



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

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. 1066

Email

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

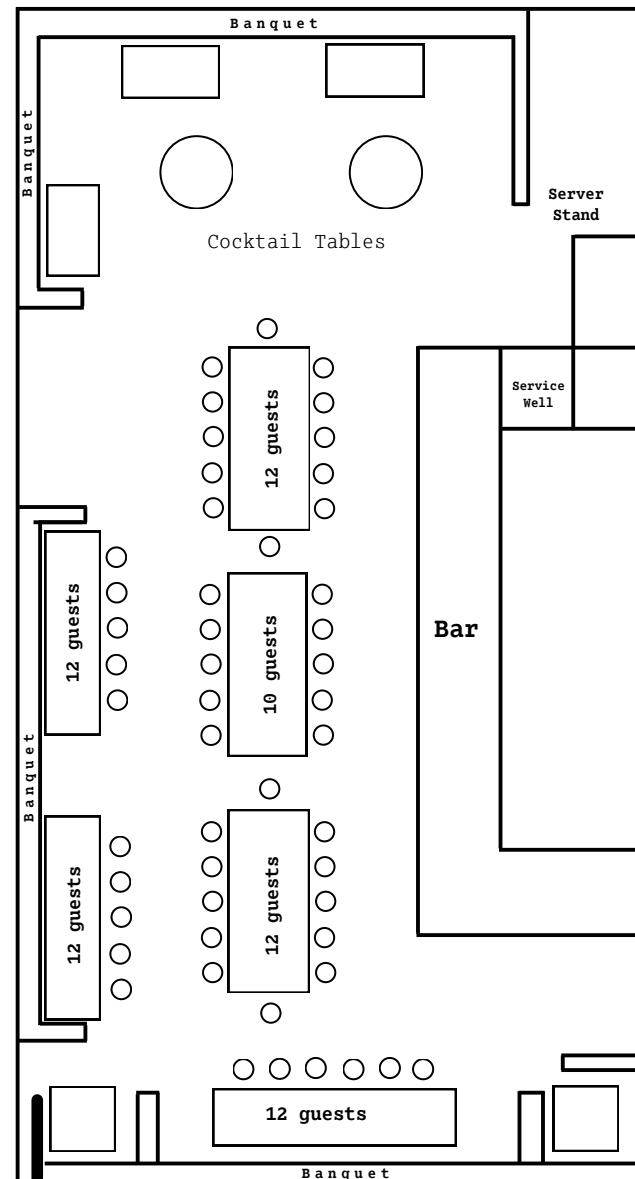
UP TO 110 SEATED

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. The area has outdoor couches that create a lounge area and tables for dining. 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
Mixed Green Salad
Seasonal Soup

MAIN COURSE (SELECT 3)

Lamb Burger
60 South Salmon
Teres Major Filet • *Add Chef's Way for \$6pp*
(Medium or Well Done for Plated Dinners)
Vegetarian Rigatoni
Airline Pan Roasted Chicken

OPTIONAL FAMILY STYLE SIDES

each serves 6-8 guests

Yukon Potatoes (\$36)
Brussels Sprouts (\$42)
Glazed Broccoli (\$42)
Hand-Cut Fries (\$36)
Roasted Carrots (\$42)

PLATED DESSERT - SELECT 2 + \$5 PER PERSON

Milk & Cookies
Southern Praline Budino
Dulce de Leche Cheesecake
Carrot Cake
Chef's Selection of Sorbet

OR

INCLUDED FAMILY STYLE DESSERT PLATTERS

SELECT 3 FROM THE LIST BELOW



PLATED DINNER MENUS

TIER 2

PLATED \$95 PER PERSON

FAMILY STYLE APPETIZERS (SELECT 1)

Artisan Meat & Cheese
Moroccan Meatballs
Beef Tartare
Caprese Bruschetta
Nola Shrimp
Crispy Calamari
Bacon & Melon
Oysters
(\$8 per person)

FIRST COURSE (SELECT 1)

Southern Salad
Mixed Green Salad
Seasonal Soup

MAIN COURSE (SELECT 3)

Lamb Burger
60 South Salmon
Teres Major Filet • *Add Chef's Way for \$6pp*
(Medium or Well Done for Plated Dinners)
Vegetarian Rigatoni
Airline Pan Roasted Chicken

OPTIONAL FAMILY STYLE SIDES

each serves 6-8 guests

Yukon Potatoes (\$36)
Brussels Sprouts (\$42)
Hand-Cut Fries (\$36)
Glazed Broccoli (\$42)
Roasted Carrots (\$42)

PLATED DESSERT - SELECT 2 + \$5 PER PERSON

Milk & Cookies
Southern Praline Budino
Dulce de Leche Cheesecake
Carrot Cake
Chef's Selection Sorbet

OR

INCLUDED FAMILY STYLE DESSERT PLATTERS

SELECT 3 FROM THE LIST BELOW



PLATED DINNER MENUS

TIER 3

PLATED \$105 PER PERSON

FAMILY STYLE APPETIZERS (SELECT 2)

Artisan Meat & Cheese
Moroccan Meatballs
Beef Tartare
Caprese Bruschetta
Nola Shrimp
Crispy Calamari
Bacon & Melon
Oysters
(\$8 per person)

FIRST COURSE (SELECT 1)

Southern Salad
Mixed Green Salad
Seasonal Soup

FAMILY STYLE SIDES (SELECT 2)

Yukon Potatoes
Glazed Broccoli
Brussels Sprouts
Hand-Cut Fries
Roasted Carrots

MAIN COURSE (SELECT 4)

Braised Short Rib
Lamb Burger
60 South Salmon
Crab Cake
Vegetarian Rigatoni
Airline Pan Roasted Chicken
Poke Bowl
Seared Scallops
Filet Mignon • *Add Chef's Way for \$6pp*
(Medium or Well Done for Plated)
Wagyu Flank Steak • *Add Chef's Way for \$6pp*
(Medium or Well Done for Plated)

PLATED DESSERT - SELECT 2 + \$5 PER PERSON

Milk & Cookies
Southern Praline Budino
Dulce de Leche Cheesecake
Carrot Cake
Chef's Selection Sorbet

OR

INCLUDED FAMILY STYLE DESSERT PLATTERS

SELECT 3 FROM THE LIST BELOW



PLATED DINNER MENUS

TIER 4

PLATED \$135 PER PERSON

FAMILY STYLE APPETIZERS (SELECT 2)

Artisan Meat & Cheese
Moroccan Meatballs
Beef Tartare
Caprese Bruschetta
Nola Shrimp
Crispy Calamari
Bacon & Melon
Oysters
(*\$8 per person*)

FAMILY STYLE SEAFOOD TOWER

FIRST COURSE (SELECT 1)

Southern Salad
Mixed Green Salad
Seasonal Soup

FAMILY STYLE SIDES (SELECT 2)

Yukon Potatoes
Brussels Sprouts
Hand-Cut Fries
Glazed Broccoli
Roasted Carrots

MAIN COURSE (SELECT 4)

Braised Short Rib
Lamb Burger
60 South Salmon
Crab Cake
Vegetarian Rigatoni
Airline Pan Roasted Chicken
Poke Bowl
Seared Scallops
Filet Mignon • *Add Chef's Way for \$6pp*
(*Medium or Well Done for Plated*)
Wagyu Flank Steak • *Add Chef's Way for \$6pp*
(*Medium or Well Done for Plated*)

PLATED DESSERT - SELECT 2 + \$5 PER PERSON

Milk & Cookies
Southern Praline Budino
Dulce de Leche Cheesecake
Carrot Cake
Chef's Selection Sorbet

OR

INCLUDED FAMILY STYLE DESSERT PLATTERS

SELECT 3 FROM THE LIST BELOW



FAMILY-STYLE DINNER MENUS

TIER 1

FAMILY-STYLE \$80 PER PERSON

FIRST COURSE (SELECT 1)

Southern Salad
Mixed Green Salad
Seasonal Soup

MAIN COURSE (SELECT 3)

60 South Salmon
Teres Major Filet • *Add Chef's Way for \$6pp*
Vegetarian Rigatoni
Airline Pan Roasted Chicken

SIDES (SELECT 2)

Yukon Potatoes
Brussels Sprouts
Fries
Glazed Broccoli
Roasted Carrots

FAMILY STYLE DESSERT PLATTERS

SELECT 3 FROM THE LIST BELOW



FAMILY-STYLE DINNER MENUS

TIER 2

FAMILY STYLE \$95 PER PERSON

FAMILY STYLE APPETIZERS (SELECT 2)

Artisan Meat & Cheese
Moroccan Meatballs
Beef Tartare
Caprese Bruschetta
Nola Shrimp
Crispy Calamari
Bacon & Melon
Oysters
(\$8 per person)

FIRST COURSE (SELECT 1)

Southern Salad
Mixed Green Salad
Seasonal Soup

MAIN COURSE (SELECT 3)

60 South Salmon
Teres Major Filet • *Add Chef's Way for \$6pp*
Vegetarian Rigatoni
Airline Pan Roasted Chicken
Crab Cake

SIDES (SELECT 2)

Yukon Potatoes
Brussels Sprouts
Fries
Glazed Broccoli
Roasted Carrots

FAMILY STYLE DESSERT PLATTERS

SELECT 3 FROM THE LIST BELOW



FAMILY-STYLE DINNER MENUS

TIER 3

FAMILY-STYLE \$125 PER PERSON

FAMILY STYLE APPETIZERS (SELECT 2)

Artisan Meat & Cheese
Moroccan Meatballs
Beef Tartare
Caprese Bruschetta
Nola Shrimp
Crispy Calamari
Bacon & Melon
Oysters
(\$8 per person)

FAMILY STYLE SEAFOOD TOWER

FIRST COURSE (SELECT 1)

Southern Salad
Mixed Green Salad
Seasonal Soup

MAIN COURSE (SELECT 4)

60 South Salmon
Filet Mignon • *Add Chef's Way for \$6pp*
Wagyu Flank Steak • *Add Chef's Way for \$6pp*
Vegetarian Rigatoni
Airline Pan Roasted Chicken
Poke Bowl
Seared Scallops
Braised Short Rib
Crab Cake

FAMILY STYLE SIDES (SELECT 2)

Yukon Potatoes
Brussels Sprouts
Fries
Glazed Broccoli
Roasted Carrots

FAMILY STYLE DESSERT PLATTERS

SELECT 3 FROM THE LIST BELOW



FAMILY STYLE DESSERT SELECTIONS

SELECT 3

Devil's Food Cake

Vanilla Cake with
Seasonal Buttercream

Pistachio & Orange Cannoli

Traditional Cannoli

Strawberry and Cream Tart

Lemon and Mixed Berry Mousse

Cheesecake and Raspberry Mousse

S'mores Tart





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

20 pc platter | \$50

HALF SHELL OYSTERS

Chef's selection of accompaniments
12 pc platter | \$50

TUNA POKE BITES

Shoyu style, kimchi aioli
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

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
- Caprese Bruschetta
- Red Pepper Arancini
- Moroccan Meatballs

FIRST COURSE

- Southern Salad
- Mixed Greens Salad

MAIN COURSE

- CU House Burger
- Lamb Burger
- Fried Chicken Sandwich
- Cheesesteak Sandwich
- Southern Breakfast
- CU Poke Bowl *(Only Available with Option 2)*

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
Scrambled Cheesy Eggs
Biscuit & Gravy
Praline French Toast
Shrimp & Grits

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 \$7 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
Biscuit & Gravy
Praline French Toast
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 \$7 per guest**



FULL BEVERAGE PACKAGES

OPTION 1 | BEER & WINE

\$40 PER PERSON FOR 2 HOURS

\$10 PER PERSON EACH ADDITIONAL HOUR

Pinot Noir

Cabernet Sauvignon

Sauvignon Blanc

Prosecco

Chardonnay

Rose

Bottled & Canned Beer

OPTIONAL ADD-ONS

CHAMPAGNE TOAST - \$7 PER GUEST

ESPRESSO MARTINI SHOTS - \$7 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

Cabernet Sauvignon

Merlot

Sauvignon Blanc

Prosecco

Albarino

Chardonnay

Rose

Bottled & Canned Beer

Tito's

Tanqueray

Espolon

Bacardi

Dewars

Makers 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

Cabernet Sauvignon

Merlot

Sauvignon Blanc

Prosecco

Albarino

Chardonnay

Rose

All Domestic & Local Draft Beers

Grey Goose

Hendrick's

Patron Silver

Mt. Gay

McCallan

Dewars

Makers Mark

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.

Not Pounds of Provisions to deliver one Best
other Pound of Provisions to a distant Moan of All
ARC if the terrain is rugged it takes even is when
Y'S MORE THAN THAT THAT IS WHY AN ABLE YOUR
nders General will Always feed off AN enemy TROOP
ARE So what Kills the enemy is ANGER. what Held
POWER gets the enemy's goods is REWARD. if IN SU
Let it you stir up your officers AND TROOPS CHAWK

TO EXPAND YOUR TERRITORY DIVIDE YOUR SPOILS

At you want
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GENERAL is
id that if

SKILLFUL WARRIORS FIRST MADE THEMSELVES

in conscriptible where as that of those who have
FORM is obvious. the inscrutable win, the obvious
D in Military operations ARE Able to change their
ch a way as to ensure victory based on the actions
es. This means the offensive and defensive forma
two armies. when they are hidden within they
own by others when they are visible without op
come in through the chiggers. FORMATION IS RE
TACK