

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

*Socially Distant Private Events*

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**NAPLES, FL**  
AT MERCATO



**PARKER**

RESTAURANT GROUP

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



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.

The floor plan shows the layout of the restaurant. It includes a **FRONT PATIO** with diamond-shaped tables, a **COCKTAIL** area with a bar and a high-top stool, a **HOST** stand, a **MAIN DINING ROOM** with diamond-shaped tables and a central tree, a **STRADA ROOM** with diamond-shaped tables, and a **RESTAURANT** area with a bar and a high-top stool. A compass rose indicates the orientation with North (N) at the top, South (S) at the bottom, East (E) to the right, and West (W) to the left. A red line with the text "Rose all day" and a musical note is located in the top left corner.

- 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 36 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.



## 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.



# *Private Events*

## COVID-19 SAFETY MEASURES

We here at The Hampton Social consider your safety of the utmost importance. Taking into consideration the current COVID-19 pandemic, here are some of the precautions and policies that we have put in place to ensure that both you and your guests feel comfortable celebrating at The Hampton Social:

### ENHANCED SANITATION

We are observing cleaning practices that exceed the standard requirements. All common areas and high touch surfaces are disinfected frequently while tables and chairs are disinfected after each use.

### SOCIAL DISTANCING

We ask that all patrons of our venue maintain a physical distance of 6 feet from those that are not a part of your group. For semi-private events, we will provide 6' ivy dividers that will be used as an added precautionary measure for the safety of your guests.

### SINGLE-USE MENUS

While booking an event with us, we will include custom single-use menus to be printed for you and all of your guests. These will only be printed and available during your event.

### FACIAL COVERINGS & GLOVES

Employees will wear face coverings and gloves during event service. Guests are required to wear face masks when entering and exiting the restaurant, leaving their table and/or event space.

### CASHLESS PAYMENTS

To avoid unexpected contact with germs outside of our venue, we will only be accepting credit and debit card payments during this time.

### HAND WASHING

Employees will wash their hands frequently throughout the duration of the dining service as well as your event. Hand sanitizer stations can be found throughout the restaurant for guest use.

### LIMITING CAPACITIES

In light of the Phase 2 guidelines, The Hampton Social is restricting all private and semi-private event space capacities to ensure that each guest in your party feels comfortable with the amount of room to mingle. No more than 10 people will be sat at a table, all tables will be socially distanced.





## PLATTERS • PRICED PER PLATTER - SERVES 24

<b>Artisanal Cheese Platter</b> .....	130
herb goat cheese, 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
radishes, 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>Dip Duo</b> .....	100
house salsa, avocado hummus with fresh corn, queso fresco and cilantro, fresh veggies, tortilla chips	

## HORS D'OEUVRES • PRICED PER DOZEN

<b>Meatballs</b> - hand rolled meatballs, rossa sauce .....	35
<b>Mini Meatball Subs</b> - hand rolled meatballs, premium cheese, marzano sauce, new england bun .....	42
<b>Stuffed Mushrooms</b> - brown rice, pepper mix, green onion .....	42
<b>Mini Grilled Cheese</b> - sourdough, parmesan butter, cheddar, gouda, swiss, tomato bisque .....	36
<b>Chicken Skewers</b> - mojo chicken breast, peanut sauce, spicy aioli .....	38
<b>Brussels Sprouts</b> - toasted naan, herb goat cheese, hot honey glaze, roasted almond .....	36
<b>Beef Sliders</b> - mustard aioli, house pickle, cheddar cheese .....	45
<b>Goat Cheese Crostini</b> - granny smith apple, pickled red onion, hot honey glaze .....	36
<b>Bruschetta</b> - tomato, fresh corn, blue cheese, herb vinaigrette, pesto .....	32
<b>Mini Maine Lobster Rolls</b> - fresh lobster meat, creamy dressing, toasted new england bun .....	96
<b>Chicken Salad Wraps</b> - hampton chicken salad, red grape, spicy aioli .....	36
<b>Avocado Toast</b> - avocado, burrata, roasted tomato .....	36

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

<b>South Hampton</b> - red sauce, charred pepperoni, sausage, premium cheese blend, basil .....	15.5
<b>Four Cheese</b> - red sauce, premium cheese blend, mozzarella, gouda, goat .....	13
<b>Greenhouse</b> - pesto sauce, kale, brussels sprouts, yellow pepper, fresno peppers, premium cheese blend .....	15

## SWEET TREATS • PRICED PER DOZEN

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



## PLATED DINNER MENU

### 45 PER PERSON

HOST CHOOSES ONE APPETIZER & THREE ENTRÉE OPTIONS

### 55 PER PERSON

HOST CHOOSES ONE APPETIZER, ONE STARTER & THREE ENTRÉE OPTIONS

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## APPETIZERS

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

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

**Smoked Eggplant** - vibrant grain and vegetable medley, eggplant, grated feta, watermelon radish

**Crispy Potatoes** - triple blanched golden potatoes, crispy fried, feta mouse

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## STARTERS

**New England Clam Chowder** - corn, potatoes, bacon

**Hampton Caesar** - mesclun salad, housemade caesar, crispy bacon, croutons, grated parmesan

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

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## ENTREES

**Scottish Salmon** - green lentils, roasted veggies, orange segments, milky lemon wasabi sauce

**Lemon Zest Chicken** - half roasted chicken, lemon beurre blanc, smoked tomatoes, sautéed veggies, kalamata olives, lemon zest

**Linguine & Clams\*** - garlic, chiles, white wine, lemon, parmesan cheese

**Braised Short Rib** - citrus braised, charred corn, carrots, roasted sweet potatoes, corn mousse, au jus

**Maine Lobster Roll** (+\$5 per order) - fresh lobster meat, creamy house dressing, toasted new england bun, house potato chips

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## DESSERT

Seasonal Selection

\*can be made vegetarian



## PLATED LUNCH MENU

MONDAY THROUGH FRIDAY UNTIL 3:00 PM

### 20 PER PERSON

HOST CHOOSES ONE APPETIZER & TWO ENTRÉE OPTIONS

### 30 PER PERSON

HOST CHOOSES ONE APPETIZER, ONE STARTER & THREE ENTRÉE OPTIONS

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## APPETIZERS

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

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

**Smoked Eggplant** - vibrant grain and vegetable medley, eggplant, grated feta, watermelon radish

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## STARTERS

**New England Clam Chowder** - corn, potatoes, bacon

**Hampton Caesar** - mesclun salad, housemade caesar, crispy bacon, croutons, grated parmesan

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

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## ENTREES

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

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

**Southampton Pizza** - red sauce, charred pepperoni, sausage, basil, premium cheese blend

**Four Cheese Pizza** - red sauce, gouda, mozzarella and goat, premium cheese blend

**Maine Lobster Roll** (+\$5 per order) - fresh lobster meat, creamy house dressing, toasted new england bun, house potato chips

**Sunrise Beach Bowl\*\*** - brown rice, quinoa, avocado, sweet plantains, onion, fried egg,

house salsa, jalapeño aioli, black beans, sesame seeds

\*can be made vegetarian

\*\*can be made vegan



## PLATED BRUNCH MENU

SATURDAY & SUNDAY UNTIL 3:00PM

### 20 PER PERSON

HOST CHOOSES ONE APPETIZER & TWO ENTRÉE OPTIONS

### 30 PER PERSON

HOST CHOOSES ONE APPETIZER, ONE STARTER & THREE ENTRÉE OPTIONS

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## APPETIZERS

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

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

**Smoked Eggplant** - vibrant grain and vegetable medley, eggplant, grated feta, watermelon radish

**Crispy Potatoes** - triple blanched golden potatoes, crispy fried, feta mouse

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## STARTERS

**Fresh Fruit Cup** - mix of fresh fruit sweetened with honey & mint

**Hampton Caesar** - mesclun salad, housemade caesar, crispy bacon, croutons, grated parmesan

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

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## ENTREES

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

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

**Denver Scramble\*** - peppers, onions, scrambled egg, cheddar, ham, hash browns, sourdough toast

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

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

**Maine Lobster Roll** (+\$5 per order) - fresh lobster meat, creamy house dressing, toasted new england bun, house potato chips

**Sunrise Beach Bowl\*\*** - brown rice, quinoa, avocado, sweet plantains, onion, fried egg,

house salsa, jalapeño aioli, black beans, sesame seeds

\*can be made vegetarian

\*\*can be made vegan





## BRUNCH BITES

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

PRICED PER DOZEN

<b>Morning Grilled Cheese</b> - sourdough, parmesan, cheddar, provolone, swiss, scrambled egg, tomato bisque .....	38
<b>Ham Sandwiches</b> - sourdough, ham, cheddar, provolone, swiss, egg .....	42
<b>Biscuit Sandwiches</b> - scrambled egg, pork sausage, cheddar, mustard aioli .....	36
<b>Lox Crostini</b> - smoked salmon, herb goat cheese, red onion, caper .....	28
<b>Breakfast Bruschetta</b> - egg, tomato, fresh corn, blue cheese, herb vinaigrette, pesto .....	34

### HAMPTON EGG BITES

<b>Denver</b> - ham, pepper, cheddar, onion .....	32
<b>Four Cheese</b> - mozzarella, cheddar, queso fresco, parmesan .....	28
<b>Veggie</b> - egg whites, seasonal vegetables .....	28

## STATIONED • PRICED PER DOZEN

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



## 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



## 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



## 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.

## PARKING

There is mall parking available 7 days a week.

## COAT CHECK

The Hampton Social offer's complimentary coat check seasonally. If an event host would like to staff coat check exclusively for their event and guarantee an attendant in the space, this can be coordinated through the Event Sales Manager. There is a \$100 fee per coat check attendant.

## OUTSIDE FOOD & BEVERAGE FEE

Outside food, including desserts, and beverage are not permitted at this time.

## DECORATIONS

Outside decor is only permitted in fully private spaces. 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.

## TEMPERATURE CHECKS & MASKS

Temperature checks are required by all guests upon arrival into the event space. Should a guest test high, they will be asked to leave the premises. Masks are required when guests are not seated.

## 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. Should a guest be asked to leave due to a high temperature, you will not be charged for this guest.

## 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 - space restrictions apply.

## 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 guest is required 72 hours prior to your event.