

UNION KITCHEN

EVENTS & PRIVATE DINING



43 LASALLE ROAD,
WEST HARTFORD, CT, 06107

www.unionkitchenct.com

860-598-8000



CRAZIE5
THE CONNECTICUT RESTAURANT ASSOCIATION AWARDS

THE SPACE

Our dining room offers four options for booking large parties. Union Kitchen has an open floor plan without a specific private dining space.

Full Restaurant Buyout:

The total capacity for a **seated event** is **112** with 82 seats in the dining room and 30 seats in the bar area. The seating arrangement includes booths, stand-alone tables, high tops, and bar seats. For this seated option, please refer to the family style seated dinner menu.

A passed hors d'oeuvres event is available for up to **140**. For this **standing event**, please refer to the passed appetizers & cocktail hour menu.

The Bar:

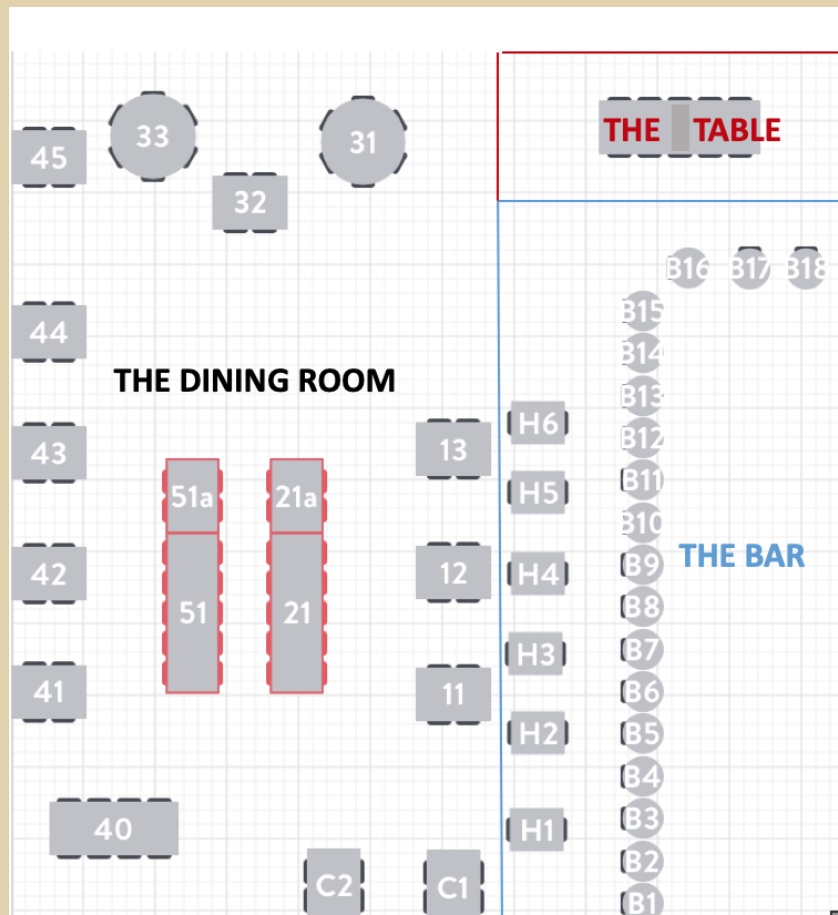
The total capacity for a seated event is **30** with 18 seats at the bar and 12 seats at the bar high tops. Standing bar events are available for up to **30**. While the passed appetizers & cocktail hour menu is the most popular in this space, we can also offer our three-course menu.

Dining Area:

The capacity for this **seated** event is **28**. We offer several table combinations based on the event. The maximum single table size accommodates 14 guests. Based on the day of the week, we offer our three-course & family style seated dinner menus.

The Table at Union Kitchen:

Our premium offering for parties up to **8** includes a 5-course tasting menu paired with wines. The experience begins with a cocktail hour with snacks. This is not a private space.



TIMING

Reservations for arrival in our dining room can be made from

Dinner: Monday - Sunday 3:00 PM - 9:00 PM

Lunch/Brunch: Friday - Sunday 11:00 AM - 2:00 PM

Additional timings may be made available based on the party size and availability.

COSTS & BILLING

We do not charge a room fee. However, there are food and beverage minimums associated with each meal period. Food and beverage minimums do not include 20% gratuity for the waitstaff, 2% admin fee or 7.35% Connecticut Sales Tax.

LUNCH				
DAY	BUYOUT	BAR	DINING ROOM	THE TABLE
FRI	\$1000-\$1500	\$500	\$500	\$800-\$1200
SAT - SUN	\$4000-\$6000	\$1000-\$1500	BUYOUT	\$800-\$1200

DINNER				
DAY	BUYOUT	BAR	DINING ROOM	THE TABLE
SUN - THURS	\$3000-\$7000	\$1200-\$2500	\$1200-\$2500	\$800-\$1200
FRI - SAT	\$12,000-\$17,000	\$3000-\$5000	BUYOUT	\$1200-\$1500

Please inquire about specific food and beverage minimums for your planned event date through the booking form or by reaching out to events@unionkitchenct.com. You can also reach us directly at the restaurant at (860) 598-8000.

We require a credit card to book large parties. Cancellation fees vary based on the size of the party and lead time.



MENUS



The following menus are our offerings for Spring 2024. Union Kitchen is a seasonal restaurant and our menu changes frequently. Please inquire through our event request form for our current menus. Our culinary team will do our best to accommodate allergies and dietary restrictions.

PASSED APPETIZERS & COCKTAIL HOUR

available for parties up to 30 at the bar or parties up to 140 for a full restaurant buyout



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available for parties up to 30 at the bar or parties up to 140 for a full restaurant buyout

HORS D'OEUVRES (\$40 PER PERSON)

FRIED SPANISH OLIVES blue cheese | sweet sausage | CT honey

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WHIPPED RICOTTA TOAST apricot jam | pine nuts | 8 year aged balsamic (v)

STUFFED ENDIVE caponata | grape | vin cotto (v)(gf)

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DEVILLED EGGS smoked salmon | beet | orange (gf)

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CHICKEN KATSU SANDWICH HBC brioche | cabbage | tonkatsu sauce

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LAMB SKEWERS peppercorn cream | american rye

PASSED SMALL PLATES (+20 PER PERSON)

FENNEL RUBBED PORK BELLY celeriac | arugula | vinegar peppers (gf)

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SPICY BLACK TRUFFLE CHICKEN WINGS 'truffalo' sauce | celery sticks | buttermilk dressing (gf)

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BABY GEM SALAD pecorino | brioche crouton | tarragon 'caesar' dressing (v)

ADD ON STATIONS - COCKTAIL HOUR

RAW BAR (+20 PER PERSON)

SHRIMP, LITTLENECK CLAMS & OYSTERS champagne mignonette | cocktail sauce

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SCALLOP CRUDO mandarin orange | black garlic | caper (gf)

PASTA (+15 PER PERSON)

HOUSE BOLOGNESE classic ragu | parmigiana

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ALLA NERANO zucchini & basil | roasted garlic butter (v)

(v) vegetarian

(gf) gluten free

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OPEN BAR BEVERAGE PACKAGES AVAILABLE ON FOLLOWING PAGE.

Beverage Packages

TIER ONE

SPIRITS \$11

VODKA breckenridge **GIN** askur **TEQUILA** casco viejo

BOURBON evan williams black label

WINE \$12

1 WHITE 1 RED 1 ROSE

BEER \$8

SELECTION OF THREE DRAFT BEERS

TIER TWO

SPIRITS \$13

VODKA tito's **GIN** tanqueray **TEQUILA** espolon blanco

COGNAC cognac park **BOURBON** evan Williams black label

RYE old overholt rye **SCOTCH** bank note

WINE \$15

1 SPARKLING 1 WHITE 1 RED 1 ROSE

BEER \$8

SELECTION OF SIX DRAFT BEERS

TIER THREE

SPIRITS \$17

VODKA titos or grey goose **GIN** bombay sapphire or hendricks

TEQUILA espolon blanco or reposado

COGNAC cognac park **BOURBON** evan williams small batch

RYE old overholt rye **SCOTCH** bank note

WINE \$19

2 WHITE 2 RED 2 ROSE 2 SPARKLING

BEER \$8

SELECTION OF SIX DRAFT BEERS

PRICING IS PER DRINK.

ADDITIONALLY, SPIRITS CAN BE USED FOR ANY CLASSIC COCKTAIL.

THREE COURSE MENU IN THE DINING ROOM

available for parties up to 28 in the dining room



THREE COURSE MENU IN THE DINING ROOM

available for parties up to 28 in the dining room

\$70 PER PERSON

APPETIZERS (FAMILY STYLE)

WHIPPED RICOTTA TOAST apricot jam | pine nuts | vin cotto (v)

FENNEL RUBBED PORK BELLY celeriac | arugula | vinegar peppers (gf)

RHODE ISLAND STYLE CALAMARI cherry peppers | garlic butter | marinara

BABY GEM SALAD pecorino | crouton | peppercorn | tarragon 'caesar' dressing (v)

ENTREE (CHOOSE ONE)

SPAGHETTI ALLA NERANO zucchini & basil | roasted garlic butter | burrata (v)

RIGATONI BOLOGNESE classic ragu | parmigiana

SCOTTISH SALMON citrus saffron beurre blanc | sweet potatoes & broccoli rabe (gf)

CHICKEN MILANESE mixed greens salad | mustard cream

HONEY LAVENDER DUCK BREAST green rice | spinach | pomegranate (gf)(+\$10)

HANGER STEAK curry mushroom ragout | warm potato salad (gf)(+\$10)

DESSERT (FAMILY STYLE)

CARROT CAKE cream cheese | walnuts

THREE LAYERED STRAWBERRY CAKE whipped cream

Please inquire about adding supplemental salad and soup courses.

Please inquire about

FAMILY STYLE SIT DOWN DINNER

available as a sit down dinner option for parties up to 112 as part of a full restaurant buyout

\$80 PER PERSON

APPETIZERS

WHIPPED RICOTTA TOAST apricot jam | pine nuts | vin cotto (v)

FENNEL RUBBED PORK BELLY celeriac | arugula | vinegar peppers (gf)

RHODE ISLAND STYLE CALAMARI cherry peppers | garlic butter | marinara

SALAD

BABY GEM CAESAR pecorino | crouton | peppercorn | tarragon 'caesar' dressing (v)

ENTREES

BLACK TRUFFLE RISOTTO perigord black truffle | shaved pecorino (v)

FREE RANGE CHICKEN with bearnaise sauce (gf)

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SCOTTISH SALMON PLATTER with citrus saffron beurre blanc (gf)

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HANGER STEAK with bordelaise sauce (gf)(+\$15)

SIDES

SWEET POTATO & BROCCOLI RABE (gf)

ASPARAGUS & FINGERLINGS (gf)

DESSERT

CARROT CAKE cream cheese | walnuts

THREE LAYERED STRAWBERRY CAKE whipped cream

TASTING MENU AT THE TABLE AT UNION KITCHEN

available for parties up to 12.



TASTING MENU AT THE TABLE AT UNION KITCHEN

available for parties up to 12.

\$150 PER PERSON

CELEBRATE A SPECIAL DINNER AT UNION KITCHEN.

PERFECT FOR INTIMATE FAMILY GATHERINGS OR CORPORATE DINNERS.

THE EVENING

**INCLUDES
APERITIVO HOUR**

With handcrafted cocktails

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CUSTOMIZABLE 5 COURSE TASTING MENU

Paired with wines