The HAMPTON SOCIAL

Private Events

PACKAGE

PARKER
RESTAURANT GROUP

LEARN MORE & PLAN EVENTS
events@parkerrestaurantgroup.com
847-331-0277 | thebassmentchicago.com
THE HAMPTON SOCIAL

The Hampton Social, found in the River North neighborhood of Chicago, IL, first opened its doors in August 2015. The lifestyle concept — owned, operated and designed by restaurateur Brad Parker — is a restaurant hotspot that evokes East Coast living in every aspect. The Hampton Social has a private dining room and semi-private spaces that can accommodate your next intimate or corporate gathering.

SEATED: 180 | STANDING: 300

- GENTLEMEN
- LADIES
- PATIO ROOM
- FRONT LOUNGE
- BAR
- PRIVATE DINING
- WOODFIRE OVEN
- STAIRS
- EXIT
- COLUMN
Private Events

Patio Room
This semi-private space has retracting windows that allow fresh air into the room during summer months and provide plenty of natural light throughout the winter. The room provides green foliage, ambient string lighting, and our appropriately pink “Rosé All Day” sign. With the ability to bring in a 6-foot white wood bar, this space can be the perfect area for your next cocktail reception!

This space can accommodate
Seated: 40 | Standing: 50

Private Dining Room
This private space accommodates seated guests at one long table to provide an intimate setting while still being in line with the restaurant’s nautical concept. Share presentations, messages, or logos on our 60” Ultra HD TV and this becomes the perfect spot for any corporate meeting or intimate gathering.

This space can accommodate
Seated: 25
Private Events

FRONT LOUNGE
Relax and unwind in our front lounge area. Our semi-private bar area consisting of couches, hammocks and rocking chairs along our accordion style windows. Perfect for happy hours, brunches, and more - this space will make you feel right at home and provide the best area for cocktails and hors d’oeuvres.

THIS SPACE CAN ACCOMMODATE
SEATED: 14 | STANDING: 25

FRONT LOUNGE & BAR
We offer the option to rent the front lounge as well as the area of the bar adjacent to the lounge, opening a large, spacious area for your guests. This gives groups a variety of lounge furniture, direct bar access, and bar seating if you so choose.

THIS SPACE CAN ACCOMMODATE
SEATED: 20 | STANDING: 50
PRIVATE EVENTS
HORS D’ŒUVRES MENU

STATIONED

PLATTERS • FEEDS TWELVE

American Artisanal Cheese
local artisanal cheeses, nuts, dried fruit compote, grapes, crackers, toasted baguette

American Charcuterie
criminelli & smoking goose meats, house giardiniera, roasted peppers, olives, crackers, toasted baguette

American Meat & Cheese
mixing the best of both with chef’s selection of meats & cheeses, nuts, giardiniera, roasted peppers, olives, fresh grapes, crackers, toasted baguette

Grilled Vegetable
zucchini, yellow squash, peppers, asparagus, broccolini, carrots, cherry tomatoes, walnut pesto, green goddess dressing

Fresh Vegetable
carrots, broccoli, cauliflower, peppers, celery, cherry tomatoes, cucumbers, buttermilk ranch, bleu cheese dressing
Private Events
HORS D’OEUVRES MENU

PASSED

HOT • PRICED PER DOZEN

Arancini* - saffron, parmesan, red peppers, roasted tomato sauce ................................................................. 36
Crab Cakes - lump crab, panko breading, lemon aioli ......................................................................................... 48
Beef Sliders - angus beef, hook’s cheddar, bacon, pickle .................................................................................... 42
Tortellini* - seasonal vegetable filling, parmesan, sage-brown butter ................................................................. 42
Short Ribs - braised beef, brioche, onion marmalade, mache ............................................................................ 44
Bay Scallops - seasonal mushrooms, brown butter, parmesan, chive ................................................................. 46
Stuffed Mushrooms* - brioche, fontina, red peppers, herbs .............................................................................. 42
Lobster - tempura battered lobster claw, chili hollandaise .................................................................................. MKT
Fritters* - corn, taleggio, red pepper romesco ..................................................................................................... 38
Chicken Pot Pie - roasted chicken, traditional vegetables, truffle cream .......................................................... 38

COLD • PRICED PER DOZEN

Burrata* - seasonal jam, balsamic syrup, toasted baguette .................................................................................. 42
Bruschetta* - tomato, basil, house mozzarella, toast point .................................................................................. 36
Mini Maine Rolls - lobster meat, new england bun, mayo ................................................................................. MKT
Deviled Eggs* - farm fresh egg, classic filling, pickled pepper ........................................................................... 32
Lobster Deviled Eggs - farm fresh egg, classic filling, lobster topping ................................................................. 48
Smoked Salmon - toasted rye, chive cream cheese, red onion, caper berry ......................................................... 44
Steak Tartare - angus beef, house giardiniera, dijon, brioche ............................................................................ 46

WOODFIRED PIZZAS • TEN SLICES PER PIZZA • AVAILABLE AFTER 3PM

Margherita* - buffalo mozzarella, marinated grape tomatoes, basil ................................................................. 16
Mushroom* - wood-roasted mushrooms, truffle cream, taleggio, arugula ......................................................... 17
Pepperoni - picante salami, mozzarella, tomato sauce, pickled peppers ......................................................... 16
Cheese* - tomato sauce, mozzarella, parmesan, taleggio .................................................................................. 15
Lobster - lobster cream, Maine lobster, mozzarella, fennel, basil ................................................................. 24
Prosciutto - sundried tomato, parmesan, olive oil, mozzarella ......................................................................... 19
Sausage - house-made Italian sausage, tomato sauce, mozzarella ............................................................... 16

* VEGETARIAN OPTIONS
Private Events
HORS D’OEUVRES MENU

RAW BAR

PASSED • PRICED PER ITEM

Jumbo Shrimp Cocktail • cocktail sauce, grainy mustard sauce ................................................................. 48
East Coast Oysters • cocktail sauce, mignonette, tabasco ............................................................................ 42
Jonah Crab Claws • cocktail sauce, grainy mustard sauce ........................................................................... 48
Stone Crab Claws • grainy mustard sauce ...................................................................................................... MKT

PASSED • PRICED PER DOZEN

Tuna Tartare • ahi tuna, citrus, olive oil, blood orange, cucumber ................................................................. 48
Salmon Tartare • hard-boiled egg, cornichon, shallot, fried potato chips ...................................................... 44
Ceviche • fresh fluke, key lime, avocado, fried tortilla .................................................................................... 42

RAW BAR TOWERS • PRICED PER PERSON • STATIONED

Small • east coast oysters, jumbo shrimp, Jonah crab claws ......................................................................... 18
Large • small tower, plus king crab legs, whole poached lobster .................................................................... 65
Private Events

ACTION STATIONS
$150 chef fee for each station
AVAILABLE ONLY WITH FULL VENUE BUYOUTS

PASTA STATIONS
PRICED PER PERSON

Penne Pasta with guests choice of House-made Marinara, Alfredo or Pesto
Substitute noodles available upon request

Station includes
broccolini • mushrooms • spinach • peas
tomatoes • asparagus • bacon

Add to the Station!
chicken - $3.5 • shrimp - $6 • lobster - $12
Italian sausage - $3 • crab - $8

CARVING STATIONS

All carving stations come with grilled seasonal vegetables & silver dollar rolls

Whole Amish Chicken - with lemon truffle jus ................................................................. 38 per chicken (feeds 8)
Oven Turkey Breast - with natural jus .................................................................................. 56 per breast (feeds 12)
Grilled Pork Loin - with roasted apple chutney ................................................................. 65 per pork loin (feeds 18)
Beef Tenderloin - with béarnaise sauce .............................................................................. 220 per tenderloin (feeds 18-20)
Prime Rib - with horseradish cream .................................................................................. 325 per prime rib (feeds 25-30)

Add a Starch! (feeds 20-25)
Italian Cous Cous W/Mushrooms & Sundried Tomatoes - $45 per pan
Roasted Sweet Potato Puree - $50 per pan
Roasted Fingerling Potatoes - $45 per pan
Au Gratin Potatoes - $55 per pan
Smashed Potatoes - $45 per pan
Private Events

ACTION STATIONS

SEAFOOD STATIONS

SERVED WITH LEMONS, COCKTAIL SAUCE, MIGNONETTE,
GRAINY MUSTARD SAUCE, CRACKERS & TABASCO

Jumbo Shrimp Cocktail .......................................................................................................................... 4
Fresh East Coast Oysters .......................................................................................................................... 3.5
Fresh Clams ........................................................................................................................................... 3
Jonah Crab Claws ................................................................................................................................... 4
Stone Crab Claws ................................................................................................................................. MKT
Lobster Claws ......................................................................................................................................... MKT
King Crab Legs ......................................................................................................................................... 15

FAMILY STYLE ON ICE
FEEDS SIX GUESTS

Tuna Tartare - ahi tuna, citrus, olive oil, blood orange, cucumber ........................................................... 48
Salmon Tartare - hard boiled egg, cornichon, shallot, fried potato chips .................................................. 44
Ceviche - fresh fluke, key lime, avocado, fried tortilla ............................................................................. 42
Lobster Salad - poached lobster meat, tarragon dressing, cherry tomato, mache ..................................... MKT
Crab Salad - lump crab meat, avocado, corn, citrus dressing .................................................................. 46
Private Events
Plated Dinner Menu

Option 1
$45 Per Person
Add a dessert for $10 per - add crab legs $15 per

Salad • Choose One
Caesar - Romaine hearts, classic anchovy dressing, brioche croutons, tomato, parmesan
House - red onion, cucumber, cherry tomatoes, carrots, croutons, creamy house dressing
Kale - roasted squash, candied walnuts, dried cherries, goat cheese, maple dressing

Entrees • Choose Two
Roasted Bell & Evans Amish Chicken - truffle lemon chicken jus
Farro Island Grilled Salmon - lemon beurre blanc
Risotto - seasonal vegetables, parmesan, truffle
Angus Beef Short Ribs - slow-roasted, natural reduction

Vegetable Sides • Choose One
Grilled Asparagus - lemon, parmesan
Fried Brussel Sprouts - parmesan, red wine vinaigrette
Green Beans - caramelized onions, bacon
Wood Fired Mushrooms - salsa verde
Glazed Baby Carrots - pecans, brown sugar

Starch Sides • Choose One
Roasted Fingerling Potatoes - fresh herbs, cippolini onions
Smashed Potatoes - crème fraiche, roasted garlic
Mac & Cheese - four cheese sauce, egg noodles
Creamy Polenta - mascarpone, parmesan
Potato Gratin - bleu cheese, caramelized onion
Private Events
PLATED DINNER MENU

OPTION 2
$55 PER PERSON
ADD A DESSERT FOR $10 PER - ADD CRAB LEGS $15 PER

STARTERS • CHOOSE ONE

Caesar Salad - romaine hearts, classic anchovy dressing, brioche croutons, tomato, parmesan
House Salad - red onion, cucumber, cherry tomatoes, carrots, croutons, creamy house dressing
Kale Salad - roasted squash, candied walnuts, dried cherries, goat cheese, maple dressing
Shrimp Cocktail - jumbo shrimp, house cocktail sauce

ENTREES • CHOOSE THREE

Roasted Bell & Evans Amish Chicken - truffle lemon chicken jus
Farro Island Grilled Salmon - lemon beurre blanc
Risotto - seasonal vegetables, parmesan, truffle
Grilled Hanger Steak - bordelaise sauce

VEGGIE SIDES • CHOOSE ONE

Grilled Asparagus - lemon, parmesan
Fried Brussel Sprouts - parmesan, red wine vinaigrette
Green Beans - caramelized onions, bacon
Wood Fired Mushrooms - salsa verde
Glazed Baby Carrots - pecans, brown sugar

STARCH SIDES • CHOOSE ONE

Roasted Fingerling Potatoes - fresh herbs, cippolini onions
Smashed Potatoes - crème fraiche, roasted garlic
Mac & Cheese - four cheese sauce, egg noodles
Creamy Polenta - mascarpone, parmesan
Potato Gratin - bleu cheese, caramelized onion
Private Events
PLATED DINNER MENU

OPTION 3
$65 PER PERSON
ADD A DESSERT FOR $10 PER • ADD CRAB LEGS $15 PER

STARTERS • CHOOSE ONE
Shrimp Cocktail - jumbo shrimp, house cocktail sauce
Crab Cakes - lump crab, remoulade, petite salad

SALADS • CHOOSE THREE
Caesar - romaine hearts, classic anchovy dressing, brioche croutons, tomato, parmesan
House - red onion, cucumber, cherry tomatoes, carrots, croutons, creamy house dressing
Kale - roasted squash, candied walnuts, dried cherries, goat cheese, maple dressing

ENTREES • CHOOSE THREE
Roasted Bell & Evans Amish Chicken - truffle lemon chicken jus
Farro Island Grilled Salmon - lemon beurre blanc
Risotto - seasonal vegetables, parmesan, truffle
Grilled Beef Tenderloin - bordelaise sauce
Seared Sea Scallops - red wine gastric, salsa verde

VEGGIE SIDES • CHOOSE ONE
Grilled Asparagus - lemon, parmesan
Fried Brussel Sprouts - parmesan, red wine vinaigrette
Green Beans - caramelized onions, bacon
Wood Fired Mushrooms - salsa verde
Glazed Baby Carrots - pecans, brown sugar

STARCH SIDES • CHOOSE ONE
Roasted Fingerling Potatoes - fresh herbs, cippolini onions
Smashed Potatoes - crème fraîche, roasted garlic
Mac & Cheese - four cheese sauce, egg noodles
Creamy Polenta - mascarpone, parmesan
Potato Gratin - bleu cheese, caramelized onion
DESSERT

PLATED · $10 EACH

Panna Cotta - vanilla, fresh berries, sweet balsamic, cookie crumble
Cheesecake - sea salt, chocolate-caramel topping, graham cracker crust
Bread Pudding - sweet potato, chocolate gelato, candied pecans
Pot de Crème - white chocolate, raspberry, toasted almonds
Tart - key lime curd, traditional crust, mascarpone whipped cream
Sorbet - trio of our seasonal sorbets

PASSED · PRICED PER ITEM

Cheesecake Lollipops* - vanilla cheesecake, milk chocolate .......................................................... 3.5
Milk Chocolate Truffles* - toasted coconut coating .............................................................................. 3
Dark Chocolate Truffles* - coco powdered coating ............................................................................. 3
Tart - vanilla custard, seasonal fruit, tart shell ....................................................................................... 3.5
Bread Pudding - chocolate chips, brioche ................................................................................................. 3.5
Key Lime Bites - key lime curd, tart shell, whipped cream ................................................................... 4
Mini Cannolis - whipped ricotta, pistachios ............................................................................................ 3
Carrot Cake - cream cheese frosting, walnuts .......................................................................................... 3.5

* CUSTOM PASTRIES & GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST
Private Events
PLATED BRUNCH MENU

$35 PER PERSON
FOR PARTIES 20 & UNDER

STARTERS • SERVED FAMILY STYLE

Burrata • seasonal jam, grilled polenta bread
Crab Cake • house-made lump crab cake, lemon aioli, petite salad
Salmon Tartare • hickory smoked faroe island salmon, capers, dill, house-made potato chips
Caesar Salad • romaine hearts, anchovy dressing, brioche, parmesan
Kale Salad • roasted butternut squash, candied walnuts, dried cherries, goat cheese, maple dressing

ENTREES • INDIVIDUALLY PLATED

Bagel & Lox • toasted bagel, cream cheese lox, red onion, asparagus
Crab Cake Benedict • poached egg, cremcotta ham, spicy hollandaise, arugula
L.B.L.T. • poached lobster, bacon, arugula, fried egg, avocado mayo, tomato, multi-grain bread
Buttermilk Pretzel Pancakes • pretzel pancakes, white chocolate glaze, caramel
Biscuits & Gravy • cheddar biscuits, country-style sausage gravy
Breakfast Sandwich • scrambled eggs, bacon, avocado, arugula, american cheese, english muffin
Lobster Roll • lobster, manhattan-style (buttery) or maine-style (creamy)
Fish & Chips • beer battered icelandic cod, fries, tartar sauce, malt vinegar
Pesto Chicken Hampton Roll • naturally raised chicken breast, pesto mayonnaise, new england bun
Smash Burger • 2 griddled patties, american cheese, old fashion bun, traditional fixings
Private Events

FAMILY STYLE BRUNCH

$30 PER PERSON

STARTERS • CHOOSE ONE

Burrata - seasonal jam, grilled polenta bread
Crab Cake - house-made lump crab cake, lemon aioli, petite salad
Salmon Tartare - hickory smoked faroe island salmon, capers, dill, house-made potato chips
Caesar Salad - romaine hearts, anchovy dressing, brioche, parmesan
Kale Salad - roasted butternut squash, candied walnuts, dried cherries, goat cheese, maple dressing

ENTREES • CHOOSE TWO

Bagel & Lox - toasted bagel, cream cheese lox, red onion, asparagus
Crab Cake Benedict - poached egg, creme cotta ham, spicy hollandaise, arugula
L.B.L.T. - poached lobster, bacon, arugula, fried egg, avocado mayo, tomato, multi-grain bread
Buttermilk Pretzel Pancakes - pretzel pancakes, white chocolate glaze, caramel
Biscuits & Gravy - cheddar biscuits, country-style sausage gravy

SIDES • CHOOSE TWO

Toast - sourdough or wheat • Roasted Red Potatoes • Seasonal Fruit
Seasonal Salad • Hash Browns • Sausage Bacon • Croissants
Private Events
BEVERAGE PACKAGES

BEER & WINE

SEASONAL BOTTLES, CANS & EAST COAST DRAFTS
RED & WHITE WINE, ROSÉ OF THE DAY, COFFEE & TEAS

2 HOUR PACKAGE - $30 PER PERSON
3 HOUR PACKAGE - $40 PER PERSON
4 HOUR PACKAGE - $50 PER PERSON

PREMIUM BAR
DOES NOT INCLUDE SHOTS

3 SPECIALTY COCKTAILS, HOUSE RED & WHITE WINE, ROSÉ,
SPIRITS, COASTAL BEERS, SOFT DRINKS, COFFEE & TEAS

2 HOUR PACKAGE - $40 PER PERSON
3 HOUR PACKAGE - $55 PER PERSON
4 HOUR PACKAGE - $65 PER PERSON

THE HAMPTON SOCIAL PREMIUM BAR SPIRITS:
KETEL ONE VODKA, FORDS GIN, EL JIMADOR TEQUILA,
BULLEIT BOURBON, BUFFALO TRACE BOURBON,
PLANTATION 3 STAR RUM