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



EST. 1874
THE FARMERS UNION
REESTABLISHED 2013

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.

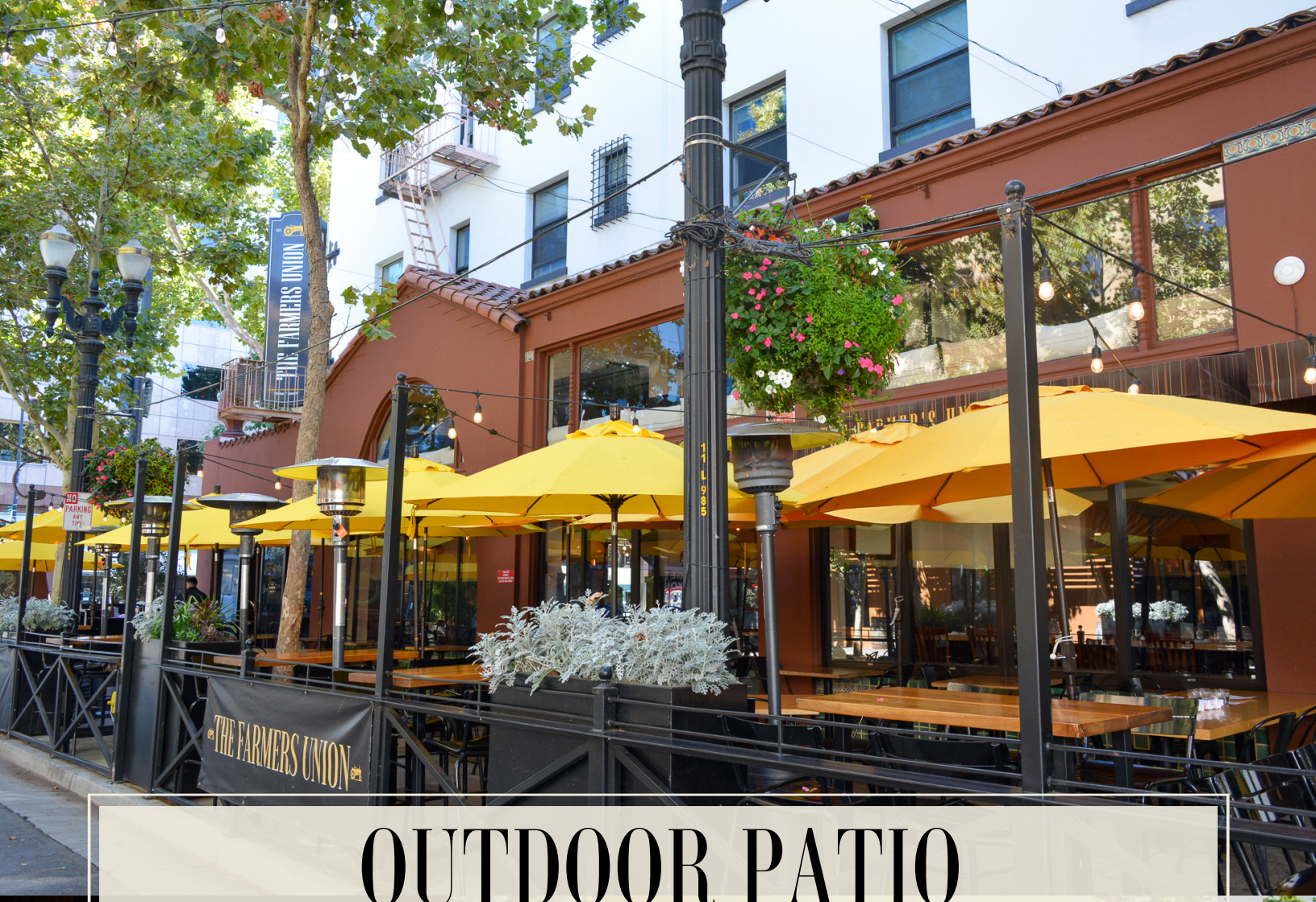


EVENTS@THEFARMERSUNION.COM

OUR SPACES







OUTDOOR PATIO

82 SEATED | 100 STANDING

Our heated outdoor space outlooks 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.



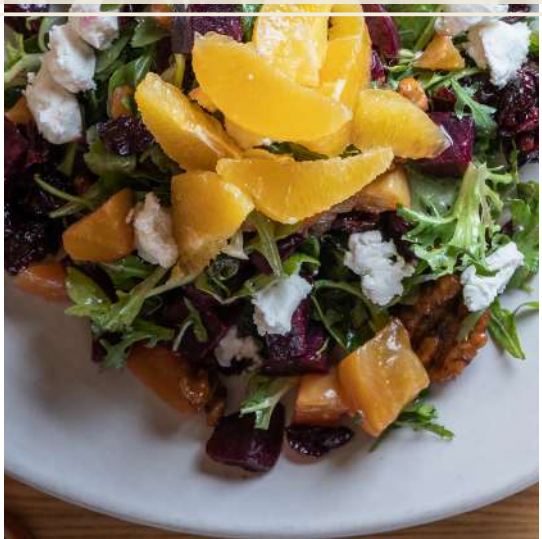
JOHN P. ROOM + THE MEZZANINE

80 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.







PLATED LUNCH

$45/person ++ | Available Monday-Friday 11:30am - 3pm.
Guests may choose one first and main course

FIRST COURSE

SEASONAL SOUP[V]
roasted butternut squash, spiced apples, cream, toasted pepitas

CLASSIC CAESAR
garlic anchovy dressing, parmesan, croutons

MAIN COURSE

(choose one)

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

HOUSE SMOKED TOFU STEAK [GF | VG]
spiced-rubbed tofu, grilled veggies, garlic spinach, chimichurri

GRASS-FED BURGER
white cheddar, pickles, all the fixin's, brioche bun, fries

PESTO CHICKEN SANDWICH
talera bun, almond pesto, tomato, red onion, havarti cheese, spinach

DESSERT

SALTED CARAMEL BREAD PUDDING
caramel sauce, vanilla ice cream

GF: Gluten-Free | V: Vegetarian | VG: Vegan
*menu subject to change based on seasonal availability



A 5% operational surcharge will be added to each check to help cover rising vendor & supplier costs. This is not gratuity. Thank you for your support.

DINNER



HARVEST *$55/person*

STARTERS

SEASONAL SOUP [V]
roasted butternut squash, spiced apples, cream, toasted pepitas
CLASSIC CAESAR
garlic anchovy dressing, parmesan, croutons

MAINS

HOUSE SMOKED TOFU STEAK [GF | VG]
spice-rubbed tofu, grilled veggies, garlic spinach, chimichurri

LEMON-ROSEMARY ROASTED HALF CHICKEN [GF]
seasonal vegetables, mashed potatoes, thyme jus

GRILLED SPICED PORK CHOP [GF]
sweet potatoes, crispy brussels, apple chutney, cranberry jus
GRILLED FLAT IRON STEAK
mashed potatoes, seasonal veggies, red wine jus ($5 supplement)

DESSERT

SALTED CARAMEL BREAD PUDDING
caramel sauce, vanilla ice cream

HOMESTEAD *$65/person*

STARTERS

SEASONAL SOUP [V]
roasted butternut squash, spiced apples, cream, toasted pepitas
CLASSIC CAESAR
garlic anchovy dressing, parmesan, croutons

MAINS

HOUSE SMOKED TOFU STEAK [GF |VG]
spice-rubbed tofu, grilled veggies, garlic spinach, chimichurri
LEMON-ROSEMARY ROASTED HALF CHICKEN [GF]
seasonal vegetables, mashed potatoes, thyme jus
PAN ROASTED SALMON [GF]
corn-edamame succotash, spinach, onion tomato relish
GRILLED SPICED PORK CHOP [GF]
sweet potatoes, crispy brussels, apple chutney, cranberry jus

DESSERT

CHOCOLATE LAVA CAKE
chocolate crumbles, vanilla ice cream

ESTATE *$ 75/person*

STARTERS

ROASTED BEETS [GF | V]
arugula, candied walnuts, goat cheese, honey lemon vinaigrette
MIXED GREENS [GF]
apples, almonds, blue cheese, basil vinaigrette

MAINS

LEMON-ROSEMARY ROASTED HALF CHCKEN [GF]
seasonal vegetables, mashed potatoes, thyme jus
PAN ROASTED SALMON [GF]
corn-edamame succotash, onion tomato relish
RIB EYE STEAK [GF]
seasonal vegetables, fingerling potatoes, red wine jus
HOUSE SMOKED TOFU STEAK
spice-rubbed tofu, grilled veggies, garlic spinach, chimichurri

DESSERT

VANILLA COCONUT PANNA COTTA [GF]
spiced apple compote

PARTY TRAYS

Serves approx. 25 guests, must be pre-ordered

HOUSE-MADE CHEDDAR BISCUITS[V] | $120
honey butter

TOMATO BRUSCHETTA [V] | $90
garlic, basil, EVOO, red onion

LEMON-ROSEMARY
CHICKEN SKEWERS [GF] | $150
olive oil, salt and pepper

GARLIC SHRIMP SKEWERS [GF] | $160
cilantro sauce

DUNGENESS CRAB CAKES | $250
creamy red pepper sauce

BRISKET TOSTADITAS [GF] | $200
house-smoked beef brisket, avocado crema

GRILLED FISH TOSADITAS | $200
jalepeno slaw, avocado crema

SMOKED CHICKEN TOSTADITAS [GF] | $200
Alabama white sauce

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

BAKED VEGAN EMPANADAS[VG] | $130
roasted mushrooms, porcini aioli

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

STEAK & MUSHROOMS SKEWERS [GF] | $250
fresno chili chimichurri

GRILLED VEGETABLE MEDLEY [GF|V] | $100
portobello mushroom, corn, zucchini, baby carrots, tomato, cipollini onion, avocado, cauliflower

PULLED PORK SLIDERS | $150
bricohe bun, coleslaw, house-made BBQ

CRISPY FRIED PORK RIBLETS | $150
bourbon-cola BBQ sauce

ARTISAN CHEESE BOARD[V] | $140
seasonal fruits, nuts, crackers, rustic bread
**add charcuterie $60*

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

ROASTED BEET SALAD [GF|V] | $115
arugula, candied walnuts, cranberries, goat cheese, lemon-honey vinaigrette

MIXED GREENS SALAD [GF] | $110
apples, almonds, blue cheese, basil vinaigrette

SPANIKOPITA [V] | $125
spinach, feta, phyllo dough

MAC & CHEESE [V] | $120
cheddar, cream cheese, parmesan, panko, parsley
(add bacon $20)

BAKED MEATBALLS[GF] | $120
pork ricotta meatballs, marinara

CHICKEN WINGS | $100
traditional buffalo or mango habanero

CHICKEN PICCATA | $160
lemon, olive oil

PAN ROASTED SALMON[GF] | $250
caper butter sauce

FRIED CHICKEN | $120
bacon gravy

BUTTERMILK MASHED POTATOES | $120

SEASONAL FRUIT PLATTER | $120

DESSERT TRAY | $100
chocolate chip cookies, salted caramel bread pudding bites, mini tarts

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

SUNDAY PLATED BRUNCH

$45 per person | 11am - 3pm

SALADS

ROASTED BEETS GF | V
arugula, candied walnuts, goat cheese, lemon-honey vinaigrette

MIXED GREENS GF|V
mixed greens, apples, almonds, basil vinaigrette, blue cheese

ENTREE

(select three)

UNION MARKET SALAD
chicken, mixed greens, marcona almonds, avocado, basil vinaigrette

POWER BREAKFAST GF|V
scrambled egg whites, sautéed spinach & mushrooms, sliced tomato

FARMERS BREAKFAST
two eggs any style, choice of bacon, sausage or ham, toast

PESTO CHICKEN SANDWICH
focaccia bread, almond pesto, chicken

CHILAQUILES GF|V
choice of green or red sauce, cilantro, onions, sour cream, panela, cheese, two eggs any style

GRASS FED BURGER
brioche bun, white cheddar, pickles, all the fixings

SEASONAL FRENCH TOAST V
whipped cream, mint, maple syrup

DESSERT

CHOICE OF FRUIT OR SORBET

FAMILY STYLE or BUFFET

(serves approx. 25 guests)

HOUSE-SMOKED BACON GF | $160
PORK SAUSAGE LINKS GF | $160
HOUSE-MADE CHEDDAR BISCUITS V | $120
COUNTRY POTATOES GF | VG | $110
LOX & BAGELS (smoked salmon, capers, tomato, red onion, bagels)| $220
SEASONAL FRUIT PLATTER GF | VG | $100

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

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FAQ

CORKAGE

Our corkage fee is $35 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 and your server 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 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).