

# Church # UNION



**CHURCH AND UNION**

Private Dining





# WELCOME

From intimate dinners to extravagant parties, our experienced staff at Church & Union Charleston can help create a memorable event for you and your guests.

Located in the heart of Historic Downtown Charleston, Church & Union Charleston offers an experience that is truly unmatched. Enjoy your event in a breath-taking 106-year-old church with 60 foot cathedral ceilings and original stained glass windows covering both the front and back of the main dining room. Top Chef alum, Chef Partner Jamie Lynch and Executive Chef Doug Watson seamlessly combine traditional and modern cuisine with seasonal, fresh, and local ingredients.

Phone

**843.937.8666**

Email

**[Sales@ChurchandUnionCharleston.com](mailto:Sales@ChurchandUnionCharleston.com)**

Location

**32b North Market Street  
Charleston, SC 29401**





# MEET YOUR EVENT PLANNER

**CESAR TELLEZ**

Our experienced team will help create a seamless and memorable event for you and your guests from beginning to end.

Phone

**843.937.8666 ext. 2**

Email

**[Cesar@the5thstreetgroup.com](mailto:Cesar@the5thstreetgroup.com)**

Location

**32b North Market Street  
Charleston, SC 29401**





## EVENT SPACES AT A GLANCE



## FULL BUYOUT

175 SEATED | 225 STANDING

## MAIN DINING ROOM

100 SEATED | 150 STANDING

## BUFFALO ROOM

45 SEATED | 55 STANDING

## COMMUNALS

30 SEATED | 40 STANDING

## THE \$5 BILL

35 SEATED | 45 STANDING

## GARDEN PATIO

20 SEATED | 35 STANDING





## FULL BUYOUT

UP TO 175 SEATED

UP TO 225 STANDING COCKTAIL



[Virtual Walk Through](#)

A full or partial buyout allows you to customize every aspect of your event including food and beverage offerings, floor plans, as well as AV, music, and decoration. A full restaurant buyout includes the use of all restaurant spaces and room, from the main dining room to the garden patio, with plenty of seating and standing areas for your guests to mingle. It's perfect for a large-scale party and can accommodate for live music!



## MAIN DINING ROOM

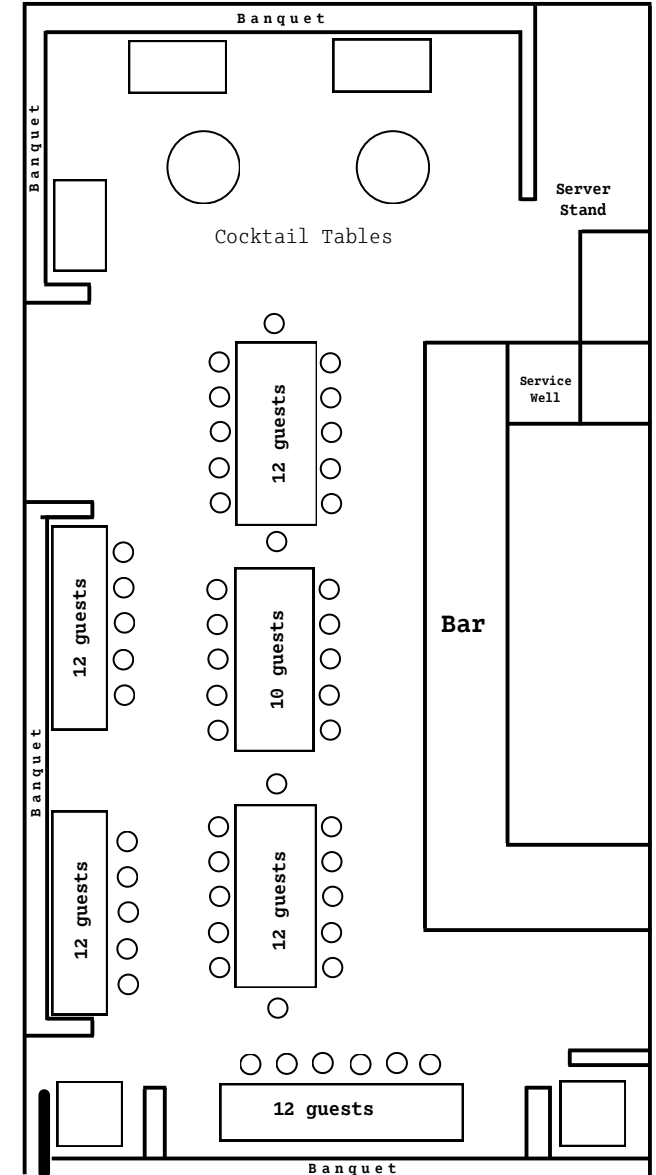
UP TO 110 SEATED

UP TO 150 STANDING COCKTAIL



[Virtual Walk Through](#)

Located inside a 105 year old former church, most of the original bones are here. Large stained glass windows and a hand painted vaulted ceiling provide a wonderful ambiance both day and night. Our main bar is situated on one side of the room, creating a great atmosphere that can be utilized however you would like. The floorplan on the right depicts a mock floorplan.







## THE BUFFALO ROOM

UP TO 45 SEATED  
UP TO 55 STANDING COCKTAIL



[Virtual Walk Through](#)

The Buffalo Room is a private dining room located next to the main hall. The room also has direct access to our outdoor garden patio and can be added for clients looking to have separate reception spaces and sit-down dinner areas. It's intimate setting is perfect for a coursed-out meal, or a reception.



## THE GARDEN PATIO

UP TO 20 SEATED  
UP TO 35 STANDING COCKTAIL



[Virtual Walk Through](#)

Our Garden Patio is a charming private outdoor space tucked away behind the restaurant with an entrance through the private Buffalo Room. It can seat up to 20 guests at one long table, or can be reconfigured for a cocktail reception.



## THE \$5 BILL AREA

UP TO 35 SEATED  
UP TO 45 STANDING COCKTAIL



[Virtual Walk Through](#)

Tucked in the back of the main dining room, the \$5 Bill area allows guests to dine in a semi-private space, while still being able to experience the ambiance and lively energy of the restaurant and bar. With large, stained glass windows and unique artwork, the space is a perfect backdrop for seated dinners.

\*If you have a particular budget in mind, please inquire for flexibility\*

\*\*\*Minimums are subject to seasonal change, and are exclusive of taxes, gratuity, and fees\*\*\*



# # WEDDINGS & RECEPTIONS

## ENGAGEMENT DINNERS & PARTIES

Set the tone for your wedding festivities with an unforgettable party with your loved ones! Enjoy specialty craft cocktails at the bar with light hors d'oeuvres or create an upscale experience with a coursed dinner.

## BRIDAL SHOWERS & LUNCHEONS

Choose from our extensive brunch buffet offerings for the most interaction among your guests as they mingle and talk.

## BACHELOR & BACHELORETTE PARTIES

Choose from packages customized to fit your party and customize your celebrations.

## REHEARSAL DINNERS

For a unique rehearsal dinner, join us for coursed dinner service.

## WEDDING CEREMONIES & RECEPTIONS

From versatile floor plans, menus, cocktails, and entertainment, there is no limit what we can do to help make the most unforgettable day of your life even better.

## WELCOME RECEPTIONS & FAREWELL BRUNCHES

Welcome all your wedding guests into town with light bites and cocktails in a setting perfect for mingling, or end a beautiful weekend on a high note and send off your guests with a one-of-a kind brunch party.







## **CORPORATE & SOCIAL EVENTS**

With our unique and upscale decor, versatile private and semi-private rooms, and memorable food and beverage offerings, Church & Union is the perfect setting for a variety of corporate and social events. Below are some events that we have held with great feedback from guests.

### **CORPORATE EVENTS**

Holiday Parties | Team Dinners  
Corporate Retreats | Client Appreciation  
Lunch And Learn Seminars | Board Meetings

### **SOCIAL EVENTS**

Charity Galas | Family Reunions  
Alumni Groups | Birthdays | Graduation  
Bachelor & Bachelorette | Retirement  
Bar & Bat Mitzvahs







## PLATED DINNER MENUS

TIER 1

PLATED \$85 PER PERSON

### FIRST COURSE (SELECT 1)

**Southern Salad** *corn, pickled red onion, croutons, cotija, creamy poblano dressing*

**Mixed Green Salad** *artisan lettuce mix, cucumber, tomatoes, parmesan cheese, balsamic vinaigrette*

**Seasonal Soup** *Chef's seasonal selection*

### MAIN COURSE (SELECT 3)

**Lamb Burger** *red onion marmalade, gorgonzola fondue, arugula, secret sauce, French fries*

**60 South Salmon** *coconut pirlou, tomato ginger emulsion, crispy rice furikake*

**Teres Major Filet** *choice of medium rare or medium well, crushed Yukon potatoes, J-1 Sauce\**

**Vegetarian Bucatini** *mushroom, marsala tomato sauce, torn burrata, lemon oil, basil*

**Airline Pan Roasted Chicken** *seasonal vegetable, crushed yukons, natural jus*

**CU Meatloaf** *onion mashed potato, baby carrot, mushroom duxelles, grain mustard demi*

**\*Add Chef's Way to any steak for \$6pp**

*caramelized onion mash, grilled asparagus, tarragon crab salad*

### OPTIONAL FAMILY STYLE SIDES

**each serves 6-8 guests**

Yukon Potatoes (\$36)

Sweet Corn Succotash (\$42)

Glazed Broccoli (\$42)

Hand-Cut Fries (\$36)

Roasted Carrots (\$42)

### INCLUDED FAMILY STYLE DESSERT PLATTERS

**SELECT 3 FROM THE LIST ON PAGE 16**

**OR**

**PLATED DESSERT - SELECT 2 + \$5 PER PERSON**

**Milk & Cookies** *brown butter and sea salt crumble, chocolate sponge cake, marble sable cookie*

**Strawberry Shortcake** *strawberry custard, vanilla mascarpone whip cream, fresh strawberries*

**Buttermilk Cake** *meyer lemon curd, burnt honey chantilly, whipped mascarpone, candied citrus*

**Chef's Selection of Sorbet**



## PLATED DINNER MENUS

TIER 2

PLATED \$95 PER PERSON

### FAMILY STYLE APPETIZERS (SELECT 1)

**Artisan Meat & Cheese** *chef's selection of artisan-cured meats and accompaniments*

**Moroccan Meatballs** *spiced BBQ glaze, whipped feta, cucumbers, gremolata*

**Tuna Tartare** *Calabrian chili, sofrito, garlic ciabatta*

**Caprese Bruschetta** *grilled sourdough, tomato, basil*

**NOLA Shrimp** *garlic, Worcestershire, sourdough*

**Wagyu Bulgogi Lettuce Wraps** *sweet & sour, gem lettuce, furikake*

**Bacon & Melon** *unagi, wasabi aioli, pickled jalapeños, allium ash*

**Oysters** *raw on the half shell*

*(\$8 per person)*

### FIRST COURSE (SELECT 1)

**Southern Salad** *corn, pickled red onion, croutons, cotija, creamy poblano dressing*

**Mixed Green Salad** *artisan lettuce mix, cucumber, tomatoes, parmesan cheese, balsamic vinaigrette*

**Seasonal Soup** *Chef's seasonal selection*

### MAIN COURSE (SELECT 3)

**Lamb Burger** *red onion marmalade, gorgonzola fondue, arugula, secret sauce, French fries*

**60 South Salmon** *coconut pirlou, tomato ginger emulsion, crispy rice furikake*

**Teres Major Filet** *choice of medium rare or medium well, crushed Yukon potatoes, J-1 Sauce\**

**Vegetarian Bucatini** *mushroom, marsala tomato sauce, torn burrata, lemon oil, basil*

**Airline Pan Roasted Chicken** *seasonal vegetable, crushed yukons, natural jus*

**CU Meatloaf** *onion mashed potato, baby carrot, mushroom duxelles, grain mustard demi*

**\*Add Chef's Way to any steak for \$6pp**

*caramelized onion mash, grilled asparagus, tarragon crab salad*

### OPTIONAL FAMILY STYLE SIDES

*each serves 6-8 guests*

Yukon Potatoes (\$36)

Sweet Corn Succotash (\$42)

Glazed Broccoli (\$42)

Hand-Cut Fries (\$36)

Roasted Carrots (\$42)

### INCLUDED FAMILY STYLE DESSERT PLATTERS

**SELECT 3 FROM THE LIST ON PAGE 16**

**OR**

**PLATED DESSERT - SELECT 2 + \$5 PER PERSON**

**Milk & Cookies** *brown butter and sea salt crumble, chocolate sponge cake, marble sable cookie*

**Strawberry Shortcake** *strawberry custard, vanilla mascarpone whip cream, fresh strawberries*

**Buttermilk Cake** *meyer lemon curd, burnt honey chantilly, whipped mascarpone, candied citrus*

**Chef's Selection of Sorbet**





## PLATED DINNER MENUS

TIER 3

PLATED \$105 PER PERSON

### FAMILY STYLE APPETIZERS (SELECT 2)

**Artisan Meat & Cheese** *chef's selection of artisan-cured meats and accompaniments*

**Moroccan Meatballs** *spiced BBQ glaze, whipped feta, cucumbers, gremolata*

**Tuna Tartare** *Calabrian chili, soffrito, garlic ciabatta*

**Caprese Bruschetta** *grilled sourdough, tomato, basil*

**NOLA Shrimp** *garlic, Worcestershire, sourdough*

**Wagyu Bulgogi Lettuce Wraps** *sweet & sour, gem lettuce, furikake*

**Bacon & Melon** *unagi, wasabi aioli, pickled jalapeños, allium ash*

**Oysters** *raw on the half shell*

*(\$8 per person)*

### FIRST COURSE (SELECT 1)

**Southern Salad** *corn, pickled red onion, croutons, cotija, creamy poblano dressing*

**Mixed Green Salad** *artisan lettuce mix, cucumber, tomatoes, parmesan cheese, balsamic vinaigrette*

**Seasonal Soup** *Chef's seasonal selection*

### MAIN COURSE (SELECT 4)

**Lamb Burger** *red onion marmalade, gorgonzola fondue, arugula, secret sauce, French fries*

**60 South Salmon** *coconut pirlou, tomato ginger emulsion, crispy rice furikake*

**Teres Major Filet** *choice of medium or well done, crushed Yukon potatoes, J-1 Sauce\**

**Vegetarian Bucatini** *mushroom, marsala tomato sauce, torn burrata, lemon oil, basil*

**Airline Pan Roasted Chicken** *seasonal vegetable, crushed yukons, natural jus*

**Seared Ahi Tuna** *sticky rice, peas, miso brown butter, umami crunch*

**Bone-In Pork Chop** *grilled radicchio, corn puree, jicama & apple slaw, aged balsamic*

**Filet Mignon** *choice of medium rare or medium well, crushed Yukon potatoes, J-1 Sauce\**

**Wagyu Flank Steak** *choice of medium rare or medium well, crushed Yukon potatoes, J-1 Sauce\**

**Chesapeake Crab Cake** *spinach, bacon, fingerling potato, romesco*

**CU Meatloaf** *onion mashed potato, baby carrot, mushroom duxelles, grain mustard demi*

**\*Add Chef's Way to any steak for \$6pp**

*caramelized onion mash, grilled asparagus, tarragon crab salad*

### FAMILY STYLE SIDES (SELECT 2)

Yukon Potatoes

Sweet Corn Succotash

Glazed Broccoli

Hand-Cut Fries

Roasted Carrots

### INCLUDED FAMILY STYLE DESSERT PLATTERS

SELECT 3 FROM THE LIST ON PAGE 16

OR

### PLATED DESSERT - SELECT 2 + \$5 PER PERSON

**Milk & Cookies** *brown butter and sea salt crumble, chocolate sponge cake, marble sable cookie*

**Strawberry Shortcake** *strawberry custard, vanilla mascarpone whip cream, fresh strawberries*

**Buttermilk Cake** *meyer lemon curd, burnt honey chantilly, whipped mascarpone, candied citrus*

**Chef's Selection of Sorbet**



## PLATED DINNER MENUS

TIER 4

PLATED \$135 PER PERSON

### FAMILY STYLE APPETIZERS (SELECT 2)

**Artisan Meat & Cheese** *chef's selection of artisan-cured meats and accompaniments*

**Moroccan Meatballs** *spiced BBQ glaze, whipped feta, cucumbers, gremolata*

**Tuna Tartare** *Calabrian chili, sofrito, garlic ciabatta*

**Caprese Bruschetta** *grilled sourdough, tomato, basil*

**NOLA Shrimp** *garlic, Worcestershire, sourdough*

**Wagyu Bulgogi Lettuce Wraps** *sweet & sour, gem lettuce, furikake*

**Bacon & Melon** *unagi, wasabi aioli, pickled jalapeños, allium ash*

**Oysters** *raw on the half shell*

*(\$8 per person)*

**FAMILY STYLE SEAFOOD TOWER** *oysters, chilled shrimp, Maine lobster, chef's selection of seafood salads, accompaniments*

### FIRST COURSE (SELECT 1)

**Southern Salad** *corn, pickled red onion, croutons, cotija, creamy poblano dressing*

**Mixed Green Salad** *artisan lettuce mix, cucumber, tomatoes, parmesan cheese, balsamic vinaigrette*

**Seasonal Soup** *Chef's seasonal selection*

### MAIN COURSE (SELECT 4)

**Lamb Burger** *red onion marmalade, gorgonzola fondue, arugula, secret sauce, French fries*

**60 South Salmon** *coconut pirlou, tomato ginger emulsion, crispy rice furikake*

**Chesapeake Crab Cake** *spinach, bacon, fingerling potato, romesco*

**Vegetarian Bucatini** *mushroom, marsala tomato sauce, torn burrata, lemon oil, basil*

**Airline Pan Roasted Chicken** *seasonal vegetable, crushed yukons, natural jus*

**Teres Major Filet** *choice of medium or well done, crushed Yukon potatoes, J-1 Sauce\**

**Seared Ahi Tuna** *sticky rice, peas, miso brown butter, umami crunch*

**Bone-In Pork Chop** *grilled radicchio, corn puree, jicama & apple slaw, aged balsamic*

**Filet Mignon** *choice of medium rare or medium well, crushed Yukon potatoes, J-1 Sauce\**

**Wagyu Flank Steak** *choice of medium rare or medium well, crushed Yukon potatoes, J-1 Sauce\**

**CU Meatloaf** *onion mashed potato, baby carrot, mushroom duxelles, grain mustard demi*

**\*Add Chef's Way to any steak for \$6pp**

*caramelized onion mash, grilled asparagus, tarragon crab salad*

### FAMILY STYLE SIDES (SELECT 2)

Yukon Potatoes

Sweet Corn Succotash

Glazed Broccoli

Hand-Cut Fries

Roasted Carrots

### INCLUDED FAMILY STYLE DESSERT PLATTERS

SELECT 3 FROM THE LIST ON PAGE 16

OR

PLATED DESSERT - SELECT 2 + \$5 PER PERSON

**Milk & Cookies** *brown butter and sea salt crumble, chocolate sponge cake, marble sable cookie*

**Strawberry Shortcake** *strawberry custard, vanilla mascarpone whip cream, fresh strawberries*

**Buttermilk Cake** *meyer lemon curd, burnt honey chantilly, whipped mascarpone, candied citrus*

**Chef's Selection of Sorbet**





## FAMILY-STYLE DINNER MENUS

### TIER 1

#### FAMILY-STYLE \$80 PER PERSON

##### FIRST COURSE (SELECT 1)

**Southern Salad** *corn, pickled red onion, croutons, cotija, creamy poblano dressing*

**Mixed Green Salad** *artisan lettuce mix, cucumber, tomatoes, parmesan cheese, balsamic vinaigrette*

**Seasonal Soup** *Chef's seasonal selection*

##### MAIN COURSE (SELECT 3)

**60 South Salmon** *coconut pirlou, tomato ginger emulsion, crispy rice furikake*

**Teres Major Filet** *crushed Yukon potatoes, J-1 Sauce\**

**Vegetarian Bucatini** *mushroom, marsala tomato sauce, torn burrata, lemon oil, basil*

**Airline Pan Roasted Chicken** *seasonal vegetable, crushed yukons, natural jus*

**CU Meatloaf** *onion mashed potato, baby carrot, mushroom duxelles, grain mustard demi*

##### SIDES (SELECT 2)

Yukon Potatoes

Sweet Corn Succotash

Glazed Broccoli

Hand-Cut Fries

Roasted Carrots

**\*Add Chef's Way to any steak for \$6pp** *caramelized onion mash, grilled asparagus, tarragon crab salad*

##### FAMILY STYLE DESSERT PLATTERS - SELECT 3 FROM THE LIST ON PAGE 16



## FAMILY-STYLE DINNER MENUS

### TIER 2

#### FAMILY STYLE \$95 PER PERSON

#### FAMILY STYLE APPETIZERS (SELECT 2)

**Artisan Meat & Cheese** *chef's selection of artisan-cured meats and accompaniments*

**Moroccan Meatballs** *spiced BBQ glaze, whipped feta, cucumbers, gremolata*

**Tuna Tartare** *Calabrian chili, sofrito, garlic ciabatta*

**Caprese Bruschetta** *grilled sourdough, tomato, basil*

**NOLA Shrimp** *garlic, Worcestershire, sourdough*

**Wagyu Bulgogi Lettuce Wraps** *sweet & sour, gem lettuce, furikake*

**Bacon & Melon** *unagi, wasabi aioli, pickled jalapeños, allium ash*

**Oysters** *raw on the half shell*

(\$8 per person)

#### FIRST COURSE (SELECT 1)

**Southern Salad** *corn, pickled red onion, croutons, cotija, creamy poblano dressing*

**Mixed Green Salad** *artisan lettuce mix, cucumber, tomatoes, parmesan cheese, balsamic vinaigrette*

**Seasonal Soup** *Chef's seasonal selection*

#### MAIN COURSE (SELECT 3)

**60 South Salmon** *coconut pirlou, tomato ginger emulsion, crispy rice furikake*

**Teres Major Filet** *crushed Yukon potatoes, J-1 Sauce\**

**Vegetarian Bucatini** *mushroom, marsala tomato sauce, torn burrata, lemon oil, basil*

**Airline Pan Roasted Chicken** *seasonal vegetable, crushed yukons, natural jus*

**Chesapeake Crab Cake** *spinach, bacon, fingerling potato, romesco*

**CU Meatloaf** *onion mashed potato, baby carrot, mushroom duxelles, grain mustard demi*

**\*Add Chef's Way to any steak for \$6pp**

*caramelized onion mash, grilled asparagus, tarragon crab salad*

#### SIDES (SELECT 2)

Yukon Potatoes

Sweet Corn Succotash

Glazed Broccoli

Hand-Cut Fries

Roasted Carrots

#### FAMILY STYLE DESSERT PLATTERS - SELECT 3 FROM THE LIST ON PAGE 16





**FAMILY-STYLE DINNER MENUS**  
*TIER 3*  
*FAMILY-STYLE \$125 PER PERSON*

**FAMILY STYLE APPETIZERS (SELECT 2)**

**Artisan Meat & Cheese** *chef's selection of artisan-cured meats and accompaniments*  
**Moroccan Meatballs** *spiced BBQ glaze, whipped feta, cucumbers, gremolata*  
**Tuna Tartare** *Calabrian chili, sofrito, garlic ciabatta*  
**Caprese Bruschetta** *grilled sourdough, tomato, basil*  
**NOLA Shrimp** *garlic, Worcestershire, sourdough*  
**Wagyu Bulgogi Lettuce Wraps** *sweet & sour, gem lettuce, furikake*  
**Bacon & Melon** *unagi, wasabi aioli, pickled jalapeños, allium ash*  
**Oysters** *raw on the half shell*  
(\$8 per person)

**FAMILY STYLE SIDES (SELECT 2)**

Yukon Potatoes  
Sweet Corn Succotash  
Glazed Broccoli  
Hand-Cut Fries  
Roasted Carrots

**FAMILY STYLE SEAFOOD TOWER** *oysters, chilled shrimp, Maine lobster, chef's selection of seafood salads, accompaniments*

**FIRST COURSE (SELECT 1)**

**Southern Salad** *corn, pickled red onion, croutons, cotija, creamy poblano dressing*  
**Mixed Green Salad** *artisan lettuce mix, cucumber, tomatoes, parmesan cheese, balsamic vinaigrette*  
**Seasonal Soup** *Chef's seasonal selection*

**MAIN COURSE (SELECT 4)**

**60 South Salmon** *coconut pirlou, tomato ginger emulsion, crispy rice furikake*  
**Chesapeake Crab Cake** *spinach, bacon, fingerling potato, romesco*  
**Vegetarian Bucatini** *mushroom, marsala tomato sauce, torn burrata, lemon oil, basil*  
**Airline Pan Roasted Chicken** *seasonal vegetable, crushed yukons, natural jus*  
**Teres Major Filet** *crushed Yukon potatoes, J-1 Sauce\**  
**Seared Ahi Tuna** *sticky rice, peas, miso brown butter, umami crunch*  
**Pork Chop** *grilled radicchio, corn puree, jicama & apple slaw, aged balsamic*  
**Filet Mignon** *crushed Yukon potatoes, J-1 Sauce\**  
**Wagyu Flank Steak** *crushed Yukon potatoes, J-1 Sauce\**  
**CU Meatloaf** *onion mashed potato, baby carrot, mushroom duxelles, grain mustard demi*

**\*Add Chef's Way to any steak for \$6pp** *caramelized onion mash, grilled asparagus, tarragon crab salad*

**FAMILY STYLE DESSERT PLATTERS - SELECT 3 FROM THE LIST ON PAGE 16**



## FAMILY STYLE DESSERT SELECTIONS

### *SELECT 3*

Devil's Food Cake

S'mores Tart

Lemon Meringue Tart

Blueberry Brown Sugar  
Panna Cotta

Honey Panna Cotta

Citrus Mascarpone Cake







## HORS D'OEUVRES

Number of platters must be pre-selected prior to event, additional platters are not guaranteed to be available for order the evening of the event.

### SOUTHERN PIMENTO CHEESE

served with crispy house-made lavash pita chips

**Serves up to 12 | \$35**

### CAPRESE BRUSCHETTA

grilled sourdough, tomato, basil

**20 pc platter | \$50**

### HALF SHELL OYSTERS

Chef's selection of accompaniments

**12 pc platter | \$50**

### SEARED AHI TUNA WONTON

tomato concasse, lemon oil

**12 pc platter | \$55**

### SHRIMP SKEWERS

Sweet & spicy glaze

**12 pc platter | \$75**

### ARTISAN MEAT AND CHEESE BOARD

Chef's selection with seasonal accompaniments

**Serves up to 12 | \$48**

### MOROCCAN MEATBALLS

spiced BBQ glaze, whipped feta, cucumbers, gremolata

**12 pc platter | \$65**

### ROASTED RED PEPPER HUMMUS

served with feta and lavash chips

**Serves up to 12 | \$35**

### RISOTTO ARANCINI

marinara sauce

**Serves up to 12 | \$40**

### BACON & MELON BITES

wasabi aioli, pickled jalapeño, allium

**12 pc platter | \$55**

### BEEF YAKITORI

furikake, soy glaze

**Serves up to 12 | \$80**



## GROUP LUNCH MENUS

AVAILABLE MONDAY - FRIDAY 10:00AM - 3:30PM

### OPTION 1

#### PLATED \$45 PER PERSON

1 Family Style Appetizer  
1 First Course  
3 Main Course

### OPTION 2

#### PLATED \$55 PER PERSON

2 Family Style Appetizers  
1 First Course  
3 Main Course  
Family Style Dessert Platters

### FAMILY STYLE APPETIZERS

**Southern Pimento Cheese** *lavash chips, peppadew peppers*

**Caprese Bruschetta** *grilled sourdough, tomato, basil*

**Red Pepper Arancini** *marinara sauce*

**Moroccan Meatballs** *spiced BBQ glaze, whipped feta, cucumbers, gremolata*

**Wagyu Bulgogi Lettuce Wraps** *sweet & sour, gem lettuce, furikake*

### FIRST COURSE

**Southern Salad** *corn, pickled red onion, croutons, cotija, creamy poblano dressing*

**Mixed Greens Salad** *artisan lettuce mix, cucumber, tomatoes, parmesan cheese, balsamic vinaigrette*

### MAIN COURSE

**CU House Burger** *shredded lettuce, diced onion, pickles, burger sauce, cheddar, hand-cut French fries*

**Lamb Burger** *red onion marmalade, gorgonzola fondue, arugula, secret sauce, hand-cut french fries*

**Fried Chicken Sandwich** *Alabama white sauce, ranch pickles, lettuce*

**Cheesesteak Sandwich** *horseradish crema, American cheese, grilled onions, hand-cut french fries*

**Southern Breakfast** *scrambled eggs, bacon, home fries, English muffin*

**Seared Ahi Tuna • Only Available With Option 2** *sticky rice, peas, miso brown butter, umami crunch*

**Grillez Zucchini** *smoked herb rice, ratatouille sauce, aged balsamic, almond crumb*

### DESSERT

Family Style Dessert Platter





## FAMILY STYLE BRUNCH

TABLE RESERVED FOR 1.5 HOURS

\$50 PER PERSON / SERVED ON LARGE PLATTERS MEANT FOR SHARING

### BRUNCH ENTREES (SELECT 4)

**Avocado Toast** *ricotta, lemon zest, everything bagel seasoning*  
**Scrambled Cheesy Eggs** *cheddar cheese, chives*  
**Biscuit & Gravy** *sausage gravy, home-made biscuit*  
**Praline French Toast** *Grand Marnier cream cheese, mixed berry syrup*  
**Shrimp & Grits** *roasted pepper & feta grits, tasso gravy, espelette*  
**Steak & Eggs** *NY Strip, over easy eggs, English Muffin*

### FAMILY STYLE SIDES (SELECT 3)

**Assorted Seasonal Fruit**  
**Anson Mills Grits**  
**Home Fries**  
**Bacon**  
**Breakfast Sausage**

**ASSORTED FAMILY STYLE DESSERT PLATTERS**  
**\$5 PER PERSON**

### 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 1.5 HOURS

Mimosa  
Aperol Spritz  
Bloody Mary  
House White  
House Rose  
Prosecco  
Bottled and Draft Beer

**\*Espresso Martini shots available  
for \$10 per guest**



## HOLY \$H\*T BREAKFAST

TABLE RESERVED FOR 1.5 HOURS

\$75 PER PERSON / SERVED ON LARGE PLATTERS MEANT FOR SHARING

### HOLY \$H\*T BREAKFAST PLATTERS

fried chicken, scrambled eggs, bacon, house  
made donuts, biscuits, house made jam

### SHAREABLES (SELECT 3)

**Avocado Toast** *ricotta, lemon zest, everything bagel seasoning*

**Biscuit & Gravy** *sausage gravy, home-made biscuit*

**Praline French Toast** *Grand Marnier cream cheese, mixed berry syrup*

**Home Fries**

**Anson Mills Grits**

### ASSORTED FAMILY STYLE DESSERT PLATTERS

\$5 PER PERSON

### NON ALCOHOLIC BEVERAGE PACKAGE INCLUDED

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

### INCLUDES BRUNCH BEVERAGE PACKAGE FOR 1.5 HOURS

Mimosa  
Aperol Spritz  
Bloody Mary  
House White  
House Rose  
Prosecco  
Bottled and Draft Beer

**\*Espresso Martini shots**  
available for \$10 per guest



## FULL BEVERAGE PACKAGES

### OPTION 1 | BEER & WINE

*\$40 PER PERSON FOR 2 HOURS*

*\$10 PER PERSON EACH ADDITIONAL HOUR*

*Pinot Noir*

*Merlot*

*Cabernet Sauvignon*

*Sauvignon Blanc*

*Prosecco*

*Chardonnay*

*Sparkling Rosé*

*Rosé*

*Bottled & Canned Beer*

#### OPTIONAL ADD-ONS

*CHAMPAGNE TOAST - \$7 PER GUEST*

*ESPRESSO MARTINI SHOTS - \$10  
PER SHOT*

*FEATURED COCKTAIL - \$5 ADD ON  
PER GUEST*

### OPTION 2 - BEER, WINE, & MID-TIER SPIRITS

*\$50 PER PERSON FOR 2 HOURS*

*\$20 PER PERSON EACH ADDITIONAL HOUR*

*Pinot Noir*

*Merlot*

*Cabernet Sauvignon*

*Sauvignon Blanc*

*Prosecco*

*Chardonnay*

*Sparkling Rosé*

*Rosé*

*Bottled & Canned Beer*

*Tito's*

*Tanqueray*

*Espolon*

*Bacardi*

*Dewars*

*Maker's Mark*

*Cordials*

**CLASSICS COCKTAIL INCLUDING  
MARGARITAS, COSMOPOLITAN,  
MOJITO, ETC.**

**\*NO SHOTS OR MARTINIS**

### OPTION 3 - BEER, WINE, & TOP-TIER SPIRITS

*\$60 PER PERSON FOR 2 HOURS*

*\$20 PER PERSON EACH ADDITIONAL HOUR*

*Pinot Noir*

*Merlot*

*Cabernet Sauvignon*

*Sauvignon Blanc*

*Prosecco*

*Chardonnay*

*Sparkling Rosé*

*Rosé*

*All Domestic & Local Draft Beers*

*Grey Goose*

*Hendrick's*

*Patron Silver*

*Mt. Gay*

*McCallan*

*Dewars*

*Woodford Reserve*

*Jack Daniels*

*Crown Royal*

**CLASSICS COCKTAILS AND TWO OF OUR  
SIGNATURE CU CRAFT COCKTAILS WITH  
PERSONALIZED TITLES FOR YOUR EVENT**

**\*NO SHOTS OR MARTINIS**





# FAQ

## **DO YOU HAVE ROOM RENTAL FEES OR FOOD AND BEVERAGE MINIMUMS?**

We do not have room rental fees. There is a food and beverage minimum for semi-private and private rooms, as well as partial and full buyouts. The minimum amount depends on date and time of the event.

## **WHAT ARE MY OPTIONS FOR PARKING?**

We do not have complimentary valet or parking. There are several public lots around the restaurant, as well as street parking on Market Street. Guests are welcome to drop off members of their party in front of the restaurant before parking.

## **CAN I BRING IN DECORATIONS FOR MY EVENT?**

You are more than welcome to bring in flowers, centerpieces, and balloons (No confetti or glitter)! Most clients have found that few decorations are needed because of the unique artwork and stunning décor of the restaurant itself. Please have a member of your party coordinate drop-off with your Sales & Event Manager.

## **CAN I BRING MY OWN MUSIC?**

Since our music system is played throughout the entire restaurant, we are only able to accommodate custom music choices for full buyout events.

## **DO YOU OFFER A/V CAPABILITIES?**

We have a 55-inch TV available for client use in fully private spaces only for A \$250 rental fee.

## **CAN I BRING IN OUTSIDE FOOD OR BEVERAGE?**

We do not allow any outside food and beverage to be brought in without prior consent, with the exception of birthday and wedding cakes. Wines not offered on our wine list may be consumed in the restaurant with a small corkage fee.

## **HOW LONG CAN MY EVENT BE?**

Your event space rental includes exclusive use for up to two or three hours. We can accommodate parties of longer duration with advanced notice.

## **CAN YOU ACCOMMODATE A GUEST IN MY GROUP IN A WHEELCHAIR?**

Our entire restaurant is fully ADA Compliant and handicap accessible.



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# TO EXPAND YOUR TERRITORY DIVIDE YOUR SPOILS

SKILLFUL WARRIORS FIRST MADE THEMSELVES

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