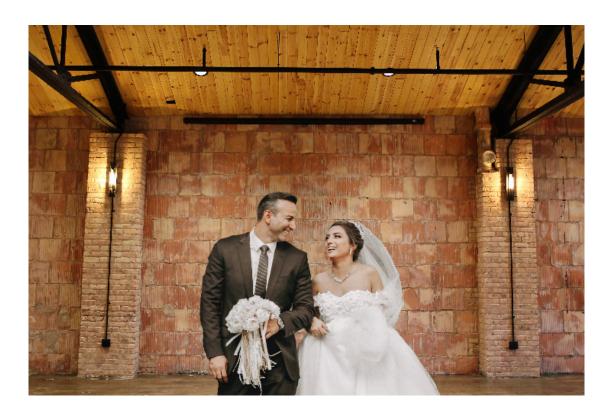


2023-2024 Venue Guide + Menu

216 Court Street St. Joseph, MI 49085

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 250 guests. We can accomdate groups of up to 200 guests for wedding receptions and up to 150 guests for ceremony + receptions.



At Union + Social Event Venue, we'll make sure the vision for your special event becomes a reality and goes off without a hitch. 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, 24 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.

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



2023-2024 Venue Rental Fees

12 - Hour Rental

Thursday: \$3,900 Friday: \$4,900 Saturday: \$5,900 Sunday: \$3,900

- + Access from 11:00 am 11:00 pm
- + Last drinks poured at 10:45 pm
- + All teardown complete by midnight
- + Rent additional time; \$500 per hour

4 - Hour Rental

Monday-Wednesday: \$1,500 Thursday-Sunday: \$1,900

- +Use of the space for up to 4 hours
- + Room must be decorated within rental period
- +All teardown completed within 1 hour of events end time
- +Rent additional time; \$500 per hour
- + Maximum of 6 hours allowed

what's included

- + Food and beverage menu in partnership with Silver Harbor Brewing Co.
- + Use of (30) 72" round tables, (8) 60" round tables, (14) 9'x2.5' rectangle tables, (10) cocktail tables, (1) sweetheart round table, and (250) white resin folding chairs chairs
- + Table Linens and Cloth Napkins for dining tables; multiple color options available
- + Spandex table covers for your food, display, and cocktail style tables; white or black options available
- + Serveware, glassware, flatware, and beverage cups
- + Use of (2) projectors and 160" screens
- + Use of (2) wireless microphones
- + House music, per request played throughout the venue and/or restrooms Pandora Station Only
- + Water & Iced Tea served via carafes at tables; can substitute lemonade
- + Use of the "Green Room", our private dressing suite featuring a private bathroom, tv, seating area, etc.
- + Day of Venue Coordination (food and beverage service, set up and tear down of our furniture)
- + Coat Racks; if needed
- + Guest Wi-Fi
- + Dimmable Uplighting
- + Complete set-up/tear-down of included U+S furniture, dining ware, & linens
- + HVAC climate Control
- + Custom letterboard menus for your bar experience
- + Staffing needed for food and beverage service



Note: Rental Fees already includes 6% MI Sales Tax. No gratuity is added to the venue rental fee. A non-refundable deposit of \$1,000 and a signed contract are required in order to secure your date.

Bar Experience

hosted beverage packages

Price includes 4 hours

\$7 per guest for each additional hour

6% sales tax and 20% gratuity added to drink package pricing

PA	CK	AG	ΕA	\$29	per	guest
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- + Beer + Wine
- + NA Beverages

PACKAGE B \$35 per guest

- + Beer + Wine
- + Standard Mixed Drinks
- + NA Beverages

PACKAGE C \$41 per guest

- + Beer + Wine
- + Standard Mixed Drinks
- + Craft Cocktails
- + NA Beverages

based on consumption

hosted bar

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

6% sales tax and 20% gratuity are added to this portion of the bill

cash bar

your guests will pay for all beverages they order

6% sales tax is added to each guests check

- + SHBC Wine: \$7.00-\$9.00 per glass
- + SHBC Mixed Drinks & Craft Cocktails: \$9.00-\$14.00 per glass
- + Local Cider: \$7.00 per glass
- + SHBC Craft Beer and Seltzer: \$4.50-\$9.00 per glass
- + SHBC Rootbeer and NA Bevs: \$3 per guest

other information

- + up to 4 shbc options on tap
- + up to 4 shbc wine options
- + up to 2 shbc craft cocktails options
- + up to 6 shbc spirits available
- + no outside beverages are allowed
- + (1) satellite bar set up included if you have over 100 guests

- + Sparkling Riesling Toast: \$5 per guest
- + na bev packages for guests under 21: \$3 per guest
- + Passed Wine: \$5 per guest
- + na bev (self serve) station: \$2 per guest; water, unsweetened iced tea, lemonade, coffee

hot beverage (self serve) station: \$6 per guest; hot

+ coffee, iced coffee, hot tea, hot chocolate, decaf coffee, milk, cream, sugars, syrups



Note: Union and Social Events Venue reserves the right to stop serving guests at any time and will manage consumption as needed. No alcohol shall be sold or provided to those under the age of 21.

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

stationed hors d'oeuvres

stocked for up to one hour or until quantities run out; great as late night snacks!

- + Pretzel Bar: assortment of crunchy and soft pretzels served with sweet and savory dipping options: \$5 per guest
- + Flatbread Station: assorment of SHBC in season flatbreads: \$7 per guest
- + Local Farm + Garden: fresh fruit and veggies, craft cheese and assorted crackers: \$6 per guest
- + Slider Bar: assorment of SHBC sliders; beef, pulled pork, fried chicken, & grilled cheese: \$7 per guest
- + Spud Bar: waffle fries, tator tots, mashed potatoes served with an assorment of toppings: \$5 per guest
- + Charcuterie: assorted meats, fruit, dips and crackers: \$ 8 per guest

passed hors d'oeuvres

passed by waitstaff during the allocated time, pick a minimum of 3 options

LIGHT \$2.50 Per Guest

Antipasto Skewer Prosciutto & Melon Pick

Caprese Skewer Bruschetta
Mediterranean Skewer Fruit Kabob
Goat Cheese Stuffed Peppadew Avocado Toast

Watermelon Mint White Balsamic Pick Tomato Jam Stuffed Mushroom

Tea Sandwiches Spinach & Artichoke Stuffed Mushroom

MEDIUM \$3.50 Per Guest

Spinach & Artichoke Pinwheel

Bacon Jam Stuffed Mushroom Wild Mushroom Ragu Crostini Strawberry Balsamic Crostini Rice Paper Spring Roll

Smoked Salmon Puff Pastry

Smoked Whitefish Pita Dip

Juicy Lucy Stout Meatball Ceviche Tostada

HEAVY \$4.50 Per Guest

BBQ Pork Puff Pastry

Barbacoa Eggroll Wrapper Tacos Crab Stuffed Mushroom

Chicken & Waffles Jalapeno Bacon Wrapped Shrimp with Stout Glaze

Bau Bun Pork Belly Seared Ahi Tuna Wrap

Caprese Beef Tenderloin Crostini Lobster Roll

Beef Tartare Wrap



Note: 6% MI sales tax and 20% gratuity is added to the food portion of the bill.

composed entrees from \$35 pp

Buffet Style \$35 pp | Family Style \$37 pp | Plated \$39 pp Extra Entrée option \$6 pp | Extra Side option \$3 pp | Dietary/Allergy Plates \$6 pp

VEGGIES | pick one

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

STARCH | pick one

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

entree options | pick one

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

Bruschetta 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 | pick one

House Salad 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 \$10 pp

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

Grilled Pork Ribeye with Wild Mushroom Blend
Garlic Herb Crusted Prime Rib +\$1
Sous Vide Sirloin Short Ribs
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



Note: 6% MI sales tax and 20% gratuity is added to the food portion of the bill.

sweets + treats

Each station is \$5 per guest, stocked for up to one hour

- + Assorted Desserts cupcakes, cheesecakes, macarons, and cookies
- + Donut Wall Assorted donut rounds and donut holes
- + S'mores Experience Roast your own marshmallows with indoor approved flames assorted marshmallows, hersheys, reese's, graham crackers and fudge rounds
- + Cereal Station assorted cereal options and milk; can include your favorites!
- + Gourmet Popcorn Bar assorted popcorn, candies and nuts with grab n' go bags to fill

outdoor cocktail hour \$300 set-up fee

Setup in front of Union +Social building | Outdoor, fenced in and uncovered. Service for up to 1 hour included | Available Memorial Day thru Labor Day.

- + Use of Cocktail Style Tables, Black or White Spandex Linens Included
- + Use of Satellite Bar Included
- + up to 4 shbc wine options served for 1 hour: \$9 per guest
- + up to 2 shbc craft cocktail options served for 1 hour: \$11 per guest
- + 4 shbc wine + 2 shbc craft cocktail options served for 1 hour: \$13 per guest
- + Choose from our passed and/or stationed hors d' oeuvres options

Indoor Ceremony \$300 set-up fee

Setup & Teardown of Ceremony Space, indoors

- + Use of up to 150 white resin folding chairs
- + Pipe & Drape Room Divider

stock the green room \$30 per guest

CHOOSE 1 BEVERAGE

- + Bloody Mary Bar
- + Mimosas
- + Sparkling Riesling

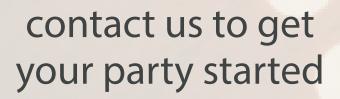
CHOOSE 1 SNACK

- + Grab N' Go Breakfast
- + Brunch Board
- + Deli Sandwiches

Additional green room options:

- + Boxed Waters: \$1 each
- + NA Beverages: \$2 per guest Water, Unsweetened Tea, Lemonade
- + Hot Coffee: \$3 per person coffee carafe, half n half, sugar





WWW.UNIONANDSOCIAL.COM EVENTS@UNIONANDSOCIAL.COM



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