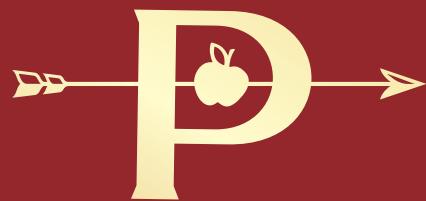


# POMEROY



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.

**POMEROY**

## ◆ SPACES ◆



### Jester Room

Seated 24 | Cocktail 35 | 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 -

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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

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 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
- Country Pâté Toast | \$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
- \$8 per shrimp

PRICED PER ORDER

#### Alaskan Jumbo King Crab (1/2 lb)

- Florida Mustard Sauce
- \$64

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## ◆ 3 COURSES ◆

STARTING AT \$90/GUEST

### COURSE 1

HOST PRESELECTS 2, GUEST CHOOSES 1

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

### COURSE 2

HOST PRESELECTS 3, GUEST CHOOSES 1

Poulet Cajun	Grilled Salmon
Trout Almondine	Filet au Poivre
Roasted Chicken	Seasonal Vegetarian Option
Steak à la Bordelaise	

### SIDES

FOR THE TABLE (HOST CHOOSES 2)

- Pommes Purées | Seasonal Vegetable
- Pommes Frites & Aioli | Haricots Verts | Macaroni au Gratin

### DESSERT

HOST PRESELECTS 2, GUEST CHOOSES 1

- Chocolate Pot de Creme | Crème Brûlée | Plateau à' Fromage
- Seasonal Dessert | Profiteroles | Seasonal Ice Cream & Sorbet

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

POMEROY

## ♦ 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)  
Country Pâté

### COURSE 2

HOST PRESELECTS 2, GUEST CHOOSES 1

Salade Verte  
Frisée aux Lardon Salade  
Seasonal Salade

Le Pomeroy Salade  
Onion Soup Gratinée

### COURSE 3

HOST PRESELECTS 3, GUEST CHOOSES 1

Poulet Cajun  
Trout Almondine  
Roasted Chicken  
Steak à la Bordelaise

Grilled Salmon  
Filet au Poivre  
Seasonal Vegetarian Option

### SIDES

FOR THE TABLE (HOST CHOOSES 2)

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

### DESSERT

HOST PRESELECTS 2, GUEST CHOOSES 1

Chocolate Pot de Creme | Crème Brûlée | Plateau à Fromage  
Seasonal Dessert | Profiteroles | Seasonal Ice Cream & Sorbet

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

POMEROY

## ♦ BRUNCH ET LUNCH ♦

STARTING AT \$65/GUEST | SATURDAY & SUNDAY

### COURSE 1

HOST PRESELECTS 2, GUEST CHOOSES 1

Onion Soup Gratinée  
Frisée aux Lardon Salad  
Warm Tomato Tarte

Chia Seed Parfait  
Salade Verte  
Seasonal Salade

### COURSE 2

HOST PRESELECTS 4, GUEST CHOOSES 1

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

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

### SIDES

FOR THE TABLE (HOST CHOOSES 2)

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

### DESSERT

HOST PRESELECTS 2, GUEST CHOOSES 1

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* Cake or Cupcakes

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## ♦ 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 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

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.

A 3% restaurant surcharge is added to each guest check.

This may be removed upon request

## 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 Pomeroy, please get in touch with us at 312.847.0811 or [events@ballyhoohospitality.com](mailto:events@ballyhoohospitality.com)

