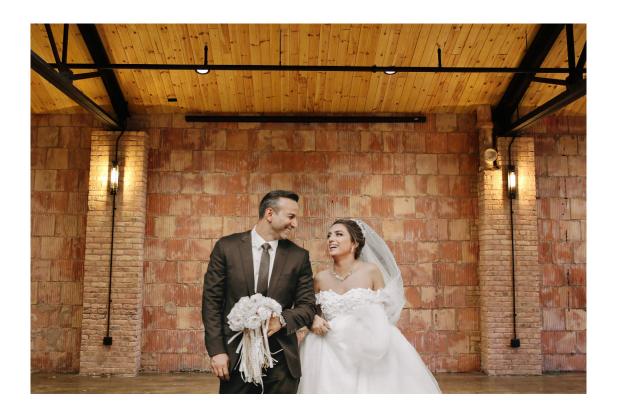


We'll bring the party. You bring your crowd.

Union + Social Event Venue offers a stunning location in downtown St. Joseph, Michigan to exchange wedding vows and celebrate your most significant moments. An extraordinary setting with hand crafted catering solutions by Silver Harbor Brewing Company and seating capacity for up to 275 guests.



At Union + Social Event Venue, we'll make sure the vision for your special event becomes a reality and goes off without a glitch. Union + Social offers everything you need to create the stunning occasion you and your guests will always remember.

Union + Social is located at 216 Court Street in downtown Saint Joseph, Michigan in a 120 year old building with plenty of history from its start as an airplane parts company, engineering firm, and even the office for a US Senator. Enjoy the reclaimed brick walls, 27 foot custom barrel vaulted ceiling, and original cement floors, this venue has it all.

Our dedicated team will assist you in the room layout, menu and beverage creation and overall timing for the event; plus provide trusted local vendors for cakes, entertainment, florist, etc.

Let's get the party started. events@unionandsocial.com



2022 Venue Rental Fees

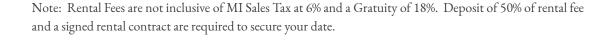
MAY - OCTOBER NOVEMBER - APRIL

Monday - Wednesday: \$2500 Monday - Wednesday: \$1500

Thursday: \$3900 Thursday: \$2900 Friday: \$4900 Friday: \$4400 Saturday: \$5500 Saturday: \$4900 Sunday: \$3900 Sunday: \$2900

WHAT'S INCLUDED

- + Exclusive use of the U+S Event Venue space for up to 12 hours
- + Expertly catered hand crafted menu to fit your needs
- + (30) 72" round tables, (10) 60" round tables and 300 white resin folding chairs
- + White table linens and napkins
- + Serveware, glassware, flatware, beverage cups
- + Use of (2) Projectors and 160" Screens
- + House music, per request throughout the venue and/or restrooms
- + Staffing for all bar & food service
- + Water & Iced Tea served via carafes at tables
- + Use of the "Green Room" our private dressing suite featuring a private bathroom, tv, sitting area, etc.
- + Day of venue coordination
- + Day of ceremony coordination
- + Complimentary coat check
- + Wi-Fi
- + Dimmable uplighting
- + Set up and Tear Down of included Union + Social furniture (eg: tables & chairs)
- + One hour rehearsal the day before your event, subject to availability
- + HVAC Climate Control





Choose one or a combination of our Bar Experience Packages for your special day.

CASH BAR your guests will pay for all alcoholic beverages they order.

- + Wine (Chardonnay, Riesling, Red Table Wine, Meritage) \$7-10
- + Craft Cocktails (vodka, gin, bourbon, rum) \$7-11
- + Local Cider \$6-7
- + Craft Beer by Silver Harbor Brewing Co. \$6 8
- + Non-alcoholic beverages: Coke products, water, tea and coffee (upon request) \$3

HOSTED BAR you set the amount, time frame, and limitations and you'll be charged based on what is consumed.

ALL-INCLUSIVE HOSTED BAR

4 hours included. Additional hour(s) may be added for \$7 per hour.

PACKAGE A \$29 pp

- + Beer + Wine
- + Non-alcoholic beverages

PACKAGE B \$37 pp

- + Beer + Wine
- + Non-alcoholic beverages
- + Couple Cocktail

PACKAGE C \$44 pp

- + Beer + Wine
- + Non-alcoholic beverages
- + Couple Cocktail
- + Craft Cocktails

Add Champagne Toast \$5 pp Add Craft Coffee Station \$250



COUPLE COCKTAILS

Couple Cocktails are inspired by you and crafted by our bartender. Get creative and name them in honor of you!

Note:

Choose up to 5 Craft Beer & Cider options from Silver Harbor Brewing Co.

Michigan sales tax of 6% and 18% gratuity added to all drinks, including packages

We reserve the right to stop serving a guest(s) at any time and will manage consumption as needed A valid ID is required for alcoholic beverages

No outside beverages are allowed



All menu items are hand crafted and we're proud to feature locally sourced options.

STATIONED HORS DOEUVRES \$5 pp

- + Pretzel Bar with assorted cheeses, house mustard, toppings and everything needed to craft your very own perfect pretzel.
- + Local Farm + Garden (crudite, fresh fruit, craft cheese and assorted crackers)
- + Charcuterie

- + Flatbreads. Perfect for a late night snack, assorted flatbreads.
- + Late Night Snacks featuring assorted popcorns, candy and togo bags for guests to enjoy on-site or on the go.

PASSED HORS D'OEUVRES

1-2 per guest, passed by waitstaff during the allocated time or plated per guest. 3 appetizers minimum.

LIGHT \$1.50 PP

Antipasto Skewer
Caprese Skewer
Mediterranean Skewer
Goat Cheese Stuffed Peppadew
Watermelon Mint White Balsamic Pick
Vegetable Lettuce Wrap
Tea Sandwiches
Heirloom Tomato Tart

Prosciutto & Melon Pick
Bruschetta
Fruit Kabob
Avocado Toast
Tomato Jam Stuffed Mushroom
Spinach & Artichaka Stuffed Mush

Spinach & Artichoke Stuffed Mushroom Spinach & Artichoke Pinwheel

MEDIUM \$2 PP

Bacon Jam Stuffed Mushroom Strawberry Balsamic Crostini Muffaletta Slider Fried Artichoke Heart Buffalo Style Fried Deviled Egg Smoked Salmon Puff Pastry Wild Mushroom Ragu Crostini Rice Paper Spring Roll Smoked Whitefish Pita Dip Ceviche Tostada Juicy Lucy Stout Meatball BBQ Pork Puff Pastry

HEAVY \$3 PP

Barbacoa Eggroll Wrapper Tacos Chicken & Waffles Bau Bun Pork Belly Mini Croque Monsieur Firecracker Shrimp Caprese Beef Tenderloin Crostini 7-Layer Chip & Dip Cup Crab Stuffed Mushroom Jalapeno Bacon Wrapped Shrimp with Stout Glaze Seared Ahi Tuna Wrap Lobster Roll Beef Tartare Wrap Jalapeno Bacon Mac n' Cheese Eggroll



COMPOSED ENTREES from \$29 pp

Buffet Style \$29/pp or Plated \$31/pp

Includes: one greens, two sides, one entrée option (4-60z per protein), and house bread with dipping oil Extra Entrée option \$6/pp | Extra Side option \$6/pp

VEGGIES

Grille Asparagus Maple Bourbon Glazed Carrots Roasted Vegetable Medley Broccolini Seasonal/Local/Specialty Haricot Verts Almondine Tri-colored Cauliflower and Romesco

STARCH

Truffle Parmesan Fried White Potato Garlic Boursin Mashed Redskin Mini Buttered Bakers Brown Butter Gnocchi Wild Rice Blend White Wine Mushroom Orzo Lemon Thyme Ricotta Spaetzle

ENTREE OPTIONS

FARM ENTRÉES

Brick Quarter Chicken Herbed Salsa Airline Chicken Breast Maple Bourbon Pecan Chicken Breast Hefeweizen Hollandaise Chicken Thigh Caprese Stuffed Chicken Breast Brown Ale Braised Pork Shank +\$1 Pretzel Crusted Smoked Pork Chop Bacon Wrapped Pork Tenderloin with Cherry Mostarda Pastrami Rubbed Pork Ribs with Stout Glaze

SEA ENTRÉES

Brewschetta Salmon Filet Butter Crumb Cod with Basil Pesto Crab Cake Stuffed Jumbo Shrimp +\$2 Whitefish with Lemon Cream Sauce Tortilla Crusted Mahi Mahi with Avocado Verde Salsa

GREENS

House Salad w/Ranch and Balsamic Dressings Caesar Salad Spinach & Berry Salad +\$1 SW MI Chopped Salad +\$1 Wedge Salad +\$1

ADD SOME MORE

ADD SOUP \$3 pp

House Cheddar Ale Additional options available upon request

FOR KIDS UNDER 10 \$8 pp

Offer a custom kids menu Selections must be made with final counts

Brown Ale Braised Pork Shank +\$1 Grilled Pork Ribeye with Wild Mushroom Blend Garlic Herb Crusted Prime Rib +\$1 Sous Vide Sirloin with Bone Marrow Compound Butter Grilled Pub Steak with Chimichurri Sauce

Rack of Lamb with Blueberry Mint Gastrique +\$3 Korean Short Ribs with Gochujang BBQ Sauce +\$2 Filet Medallions with Frizzled Onions and Red

Wine Demi Glaze +\$2

GARDEN ENTRÉES

Mediterranean Stuffed Portobello Cap Butternut Squash Ravioli with Brown Butter Cream Sauce, Toasted Walnuts and Fried Sage Fried Lasagna Primavera Truffle Roasted Cauliflwer Steak with Fresh Herb Salsa



SWEETS + TREATS \$5 pp

STATIONED FOR SELF-SERVICE

- + Assorted cupcakes, cheesecake bites, macarons, fresh baked cookies, and decadent chocolate cake
- + Assorted donut wall
- + Add: Local ice cream station featuring all the toppings \$3 / guest
- + S'mores Experience: Bring the best of the outdoors, in. Roast your own marshmallows with indoor approved flames with all the options including graham crackers, peanut butter cups, chocolate, etc.

OUTDOOR COCKTAIL HOUR \$1000

Host your guest outside the venue prior to the event start time. Add passed or stationed appetizers and/or beverages for an enhanced experience. The space has standing room only with options for up to 6 cocktail tables. Only available weather permitting.

STOCK THE GREEN ROOM \$350

CHOOSE 1 BEVERAGE

- + 24 craft beer cans of your choice
- + 4 bottles of wine or champagne
- + 1 bottle of liquor + mixers of choice
- + Hefeweizen Hollandaise Chicken Thigh
- + Caprese Stuffed Chicken Breast
- + Add additional option for \$99

CHOOSE 1 SNACK

Serves up to 12 people

- + Crudite Platter
- + Charcuterie Board
- + Slider Platter
- + Flatbread Platter
- + Custom options available



CONTACT US TO GET YOUR PARTY STARTED

WWW.UNIONANDSOCIAL.COM EVENTS@UNIONANDSOCIAL.COM



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EVENTS CRAFTED IN PARTNERSHIP WITH