

EST. *The* 2015
HAMPTON
SOCIAL

Socially Distant Private Events

.....

DOWNTOWN NASHVILLE
TENNESSEE



PARKER

RESTAURANT GROUP

LEARN MORE & PLAN EVENTS

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thehamptonsocial.com



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.

SINGLE-USE MENUS

We will include custom single-use menus as well as QR code menus for you and all of your guests to browse safely. 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

Due to current 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 event will exceed the suggested 25 person guest count.

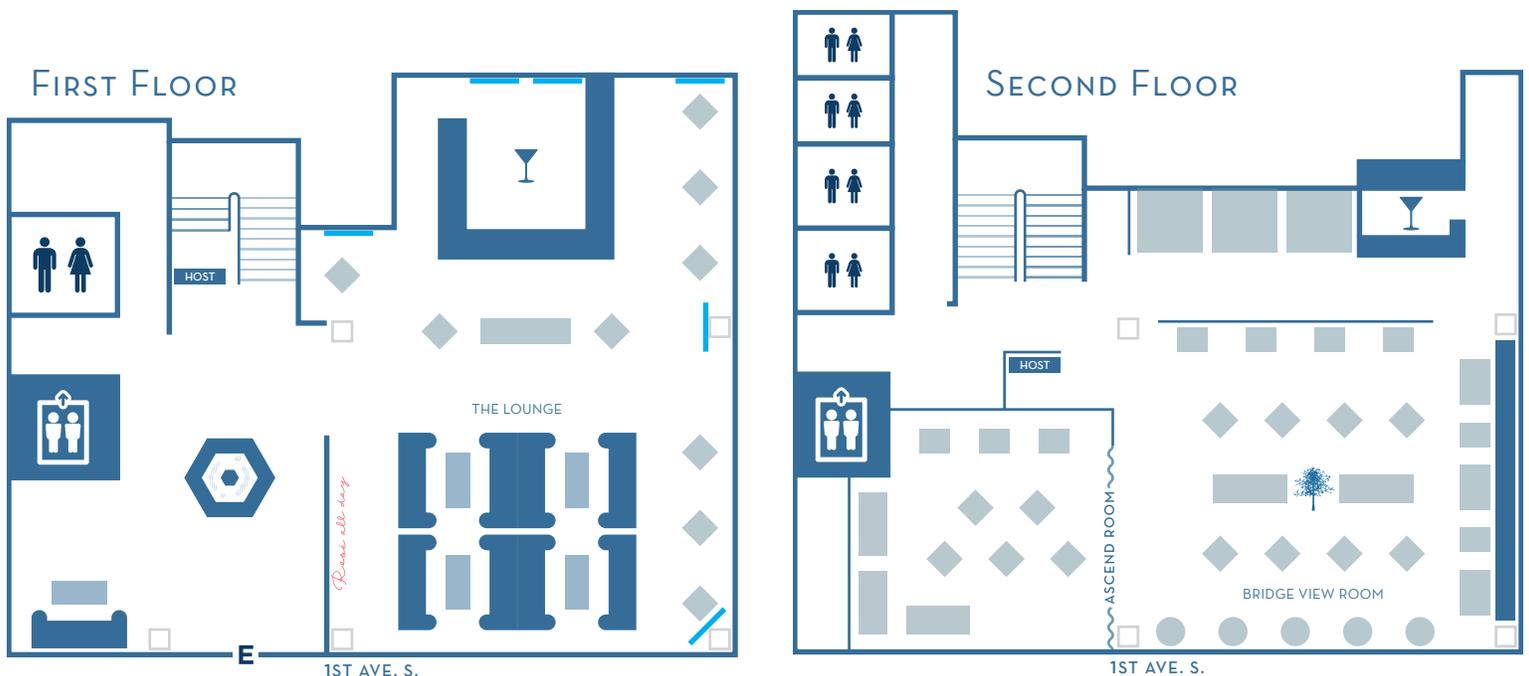


Private Events

VENUE FLOOR PLAN

THE HAMPTON SOCIAL

The Hampton Social Nashville is the 7th Hampton Social location and its first 3 story venue which does not disappoint. Totalling 17,890 square feet, including a first-floor Rosé lounge, second-floor dining, and private dining space and a third-floor rooftop space, this location is a stand out event space.



ROOFTOP COMING SOON

LIVE ACOUSTIC PERFORMER SCHEDULE

MONDAY - FRIDAY
5:00-7:00PM

SATURDAY*
11:30AM-4:00PM

SUNDAY*
11:30-6:30PM

*30-min preformance breaks throughout. Schedule subject to change.

- FAMOUS “ROSE ALL DAY” SIGN
- CUSTOMIZABLE FLOOR PLAN
- 6 - 65” FLAT SCREEN TV’S
- 1,900 SQ FT
- PRIVATE BAR
- RETRACTABLE WINDOWS
- LIVE ACOUSTIC PERFORMANCES



THE ASCEND ROOM

The Ascend Room, overlooking 1st Avenue South, will give guests the privacy they need once the navy and white linen curtain is drawn.

With beautiful rope wrapped hanging chandeliers and the natural light highlighting the exposed brick wall, this space is perfect for intimate dinners, presentations, bridal showers and so much more. Need AV? Ask your Event Sales Manager about renting our 80-inch flat-screen and microphone to present to your guests.

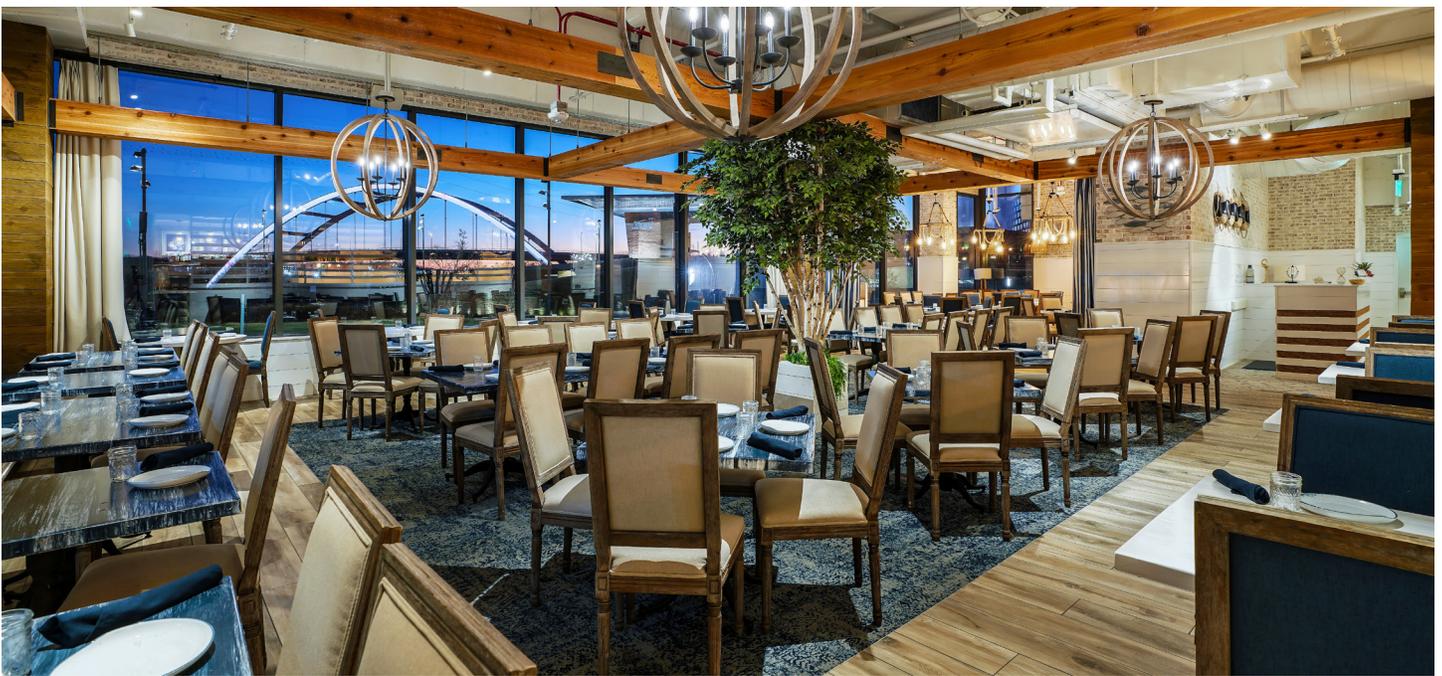
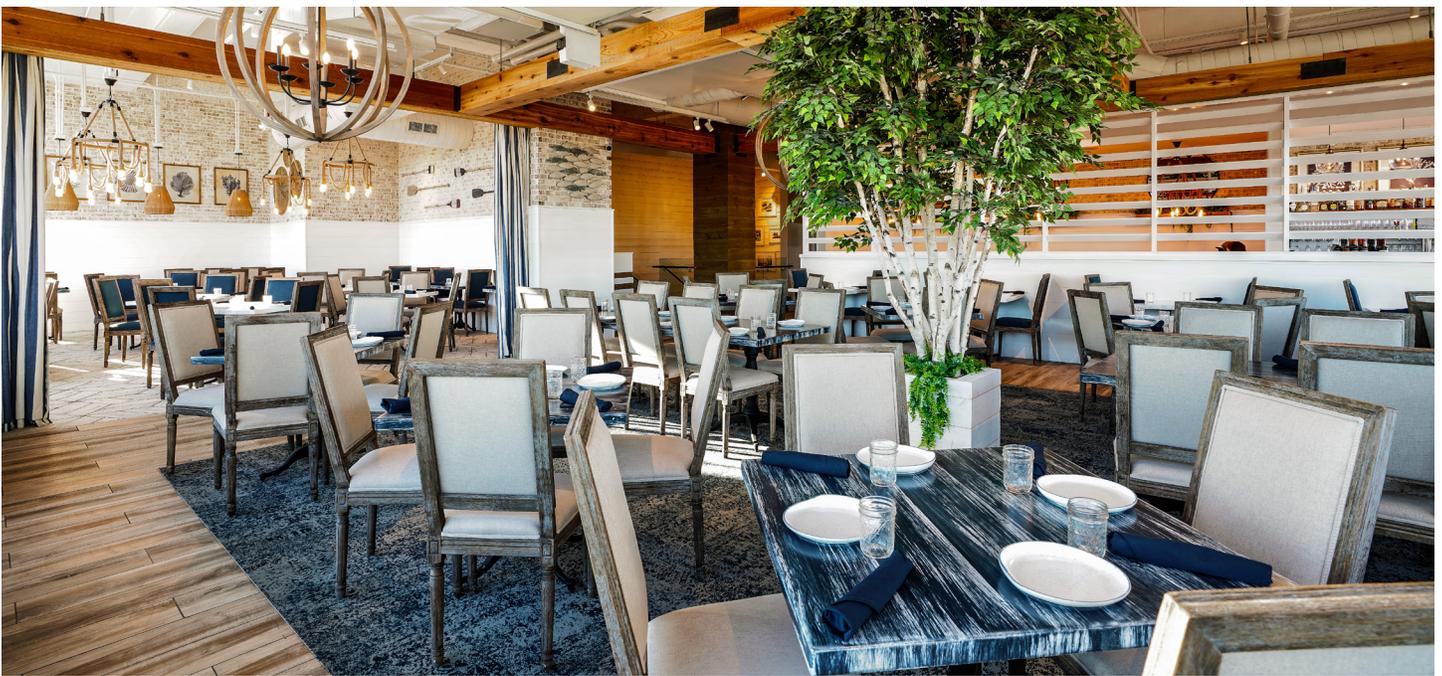
THIS SPACE CAN ACCOMMODATE
25 GUESTS



THE LOUNGE

The Lounge is located on the first floor in the heart of the liveliest and most desired area of the restaurant. This semi-private space includes lounge seating, high top tables and a mounted daybed for guests to relax. The retractable floor to ceiling windows lets the warm Nashville breeze flow right in, giving The Lounge its unique outdoorsy vibe. Don't forget our famous "Rosé All Day" sign within this space for show-stopping photos! We also provide a live acoustic musician in this space daily. The Lounge can comfortably accommodate groups as small as 25 reception style.

THIS SPACE CAN ACCOMMODATE
25 GUESTS



BRIDGE VIEW ROOM

Upon arriving to the second floor you can expect to be joyfully greeted by your private host team and guided into the Bridge View Room. This room has wonderful natural light with banquette seating along our floor to ceiling windows. 4 wooden globe chandeliers hang from the ceiling giving the space a warm glow. The south end of the Bridge View Room transitions into a more nautical vibe with white shiplap and exposed brick walls. Equipped with a private bar, private bathrooms and a breathtaking view of South Nashville, this Hamptons farmhouse style space demonstrates class top to bottom. When it comes to hosting an event in the Bridge View Room the sky is the limit!

THIS SPACE CAN ACCOMMODATE
25 GUESTS

- FLOOR TO CEILING WINDOWS
- PRIVATE BAR
- PRIVATE HOST STAND
- 2,000^{SQ. FT} CUSTOMIZABLE SPACE
- PRIVATE RESTROOMS
- ELEVATOR ACCESS



PLATTERS • PRICED PER PLATTER - SERVES 24

Artisanal Cheese Platter	130
herb goat cheese, smoked gouda, manchego, grapes, roasted almonds, house pickles, hot honey, crackers & grilled bread	
Charcuterie Platter	150
imported cured meats, house pickles, roasted almonds, olives, mustard sauce, crackers & grilled bread	
Grilled Vegetable Platter	120
asparagus, roasted cherry tomatoes, zucchini, yellow squash, pesto ranch, roasted red pepper aioli	
Fresh Vegetable Platter	100
radishes, cucumbers, carrots, grape tomatoes, celery, pesto ranch, blue cheese dressing	
Fresh Fruit Platter	70
pineapple, honeydew, cantaloupe, strawberries, blueberries, raspberries, honey greek yogurt	
Dip Duo	100
house salsa, avocado hummus with fresh corn, queso fresco and cilantro, fresh veggies, tortilla chips	

HORS D'OEUVRES • PRICED PER DOZEN

Meatballs - hand rolled meatballs, rossa sauce	35
Mini Meatball Subs - hand rolled meatballs, premium cheese, marzano sauce, new england bun	42
Stuffed Mushrooms - brown rice, pepper mix, green onion	42
Mini Grilled Cheese - sourdough, parmesan butter, cheddar, gouda, swiss, tomato bisque	36
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
Goat Cheese Crostini - granny smith apple, pickled red onion, hot honey glaze	36
Bruschetta - tomato, fresh corn, blue cheese, herb vinaigrette, pesto	32
Mini Maine Lobster Rolls - fresh lobster meat, creamy dressing, toasted new england bun	96
Chicken Salad Wraps - hampton chicken salad, red grape, spicy aioli	36
Avocado Toast - avocado, burrata, roasted tomato	36

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
Four Cheese - red sauce, premium cheese blend, mozzarella, gouda, goat	13
Greenhouse - pesto sauce, kale, brussels sprouts, yellow pepper, fresno peppers, premium cheese blend	15

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



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
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ENTREES

CHOOSE THREE • INDIVIDUALLY PLATED

- Lemon Roasted Chicken** - half chicken, mashed potatoes, asparagus, au jus
 - Grilled Salmon** - market vegetable, 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
 - Maine Lobster Roll +5pp*** - fresh lobster, creamy house dressing, toasted new england bun
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DESSERTS

INDIVIDUALLY PLATED

Seasonal Dessert

*CAN BE MADE VEGETARIAN



PLATED DINNER MENU

OPTION 2

55 PER PERSON

STARTERS

CHOOSE ONE • INDIVIDUALLY PLATED

Brussels Sprouts - herb goat cheese, chili honey, almonds

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

Avocado Toast - olives, avocado, burrata, roasted tomato, on sourdough bread

Tomato Bisque

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 - market vegetable, 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

Maine Lobster Roll +5pp - fresh lobster, creamy house dressing, toasted new england bun, house potato chips

DESSERTS

INDIVIDUALLY PLATED

Seasonal Dessert

*CAN BE MADE VEGETARIAN



PLATED LUNCH MENU

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

35 PER PERSON

ADD A CUP OF TOMATO BISQUE FOR \$5 PER PERSON

STARTERS

CHOOSE ONE • INDIVIDUALLY PLATED

Brussels Sprouts - herb goat cheese, chili honey, almonds

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

Avocado Toast - olives, avocado, burrata, roasted tomato, on sourdough bread

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

French Turkey Dip - arugula, mayo, swiss cheese, baguette, chicken au jus, house potato chips

Maine Lobster Roll +5pp - 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

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



PLATED BRUNCH MENU

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

35 PER PERSON

ADD A CUP OF TOMATO BISQUE FOR \$5 PER PERSON

STARTERS

CHOOSE ONE • INDIVIDUALLY PLATED

Avocado Toast - olives, avocado, burrata, roasted tomato, on sourdough bread

Brussels Sprouts - herb goat cheese, chili honey, almonds

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

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

Fresh Fruit Cup - assortment of fruit sweetened with honey and mint

ENTREES

CHOOSE THREE • INDIVIDUALLY PLATED

Wild Berry French Toast - house syrup, powdered sugar

Lobster Roll +5p.p. - fresh lobster, creamy house dressing, toasted new england bun, house potato chips

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

Grandma Swan's Pancakes - whipped butter, house syrup

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



BRUNCH BITES

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

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
Lox Crostini - smoked salmon, herb goat cheese, red onion, caper	28
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
Veggie - egg whites, seasonal vegetables	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



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

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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 9.25% tax on all food and beverage plus an additional 15% liquor-by-the-drink tax applied to any wine or liquor purchased. Tax-exempt organizations must provide a 501c3 prior to booking - exemption will be reflected on the final banquet event order.

PARKING

The 222 Parking garage is located right beside The Hampton Social. You can enter this garage from either 1st Ave South or 2nd Ave South. Discounted stickers are offered to all guests dining at The Hampton Social. These discounted stickers will reduce the amount you pay when leaving the parking garage. For guests that stay under two and a half hours, the costs reduce to \$6, anything over two and a half hours will be reduced to \$10. See the Host on either the 1st or 2nd floor for discounted stickers.

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.