CHURCH AND UNION

Private Dining
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
From intimate hosted dinners to large scale parties and events, our experienced team will help create a seamless and memorable event for you and your guests from beginning to end.

Phone
843.732.4772

Email
Cesar@the5thstreetgroup.com

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

FULL BUYOUT
150 SEATED | 200 STANDING

MAIN DINING ROOM
100 SEATED | 150 STANDING

BUFFALO ROOM
40 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 150 SEATED
UP TO 200 STANDING COCKTAIL

Virtual Walk Through

ABOUT THE SPACE
Located in a renovated 105-year old church, our main dining room is truly breath-taking with 60-ft vaulted ceilings and original stained-glass windows. The text of the “Art of War” is hand-written across the ceiling, and the dining room is complemented with unique artwork. 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.
ABOUT THE SPACE

The Main Dining Room is the perfect space to host your dinner. 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. It truly is a one of a kind room, great for many occasions! Our main bar is situated on one side of the room, creating a great atmosphere that can be utilized however you would like, from cocktailing to a full dinner buffet. This room can accommodate guests for a seated, coursed dinner or standing reception styled night.

Virtual Walk Through
The Buffalo Room is a private dining room located next to the main dining room. The floorplan features the Buffalo room in its most popular configuration, tables will be adjusted accordingly for your guest count in a similar fashion. 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.
THE $5 BILL

UP TO 35 SEATED
UP TO 45 STANDING COCKTAIL

Virtual Walk Through

ABOUT THE SPACE

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 both cocktail hours and seated dinners.
COMMUNALS

UP TO 30 SEATED
UP TO 40 STANDING COCKTAIL

ABOUT THE SPACE

Located in the center of the main dining room, this option is ideal for networking and happy hour events. Guests can mingle easily either standing or sitting at the high-top tables. The table set up is perfect for sharing appetizers and light bites while enjoying high energy from the bar. Dedicated cocktail servers will attend to your every need.
GARDEN PATIO

UP TO 20 SEATED
UP TO 35 STANDING COCKTAIL

Virtual Walk Through

ABOUT THE SPACE

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. A satellite bar can be set with beer and wine service for your event or a buffet dinner. With garden globe lights and unique artwork, the patio is a popular option during the spring, fall, and winter months.

The Garden Patio is weather permitting.
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)
Taco Rice
Lamb Burger
60 South Salmon
Filet Mignon • Add Chef’s Way for $8pp
(Medium or Well Done for Plated Dinners)
Chef’s Seasonal Vegetarian Pasta
Airline Pan Roasted Chicken

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

PLATED DESSERT - SELECT 2 + $5 PER PERSON
S’mores Cake
Gingerbread Cheesecake
White Chocolate Cranberry Pavlova
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 ***
FAMILY STYLE APPETIZERS (SELECT 1)
Artisan Meat & Cheese
Moroccan Meatballs
Beef Tartare
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)
Taco Rice
Lamb Burger
60 South Salmon
Filet Mignon • Add Chef’s Way for $8pp
(Medium or Well Done for Plated Dinners)
Chef’s Seasonal Vegetarian Pasta
Airline Pan Roasted Chicken

OPTIONAL FAMILY STYLE SIDES
each serves 6-8 guests
Yukon Potatoes ($36)
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S’mores Cake
Gingerbread Cheesecake
White Chocolate Cranberry Pavlova
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
- 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 4)**
- Taco Rice
- Lamb Burger
- 60 South Salmon
- Crab Cake
- Filet Mignon *(Add Chef’s Way for $8pp)*
- Airline Pan Roasted Chicken
- Poke Bowl *(($8 Ultra Red Ahi)*
- Glazed Pork Chop
- Scallops
- Chef’s Seasonal Vegetarian Pasta

**FAMILY STYLE SIDES (SELECT 2)**
- Yukon Potatoes
- Glazed Broccoli
- Brussels Sprouts
- Fries
- Collard Greens

**PLATED DESSERT - SELECT 2 + $5 PER PERSON**
- S’mores Cake
- Gingerbread Cheesecake
- White Chocolate Cranberry Pavlova
- Chef’s Selection Sorbet

**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
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)
Taco Rice
Lamb Burger
60 South Salmon
Crab Cake
Filet Mignon
(Add Chef’s Way for $8pp)
(Medium or Well Done when Plated)
Chef’s Seasonal Vegetarian Pasta

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

PLATED DESSERT - SELECT 2 + $5 PER PERSON
S’mores Cake
Gingerbread Cheesecake
White Chocolate Cranberry Pavlova
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***
FAMILY-STYLE DINNER MENUS

TIER 1
FAMILY-STYLE $80 PER PERSON

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

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

MAIN COURSE (SELECT 3)
- 60 South Salmon
- Glazed Pork Chop
- Filet Mignon • Add Chef’s Way for $8pp
- Chef’s Seasonal Vegetarian Pasta
- Airline Pan Roasted Chicken

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
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
Glazed Pork Chop
Filet Mignon • Add Chef’s Way for $8pp
Chef’s Seasonal Vegetarian Pasta
Airline Pan Roasted Chicken

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

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
Nola Shrimp
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
Chef’s Seasonal Vegetarian Pasta
Airline Pan Roasted Chicken
Poke Bowl
($8pp for Ultra Red Ahi)
Glazed Pork Chop
Scallops

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

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

SEASONAL ECLAIRS

SEASONAL CREAM PUFFS

S'MORES TART

VANILLA CAKE WITH SEASONAL BUTTERCREAM

STRAWBERRY AND CREAM TART

LEMON AND MIXED BERRY MOUSSE

CHEESECAKE AND RASPBERRY MOUSSE

*** Exclusive of tax, gratuity & admin fee - Prices and Menu items may change seasonally***
<table>
<thead>
<tr>
<th><strong>SOUTHERN PIMENTO CHEESE</strong></th>
<th>Served with crispy house made lavash pita chips</th>
<th><strong>ARTISAN MEAT AND CHEESE BOARD</strong></th>
<th>Chef's selection with seasonal accompaniments</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Serves up to 12</td>
<td>$35</td>
<td>Serves up to 12</td>
</tr>
<tr>
<td><strong>RICOTTA &amp; BERRY BRUSCHETTA</strong></td>
<td>20 pc platter</td>
<td>$55</td>
<td><strong>MOROCCAN MEATBALLS</strong></td>
</tr>
<tr>
<td><strong>CAPRESE BRUSCHETTA</strong></td>
<td>20 pc platter</td>
<td>$50</td>
<td><strong>FRIED CHICKEN SLIDERS</strong></td>
</tr>
<tr>
<td><strong>SEASONAL CEVICHE</strong></td>
<td>Served with crispy house made lavash pita chips</td>
<td><strong>ROASTED RED PEPPER HUMMUS</strong></td>
<td>served with feta and lavash chips</td>
</tr>
<tr>
<td></td>
<td>Serves up to 12</td>
<td>$50</td>
<td><strong>RISOTTO ARANCINI</strong></td>
</tr>
<tr>
<td><strong>HALF SHELL OYSTERS</strong></td>
<td>Chef's selection of accompaniments</td>
<td><strong>PORK BELLY BITES</strong></td>
<td>Bulgogi sauce</td>
</tr>
<tr>
<td></td>
<td>12 pc platter</td>
<td>$50</td>
<td><strong>BEEF YAKITORI</strong></td>
</tr>
<tr>
<td><strong>TUNA POKE BITES</strong></td>
<td>Shoyu style, kimchi aioli</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>12 pc platter</td>
<td>$55</td>
<td></td>
</tr>
<tr>
<td><strong>SHRIMP SKEWERS</strong></td>
<td>Sweet &amp; spicy glaze</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>12 pc platter</td>
<td>$75</td>
<td></td>
</tr>
</tbody>
</table>

***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

OPTION 2
PLATED $60 PER PERSON
2 Family Style Appetizers
1 First Course
3 Main Course
Family Style Dessert Platters

FAMILY STYLE APPETIZERS
Southern Pimento Cheese
Ricotta & Berry Bruschetta
Red Pepper Arancini
Moroccan Meatballs

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

MAIN COURSE
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

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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

ASSORTED FAMILY STYLE DESSERT PLATTERS
$5 PER PERSON

*Espresso Martini shots available for $7 per guest

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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***
BEVERAGE PACKAGES

OPTION 1
$40 PER PERSON FOR 2 HOURS
$10 PER PERSON EACH ADDITIONAL HOUR

BEER
Domestic & Craft Bottles

WINE
House Red | House White | House Bubbles

OPTIONAL CHAMPAGNE TOAST $7 PER PERSON

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

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

MID TIER SPIRITS
Tito's | Tanqueray | Espolon | Bacardi | Dewars | Makers Mark
Cordials | Cordials
(+1 Mixer)

BEER
Domestic & Craft Bottles | Rotating Drafts

WINE
Cabernet | Merlot | Pinot Noir | Barbera | Syrah | Chardonnay
Riesling | Sauvignon Blanc | Albariño | Pinot Grigio | Rose
Sparkling Rose | Prosecco

Cocktails
Classics including margaritas, cosmopolitan, mojito, etc.

OPTIONAL CHAMPAGNE TOAST $7 PER PERSON

*SHOTS, MARTINIS, AND SPECIALTY COCKTAILS ARE NOT INCLUDED WITH THIS OPTION

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

OPTION 3
$60 PER PERSON FOR 2 HOURS
$20 PER PERSON EACH ADDITIONAL HOUR

TOP TIER SPIRITS
Grey Goose | Hat Trick | Patron Silver
Mt. Gay | McCallan | Dewars | Makers Mark | Jack Daniels | Crown Royal

BEER
Domestic & Craft Bottles | Rotating Drafts

WINE
Cabernet | Merlot | Pinot Noir | Barbera | Syrah | Chardonnay | Riesling
Sauvignon Blanc | Albariño | Pinot Grigio | Rose | Sparkling Rose
Prosecco

COCKTAILS
Classics including margaritas, cosmopolitan, mojito, etc.

Host pre-selects two of our signature CU craft cocktails with personalized titles for your event

OPTIONAL CHAMPAGNE TOAST $7 PER PERSON
*SHOTS AND MARTINIS ARE NOT INCLUDED WITH THIS OPTION

*** 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.