

PERILLA

KOREAN AMERICAN FARE

EVENTS

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WELCOME

Thank you for your interest in hosting your event with us at PERILLA korean american fare!

From your corporate business dinner to intimate evenings with family and friends, our events team is here to help!





OUR FOOD

Executive Chef Andrew Lim offers his take and perspective on Korean American fare inspired by traditional flavors and ingredients with his modern takes on Korean cuisine.

THE EXPERIENCE

UNIQUE & INTERACTIVE
EXCITING & MEMORABLE
COMMUNAL

X

THE SPACE

MODERN
INTIMATE
ARTISTIC



OUR MENUS

Our tables features built-in grills with premium hand selected meats, seafood, and vegetables from locally sourced purveyors. We provide pre-selected event menus or we can create a custom menu tailored to your event.

All menus are served family-style,
creating a warm and communal dining experience.







TRADITIONAL
$55 PER PERSON

pork belly

la galbi
marinated | bone-in beef short rib
traditional korean sweet soy

accompaniments
chef's selection banchan
ssam
scallion muchm
dipping sauces

vegetable dumplings
soy vinaigrette

rice cake royale
assorted vegetables

korean fried chicken wings
harrison's poultry & farm
traditional sweet & spicy

CHEF'S
$75 PER PERSON

american f1 bavette
non-marinated
american wagyu & black angus

spicy pork collar
rosewood farms

prime beef short rib
marinated
traditional korean sweet soy

accompaniments
chef's selection banchan
ssam
scallion muchm
dipping sauces

pork dumplings
soy vinaigrette

scallion pancake
garlic chive, perilla, soy vinaigrette

rice cake royale
beef bulgogi, assorted vegetables

ROYAL
$95 PER PERSON

mishima wagyu hanger
non-marinated
american wagyu

wagyu skirt steak
marinated

prime beef short rib
non-marinated

accompaniments
chef's selection banchan
ssam
scallion muchm
dipping sauces

A5 wagyu chobop
golden kaluga caviar, scallion

scallion pancake
garlic chive, perilla, soy vinaigrette

rice cake royale
beef bulgogi, assorted vegetables

gochujang riblettes
puffed wild rice, pickled chilis

DINING SPACES

FULL BUYOUT
Capacity: 72 guests

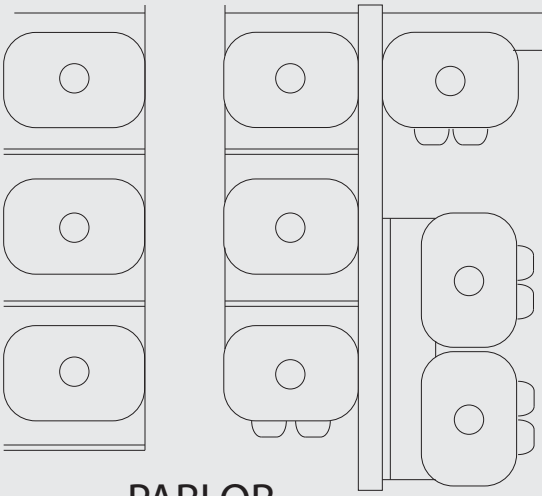
For large gatherings and events, we can offer the entire restaurant space which includes our bar area, lounge, dining areas, and patio (weather permitting) to host your event.

PARTIAL BUYOUT
Capacity: Up to 48 guests

For large gatherings and events, we can offer our parlor space or our front dining room.


Front Dining Room


The Parlor



PARLOR

Can seat up to 24 guests with each table consisting of it's own built in grill. 6 tables seating up to 4 people.

FRONT DINING ROOM

Can seat up to 48 guests with each table consisting of it's own built in grill.

FULL DINING ROOM

Can seat up to 72 guests with each table consisting of it's own built in grill.

Please note that our grill tables in the Full Dining Room are fixed to the ground and cannot be rearranged

PRIVATE DINING SPACE

Capacity:

Up to 16 Seated
Up to 25 Standing

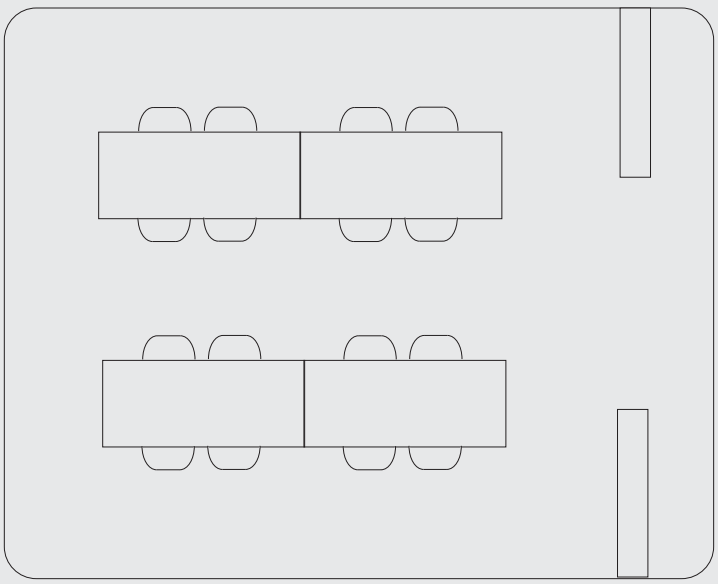
For standing cocktail receptions to plated seated dinners.
This private dining space features high-top tables,
offering a casual yet elegant atmosphere for
mingling and enjoying your event.





SEATED DINNER

Please note that this space features high top tables
and does not contain grills, all meats are prepared
by our Chef team and plated family style.



COCKTAIL RECEPTION

Tables can be adjusted and removed to suit your event needs.

Buffet style or Passed
Price per dozen
2 dozen minimum

blistered shishito peppers $20
crispy baby anchovies, toasted almonds

vegetable dumplings $24
soy vinaigrette

kimchi arancini $32
korean chili aioli

OUR BEVERAGE PROGRAM

Our beverage options are based on consumption, allowing flexibility for your event. We have a thoughtfully curated list featuring Craft Cocktails inspired by Korean flavors along with imported and local Korean Rice Beverage's and Distilled Spirits.

Beverages may be pre-selected to align with your event's theme. Our sommeliers and beverage director are here to help you craft a drink selection that will leave a lasting impression.

Our beverage menu includes:
Craft Cocktails
Local and Imported Soju and Makgeolli
Craft Beers from Korea and Chicago
Outstanding Wine List
Full Spirits Selection
Non alcoholic offerings









GENERAL INFORMATION

ALLERGIES | DIETARY PREFERENCES

We happily accommodate allergies and dietary preferences, ensuring every guest enjoys their meal.

PARKING

There is ample street parking available near the restaurant on both Kinzie St and Hubbard St. There are also 2 parking garages listed on SpotHero that are both a close walk to the restaurant.

CORKAGE

We do have a $35/bottle corkage fee for wines and request that guests do not bring in a bottle that we already have listed on our curated wine bottle list.

AUDIO | VISUAL

Third party vendors are welcome for any audio + visual needs as we do not have any equipment on-site. Please coordinate with our team to ensure delivery is scheduled properly for both drop-off and pick-up.

RECOMMENDED VENDORS

steve's flower shop
jeremy yap | videographer & photographer
love, sugar, and grace | pastries & cakes

SEASONAL OFFERINGS

Weather and season permitting, our patio is available for events and exclusive buyouts to add a touch of sunshine to your event.