

Church

UNION
Charlotte



CHURCH & UNION

Private Dining



WELCOME

Located in the heart of Uptown Charlotte, Church & Union Charlotte offers an experience that is truly unmatched. Enjoy your event in this artfully designed space.

Top Chef alum, Chef Partner Jamie Lynch and our culinary team seamlessly combine traditional and modern cuisine with seasonal, fresh, and local ingredients.

Phone

980.494.0860

Email

Sales@ChurchandUnionCharlotte.com

Location

127 N Tryon Street, Suite 8
Charlotte, NC 28202

Located at the corner of 5th Street and Church Street



EVENT SPACES AT A GLANCE



THE HORSESHOE ROOM

14 SEATED

THE GREEN ROOM

50 SEATED | 60 STANDING COCKTAIL



BUFFALO ROOM

50 SEATED | 65 STANDING COCKTAIL

PARTIAL BUYOUT

UP TO 125 SEATED

UP TO 150 STANDING COCKTAIL



FULL BUYOUT

UP TO 200 SEATED

UP TO 230 STANDING COCKTAIL



MEET YOUR EVENT PLANNER

BRIE PERKINS

Director of Sales & Events

With 18 years of event planning experience in fine dining restaurants and luxury hotels, Brie began her career in Miami, FL before bringing her expertise to Charlotte, NC in 2013. For the past five years, she has been a key part of the 5th Street Group, delivering seamless and memorable events. Known for her creativity and hospitality, she brings every client's vision to life with care and professionalism.

Phone

980.494.0860

Email

Brie@the5thstreetgroup.com

Location

**127 N Tryon Street, Suite 8
Charlotte, NC 28202**

Located at the corner of 5th Street and Church Street





HORSESHOE ROOM

16 SEATED

Virtual Walk Through

ABOUT THE SPACE

The Horseshoe Room is an intimate space tucked away between the main dining room and upper dining area. Although it is a private space, it is not enclosed with 4 traditional walls, and instead offers an open and secluded setting. Each guest in this area can see and hear each other equally as the room is named after its shape, with service executed through the middle of our custom-made Himalayan Oak tables.





THE GREEN ROOM

UP TO 50 SEATED

UP TO 60 STANDING COCKTAIL

[Virtual Walk Through](#)

ABOUT THE SPACE

The Green Room is a balcony style semi-private space that overlooks the main dining room on the first floor of the restaurant. The space allows your guests to enjoy the benefits of a private room while still experiencing the unique ambiance and energy CHurch and Union has to offer. A private bar is also included and is dedicated and staffed exclusively for your guests.





THE BUFFALO ROOM

UP TO 50 SEATED

UP TO 65 STANDING COCKTAIL

Virtual Walk Through

ABOUT THE SPACE

This is our elevated semi-private space located in our main dining room. The Buffalo Room can be made more private by closing our custom curtain panels which envelop the entire room. One wall of the room is lined with windows which allow for plenty of light during day events and a beautiful city vibe for evening events. The high ceilings, custom artwork, and leather tufted seating area around the perimeter of the room provide a cozy, yet airy ambiance.





PARTIAL BUYOUT

UP TO 125 SEATED

UP TO 150 STANDING COCKTAIL

[Virtual Walk Through](#)

ABOUT THE SPACE

A partial buyout of the restaurant includes the entire downstairs area, including the main bar. A partial buyout is ideal for up to 125-150 guests. This is a semi private option.

A partial buyout is customizable from the layout, cocktails, menu items, and most decor. You are also able to offer either a coursed plated menu or buffet for your guests.





FULL BUYOUT

UP TO 200 SEATED

UP TO 230 STANDING COCKTAIL

[Virtual Walk Through](#)

ABOUT THE SPACE

A full buyout allows you to customize every aspect of your event including AV, music, layout, decorations, cocktails, and menu items. This would include both the main bar downstairs and another bar located upstairs. With options for both a coursed plated menu or buffet, our chefs will customize the menu to suit your party's needs. A full buyout also includes a doorman and our Church and Union Events Team planning your event with you from start to finish.





WEDDINGS AND RECEPTIONS

ENGAGEMENT DINNERS & RECEPTIONS

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.

REHEARSAL DINNERS

For a unique rehearsal dinner, join us for coursed dinner service. Invite the rest of your wedding party to the bar afterwards!

WEDDING CEREMONIES & RECEPTIONS

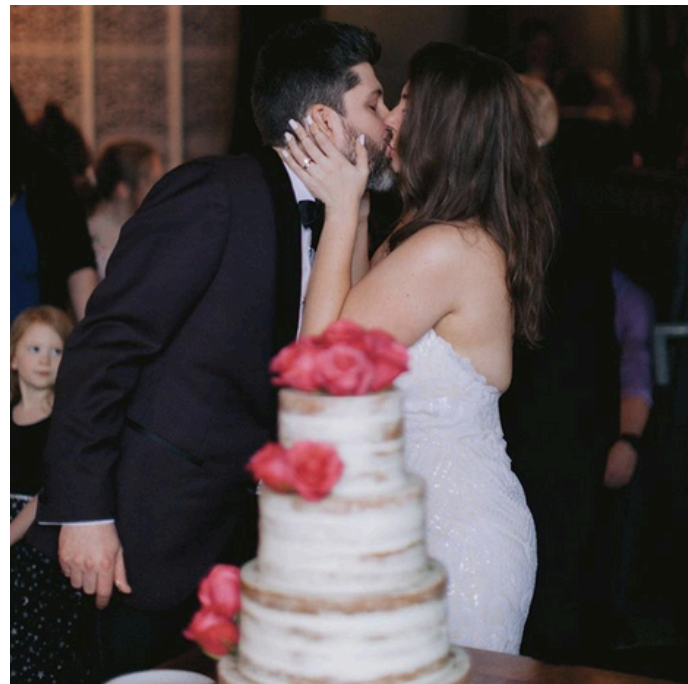
From versatile floor plans, menus, cocktails, and entertainment, there is no limit what we can do to help make the most unforgettable day of your life even better.

WELCOME & AFTER-PARTY RECEPTIONS

Welcome all your wedding guests into town with light bites and cocktails in a setting perfect for mingling.

FAREWELL BRUNCHES

End a beautiful weekend on a high note and send off your guests with a one-of-a kind brunch party.





GROUP DINNER MENUS

THE SAUCIER

PLATED \$75 PER PERSON | BUFFET \$85 PER PERSON

FIRST COURSE (SELECT ONE)

Southern Salad
Local Mixed Greens Salad
Caesar Salad
Chef's Seasonal Soup

ENTREE SELECTION (SELECT THREE)

Chef Jamie's Lamb Burger
Roasted Salmon
Butcher's Cut (Teres Major)
Seasonal Vegetarian Pasta
Airline Pan Roasted Chicken
Fried Chicken

Add On Chef's Way To Steak (+\$8 per person)

OPTIONAL FAMILY STYLE SIDES

Each Serves 6-8 Guests

Crushed Yukon Potatoes (\$36)
Brussels Sprouts (\$42)
Hand Cut French Fries (\$36)
Glazed Broccoli (\$42)
Haricots Verts (\$42)

INDIVIDUALLY PLATED DESSERTS

+\$5 PER PERSON

(SELECT 3)

Buttermilk Cake
Millionaire Bar
Chef's Seasonal Cake
Chef's Selection Sorbet

OR

FAMILY STYLE DESSERT PLATTERS

(SELECT 3)

Red Velvet Cake
Smores Trifle
Passionfruit Tart
Salted Peanut Butter Cookies
Assorted Macarons

*** exclusive of tax, gratuity & admin fee
*** Menu items may change seasonally



GROUP DINNER MENUS

SOUS CHEF

PLATED \$85 PER PERSON | BUFFET \$95 PER PERSON

FAMILY STYLE APPETIZERS (SELECT TWO)

Artisan Meat and Cheese
Moroccan Meatballs
Tuna Tartare (+\$4 per person)
Nola Shrimp
Bacon & Melon
Chicken Karaage
Oysters (+\$8 per person)

FIRST COURSE (SELECT ONE)

Southern Salad
Local Mixed Greens Salad
Caesar Salad
Chef's Seasonal Soup

ENTREE SELECTION (SELECT THREE)

Chef Jamie's Lamb Burger
Roasted Salmon
Butcher's Cut (Teres Major)
Seasonal Vegetarian Pasta
Airline Pan Roasted Chicken
Fried Chicken
Seared Ahi Tuna

Add On Chef's Way To Steak (+\$8 per person)

INDIVIUALLY PLATED DESSERTS

+\$5 PER PERSON

(SELECT 3)

Buttermilk Cake
Millionaire Bar
Chef's Seasonal Cake
Chef's Selection Sorbet

OR

FAMILY STYLE DESSERT PLATTERS

(SELECT 3)

Red Velvet Cake
Smoeres Trifle
Passionfruit Tart
Salted Peanut Butter Cookies
Assorted Macarons

OPTIONAL FAMILY STYLE SIDES

Each Serves 6-8 Guests

Crushed Yukon Potatoes (\$36)
Brussels Sprouts (\$42)
Hand Cut French Fries (\$36)
Glazed Broccoli (\$42)
Haricots Verts (\$42)

*** exclusive of tax, gratuity & admin fee
*** Menu items may change seasonally



GROUP DINNER MENUS

CHEF DE CUISINE

PLATED \$100 PER PERSON | BUFFET \$110 PER PERSON

FAMILY STYLE APPETIZERS (SELECT TWO)

Artisan Meat and Cheese
Moroccan Meatballs
Tuna Tartare (+\$4 per person)
Nola Shrimp
Bacon & Melon
Chicken Karaage
Oysters (+\$8 per person)

FIRST COURSE (SELECT ONE)

Southern Salad
Local Mixed Greens Salad
Caesar Salad
Chef's Seasonal Soup

ENTREE SELECTION (SELECT FOUR)

Chef Jamie's Lamb Burger
Roasted Salmon
12oz New York Strip
Seasonal Vegetarian Pasta
Airline Pan Roasted Chicken
Fried Chicken
Chesapeake Crabcake
Miso Short Rib
Koji Swordfish
Seared Ahi Tuna

Add On Chef's Way Any Steak (+\$8 per person)

FAMILY STYLE SIDES (SELECT TWO)

Crushed Yukon Potatoes
Brussels Sprouts
Hand Cut French Fries
Glazed Broccoli
Haricots Verts

INDIVIDUALLY PLATED DESSERTS

+\$5 PER PERSON

(SELECT 3)

Buttermilk Cake
Millionaire Bar
Chef's Seasonal Cake
Chef's Selection Sorbet

OR

FAMILY STYLE DESSERT PLATTERS (SELECT 3)

Red Velvet Cake
Smores Trifle
Passionfruit Tart
Salted Peanut Butter Cookies
Assorted Macarons

*** exclusive of tax, gratuity & admin fee
*** Menu items may change seasonally



GROUP DINNER MENUS

EXECUTIVE CHEF

PLATED \$125 PER PERSON | BUFFET \$135 PER PERSON

FAMILY STYLE APPETIZERS (SELECT TWO)

Artisan Meat and Cheese
Moroccan Meatballs
Tuna Tartare
Nola Shrimp
Bacon & Melon

FIRST COURSE (SELECT ONE)

Southern Salad
Local Mixed Greens Salad
Caesar Salad
Chef's Seasonal Soup

ENTREE SELECTION (SELECT FOUR)

Chef Jamie's Lamb Burger
Roasted Salmon
12oz New York Strip
Seasonal Vegetarian Pasta
Airline Pan Roasted Chicken
Fried Chicken
Chesapeake Crabcake
Seared Ahi Tuna
Miso Short Rib
Koji Swordfish

Add On Chef's Way To Any Steak (+\$8 per person)

FAMILY STYLE SEAFOOD TOWERS

FAMILY STYLE SIDES (SELECT TWO)

Crushed Yukon Potatoes
Brussels Sprouts
Hand Cut French Fries
Glazed Broccoli
Haricots Verts

INDIVIDUALLY PLATED DESSERTS

+\$5 PER PERSON

(SELECT 3)

Buttermilk Cake
Millionaire Bar
Chef's Seasonal Cake
Chef's Selection Sorbet

OR

FAMILY STYLE DESSERT PLATTERS

(SELECT 3)

Red Velvet Cake
Smoers Trifle
Passionfruit Tart
Salted Peanut Butter Cookies
Assorted Macarons

*** exclusive of tax, gratuity & admin fee
*** Menu items may change seasonally



FAMILY STYLE MENU OPTIONS

TIER ONE | \$70 PER PERSON

FIRST COURSE (SELECT ONE)

Southern Salad
Mixed Green Salad
Seasonal Soup
Caesar Salad

FAMILY STYLE DESSERT PLATTERS (SELECT THREE)

Red Velvet Cake
Smores Trifle
Passionfruit Tart
Salted Peanut Butter Cookies
Assorted Macarons

ENTREE SELECTION (SELECT THREE)

Roasted Salmon
Butchers Cut (Teres Major)
Seasonal Vegetarian Pasta
Airline Pan Roasted Chicken
Fried Chicken

OPTIONAL SIDES (SERVES 6-8 GUESTS)

Crushed Yukon Potatoes (\$36)
Brussels Sprouts (\$42)
Hand Cut French Fries (\$36)
Glazed Broccoli (\$42)
Haricots Verts (\$42)

*Add On Chef's Way To Steak (+\$8 per person)

*** exclusive of tax, gratuity & admin fee
*** Menu items may change seasonally



FAMILY STYLE MENU OPTIONS

TIER TWO | \$80 PER PERSON

APPETIZERS (SELECT TWO)

Artisan Meat and Cheese
Moroccan Meatballs
Tuna Tartare
Nola Shrimp
Bacon & Melon
Chicken Karaage
Oysters (+\$8 per person)

FIRST COURSE (SELECT ONE)

Southern Salad
Mixed Green Salad
Seasonal Soup
Caesar Salad

ENTREE SELECTION (SELECT THREE)

Roasted Salmon
Butcher's Cut (Teres Major)
Seasonal Vegetarian Pasta
Airline Pan Roasted Chicken
Fried Chicken
Seared Ahi Tuna

FAMILY STYLE DESSERT PLATTERS (SELECT THREE)

Red Velvet Cake
Smores Trifle
Passionfruit Tart
Salted Peanut Butter Cookies
Assorted Macarons

OPTIONAL SIDES (SERVES 6-8 GUESTS)

Crushed Yukon Potatoes (\$36)
Brussels Sprouts (\$42)
Hand Cut French Fries (\$36)
Glazed Broccoli (\$42)
Haricots Verts (\$42)

*Add On Chef's Way To Steak (+\$8 per person)

*** exclusive of tax, gratuity & admin fee
*** Menu items may change seasonally



FAMILY STYLE MENU OPTIONS

TIER THREE | \$115 PER PERSON

APPETIZERS (SELECT TWO)

Artisan Meat and Cheese
Moroccan Meatballs
Tuna Tartare
Nola Shrimp
Bacon & Melon
Chicken Karaage

FAMILY STYLE SEAFOOD TOWERS

FIRST COURSE (SELECT ONE)

Southern Salad
Mixed Green Salad
Seasonal Soup
Caesar Salad

OPTIONAL SIDES (SERVES 6-8 GUESTS)

Crushed Yukon Potatoes (\$36)
Brussels Sprouts (\$42)
Hand Cut French Fries (\$36)
Glazed Broccoli (\$42)
Haricots Verts (\$42)

ENTREE SELECTION (SELECT FOUR)

Roasted Salmon
12oz New York Strip Steak
Seasonal Vegetarian Pasta
Airline Pan Roasted Chicken
Fried Chicken
Seared Ahi Tuna
Miso Short Rib
Koji Swordfish

*Add On Chef's Way To Filet (+\$8 per person)

FAMILY STYLE DESSERT PLATTERS (SELECT 3)

Red Velvet Cake
Smores Trifle
Passionfruit Tart
Salted Peanut Butter Cookies
Assorted Macarons

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*** Menu items may change seasonally



HORS D'OEUVRES

VEGETARIAN SLIDERS

Marinated portabella mushroom,
arugula, truffle aioli
12 pc platter | \$50

STEAK BURGER SLIDERS

Caramelized onion, lettuce, tomato,
house pickles, white American cheese,
Russian dressing
12 pc platter | \$60

CRISPY CHICKEN SLIDERS

Sriracha aioli, lettuce, tomato,
house pickles, brioche bun
12 pieces | \$54

FRIED SHRIMP SKEWERS

Tossed in chefs secret sauce
12 pieces | \$48

YAKITORI STEAK SKEWERS

Sweet soy reduction, sesame seeds,
green onion
12 pc platter | \$48

TANDOORI CHICKEN SKEWERS

Mint yogurt, cilantro
12 pc platter | \$42

BRAISED BACON & MELON SKEWERS

scallion ash, quick pickled jalapeno
12 pc platter | \$48

CHICKEN KARAAGE

Sriracha aioli, 'umami' sauce, togarashi, nori
serves 8-10 | \$54

BACON FLATBREAD

Bacon, herb mascarpone, herb oil
8 slices | \$16

ROASTED VEGETABLE FLATBREAD

Herb mascarpone, shaved onion,
porcini aioli
8 slices | \$15

ROASTED CHICKEN FLATBREAD

Chicken, herb mascarpone, shaved onion, porcini
aioli
8 slices | \$15



HORS D'OEUVRES

SEARED MINI CRAB CAKES

remoulade, chives

12 pc platter | \$60

SHRIMP COCKTAIL

house made cocktail sauce

12 pc platter | \$42

HALF SHELL OYSTERS

Chef's selection of accompaniments

12 pc platter | \$42

OYSTERS ROCKEFELLER

fresh herbs, bread crumbs, lemon

12 pc platter | \$48

TUNA POKE BITES

Shoyu style

12 pc platter | \$60

MINI LOBSTER ROLLS

warm brown butter OR chilled mayo

12 pc platter | \$96

CORN & SPRING SCALLION CROQUET

herb aioli

12 pc platter | \$32

TOMATO BISQUE & PIMENTO CHEESE SANDWICH SHOOTERS

creamy tomato bisque, pimento cheese sandwich

12 pc platter | \$38

FALAFEL

yogurt sauce

12 pc platter | \$30

BRUSCHETTA CROSTINIS

heirloom tomato, basil, EVOO, house made burrata, crostini

12 pc platter | \$32

ARTISAN MEAT & CHEESE

Chef's daily selection of meat, cheese, fruit, preserves, honey, mustard, lavish

serves up to 30 | \$170

HUMMUS & CRUDITE DISPLAY

serves up to 24 | \$40

ASSORTED DESSERT PLATTERS

12 pc platter | \$36



PLATED LUNCH

AVAILABLE MONDAY - FRIDAY 11:00AM - 3:00PM

LUNCH OPTION 1

\$45 PER PERSON

1 Family Style Appetizer
3 Main Course
Assorted Dessert Platters

LUNCH OPTION 2

\$55 PER PERSON

2 Family Style Appetizers
4 Main Course
Assorted Dessert Platters

FAMILY STYLE APPETIZERS

Moroccan Meatballs
Chicken Karaage
Bruschetta Crostini
Roasted Vegetable Flatbread

MAIN COURSE

Local Mixed Greens
Salad Caesar Salad
Chef Jamie's Lamb Burger
Roasted Salmon
Airline Pan Roasted Chicken
Teres Major Tenderloin

FAMILY STYLE DESSERT PLATTERS

(SELECT 3)

Red Velvet Cake
Smoers Trifle
Passionfruit Tart
Salted Peanut Butter Cookies
Assorted Macarons

*** exclusive of tax, gratuity & admin fee
*** Menu items may change seasonally



LUNCH BUFFET

AVAILABLE MONDAY - FRIDAY 11:00AM - 3:00PM
\$60 PER PERSON (20 OR MORE GUESTS)

FAMILY STYLE APPETIZERS

Moroccan Meatballs
Chicken Karaage
Bruschetta Crostini
Roasted Vegetable Flatbread

SALAD (SELECT ONE)

Local Mixed Greens Salad
Caesar Salad
Seasonal Soup

MAIN COURSE (SELECT THREE)

Butcher's Cut (Teres Major)
Airline Pan Roasted Chicken
Roasted Salmon
Seasonal Vegetarian Pasta
Chef Jamie's Lamb Burger Sliders

SIDES (SELECT ONE)

Hand Cut French Fries
Seasonal Vegetable
Crushed Yukon Potatoes

FAMILY STYLE DESSERT PLATTERS (SELECT 3)

Red Velvet Cake
Smores Trifle
Passionfruit Tart
Salted Peanut Butter Cookies
Assorted Macarons



A LA CARTE LUNCH BUFFET

*** exclusive of tax, gratuity & admin fee
*** Menu items may change seasonally

AVAILABLE 11:00AM - 3:00PM

PRICED PER PERSON

SALAD BAR

Mixed greens, cucumbers, radish,
tomatoes, house ranch, house vinaigrette

\$8 per person

Chicken Paillard

Local frisse, heirloom tomato, lemon
beurre blanc, crispy capers

\$15 per person

TACO BAR

Flour tortillas, corn tortillas,
shredded chicken, ground beef, sautéed
vegetables, sour cream, salsa, guacamole,
lettuce, tomato, onions, cheddar cheese

\$25 per person

Roasted Salmon

coconut pirlou, tomato ginger emulsion,
crispy rice, furikake

\$22 per person

SHRIMP & GRITS

Cajun tomato cream sauce

\$20 per person

MASHED POTATO BAR

Mashed potatoes, chives, sour cream, shredded
cheese, bacon, chili, crispy shallots, gravy

\$25 per person

Teres Major Tenderloin

Crushed Yukon potatoes, chimichurri sauce

\$25 per person

SEASONAL VEGETARIAN PASTA

PRICED PER PERSON | \$20

SIDES

\$5 per person

Hand-cut French fries

Seasonal Vegetable

Crushed Yukon Potatoes

*** exclusive of tax, gratuity & admin fee
*** Menu items may change seasonally



ACTION STATIONS

**ONLY AVAILABLE FOR PARTIAL OR FULL BUYOUTS
INCLUDES CHEF**

MAPLE MUSTARD RUB PORK LOIN

Brioche rolls, maple mustard glaze
\$30 per person

ROASTED NY STRIP

Red wine jus, horseradish cream sauce
\$35 per person

PRIME RIB

Red wine jus, horseradish cream sauce
\$35 per person

ROASTED TENDERLOIN

Red wine jus, horseradish cream sauce
\$40 per person

ROSEMARY ROASTED LAMB LEG

mint jelly, lamb jus
\$35 per person

BBQ BRISKET

Smoked brisket, house BBQ, coleslaw, biscuits
\$35 per person



THEMED STATIONS

AVAILABLE IN MOST PRIVATE SPACES

FRENCH FRY BAR

House fries, waffle fries, sweet potato fries, ketchup, sriracha ketchup, maple honey mustard, cinnamon butter, secret sauce

\$20 per person

TACO BAR

Shredded chicken, ground beef, sautéed vegetables, flour tortillas, corn tortillas, sour cream, salsa, guacamole, tomato, lettuce, red onion, cheddar cheese

\$25 per person

MASHED POTATO BAR

Mashed potatoes, chili, gravy, bacon, crispy shallots, sour cream, shredded cheese

\$25 per person

RAW BAR

Snow crab legs, oysters, cocktail shrimp, seasonal crudo cocktail sauce, mignonette, lemons

\$50 per person

MAC & CHEESE BAR (Select Three)

Parmesan mac & cheese, Cajun mac & cheese, bleu mac & cheese, cheddar mac & cheese, cheeseburger mac, lobster mac & cheese (\$10 per person up charge)

\$25 per person



CHEF'S TASTING MENU

\$175 PER GUEST
WITH WINE PAIRINGS \$250 PER PERSON

***** SAMPLE MENU *****

PETITE POIS AGNOLOTTI

bacon lardon, friess, pea emulsion

SAUTEED SKATE WING

Castelvetranos, capers, glazed
fennel, brown butter

INTERMEZZO

tropical fruit gummy

STUFFED QUAIL

corn, chicken mousse, cordyceps

MISO BUTTERSCOTCH CAKE

banana bread, miso caramel
cremeux, brulee banana, salted
butterscotch

***This option is only available certain days of the week. Please ask for availability.

***Executive Chef offers a customized tasting menu where he will describe each course to the guests and come out at the end for questions and photos. This option does require an appearance fee depending on availability.

*** exclusive of tax, gratuity & admin fee

*** Menu items may change seasonally



BRUNCH BUFFET

AVAILABLE SATURDAY & SUNDAY 11:00AM - 3:00PM
(20 OR MORE GUESTS)

CHEF'S SEASONAL FRENCH TOAST
Serves 10-15 | \$50

SCRAMBLED EGGS
Serves 6-8 | \$30

CRISPY BACON
Serves 15 | \$45

GRITS
Serves 10-15 | \$50

CHICKEN SALAD SLIDERS
local greens, tomato
12 pc platter | \$48

HOME FRIES
Serves 4-6 | \$24

ASSORTED FRUIT PLATTER
Serves 10-15 | \$45

VEGETARIAN SLIDERS

Marinated portabella mushroom,
arugula, truffle aioli
12 pc platter | \$50

GARDEN SALAD

Mixed greens, shaved radish,
baby tomatoes, cucumber, ranch,
house vinaigrette
Serves 20 | \$40

PRIME BISTRO STEAK

red wine jus, chives
Serves 15-20 | \$143

ROASTED MUSHROOM FLATBREAD

Herb mascarpone, shaved
onion, porcini aioli
Serves 4-6 | \$15

HUMMUS & CRUDITE DISPLAY

serves up to 24 | \$40

*** exclusive of tax, gratuity & admin fee
*** Menu items may change seasonally



BRUNCH BUFFET

AVAILABLE SATURDAY & SUNDAY 11:00AM - 3:00PM
(20 OR MORE GUESTS)

STEAK BURGER SLIDERS

Caramelized onions, lettuce,
tomato, white American cheese,
Russian dressing
12 pc platter | \$60

FRIED CHICKEN SLIDERS

Crispy fried chicken, sriracha aioli,
lettuce, tomato, house pickles
12 pc platter | \$54

TEA SANDWICHES (SELECT ONE)

Cucumber, pimento cheese, BLT
12 pc platter | \$30

ASSORTED SEASONAL DESSERT PLATTERS

12 pc platter | \$36

FRIED CHICKEN & WAFFLES

12 pc platter | \$54

BRUNCH BEVERAGE PACKAGE

Classic Mimosa, sangrias, bloody
Mary's, coffee, tea, soft drinks
2 hours | \$30 per guest



*** exclusive of tax, gratuity & admin fee
*** Menu items may change seasonally



FAMILY STYLE BRUNCH

AVAILABLE 11:00AM - 3:00PM

TABLE RESERVED FOR 1.5 HOURS

SERVED ON LARGE PLATTERS-MEANT FOR SHARING

\$50 PER PERSON

BRUNCH ENTREES (SELECT 4)

Fried Chicken Biscuit
Scrambled Cheesy Eggs
Avocado Toast
Seasonal French Toast
Chicken Karrage
CU Caesar Salad

NON ALCOHOLIC BEVERAGES INCLUDED

Regular & Decaf Coffee
Iced Tea
Hot Tea
Soft Drinks
Juice: Orange, Grapefruit,
Cranberry, Pineapple

FAMILY STYLE SIDES (SELECT 3)

Assorted Seasonal Fruit
Bacon
Anson Mills Grits
Home Fries
Breakfast Sausage

BRUNCH BEVERAGE PACKAGE

\$30 PER PERSON FOR 1.5 HOURS

Classic Mimosa
Sangria
Bloody Mary
Prosecco
House White
House Rose

FAMILY STYLE DESSERT PLATTERS \$5 PER PERSON



PLATED BRUNCH MENU

AVAILABLE 11:00AM - 3:00PM

TABLE RESERVED FOR 2 HOURS

\$60 PER PERSON

FAMILY STYLE APPETIZERS

House-made brunch bread

MAIN COURSE (SELECT 4)

Queen's Breakfast

Shrimp & Anson Mills Grits

Lamb Burger

Avocado Toast

Applewood Smoked Bacon Omelet

Mushroom Omelet

Fried Chicken Biscuit

BEVERAGES INCLUDED

(unlimited for 2 hours)

Classic Mimosa

Regular & Decaf Coffee

Iced Tea

Hot Tea

Soft Drinks

Juice: Orange, Grapefruit,

Cranberry, Pineapple

\$10 PER PERSON EACH ADDITIONAL HOUR

FAMILY STYLE DESSERT PLATTERS (SELECT 3)

Red Velvet Cake

S'mores Trifle

Passionfruit Tart

Salted Peanut Butter Cookies

Assorted Macarons

*** exclusive of tax, gratuity & admin fee

*** Menu items may change seasonally



HOLY \$H*T BREAKFAST

AVAILABLE 11:00AM - 3:00PM

TABLE RESERVED FOR 1.5 HOURS

SERVED ON LARGE PLATTERS-MEANT FOR SHARING

\$75 PER PERSON

HOLY \$H*T BREAKFAST PLATTERS

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

SHAREABLES (SELECT 3)

Avocado Toast
French Toast
Cesar Salad
Grits
Home Fries
Assorted Seasonal Fruit

FAMILY STYLE DESSERT PLATTERS

\$5 PER PERSON

BEVERAGES INCLUDED

(unlimited for 1.5 hours)

Classic Mimosa

Sangria

Bloody Mary

Prosecco

House White

House Rose

Regular & Decaf Coffee

Iced Tea

Hot Tea

Soft Drinks

Juice: Orange, Grapefruit,

Cranberry, Pineapple

\$7 PER PERSON EACH ADDITIONAL 30 MINUTES



BEVERAGE PACKAGE 1

2 HOURS | \$30 PER GUEST
EACH ADDITIONAL HOUR \$10 PER GUEST

BEER

Domestic & Local Bottled Beer

Domestic & Local Draft Beer

WINE

Pinot Noir

Cabernet

Chardonnay

Pinot Grigio

ADD-ONS

Champagne Toast - Adami Bosco

(Additional \$7 per guest)

*** exclusive of tax, gratuity & admin fee
*** Menu items may change seasonally



BEVERAGE PACKAGE 2

OPEN BAR FOR 2 HOURS | \$40 PER GUEST
EACH ADDITIONAL HOUR | \$15 PER GUEST

LIQUOR

Titos Vodka
Fords Gin
Lunazul Tequila
Bacardi Rum
Makers Mark

MIXERS

Orange, grapefruit, cranberry,
pineapple juices
Sprite
Coca-Cola
Diet Coca-Cola
Ginger Ale
Tonic Water

ADD-ONS

Champagne Toast - Adami Bosco
(Additional \$7 per guest)

BEER

Domestic & Local Bottled Beer
Domestic & Local Draft Beer

WINE

Pinot Noir
Cabernet
Chardonnay
Sauvignon Blanc
Prosecco



BEVERAGE PACKAGE 3

OPEN BAR FOR 2 HOURS | \$50 PER GUEST
EACH ADDITIONAL HOUR | \$15 PER GUEST

LIQUOR

Grey Goose Vodka
Hendricks Gin
Patron Silver Tequila
Captain Morgan Rum
Makers Mark Whiskey

MIXERS

Orange
Grapefruit
Cranberry
Pineapple
Sprite
Coca-Cola
Diet Coca-Cola
Ginger Ale
Tonic Water

ADD-ONS

Champagne Toast - Adami Bosco
(Additional \$7 per guest)

BEER

Domestic & Local Bottled Beer
Domestic & Local Draft Beer

WINE

Pinot Noir
Cabernet
Chardonnay
Sauvignon Blanc
Pinot Grigio
Rosé
Prosecco

CUSTOM COCKTAILS

Host pre-selects one of our CU craft cocktails.

Oaxacan Roads
The Four Gospels
Forgive Me Not
Coco-Nut

The Ghost
Forbidden Fresca
Cherry Bomb
Snowbird



PREFERRED VENDORS

While we allow most external vendors with few exceptions, below are a list of professionals we have worked with in the past and highly recommend

DJ: RADICAL GROVE

Courtney L. Nesmith
704.968.1182
Courtney@Radicalgrove.com

GATHER FLOWER STUDIO

Jessica Rauls
330.313.0332
Jess@gatherflowerstudio.com
www.gatherflowerstudio.com

CATCHING LIGHT PHOTOGRAPHY

George Lainis
704.502.6573
George@catchlightonline.com

CURATED EVENTS-Charlotte

Anna Gossett
704.523.9300
AGossett@curatedevents.com
www.curatedevents.com

AV: ENCORE

Andy Pinckney
704.458.3007
Andy.pinckney@encoreglobal.com

THE PARKS BROTHERS BAND

Orlando Parks
914.582.1258
POrlando@bookece.com
www.theparksbrothers.com



FREQUENTLY ASKED QUESTIONS

IS VALET PARKING AVAILABLE?

No, as of February 1, 2023 we no longer offer valet parking. There are multiple parking garages, open air lots and street parking located on both 5th and Church Street within walking distance of Church and Union.

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 semiprivate and private rooms, as well as partial and full buyouts. The minimum amount depends on date and time of the event.

CAN I BRING IN DECORATIONS FOR MY EVENT?

You are more than welcome to bring in flowers, centerpieces, and balloons! Most clients have found that few decorations are needed because of the unique artwork and stunning décor of the restaurant itself. We do not allow anything with glitter or confetti. Any use of glitter or confetti will result in \$250 cleaning fee.

CAN I BRING MY OWN MUSIC?

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

DO YOU OFFER A/V CAPABILITIES?

We do have a speaker and wireless microphone that can be used. We offer a 50 inch TV on a rollaway cart for an additional fee.



FREQUENTLY ASKED QUESTIONS

CAN I BRING IN OUTSIDE FOOD OR BEVERAGE?

We do not allow any outside food and beverage to be brought in without prior consent. Desserts may be brought in for a small cake cutting fee. Wines not offered on our wine list may be consumed in the restaurant with a \$25 corkage fee.

HOW LONG CAN MY EVENT BE?

Your event space rental includes exclusive use for up to two 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, with the exception of the Horseshoe Room, is fully ADA Compliant and handicap accessible.

WHERE ARE YOU LOCATED?

Church and Union is located on the corners of 5th Street and Church Street in uptown Charlotte.

HOW MANY PEOPLE DO THE FAMILY STYLE SIDES SERVE?

The family style sides serve 6-8 guests each.