Church & Union

Private Dining
From intimate dinners to extravagant galas and parties, our experienced team at Church & Union can create a truly memorable event for you and your guests. Enjoy your event against the unique backdrop of cutting-edge interior design, unlike anything else in Charlotte.

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

COLLEEN BIRNEY

Colleen has over 11 years of experience working for the 5th Street Group. Colleen started out as a server and worked her way up to sales coordinator and now she is our sales and events director for both of our Charlotte restaurants. Working directly in the restaurant has given her immense knowledge in planning and logistics for your event at Church and Union Charlotte.

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Located at the corner of 5th Street and Church Street
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.

Virtual Walk Through
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.
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.
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.
ENGAGEMENT DINNERS AND 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 AND LUNCHEONS
Choose from our extensive brunch buffet offerings for the most interaction among your guests as they mingle and talk.

REHEARSAL DINNER
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 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)
Lamb Burger
60 South Salmon
Teres Major Tenderloin
Seasonal Vegetarian Entrée
Airline Pan Roasted Chicken
Fried Chicken

Add On Chef’s Way To Tenderloin (+$8 per person)

INDIVIDUALLY PLATED DESSERTS
+$5 PER PERSON
(SELECT 3)
Strawberry Tres Leches
Flourless Chocolate Cake
Carrot 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

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

SOUS CHEF
PLATED $85 PER PERSON | BUFFET $95 PER PERSON

FAMILY STYLE APPETIZERS (SELECT TWO)
Artisan Meat and Cheese
Moroccan Meatballs
Beef Tartare
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)
Lamb Burger
60 South Salmon
Teres Major Tenderloin
Seasonal Vegetarian Entrée
Airline Pan Roasted Chicken
Fried Chicken

Add On Chef’s Way To Tenderloin (+$8 per person)

INDIVIUEULLY PLATED DESSERTS
+$5 PER PERSON
(SELECT 3)
Strawberry Tres Leches
Flourless Chocolate Cake
Carrot 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

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
- Beef Tartare
- Nola Shrimp
- Bacon & Melon
- Chicken Karaage
- Oysters (+$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)
- Strawberry Tres Leches
- Flourless Chocolate Cake
- Carrot Cake
- Chef’s Selection Sorbet

**FIRST COURSE (SELECT ONE)**
- Southern Salad
- Local Mixed Greens Salad
- Caesar Salad
- Chef’s Seasonal Soup

**ENTREE SELECTION (SELECT FOUR)**
- Lamb Burger
- 60 South Salmon
- 9oz Filet Mignon
- NY Strip
- Seasonal Vegetarian Entrée
- Airline Pan Roasted Chicken
- Fried Chicken
- Crabcakes
- CU Poke Bowl
- Miso Short Rib
- Koji Swordfish

**OR**

**FAMILY STYLE DESSERT PLATTERS (SELECT 3)**
- Red Velvet Cake
- S'mores Trifle
- Passionfruit Tart
- Salted Peanut Butter Cookies
- Assorted Macarons

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

*** 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
Beef Tartare
Nola Shrimp
Bacon & Melon
Chicken Karaage
Oysters (+$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

FIRST COURSE (SELECT ONE)
Southern Salad
Local Mixed Greens Salad
Caesar Salad
Chef’s Seasonal Soup

ENTREE SELECTION (SELECT FOUR)
Lamb Burger
60 South Salmon
9oz Filet Mignon
NY Strip
Seasonal Vegetarian Entrée
Airline Pan Roasted Chicken
Fried Chicken
Crabcakes
CU Poke Bowl
Miso Short Rib
Koji Swordfish

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

INDIVIDUALLY PLATED DESSERTS
+$5 PER PERSON
(SELECT 3)
Strawberry Tres Leches
Flourless Chocolate Cake
Carrot 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
FAMILY STYLE MENU OPTIONS

TIER ONE | $70 PER PERSON

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

ENTREE SELECTION (SELECT THREE)
60 South Salmon
Teres Major Tenderloin
Seasonal Vegetarian Entrée
Airline Pan Roasted Chicken
Fried Chicken

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

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)

*** 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
Beef 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)
60 South Salmon
Teres Major Tenderloin
Seasonal Vegetarian Entrée
Airline Pan Roasted Chicken
Fried Chicken

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

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)

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*** Menu items may change seasonally
FAMILY STYLE MENU OPTIONS

TIER THREE | $115 PER PERSON

APPETIZERS (SELECT TWO)
Artisan Meat and Cheese
Moroccan Meatballs
Beef Tartare
Nola Shrimp
Bacon & Melon
Chicken Karaage
Oysters (+$8 per person)

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)
60 South Salmon
9oz Filet Mignon
NY Strip
Seasonal Vegetarian Entrée
Airline Pan Roasted Chicken
Fried Chicken
Crab Cake
CU Poke Bowl
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

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

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HORS D'OEUVRES

SEARED MINI CRAB CAKES
Remoulade, chives
12 pc platter | $60

COCKTAIL SHRIMP
Poached shrimp, 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
Hot brown butter, Cold mayonnaise
12 pc platter | $96

CORN & SPRINGSCALLION CROQUET
Herb aioli
12 pc platter | $32

TOMATO BISQUE & PIMENTO CHEESE SANDWICH SHOOTERS
Creamy tomato bisque, pimento cheese sandwich
12 pc platter | $38

ARTISAN MEAT & CHEESE
Chef's daily selection
3 meats, 3 cheese, fruit, jams, honey, mustard, lavish
serves up to 30 | $170

FALAFEL
12 pc platter | $30

BRUSCHETTA CROSTINIS
Heirloom tomato, basil, EVOO, house made burrata, crostini
12 pc platter | $32

HUMMUS & CRUDITE DISPLAY
serves up to 24 | $40

ASSORTED DESSERT PLATTERS
12 pc platter | $36

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

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

LUNCH OPTION 1
$40 PER PERSON
1 Family Style Appetizer
3 Main Course
Assorted Dessert Platters

FAMILY STYLE APPETIZERS
- Assorted Fruit
- Crudité Platter
- Bruschetta Crostini
- Roasted Vegetable Flatbread

MAIN COURSE
- Local Mixed Greens
- Salad Caesar Salad
- Lamb Burger
- 60 South Salmon
- Airline Pan Roasted Chicken
- Bistro Steak “A La Brasa”

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
LUNCH BUFFET

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

APPETIZERS (SELECT ONE)
Seasonal Hummus
Seasonal Fruit
Crudité Platter
Artisan Meat & Cheese Platter

SIDES (SELECT ONE)
Hand Cut French Fries
Seasonal Vegetable
Crushed Yukon Potatoes

SALAD (SELECT ONE)
Local Mixed Greens Salad
Caesar Salad
Seasonal Soup

FAMILY STYLE DESSERT PLATTERS
(SELECT 3)
Red Velvet Cake
Smores Trifle
Passionfruit Tart
Salted Peanut Butter Cookies
Assorted Macarons

MAIN COURSE (SELECT THREE)
Prime Bistro Steak “A La Brasa”
Airline Pan Roasted Chicken
60 South Salmon
Seasonal Vegetarian Pasta
Lamb Burger Sliders

*** exclusive of tax, gratuity & admin fee
*** Menu items may change seasonally
A LA CARTE LUNCH BUFFET

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

60 South Salmon
sweet pea risotto, celery root puree, heirloom carrots, pearl onions, herb oil
$22 per person

SHRIMP & Grits
Cajun tomato cream sauce
$15 per person

MASHED POTATO BAR
Mashed potatoes, chives, sour cream, shredded cheese, bacon, chili, crispy shallots, gravy
$25 per person

PRIME BISTRO STEAK "A LA BRASA"
Crushed Yukon potatoes, chimichurri sauce
$25 per person

SEASONAL VEGETARIAN PASTA
PRICED PER PERSON | $20

SIDES
Hand-cut French fries
Seasonal Vegetable
Crushed Yukon Potatoes

$5 per person
ACTION STATIONS
ONLY AVAILABLE FOR PARTIAL OR FULL BUYOUTS
INCLUDES CHEF
(CHEF PARTNER JAMIE LYNCH AVAILABLE FOR ADDITIONAL FEE)

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

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

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

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

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

FAMILY STYLE DESSERT PLATTERS
$5 PER PERSON

BRUNCH BEVERAGE PACKAGE
$30 PER PERSON FOR 1.5 HOURS
Classic Mimosa
Sangria
Bloody Mary
Prosecco
House White
House Rose

*** exclusive of tax, gratuity & admin fee
*** Menu items may change seasonally
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
Crab Cakes & Poached Eggs
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

FAMILY STYLE DESSERT PLATTERS
(SELECT 3)
Red Velvet Cake
Smores Trifle
Passionfruit Tart
Salted Peanut Butter Cookies
Assorted Macarons

$10 PER PERSON EACH ADDITIONAL HOUR

*** 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

*** exclusive of tax, gratuity & admin fee
*** Menu items may change seasonally
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
Tito's Vodka
Tanqueray Gin
Lunazul Tequila
Bacardi Rum
Jack Daniels Whiskey

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

BEER
Domestic & Local Bottled Beer
Domestic & Local Draft Beer

WINE
Pinot Noir
Cabernet
Chardonnay
Sauvignon Blanc
Prosecco

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

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

BEER
Domestic & Local Bottled Beer
Domestic & Local Draft Beer

WINE
Pinot Noir
Cabernet
Chardonnay
Sauvignon Blanc
Pinot Grigio
Rosé
Prosecco

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

CUSTOM COCKTAILS
Host pre-selects one of our CU craft cocktails.

Oaxacan Roads
Forgive Me Not
Paper Plane NO. 2
Twins Basil...Yeah!

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

The Ghost
Ready Orgeat
Birds of Paradise
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:

**WHAT’S UP BUTTERCUP FLORALS**
Melissa Dawson  
Melissa@whatsupbuttercupllc.com  
www.whatsupbuttercupllc.com

**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

**DJ RENTALS**
Kelsey Sipes  
704.523.9300  
ksipes@curatedevents.com

**AV: ENCORE**
Andy Pinckney  
704.458.3007  
andy.pinckney@encoreglobal.com

**WILDFLOUR**
Michaela Moehring  
608-279-1381  
wildflourclt@gmail.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 do not have A/V onsite but we do work with ENCORE, who is our preferred AV vendor.
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.