

Church

UNION



CHURCH & UNION

PRIVATE DINING



WELCOME

From intimate hosted dinners to large scale parties and events, our experienced team will help create a seamless and memorable event for you and your guests from beginning to end.

Phone

615.502.2062

Email

Sales@ChurchandUnionNashville.com

Location

201 4th Avenue N., Suite 101
Nashville, TN 37219



EVENT SPACES AT A GLANCE



THE STAGE

25 SEATED | 30 STANDING

THE LOGE

36 SEATED | 40 STANDING

BUFFALO ROOM

50 SEATED | 60 STANDING

THE J

28 SEATED

THE PATIO

14 SEATED | 20 STANDING

PARTIAL BUYOUT

110 SEATED

FULL BUYOUT

175 SEATED | 250 STANDING

MEET YOUR EVENT PLANNERS

From intimate hosted dinners to large scale parties and events, our experienced sales team will help to create a seamless and memorable event for you and your guests from beginning to end.

CESAR TELLEZ Sales & Events Manager

Phone

615.864.0977

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BRIE PERKINS Director of Sales & Events

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THE STAGE



[Virtual Walk Through](#)

The Stage is great for entertaining groups of 25 or less, and overlooks the main dining room and main bar. This elevated dining area allows for guests to experience the full ambiance and energy of the restaurant with the benefits of being a semi private space. For social groups on the weekends - it is the perfect space for those who want to see and be seen.



THE LOGE



[Virtual Walk Through](#)

One of our more versatile private dining rooms, The Loge can seat up to 36 guests. It is great for hosting celebrations, family events, or corporate dinners. This is a fully private space with two walls of glass doors that can be kept open or closed. The Loge is equipped with a private bar dedicated exclusively for you and your guests. This is also a perfect space for VIP guests who would like complete privacy, as a private entrance is also available upon request.



BUFFALO ROOM




[Virtual Walk Through](#)

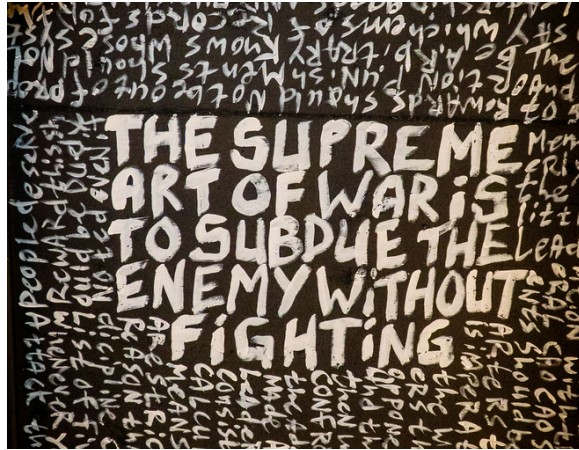
This space is in our main dining room and can be made private by closing our custom curtain panels, which envelop the entire room, or semi-private, by leaving them open to provide a view of the restaurant. This customizable element allows for guests to experience the atmosphere of the restaurant, while still being able to experience the benefits of a private space. The high ceilings, custom artwork, and velour seating area provide a cozy, yet airy ambiance.




THE J

 [Virtual Walk Through](#)

The J is located between our Buffalo Room and The Loge and can seat up to 28 guests. Guests can be seated at one long table with banquets that line one side, or split into two separate tables. Great for birthdays, bachelor and bachelorette parties and other celebrations! Although this space is not fully private, it is seated towards the back of the restaurant, and provides an exclusive vibe.




PARTIAL BUYOUT

 [Virtual Walk Through](#)

A Partial Buyout consists of the back half of the restaurant including the Buffalo Room, the J, and the Loge. This space can seat up to 110 guests with an open seating floor plan. Guests will have access to the private bar located in the Loge which allows for cocktailing before being seated for dinner service. This space is perfect for groups that want a more non traditional experience with rooms that are not joined together.



FULL BUYOUT

 [Virtual Walk Through](#)

A full buyout of the restaurant includes the entire space and allows for a completely customizable experience including décor, AV, and music. The floor plan, menus, and beverage options can all be tailored to fit your event needs. A full buyout of the space also allows for DJ's, bands, photographers, and other live entertainment to be brought in. Buyouts can accommodate up to 175 guests for a seated dinner and 250 guests for a standing cocktail reception.



GROUP DINNER PLATED OPTIONS

TIER ONE | \$75 PER PERSON

FIRST COURSE (SELECT ONE)

Southern Salad
Mixed Greens Salad
Seasonal Soup

ENTREE SELECTION (SELECT THREE)

CU Meatloaf
Lamb Burger
Seasonal Vegetarian Pasta
Airline Pan Roasted Chicken
Fried Chicken
Roasted Salmon
Butcher's Filet (Chef's Way Addition \$6pp)

FAMILY STYLE DESSERT PLATTERS

Chef's Seasonal Selections

INDIVIDUAL PLATED DESSERTS

+\$5 PER PERSON (SELECT TWO)

Seasonal Buttermilk Cake
Seasonal Gateau
Seasonal Sorbet

OPTIONAL FAMILY STYLE SIDES

EACH SERVES 6-8 GUESTS

\$36 Yukon Potatoes
\$42 Brussel Sprouts
\$36 Hand Cut French Fries
\$42 Glazed Broccoli



GROUP DINNER PLATED OPTIONS

TIER TWO | \$85 PER PERSON

FAMILY STYLE APPETIZERS (SELECT TWO)

Artisan Meat & Cheese
Moroccan Meatballs
Beef Tartare
Nola Shrimp
Bacon & Melon
Fried Green Tomatoes
Oysters (\$8 Per Person)

FIRST COURSE (SELECT ONE)

Southern Salad
Mixed Greens Salad
Seasonal Soup

ENTREE SELECTION (SELECT THREE)

CU Meatloaf
Lamb Burger
Seasonal Vegetarian Pasta
Airline Pan Roasted Chicken
Fried Chicken
Roasted Salmon
Seasonal White Fish (\$8 Per Person)
Butcher's Filet (Chef's Way Addition \$6pp)

FAMILY STYLE DESSERT PLATTERS

Chef's Seasonal Selections

INDIVIDUAL PLATED DESSERTS

+\$5 PER PERSON (SELECT TWO)

Seasonal Buttermilk Cake
Seasonal Gateau
Seasonal Sorbet

OPTIONAL FAMILY STYLE SIDES

EACH SERVES 6-8 GUESTS

\$36 Yukon Potatoes
\$42 Brussel Sprouts
\$36 Hand Cut French Fries
\$42 Glazed Broccoli



GROUP DINNER PLATED OPTIONS

TIER THREE | \$100 PER PERSON

FAMILY STYLE APPETIZERS (SELECT TWO)

Artisan Meat & Cheese
Moroccan Meatballs
Beef Tartare
Nola Shrimp
Bacon & Melon
Fried Green Tomatoes
Oysters (\$8 Per Person)

FIRST COURSE (SELECT ONE)

Southern Salad
Mixed Green Salad
Seasonal Soup

ENTREE SELECTION (SELECT THREE)

CU Meatloaf
Lamb Burger
Seasonal Vegetarian Pasta
Airline Pan Roasted Chicken
Fried Chicken
Roasted Salmon
Seasonal White Fish (\$8 Per Person)
Maryland Crab Cake
Poke Bowl
Beeler's Pork Chop
Butcher's Filet (Chef's Way Addition \$6pp)
Filet Mignon (Chef's Way Addition \$6pp)

FAMILY STYLE SIDES (SELECT TWO)

Yukon Potatoes
Brussel Sprouts
Hand Cut French Fries
Glazed Broccoli

FAMILY STYLE DESSERT PLATTERS

Chef's Seasonal Selections

INDIVIDUAL PLATED DESSERTS

+\$5 PER PERSON (SELECT TWO)

Seasonal Buttermilk Cake
Seasonal Gateau
Seasonal Sorbet

GROUP DINNER PLATED OPTIONS



TIER FOUR | \$125 PER PERSON

FAMILY STYLE APPETIZERS (SELECT TWO)

Artisan Meat & Cheese
Moroccan Meatballs
Beef Tartare
Nola Shrimp
Oysters (\$8 Per Person)
Bacon & Melon
Fried Green Tomatoes

FAMILY STYLE SEAFOOD TOWERS

FIRST COURSE (SELECT ONE)

Southern Salad
Mixed Greens Salad
Seasonal Soup

ENTREE SELECTION (SELECT FOUR)

CU Meatloaf
Lamb Burger
Seasonal Vegetarian Pasta
Airline Pan Roasted Chicken
Fried Chicken
Roasted Salmon
Seasonal White Fish (\$8 Per Person)
Maryland Crab Cake
Poke Bowl
Beeler's Pork Chop
Butcher's Filet (Chef's Way Addition \$6pp)
Filet Mignon (Chef's Way Addition \$6pp)

FAMILY STYLE SIDES (SELECT TWO)

Yukon Potatoes
Brussel Sprouts
Hand Cut French Fries
Glazed Broccoli

FAMILY STYLE DESSERT PLATTERS

Chef's Seasonal Selections

INDIVIDUAL PLATED DESSERTS

+\$5 PER PERSON (SELECT TWO)

Seasonal Buttermilk Cake
Seasonal Gateau
Seasonal Sorbet



FAMILY STYLE GROUP MENU OPTIONS

TIER ONE | \$70 PER PERSON

INDIVIDUAL FIRST COURSE (SELECT ONE)

Southern Salad
Mixed Greens Salad
Seasonal Soup

FAMILY STYLE SIDES (SELECT TWO)

Yukon Potatoes
Brussels Sprouts
Hand Cut French Fries
Glazed Broccoli

ENTREE SELECTION (SELECT THREE)

Seasonal Vegetarian Pasta
Airline Pan Roasted Chicken
Fried Chicken
Roasted Salmon
Butcher's Filet (Chef's Way Addition \$6pp)

FAMILY STYLE DESSERT PLATTERS

Chef's Seasonal Selections



FAMILY STYLE GROUP MENU OPTIONS

TIER TWO | \$90 PER PERSON

FAMILY STYLE APPETIZERS (SELECT TWO)

Artisan Meat & Cheese
Moroccan Meatballs
Beef Tartare
Nola Shrimp
Maryland Crab Cakes
Oysters (\$8 Per Person)
Bacon & Melon
Fried Green Tomatoes

INDIVIDUAL FIRST COURSE (SELECT ONE)

Southern Salad
Mixed Greens Salad
Seasonal Soup

ENTREE SELECTION (SELECT THREE)

Seasonal Vegetarian Pasta
Airline Pan Roasted Chicken
Fried Chicken
Roasted Salmon
Marinated White Fish (\$8 Per Person)
Butcher's Filet (Chef's Way Addition \$6pp)
Filet Mignon (Chef's Way Addition \$6pp)

FAMILY STYLE SIDES (SELECT TWO)

Yukon Potatoes
Brussels Sprouts
Hand Cut French Fries
Glazed Broccoli

FAMILY STYLE DESSERT PLATTERS

Chef's Seasonal Selections



FAMILY STYLE GROUP MENU OPTIONS

TIER THREE | \$115 PER PERSON

FAMILY STYLE APPETIZERS (SELECT TWO)

Artisan Meat & Cheese
Moroccan Meatballs
Beef Tartare
Nola Shrimp
Maryland Crab Cakes
Oysters (\$8 Per Person)
Bacon & Melon
Fried Green Tomatoes

FAMILY STYLE SEAFOOD TOWERS

INDIVIDUAL FIRST COURSE (SELECT ONE)

Southern Salad
Mixed Greens Salad
Seasonal Soup

ENTREE SELECTION (SELECT FOUR)

Seasonal Vegetarian Entree
Airline Pan Roasted Chicken
Fried Chicken
Roasted Salmon
Seasonal White Fish (\$8 Per Person)
CU Meatloaf
Poke Bowl
Butcher's Filet (Chef's Way Addition \$6pp)
Filet Mignon (Chef's Way Addition \$6pp)

FAMILY STYLE SIDES (SELECT TWO)

Yukon Potatoes
Brussel Sprouts
Hand Cut French Fries
Glazed Broccoli

FAMILY STYLE DESSERT PLATTERS

Chef's Seasonal Selections



HORS D'OEUVRES

PRICED PER PERSON PER TWO HOURS

PASSED OPTIONS AVAILABLE FOR PARTIAL AND FULL BUYOUTS

TIER ONE PACKAGE

\$40 per person 2 hours/
\$15 per person each
additional hour

Choose 4 Tier One
Selections



TIER TWO PACKAGE

\$60 per person 2 hours/
\$25 per person each
additional hour

Choose 4 Tier One
Selections & 3 Tier
Two Selections



TIER THREE PACKAGE

\$70 per person 2 hours/
\$30 per person each
additional hour

Choose 9 from either tier

TIER ONE SELECTIONS

HOT

Fried Oysters
Fried Mortadella Sliders
Prosciutto Wrapped Asparagus
Chicken Tori Karaage
Braised Bacon & Melon Bites
Moroccan Meatballs
Hot Chicken Sliders

COLD

Shrimp Cocktail Shooters
Deviled Eggs
Crudit  cups
Avocado Relish Wontons

TIER TWO SELECTIONS

HOT

Confit Fish Dip
NY Strip Skewer
Crispy Pork Belly Skewers
Street Corn Wonton
Atlantic Crab Hushpuppies
Chef Jamie's Lamb Sliders

COLD

Steak Tartare Wontons
Burrata Crostini
Tuna Poke Spoons
Crab Salad with Lettuce Cups
Ceviche Spoons

ASSORTED DESSERT PLATTERS \$35 PER PLATTER OF 12 PIECES



HORS D'OEUVRES

PRICED PER PLATTER OF 12 PIECES

PASSED OPTIONS AVAILABLE FOR PARTIAL AND FULL BUYOUTS

HOT SELECTIONS

Atlantic Crab Hushpuppies | \$108
Fried Mortadella Sliders | \$72
Prosciutto Wrapped Asparagus | \$60
Chicken Tori Karaage | \$60
Confit Fish Dip | \$108
NY Strip Skewer | \$108
Crispy Pork Belly Skewers | \$72
Hot Chicken Sliders | \$84
Street Corn Wontons | \$96
Fried Oysters | \$72
Braised Bacon & Melon Bites | \$60
Moroccan Meatballs | \$72
Chef Jamie's Lamb Sliders | \$96

COLD SELECTIONS

Shrimp Cocktail Shooters | \$84
Tuna Poke Spoons | \$108
Deviled Eggs | \$64
Crudit  Cups | \$48
Steak Tartare Wontons | \$84
Burrata Crostini | \$64
Bruschetta Crostini | \$64
Crab Salad with Lettuce Cups | \$108
Ceviche Spoons | \$84
Avocado Relish Wontons | \$64
Assorted Seasonal Desserts | \$35



ACTION STATIONS

PRICED PER PERSON, FOR 2 ½ HOURS

CHEF ATTENDANT FEE OF \$150 PER ACTION STATION

PRIME RIB CARVING STATION

house rolls, sauce raifort, au jus,
marinated roma tomatoes

MKT PRICE

SEARED SALMON CARVING STATION

lemon dill beurre blanc,
charred lemons, dill sprigs

\$30 PER PERSON

PASTA STATION

parmesan cheese sauce, bacon,
scallions, tomato, chicken rye crumble,
crawfish, ground beef, bleu cheese,
caramelized onions

\$25 PER PERSON

BONE MARROW WHISKEY LUGE STATION

roasted bone marrow, chimichurri,
remoulade, Maker's Mark

\$35 PER PERSON

AVAILABLE FOR FULL RESTAURANT BUYOUTS & OFF-SITE CATERINGS

**** Exclusive of tax, gratuity & admin fee - Prices and Menu items may change seasonally****



THEMED STATIONS

PRICED PER PERSON

RAW BAR STATION

oysters, shrimp, crab legs,
poke, mignonette, cocktail
sauce, lemon

MKT PRICE

BBQ STATION

pulled bbq pork, pulled chicken,
house slaw, pickles, rolls
tomato sweet bbq, corn bread

\$30 PER PERSON

MEAT & CHEESE TABLE DISPLAY

variety of cured meats, cheese,
breads, vegetables, and accompaniments

\$15 PER PERSON

MAC & CHEESE BAR

parmesan mac & cheese, cheeseburger
mac, local mushroom mac & cheese with
orange parmesan sauce

\$15 PER PERSON

AVAILABLE FOR FULL RESTAURANT BUYOUTS & OFF-SITE CATERINGS

**** Exclusive of tax, gratuity & admin fee - Prices and Menu items may change seasonally****



BEVERAGE PACKAGES

PRICED PER PERSON

TIER ONE PACKAGE \$40 PER PERSON

2 Hours
Each Additional Hour \$15 per person

WINE AND BEER

Sauvignon Blanc
Chardonnay
Rosé
Pinot Noir
Cabernet Sauvignon
2 Draft Beers
(IPA + Blonde)
Bud Light

TIER TWO PACKAGE \$50 PER PERSON

2 Hours
Each Additional Hour \$20 per person

WINE, BEER, HOUSE LIQUOR

*does not include Red Bull or Specialty Cocktails

New Amsterdam Vodka
Gordon's Gin
Lunazul Blanco Tequila
Henry McKenna Bourbon
George Dickel Rye
Bacardi Rum
Sparkling Wine
Sauvignon Blanc
Chardonnay
Rosé
Pinot Noir
Cabernet Sauvignon
3 Draft Beers
(IPA + Blonde + Pilsner)
Bud Light

TIER THREE PACKAGE \$60 PER PERSON

2 Hours
Each Additional Hour \$20 per person

WINE, BEER, PREMIUM LIQUOR

1 Specialty Cocktail
Tito's Vodka
Bombay Sapphire Gin
Patron Blanco Tequila
Elijah Craig Bourbon
High West Double Rye
Captain Morgan's Rum
Dewars White Label Scotch
Sparkling Wine
Sauvignon Blanc
Chardonnay
Rosé
Pinot Noir
Cabernet Sauvignon
3 Draft Beers
(IPA + Blonde + Pilsner)
Bud Light



BRUNCH BUFFET

OFFERED FRIDAY - SUNDAY
PRICED PER PERSON FOR TWO HOURS

TIER ONE PACKAGE

\$65 per person 2 hours

Choose 5 Tier
One Selections



TIER TWO PACKAGE

\$75 per person 2 hours

Choose 4 Tier
One Selections & 3 Tier
Two Selections



TIER THREE PACKAGE

\$90 per person 2 hours

Choose 9 from either
tier

TIER ONE SELECTIONS

Home Fries
Scrambled Eggs
French Toast
Yogurt Parfait
Seasonal Fruit
Assorted Pastries
Breakfast Sausage
Bacon

TIER TWO SELECTIONS

Mini Sausage Biscuits
Fried Chicken Sliders
Shrimp Cocktail
Southern Salad
Biscuits & Gravy
Avocado Toast
Hot Chicken Biscuits
Shrimp & Grits (\$6 per person)

ASSORTED DESSERT PLATTERS \$35 PER PLATTER OF 12 PIECES

INCLUDES:

Regular coffee, decaf coffee, orange juice, tea,
and soft drinks for 2 hours

AVAILABLE FOR FULL BUYOUTS, THE BUFFALO ROOM (30 GUESTS OR LESS),
OR THE LOGE (20 GUESTS OR LESS)

*** Exclusive of tax, gratuity & admin fee - Prices and Menu items may change seasonally***



BRUNCH BUFFET BEVERAGE OPTIONS

PRICED PER PERSON

COFFEE STATION

Hazelnut Cookies, Creamer,
Milk, Sugar Cubes

\$5 PER PERSON

MIMOSA BAR

Rosé, Brut Prosecco, Cranberry Juice,
Orange Juice, Pineapple Juice, Assorted Fruit

\$30 PER PERSON FOR 2 HOURS

BLOODY MARY BAR

Vodka, House-made Bloody Mary Mix,
Zing Zang, Okra, Pickles, Olives,
Worcestershire, Celery, Hot Sauce,
Horseradish, Bacon, Lemons, Limes

\$30 PER PERSON FOR 2 HOURS

BRUNCH BEVERAGE PACKAGE

Classic Mimosa, Sangria, Bloody Mary,
Prosecco, Bottled and 2 Draft Beers

\$35 PER PERSON FOR 2 HOURS

\$10 PER PERSON EACH ADDITIONAL HOUR



PLATED BRUNCH

\$55 PER PERSON | AVAILABLE FRIDAY - SUNDAY

FIRST COURSE (SELECT 1)

Family Style Pastry Board
Family Style Seasonal Fruit
Individual Yogurt Parfaits

MAIN COURSE (SELECT 3)

Southern Salad
Avocado Toast
Breakfast Sandwich
4th Ave Breakfast
Brioche French Toast
Mushroom Omelet
CU Burger
Fried Chicken Sandwich
Shrimp & Grits (\$6 per person)

FAMILY STYLE SIDES (SELECT 2)

Home Fries
Grits
Bacon
Breakfast Sausage

INCLUDED BEVERAGE PACKAGE

Regular Coffee
Decaf Coffee
Orange Juice
Grapefruit Juice
Cranberry Juice
Pineapple Juice
Soft Drinks

OPTIONAL UPGRADED BEVERAGE PACKAGE

\$35 PER PERSON FOR 2 HOURS

\$10 EACH ADDITIONAL HOUR

Mimosa
Sangria
Bloody Mary
Prosecco
Bottled and Draft Beer

FAMILY STYLE DESSERT PLATTERS

\$5 PER PERSON



FAMILY STYLE BRUNCH

\$60 PER PERSON | SERVED ON LARGE PLATTERS MEANT FOR SHARING

MAIN COURSE (SELECT 4)

Southern Salad
Avocado Toast
Scrambled Eggs
Biscuits & Sausage Gravy
Brioche French Toast
Hot Chicken Biscuits
Shrimp & Grits (\$6 per person)

FAMILY STYLE SIDES

Assorted Seasonal Fruit
Home Fries
Grits
Bacon
Breakfast Sausage

NON ALCOHOLIC BEVERAGE PACKAGE INCLUDED

Regular Coffee
Decaf Coffee
Orange Juice
Grapefruit Juice
Cranberry Juice
Pineapple Juice
Soft Drinks

BRUNCH BEVERAGE PACKAGE

\$35 PER PERSON FOR 2 HOURS

\$10 EACH ADDITIONAL HOUR

Mimosa
Sangria
Bloody Mary
Prosecco
Bottled and Draft Beer

ASSORTED FAMILY STYLE DESSERT PLATTERS

\$5 PER PERSON