

# 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.



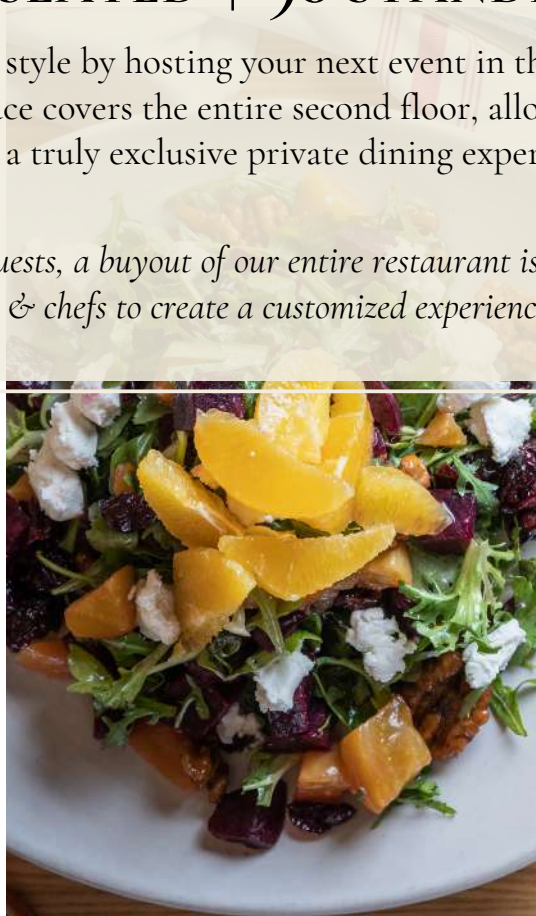


# JOHN P. ROOM + THE MEZZANINE

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

## FIRST COURSE

### SEASONAL SOUP<sup>V</sup>

*asparagus, cream, chives, creme fraiche*

### WHOLE LEAF CAESAR

*garlic anchovy dressing, parmesan, croutons*

## MAIN COURSE

*(select 3)*

### UNION MARKET SALAD

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

### ROASTED CAULIFLOWER<sup>GF|VG</sup>

*fingerling potatoes, asparagus, leeks, peas, caper-herb salsa verde*

### 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 <sup>V</sup>

*asparagus, cream, chives, creme fraiche*

#### WHOLE LEAF CAESAR

*garlic anchovy dressing, parmesan, croutons*

### MAINS

#### ROASTED CAULIFLOWER <sup>GF|VG</sup>

*fingerling potatoes, asparagus, leeks, peas, caper-herb salsa verde*

#### ROSEMARY-LEMON ROASTED HALF CHICKEN <sup>GF</sup>

*seasonal vegetables, mashed potatoes, thyme jus*

#### ROASTED PORK LOIN <sup>GF</sup>

*spinach, snap peas, sweet potatoes, apricot mostarda, madeira jus*

#### GRILLED FLAT IRON STEAK

*mashed potatoes, green beans, red wine jus (\$5 supplement)*

### DESSERT

#### SALTED CARAMEL BREAD PUDDING

*caramel sauce, vanilla ice cream*

## HOMESTEAD \$65/person

### STARTERS

#### SEASONAL SOUP <sup>V</sup>

*asparagus, cream, chives, creme fraiche*

#### WHOLE LEAF CAESAR

*garlic anchovy dressing, parmesan, croutons*

### MAINS

#### ROASTED CAULIFLOWER <sup>GF|VG</sup>

*fingerlings, asparagus, leeks, peas, caper-herb salsa verde*

#### ROSEMARY-LEMON ROASTED HALF CHICKEN <sup>GF</sup>

*seasonal vegetables, mashed potatoes, thyme jus*

#### PAN ROASTED SALMON <sup>GF</sup>

*fingerlings, asparagus, leeks, peas, white wine sauce*

#### ROASTED PORK LOIN <sup>GF</sup>

*spinach, snap peas, sweet potatoes, apricot mostarda, madeira jus*

### DESSERT

#### CHOCOLATE LAVA CAKE

*chocolate crumbles, vanilla ice cream*

## ESTATE \$ 75/person

### STARTERS

#### ROASTED BEETS <sup>GF|V</sup>

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

#### MIXED GREENS <sup>GF</sup>

*strawberries, blue cheese, radishes, lemon-honey vinaigrette*

### MAINS

#### ROSEMARY-LEMON ROASTED HALF CHCKEN <sup>GF</sup>

*seasonal vegetables, mashed potatoes, thyme jus*

#### PAN ROASTED SALMON <sup>GF</sup>

*fingerlings, asparagus, leeks, peas, white wine sauce*

#### RIB EYE STEAK <sup>GF</sup>

*seasonal vegetables, fingerling potatoes, red wine jus*

#### SPRING VEGETABLE CAVATELLI

*snap peas, asparagus, artichokes, basil, tomato cream sauce*

### DESSERT

#### VANILLA COCONUT PANNA COTTA <sup>GF</sup>

*macerated berries*

# PARTY TRAYS

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

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

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

ROSEMARY-LEMON  
CHICKEN SKEWERS<sup>GF</sup> | \$150  
*olive oil, salt and pepper*

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

DUNGENESS CRAB CAKES | \$250  
*creamy red pepper sauce*

BRISKET TOSTADITAS<sup>GF</sup> | \$200  
*house-smoked beef brisket, avocado crema*

GRILLED FISH TOSADITAS | \$200  
*jalepeno slaw, avocado crema*

SMOKED CHICKEN TOSTADITAS<sup>GF</sup> | \$200  
*Alabama white sauce*

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

BAKED VEGAN EMPANADAS<sup>VG</sup> | \$130  
*roasted mushrooms, porcini aioli*

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

STEAK & MUSHROOMS SKEWERS<sup>GF</sup> | \$250  
*fresno chili chimichurri*

GRILLED VEGETABLE MEDLEY<sup>GF|V</sup> | \$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<sup>V</sup> | \$140  
*seasonal fruits, nuts, crackers, rustic bread*  
*\*add charcuterie \$60*

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

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

SPANIKOPITA<sup>V</sup> | \$125  
*spinach, feta, phyllo dough*

MAC & CHEESE<sup>V</sup> | \$120  
*cheddar, cream cheese, parmesan, panko, parsley*  
*add bacon \$20*

BAKED MEATBALLS<sup>GF</sup> | \$120  
*pork ricotta meatballs, marinara*

CHICKEN WINGS | \$100  
*traditional buffalo or mango habanero*

CHICKEN PICCATA | \$160  
*lemon, olive oil*

PAN ROASTED SALMON<sup>GF</sup> | \$250  
*salsa verde*

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 <sup>GF|V</sup>

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

### FRESH FRUIT & YOGURT <sup>GF|V</sup>

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

## ENTREE

(select three)

### UNION MARKET SALAD

*chicken, mixed greens, marcona almonds, avocado, basil vinaigrette*

### POWER BREAKFAST <sup>GF|V</sup>

*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 <sup>GF|V</sup>

*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 <sup>V</sup>

*whipped cream, mint, maple syrup*

## DESSERT

CHOICE OF FRUIT OR SORBET

## FAMILY STYLE or BUFFET

(serves approx. 25 guests)

HOUSE-SMOKED BACON <sup>GF</sup> | \$160

PORK SAUSAGE LINKS <sup>GF</sup> | \$160

HOUSE-MADE CHEDDAR BISCUITS <sup>V</sup> | \$120

COUNTRY POTATOES <sup>GF|VG</sup> | \$110

LOX & BAGELS (smoked salmon, capers, tomato, red onion, bagels) | \$220

SEASONAL FRUIT PLATTER <sup>GF|VG</sup> | \$100

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# 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).