

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 translate 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 26 | 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 90 | Cocktail 150 | *PRIVATE*

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  
AVAILABLE YEAR-ROUND

– 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.

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

A collection of passed and stationary appetizers.

### 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

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.

### 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.

- PREMIUM OPTIONS AVAILABLE UPON REQUEST -

# ◆ COCKTAIL RECEPTION ◆

## PASSED HOR 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
- \$7 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

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 | Brussels Sprouts  
Pommes Frites & Aioli | Haricots Verts | Macaroni au Gratin

## DESSERT

CHOICE OF (HOST CHOOSES 2)

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

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

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# ◆ 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 | Brussel Sprouts

Pommes Frites & Aioli | Haricots Verts | Macaroni au Gratin

## DESSERT

CHOICE OF (HOST CHOOSES 2)

Chocolate Pot de Creme | Crème Brûlée | Plateau à' Fromage

Pear & Almond Tart | Profiteroles | Seasonal Ice Cream & Sorbet

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

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# ◆ WEEKEND BRUNCH ◆

STARTING AT \$40/GUEST

◆ SATURDAY & SUNDAY ◆

## COURSE 1

PASTRIES FOR THE TABLE

Pain au Chocolate  
Seasonal Pastry  
Brioche aux Amandes

## COURSE 2

CHOICE OF (HOST CHOOSES 4)

Quiche Lorraine  
l'Omelet Spinach  
Pomeroy Chicken Waldorf  
Croque Monsieur or Madame

Lobster Roll  
Burger Royale  
Smoked Salmon Tartine

## SIDES

FOR THE TABLE (HOST CHOOSES 2)

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

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

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# ◆ WEEKEND LUNCH ◆

STARTING AT \$65/GUEST

◆ SATURDAY & SUNDAY ◆

## COURSE 1

CHOICE OF (HOST CHOOSES 3)

Onion Soup Gratinée  
Avocado Tartine  
Warm Tomato Tarte  
Chicken Liver Mousse

Salade Verte  
Seasonal Salade  
Duck Confit Tartine

## COURSE 2

CHOICE OF (HOST CHOOSES 3)

Pomeroy Waldorf  
Seared Tuna Niçoise  
Croque Monsieur or Madame  
Filet Sliders

Lobster Roll  
Burger Royale  
Steak à la Bordelaise

## SIDES

FOR THE TABLE (HOST CHOOSES 2)

Brussels Sprouts | Pommes Frites & Aioli | Haricots Verts  
Macaroni au Gratin

## DESSERT

CHOICE OF (HOST CHOOSES 2)

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

– 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 | \$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.



# ◆ 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. 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.

## 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@pomeroywinnetka.com](mailto:events@pomeroywinnetka.com)

