WELCOME

From intimate hosted dinners to large scale parties and events, our experienced team will help create a seamless and memorable event for you and your guests from beginning to end.

Phone
615.502.2062

Email
Sales@ChurchandUnionNashville.com

Location
201 4th Avenue N., Suite 101
Nashville, TN 37219
EVENT SPACES AT A GLANCE

THE STAGE
25 SEATED | 30 STANDING

THE LOGE
36 SEATED | 40 STANDING

BUFFALO ROOM
50 SEATED | 60 STANDING

THE J
28 SEATED

THE PATIO
14 SEATED | 20 STANDING

PARTIAL BUYOUT
110 SEATED

FULL BUYOUT
175 SEATED | 250 STANDING
**MEET YOUR EVENT PLANNER**

**BRIE PERKINS**

Brie has a strong background in all aspects of event planning, with over 17 years of experience. Having both planned and executed thousands of events over her extensive career, she is aware of all details that make up a well-executed event.

**Phone**

615.502.2062

**Email**

Brie@the5thStreetGroup.com

**Location**

201 4th Avenue, N. #101
Nashville, TN 37219
THE STAGE

Virtual Walk Through

The Stage is great for entertaining groups of 25 or less and overlooks the main dining room and main bar. This elevated dining area allows for guests to experience the full ambiance and energy of the restaurant with the benefits of being a semi private space. For social groups on the weekends it is the perfect space for those who want to see and be seen.

Late Night Dinner After Party: VIP Table service available for all rooms

THE LOGE

Virtual Walk Through

One of our more versatile private dining rooms, The Loge can seat up to 36 guests. It is great for hosting celebrations, family events, or corporate dinners. This is a fully private space with two walls of glass doors that can be kept open or closed. The Loge is equipped with a private bar dedicated exclusively for you and your guests. This is also a perfect space for VIP guests who would like complete privacy, as a private entrance is also available upon request.

AV accommodations upon request and additional fee for The Loge and Buffalo Room: Projector with audio capabilities and 100 inch screen

BUFFALO ROOM

Virtual Walk Through

This space is in our main dining room and can be made private by closing our custom curtain panels, which envelope the entire room, or semi-private, by leaving them open to provide a view of the restaurant. This customizable element allows for guests to experience the atmosphere of the restaurant, while still being able to experience the benefits of a private space. The high ceilings, custom artwork, and velour seating area provide a cozy, yet airy ambiance.
**THE J**

Virtual Walk Through

The J is located between our Buffalo Room and The Loge and can seat up to 28 guests. Guests can be seated at one long table with banquettes that line one side, or split into two separate tables. Great for birthdays, bachelor and bachelorette parties and other celebrations! Although this space is not fully private, it is seated towards the back of the restaurant, and provides an exclusive vibe.

**THE PATIO**

Virtual Walk Through

The Patio can host up to 14 guests seated and 20 guests for a standing cocktail reception. It is covered by an awning and has glass windows that look into our main bar and is outlined with railings to separate the space from the side walk. Our Patio is the perfect space to entertain guests and allow them to experience the ambiance of the restaurant and the city of Nashville.

**PARTIAL BUYOUT**

Virtual Walk Through

A Partial Buyout consists of the back half of the restaurant including the Buffalo Room, the J, and the Loge. This space can seat up to 110 guests with an open seating floor plan. Guests will have access to the private bar located in the Loge which allows for cocktailing before being seated for dinner service. This space is perfect for groups that want a more non traditional experience with rooms that are not joined together.

Late Night Dinner After Party:
VIP Table service available for all rooms
A full buyout of the restaurant includes the entire space and allows for a completely customizable experience including décor, AV, and music. The floor plan, menus, and beverage options can all be tailored to fit your event needs. A full buyout of the space also allows for DJ’s, bands, photographers, and other live entertainment to be brought in. Buyouts can accommodate up to 175 guests for a seated dinner and 250 guests for a standing cocktail reception.

Virtual Walk Through
GROUP DINNER PLATED OPTIONS

TIER ONE | $75 PER PERSON

FIRST COURSE (SELECT ONE)
Southern Salad
Mixed Greens Salad
Seasonal Soup

ENTREE SELECTION (SELECT THREE)
Taco Rice
Lamb Burger
Seasonal Vegetarian Pasta
Airline Pan Roasted Chicken
Fried Chicken
Roasted Salmon
Butcher’s Filet (chef’s way addition $6 pp)

FAMILY STYLE DESSERT PLATTERS
Chef’s Seasonal Selections

INDIVIDUAL PLATED DESSERTS
+$5 PER PERSON
(SELECT TWO)
Seasonal Buttermilk Cake
Seasonal Gateau
Seasonal Sorbet

OPTIONAL FAMILY STYLE SIDES
EACH SERVES 6-8 GUESTS
$36 Yukon Potatoes
$42 Brussel Sprouts
$36 Hand Cut French Fries
$36 Broccolini

*** exclusive of tax, gratuity & admin fee
*** Menu items may change seasonally
GROUP DINNER PLATED OPTIONS

TIER TWO | $85 PER PERSON

**FAMILY STYLE APPETIZERS (SELECT TWO)**
Artisan Meat & Cheese
Moroccan Meatballs
Beef Tartare
Nola Shrimp
Bacon & Melon
Fried Green Tomatoes
Oysters ($8 per person)

**FIRST COURSE (SELECT ONE)**
Southern Salad
Mixed Greens Salad
Seasonal Soup

**ENTREE SELECTION (SELECT THREE)**
Taco Rice
Lamb Burger
Seasonal Vegetarian Pasta
Airline Pan Roasted Chicken
Fried Chicken
Roasted Salmon
Miso Marinated Scallops ($8 per person)
Butcher’s Filet (chef’s way addition $6pp)

**FAMILY STYLE DESSERT PLATTERS**
Chef’s Seasonal Selections

**INDIVIDUAL PLATED DESSERTS**
+$5 PER PERSON
(SELECT TWO)
Seasonal Buttermilk Cake
Seasonal Gateau
Seasonal Sorbet

**OPTIONAL FAMILY STYLE SIDES**
EACH SERVES 6-8 GUESTS
$36 Yukon Potatoes
$42 Brussel Sprouts
$36 Hand Cut French Fries
$36 Broccolini

*** exclusive of tax, gratuity & admin fee
*** Menu items may change seasonally
GROUP DINNER PLATED OPTIONS

TIER THREE | $100 PER PERSON

FAMILY STYLE APPETIZERS (SELECT TWO)
Artisan Meat & Cheese
Moroccan Meatballs
Beef Tartare
Nola Shrimp
Bacon & Melon
Fried Green Tomatoes
Oysters ($8 per person)

FIRST COURSE (SELECT ONE)
Southern Salad
Mixed Green Salad
Seasonal Soup

ENTREE SELECTION (SELECT THREE)
Taco Rice
Lamb Burger
Seasonal Vegetarian Pasta
Airline Pan Roasted Chicken
Fried Chicken
Roasted Salmon
Miso Marinated Scallops ($8 per person)
Maryland Crab Cake
Poke Bowl (ultra red ahi tuna $8pp)
Pork Chop
Butcher’s Filet (chef’s way addition $6pp)
NY Strip (chef’s way addition $6pp)
Filet Mignon (chef’s way addition $6pp)

FAMILY STYLE SIDES (SELECT TWO)
Yukon Potatoes
Brussel Sprouts
Hand Cut French Fries
Broccolini

FAMILY STYLE DESSERT PLATTERS
Chef’s Seasonal Selections

INDIVIDUAL PLATED DESSERTS
+$5 PER PERSON
(SELECT TWO)
Seasonal Buttermilk Cake
Seasonal Gateau
Seasonal Sorbet

*** exclusive of tax, gratuity & admin fee
*** Menu items may change seasonally
GROUP DINNER PLATED OPTIONS

TIER FOUR | $125 PER PERSON

FAMILY STYLE APPETIZERS (SELECT TWO)
Artisan Meat & Cheese
Moroccan Meatballs
Beef Tartare
Nola Shrimp
Oysters ($8 per person)
Bacon & Melon
Fried Green Tomatoes

FAMILY STYLE SEAFOOD TOWERS

FIRST COURSE (SELECT ONE)
Southern Salad
Mixed Greens Salad
Seasonal Soup

ENTREE SELECTION (SELECT FOUR)
Taco Rice
Lamb Burger
Seasonal Vegetarian Pasta
Airline Pan Roasted Chicken
Fried Chicken
Roasted Salmon
Miso Marinated Scallops ($8 per person)
Maryland Crab Cake
Poke Bowl (ultra red ahi tuna $8pp)
Pork Chop
Butcher’s Filet (chef’s way addition $6pp)
NY Strip (chef’s way addition $6pp)
Filet Mignon (chef’s way addition $6pp)

FAMILY STYLE SIDES (SELECT TWO)
Yukon Potatoes
Brussel Sprouts
Hand Cut French Fries
Broccolini

FAMILY STYLE DESSERT PLATTERS
Chef’s Seasonal Selections

INDIVIDUAL PLATED DESSERTS
+$5 PER PERSON (SELECT TWO)
Seasonal Buttermilk Cake
Seasonal Gateau
Seasonal Sorbet

*** exclusive of tax, gratuity & admin fee
*** Menu items may change seasonally
**FAMILY STYLE GROUP MENU OPTIONS**

**TIER ONE | $70 PER PERSON**

**INDIVIDUAL FIRST COURSE (SELECT ONE)**
- Southern Salad
- Mixed Greens Salad
- Seasonal Soup

**ENTREE SELECTION (SELECT THREE)**
- Seasonal Vegetarian Pasta
- Airline Pan Roasted Chicken
- Fried Chicken
- Roasted Salmon
- Butcher’s Filet (chef’s way addition $6pp)

**FAMILY STYLE SIDES (SELECT TWO)**
- Yukon Potatoes
- Brussels Sprouts
- Hand Cut French Fries
- Broccolini

**FAMILY STYLE DESSERT PLATTERS**
- Chef’s Seasonal Selections

*** exclusive of tax, gratuity & admin fee
*** Menu items may change seasonally
**FAMILY STYLE GROUP MENU OPTIONS**

**TIER TWO | $90 PER PERSON**

**FAMILY STYLE APPETIZERS (SELECT TWO)**
- Artisan Meat & Cheese
- Moroccan Meatballs
- Beef Tartare
- Nola Shrimp
- Maryland Crab Cakes
- Oysters ($8 per person)
- Bacon & Melon
- Fried Green Tomatoes

**FAMILY STYLE SIDES (SELECT TWO)**
- Yukon Potatoes
- Brussels Sprouts
- Hand Cut French Fries
- Broccolini

**INDIVIDUAL FIRST COURSE (SELECT ONE)**
- Southern Salad
- Mixed Greens Salad
- Seasonal Soup

**ENTREE SELECTION (SELECT THREE)**
- Seasonal Vegetarian Pasta
- Airline Pan Roasted Chicken
- Fried Chicken
- Roasted Salmon
- Miso Marinated Scallops ($8 per person)
- Butcher’s Filet (chef’s way addition $6 pp)
- NY Strip (chef’s way addition $6 pp)
- Filet Mignon (chef’s way addition $6 pp)

*** exclusive of tax, gratuity & admin fee
*** Menu items may change seasonally
FAMILY STYLE GROUP MENU OPTIONS

TIER THREE | $115 PER PERSON

FAMILY STYLE APPETIZERS (SELECT TWO)
Artisan Meat & Cheese
Moroccan Meatballs
Beef Tartare
Nola Shrimp
Maryland Crab Cakes
Oysters ($8 per person)
Bacon & Melon
Fried Green Tomatoes

FAMILY STYLE SEAFOOD TOWERS

FAMILY STYLE SIDES (SELECT TWO)
Yukon Potatoes
Brussel Sprouts
Hand Cut French Fries
Broccolini

FAMILY STYLE DESSERT PLATTERS
Chef’s Seasonal Selections

INDIVIDUAL FIRST COURSE (SELECT ONE)
Southern Salad
Mixed Greens Salad
Seasonal Soup

ENTREE SELECTION (SELECT FOUR)
Seasonal Vegetarian Entree
Airline Pan Roasted Chicken
Fried Chicken
Roasted Salmon
Miso Marinated Scallops ($8 per person)
Pork Chop
Poke Bowl (Ultra Red Ahi Tuna $8pp)
Butcher’s Filet (chef’s way addition $6pp)
NY Strip (chef’s way addition $6pp)
Filet Mignon (chef’s way addition $6pp)

*** exclusive of tax, gratuity & admin fee
*** Menu items may change seasonally
**HORS D’OEUVRES**

**TIER ONE PACKAGE**
$40 per person 2 hours/
$15 per person each
additional hour

Choose 4 Tier One Selections

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**TIER TWO PACKAGE**
$60 per person 2 hours/
$25 per person each
additional hour

Choose 4 Tier One Selections & 3 Tier Two Selections

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**TIER THREE PACKAGE**
$70 per person 2 hours/
$30 per person each
additional hour

Choose 9 from either tier

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**TIER ONE SELECTIONS**

**HOT**
- Atlantic Crab Hushpuppies
- Fried Mortadella Sliders
- Prosciutto Wrapped Asparagus
- Chicken Tori Karaage

**COLD**
- Shrimp Cocktail
- Deviled Eggs
- Crudité Cup
- Avocado Relish with Wonton

**TIER TWO SELECTIONS**

**HOT**
- Confit Fish Dip
- NY Strip Skewer
- Crispy Pork Belly Skewers
- Street Corn Wonton
- Fried Oyster

**COLD**
- Steak Tartare
- Burrata Crostini
- Sharable Poke with Wontons
- Crab Salad with Lettuce Cups
- Ceviche

**ASSORTED DESSERT PLATTERS $35 PER PLATTER OF 12 PIECES**

*** exclusive of tax, gratuity & admin fee
*** Menu items may change seasonally
HORS D’OEUVRES
PRICED PER PLATTER OF 12 PIECES
PASSED OPTIONS AVAILABLE FOR PARTIAL AND FULL BUYOUTS

HOT SELECTIONS
Atlantic Crab Hushpuppies | $108
Fried Mortadella Sliders | $72
Prosciutto Wrapped Asparagus | $60
Chicken Tori Karaage | $60
Confit Fish Dip | $108
NY Strip Skewer | $108
Crispy Pork Belly Skewers | $72
Street Corn Wonton | $96
Fried Oysters | $72

COLD SELECTIONS
Cocktail Shrimp Shooters | $84
Deviled Eggs | $64
Crudité Cup | $48
Steak Tartare | $84
Burrata Crostini | $64
Bruschetta Crostini | $64
Crab Salad with Lettuce Cups | $108
Ceviche | $84
Avocado Relish with Wonton | $64
Assorted Seasonal Desserts | $35

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

PRICED PER PERSON, FOR 2 ½ HOURS
CHEF ATTENDANT FEE OF $150 PER ACTION STATION

PRIME RIB CARVING STATION
house rolls, sauce raifort, au jus,
marinated roma tomatoes
MKT PRICE

SEARED SALMON CARVING STATION
lemon dill beurre blanc,
charred lemons, dill sprigs
$30 PER PERSON

PASTA STATION
parmesan cheese sauce, bacon, scallions, tomato,
chicken rye crumble, crawfish, ground beef,
bleu cheese, caramelized onions
$25 PER PERSON

BONE MARROW WHISKEY LUGE STATION
roasted bone marrow, chimichurri,
salt remoulade, Maker's Mark
$30 PER PERSON

*ONLY AVAILABLE FOR FULL RESTAURANT BUY OUT*

*** exclusive of tax, gratuity & admin fee
*** Menu items may change seasonally
THEMED STATIONS
PRICED PER PERSON

RAW BAR STATION
- oysters, shrimp, crab legs,
- poke, mignonette, cocktail sauce, lemon
$65 PER PERSON

MEAT & CHEESE TABLE DISPLAY
- variety of cured meats, cheese,
- breads, vegetables, and accompaniments
$15 PER PERSON

BBQ STATION
- pulled bbq pork, pulled chicken,
- house slaw, pickles, rolls
- tomato sweet bbq, corn bread

MAC & CHEESE BAR
- parmesan mac & cheese, cheeseburger mac,
- local mushroom mac & cheese with orange parmesan sauce
$15 PER PERSON

*ONLY AVAILABLE FOR FULL RESTAURANT BUY OUT*

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

PRICED PER PERSON

## TIER ONE PACKAGE
$40 PER PERSON

- **2 Hours**
- Each Additional Hour $15 per person

## TIER TWO PACKAGE
$50 PER PERSON

- **2 Hours**
- Each Additional Hour $20 per person

## TIER THREE PACKAGE
$60 PER PERSON

- **2 Hours**
- Each Additional Hour $20 per person

### WINE AND BEER

- Sauvignon Blanc
- Pinot Gris
- Chardonnay
- Rosé
- Pinot Noir
- Cabernet Sauvignon
- All Draft Beers
- Budweiser
- Bud Light

### WINE, BEER, HOUSE LIQUOR

*does not include Red Bull or Specialty Cocktails*

- Absolut Vodka
- Beefeater Gin
- Termana Tequila
- Makers Mark Whiskey
- Bulleit Bourbon
- Captain Morgan or Bacardi Rum
- Sauvignon Blanc
- Pinot Gris
- Chardonnay
- Rosé
- Pinot Noir
- Cabernet Sauvignon
- All Draft Beers
- Budweiser
- Bud Light

### WINE, BEER, PREMIUM LIQUOR

1 Specialty Cocktail

- Chopin and Tito's Vodka
- Bomby Sapphire Gin
- Avion Tequila
- Makers Mark 46 Whiskey
- Angels Envy Bourbon
- Plantation Rum
- Sauvignon Blanc
- Pinot Gris
- Chardonnay
- Rosé
- Pinot Noir
- Cabernet Sauvignon
- All Draft Beers
- Budweiser
- Bud Light

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

OFFERED FRIDAY - SUNDAY

PRICED PER PERSON FOR TWO HOURS

Available for full buyouts, The Buffalo Room (30 guests or less), or the Loge (20 guests or less)

**INCLUDES:**
Regular coffee, decaf coffee, orange juice, tea, and soft drinks for 2 hours

**TIER ONE PACKAGE**
$65 per person 2 hours

Choose 5 Tier One Selections

**TIER TWO PACKAGE**
$75 per person 2 hours

Choose 4 Tier One Selections & 3 Tier Two Selections

**TIER THREE PACKAGE**
$90 per person 2 hours

Choose 9 from either tier

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**TIER ONE SELECTIONS**

- Home Fries
- Scrambled Eggs
- French Toast
- Assorted Pastries
- Chicken Tori Karaage
- Breakfast Sausage
- Bacon

**TIER TWO SELECTIONS**

- Mini Sausage Biscuits
- Shrimp Cocktail
- Southern Salad
- Biscuits & Gravy
- Avocado Toast
- Hot Chicken & Biscuits
- Nola Shrimp (Additional $5 per person)

**ASSORTED DESSERT PLATTERS $35 PER PLATTER OF 12 PIECES**

*** exclusive of tax, gratuity & admin fee

*** Menu items may change seasonally
BRUNCH BUFFET BEVERAGE OPTIONS

PRICED PER PERSON

COFFEE STATION
Hazelnut Cookies, Creamer, Milk, Sugar Cubes
$5 PER PERSON

MIMOSA BAR
Rosé, Brut Prosecco, Cranberry Juice, Orange Juice, Pineapple Juice, Assorted Fruit
$25 PER PERSON FOR 2 HOURS

BLOODY MARY BAR
Vodka, House-made Bloody Mary Mix, Zing Zang, Okra, Pickles, Olives, Worcestershire, Celery, Hot Sauce, Horseradish, Bacon, Lemons, Limes
$25 PER PERSON FOR 2 HOURS

BRUNCH BEVERAGE PACKAGE
Mimosa, Sangria, Bloody Mary, Prosecco, Bottled and Draft Beer
$35 PER PERSON FOR 2 HOURS
$10 PER PERSON EACH ADDITIONAL HOUR

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

$50 PER PERSON | AVAILABLE MONDAY - FRIDAY
8AM - 11AM

FOOD
Scrambled Eggs
Breakfast Sausage
Bacon
French Toast
Croissants
Biscuits & Gravy
Home Fries
Assorted Seasonal Fruit

BEVERAGES
Regular Coffee
Decaf Coffee
Orange Juice
Cranberry Juice
Sweet Tea
Unsweetened Tea
Soft Drinks

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

$55 PER PERSON | AVAILABLE FRIDAY - SUNDAY

FIRST COURSE (SELECT 1)
Family Style Pastry Board
Family Style Poutine Home Fries
Individual Parfaits

MAIN COURSE (SELECT 3)
Eggs Benedict
Sausage Biscuit
Brioche French Toast
CU Burger
Hot Chicken Biscuit

FAMILY STYLE SIDES
Assorted Seasonal Fruit
Home Fries

FAMILY STYLE DESSERT PLATTERS
$5 PER PERSON

INCLUDED BEVERAGE PACKAGE
Regular Coffee
Decaf Coffee
Orange Juice
Grapefruit Juice
Cranberry Juice
Pineapple Juice
Soft Drinks

OPTIONAL UPGRADED BEVERAGE PACKAGE
$35 PER PERSON FOR 2 HOURS
$10 EACH ADDITIONAL HOUR
Mimosa
Sangria
Bloody Mary
Prosecco
Bottled and Draft Beer

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

$60 PER PERSON | SERVED ON LARGE PLATTERS MEANT FOR SHARING

MAIN COURSE (SELECT 5)
Avocado Toast
Scrambled Cheesy Eggs
Buttermilk Pancakes
Biscuit & Gravy
Poutine Home Fries
Brioche French Toast
Hot Chicken Biscuit

FAMILY STYLE SIDES
Assorted Seasonal Fruit
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 2 HOURS
$10 EACH ADDITIONAL HOUR
Mimosa
Sangria
Bloody Mary
Prosecco
Bottled and Draft Beer

*** exclusive of tax, gratuity & admin fee
*** Menu items may change seasonally
PLATED LUNCH
AVAILABLE MONDAY – THURSDAY

OPTION 1
$50 PER PERSON

INDIVIDUAL FIRST COURSE
Southern Salad
Mixed Greens Salad

ENTRÉE SELECTION (SELECT 3)
CU Burger
Cheeseburger
Spicy Chicken Sandwich
Taco Rice
Mortadella Sandwich
Chicken Tori Karaage
Chef's Soup of the Day with Toasted Sourdough

CHEFS ASSORTED COOKIES

OPTION 2
$75 PER PERSON

FAMILY STYLE APPETIZERS (SELECT 2)
Chicken Tori Karaage
Burrata Crostini
Sharable Poke with Wontons
Shrimp Cocktail

INDIVIDUAL FIRST COURSE (SELECT 1)
Southern Salad
Mixed Green Salad

MAIN COURSE
Pan Roasted Chicken
Seasonal Catch
Filet Mignon
Vegetarian Pasta

FAMILY STYLE SIDES
Brussels
Fingerling Potatoes

CHEFS ASSORTED COOKIES

*** exclusive of tax, gratuity & admin fee
*** Menu items may change seasonally
LUNCH BUFFET
AVAILABLE MONDAY - THURSDAY
11AM - 3PM

INCLUDES SOFT DRINKS

TIER 1
$55 PER PERSON

Chicken Tori Karaage
Southern Salad
Taco Rice
Hand-Cut French Fries
Spicy Fried Chicken Sliders
Cheeseburger Sliders

TIER 2
$70 PER PERSON

Southern Salad
Sliced Filet
Seasonal Catch
Herb Roasted Chicken
Yukon Potatoes
Seasonal Vegetarian Pasta
Seasonal Roasted Vegetables

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