

THE
FARMERS
UNION

private event menus



PRIVATE EVENT MENU

I-Ting Liu

Event Manager | iliu@thefarmersunion.com | 408 277 0545

the benson room

40 seated / 45 standing

the john p. room

50 seated / 55 standing

+ the mezzanine

30 seated / 40 standing

the john p. room + the mezzanine

80 seated / 95 standing

the patio

35 seated / 40 standing

Located at the entrance of San Pedro Square in downtown San Jose, California, The Farmers Union is a 7,000 square ft. dining experience unmatched in the Silicon Valley. Only a short walk from the SAP Center, The Farmers Union features upscale American cuisine and an extensive list of craft beers for a fun gathering place in a friendly and welcoming atmosphere.

Founded in 1874, the original Farmers Union, a growers' cooperative bank & purveyor of all things for the home & farm, was located in the same building as the restaurant is today. The foundation of the great agricultural center known as the "Valley of Heart's Delight." The Union farmers were instrumental in growing the city of San Jose, helping to launch the great metropolitan area now known as Silicon Valley. Keeping true to its farming roots, The Farmers Union restaurant offers seasonal, locally sourced food, sure to please you and your guests.

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re-established 2013
san pedro square | san jose california

RECEPTION

passed plates *(15 pieces per order)*

chef's crostini trio	40
spiced persimmon relish, goat cheese	
dates, walnuts, honey, goat cheese	
smoked salmon, lemon capers, crème fraiche	
mushroom cigars, porcini aioli	40
dungeness crab cakes, cajun remoulade	50
grilled chicken skewers, spicy peanut sauce	45
garlic shrimp skewers, chili flake, meyer lemon	50
beef skewers, fresno chili chimichurri	60

large plates *(designed to serve approximately 25 people)*

artisan cheese board, regional & imported cheese, seasonal fruits & nuts, crackers	90
grilled sausage platter, sauerkraut, potato salad, pretzels, stout mustard	120
seafood bounty, dungeness crab cakes, salt & pepper calamari, garlic shrimp skewers	160
balsamic glazed brussels sprouts, bacon, blue cheese, sieved egg	90
romaine caesar, garlic anchovy dressing, parmesan, croutons	80
field greens, vanilla balsamic vinaigrette, pomegranate, carrots	80
smoked chicken wings, our bbq sauce & ranch dressing	90
house smoked back ribs, bourbon & cola bbq sauce	90
grilled cheese sandwiches, havarti, gruyere, whiter cheddar, caramelized onion, apple mustard	90
grass fed beef sliders, white cheddar, all the fixings, brioche bun	110
veggie sliders, white cheddar, fire roasted pasilla pepper, brioche bun	110
pulled bbq pork sliders, habanero coleslaw, brioche bun	110
mac & cheese, rosemary, white cheddar, parmesan	90
pork & ricotta meatballs, roasted tomato, parmesan, basil	90
house-made cookies & brownies	80



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BRUNCH

for the table *(serves approximately 25 guests)*

make your own parfaits, yogurt, granola, fresh berries, honey	100
freshly baked toast, honey, butter, jam FRUIT PLATTER (CHEF'S CHOICE)	75
seasonal fruit platter	75

breakfast *(select up to five total plated selections for your menu; select items available buffet style)*

farmers breakfast, scrambled eggs, ham, bacon, sausage, country potatoes or hash browns, toast	16
avocado toast, sourdough, sliced avocado, evoo, two eggs any style, mixed green salad	14
flat iron steak & eggs, two fried eggs, country potatoes (served medium)	23
breakfast burrito, eggs, chorizo, salsa fresca, country potatoes, cheese chips	14
eggs benedict, english muffin, ham, spinach, hollandaise, poached egg, country potatoes	15
french toast, fresh berries, mint maple syrup	12
omelette, ham, spinach, mushrooms, cheddar, country potatoes	15
cornbeef hash, potatoes, onion, bell pepper, garlic, cheddar, poached egg	16

lunch *(select up to five total plated selections for your menu; select items available buffet style)*

union market, chicken, tomato, dates, avocado, corn, croutons, almonds, goat cheese, basil vinaigrette	14
spinach salad, bacon vinaigrette, hard boiled eggs, hazelnuts, green apples, cherries, jalapeno croutons	14
crispy chicken sandwich, habanero coleslaw, garlic aioli, french roll	13
grass fed burger, white cheddar, pickles, all the fixings, brioche bun	13
veggie burger, white cheddar, fire roasted pasilla pepper, avocado, tomato, brioche bun	12
grilled cheese, havarti, gruyere, white cheddar, caramelized onion, apple mustard, tomato soup	12
salmon, corn succotash, tomato relish	22
flat iron steak, dirty fries, fresno chili chimichurri, fried egg (served medium)	22

bloody mary & mimosa bar available upon request, please inquire for details



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LUNCH – TWO COURSE PLATED

(price determined by main course)

start *(select two for your menu)*

chef's inspired soup

creamy tomato soup, olive oil, herbs

whole leaf caesar, garlic anchovy dressing, parmesan, croutons

field greens, vanilla balsamic vinaigrette, strawberries, carrots, peppercorn-goat cheese crostini

mains *(select four for your menu)*

union market salad, chicken, tomato, dates, avocado, corn, almonds, goat cheese, basil vinaigrette 18

smoked salmon cobb, iceberg, tomatoes, egg, bacon, avocado, caper buttermilk dressing 18

crispy chicken sandwich, habanero coleslaw, garlic aioli, french roll 20

grass fed burger, white cheddar, pickles, all the fixings, brioche bun 20

risotto, english peas, asparagus, parmesan, sage 22

grilled sausage plate, sauerkraut, potato salad, pretzel, house made stout mustard 24

flat iron steak, dirty fries, fresno chili chimichurri, fried egg (served medium) 25

salmon, corn succotash, tomato relish 28

filet mignon, roasted herb potatoes, zucchini, balsamic glazed red onion (served medium) 38



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LUNCH – THREE COURSE PLATED

(price determined by main course)

start *(select two for your menu)*

chef's inspired soup

creamy tomato soup, olive oil, herbs

whole leaf caesar, garlic anchovy dressing, parmesan, croutons

field greens, vanilla balsamic vinaigrette, strawberries, carrots, peppercorn-goat cheese crostini

mains *(select four for your menu)*

union market salad, chicken, tomato, dates, avocado, corn, almonds, goat cheese, basil vinaigrette 24

spinach salad, bacon vinaigrette, hard boiled eggs, hazelnuts, green apples, cherries, jalapeno croutons 24

crispy chicken sandwich, habanero coleslaw, garlic aioli, french roll 26

grass fed burger, white cheddar, pickles, all the fixings, brioche bun 26

risotto, english peas, asparagus, parmesan, sage 28

grilled sausage plate, sauerkraut, potato salad, pretzel, house-made stout mustard 30

flat iron steak, dirty fries, fresno chili chimichurri, fried egg (served medium) 32

salmon, corn succotash, tomato relish 34

filet mignon, roasted herb potatoes, zucchini, balsamic glazed red onion (served medium) 44

sweets *(select two for your menu)*

warm chocolate brownie

salted caramel bread pudding

apple crisp, graham cracker crumble

brown sugar bourbon crème brûlée

seasonal sorbet



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DINNER – THREE COURSE PLATED

(price determined by main course)

start *(select two for your menu)*

chef's inspired soup

creamy tomato soup, olive oil, herbs

whole leaf caesar, garlic anchovy dressing, parmesan, croutons

field greens, vanilla balsamic vinaigrette, strawberries, carrots, peppercorn-goat cheese crostini

mains *(select four for your menu)*

crispy half chicken, zucchini, buttermilk smashed potatoes, bacon gravy 33

grilled sausage plate, sauerkraut, potato salad, pretzel, house-made stout mustard 32

risotto, english peas, asparagus, parmesan, sage 30

flat iron steak, dirty fries, fresno chili chimichurri, fried egg (served medium) 36

spicy prawn linguini, saffron brodo, calabrian chilis, basil, tarragon, lemon 34

house smoked back ribs, half slab, bourbon & cola bbq sauce, potato salad, habanero coleslaw 33

salmon, corn succotash, tomato relish 36

grilled wild quail, almonds, citrus couscous, dates, rosemary, arugula, red fresno chilis* 34

filet mignon, roasted herb potatoes, zucchini, balsamic glazed red onion (served medium) 48

sweets *(select two for your menu)*

warm chocolate brownie

salted caramel bread pudding

apple crisp, graham cracker crumble

brown sugar bourbon crème brûlée

seasonal sorbet

ARTISAN CRAFT BEER PAIRING

\$12 per person | paired & served with each course

pricing must be purchased for entire party

pricing subject to change



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FAMILY STYLE - \$45 per person

Add \$5 per person, for each additional starter

Add \$10 per person, for each additional entrée

start *(select one)*

whole leaf caesar, garlic anchovy dressing, parmesan, croutons

field greens, vanilla balsamic vinaigrette, strawberries, carrots, peppercorn-goat cheese crostini

roasted beets, arugula, candied walnuts, goat cheese, lemon honey vinaigrette

mains *(select two)*

crispy half chicken, zucchini, buttermilk smashed potatoes, bacon gravy

grilled sausage plate, sauerkraut, potato salad, pretzel, house-made stout mustard

risotto, english peas, asparagus, parmesan, sage

flat iron steak, dirty fries, fresno chili chimichurri, fried egg (served medium)

spicy prawn linguini, saffron brodo, calabrian chilis, basil, tarragon, lemon

house smoked back ribs, half slab, bourbon & cola bbq sauce, potato salad, habanero coleslaw

salmon, corn succotash, tomato relish

grilled wild quail, almonds, citrus couscous, dates, rosemary, arugula, red fresno chilis*

filet mignon, roasted herb potatoes, zucchini, balsamic glazed red onion (served medium) +\$5.00 per person

sweets *(select two)*

warm chocolate brownie

salted caramel bread pudding

apple crisp, graham cracker crumble

brown sugar bourbon crème brûlée

seasonal sorbet

ARTISAN CRAFT BEER PAIRING

\$12 per person | paired & served with each course

pricing must be purchased for entire party

pricing subject to change



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FREQUENTLY ASKED QUESTIONS

Reserve an Event Space

- A credit card & signed contract are required to book one of our event spaces. There are no room rental fees however, there are varying food and beverage minimum expenditures. Minimums need to be met before tax, tip & event service fee. Please call us for a quote for your proposed date & time.
- A Banquet deposit of 50% of the F&B minimum estimated is due with the signed agreement. The balance, plus any additional charges, should be collected on the day of the event once the event is over.

Special Fees

- The wine list at The Farmers Union offers an exciting selection of wines. If you choose to bring your own wine, the corkage fee is \$15 per 750ml. For every bottle of wine purchased from us, we will gladly waive one corkage fee.
- Should you bring your own cake, there is a fee of \$1.50 per person.
- If booking a private or semi-private room we offer an A/V. This includes the use of our flat screen tv and an HDMI cord for streaming purposes.
- Offsite Delivery & Catering: Items are delivered to you on disposable platters. For a minimal charge The Farmers Union supplies disposable plates, napkins, eating utensils & serving utensils. Delivery services are available within a 10 mile radius for orders of \$150 or more. Delivery & Full Service Catering are subject to 3% event service fee & 18% gratuity.

Payment

- All hosted items will be tabulated on one check and presented to you for your verification, signature and payment. Payment is due in full upon conclusion of the scheduled event. We do not accept personal or business checks as payment.
- For separate checks, please let us know in advance of ordering & allow at least one minute per check processing time upon payment. The main check can only be split up to four ways.

Guest Guarantee

- Final guest counts are to be provided 72 hours prior to any event. If less than the number of people confirmed shows up to the event, the party will still be charged according to the final guest count given 72 hours in advance. On the other hand, if more people arrive, you will be charged for the total number of people present.
- Due to the advance preparation required, we ask for your menu selections and all final event details at least 7 days in advance. Increases made within 24 hours prior to the event can usually be accommodated. Menu prices and availability are subject to seasonal changes.

Kids

- We are very “kid friendly” and have menus that will appeal to them.

Extras

- We can recommend florists, balloons, rental equipment, etc. Just ask us!
- Any equipment rental that we facilitate will be added directly to your final bill.