

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 7,000 square-foot 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 & 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 & your guests. We serve classic cocktails alongside house-curved originals that you've never tasted before; over 52 craft beers on tap; & 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



OUTDOOR PATIO

35 SEATED | 40 STANDING

Our outside space on San Pedro Street is a great spot to soak up San Jose's 257 annual days of sunshine.



BENSON ROOM

30 SEATED | 35 STANDING

With 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 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

30 SEATED | 35 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

85 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. 150 Seated | 200 Standing





RECEPTION

PASSED APPETIZERS

priced per dozen

- SMOKED SALMON CROSTINI *lemon caper, crème fraîche* \$42
- EGGPLANT TAPENADE CROSTINI 🌱 *tomato relish* \$36
- MUSHROOM CIGARS 🍄 *porcini aioli* \$36
- DUNGENESS CRAB CAKES *cajun remoulade* \$42
- GRILLED CHICKEN SKEWERS *spicy peanut sauce* \$36
- GARLIC SHRIMP SKEWERS *chili, marsala, lemon* \$42
- BEEF SKEWER *fresno chili chimichurri* \$48
- MUSHROOM SKEWERS 🍄 *al pastor* \$36
- HUSH PUPPIES 🍷 *jalapeño & cheddar* \$36
- BBQ CHICKEN SLIDERS *bourbon & cola bbq sauce* \$54
- GRASS FED BEEF SLIDERS *white cheddar* \$54
- IMPOSSIBLE SLIDERS 🌱 *vegan cheese* \$54

LUNCH

PLATED • \$28/PERSON

SOUPS & SALADS (select two)

CHEF'S SEASON-INSPIRED SOUP

CREAMY TOMATO SOUP 🍷

WHOLE LEAF CAESAR

garlic anchovy dressing, parmesan, croutons

FIELD GREENS 🍷

strawberries, hazelnuts, bleu cheese, vanilla balsamic dressing

MAINS (select three)

FARMERS BOWL 🌱

quinoa, avocado, tomato relish, grilled vegetables, citrus vinaigrette

UNION MARKET SALAD

chicken, tomato, dates, avocado, goat cheese, basil vinaigrette

SMOKED SALMON COBB

iceberg, tomatoes, egg, bacon, buttermilk dressing

GRASS FED BURGER

white cheddar, pickles, all the fixin's, brioche bun

FLAT IRON STEAK

dirty fries, fresno chili chimichurri, fried egg

GOT A SWEET TOOTH?

(select two | additional \$6/person)

WARM CHOCOLATE BROWNIE w/ vanilla ice cream

SALTED CARAMEL BREAD PUDDING w/ vanilla ice cream

APPLE CRISP w/ graham cracker crumble & vanilla ice cream

BROWN SUGAR BOURBON CRÈME BRÛLÉE

STATIONARY PLATES

feeds up to 25

VEGETABLE CRUDITÉ 🌱 *balsamic vinaigrette, ranch* \$90

ARTISAN CHEESE BOARD 🍷 *seasonal fruits, nuts, crackers* \$90

SEAFOOD BOUNTY *dungeness crab cakes, salt & pepper calamari, shrimp skewers* \$160

POTATO SALAD 🍷 *grain mustard, celery* \$90

ROASTED BRUSSELS SPROUTS *candied bacon, green apple, bleu cheese,* \$120

CAESAR SALAD *garlic anchovy dressing, parmesan, croutons* \$90

ROASTED BEETS 🍷 *arugula, candied walnuts, cranberries, goat cheese, lemon honey vinaigrette* \$115

FIELD GREENS 🍷 *strawberries, hazelnuts, bleu cheese, vanilla balsamic vinaigrette* \$90

SMOKED CHICKEN WINGS *house bbq sauce, ranch dressing* \$110

BABY BACK RIBS *bourbon & cola bbq sauce* \$110

GRILLED CHEESE 🍷 *tomato soup havarti, gruyere, white cheddar, caramelized onion, apple mustard* \$95

MAC & CHEESE 🍷 *white cheddar, parmesan, rosemary* \$100

PORK & RICOTTA MEATBALLS *roasted tomato, parmesan, basil* \$100

GRILLED SAUSAGE *sauerkraut* \$110

GRILLED FLAT IRON STEAK *fresno chimichurri* \$250

ROASTED SALMON *tomato relish* \$200

SLOW SMOKED BRISKET *bourbon & cola bbq sauce* \$200

BROWNIE BITES \$85

BREAD PUDDING BITES \$85

🍷 VEGETARIAN 🌱 VEGAN

DINNER



HARVEST • \$40/PERSON

APPETIZERS (select one)

CHEF'S SEASON-INSPIRED SOUP

FIELD GREENS 🌱

strawberries, hazelnuts, blue cheese, vanilla balsamic dressing

MAINS (select one)

ROASTED AIRLINE CHICKEN BREAST

sautéed blue lake green beans, buttermilk smashed potatoes, bacon gravy

SLOW-SMOKED BRISKET

bourbon & cola bbq sauce, jalapeno cornbread, braised collards, potato salad

AL PASTOR BOWL 🌱

quinoa & al pastor mushrooms, kale, avocado & lime vinaigrette

SWEETS (select one)

WARM CHOCOLATE BROWNIE

vanilla ice cream

SALTED CARAMEL BREAD PUDDING

vanilla ice cream

HOMESTEAD • \$50/PERSON

APPETIZERS (select one)

CHEF'S SEASON-INSPIRED SOUP

WHOLE LEAF CAESAR

garlic anchovy dressing, parmesan, croutons

MAINS (select one)

ROASTED AIRLINE CHICKEN BREAST

sautéed blue lake green beans, buttermilk smashed potatoes, bacon gravy

PAN-ROASTED SALMON

corn succotash, asparagus, roasted bell pepper, tomato relish

FLAT IRON STEAK

dirty fries, fresno chimichurri, fried egg

ADOBO BOWL 🌱

quinoa & adobo mushrooms, kale, avocado & lime vinaigrette

SWEETS (select one)

WARM CHOCOLATE BROWNIE

vanilla ice cream

SALTED CARAMEL BREAD PUDDING

vanilla ice cream

ESTATE • \$64/PERSON

APPETIZERS (select one)

ROASTED BEETS 🌱

arugula, candied walnuts, goat cheese, honey lemon vinaigrette

WEDGE SALAD

bacon, tomato, bleu cheese dressing

GARLIC PRAWNS

chili, marsala, lemon, skillet toast

MAINS (select one)

ROASTED AIRLINE CHICKEN BREAST

sautéed blue lake green beans, buttermilk smashed potatoes, bacon gravy

BLACKENED HALIBUT

kidney beans, kale, roasted vegetables, spicy broth shallots, butter

GRILLED FILET MIGNON

grilled asparagus, roasted potatoes, balsamic glazed onions, red wine demi

PORK CHOP

purple mashed potatoes, broccolini, baby carrots, apple fennel slaw

CREAMY POLENTA 🌱

trumpet mushrooms, kabocha squash, parsnips, roasted peppers, herbs

SWEETS (select one)

WARM CHOCOLATE BROWNIE

vanilla ice cream

APPLE CRISP

graham cracker crumble, vanilla ice cream

CRÈME BRÛLÉE

brown sugar bourbon

FAQ

CORKAGE

Our corkage fee is \$25 per 750ml bottle of wine.

OUTSIDE DESSERT FEE

Our outside dessert fee \$1.50 per person.

TIME SLOTS

All private dining rooms are booked for three hours.

EVENT FEES

All events are subject to tax, gratuity and 4% event fee.

PRESENTATION NEEDS

We have Audio Visual equipment for rent should you need it for presentations or business dinners.

MENU SELECTIONS

Menu selections for your event will be due two weeks prior to your event. Please let your Event Coordinator know of any dietary restrictions or special needs.

GUEST COUNT

Final guest counts are due two business days prior to your event date.

BEVERAGE SERVICE

All beverages are charged upon consumption.

PAYMENT

A deposit of half of your food & beverage minimum will be taken with your contract to confirm your booking. Payment for your party is due at the time of your event. We accept cash, VISA, MasterCard, Discover and American Express.