

EST. *The* 2015  
**HAMPTON**  
**SOCIAL**

*Private Events*

MERCATO - NAPLES, FL



**PARKER**

RESTAURANT GROUP

LEARN MORE & PLAN EVENTS  
[catherine@thehamptonsocial.com](mailto:catherine@thehamptonsocial.com)  
[thehamptonsocial.com](http://thehamptonsocial.com)



# Private Events

## VENUE FLOOR PLAN

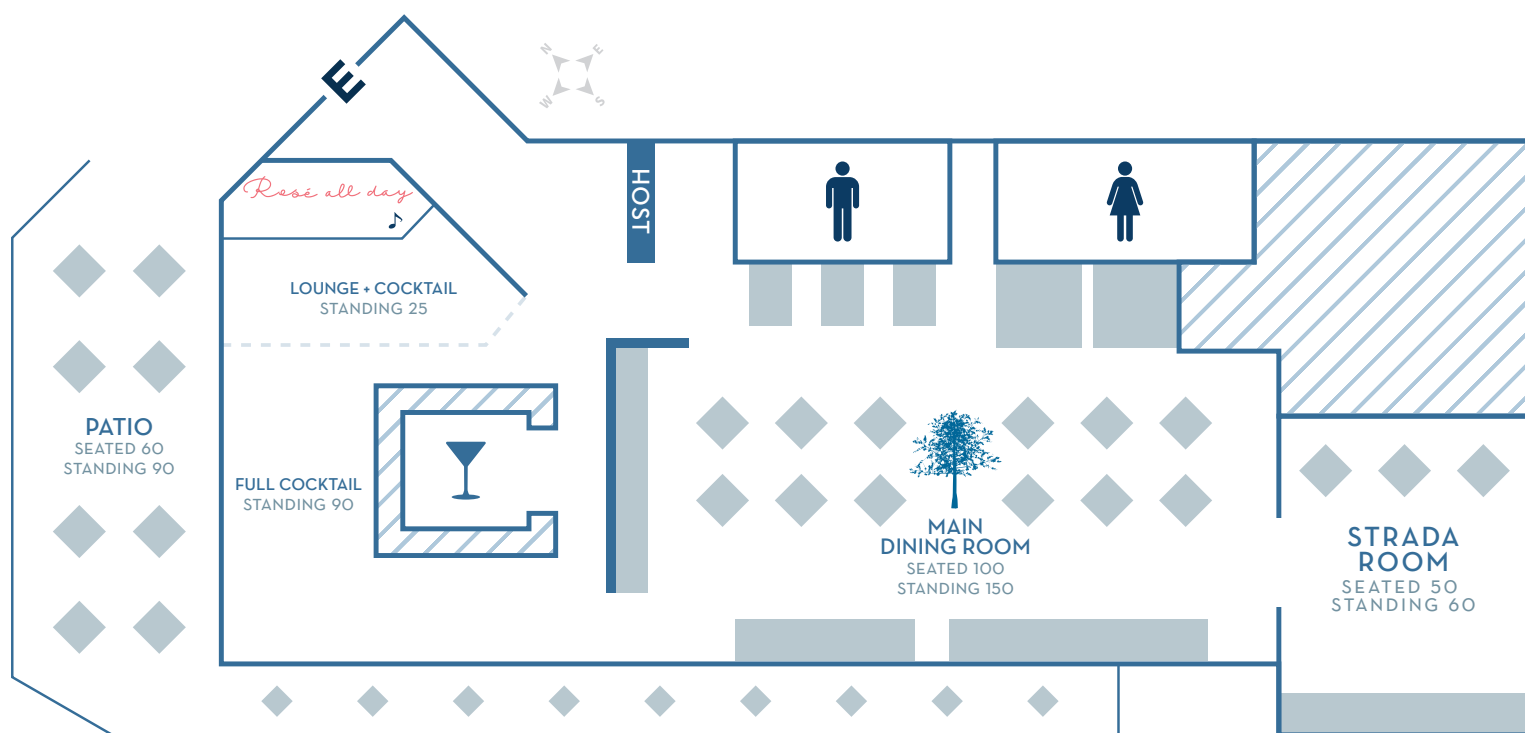
### THE HAMPTON SOCIAL

The Hampton Social Naples opened in the popular Mercato Shopping Center in North Naples in December 2018.

The brand's first location to open outside of the Chicagoland area, is a dining hotspot that evokes East Coast living in every aspect – from the white-washed, nautical walls to the signature seafood fare. The 8,445-square-foot restaurant also boasts a wrap-around outdoor patio, private dining and semi-private spaces for gatherings and events. For local flare, select menu items also spotlight regional ingredients unique to Southwest Florida.

#### FULL VENUE BUYOUT

SEATED 300  
STANDING 500



- CARVING STATIONS
- BEVERAGE PACKAGES
- COMPLEMENTARY VALET

- PRIVATE ROOM
- SATELLITE BAR

- LIVE ACOUSTIC PERFORMER
- A/V CAPABILITIES



## THE STRADA ROOM

The Strada Room is our private dining area and can accommodate up to 50 guests. Perfect for rehearsal dinners, baby showers, corporate gatherings. With beautiful greenery, nautical rope chandeliers and large windows this is the perfect space for any celebration. Our 60" television is fully equipped to showcase a slideshow, video presentation and more.

THIS SPACE CAN ACCOMMODATE  
STANDING 60  
SEATED 50



## LOUNGE + COCKTAIL

This space is the perfect spot to take that after work happy hour or intimate gathering to the next level. You will have the famous "Rosé All Day" sign privately for your group, add in some mixed lounge seating and you have a lively exciting atmosphere. You'll get some amazing photographs to remember every moment in this beautiful space.

THIS SPACE CAN ACCOMMODATE  
STANDING 25





## FRONT PATIO

Bask in the Florida sun outside on our patio! This completely customizable space is perfect for intimate gatherings or large social events. A mix of seating options is available for you to create the ideal environment for your guests.

THIS SPACE CAN ACCOMMODATE  
STANDING 90  
SEATED 60



## FULL COCKTAIL + BAR

Our cocktail area is our most versatile semi-private event space. This space is situated in the heart of the liveliest area of our restaurant that can provide direct full bar access upon request and plenty of room to mingle. Not to mention it is the perfect space to enjoy our live acoustic performances without interrupting personal conversation.

THIS SPACE CAN ACCOMMODATE  
STANDING 90





## CLIENT FEEDBACK

"Gulfshore Life hosts a monthly luncheon for our board members and this has been the best one they remember! The atmosphere, food and service were all great! There wasn't one complaint, which is the first time I've had that happen in the three months I've been doing their luncheons. The Event Sales Manager was great - super accommodating and responsive and had a strong attention to detail, which is greatly appreciated! We'll DEFINITELY be hosting there again!!" -**GulfShore Life**

"Everything for this event went so well and all of our guests had an amazing time! The Event Sales Manager did a fantastic job helping to organize and plan the event with us and she was very responsive to all of my emails. She really made things so easy for me and our organization. We are all busy (and very particular) and everything turned out great. The servers, staff and bartenders were also so helpful and nice. Literally anything we needed they were able to help us. The servers also anticipated things we needed like napkins, to-go containers, refills on drinks and food and were just really nice people. Numerous guests commented on the décor and fun atmosphere and vibe. I cannot say enough good things about our experience there. Thank you for helping us make it a great networking event!" -**Collier County Women's Bar Association**

"The event space was the perfect upscale/casual vibe we were looking for and The Event Sales Manager was absolutely wonderful to work with--very helpful, professional, responsive and accommodating/flexible. The food and service was excellent." -**TransDigm**

"I recently just had an event with The Hampton Social for my company and everything about it was AMAZING. Truly, I could not of asked for a better event. The Event Sales Manager was so helpful and made the entire process easy and painless. On the actual day of the entire staff was incredible, they always made sure I had everything I needed and that I was eating since I was hosting the event. Then the food and drinks itself were SO GOOD. I can't thank The Hampton Social-Naples enough for everything and I will 100% be back for our next event. THANK YOU!" -**Paradise Coast Oral and Facial Surgery**

## PRESS

"For Naples residents unable to schedule a trip to the Hamptons this summer, there's now a local alternative. Entrepreneur Brad Parker opened The Hampton Social in Mercato last December. Although Parker operates a handful of restaurants in the Chicago area, this is his first venture outside of the Midwest. Thankfully, he is just as enthusiastic about Southwest Florida and the Paradise Coast as he is about the trendy Long Island vacation mecca." -**Naples Illustrated**

"There's room for about 300 guests, plus an extra 66 on a patio that catches spillover traffic from the full-size and fully stocked bar. While there is a host of creative cocktails, the libation of choice is hands-down rosé—with a special bottle of the day; multiple other options (including Jon Bon Jovi's exciting new award-winning Hampton Water); plus the frosty blended rosé made with rosé, Tito's vodka and pureed peach." -**Gulfshore Life**

"The menu will feature seafood fare and dishes that will incorporate regional ingredients found in Southwest Florida, as well as an extensive wine and cocktail menu. With over 8,000 square feet of dining space, the space will feature a spacious wrap-around outdoor patio with high-top seating and lush vegetation. The interior design highlights the concept's nautical influence with rope accents situated throughout the space, a large birch tree that will create a canopy over the main dining room and a rustic pergola that will hang above the bar." -**Naples Florida Weekly**



# Private Events

## HORS D'OEUVRES MENU

### PLATTERS

PRICED PER PLATTER - SERVES 24

<b>Artisanal Cheese Platter</b> .....	130
brie spread, smoked gouda, manchego, grapes, roasted almonds, house pickles, hot honey, crackers & grilled bread	
<b>Charcuterie Platter</b> .....	150
imported cured meats, house pickles, roasted almonds, olives, mustard sauce, crackers & grilled bread	
<b>Grilled Vegetable Platter</b> .....	120
asparagus, roasted cherry tomatoes, zucchini, yellow squash, pesto ranch, roasted red pepper aioli	
<b>Fresh Vegetable Platter</b> .....	100
watermelon radish, cucumbers, carrots, grape tomatoes, celery, pesto ranch, blue cheese dressing	
<b>Fresh Fruit Platter</b> .....	70
pineapple, honeydew, cantaloupe, strawberries, blueberries, raspberries, honey greek yogurt	
<b>Social Dips</b> .....	150
roasted red pepper spread, tzatziki, mashed chickpeas, watermelon radishes, cucumbers, heirloom baby carrots, pita chips	
<b>Dip Duo</b> .....	100
house salsa, avocado hummus with fresh corn, queso fresco and cilantro, fresh veggies, tortilla chips	
<b>Tuna Tartare</b> .....	90
soy chipotle vinaigrette, avocado, green onion, ginger, radish, cucumber, fresh veggies, tortilla chips	

### RAW BAR

PRICED PER DOZEN

<b>Shrimp Cocktail</b> - cocktail sauce, lemon garlic aioli, tabasco .....	48
<b>East Coast Oysters</b> - cocktail sauce, mignonette, tabasco .....	48
<b>King Crab Bites</b> - cocktail sauce, mustard sauce, tabasco .....	68





# Private Events

## HORS D'OEUVRES MENU

### HOT • PRICED PER DOZEN

Turkey Meatballs - hand rolled turkey meatballs, rossa sauce .....	35
Mini Meatball Subs - hand rolled turkey meatballs, provolone cheese, marzano sauce, new england bun .....	42
Stuffed Mushrooms - brown rice, pepper mix, green onion .....	42
Mediterranean Shrimp Skewers - mojo shrimp, olive relish, queso fresco, tzatziki .....	48
Mini Grilled Cheese - sourdough, parmesan butter, cheddar, provolone, swiss, tomato bisque .....	36
Crab Cake Bites - lump crab, mustard sauce, chive .....	48
Chicken Skewers - mojo chicken breast, peanut sauce, spicy aioli .....	38
Brussels Sprouts - toasted naan, herb goat cheese, hot honey glaze, roasted almond .....	36
Beef Sliders - mustard aioli, house pickle, cheddar cheese .....	45
Blue Cheese Sliders - blue cheese, tomato jam .....	45
Chickpea Croquettes - brown rice, chickpea hummus, tzatziki, radish .....	35
Beef Skewers - soy marinade, pepper mix, spicy aioli .....	42

### COLD • PRICED PER DOZEN

Ahi Tuna Deviled Eggs - pickled red onion, quinoa, arugula, jalapeño pesto .....	42
Brie Crostini - grape, hot honey glaze, roasted almond .....	36
Goat Cheese Crostini - granny smith apple, pickled red onion, hot honey glaze .....	36
Smoked Trout Bites - granny smith apple, bacon, pickled red onion .....	36
Bruschetta - tomato, fresh corn, blue cheese, herb vinaigrette, pesto .....	32
Shrimp Ceviché - cucumber, red onion, cilantro, cocktail sauce, avocado hummus, oyster cracker .....	38
Tuna Tartare - soy chipotle vinaigrette, avocado, green onion, ginger, radish, cucumber .....	38
Mini Maine Lobster Rolls - fresh lobster meat, creamy dressing, toasted new england bun .....	96
Mediterranean Bites - pita chip, roasted red pepper hummus, chickpeas, queso fresco .....	36
Chicken Salad Wraps - hampton chicken salad, red grape, spicy aioli .....	36
Avocado Toast - avocado hummus, burrata cheese, roasted tomato .....	36



# Private Events

## HORS D'OEUVRES MENU

### WOOD FIRED PIZZA • 8 SLICES • GLUTEN FREE +\$2 • ALL DAY MON-FRI, SAT-SUN AFTER 3:00PM

South Hampton - red sauce, charred pepperoni, sausage, premium cheese blend, basil .....	15.5
Avocado Corn - roasted tomato, mozzarella, basil, premium cheese blend, lemon zest .....	16.5
BBQ Chicken - pesto sauce, roasted tomato, red onions, premium cheese blend, cilantro .....	16.5
Four Cheese - red sauce, premium cheese blend, mozzarella, gouda, goat .....	13
North Haven - prosciutto, grilled peaches, bleu cheese, arugula, balsamic dressing .....	17
Greenhouse - pesto sauce, kale, brussels sprouts, yellow pepper, fresno peppers, premium cheese blend .....	15

### TACOS • PRICED PER DOZEN

Steak Tacos - marinated beef tips, poppy chili slaw, pickled red onions, queso fresco .....	48
Shrimp Tacos - mojo shrimp, asian slaw, spicy aioli, fresno pepper mix .....	52

### SWEET TREATS • PRICED PER DOZEN

Apple Caramel Bar - granny smith apple, custard, granola shortbread and caramel drizzle .....	26
Petit Fours - chocolate brownie bite, red velvet, carrot cake, truffle bon bon .....	28
Six Layer Oreo Bite - white & dark chocolate layers, oreo crunch .....	26
Tiramisu - mascarpone, lady fingers soaked in espresso, cocoa powder sprinkle .....	30
Cookies - chocolate chip or snickerdoodle .....	18





# Private Events

## ACTION STATIONS

+150 ATTENDANT FEE PER STATION

PACKAGE AVAILABILITY DEPENDENT ON SPACE

## PASTA STATION

16 PER PERSON

---

### CHOICE OF PASTA

Pasta Rossa or Mac n' Cheese

### STATION INCLUDES

Roasted Mushrooms • Peas • Roasted Red Peppers • Bacon  
Parmesan Cheese • Red Pepper Flakes • Basil  
Garlic Bread

### ADD A PROTEIN

\*maximum 2

Chicken +3pp • Shrimp +4pp • Italian Sausage +3pp

## TACO STATION

ONE PROTEIN - 16 PER PERSON

TWO PROTEINS - 21 PER PERSON

---

### CHOICE OF PROTEIN

Barbacoa with Poppy Chili Slaw  
Mojo Shrimp with Spicy Aioli Slaw +3pp  
Pork Carnitas with Cilantro Cream Slaw

### STATION INCLUDES

Lime Wedges • Salsa Verde • House Salsa • Pickled Red Onion  
Queso Fresco • Avocado Hummus • Fresno Pepper Mix • Pineapple Salsa  
Onion Cilantro Mix • Shredded Lettuce  
Tortilla Chips



---

# Private Events

## A LA CARTE STATIONS

MINIMUM 16 GUESTS

### CARVING STATION

+150 ATTENDANT FEE PER STATION

---

Beef Tenderloin - béarnaise sauce .....	220 per tenderloin (feeds 18-20)
Prime Rib - horseradish cream .....	375 per prime rib (feeds 25-30)

### MAINS

FEEDS 16

---

Grilled Salmon - chili lime butter .....	128
Roasted Chicken - au jus .....	96

### SALADS

FEEDS 20

---

Autumn Peach Salad - roasted peaches, blueberries, pickled red onion, queso fresco, dijon dressing, almonds ...	72
Hampton Caesar Salad - roasted brussels sprouts, parmesan, rustic croutons, classic caesar dressing .....	78
Cilantro Thai Salad - kale, slaw mix, edamame, peanut sauce, peanuts, cilantro lime dressing .....	66
Harvest Kale - red quinoa, grapes, manchego cheese, parmesan, sunflower seeds, lemon dressing .....	72

### SIDES

FEEDS 24

---

Broccolini - garlic butter, parmesan .....	75
Asparagus - lemon garlic .....	65
Roasted Potato Succotash - roasted fingerling potatoes, pepper mix, corn, wilted kale .....	75
Mashed Potatoes - yukon gold potatoes, parmesan, garlic, parsley .....	65
Assorted Cluster Bread - whipped butter .....	36





# Private Events

## PLATED DINNER MENU

OPTION 1

45 PER PERSON

---

### SALADS

CHOOSE ONE • INDIVIDUALLY PLATED

**Hampton Caesar** - roasted brussels sprouts, parmesan, rustic croutons, classic caesar dressing

**Harvest Kale** - red quinoa, grapes, manchego cheese, parmesan, sunflower seeds, lemon dressing

**Lighthouse** - mixed greens, tomato, croutons, egg, cucumber, lemon vinaigrette

---

### ENTREES

CHOOSE THREE • INDIVIDUALLY PLATED

**Lemon Roasted Chicken** - half chicken, mashed potatoes, asparagus, au jus

**Grilled Salmon** - pan roasted broccolini, chili lime butter, lemon

**Pasta Rossa\*** - sausage, rigatoni pasta, peas, roasted peppers, parmesan

**Steak Frites** - soy marinated skirt steak, dressed greens, french fries, horseradish cream

**Hampton Mac N' Cheese\*** - cavatappi pasta, roasted ham, tomato, three cheese sauce

---

### DESSERTS

INDIVIDUALLY PLATED

Local Homemade Ice Cream  
& Seasonal Sorbet



# Private Events

## PLATED DINNER MENU

OPTION 2

55 PER PERSON

---

### STARTERS

CHOOSE ONE • FAMILY STYLE

- Brussels Sprouts** - herb goat cheese, chili honey, almonds
  - Cooper's Beach Calamari** - crispy fried calamari rings, garlic aioli, lemon gremolata
  - Apple & Brie Board** - hot honey, red grapes, almonds, sourdough bread
  - Burrata & Toast** - olives, avocado, roasted tomato, sourdough
  - Tuna Tartare** - soy chipotle vinaigrette avocado, green onion, ginger, radish, cucumber
- 

### SALADS

CHOOSE ONE • INDIVIDUALLY PLATED

- Hampton Caesar** - roasted brussels sprouts, parmesan, rustic croutons, classic caesar dressing
  - Harvest Kale** - red quinoa, grapes, manchego cheese, parmesan, sunflower seeds, lemon dressing
  - Lighthouse** - mixed greens, tomato, croutons, egg, cucumber, lemon vinaigrette
- 

### ENTREES

CHOOSE THREE • INDIVIDUALLY PLATED

- Lemon Roasted Chicken** - half chicken, mashed potatoes, asparagus, au jus
  - Grilled Salmon** - pan roasted broccolini, chili lime butter, lemon
  - Pasta Rossa\*** - sausage, rigatoni pasta, peas, roasted peppers, parmesan
  - Steak Frites** - soy marinated skirt steak, dressed greens, french fries, horseradish cream
  - Hampton Mac N' Cheese\*** - cavatappi pasta, roasted ham, tomato, three cheese sauce
  - Pan Seared Mahi Mahi** - mashed potatoes, bok choy, thai chili beurre blanc, sesame seeds
  - Crispy Red Fish** - farro, red quinoa, andouille sausage, crawfish, peppers, fried egg, sesame seeds
- 

### DESSERTS

INDIVIDUALLY PLATED

- Local Homemade Ice Cream & Seasonal Sorbet**
- NY Style Cheesecake** - local blackberry compote, classic whipped cream



# Private Events

## PLATED DINNER MENU

OPTION 3

### 65 PER PERSON

---

#### STARTERS

CHOOSE TWO • FAMILY STYLE

**Brussels Sprouts** - herb goat cheese, chili honey, almonds

**Cooper's Beach Calamari** - crispy fried calamari rings, garlic aioli, lemon gremolata

**Apple & Brie Board** - hot honey, red grapes, almonds, sourdough bread

**Burrata & Toast** - olives, avocado, roasted tomato, sourdough

**Tuna Tartare** - soy chipotle vinaigrette avocado, green onion, ginger, radish, cucumber

**Tenderloin Bites** - marinated tenderloin, peppers, onion, slaw, naan bread, spicy aioli

---

#### SALADS

CHOOSE ONE • INDIVIDUALLY PLATED

**Hampton Caesar** - roasted brussels sprouts, parmesan, rustic croutons, classic caesar dressing

**Harvest Kale** - red quinoa, grapes, manchego cheese, parmesan, sunflower seeds, lemon dressing

**Lighthouse** - mixed greens, tomato, croutons, egg, cucumber, lemon vinaigrette

---

#### ENTREES

CHOOSE THREE • INDIVIDUALLY PLATED

**Lemon Roasted Chicken** - half chicken, mashed potatoes, asparagus, au jus

**Grilled Salmon** - pan roasted broccolini, chili lime butter, lemon

**Pasta Rossa\*** - sausage, rigatoni pasta, peas, roasted peppers, parmesan

**Steak Frites** - soy marinated skirt steak, dressed greens, french fries, horseradish cream

**Hampton Mac N' Cheese\*** - cavatappi pasta, roasted ham, tomato, three cheese sauce

**Pan Seared Mahi Mahi** - mashed potatoes, bok choy, thai chili beurre blanc, sesame seeds

**Crispy Red Fish** - farro, red quinoa, andouille sausage, crawfish, peppers, fried egg, sesame seeds

**Petit Filet** - mashed potatoes, wilted greens, house steak sauce

---

#### DESSERTS

INDIVIDUALLY PLATED

**Local Homemade Ice Cream & Seasonal Sorbet**

**NY Style Cheesecake** - local blackberry compote, classic whipped cream

**Flourless Chocolate Cake** - rosé custard sauce, caramel





*Private Events*  
**FAMILY STYLE DINNER MENU**  
MINIMUM 16 GUESTS

55 PER PERSON

---

**STARTERS**

CHOOSE TWO

- Brussels Sprouts** - herb goat cheese, chili honey, almonds
- Cooper's Beach Calamari** - crispy fried calamari rings, garlic aioli, lemon gremolata
- Apple & Brie Board** - hot honey, red grapes, almonds, sourdough bread
- Tuna Tartare** - soy chipotle vinaigrette, avocado, green onion, ginger, radish, cucumber
- Tenderloin Bites** - marinated tenderloin, peppers, onion, slaw, naan bread, spicy aioli
- Hampton Caesar** - roasted brussels sprouts, parmesan, rustic croutons, classic caesar dressing
- Harvest Kale Salad** - red quinoa, grapes, manchego cheese, parmesan, sunflower seeds, lemon dressing
- 

**ENTREES**

CHOOSE TWO

- Skirt Steak** - soy marinade, horseradish cream
- Lemon Roasted Chicken** - au jus
- Grilled Salmon** - chilli lime butter
- Pan Seared Mahi Mahi** - thai chilli beurre blanc, sesame seed
- Hampton Mac N' Cheese** - cavatappi pasta, roasted ham, tomato, three cheese blend
- Pasta Rossa** - sausage, rigatoni pasta, peas, roasted peppers, parmesan
- Mini Maine Lobster Rolls +6pp** - fresh lobster meat, creamy dressing, toasted new england bun
- 

**SIDES**

CHOOSE TWO

- Roasted Potato Succotash • Tabbouleh • Parmesan Fries**
- Grilled Asparagus • Broccolini • Lighthouse Salad**



# Private Events

## PLATED LUNCH MENU

OPTION 1

MONDAY THROUGH FRIDAY 11:00 AM TO 3:00 PM

### 30 PER PERSON

---

ADD A CUP OF CLAM CHOWDER FOR \$5 PER PERSON

## STARTERS

CHOOSE ONE • FAMILY STYLE

**Brussels Sprouts** - herb goat cheese, chili honey, almonds

**Cooper's Beach Calamari** - crispy fried calamari rings, garlic aioli, lemon gremolata

**Burrata & Toast** - olives, avocado, roasted tomato, on sourdough bread

**Tuna Tartare** - soy chipotle vinaigrette, avocado, green onion, ginger, radish, cucumber

**Tenderloin Bites** - marinated tenderloin, peppers, onion, slaw, naan bread, spicy aioli

**Hampton Caesar Salad** - roasted brussels sprouts, parmesan, rustic croutons, classic caesar dressing

**Harvest Kale Salad** - red quinoa, grapes, manchego cheese, parmesan, sunflower seeds, lemon dijon vinaigrette

---

## ENTREES

CHOOSE THREE • INDIVIDUALLY PLATED

**Chicken Salad B.L.T.** - roasted chicken, corn, grapes, gouda, bacon, tomato, multi-grain bread, housemade potato chips

**Grilled Cheese & Avocado** - sourdough, parmesan, cheddar, provolone, swiss, avocado, tomato bisque

**Maine Lobster Roll +8pp** - fresh lobster meat, creamy dressing, toasted new england bun, house potato chips

**Smash Burger** - double patty, cheddar, house pickles, mustard aioli, egg bun, house potato chips

**Fish & Chips** - beer battered cod, french fries, tartar sauce, lemon

**Shelter Island Chicken Sandwich** - crispy fried, slaw, apple, swiss, house pickles, spicy aioli, egg bun, house potato chips

**Sunrise Beach Bowl** - brown rice, quinoa, avocado, sweet plantains, jalapeño aioli, onion, fried egg, house salsa, black beans, sesame seeds

**Shrimp Tacos** - citrus marinated slaw, spicy aioli, corn tortillas, jalapeños, house salsa, lime



# Private Events

## PLATED LUNCH MENU

OPTION 2

MONDAY THROUGH FRIDAY 11:00 AM TO 3:00 PM

### 20 PER PERSON

---

ADD A CUP OF CLAM CHOWDER FOR \$5 PER PERSON

## STARTERS

INDIVIDUALLY PLATED

**Lighthouse Salad** - mixed greens, tomato, croutons, egg, cucumber, lemon vinaigrette

**Tomato Bisque** - hearty tomato soup with fresh basil

---

## ENTREES

CHOOSE THREE • INDIVIDUALLY PLATED

**Smash Burger** - double patty, cheddar, house pickles, mustard aioli, egg bun, house potato chips

**Sunrise Beach Bowl** - brown rice, quinoa, avocado, sweet plantains, jalapeno aioli, onion, fried egg, house salsa, black beans, sesame seeds

**Autumn Peach Salad** - roasted peaches, blueberries, pickled red onion, queso fresco, dijon dressing, almonds

**Hampton Caesar Salad** - roasted brussels sprouts, parmesan, rustic croutons, classic caesar dressing

**Mahi Mahi Club** - grilled mahi mahi, red onion, pickles, red pepper aioli, egg bun, house potato chips

**Chicken Salad B.L.T.** - roasted chicken, corn, grapes, gouda cheese, bacon, tomato, multi-grain bread, house potato chips





# Private Events

## FAMILY STYLE LUNCH MENU

MONDAY - FRIDAY 11:00AM - 3:00PM

MINIMUM 16 GUESTS

### 35 PER PERSON

---

#### STARTERS

CHOOSE TWO

- Brussels Sprouts** - herb goat cheese, chili honey, almonds
  - Cooper's Beach Calamari** - crispy fried calamari rings, garlic aioli, lemon gremolata
  - Apple & Brie Board** - hot honey, red grapes, almonds, sourdough bread
  - Burrata & Toast** - olives, avocado, roasted tomato, sourdough bread
  - Tuna Tartare** - soy chipotle vinaigrette, avocado, green onion, ginger, radish, cucumber
  - Tenderloin Bites** - marinated tenderloin, peppers, onion, slaw, naan bread, spicy aioli
  - Hampton Caesar** - roasted brussels sprouts, parmesan, rustic croutons, classic caesar dressing
- 

#### ENTREES

CHOOSE TWO

- Mahi Mahi Club** - grilled mahi mahi, red onion, pickles, red pepper aioli, egg bun
  - Chicken Salad B.L.T.** - roasted chicken, corn, grapes, gouda cheese, bacon, tomato, multi-grain bread
  - Grilled Cheese & Avocado** - parmesan, cheddar, provolone, swiss, avocado, sourdough
  - Parmesan Chicken** - marinated chicken breast, red pepper aioli, arugula, parmesan
  - Hampton Mac N' Cheese** - cavatappi pasta, roasted ham, tomato, three cheese blend
  - Mini Maine Lobster Rolls +6pp** - fresh lobster meat, creamy dressing, toasted new england bun
  - Cilantro Thai Salad** - kale, slaw mix, edamame, peanut sauce, peanuts, cilantro lime dressing
  - Harvest Kale Salad** - red quinoa, grapes, manchego cheese, parmesan, sunflower seeds, lemon dijon vinaigrette
  - Autumn Peach Salad** - roasted peaches, blueberries, pickled red onion, queso fresco, almonds, lemon dijon vinaigrette
- 

#### SIDES

CHOOSE ONE

- Roasted Potato Succotash • Tabbouleh • Parmesan Fries**
- Grilled Asparagus • Lighthouse Salad**



# Private Events

## PLATED BRUNCH MENU

SATURDAY & SUNDAY 10:00AM - 3:00PM

### 30 PER PERSON

---

ADD A CUP OF CLAM CHOWDER FOR \$5 PER PERSON

## STARTERS

CHOOSE ONE • FAMILY STYLE

**Brussels Sprouts** - herb goat cheese, chili honey, almonds

**Cooper's Beach Calamari** - crispy fried calamari rings, garlic aioli, lemon gremolata

**Burrata & Toast** - olives, avocado, roasted tomato, on sourdough bread

**Tuna Tartare** - soy chipotle vinaigrette, avocado, green onion, ginger, radish, cucumber

**Tenderloin Bites** - marinated tenderloin, peppers, onion, slaw, naan bread, spicy aioli

**Hampton Caesar Salad** - roasted brussels sprouts, parmesan, rustic croutons, classic caesar dressing

**Harvest Kale Salad** - red quinoa, grapes, manchego cheese, parmesan, sunflower seeds, lemon dijon vinaigrette

---

## ENTREES

CHOOSE THREE • INDIVIDUALLY PLATED

**Wild Berry French Toast** - house syrup, powdered sugar

**Lobster Roll +8p.p.** - manhattan style: buttery & delicious or maine style: creamy goodness

**Grilled Cheese & Avocado** - sourdough, parmesan, cheddar, provolone, swiss, avocado, tomato bisque

**Smash Burger** - double patty, cheddar, house pickles, mustard aioli, egg bun

**Denver Scramble** - peppers, onions, cheddar blend, ham, hashbrowns, sourdough toast

**Breakfast Burrito** - potatoes, cheddar, pork sausage, scrambled egg, black beans, queso, sour cream, fruit

**Breakfast Sandwich** - sausage patty, scrambled egg, cheddar, english muffin, fruit

**Sag Harbor Hash** - 6-min. eggs, kale, roasted tomato, sausage, mushrooms, onions, potatoes, béarnaise

**Bayhouse Scramble** - egg whites, roasted turkey, avocado, house salsa, fruit

**Grandma Swan's Pancakes** - whipped butter, house syrup



# Private Events

## FAMILY STYLE BRUNCH MENU

SATURDAY & SUNDAY 10:00AM - 3:00PM

MINIMUM 16 GUESTS

### 35 PER PERSON

---

#### STARTERS

CHOOSE TWO

**Brussels Sprouts** - herb goat cheese, chili honey, almonds

**Cooper's Beach Calamari** - crispy fried calamari rings, garlic aioli, lemon gremolata

**Burrata & Toast** - olives, avocado, roasted tomato, sourdough bread

**Hampton Caesar** - roasted brussels sprouts, parmesan, rustic croutons, classic caesar dressing

**Harvest Kale Salad** - red quinoa, grapes, manchego cheese, parmesan, sunflower seeds, lemon dressing

**Cilantro Thai Salad** - kale, slaw mix, edamame, peanut sauce, peanuts, cilantro lime dressing

**Autumn Peach Salad** - roasted peaches, blueberries, pickled red onion, queso fresco, almonds, lemon dijon vinaigrette

---

#### ENTREES

CHOOSE TWO

**Wild Berry French Toast** - house syrup, powdered sugar

**Grandma Swan's Pancakes** - whipped butter, house syrup

**Sag Harbor Hash** - 6-min. eggs, andouille sausage, potatoes, onions, peppers, kale, béarnaise, roasted red pepper sauce

**Breakfast Burrito** - potatoes, cheddar, pork sausage, scrambled egg, black beans, queso, sour cream

**Grilled Cheese & Avocado** - parmesan, cheddar, provolone, swiss, avocado, sourdough

**Chicken Salad B.L.T.** - roasted chicken, corn, grapes, gouda cheese, bacon, tomato, multi-grain bread

**Denver Scramble** - peppers, onions, scrambled egg, cheddar blend, ham

**Bayhouse Scramble** - egg whites, roasted turkey, avocado, house salsa

---

#### SIDES

CHOOSE ONE

**Mac N' Cheese • Parmesan Fries • Hashbrowns**

**Bacon • Turkey Sausage • Pork Sausage**



# Private Events

## BRUNCH BITES

SATURDAY & SUNDAY 10:00AM - 3:00PM

### HOT • PRICED PER DOZEN

Morning Grilled Cheese - sourdough, parmesan, cheddar, provolone, swiss, scrambled egg, tomato bisque .....	38
Ham Sandwiches - sourdough, ham, cheddar, provolone, swiss, egg .....	42
Biscuit Sandwiches - scrambled egg, pork sausage, cheddar, mustard aioli .....	36

### COLD • PRICED PER DOZEN

Lox Crostini - smoked salmon, chive cream cheese, red onion, caper .....	28
Pork Belly Deviled Eggs - pork belly, pickled mustard seeds, arugula, pesto, red pepper sauce .....	38
Breakfast Bruschetta - egg, tomato, fresh corn, blue cheese, herb vinaigrette, pesto .....	34

#### HAMPTON EGG BITES

Denver - ham, pepper, cheddar, onion .....	32
Four Cheese - mozzarella, cheddar, queso fresco, parmesan .....	28
Steak - horseradish cream, wilted greens, roasted red pepper, fresh parsley .....	32
Veggie - egg whites, wilted greens, roasted red pepper .....	28

### STATIONED • PRICED PER DOZEN

Pancake Stacks - three mini pancakes, house syrup, whipped butter .....	28
French Toast Skewers - french toast, house syrup, powdered sugar .....	36
Parfait Cups - honey greek yogurt, wild berry compote, oatmeal cookie crumbles .....	36

## CONTINENTAL BREAKFAST

EVERYDAY BEFORE 10:00AM

20 PER PERSON

Assorted Pastries & Muffins, Croissants, Yogurt Parfaits  
Coffee, Tea, Juice and Soft Drinks Included





# Private Events

## BRUNCH BUFFET

SATURDAY & SUNDAY 10:00AM - 3:00PM

PACKAGE AVAILABILITY DEPENDENT ON SPACE

CHOOSE TWO - 25 PER PERSON

CHOOSE THREE - 30 PER PERSON

CHOOSE FOUR - 35 PER PERSON

---

## MAINS

**Autumn Peach Salad** - roasted peaches, blueberries, pickled red onion, queso fresco, almonds, lemon dressing

**Hampton Caesar Salad** - roasted brussels sprouts, parmesan, rustic croutons, classic caesar dressing

**Cilantro Thai Salad** - kale, slaw mix, edamame, peanut sauce, peanuts, cilantro lime dressing

**Morning Grilled Cheese** - sourdough, parmesan, cheddar, provolone, swiss, scrambled egg, tomato bisque

**Hampton Mac N' Cheese** - cavatappi pasta, roasted ham, tomato, three cheese sauce

**Veggie Egg White Scramble** - egg whites, wilted greens, roasted red pepper

**Four Cheese Scramble** - mozzarella, cheddar, queso fresco, parmesan cheese

**Denver Scramble** - peppers, onion, cheddar blend, ham

**Beef Sliders** - mustard aioli, house pickle, cheddar cheese

**Grandma Swan's Pancakes** - house syrup, whipped butter

**Wild Berry French Toast** - house syrup, wild berry sauce

---

## INCLUDED SIDES

CHOOSE TWO

**Biscuits** - whipped butter, hot honey & strawberry jam

**Hashbrowns • Bacon • Turkey Sausage • Pork Sausage**



# Private Events

## BEVERAGE PACKAGES

### ROSÉ ALL DAY

BRUNCH ONLY - SATURDAY & SUNDAY 10:00AM - 3:00PM

ROSÉ OF THE DAY, SPARKLING ROSÉ, HAMPTON FROSÉ, MIMOSA, COFFEE & TEA

2 HOUR PACKAGE - 30 PER PERSON  
+10 PER ADDITIONAL HOUR

### MIMOSA BAR

BRUNCH ONLY - SATURDAY & SUNDAY 10:00AM - 3:00PM



3 HOURS - 40 PER PERSON  
+150 ATTENDANT FEE

#### CLASSIC JUICES

choose two

ORANGE  
CRANBERRY  
PINEAPPLE  
GRAPEFRUIT

each selection accompanied by  
strawberry and raspberry garnishes

#### SPECIALTY JUICES

choose one

BLOOD ORANGE  
rosemary garnish  
LAVENDER LEMON  
lemon garnish  
WATERMELON  
mint garnish

\*Package availability dependant on space



# Private Events

## BEVERAGE PACKAGES

ONLY FOR PRIVATE PARTIES - EXCLUDES SHOTS, ROCKS, NEATS & MARTINIS

### POP THE BUBBLY

What better way to celebrate than a toast with sparkling wine!

5 PER PERSON

### ROSÉ TASTING

Featuring a curated rosé tasting station, including 3 rosés and tasting notes.

15 PER PERSON

+150 ATTENDANT FEE

\*Package availability dependant on space

### BEER & WINE

SELECT BEERS, HOUSE RED, HOUSE WHITE, ROSÉ OF THE DAY,  
PROSECCO & SPARKLING ROSÉ, SOFT DRINKS, COFFEE & TEAS

2 HOUR PACKAGE - 30 PER PERSON

3 HOUR PACKAGE - 40 PER PERSON

4 HOUR PACKAGE - 50 PER PERSON

### CLASSIC BAR

HOUSE SPIRITS, SELECT BEERS, HOUSE RED, HOUSE WHITE,  
ROSÉ OF THE DAY, PROSECCO & SPARKLING ROSÉ, SOFT DRINKS, COFFEE & TEAS

2 HOUR PACKAGE - 35 PER PERSON

3 HOUR PACKAGE - 45 PER PERSON

4 HOUR PACKAGE - 55 PER PERSON

#### HOUSE SPIRITS

HANGAR ONE VODKA, PRAIRIE GIN, JOSE CUERVO TEQUILA,  
FOUR ROSES BOURBON, DEWARS WHITE LABEL SCOTCH,  
BACARDI SILVER RUM



# Private Events

## BEVERAGE PACKAGES

ONLY FOR PRIVATE PARTIES - EXCLUDES SHOTS, ROCKS, NEATS & MARTINIS

## PREMIUM BAR

SPECIALTY COCKTAILS, PREMIUM SPIRITS, SELECT BEERS, HOUSE RED, HOUSE WHITE, ROSÉ OF THE DAY, PROSECCO & SPARKLING ROSÉ, SOFT DRINKS, COFFEE & TEAS

2 HOUR PACKAGE - 45 PER PERSON

3 HOUR PACKAGE - 55 PER PERSON

4 HOUR PACKAGE - 65 PER PERSON

### PREMIUM SPIRITS

KETEL ONE VODKA, BOMBAY SAPPHIRE GIN, EL JIMADOR TEQUILA,  
BULLEIT BOURBON, DEWARS WHITE LABEL SCOTCH,  
PLANTATION 3 STAR RUM

## SPECIALTY COCKTAILS



**HAMPTON FROSÉ**  
tito's handmade vodka,  
proverbs rosé, peach



**HAMPTON BOURBON MULE**  
evan williams bourbon,  
owens ginger beer, mint

UPGRADE YOUR PACKAGE WITH A CLASSIC OLD FASHIONED  
5 PER PERSON





## FOOD & BEVERAGE MINIMUM

All private events are subject to a food and beverage minimum, which will be noted in the contract. If the minimum is not met, the remaining balance will be charged as a "Room Rental" fee. All minimums exclude tax, gratuity, and service charges.

## MENU SELECTIONS

Menu selections are due 10 days prior to the event date - selections are not required upon signing the private event agreement.

## TAX RATE

There is a 7% tax on all food and beverage. Tax exempt organizations must provide a 501c3 prior to booking - exemption will be reflected on the final banquet event order.

## VALET & PARKING

There is mall parking available 7 days a week, with complimentary valet available after 4:00pm.

## OUTSIDE FOOD & DESSERT FEE

There is an outside dessert fee of \$2.50 per person. If you plan to bring your own dessert, please provide the Event Sales Manager with instructions on storage and when you would like it to be presented. All outside food is subject to a fee, please contact your Event Sales Manager for further details.

## CORKAGE FEE

There is a \$25 corkage fee per 750ml bottle opened and \$50 per magnum or 1.5L bottle opened. Any outside wine brought into the venue cannot include any wine that is offered on the current wine list. Outside spirits and beer are not permitted.

## DECORATIONS

Event guests are welcome to bring outside decor for their event. All decor items must be discussed with the Event Sales Manager prior to the event but free-flowing items such as confetti, poppers, and sprinkles are not allowed.

## EVENT SET UP TIME

The event space will be ready 30 minutes prior to your event start time. If more than 30 minutes is needed, please inform your Event Sales Manager.

## DIETARY RESTRICTIONS

Our culinary team is happy to accommodate any serious dietary restrictions members of your party may have. Please be sure to make us aware of all restrictions when submitting your menu.

## DEPOSIT

All events over \$4,000 require a 50% deposit. A CC authorization form is required regardless of the minimum. All events are subject to cancellation charges outlined in the contract.

## GUARANTEE OF GUESTS

All drink or plated meal packages will be charged per \*guaranteed guest count. If attendance is greater than the guest count, the overage will be charged at the time of the event.

## SERVICE CHARGES

There is a 22% service charge (18% gratuity + 4% administrative fee) added to the final subtotal of all private events. The 22% is not applied to any additional service charges.

## LIVE MUSIC

Please see The Hampton Social's website for the daily music schedule. Personal entertainment is allowed for full venue buyouts only.

## BEVERAGE PACKAGES

Spirits included in beverage packages are for mixed drinks only. This is defined by the combination of 1.5oz of spirit and one non-alcoholic mixer. Shot, rocks, neat and martini pours are not included in beverage packages.

\*A final guarantee of guests is required 72 hours prior to your event.