UNION + Social

EVENT VENUE

2026-2027 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

BEHIND THE BAR

2025-2027 Venue Rental Fees

12 – Hour Rental

Thursday & Sunday: $3,900
Friday: $4,900
Saturday: $5,900
*Off Season rates reduce by $1500

+ Access from 11:00 am - 11:00 pm
+ Last drinks poured at 10:45 pm
+ All teardown complete by midnight
+ Off Season (Nov-Mar)
+ Sales Tax (6%) Included in Rate
+ Saturday pricing applies to any Major Holiday/Holiday weekends

4 – Hour Rental

Monday-Wednesday: $1,500
Thursday-Sunday: $1,900
*Off Season rates reduce by $350

+ Room decorated within 4-hour rental period
+Teardown complete by 1 hour of event end time
+ Off Season (Nov-Mar)
+ Sales Tax (6%) Included in Rate
+ Rent additional time; $500 per hour
+ Maximum of 6 hours allowed
+ 4-hour rentals not available on Major Holiday/ Holiday weekends

WHAT'S INCLUDED

+ Hand-crafted food and beverage menu in partnership with Silver Harbor
+ Use of (30) 72" round tables, (8) 60" round tables, (16) 6'x2.5' rectangle tables, (15) cocktail tables, (1) sweetheart round table, and (250) white resin padded folding chairs
+ Basic Table Linens and Cloth Napkins for dining tables; napkin color options available
+ Spandex table covers for your food, display, and cocktail style tables; white or black options available
+ Placesettings, glassware, flatware, stemware, servewear, and beverage cups
+ Use of (2) projectors and 160" screens
+ Use of (2) wireless microphones
+ House music, per request played throughout venue and/or restrooms - Pandora Station
+ 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. included in rental period time
+ 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, dinnerware, & linens
+ Temperature controlled event space
+ Custom chalkboard menu to utilize for your bar experience
+ Staffing for food and beverage service

Note: Rental Fees already include 6% MI Sales Tax. No service fees are added to the venue rental fee. A non-refundable deposit of $1,500 and a signed contract are required in order to secure your date. A 3% processing fee applies to payments made by credit card.

Bar Experience

HOSTED BEVERAGE PACKAGES

Price includes 4 hours *
$7 per guest for each additional hour
$4 per guest add on for up to TWO Signature Craft Cocktails

PACKAGE A $27 per guest

+ Beer + Wine
+ SHBC Craft Rootbeer
+ Seltzer / Local Cider
+ NA Beverages

PACKAGE B $34 per guest

+ Beer + Wine
+ SHBC Craft Rootbeer
+ Seltzer / Local Cider
+ Standard Mixed Drinks
+ NA Beverages

PACKAGE C $39 per guest

+ Beer + Wine
+ SHBC Craft Rootbeer
+ Seltzer / Local Cider
+ 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*

CASH BAR

Your guests will pay for all beverages they order. 6% sales tax is added to each guests check and a 3% credit card fee if paid with card
Gratuity is optional

+ 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 (Draft Option)
+ SHBC Craft Beer and Seltzer: $5.00-$9.00 per glass (Draft Option)
+ SHBC Rootbeer and NA Bevs: $5 per guest

OTHER INFORMATION

+ Up to 4 SHBC tap options/draft
+ Up to 4 SHBC Wine selections
+ Up to 2 SHBC craft cocktails options
+ Up to 6 SHBC spirits available
+ No outside beverages are allowed - see policies and fees for any containers found
+ (1) satellite bar set up included over 100 guests
+ Sparkling Riesling Toast: $3 per guest
+ NA beverage packages for guests under 21 available for $5 per guest
+ Tableside Wine Service (Dinner) : $150 service fee per 50 guests, must have beverage package
+ NA beverage (self-serve) station: $2 per guest; water, unsweetened iced tea, lemonade
+ Hot beverage (self -serve) station: $5 per guest; hot coffee, iced coffee, hot tea, hot chocolate, decaf coffee. Assorted milk, cream, sugars

**6% sales tax & 20% service fee added to hosted drink package pricing & hosted bar. 3% credit card fee applies.*

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. A 3% processing fee applies to payments made by credit card.

HAND CRAFTED MENU

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 with dipping options: $6 per guest
+ Flatbread Station: assorment of SHBC in season flatbreads: $8 per guest
+ Local Farm + Garden: fresh fruit and veggies, craft cheese and assorted crackers: $7 per guest
+ Slider Bar: assorment of SHBC sliders; beef, pulled pork, fried chicken, & grilled cheese: $8 per guest
+ Sweet & Savory Spud Bar: Baked Idaho & Sweet Potatoes served with assorment of toppings: $6 per guest
+ Charcuterie/Grazing Board: assorted meats, fruit, dips and crackers: $ 10 per guest

PASSED HORS D'OEUVRES

Passed by waitstaff during the allocated time.
Mix & match, minimum of 3 options required and total guest count applied.

LIGHT $1.50 PER GUEST

Antipasto Skewer
Caprese Skewer
Mediterranean Skewer
Goat Cheese Stuffed Peppadew
Watermelon Mint White Balsamic Pick
Tea Sandwiches
Spinach & Artichoke Pinwheel
Prosciutto & Melon Pick
Bruschetta
Fruit Kabob
Avocado Toast
Spinach & Artichoke Stuffed Mushroom
BBQ Pork Puff Pastry
Jalapeno Bacon Mac & Cheese Cups

MEDIUM $2.25 PER GUEST

Bacon Jam Stuffed Mushroom
Strawberry Balsamic Crostini
Smoked Salmon Puff Pastry
Crab Stuffed Mushroom
Wild Mushroom Ragu Crostini
Smoked Whitefish Pita Dip
Ceviche Tostada

HEAVY $3.00 PER GUEST

Barbacoa Eggroll Wrapper Tacos
Chicken & Waffles
Bau Bun Pork Belly
Caprese Beef Tenderloin Crostini
Beef Tartare Wrap
Juicy Lucy Stout Glazed Meatball
Duck Confit Crostini
Jalapeno Bacon Wrapped Shrimp with Stout Glaze
Seared Ahi Tuna Wrap
Lobster Roll
Butter Poached Wakame Shrimp

Note: 6% MI sales tax and a 20% service fee are applied to all food charges. A 3% processing fee applies to payments made by credit card.

HAND CRAFTED MENU

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

GREENS | PICK ONE

House Salad
Caesar Salad
SW MI Chopped Salad +$1
Wedge Salad +$1
Spinach & Berry Salad +$2
*Plated Salad for Buffet or Family Style +$1pp

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
Saffron Rice +$1

LITTLE GUESTS
FOR KIDS UNDER 10

U+S offers a custom kids menu at $10 pp
Selections must be made with final counts

+ Mini Pizza (Cheese / Pepperoni)
+ Chicken Fingers
+ Sliders

ENTREE OPTIONS | PICK ONE
ALL MEAT + SEAFOOD OPTIONS ARE PAID AT MARKET PRICE

FARM ENTREES

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
Cedar Plank Grilled Pork Chop
Bacon Wrapped Pork Tenderloin with Cherry Mostarda
Grilled Pork Ribeye with Wild Mushroom Blend
Sous Vide Sirloin Short Ribs
Grilled Pub Steak with Chimichurri Sauce
Garlic Herb Crusted Prime Rib +$1
Korean Short Ribs with Gochujang BBQ Sauce +$2
Filet Medallions with Frizzled Onions and Red Wine Demi Glaze +$2

SEA ENTREES

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

GARDEN ENTREES

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

Note: 6% MI sales tax and a 20% service fee are applied to all food charges. A 3% processing fee applies to payments made by credit card. All meat and Seafood entrees are paid at market price, this is left up to the discretion of Union + Social Event Venue, communicated 14 days prior to event.

EXPERIENCE MORE

SWEETS + TREATS

Each station is $6 per guest, stocked for up to one hour

+ Assorted Desserts - cupcakes, cheesecakes, macarons, and cookies
+ Donut Wall - Chef's selection of assorted decorated donuts
+ S'mores Experience - Roast your own marshmallows with indoor approved flames - assorted marshmallows, hersheys, reese's, graham crackers and fudge rounds
+ Craft Ice Cream Bar - Chef's hand crafted signature flavor small-batch ice cream cups and curated toppings (where applicable)
+ Gourmet Popcorn Bar - assorted popcorn, candies and nuts with grab 'n go bags to fill

OUTDOOR COCKTAIL HOUR $350 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
+ Curated selection of passed and/or stationed hors d'oeuvres, priced per person

INDOOR CEREMONY $350 set-up fee

Setup & Teardown of Ceremony Space, **indoor only.**

+ Use of up to 150 white resin padded folding chairs
+ Pipe & Drape Room Divider available upon request

STOCK THE GREEN ROOM $350 flat rate (serves up to 12)

CHOOSE ONE BEVERAGE

+ Bloody Mary Bar
+ Mimosa Bar
+ Sparkling Riesling

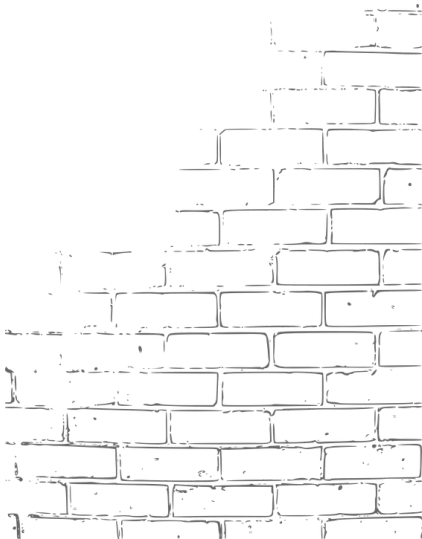
CHOOSE ONE SNACK

+ Grab N' Go Breakfast
+ Charcuterie Grazing Board
+ Hand Crafted Deli Sandwiches

ADDITIONAL GREEN ROOM OPTIONS

+ The Original Boxed Waters: $1.50 each
+ NA Beverages: $30 - Water, Unsweetened Tea, Lemonade
+ Hot Coffee: $30 - coffee carafe, half & half and sugar

Note: No outside food or beverage allowed on site. 6% MI sales tax and 20% service fee is added to any food and beverage portion of the bill. *A service fee is not charged for stocking the green room.* A 3% processing fee applies to payments made by credit card.



CONTACT US TO GET YOUR PARTY STARTED

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UNION + SOCIAL

EVENTS CRAFTED IN PARTNERSHIP WITH

SILVER HARBOR
BREWING COMPANY