

P E R I L L A

KOREAN AMERICAN FARE

E V E N T S

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[WWW.PERILLACHICAGO.COM/PERILLA-FARE-EVENTS/](http://WWW.PERILLACHICAGO.COM/PERILLA-FARE-EVENTS/)

# 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

\$65 PER PERSON

seasonal salad  
celebrating the best of the season

vegetable dumplings  
soy vinaigrette

blistered shishito peppers  
crispy anchovies, toasted almonds

scallion pancake  
perilla, soy vinaigrette

accompaniments  
chef's selection banchan  
ssam  
scallion muchm  
dipping sauces

usda prime short rib  
non-marinated

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

kimchi fried rice  
bacon, fried egg, scallions

optional dessert add on \$6pp

sweet soul matcha ice cream  
strawberry crumble, dark chocolate

## CHEF'S

\$90 PER PERSON

seasonal salad  
celebrating the best of the season

scallion pancake  
perilla, soy vinaigrette

kimchi arancini  
pickled korean red chili aioli

rice cake royale  
beef bulgogi, assorted vegetables

accompaniments  
chef's selection banchan  
ssam  
scallion muchm  
dipping sauces

american f1 bavette  
non-marinated  
american wagyu & black angus

pork collar  
rosewood farms

prime beef short rib  
marinated  
traditional korean sweet soy

kimchi fried rice  
bacon, fried egg, scallions

optional dessert add on \$6pp

sweet soul matcha ice cream  
strawberry crumble, dark chocolate

## ROYAL

\$105 PER PERSON

seasonal salad  
celebrating the best of the season

blistered shishito peppers  
crispy baby anchovies,  
toasted almonds, sweet soy

bulgogi  
grilled and marinated  
thinly sliced ribeye

accompaniments  
chef's selection banchan  
ssam  
scallion muchm  
dipping sauces

mishima wagyu hanger  
non-marinated  
american wagyu

american f1 bavette  
non-marinated  
american wagyu & black angus

prime beef short rib  
marinated  
traditional korean sweet soy

prime beef fried rice  
fried egg, seasonal mushrooms

optional dessert add on \$6pp

sweet soul matcha ice cream  
strawberry crumble, dark chocolate

# 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.

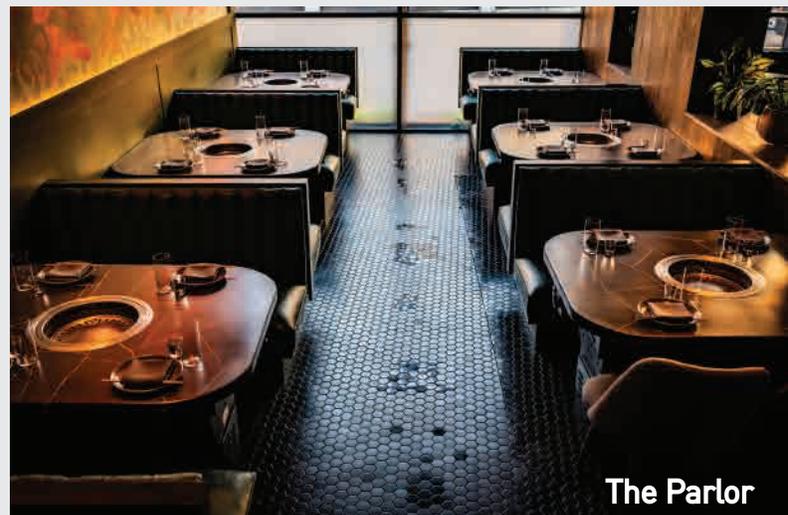
## PARTIAL BUYOUT

Capacity: Up to 48 guests

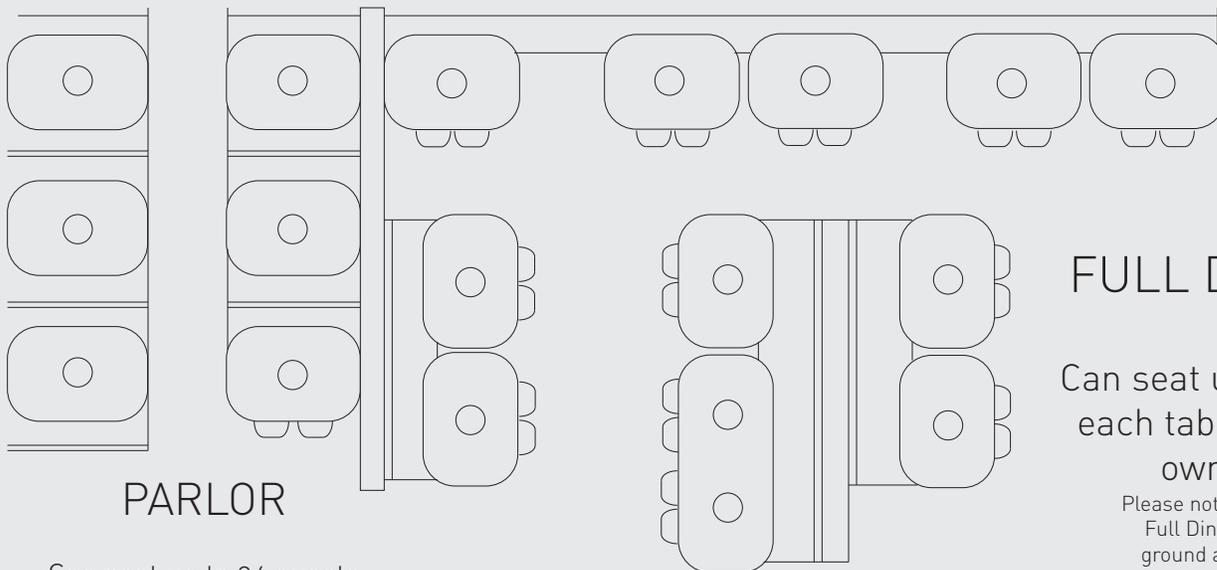
For large gatherings and events, we can offer our parlor space or our front dining room.



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

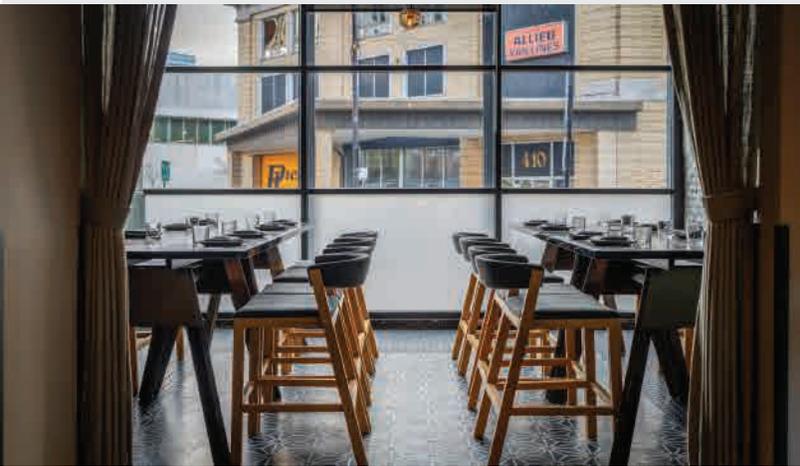
Can seat up to 72 guests with each table consisting of it's own built in grill.

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

# PRIVATE DINING SPACE

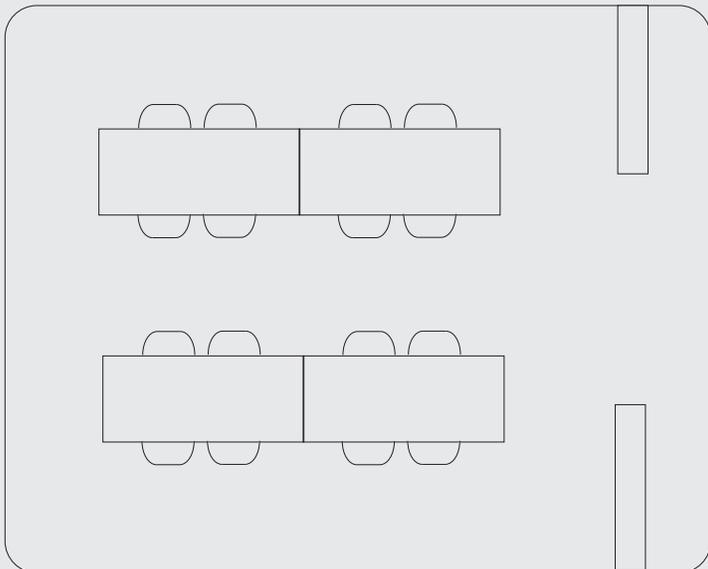
Capacity:  
Up to 16 Seated  
Up to 25 Standing

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.