

THE FARMERS UNION

BANQUET PACKAGE

BIRTHDAYS, FAMILY GATHERINGS, CORPORATE EVENTS, RECEPTIONS, HOLIDAY PARTIES, REHEARSALS & MORE



151 W SANTA CLARA ST, SAN JOSE, CA | SAN PEDRO SQUARE



Located at the entrance of historic San Pedro Square in downtown San Jose, The Farmers Union is a 7,000 square-foot dining experience unmatched in the Silicon Valley. Only a short walk from the SAP Center, we are a fun gathering place in an elegantly rustic & unpretentious environment. Keeping true to its roots as a growers' cooperative founded in 1874, The Farmers Union Restaurant offers seasonal, locally sourced American fare, sure to please you & your guests. We serve classic cocktails alongside house-cured originals that you've never tasted before; over 52 craft beers on tap; & wines that don't cost a fortune but taste like they do. We are the ideal venue for private parties, receptions, corporate and convention groups and pre or post SAP Center event gatherings. We offer a variety of private and semi-private event spaces.



EVENTS@THEFARMERSUNION.COM



OUTDOOR PATIO

35 SEATED | 40 STANDING

Our outside space on San Pedro Street is a great spot to soak up San Jose's 257 annual days of sunshine.



BENSON ROOM

30 SEATED | 35 STANDING

With large windows looking out to San Pedro Street and an upscale tavern feel, our downstairs private dining room is the ideal space for your next lunch, dinner or cocktail reception.

JOHN P. ROOM

40 SEATED | 45 STANDING

Our upstairs private dining room features high ceilings, large windows that overlook San Pedro Square, rustic décor & glass doors that can be shut for a completely private event.



THE MEZZANINE

30 SEATED | 35 STANDING

Adjacent to the John P. Room, the Mezzanine overlooks the main dining area below. This unique loft-like space provides a lively atmosphere.





JOHN P. ROOM + THE MEZZANINE

85 SEATED | 90 STANDING

Wine & dine your guests in style by hosting your next event in this completely private space! This fabulous loft-like space covers the entire second floor, allowing you & your guests to enjoy a truly exclusive private dining experience.

For groups larger than 90 guests, a buyout of our entire restaurant is available. Booking a buyout allows our events team & chefs to create a customized experience for you & your guests.

150 Seated | 200 Standing



PLATED LUNCH

\$34/person | available before 3pm

FIRST COURSE

CREAMY TOMATO SOUP

garlic toast

WHOLE LEAF CAESAR

garlic anchovy dressing, parmesan, croutons

MAIN COURSE

(select 3)

UNION MARKET SALAD

mixed greens, chicken, tomato, dates, avocado, corn, almonds, goat cheese, croutons, tomato, basil vinaigrette

FARMERS BOWL

quinoa, roasted vegetables, tomatoes, walnuts, garlic-rosemary vinaigrette

GRASS-FED BURGER

white cheddar, pickles, all the fixin's, brioche bun, fries

PAN ROASTED SALMON

seasonal vegetables, calabrian chile-lime vinaigrette

DESSERT

(additional \$6/person)

WARM CHOCOLATE BROWNIE

vanilla ice cream



DINNER



HARVEST \$50/person

STARTERS

CREAMY TOMATO SOUP

garlic toast

WHOLE LEAF CAESAR

garlic anchovy dressing, parmesan, croutons

MAINS

HALF ROASTED CHICKEN

sautéed blue lake green beans, buttermilk smashed potatoes, bacon gravy

SLOW-SMOKED BRISKET

bourbon & cola bbq, baked beans, coleslaw

FARMERS BOWL

quinoa, roasted veggies, tomatoes, walnuts, garlic-rosemary vinaigrette

DESSERT

WARM CHOCOLATE BROWNIE

vanilla ice cream

HOMESTEAD \$60/person

STARTERS

CREAMY TOMATO SOUP

garlic toast

WHOLE LEAF CAESAR

garlic anchovy dressing, parmesan, croutons

MAINS *(select three)*

HALF ROASTED CHICKEN

sautéed blue lake green beans, buttermilk smashed potatoes, bacon gravy

PAN-ROASTED SALMON

seasonal vegetables, calabrian chile-lime vinaigrette

FLAT IRON STEAK

dirty fries, fresno chimichurri

FARMERS BOWL

quinoa, roasted veggies, tomatoes, walnuts, garlic-rosemary vinaigrette

DESSERT

SALTED CARAMEL BREAD PUDDING

vanilla ice cream

ESTATE \$75/person

STARTERS *(select two)*

ROASTED BEETS

arugula, candied walnuts, goat cheese, honey lemon vinaigrette

WHOLE LEAF CAESAR

garlic anchovy dressing, parmesan, croutons

PORK & RICOTTA MEATBALLS

roasted tomato, parmesan, basil

MAINS *(select three)*

HALF ROASTED CHICKEN

sautéed blue lake green beans, buttermilk smashed potatoes, bacon

PAN-SEARED SALMON

seasonal vegetables, calabrian chile-lime vinaigrette

GRILLED FILET MIGNON

seasonal vegetables, roasted potatoes, red wine butter

SPICY PRAWN LINGUINE

saffron brodo, calabrian chillis, basil, tarragon, lemon

DUO OF DESERTS

WARM CHOCOLATE BROWNIE

vanilla ice cream

SALTED CARAMEL BREAD PUDDING

vanilla ice cream

PASSED APPS

priced per piece

BUTTERMILK BISCUIT | \$5
honey butter (vegetarian) add bacon \$2

GRILLED CHEESE FINGER SANDWICH | \$4
havarti, gruyere, white cheddar, caramelized onion, apple mustard, sourdough, creamy tomato soup dip (vegetarian) add bacon \$2

IPA CHEDDAR FONDUE | \$5
rustic bread, carrot (vegetarian)

GRILLED CHICKEN SKEWERS | \$4
bourbon & cola bbq sauce

TOMATO RELISH CROSTINI | \$6
basil (vegetarian)

DUNGENESS CRAB CAKES (40 pieces min.) | \$6
cajun remoulade

GARLIC SHRIMP CROSTINI | \$6
chili, marsala, lemon

BRISKET STREET TACOS | \$6
house-smoked brisket smoked, avocado crema, caramelized onion, cilantro, salsa verde

AHI TUNA WONTONS | \$6
shallot, jalapeno, sesame oil, scallion oil

BEEF SKEWERS | \$4
fresno chili chimichurri

GRASS-FED BEEF SLIDERS | \$6
white cheddar

IMPOSSIBLE SLIDERS | \$6
vegan cheese (vegan)

PARTY TRAYS

serves 25 people

GRILLED VEGGIE PLATE | \$100
balsamic vinaigrette, caper ranch (vegan)

ARTISAN CHEESE BOARD | \$120
seasonal fruits, nuts, crackers (vegetarian)

CAESAR SALAD | \$100
garlic anchovy dressing, parmesan, croutons

ROASTED BEET SALAD | \$115
arugula, candied walnuts, cranberries, goat cheese, lemon-honey vinaigrette (vegetarian)

FIELD GREENS | \$110
strawberries, hazelnuts, bleu cheese, vanilla-balsamic vinaigrette (vegetarian)

GRILLED CHEESE | \$110
havarti, gruyere, white cheddar, caramelized onion, apple mustard, sourdough (vegetarian) add bacon \$20

MAC & CHEESE | \$120
white cheddar, parmesan, panko, parsley (vegetarian) add bacon \$20, add mushrooms \$20, add jalapeños \$20

PORK & RICOTTA MEATBALLS | \$110
roasted tomato, parmesan, basil

BABY BACK RIBS | \$110
bourbon & cola bbq sauce

CHICKEN WINGS | \$110
smoked bbq, traditional buffalo or mango habanero

GRILLED SAUSAGE | \$110
bacon braised sauerkraut, stout mustard, pretzel bites

ROASTED SALMON | \$200
tomato relish

HOUSE-SMOKED BRISKET | \$200
bourbon & cola bbq sauce

FLAT IRON STEAK BITES | \$250
fresno chili chimichurri

DUNGENESS CRAB CAKES (2 tray min.) | \$150
cajun remoulade

WEEKEND BRUNCH

\$40/person

SALADS

ROASTED BEETS

arugula, candied walnuts, goat cheese, lemon-honey vinaigrette

FIELD GREENS SALAD

mixed greens, strawberries, hazelnuts, bleu cheese, vanilla-balsamic vinaigrette

BREAKFAST

FRESH FRUIT & YOGURT

seasonal fruit, vanilla yogurt w/ honey

AVOCADO TOAST

sourdough, mashed avocado, lemon, evoo, maldon salt, mixed green salad

POWER BREAKFAST

scrambled egg whites, sautéed spinach & mushrooms, sliced tomato

FARMERS BREAKFAST

two egg any style, house smoked bacon, sausage

BREAKFAST SANDWICH

house made croissant, house smoked bacon, egg, cheddar cheese

MACHACA NORTEÑA

spiced beef, onions, eggs, habanero salsa, pico de gallo, avocado, flour tortillas

GRASS FED BURGER

brioche bun, white cheddar, pickles, all the fixings

DESSERT

(select two)

FRENCH TOAST

fresh berries, whipped cream, mint, maple syrup

SALTED CARAMEL BREAD PUDDING

vanilla ice cream

WARM CHOCOLATE BROWNIE

vanilla ice cream

FAMILY STYLE PLATTERS

(serves 5-10 people)

HOUSE-SMOKED BACON | \$30

SAUSAGE | \$30

CROISSANTS, honey butter | \$25

BUTTERMILK BISCUITS, honey butter | \$25

COUNTRY POTATOES | \$18

HOUSE-CUT FRIES, cajun remoulade | \$15

FAQ

CORKAGE

Our corkage fee is \$25 per 750ml bottle of wine.

OUTSIDE DESSERT FEE

Our outside dessert fee \$1.50 per person.

TIME SLOTS

All private dining rooms are booked for three hours.

EVENT FEES

All events are subject to tax, gratuity and 5% event fee.

PRESENTATION NEEDS

We have Audio Visual equipment for rent should you need it for presentations or business dinners.

MENU SELECTIONS

Menu selections for your event will be due two weeks prior to your event. Please let your Event Coordinator know of any dietary restrictions or special needs.

GUEST COUNT

Final guest counts are due two business days prior to your event date.

BEVERAGE SERVICE

All beverages are charged upon consumption.

PAYMENT

A deposit of half of your food & beverage minimum will be taken with your contract to confirm your booking. Payment for your party is due at the time of your event. We accept cash, VISA, MasterCard, Discover and American Express.