PRIVATE PARTY DINING MENU

EAT.ENJOY.SHARE.

UNION

PUBLIC HOUSE

AMERICAN COMFORT FOOD

CRAFT BEER + WHISKEY BAR

PRIVATE DINING ROOM

Our private dining room comfortably seats 30 guests, accommodating up to 50 guests for a cocktail party. A large screen TV with HDMI port is available for your presentation needs at no additional fee. We are happy to accommodate parties that are over posted occupancy by allowing the party to extend into the private dining patio when necessary.

Patio

Our patio overlooking St. Philip's Plaza courtyard can seat up to 60 guests for a seated lunch or dinner. Accommodating up to 150 guests for a reception event. Patio reservations are rain or shine. In the case of inclement weather our management team will do their best to relocate the event based on the other reservations and contracts previously made. There is no guarantee that relocation will be possible and the contractual agreement stands. PLEASE CALL about patio availability and pricing based on the season.

Restaurant Buy Out

The capacity of the inside of restaurant seats up to 225 guests and Union Public House welcomes restaurant buyouts. Please contact our event coordinator for further inquiry.

Food & Beverage Minimums

When booking your party's reservation, please note the dates come with a food and beverage minimum. Minimums are based on the day of the week and time of the year and do not include sales tax or gratuity.

CONFIRMING RESERVATION

We do not require a deposit. Instead we ask that our patrons complete a secure electronic credit card authorization form and read and electronically acknowledge our private dining room agreement and contract. Private dining room reservations are not confirmed until we have the credit card on file, at which point you will receive a confirmation email. After this has occured, the menu has been selected, and the details of your event are complete, you will receive an event summary which needs to be confirmed electronically.

Guarantees

We will need to receive your final guest commitment 3 calendar days prior to your event. Should this number not be made available at the requested time, the originally established attendance will be used. The actual attendance or the final guaranteed guest count will be charged, whichever is greater. If the guest number increases the day of the event we will do our best to accommodate.

Menu & Beverage Options

We will need selected menus and beverage choices to be made 1 week in advance. This will guarantee food and beverage item availability and printing of menus for the day of the event. Please note when choosing your menu that substitutions may occur with semi-annual menu revisions or beverage availability.

All the Details

OVERVIEW // Our private dining room can accommodate up to 30 guests for a sit down function or 50 for cocktails and appetizers reception. The private dining room can to be easily converted into a conference space with all of the audio-visual enhancements necessary for conferences, meetings or presentations and can seat up to 26 with no backs to the speaker or TV. We pride ourselves with taking attention to detail in every aspect of the dining experience. Our management team and staff are very well trained and passionate about giving each of our guests an exceptional experience.

MENU OPTIONS // We can also accommodate up to 20 guests off of our current brunch, lunch or dinner menus. A menu from our private party dining menu must be selected for groups larger than 20. All of the menus are sample menus and will vary throughout the seasons based on product availability and quality. Buffet menus are portioned per guest and quantities are placed out based on the number of guests contracted. Food purchased for private events does not accumulate plaza perks points.

CAKE CUTTING FEE // of $2.00 per person will be applied to cut and serve a cake brought in from outside Union Public House. (Only store bought cakes, no home made cakes)

DECORATIONS // You may decorate our private dining room up to one hour prior to your event, but we do not allow any tapes or adhesives to be applied to our walls or any fixtures as they have special finishes. NO GLITTER! There is a $150.00 clean up fee to clean any decorations, confetti or to repaint walls which will be applied to the final bill.

LIQUOR // Wine and all alcoholic beverages must be purchased at Union Public House and cannot be brought into the restaurant for private events.

GUARANTEED GUEST COUNT // A guaranteed guest count must be provided at the time of the contractual agreement for our plated dinner menus. This number must be no less than 15% of the projected number of attendees. Your guaranteed minimum guest count must be confirmed at least 3 days (72 hours) prior to your event.

FOOD AND BEVERAGE MINIMUMS // PRIVATE DINING ROOM RATES ONLY

Monday - Friday (11am - 4pm) - $250

Saturday and Sunday (11am - 4pm) - $1000

Sunday, Monday, Tuesday, Thursday (4pm-2am) - $500.00

Wednesday (4pm – 2am) $1,500.00

Friday and Saturday (4pm-2am) $1,000.00

U of A Graduation weekends in December and May (4pm-2am) PLEASE CALL

New Year's Eve (4pm-2am) **PLEASE CALL**

MINIMUMS // If for whatever reason you fail to meet the food and beverage minimum you will be subjected to a room rental charge to make up the difference. The guaranteed minimum only applies to food and beverages consumed on the premises at the time of the event. The minimums do not include gratuity, service charges or taxes and may not be applied to the purchase of gift cards.

Please note, there is an additional 4% service charge applied to the total of the bill IF the credit card on file is not present to be swiped through our on-site credit card processing equipment. This fee is entirely avoidable, as long as the form of payment used on the night of the event is present and a signature from an authorized representative is collected.

CHECKOUT // One check is required for private dining events to eliminate confusion amongst guests and staff. Alcohol may be on separate checks.

CANCELLATIONS // If you cancel with less than 7 days notice you will be responsible for the room minimum stated on your agreement. Cancellation will result in 100% responsibility of your food and beverage charge plus sales tax.

SOCIAL PLATTERS

Served Buffet Style

EACH OPTION IS DESIGNED TO FEED 20-25 PEOPLE

SHRIMP COCKTAIL // **$200** *100 PIECES* // GUAYMAS SHRIMP, HORSERADISH COCKTAIL SAUCE, LEMONS

PRETZELS // **$60** *75 PIECES* // PRETZEL BITES, KILT LIFTER ALE SAUCE, STONE GROUND MUSTARD

HOUSE SALAD // **$70** // MIXED GREENS, HEIRLOOM TOMATOES, PARMESAN, CROUTONS, UNION VINAIGRETTE

CAESAR SALAD // **$80** // ROMAINE, PARMESAN, CROUTONS, LEMON

CUTTING BOARD // **$160** // HOUSE BAKED BREADS, MIXED NUTS, KALAMATA OLIVES, GRILLED GRAPES, BRIE EN CROUTE, TOMATO-GOAT, ARTISANAL CHEDDAR, BACON CONFIT, HOUSE CURED HAM, FENNEL SAUSAGE

CHEF'S BOARD // **$110** // HOUSE BAKED BREADS, MIXED NUTS, GRILLED GRAPES, BRIE EN CROUTE, GOAT CHEESE WITH TOMATO JAM, ARTISANAL CHEDDAR

FRESH SEASONAL FRUIT DISPLAY // **$125** // FRESH FRUIT, BERRIES AND MELONS, WITH A SWEET YOGURT DIPPING SAUCE *ADD CHOCOLATE GANACHE DIPPING SAUCE +**25***

BBB // **$90** *HALF PAN* // BRUSSELS SPROUTS, BEETS, BACON, HONEY

WINGS // **$175** *65 PIECES* // BUFFALO SAUCE, SERVED WITH CARROT STICKS, RANCH

PULLED PORK SLIDERS // **$120** *25 PIECES* // SLOW BRAISED PORK, ESCABECHE, CHEDDAR CHEESE, SRIRACHA-HONEY MAYO

HAM & CHEESE SLIDERS // **$120** *25 PIECES* // HOUSE CURED HAM, MELTED ONIONS, CHEDDAR CHEESE

MAC & CHEESE // **$90** *HALF PAN* // CAVATAPPI, LEEK CREME, CRACKED BLACK PEPPER CRUST

HUMMUS PLATTER // **$100** // DUO OF SEASONAL HUMMUS, HEIRLOOM TOMATO, CUCUMBER, KALAMATA OLIVES, FETA CHEESE, GRILLED FLATBREADS

SAUTEED BROCCOLINI // **$75** // BUTTER, SHALLOTS, GARLIC

ROASTED GARLIC MASHED POTATOES // **$65**

SOCIAL HOUR BUFFETS

Pub Life

$27 PER PERSON

PRETZEL BITES // KILT LIFTER ALE CHEESE SAUCE, STONE GROUND MUSTARD

WINGS // BUFFALO SAUCE, SERVED WITH CARROT STICKS, RANCH

MINI REUBEN SANDWICHES // HOUSE CURED PASTRAMI, SAUERKRAUT, THOUSAND ISLAND

HUMMUS // DUO OF HUMMUS, HEIRLOOM TOMATO, CUCUMBER, KALAMATA OLIVES, FETA CHEESE , GRILLED FLATBREADS

Prime

$37 PER PERSON

CUTTING BOARD // HOUSE BAKED BREADS, MIXED NUTS, KALAMATA OLIVES, GRILLED GRAPES, CAMBAZOLA EN CROUTE, TOMATO-GOAT, ARTISANAL CHEDDAR, BACON CONFIT, HOUSE CURED HAM, FENNEL SAUSAGE

PRETZEL BITES // KILT LIFTER ALE CHEESE SAUCE, STONE GROUND MUSTARD

WINGS // BUFFALO SAUCE, SERVED WITH CARROT STICKS, RANCH

MINI REUBEN SANDWICHES // HOUSE CURED PASTRAMI, SAUERKRAUT, THOUSAND ISLAND

HAM & CHEESE SLIDERS // HOUSE CURED HAM, MELTED ONIONS, CHEDDAR CHEESE

UNION DINNER SOCIAL

BUFFET STYLE

All-American

$30 PER PERSON

MAC & CHEESE // CAVATAPPI, LEEK CRÈME, CRACKED BLACK PEPPER CRUST
PULLED PORK SLIDERS // BRAISED PORK, ESCABECHE, CHEDDAR CHEESE, SRIRACHA HONEY MAYO
HOUSE SALAD // MIXED GREENS, HEIRLOOM TOMATOES, PARMESAN, CROUTONS, UNION VINAIGRETTE *+3*
FRESH SEASONAL FRUIT **CHOCOLATE CHIP COOKIES**

ENHANCEMENTS:

WINGS // BUFFALO SAUCE, SERVED WITH CARROT STICKS, RANCH *+6*

VEGETARIAN OPTION

BANH MI // SPRING MIX, MINT, CILANTRO, ESCABECHE, SPICY HOISIN, SRIRACHA MAYO, BAGUETTE *+5*

Backyard BBQ

$40 PER PERSON

FRIED CHICKEN // BUTTERMILK FRIED ALL NATURAL CHICKEN
MEATLOAF // GROUND BEEF, PORK BELLY, MUSHROOM GRAVY
ROASTED GARLIC MASHED POTATOES
HOUSE SALAD // MIXED GREENS, HEIRLOOM TOMATOES, PARMESAN, CROUTONS, UNION VINAIGRETTE
SAUTEED BROCCOLINI // BUTTER, SHALLOTS, GARLIC
CHOCOLATE CHIP COOKIES

ENHANCEMENTS:

HAM & CHEESE SLIDERS // HOUSE CURED HAM, MELTED ONION, CHEDDAR CHEESE *+5*

Gastropub

$50 PER PERSON

BEEF STROGANOFF // PAN SEARED LOCAL TENDERLOIN, MUSHROOMS, SHALLOTS, SOUR CREAM, CHIVES, FETTUCCINE
CHICKEN POT PIE // ROASTED CHICKEN, PEAS, POTATOES, CARROTS, SAGE-LEEK CREMA, FLAKY CRUST
CAESAR SALAD // ROMAINE, PARMESAN, CROUTONS, LEMON
MAC & CHEESE // CAVATAPPI, LEEK CRÈME, CRACKED BLACK PEPPER CRUST
BBB // BRUSSEL SPROUTS, BEETS, BACON, HONEY
BLONDIES // WHITE CHOCOLATE, BROWN SUGAR, BERRIES
ASSORTED COOKIES // CHOCOLATE CHIP, GINGERSNAP, HONEY SHORTBREAD

VEGETARIAN OPTION *+7*

ALE & VEGGIE POT PIE // POTATOES, PEAS, CARROTS, KILT LIFTER SAGE CREMA, FLAKY CRUST

ENHANCEMENTS:

ADD PROTEIN TO MAC & CHEESE // ROASTED CHICKEN *+4*, BACON CONFIT *+3*, HAM *+3*, PULLED PORK *+5*
PRETZELS BITES // KILT LIFTER ALE SAUCE, STONE GROUND MUSTARD *+5*

UNION BRUNCH

BUFFET STYLE

$35 PER PERSON
2 SIDES + 2 ENTRÉES

$45 PER PERSON
3 SIDES + 3 ENTRÉES

$55 PER PERSON
4 SIDES + 4 ENTRÉES

Entrées

CHURRO WAFFLES // BUTTER, SYRUP, CINNAMON & SUGAR

FRENCH TOAST // BUTTER, SYRUP, WHIPPED CREAM

LOX PLATTER* // SMOKED SALMON, RED ONIONS, CAPERS, TOMATOES, CUCUMBER, LEMONS, CREAM CHEESE, AND BAGELS

UNION BACON HASH* // SWEET POTATOES, BACON LARDON, BELL PEPPERS, ONIONS, HERBS, SCRAMBLED EGG, HOLLANDAISE

HAM & CHEESE OMELETTE* // HOUSE HAM, WHITE CHEDDAR CHEESE

BENEDICTS

(CHOICE OF BENEDICTS OR VEGGIE BENEDICTS)

BENEDICTS* // HICKORY SMOKED HAM, POACHED EGGS, HOLLANDAISE, ENGLISH MUFFIN

VEGGIE BENEDICTS* // SPINACH, MUSHROOMS, ROASTED TOMATOES, SHALLOTS, POACHED EGGS, HOLLANDAISE, ENGLISH MUFFIN

Sides

SCRAMBLED EGGS*

BACON

SAUSAGE

HOME FRIES // RED PEPPERS, ONIONS

FRESH FRUIT // HONEYDEW, PINEAPPLE, CANTALOUPE, WATERMELON, GRAPE

PASTRY PLATTER // SCONES, MUFFINS

BYO Mimosa Bar

$75

3 BOTTLES SPARKLING WINE + 3 JUICES

EACH ADDITIONAL BOTTLE *+25*

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

$29 PLATED LUNCH MENU

First

PRETZEL // SEA SALT, KILT LIFTER CHEESE SAUCE, STONE GROUND MUSTARD

Second

CHICKEN CAESAR SALAD // GRILLED ALL NATURAL CHICKEN, CHOPPED ROMAINE HEARTS, CROUTONS, PARMESAN

SPINACH CHICKEN SALAD // GRILLED ALL NATURAL CHICKEN, FRISEE, CANDIED PECANS, FRESH APPLE, GOAT CHEESE FRITTERS, ROASTED RED BEETS, BALSAMIC VINAIGRETTE

FISH & CHIPS // BEER BATTERED PACIFIC COD, UNION FRIES, MALT VINEGAR TARTAR, SPINACH SLAW

PULLED PORK SANDWICH // SLOW BRAISED PORK, ESCABECHE, CHEDDAR CHEESE, SRIRACHA-HONEY MAYO WITH A CHOICE OF FRIES

NOODLE BOWL // CHILLED RICE NOODLES, BLACKENED TOFU, SESAME-HOISIN VINAIGRETTE, PICKLED VEGETABLES, CILANTRO, MINT, SMOKED PEANUTS

$45 PLATED DINNER MENU

First

BREAD // HOUSE BAKED CIABATTA, WHIPPED LOCAL HONEY BUTTER

HOUSE GREEN SALAD // MIXED GREENS, PARMESAN, HEIRLOOM TOMATO, UNION VINAIGRETTE

Second

POT PIE // ROASTED CHICKEN, YUKON POTATO, CARROTS, ROASTED GARLIC, PEAS, SAGE-LEEK CREMA

MEAT LOAF // FRESH GROUND BEEF AND PORK BELLY, MUSHROOM GRAVY, ROASTED GARLIC MASHED POTATOES, SAUTEED BROCCOLINI

PASTA FRESCA // FETTUCCINE, ARTICHOKE HEARTS, GARLIC, SHALLOT, SPINACH, BELL PEPPER, LEMON-CAPER BUTTER, THYME JUICE

NOODLE BOWL // CHILLED RICE NOODLES, BLACKENED TOFU, SESAME-HOISIN VINAIGRETTE, PICKLED VEGETABLES, CILANTRO, MINT, SMOKED PEANUTS

Third

CHEESECAKE // NEW YORK STYLE CHEESECAKE, MADE IN HOUSE

$55 PLATED DINNER MENU

First

HUMMUS // HOUSE MADE HUMMUS DUO, CUCUMBER, KALAMATA OLIVES, HEIRLOOM TOMATOES, GRILLED FLATBREAD

Second

HOUSE GREEN SALAD // MIXED GREENS, PARMESAN, HEIRLOOM TOMATO, UNION VINAIGRETTE

Third

POT PIE // ROASTED CHICKEN, YUKON POTATO, CARROTS, ROASTED GARLIC, PEAS, SAGE-LEEK CREMA

MEAT LOAF // FRESH GROUND BEEF AND PORK BELLY, MUSHROOM GRAVY, ROASTED GARLIC MASHED POTATOES, SAUTEED BROCCOLINI

FRIED CHICKEN DINNER // BUTTERMILK FRIED CHICKEN BREAST, ROASTED GARLIC MASHED POTATOES, SAUTEED BROCCOLINI

NOODLE BOWL // CHILLED RICE NOODLES, BLACKENED TOFU, SESAME-HOISIN VINAIGRETTE, PICKLED VEGETABLES, CILANTRO, MINT, SMOKED PEANUTS

Fourth

CRÈME BRULEE // VANILLA BEAN CUSTARD, BURNT SUGAR, FRESH BERRIES

$80 PLATED DINNER MENU

First

(SERVED FAMILY STYLE)

MEAT & CHEESE BOARD // HOUSE BREADS, ROASTED GRAPES, OLIVES, MIXED NUTS, BRIE EN CROUTE, TOMATO-GOAT CHEESE, ARTISANAL CHEDDAR, FENNEL SAUSAGE, BACON CONFIT, HOUSE CURED HAM

MAC AND CHEESE // BAKED CAVATAPPI, LEEK CRÈME, WHITE CHEDDAR, CRACKED PEPPER CRUST

BBB // BRUSSELS SPROUTS, BACON, BEETS, HONEY

Second

SPINACH SALAD // FRISEE, CANDIED PECANS, FRESH APPLE, GOAT CHEESE FRITTERS, ROASTED RED BEET , BALSAMIC VINAIGRETTE

Third

(CHOICE OF)

NEW YORK STRIP* // ROASTED GARLIC MASHED POTATOES, SAUTEED BROCCOLINI

OVEN ROASTED ½ CHICKEN // BRINED AND OVEN ROASTED HALF CHICKEN, RICE PILAF, SAUTEED BROCCOLINI, LEMON CAPER PAN JUS

BLACKENED SALMON* // SWEET POTATO HASH, BRUSSEL SPROUTS, SMOKED PEANUTS, FRISEE, BOURBON GLAZE

PASTA FRESCA // FETTUCCINE, ARTICHOKE HEARTS, GARLIC, SHALLOT, SPINACH, BELL PEPPER, LEMON-CAPER BUTTER, THYME JUICE

Fourth

GERMAN CHOCOLATE CAKE // SOUR CREAM CHOCOLATE CAKE, PECAN COCONUT FILLING, CHOCOLATE FROSTING, WHIPPED CREAM, TOASTED COCONUT FLAKES

[DESSERT]

BROWNIES // CHOCOLATE BROWNIES
HALF PLATTER // **$80** *40 PIECES*
FULL PLATTER // **$160** *80 PIECES*

BLONDIES // WHITE CHOCOLATE, BROWN SUGAR, BERRIES
HALF PLATTER // **$80** *40 PIECES*
FULL PLATTER // **$160** *80 PIECES*

CHEESECAKE // THREE BERRY COMPOTE, SHORTBREAD COOKIE
HALF PLATTER // **$80** *40 PIECES*
FULL PLATTER // **$160** *80 PIECES*

LEMON BARS // SHORTBREAD, LEMON CURD, MIXED BERRIES
HALF PLATTER // **$80** *40 PIECES*
FULL PLATTER // **$160** *80 PIECES*

WAFFLE CHURROS // CINNAMON & SUGAR
HALF PLATTER // **$45** *40 PIECES*
FULL PLATTER // **$90** *80 PIECES*

10" WHOLE CAKES // 8 TO 12 SLICES PER CAKE
CARROT // **$55**
SALTED CARAMEL CHOCOLATE CAKE // **$60**
ESPRESSO CHOCOLATE CAKE // **$60**

COOKIE PLATTER // SHORT BREAD & CHOCOLATE CHIP
HALF PLATTER // **$50** *50 PIECES*
FULL PLATTER // **$100** *100 PIECES*

SOCIAL HOUR BEVERAGE OPTIONS

To assist the speed of which your guests will receive their first round of drinks, Union extends our Happy Hour pricing for these select drinks for events where alcoholic beverages are included on the host's portion of the final bill.

Cheers!

COPPER CUP MULES // $7

SINGLE ITEM WELLS // $6

$1 OFF DRAFT BEER

DARK HORSE CABERNET SAUVIGNON // $8

MATCHBOOK CHARDONNAY // $8

HOUSE MARGARITA // $9