



Private Dining Guide

Union 50

620 N. East Street, Indianapolis, IN 46202
317.610.0234 • www.union-50.com

Plated Package One (\$42.00 per person)

Please choose one salad and three entrée selections for your event.

Your menu will be printed out and ready on the day of your event.

Package price includes non-alcoholic beverages.

Desserts will be served Family Style

Grand Boards (chef's selection of meat + cheese) may be added to any package for \$35 per board.

Artisan Bread is available for an extra \$4 per order.

Additional appetizers may be added from Reception Appetizer section.

Salad Options: (Choose One)

Caesar Salad – Baby Romaine / Herbed Goat Cheese Schmear / Giardiniera / Boquerones / Parmesan Frico / White Anchovy Vinaigrette

East Street Salad – Mixed Greens / Fennel / Delicata Squash / Honey Crisp Apples / Spicy Pecans / Champagne Vinaigrette

Entrée Options: (Choose Three)

Roasted Half Chicken – Goat Cheese Spaetzle / Tomato + Fennel Sauce / Sautéed Mushrooms / Carrot + Asparagus Salad / Balsamic Reduction

Shrimp + Grits - Wild Gulf Shrimp / Heirloom Grits / Oyster Mushroom + Tasso Ham Gravy / House Worcestershire / Scallion

Tomahawk Pork Chop – Serrano-Potato Pave / Swiss Chard / Bacon / Parsnip Puree / Bourbon-Maple Glaze

Pan Fried Gnocchi – Carrot Puree / Swiss Chard / Cremini Mushrooms / Roasted Baby Carrots + Cauliflower / Crushed Red Pepper / Balsamic Reductions

Kimchi Meatloaf – Thai Ketchup / Apple-Yuzu Jam / Colcannon Potato Fritters

Dessert Option:

Chef's choice, served family style

*Menu items and pricing are updated seasonally and subject to change based on availability

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Plated Package Two (\$55 per person)

Please choose two appetizers, one salad, and three entrees for the day of your event.

Your selected menu will be printed and ready upon your arrival.

Package price includes non-alcoholic beverages.

Appetizers and Desserts will be served family style. Salads and Entrees will be plated.

Grand Boards (chef's selection meat + cheese) may be added to any package for \$35 per board.

Artisan Bread is available for an extra \$4 per order.

Additional appetizers may be added from Reception Appetizer section.

Appetizer Options: (Choose Two)

Beef Tartare: Horseradish Crema / Pickled Mustard Seed / Crispy Onion Strings / Quail Egg

Sticky Chicken Wings: Sesame Soy Glazed / Cucumber / Fresno Chili Peppers / Scallions / Seaweed Salad

Wood Fired San Marzano Tomatoes + Goat Cheese: Olive Oil / Warm Artisan Bread / Fresh Herbs / Fennel

Wood Fired Wild Mushrooms: Potato - Bacon Terrine / Romesco / Pea Shoot (Sub Tofu Upon Request)

Medjool Dates - Tequila Spiked Chorizo / Bacon / Peruvian Pepper Sauce

Salad Options: (Choose One)

Caesar Salad – Baby Romaine / Herbed Goat Cheese / Giardiniera / Boquerones / Parmesan Frico / White Anchovy Vinaigrette

East Street Salad – Mixed Greens / Fennel / Delicata Squash / Honey Crisp Apples / Spicy Pecans / Champagne Vinaigrette

Entrée Options: (Choose Three)

Roasted Half Chicken – Goat Cheese Spaetzle / Tomato + Fennel Sauce / Sautéed Mushrooms / Carrot + Asparagus Salad / Balsamic Reduction

Shrimp + Grits - Wild Gulf Shrimp / Heirloom Grits / Oyster Mushroom + Tasso Ham Gravy / House Worcestershire / Scallion

Tomahawk Pork Chop – Serrano-Potato Pave / Swiss Chard / Bacon / Parsnip Puree / Bourbon-Maple Glaze

Pan Fried Gnocchi – Carrot Puree / Swiss Chard / Cremini Mushrooms / Roasted Baby Carrots + Cauliflower / Crushed Red Pepper / Balsamic Reduction

Kimchi Meatloaf – Thai Ketchup / Apple-Yuzu Jam / Colcannon Potato Fritters

Beef Tenderloin – Pink Peppercorn + Garlic Potato / Wood Fired Asparagus / Charred Cauliflower / Buttermilk Bleu Cheese / Roasted Tomato Demi

King Salmon - Rock Shrimp / Andouille Sausage / Roasted Tomato Risotto / Asparagus / Chili Buerre Blanc

Dessert Option: Chef's choice, served family style

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Ala Carte Appetizers

Allow us to put together the perfect spread for your cocktail party.

Appetizers may be added to plated package one or two, but no substitutions.

Dinner Appetizers

Large portions of house favorites, appropriate for 6 to 8 people each

Beef Tartare - \$26 Horseradish / Pickled Mustard Seed / Crispy Onion Strings / Quail Egg

Chilaquitas Poutine - \$24 Hand-Cut Fries / Cheese Curd / Guajillo Pulled Pork / Avocado / Crema / Cilantro / Lime

Grand Board - \$35 Chef's Choice of 3 Meats + 3 Cheese w/ Artisan Bread, crostini and extras

Hand Cut Fries - \$28 All 4 Styles + All of our Dipping Sauces

House Cured Pastrami Poutine - \$24 Hand-Cut Fries / Cheese Curd / Pastrami Gravy / Fresh Herbs

Medjool Dates - \$16 Tequila Spiked Chorizo / Bacon / Peruvian Pepper Sauce

Sticky Chicken Wings - \$20 Sesame Soy Glazed / Cucumber / Fresno Chili Pepper / Scallions / Seaweed Salad

Toast + Jam - \$32 Wild Gulf Shrimp Toast / Sushi Grade Ahi Jam / Yuzu Tobiko / Marinated + Compressed Cucumber

Hamachi Crudo - \$36 Guajillo Emulsion / Marinated Cucumber / Shaved Fennel + Jicama / Barrel-Aged Soy / Salmon Roe

Wood Fired San Marzano Tomatoes + Goat Cheese - \$18 Olive Oil / Warm Artisan Bread / Fresh Herbs / Fennel

Wood Fired Wild Mushrooms - \$28 Potato- Bacon Terrine / Romesco / Pea Shoots (Sub Tofu Upon Request)

Kimchi Meatballs - \$32 Thai Ketchup / Apple-Yuzu Jam

Reception Appetizers

Platters of house favorites, appropriate for 15 to 18 people each

Beef Tartare - \$65 Horseradish / Pickled Mustard Seed / Crispy Onion Strings / Quail Egg

Chilaquitas Poutine - \$60 Hand-Cut Fries / Cheese Curd / Guajillo Pulled Pork / Avocado / Crema / Cilantro / Lime

House Cured Pastrami Poutine - \$60 Hand-Cut Fries / Cheese Curd / Pastrami Gravy / Fresh Herbs

Medjool Dates - \$80 Tequila Spiked Chorizo / Bacon / Peruvian Pepper Sauce

Sticky Chicken Wings - \$50 Sesame Soy Glazed / Cucumber / Fresno Chili Peppers / Scallions / Seaweed Salad

Toast + Jam - \$80 Wild Gulf Shrimp Toast / Sushi Grade Ahi Jam / Yuzu Tobiko / Marinated + Compressed Cucumber

Hamachi Crudo - \$90 Guajillo Emulsion / Marinated Cucumber / Shaved Fennel + Jicama / Barrel-Aged Soy / Salmon Roe

Wood Fired San Marzano Tomatoes + Goat Cheese - \$45 Olive Oil / Warm Artisan Bread / Fresh Herbs / Fennel

Wood Fired Wild Mushrooms - \$70 Potato- Bacon Terrine / Romesco / Pea Shoot (Sub Tofu Upon Request)

Kimchi Meatballs - \$64 Thai Ketchup / Apple-Yuzu Jam

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CONTRACT GUARANTEES

A guaranteed guest count is required for all meal functions three days prior to your event. This figure will be considered the minimum for billing purposes. Final billing will be based on your guarantee or the actual number in attendance, whichever is higher. Your final guest count will ensure that the proper amount of seating and space is reserved and ready upon your arrival.

PAYMENT/BILLING

Payment is due immediately upon completion of the event. An itemized check will be presented at the completion of your event. All charges will be based upon the guaranteed or actual attendance, whichever is greater. Acceptable forms of payment include cash, Visa, Mastercard, Discover, and American Express. All final payments include a 9% sales tax.

FOOD AND BEVERAGE MINIMUMS

Food and beverage minimums may be required. General guidelines can be discussed with a manager when booking.

PLACEMENT OF EVENTS

Union 50 will make every attempt to accommodate its guest's requests. If you are requesting a specific location in the restaurant for your event, please be sure that the location is noted on your contract. If no specific location is requested, management reserves the right to determine your event's location based on reservations for that date.

DECORATIONS/ACCESS TO THE ROOM

In most cases, you will be able to decorate your event room prior to your event. There may be rare cases in which an event is booked prior to yours, which would limit the time you are allowed access. In a case such as this, a manager will inform you of the time limitations when booking. Decorations including flowers, balloons, contained candles, table runners, and vases are permitted. In order to uphold our restaurant, wall decorations, glitter, and confetti are not permitted.

ADDITIONAL FEES

The menu prices include table linens, china, flatware, napkins, glassware, and basic service, but do not include sales tax, service fee or gratuities for the servers and staff.

**Menu items and pricing are updated seasonally and subject to change based on availability*

Please let me know how I can assist you with in the planning process! I'm here to help you personally with your event!
-Anton Brunbauer / Manager / abrunbauer@crgdining.com

