WELCOME

From intimate dinners to extravagant parties, our experienced staff at Church & Union Charleston can help create a memorable event for you and your guests.

Located in the heart of Historic Downtown Charleston, Church & Union Charleston offers an experience that is truly unmatched. Enjoy your event in a breath-taking 106-year-old church with 60 foot cathedral ceilings and original stained glass windows covering both the front and back of the main dining room. Top Chef alum, Chef Partner Jamie Lynch and Executive Chef Tyler Cook seamlessly combine traditional and modern cuisine with seasonal, fresh, and local ingredients.

Phone
843.937.8666

Email
Sales@ChurchandUnionCharleston.com

Location
32b North Market Street
Charleston, SC 29401
MEET YOUR EVENT PLANNER

CESAR TELLEZ

Our experienced team will help create a seamless and memorable event for you and your guests from beginning to end.

Phone
843.937.8666 ext. 1066

Email
Cesar@the5thstreetgroup.com

Location
32b North Market Street
Charleston, SC 29401
EVENT SPACES AT A GLANCE

FULL BUYOUT
175 SEATED | 225 STANDING

MAIN DINING ROOM
100 SEATED | 150 STANDING

BUFFALO ROOM
45 SEATED | 55 STANDING

COMMUNALS
30 SEATED | 40 STANDING

THE $5 BILL
35 SEATED | 45 STANDING

GARDEN PATIO
20 SEATED | 35 STANDING
**FULL BUYOUT**

**UP TO 175 SEATED**
**UP TO 225 STANDING COCKTAIL**

Virtual Walk Through

A full or partial buyout allows you to customize every aspect of your event including food and beverage offerings, floor plans, as well as AV, music, and decoration. A full restaurant buyout includes the use of all restaurant spaces and room, from the main dining room to the garden patio, with plenty of seating and standing areas for your guests to mingle. It's perfect for a large-scale party and can accommodate for live music!

**MAIN DINING ROOM**

**UP TO 110 SEATED**
**UP TO 150 STANDING COCKTAIL**

Virtual Walk Through

Located inside a 105 year old former church, most of the original bones are here. Large stained glass windows and a hand painted vaulted ceiling provide a wonderful ambiance both day and night. Our main bar is situated on one side of the room, creating a great atmosphere that can be utilized however you would like. The floorplan on the right depicts a mock floorplan.

***Minimums are subject to seasonal change, and are exclusive of taxes, gratuity, and fees***
THE BUFFALO ROOM

UP TO 45 SEATED
UP TO 55 STANDING COCKTAIL

Virtual Walk Through

The Buffalo Room is a private dining room located next to the main hall. The room also has direct access to our outdoor garden patio and can be added for clients looking to have separate reception spaces and sit-down dinner areas. It’s intimate setting is perfect for a coursed-out meal, or a reception.

THE GARDEN PATIO

UP TO 20 SEATED
UP TO 35 STANDING COCKTAIL

Virtual Walk Through

Our Garden Patio is a charming private outdoor space tucked away behind the restaurant with an entrance through the private Buffalo Room. The area has outdoor couches that create a lounge area and tables for dining. It can seat up to 20 guests at one long table, or can be reconfigured for a cocktail reception.

THE $5 BILL AREA

UP TO 35 SEATED
UP TO 45 STANDING COCKTAIL

Virtual Walk Through

Tucked in the back of the main dining room, the $5 Bill area allows guests to dine in a semi-private space, while still being able to experience the ambiance and lively energy of the restaurant and bar. With large, stained glass windows and unique artwork, the space is a perfect backdrop for seated dinners.

*If you have a particular budget in mind, please inquire for flexibility*

***Minimums are subject to seasonal change, and are exclusive of taxes, gratuity, and fees***
WEDDINGS & RECEPTIONS

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

BACHELOR & BACHELORETTE PARTIES
Choose from packages customized to fit your party and customize your celebrations.

REHEARSAL DINNERS
For a unique rehearsal dinner, join us for coursed dinner service.

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 & FAREWELL BRUNCHES
Welcome all your wedding guests into town with light bites and cocktails in a setting perfect for mingling, or end a beautiful weekend on a high note and send off your guests with a one-of-a-kind brunch party.
CORPORATE & SOCIAL EVENTS

With our unique and upscale decor, versatile private and semi-private rooms, and memorable food and beverage offerings, Church & Union is the perfect setting for a variety of corporate and social events. Below are some events that we have held with great feedback from guests.

CORPORATE EVENTS

Holiday Parties | Team Dinners
Corporate Retreats | Client Appreciation
Lunch And Learn Seminars | Board Meetings

SOCIAL EVENTS

Charity Galas | Family Reunions
Alumni Groups | Birthdays | Graduation
Bachelor & Bachelorette | Retirement
Bar & Bat Mitzvahs
**PLATED DINNER MENUS**

**TIER 1**

**PLATED $85 PER PERSON**

**FIRST COURSE (SELECT 1)**
- Southern Salad
- Mixed Green Salad
- Seasonal Soup
- Truffle Caesar ($5 per person)

**MAIN COURSE (SELECT 3)**
- Lamb Burger
- 60 South Salmon
- Teres Major Filet • Add Chef’s Way for $6pp (Medium or Well Done for Plated Dinners)
- Vegetarian Rigatoni
- Airline Pan Roasted Chicken

**OPTIONAL FAMILY STYLE SIDES**
- each serves 6-8 guests
- Yukon Potatoes ($36)
- Brussels Sprouts ($42)
- Glazed Broccoli ($42)
- Hand-Cut Fries ($36)

**PLATED DESSERT - SELECT 2 + $5 PER PERSON**
- Milk & Cookies
- White Chocolate & Poppy Pot de Creme
- Dulce de Leche Cheesecake
- White Chocolate & Chai Tiramisu
- Chef’s Selection of Sorbet

**OR**

**INCLUDED FAMILY STYLE DESSERT PLATTERS**
- SELECT 3 FROM THE LIST BELOW

*** Exclusive of tax, gratuity & admin fee - Prices and Menu items may change seasonally - Buffet options available ***
PLATED DINNER MENUS
TIER 2
PLATED $95 PER PERSON

FAMILY STYLE APPETIZERS (SELECT 1)
Artisan Meat & Cheese
Moroccan Meatballs
Beef Tartare
Caprese Bruschetta
Nola Shrimp
Bacon & Melon
Oysters
($8 per person)

FIRST COURSE (SELECT 1)
Southern Salad
Mixed Green Salad
Seasonal Soup
Truffle Caesar
($5 per person)

MAIN COURSE (SELECT 3)
Lamb Burger
60 South Salmon
Teres Major Filet • Add Chef’s Way for $6pp
(Medium or Well Done for Plated Dinners)
Vegetarian Rigatoni
Airline Pan Roasted Chicken

OPTIONAL FAMILY STYLE SIDES
each serves 6-8 guests
Yukon Potatoes ($36)
Brussels Sprouts ($42)
Hand-Cut Fries ($36)
Glazed Broccoli ($42)

PLATED DESSERT - SELECT 2 + $5 PER PERSON
Milk & Cookies
White Chocolate & Poppy Pot de Creme
Dulce de Leche Cheesecake
White Chocolate & Chai Tiramisu
Chef’s Selection Sorbet

OR

INCLUDED FAMILY STYLE DESSERT PLATTERS
SELECT 3 FROM THE LIST BELOW

*** Exclusive of tax, gratuity & admin fee - Prices and Menu items may change seasonally - Buffet options available***
PLATED DINNER MENUS
TIER 3
PLATED $105 PER PERSON

FAMILY STYLE APPETIZERS (SELECT 2)
Artisan Meat & Cheese
Moroccan Meatballs
Beef Tartare
Caprese Bruschetta
Nola Shrimp
Bacon & Melon
Oysters
($8 per person)

FIRST COURSE (SELECT 1)
Southern Salad
Mixed Green Salad
Seasonal Soup
Truffle Caesar
($5 per person)

FAMILY STYLE SIDES (SELECT 2)
Yukon Potatoes
Glazed Broccoli
Brussels Sprouts
Hand-Cut Fries

MAIN COURSE (SELECT 4)
Duck Confit
Lamb Burger
60 South Salmon
Crab Cake
Vegetarian Rigatoni
Airline Pan Roasted Chicken
Poke Bowl
($8 Ultra Red)
Lobster & Grits
Filet Mignon • Add Chef’s Way for $6pp
(Medium or Well Done for Plated)
NY Strip • Add Chef’s Way for $6pp
(Medium or Well Done for Plated)

PLATED DESSERT - SELECT 2 + $5 PER PERSON
Milk & Cookies
White Chocolate & Poppy Pot de Creme
Dulce de Leche Cheesecake
White Chocolate & Chai Tiramisu
Chef’s Selection Sorbet

OR

INCLUDED FAMILY STYLE DESSERT PLATTERS
SELECT 3 FROM THE LIST BELOW

*** Exclusive of tax, gratuity & admin fee - Prices and Menu items may change seasonally - Buffet options available ***
PLATED DINNER MENUS
TIER 4
PLATED $135 PER PERSON

FAMILY STYLE APPETIZERS (SELECT 2)
Artisan Meat & Cheese
Moroccan Meatballs
Beef Tartare
Caprese Bruschetta
Nola Shrimp
Bacon & Melon
Oysters
($8 per person)

FAMILY STYLE SEAFOOD TOWER

FIRST COURSE (SELECT 1)
Southern Salad
Mixed Green Salad
Seasonal Soup
Truffle Caesar
($5 per person)

FAMILY STYLE SIDES (SELECT 2)
Yukon Potatoes
Brussels Sprouts
Fries
Glazed Broccoli

MAIN COURSE (SELECT 4)
Duck Confit
Lamb Burger
60 South Salmon
Crab Cake
Vegetarian Rigatoni
Airline Pan Roasted Chicken
Poke Bowl
($8 Ultra Red)
Lobster & Grits
Filet Mignon • Add Chef’s Way for $6pp
(Medium or Well Done for Plated)
NY Strip • Add Chef’s Way for $6pp
(Medium or Well Done for Plated)

PLATED DESSERT - SELECT 2 + $5 PER PERSON
Milk & Cookies
White Chocolate & Poppy Pot de Creme
Dulce de Leche Cheesecake
White Chocolate & Chai Tiramisu
Chef’s Selection Sorbet

OR

INCLUDED FAMILY STYLE DESSERT PLATTERS
SELECT 3 FROM THE LIST BELOW

*** Exclusive of tax, gratuity & admin fee - Prices and Menu items may change seasonally - Buffet options available ***
FIRST COURSE (SELECT 1)
Southern Salad
Mixed Green Salad
Seasonal Soup
Truffle Caesar
($5 per person)

MAIN COURSE (SELECT 3)
60 South Salmon
Teres Major Filet • Add Chef’s Way for $6pp
Vegetarian Rigatoni
Airline Pan Roasted Chicken

SIDES (SELECT 2)
Yukon Potatoes
Brussels Sprouts
Fries
Glazed Broccoli

FAMILY STYLE DESSERT PLATTERS
SELECT 3 FROM THE LIST BELOW

*** Exclusive of tax, gratuity & admin fee - Prices and Menu items may change seasonally - Buffet options available***
FAMILY STYLE APPETIZERS (SELECT 2)
Artisan Meat & Cheese
Moroccan Meatballs
Beef Tartare
Caprese Bruschetta
Nola Shrimp
Bacon & Melon
Oysters
($8 per person)

FIRST COURSE (SELECT 1)
Southern Salad
Mixed Green Salad
Seasonal Soup
Truffle Caesar
($5 per person)

MAIN COURSE (SELECT 3)
60 South Salmon
Teres Major Filet • Add Chef’s Way for $6pp
Vegetarian Rigatoni
Airline Pan Roasted Chicken
Crab Cake

SIDES (SELECT 2)
Yukon Potatoes
Brussels Sprouts
Fries
Glazed Broccoli

FAMILY STYLE DESSERT PLATTERS
SELECT 3 FROM THE LIST BELOW

*** Exclusive of tax, gratuity & admin fee - Prices and Menu items may change seasonally - Buffet options available***
FAMILY STYLE APPETIZERS (SELECT 2)
Artisan Meat & Cheese
Moroccan Meatballs
Beef Tartare
Caprese Bruschetta
Nola Shrimp
Bacon & Melon
Oysters
($8 per person)

FAMILY STYLE SEAFOOD TOWER

FIRST COURSE (SELECT 1)
Southern Salad
Mixed Green Salad
Seasonal Soup
Truffle Caesar
($5 per person)

MAIN COURSE (SELECT 4)
60 South Salmon
Filet Mignon • Add Chef’s Way for $6pp
NY Strip • Add Chef’s Way for $6pp
Vegetarian Rigatoni
Airline Pan Roasted Chicken
Poke Bowl
($8pp for Ultra Red Ahi)
Lobster & Grits
Duck Confit
Crab Cake

FAMILY STYLE SIDES (SELECT 2)
Yukon Potatoes
Brussels Sprouts
Fries
Glazed Broccoli

FAMILY STYLE DESSERT PLATTERS
SELECT 3 FROM THE LIST BELOW

*** Exclusive of tax, gratuity & admin fee - Prices and Menu items may change seasonally - Buffet options available ***
FAMILY STYLE DESSERT SELECTIONS

SELECT 3

Devil's Food Cake
Vanilla Cake with Seasonal Buttercream
Seasonal Eclairs
Seasonal Cream Puffs
Strawberry and Cream Tart
Lemon and Mixed Berry Mousse
Cheesecake and Raspberry Mousse
S'mores Tart

*** Exclusive of tax, gratuity & admin fee - Prices and Menu items may change seasonally***
HORS D’OEUVRES

Number of platters must be pre-selected prior to event, additional platters are not guaranteed to be available for order the evening of the event.

SOUTHERN PIMENTO CHEESE
Served with crispy house made lavash pita chips
Serves up to 12 | $35

RICOTTA & BERRY BRUSCHETTA
20 pc platter | $55

CAPRESE BRUSCHETTA
20 pc platter | $50

SEASONAL CEVICHE
Served with crispy house made lavash pita chips
Serves up to 12 | $50

HALF SHELL OYSTERS
Chef’s selection of accompaniments
12 pc platter | $50

TUNA POKE BITES
Shoyu style, kimchi aioli
12 pc platter | $55

SHRIMP SKEWERS
Sweet & spicy glaze
12 pc platter | $75

ARTISAN MEAT AND CHEESE BOARD
Chef’s selection with seasonal accompaniments
Serves up to 12 | $48

MOROCCAN MEATBALLS
12 pc platter | $65

ROASTED RED PEPPER HUMMUS
served with feta and lavash chips
Serves up to 12 | $35

RISOTTO ARANCINI
Marinara sauce
Serves up to 12 | $40

PORK BELLY BITES
Bulgogi sauce
12 pc platter | $55

BEEF YAKITORI
furikake, soy glaze
Serves up to 12 | $80

*** Exclusive of tax, gratuity & admin fee - Prices and Menu items may change seasonally***
GROUP LUNCH MENUS

AVAILABLE MONDAY - FRIDAY 10:00AM - 3:30PM

OPTION 1
PLATED $45 PER PERSON
1 Family Style Appetizer
1 First Course
3 Main Course

FAMILY STYLE APPETIZERS
Southern Pimento Cheese
Caprese Bruschetta
Red Pepper Arancini
Moroccan Meatballs

FIRST COURSE
Southern Salad
Mixed Greens Salad
Truffle Caesar ($5 per person)

MAIN COURSE
CU House Burger
Lamb Burger
Taco Rice
Fried Chicken Sandwich
Cheesesteak Sandwich
Southern Breakfast
CU Poke Bowl (Only Available with Option 2)

DESSERT
Family Style Dessert Platter

OPTION 2
PLATED $55 PER PERSON
2 Family Style Appetizers
1 First Course
3 Main Course
Family Style Dessert Platters

*** Exclusive of tax, gratuity & admin fee - Prices and Menu items may change seasonally - Buffet options available ***
FAMILY STYLE BRUNCH
TABLE RESERVED FOR 1.5 HOURS
$50 PER PERSON | SERVED ON LARGE PLATTERS MEANT FOR SHARING

BRUNCH ENTREES (SELECT 4)
Avocado Toast
Scrambled Cheesy Eggs
Biscuit & Gravy
Praline French Toast
Huevos Rancheros

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

FAMILY STYLE SIDES (SELECT 3)
Assorted Seasonal Fruit
Anson Mills Grits
Home Fries
Bacon
Breakfast Sausage

BRUNCH BEVERAGE PACKAGE
$35 PER PERSON FOR 1.5 HOURS
Mimosa
Aperol Spritz
Bloody Mary
House White
House Rose
Prosecco
Bottled and Draft Beer

*Espresso Martini shots available for $7 per guest

*** Exclusive of tax, gratuity & admin fee - Prices and Menu items may change seasonally - Buffet options available***
HOLY $H*$T BREAKFAST
TABLE RESERVED FOR 1.5 HOURS
$75 PER PERSON / SERVED ON LARGE PLATTERS MEANT FOR SHARING

HOLY $H*$T BREAKFAST PLATTERS
fried chicken, scrambled eggs, bacon, house made donuts, biscuits, house made jam

SHAREABLES (SELECT 3)
Avocado Toast
Biscuit & Gravy
Praline French Toast
Home Fries
Anson Mills Grits

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

INCLUDES BRUNCH BEVERAGE PACKAGE FOR 1.5 HOURS
Mimosa
Aperol Spritz
Bloody Mary
House White
House Rose
Prosecco
Bottled and Draft Beer

*Espresso Martini shots available for $7 per guest

*** Exclusive of tax, gratuity & admin fee - Prices and Menu items may change seasonally - Buffet options available***
FULL BEVERAGE PACKAGES

OPTION 1 | BEER & WINE

$40 PER PERSON FOR 2 HOURS
$10 PER PERSON EACH ADDITIONAL HOUR

Pinot Noir
Cabernet Sauvignon
Sauvignon Blanc
Prosecco
Chardonnay
Rose
Bottled & Canned Beer

OPTION 2 - BEER, WINE, & MID-TIER SPIRITS

$50 PER PERSON FOR 2 HOURS
$20 PER PERSON EACH ADDITIONAL HOUR

Pinot Noir
Cabernet Sauvignon
Merlot
Sauvignon Blanc
Prosecco
Albarino
Chardonnay
Rose
Bottled & Canned Beer
Tito's
Tanqueray
Espolon
Bacardi
Dewars
Makers Mark
Cordials

CLASSICS COCKTAIL INCLUDING MARGARITAS, COSMOPOLITAN, MOJITO, ETC.

*NO SHOTS OR MARTINIS

OPTION 3 - BEER, WINE, & TOP-TIER SPIRITS

$60 PER PERSON FOR 2 HOURS
$20 PER PERSON EACH ADDITIONAL HOUR

Pinot Noir
Cabernet Sauvignon
Merlot
Sauvignon Blanc
Prosecco
Albarino
Chardonnay
Rose
Bottled & Canned Beer
Grey Goose
Hat Trick
Patron Silver
Mt. Gay
McCallan
Dewars
Makers Mark
Jack Daniels
Crown Royal

CLASSICS COCKTAILS AND TWO OF OUR SIGNATURE CU CRAFT COCKTAILS WITH PERSONALIZED TITLES FOR YOUR EVENT

*NO SHOTS OR MARTINIS

**Optional Add-Ons**

CHAMPAGNE TOAST - $7 PER GUEST

ESPRESSO MARTINI SHOTS - $7 PER SHOT

FEATURED COCKTAIL - $5 ADD ON PER GUEST

*** Exclusive of tax, gratuity & admin fee - Prices and Menu items may change seasonally ***
FAQ

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

**WHAT ARE MY OPTIONS FOR PARKING?**
We do not have complimentary valet or parking. There are several public lots around the restaurant, as well as street parking on Market Street. Guests are welcome to drop off members of their party in front of the restaurant before parking.

**CAN I BRING IN DECORATIONS FOR MY EVENT?**
You are more than welcome to bring in flowers, centerpieces, and balloons (No confetti or glitter)! Most clients have found that few decorations are needed because of the unique artwork and stunning décor of the restaurant itself. Please have a member of your party coordinate drop-off with your Sales & Event Manager.

**CAN I BRING MY OWN MUSIC?**
Since our music system is played throughout the entire restaurant, we are only able to accommodate custom music choices for full buyout events.

**DO YOU OFFER A/V CAPABILITIES?**
We have a 55-inch TV available for client use in fully private spaces only for a $250 rental fee.

**CAN I BRING IN OUTSIDE FOOD OR BEVERAGE?**
We do not allow any outside food and beverage to be brought in without prior consent, with the exception of birthday and wedding cakes. Wines not offered on our wine list may be consumed in the restaurant with a small corkage fee.

**HOW LONG CAN MY EVENT BE?**
Your event space rental includes exclusive use for up to two or three 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 is fully ADA Compliant and handicap accessible.
TO EXPAND YOUR TERRITORY DIVIDE YOUR SPOILS

Not pounds of provisions to deliver one best
more than that always feed off an enemy is reward, if ins.

General is rugged it takes even your officers and troops a
you stir up your officers and troops a

Skillful warriors first made the):

Inconceivable where the offensive are based on the

Insidious the offensive are based on the

Two armies by one through the

inscrutable

obvious.

Two armies by one through the

inscrutable.