

# THE FARMERS UNION

## BANQUET PACKAGE

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





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-curated 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.



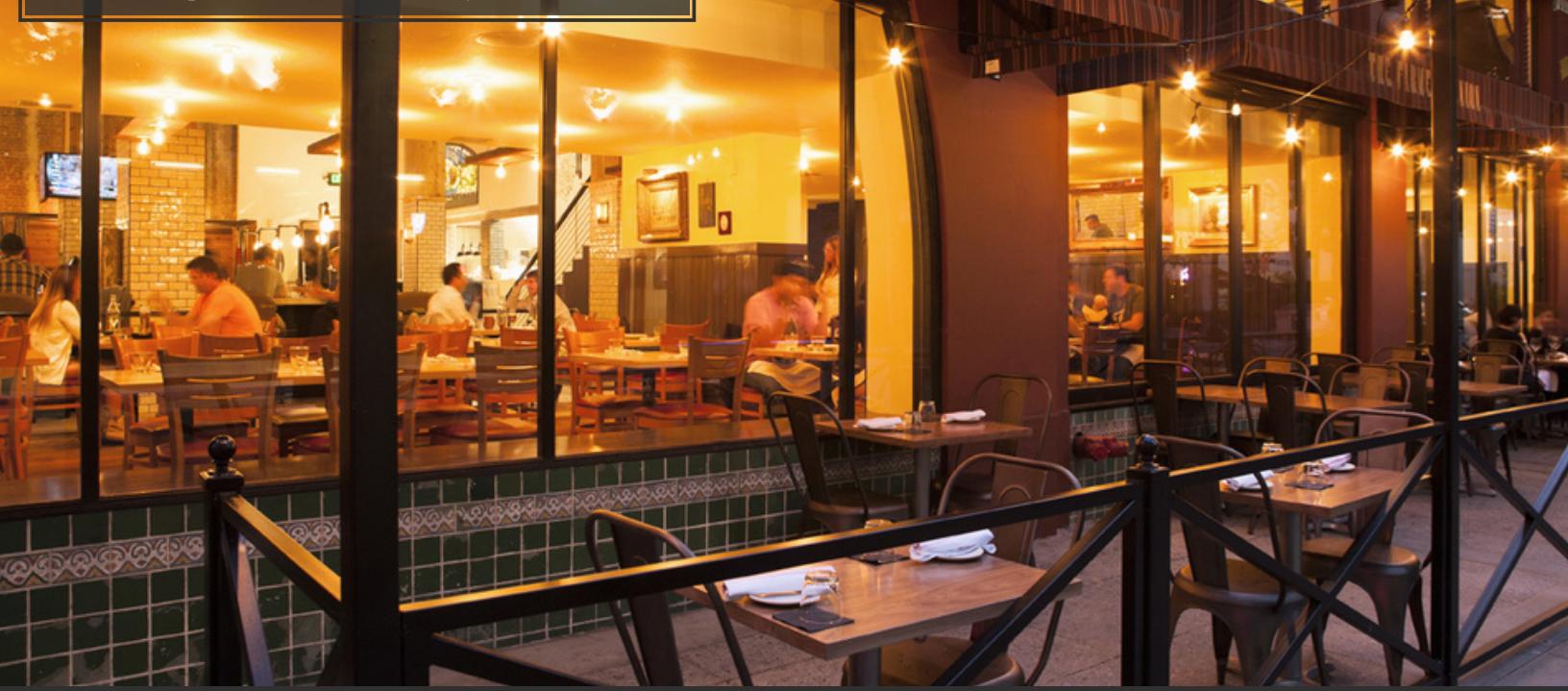
EVENTS@THEFARMERSUNION.COM



# 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-SMOKE 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 gravy

#### 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-SMOKE 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.