

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 8,800 sq.-ft. indoor and outdoor 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 and 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 and your guests. We serve classic cocktails alongside house-curated originals that you've never tasted before; over 50 craft beers on tap; and 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



OUR SPACES





OUTDOOR PATIO

82 SEATED | 100 STANDING

Our heated outdoor space overlooks the lively San Pedro Square and is the perfect place to soak up San Jose's 257 annual days of sunshine. This space is perfect for mixers, corporate events, parties, and can fit an additional bar area exclusive for your group.





BENSON ROOM

30 SEATED | 35 STANDING

With plenty of natural lighting from the 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, corporate gathering 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

32 SEATED | 40 STANDING

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



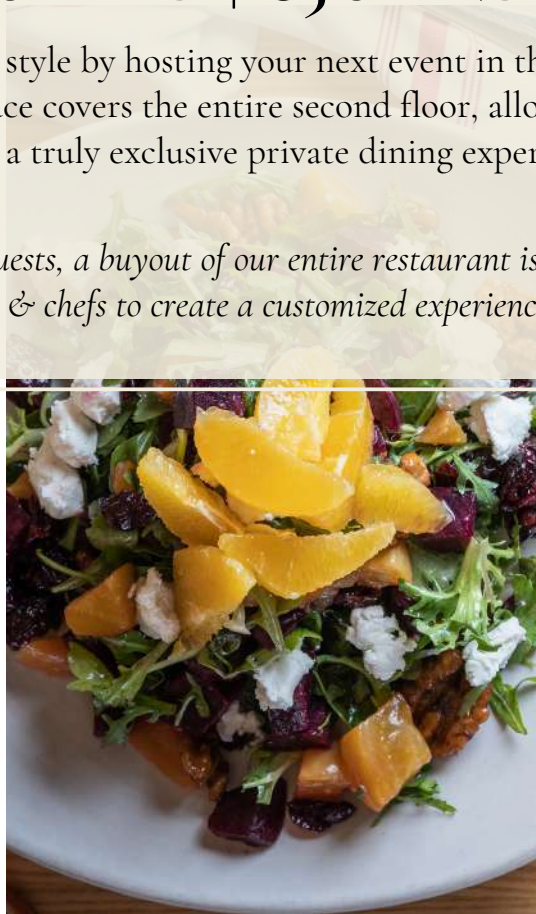


JOHN P. ROOM + THE MEZZANINE

72 SEATED | 85 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.



PLATED LUNCH

\$45/person | Available Monday-Friday before 3pm

FIRST COURSE

CREAMY TOMATO SOUP

olive oil, herbs, skillet 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

ROASTED CAULIFLOWER ^{GF/VG}

cannellini beans, baby kale, red onion, calabrese pepper, rosemary, herb-caper sauce

GRASS-FED BURGER

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

BLACKENED ROCK FISH ^{GF}

roasted vegetables, slaw, tartar sauce

DESSERT

SALTED CARAMEL BREAD PUDDING

caramel sauce, vanilla ice cream

**menu subject to change based on seasonal availability*



DINNER



HARVEST

\$55/person

STARTERS

CREAMY TOMATO SOUP

olive oil, herbs, skillet toast

WHOLE LEAF CAESAR

garlic anchovy dressing, parmesan, croutons

MAINS

ROASTED CAULIFLOWER ^{GF/VG}

cannellini beans, baby kale, calabrese pepper, herb-caper sauce

HALF ROASTED CHICKEN

fried corn, mashed potatoes, bacon gravy

SPICY ROASTED PORK SHOULDER ^{GF}

spicy-sweet potato puree, roasted brussel sprouts, apple-cherry, cranberry sauce

GRILLED FLAT IRON STEAK

dirty fries, green beans, chunchurri, fried egg (\$5 supplement)

DESSERT

SALTED CARAMEL BREAD PUDDING

HOMESTEAD

\$65/person

STARTERS

CREAMY TOMATO SOUP

olive oil, herbs, skillet toast

WHOLE LEAF CAESAR

garlic anchovy dressing, parmesan, croutons

MAINS

ROASTED CAULIFLOWER ^{GF/VG}

cannellini beans, baby kale, calabrese pepper, herb-caper sauce

HALF ROASTED CHICKEN

fried corn, mashed potatoes, bacon gravy

BLACKENED SALMON ^{GF}

tomato relish, spring succotash

NEW YORK STRIP ^{GF}

mashed potatoes, cipollini onions, portobello mushrooms, chipotle butter

DESSERT

CHOCOLATE LAVA CAKE

chocolate crumbles, berries, vanilla ice cream

ESTATE

\$75/person

STARTERS

ROASTED BEETS ^{GF}

arugula, candied walnuts, goat cheese, honey lemon vinaigrette

WEDGE SALAD ^{GF}

iceberg lettuce, blue cheese dressing, bacon, tomato, chives

MAINS

HALF ROASTED CHICKEN

fried corn, mashed potatoes, bacon gravy

BLACKENED SALMON ^{GF}

tomato relish, spring succotash

RIB EYE STEAK

seasonal vegetables, mashed potatoes, red wine butter

SPICY PRAWN LINGUINE

saffron brodo, calabrian chilis, basil, tarragon, lemon

DESERT DUO

NEW YORK CHEESECAKE

berry compote

(vegan or vegetarian options available upon request)

PARTY TRAYS

Serves approx. 25 guests, must be pre-ordered

HOUSE-MADE BISCUITS ^{VEG} | \$120
rosemary honey butter

TOMATO BRUSHCETTA ^{VEG} | \$90
garlic, basil, EVOO, red onion

ENDIVE BOATS ^{GF} | \$90
pear, blue cheese, mixed berry compote

GOAT CHEESE CROQUETTES | \$100
spicy honey sauce

CHICKEN PICCATA SKEWERS ^{GF} | \$150
olive oil, lemon juice, white wine, capers, thyme, garlic, butter

SHRIMP SKEWERS ^{GF} | \$160
garlic-cilantro sauce

DUNGENESS CRAB CAKES | \$200
cajun remoulade

BRISKET STREET TACOS | \$200
house-smoked beef brisket smoked, avocado crema, caramelized onion, cilantro, salsa verde

BAJA FISH TACOS | \$200
habanero slaw, chipotle aioli, avocado crema, salsa roja, lime

SHRIMP EMPANADAS | \$140
shrimp, red onion, tomato, cilantro

BEEF EMPANADAS | \$140
ground beef, yellow onion, garlic, thyme, parsley, jalapeno, cheese

BAKED VEGAN EMPANADAS | \$130
mushrooms, corn, epazote, onion, poblano peppers, zucchini, avocado sauce on side

GRASS-FED BEEF SLIDERS | \$175
white cheddar, b&b pickles, red onion, lettuce, tomato, brioche bun

IMPOSSIBLE SLIDERS | \$160
vegan cheese, b&b pickles, red onion, lettuce, tomato, vegan bun

GRILLED VEGETABLE MEDLEY ^{VEG} | \$100

portobello mushroom, corn, zucchini, asparagus, baby carrots, tomato, endive, cipollini onion, avocado, cauliflower, lemon

ARTISAN CHEESE BOARD ^{VEG} | \$120
seasonal fruits, nuts, crackers, rustic bread
**add charcuterie \$60*

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

ROASTED BEET SALAD ^{VEG + GF} | \$115
arugula, candied walnuts, cranberries, goat cheese, lemon-honey vinaigrette (vegetarian)

FIELD GREENS ^{VEG} | \$110
mixed greens, strawberries, walnuts, bleu cheese, basil vinaigrette (vegetarian)

FLORENTINE VOL-AU-VENT | \$125
spinach, mushrooms, onions, garlic, cream cheese

AHI TUNA TARTARE ^{GF} | \$200
korean pepper, ginger, tamari, green onion, lemon juice, avocado, avocado cream, tortilla chip

MAC & CHEESE ^{VEG} | \$120
cheddar, cream cheese, parmesan, panko, parsley (vegetarian) add bacon \$20

BAKED MEATBALLS ^{GF} | \$120
pork and beef meatballs, marinara (gluten-free)

CHICKEN WINGS | \$100
traditional buffalo or mango habanero

PULLED PORK SLIDERS | \$150
brioche bun, coleslaw, house-made BBQ sauce

BLACKENED SALMON ^{GF} | \$250
tomato relish

FLAT IRON STEAK BITES ^{GF} | \$250
fresno chili chimichurri

DESSERT TRAY | \$100
chocolate chip cookies or salted caramel bread pudding bites

SUNDAY PLATED BRUNCH

\$45 per person | before 3pm

SALADS

ROASTED BEETS

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

FIELD GREENS

mixed greens, strawberries, walnuts, basil vinaigrette, blue cheese

BREAKFAST

(select three)

FRESH FRUIT & YOGURT

seasonal fruit, vanilla yogurt, honey

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

FRENCH TOAST

fresh berries, whipped cream, mint, maple syrup

DESSERT

WARM CHOCOLATE BROWNIE

chocolate sauce, vanilla ice cream

SALTED CARAMEL BREAD PUDDING

caramel sauce, vanilla ice cream

FAMILY STYLE APPETIZERS

(serves 4-6 people)

HOUSE-SMOKED BACON | \$30

PORK SAUSAGE LINKS | \$30

BUTTER CROISSANTS, honey butter | \$30

HOUSE-MADE BISCUITS, honey butter | \$25

COUNTRY POTATOES | \$20

HAND-CUT FRIES, cajun remoulade | \$20

SEASONAL FRUIT PLATTER | \$25

FAQ

CORKAGE

Our corkage fee is \$25 per 750ml bottle of wine, limit 3.

CAKE CUTTING FEE

Our cake cutting fee is \$2.50 per person.

TIME SLOTS

All private dining rooms are booked for three hours.

EVENT FEES

All events are subject to tax, 18% gratuity, 5% event fee & 5% living wage surcharge

PRESENTATION NEEDS

We have audio visual equipment for rent for presentations or business dinners (\$100 fee applies).

MENU SELECTIONS

Menu selections for your event will be due one week prior to your event unless specified otherwise (buyouts, special requests, etc..). Please let your Event Coordinator know of any dietary restrictions or special needs.

GUEST COUNT

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

BEVERAGE SERVICE

All beverages are charged upon consumption and must be ordered through your assigned server

PAYMENT

A deposit of half of your food & beverage minimum will be taken with your contract to confirm your booking. Your deposit will be applied to your final bill. Payment for your party is due at the time of your event. We accept cash, VISA, MasterCard, Discover and American Express (maximum of 3 credit cards).