



POMEROY



CAFÉ • BISTRO • BRASSERIE • BAR

EVENTS

◆ WELCOME ◆

Pomeroy offers warm service and approachable cuisine in a classic yet comfortable setting. The large dining room, bar, sidewalk cafe, and garden courtyard 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 in the charming heart of Winnetka. Inspired by the Parisian greats, the restaurant is comfortable and elegant, bringing accessible French fare to the North Shore.

◆ SPACES ◆



Jester Room

Seated 22 | Cocktail 30 | *SEMI-PRIVATE*

An ideal setting for friends, family, and colleagues, the Jester Room offers views of the courtyard patio while providing the perfect setting for seated dinners and cocktail receptions.



La Cave

Seated 14 | *PRIVATE*

Nestled beneath the hustle and bustle of the dining room, La Cave is ideal for intimate seated dinners. The barrel-vaulted sound-proof ceiling and custom french doors create a veil of privacy.



Courtyard Patio

Seated 85 | Cocktail 85* | *PRIVATE*

**UP TO 150 WITH FURNITURE REMOVAL, FEES APPLY*

Ideal for seasonal soirées, guests are invited to take a trip to the cafes of France in our own backyard. Perfect for seated dinners and cocktail receptions.

**NEW* REDUCED-SIZE HEATED COURTYARD*

– For larger gatherings, please inquire about buyout opportunities –

◆ 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

Full menu offered.

WINE SERVICE CHARGED ON CONSUMPTION

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

~ Sommelier available upon request ~



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.



◆ 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

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.

WEEKEND BRUNCH & LUNCH

The host will preselect options for each course. Our brunch service accommodates plated individual service or shared family style.
Sides are served for the table.

- PREMIUM OPTIONS AVAILABLE UPON REQUEST -

◆ COCKTAIL RECEPTION ◆

◆ PASSED HORS D'OEUVRES ◆

PRICED BY THE DOZEN | MINIMUM 1 DOZEN PER ITEM

HOT

Escargots Puff | \$60
Warm Tomato Tarte | \$48
Burger Royale Slider | \$84
Poulet Cajun Skewer | \$48
Steak au Poivre Skewer | \$72
Mini Crab Cake | \$60
Mushroom-Chèvre Puff | \$48
Lamb Chop Lollipop | MINIMUM
2 DOZEN \$96

CHILLED

Steak Tartare Crostini | \$60
Country Pâté Toast | \$48
Colossal Shrimp Cocktail | \$96
Lobster Roll Slider | \$96
Salmon Tartare Gaufrette | \$60
Beet-Chèvre Crouton | \$48
Artichoke Barigoule | \$48

BRUNCH AND LUNCH

Fruit Skewers | \$72 Berry Cups | \$96 Cheese Bites | \$96 Quiche Bites | \$60

* Our culinary team can offer additional items for specific dietary needs

◆ STAGED HOR D'OEUVRES ◆

MINIMUM 1 DOZEN PER ITEM

Oysters on the Half Shell

East & West Coast, Shallot Mignonette
\$50 per dozen

Colossal Black Tiger Shrimp

Horseradish Cocktail
\$87 per dozen

Alaskan Jumbo King Crab (1/2 lb)

Florida Mustard Sauce
\$75

POMEROY

◆ 3 COURSES ◆

STARTING AT \$95 PER GUEST

*UPCHARGES MAY APPLY

COURSE 1

HOST PRESELECTS TWO, GUEST CHOOSES ONE

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

COURSE 2

HOST PRESELECTS THREE, GUEST CHOOSES ONE

Poulet Cajun	Steak à la Bordelaise *
Trout Almondine	Grilled Salmon
Roasted Chicken	Filet au Poivre *

SIDES

FOR THE TABLE (HOST CHOOSES TWO)

Pommes Purées | Pommes Frites & Aioli | Haricots Verts
Macaroni au Gratin

DESSERT

HOST PRESELECTS TWO, GUEST CHOOSES ONE

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

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

* Our culinary team can offer additional items for specific dietary needs

POMEROY

◆ 4 COURSES ◆

STARTING AT \$130 PER GUEST

*UPCHARGES MAY APPLY

COURSE 1

FOR THE TABLE (HOST CHOOSES TWO)

Escargots à la Bourguignonne

Colossal Black Tiger Shrimp (4)

Steak Tartare

Oysters on the Half Shell (6)

Country Pâté

COURSE 2

HOST PRESELECTS TWO, GUEST CHOOSES ONE

Salade Verte

Frisée aux Lardon Salade

Seasonal Salade

Le Pomeroy Salade

Onion Soup Gratinée

COURSE 3

HOST PRESELECTS THREE, GUEST CHOOSES ONE

Poulet Cajun

Trout Almondine

Roasted Chicken

Steak à la Bordelaise

Grilled Salmon

Filet au Poivre *

SIDES

FOR THE TABLE (HOST CHOOSES TWO)

Pommes Purées | Seasonal Vegetable

Pommes Frites & Aioli | Haricots Verts | Macaroni au Gratin

DESSERT

HOST PRESELECTS TWO, GUEST CHOOSES ONE

Chocolate Pot de Creme | Crème Brûlée | Profiteroles

Seasonal Ice Cream & Sorbet

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

* Our culinary team can offer additional items for specific dietary needs

POMEROY

◆ BRUNCH ET LUNCH ◆

STARTING AT \$70 PER GUEST

*UPCHARGES MAY APPLY

COURSE 1

HOST PRESELECTS TWO, GUEST CHOOSES ONE

Frisee aux Lardons Salad
Warm Tomato Tarte
Vegetarian Greek Yogurt Parfait

Salade Verte
Seasonal Salade
Pain au Chocolat

COURSE 2

HOST PRESELECTS FOUR, GUEST CHOOSES ONE

Pomeroy Waldorf
Seared Tuna Niçoise
Croque Monsieur
Croque Madame (+3)
Filet Sliders (+5)
Lobster Roll (+10)

Burger Royale
Steak à la Bordelaise (+10)
l'Omelette (limited availability)
Quiche Lorraine
Poulet Cajun
Warm Breakfast Sandwich

SIDES

FOR THE TABLE (HOST CHOOSES TWO)

Crispy Bacon | Chicken Sausage
Pommes Frites & Aioli | Haricots Verts | Rosti Potatoes

DESSERT

HOST PRESELECTS TWO, GUEST CHOOSES ONE

Chocolate Pot de Crème | Crème Brûlée | Profiteroles
Plateau à' Fromage (+10) | Seasonal Ice Cream & Sorbet

SPECIALITY ADD-ONS

Crepes | Patisserie | Brunch Beverages
Buck Russell's Celebration Cake or Cupcakes

* Our culinary team can offer additional items for specific dietary needs

POMEROY

◆ FRUITS DE MER ◆



LE PETIT PLATEAUX

FEEDS 3-4 GUESTS | \$190

LE GRANDE PLATEAUX

FEEDS 6-8 GUESTS | \$300

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.



◆ 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.

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. Pomeroy works with preferred and trusted vendors to 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

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 an ummet minimum or 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 Pomeroy, please get in touch with us at events@ballyhoohospitality.com

