.

## ALLERGEN ACCOMMODATIONS

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 [events@ballyhoohospitality.com](mailto:events@ballyhoohospitality.com)



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