

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 –

POMEROY

◆ 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.



POMEROY

◆ 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 -

POMEROY

◆ 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

POMEROY

◆ 3 COURSES ◆

STARTING AT \$90/GUEST

COURSE 1

CHOICE OF (HOST CHOOSES 2)

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

COURSE 2

CHOICE OF (HOST CHOOSES 3)

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

CHOICE OF (HOST CHOOSES 2)

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

◆ 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

CHOICE OF (HOST CHOOSES 2)

Salade Verte
Frisée aux Lardon Salade
Seasonal Salade

Le Pomeroy Salade
Onion Soup Gratinée

COURSE 3

CHOICE OF (HOST CHOOSES 3)

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

CHOICE OF (HOST CHOOSES 2)

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 \$40/GUEST

COURSE 1

FOR THE TABLE (HOST CHOOSES 2)

Warm Brie Crostini

House-Baked Baguette

Warm Tomato Tarte

COURSE 2

CHOICE OF (HOST CHOOSES 4)

French Toast
Pomeroy Chicken Waldorf
Quiche Lorraine
l'Omelet Spinach

Croque Monsieur or
Madame
Burger Royale
Smoked Salmon Tartine

Seared Tuna Niçoise
Frisée aux Lardons
Filet Sliders (+3)
Lobster Roll (+5)

– Burger, Filet Slider, & Lobster Roll are served avec Frites –

SIDES

FOR THE TABLE (HOST CHOOSES 2)

Crispy Bacon | Chicken-Apple Sausage | Pommes Frites
Rosti Potatoes | Country Toast

BESPOKE ADDITIONS

PANIER À PÂTISSERIE

FOR THE TABLE

Pain au Chocolat
Brioche aux Amandes
Pain au Raisin
+ \$10

HANDMADE CREPES

FOR THE TABLE | HOST CHOOSES TWO

Florentine | Breton
Chicago | Classique
Nutella | Norwegian
+ \$10

BRUNCH BEVERAGE

PER GUEST

Jus de Jardin | Bloody Marie
Mimosa Amère | Prosecco
Champagne | Café de France
+ \$MP

– Ask about adding a *Buck Russell's* Celebration 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 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 312.847.0811 or events@ballyhoohospitality.com

