

# 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 <sup>V</sup>

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 <sup>GF/VG</sup>

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 <sup>GF</sup>

roasted vegetables, slaw, tartar sauce

## DESSERT

### SALTED CARAMEL BREAD PUDDING

caramel sauce, vanilla ice cream

\*menu subject to change based on seasonal availability

GF: Gluten-Free | V: Vegetarian | VG: Vegan



# DINNER



## HARVEST \$55/person

### STARTERS

#### CREAMY TOMATO SOUP VG

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 ROCKFISH GF

roasted vegetables, slaw, tartar sauce

#### GRILLED FLAT IRON STEAK

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

### DESSERT

#### SALTED CARAMEL BREAD PUDDING

caramel sauce, vanilla ice cream

# HOMESTEAD

\$65/person

### STARTERS

#### CREAMY TOMATO SOUP VG

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

#### SALMON GF

tomato puree, seasonal vegetables, balsamic reduction, strawberry relish

#### 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

#### SALMON GF

tomato puree, seasonal vegetables, balsamic reduction, strawberry relish

#### ROASTED CAULIFLOWER GF/VG

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

#### BLACKENED ROCKFISH GF

roasted vegetables, slaw, tartar sauce

#### GRILLED FLAT IRON STEAK

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

### DESSERT

#### NEW YORK CHEESECAKE

berry compote

# PARTY TRAYS

*Serves approx. 25 guests, must be pre-ordered*

**HOUSE-MADE BISCUITS** <sup>V</sup> | \$120  
*rosemary honey butter*

**TOMATO BRUSHCETTA** <sup>V</sup> | \$90  
*garlic, basil, EVOO, red onion*

**ENDIVE BOATS** <sup>GF</sup> | \$90  
*pear, blue cheese, mixed berry compote*

**GOAT CHEESE CROQUETTES** | \$100  
*spicy honey sauce*

**CHICKEN PICCATA SKEWERS** <sup>GF</sup> | \$150  
*olive oil, lemon juice, white wine, capers, thyme, garlic, butter*

**SHRIMP SKEWERS** <sup>GF</sup> | \$160 *garlic-cilantro sauce*

**DUNGENESS CRAB CAKES** | \$250  
*cajun remoulade*

**BRISKET STREET TACOS** <sup>GF</sup> | \$200  
*house-smoked beef brisket smoked, avocado crema, caramelized onion, cilantro, salsa verde*

**GRILLED FISH TACOS** <sup>GF</sup> | \$200  
*guajillo marinade, jalapeno slaw, avocado crema, chipotle aioli, 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** <sup>VG</sup> | \$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** <sup>VG</sup> | \$160  
*vegan cheese, b&b pickles, red onion, lettuce, tomato, vegan bun*

**FLAT IRON STEAK BITES** <sup>GF</sup> | \$250  
*fresno chili chimichurri*

**GRILLED VEGETABLE MEDLEY** <sup>VG</sup> | \$100  
*portobello mushroom, corn, zucchini, asparagus, baby carrots, tomato, endive, cipollini onion, avocado, cauliflower, lemon*

**ARTISAN CHEESE BOARD** <sup>V</sup> | \$120  
*seasonal fruits, nuts, crackers, rustic bread*  
*\*add charcuterie \$60*

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

**ROASTED BEET SALAD** <sup>GF</sup> | \$115  
*arugula, candied walnuts, cranberries, goat cheese, lemon-honey vinaigrette (vegetarian)*

**FIELD GREENS** | \$110  
*mixed greens, strawberries, walnuts, bleu cheese, basil vinaigrette (vegetarian)*

**FLORENTINE VOL-AU-VENT** <sup>V</sup> | \$125  
*spinach, mushrooms, onions, garlic, cream cheese*

**AHI TUNA TARTARE** <sup>GF</sup> | \$200  
*salsa negra, ginger, serrano peppers, cilantro, green onion, chipotle aioli, avocado, tostadas*

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

**BAKED MEATBALLS** | \$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*

**SALMON** <sup>GF</sup> | \$250  
*strawberry relish*

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

**GF: Gluten-Free | V: Vegetarian | VG: Vegan**

# 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-SMOKE 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).