

EST. The 2015

# HAMPTON SOCIAL

# Private Events

RIVER NORTH  
CHICAGO, IL



PARKER  
RESTAURANT GROUP

LEARN MORE & PLAN EVENTS  
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# Private Events

## VENUE FLOOR PLAN

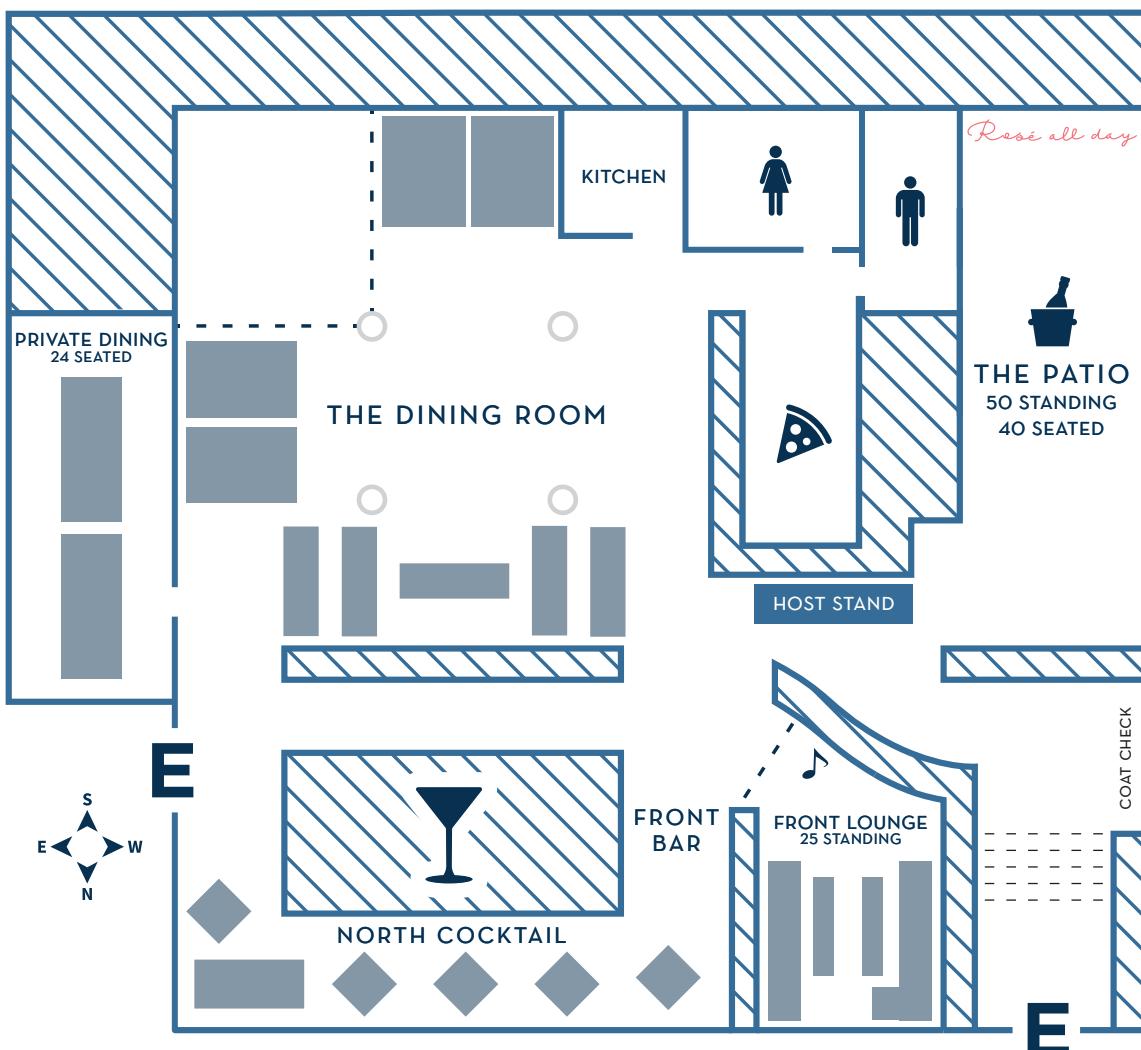
### THE HAMPTON SOCIAL

The Hampton Social, located in the River North neighborhood of Chicago, IL, first opened its doors in August 2015. The lifestyle concept is a restaurant hot spot 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 of 15-300 guests.

#### FULL VENUE BUYOUT

SEATED: 180 | STANDING: 300



LET US IMPRESS YOUR GUESTS WITH THE FOLLOWING FEATURES

- FOOD & BEVERAGE STATIONS
- FLOOR TO CEILING WINDOWS
- OPEN AIR CONCEPT
- COAT CHECK
- SIX 60" TV'S
- SATELLITE BAR
- LIVE ACOUSTIC PERFORMER
- HOST STAND
- VALET



# Private Events



## FRONT LOUNGE

Relax and unwind in our Front Lounge area, consisting of couches, hammocks and rocking along our accordion style windows. With the addition of our live acoustic performer or live DJ- this is the ideal space for cocktails and hors d'oeuvres. You and your guests will feel right at home!

THIS SPACE CAN ACCOMMODATE  
STANDING: 25

### LIVE ACOUSTIC PERFORMER SCHEDULE

MONDAY - FRIDAY  
5:00-7:00PM

SATURDAY\*  
1:30-4:00PM

SUNDAY\*  
11:30-6:30PM

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

### LIVE DJ SCHEDULE

THURSDAY - SATURDAY  
8:00-11:00PM

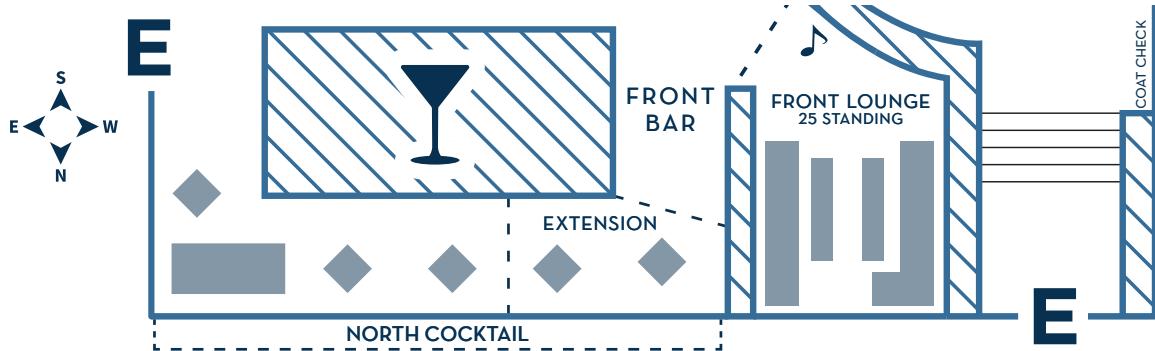
## BAR & COCKTAIL

The Bar & Cocktail area at our River North location can be customized to meet all semi-private reception needs. You can select any of the event variations outlined on the next page, which provide additional space to our lounge to accommodate any size event! A booking in this area will provide guests with ample room for stationed and passed hors d'oeuvres, and a live acoustic performer. It's the perfect location along our accordion style windows to enjoy those breezy Chicago summers.

Please see the next page for the Bar & Cocktail options that are available to book with our Front Lounge.



# Private Events



FRONT LOUNGE + NORTH COCKTAIL  
STANDING 40



FRONT LOUNGE + FRONT BAR + EXTENSION  
STANDING 50



FRONT LOUNGE + NORTH COCKTAIL  
STANDING 80



FRONT LOUNGE + FULL BAR  
STANDING 120



# Private Events



## PATIO ROOM

This space has an open air entrance and 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 to make this the perfect event space for any cocktail reception or seated dinner. With the ability to bring in a 6-foot white wood bar, this space is the perfect area for your next cocktail reception or dinner!

**Ask us about renting our Satellite Bar to complete your full event experience!**

THIS SPACE CAN ACCOMMODATE  
SEATED: 40 | STANDING: 50



## PRIVATE DINING ROOM

This fully 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. Utilize our gorgeous hand-crafted wooden tables as food stations and this can be your next private cocktail-reception area. 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: 24 | STANDING: 30



## CELEBRITY MENTIONS

Lisa Vanderpump, Josh Ostrovsky (The Fat Jewish), Chance the Rapper, Chicago Blackhawks

## CLIENT FEEDBACK

"Great venue, service staff, and coordinator. This was a last minute pull together and it went so well. Thank you!"

-MCI Group

"Everything was perfect... I wish I had any suggestions for improvement but the Event was flawless."

-ConMed

"The main server who attended to our event was so attentive to everyone, almost had this superpower to anticipate what I, as a host, needed, and she made sure I too was having a good time. Everyone so much great thing about how great she was! The catering manager was also very helpful and quick on her turn around response even though this event was coordinated in a few days. The floor manager was also very friendly and helpful in making sure the lounge was set up with our prompt. We will surely be coming back to book more events in the future when there's an opportunity!"

-Oracle

## PRESS

"The Hampton Social echoes the casual, beachy vibes of the Hamptons in Long Island, New York. Decorated with nautical swag and proffering a seafood-centered bill of fare, there's certainly no shortage of pink drinks. From peachy frosé to a rotating selection of rosés (some of which are also sold via 1.5L, 3L, and 6L) like Whispering Angel and Domaines Ott, this is ground zero for boozy brunch."

-Eater: 20 Places to Drink Rose All Day in Chicago

"The Hampton Social is a nosh spot born to serve the frosé trend – just peep the neon sign."

-Refinery29: Essential Frosé Cocktails From Around The Country

National Burger Day Feature, "Lunchbreak: Smash Burger"

-WGN TV



# Private Events

## HORS D'OEUVRES MENU

### PLATTERS

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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>Yellowtail Poké</b> .....	90
soy lemon dressing, avocado, radish, cucumber, jalapeño, fresh veggies, tortilla chips	

### RAW BAR

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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
Yellowtail Poké - soy lemon dressing, avocado, radish, cucumber, jalapeño .....	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

The Hampton - charred pepperoni, sausage, red sauce, premium cheese, basil .....	15.5
Avocado & Corn - roasted tomato, mozzarella, premium cheese, basil, lemon zest .....	16.5
Sag Harbor Special - sausage, kale, mushroom, caramelized onion, roasted tomato, premium cheese .....	17.5
Mushroom Lover - caramelized onion, premium cheese, arugula .....	17

### 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

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#### 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

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#### 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

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

### MAINS

FEEDS 16

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

### SALADS

FEEDS 24

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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

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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

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#### SALADS

CHOOSE ONE • INDIVIDUALLY PLATED

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

**House** - cucumber, cherry tomatoes, egg, crouton, lemon dijon vinaigrette

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

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#### ENTREES

CHOOSE THREE • INDIVIDUALLY PLATED

**Lemon Roasted Chicken** - half chicken, roasted potato succotash, au jus

**Shelter Island Salmon** - mediterranean crust, tzatziki, asparagus, roasted peppers, chickpeas, olives

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

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

**Tuna & Avocado** - brown rice, quinoa, avocado, radish, cucumbers, umami glaze, pineapple salsa, aioli

\*can be made vegetarian

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#### 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

**Social Dips** - raw vegetables, tzatziki, roasted red pepper spread, smashed chickpeas, naan bread

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

#### SALADS

CHOOSE ONE • INDIVIDUALLY PLATED

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

**House** - cucumber, cherry tomatoes, egg, crouton, lemon dijon vinaigrette

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

#### ENTREES

CHOOSE THREE • INDIVIDUALLY PLATED

**Lemon Roasted Chicken** - half chicken, roasted potato succotash, au jus

**Shelter Island Salmon** - mediterranean crust, tzatziki, asparagus, roasted peppers, chickpeas, olives

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

**Parmesan Trout** - lake trout, zucchini medley, vinaigrette, roasted tomato, pickled red onion

**Scallop Risotto** - pan seared, cauliflower coconut risotto, mushrooms, brussels sprouts, umami glaze

**Tuna & Avocado** - brown rice, quinoa, avocado, radish, cucumbers, umami sauce, pineapple salsa, aioli

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

\*can be made vegetarian

#### 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

**Crab Bites** - crab meat, lemon vinaigrette, roasted red pepper aioli, corn, mash potato filling

**Social Dips** - raw vegetables, tzatziki, roasted red pepper spread, smashed chickpeas, naan bread

**Beef Skewers** - tenderloin tips, peppers, onions, slaw, spicy aioli

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

**Avocado Toast** - olives, avocado, roasted tomato, burrata, sourdough

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

#### SALADS

CHOOSE ONE • INDIVIDUALLY PLATED

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

**House** - cucumber, cherry tomatoes, egg, crouton, lemon dijon vinaigrette

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

#### ENTREES

CHOOSE THREE • INDIVIDUALLY PLATED

**Lemon Roasted Chicken** - half chicken, roasted potato succotash, au jus

**Shelter Island Salmon** - mediterranean crust, tzatziki, asparagus, roasted peppers, chickpeas, olives

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

**Parmesan Trout** - lake trout, zucchini medley, vinaigrette, roasted tomato, pickled red onion

**Scallop Risotto** - pan seared, cauliflower coconut risotto, mushrooms, brussels sprouts, umami glaze

**Tuna & Avocado** - brown rice, quinoa, avocado, radish, cucumbers, umami sauce, pineapple salsa, aioli

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

**Pan Seared Swordfish** - cajun style, brown rice, black beans, sweet plantain mash, pineapple salsa

\*can be made vegetarian

#### 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

## PLATED LUNCH MENU

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

**35 PER PERSON**

ADD A MADE-TO-ORDER CLAM CHOWDER FOR \$5 PER PERSON

### STARTERS

CHOOSE ONE • FAMILY STYLE

**Avocado Toast** - olives, avocado, roasted tomatoes, burrata, sourdough

**Social Dips** - raw vegetables, tzatziki, roasted red pepper spread, smashed chickpeas, naan bread

**Beef Skewers** - tenderloin tips, peppers, onions, slaw, spicy aioli

**Montauk Chicken Wings** - crispy fried, chile-ranch spice, pepper mix, cilantro dipping sauce

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

### ENTREES

CHOOSE THREE • INDIVIDUALLY PLATED

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

**Turkey Burger** - roasted pepper spread, arugula, tzatziki sauce, house pickles, provolone, egg bun

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

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

**Seared Ahi Tuna Sandwich** - ahi tuna, slaw, cilantro cream, avocado, pickled red onions, egg bun

**Beach Bowl** - brown rice, quinoa, avocado, sweet plantains, onion, fried egg, sesame seeds, umami glaze, jalapeño aioli

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

**B.L.T. Steak Salad** - iceberg, avocado, bacon, tomato, almonds, chili vinaigrette, horseradish cream

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



# Private Events

## PLATED BRUNCH MENU

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

**35 PER PERSON**

ADD A MADE-TO-ORDER 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, garlic aioli, lemon gremolata

**Social Dips** - raw vegetables, tzatziki, roasted pepper spread, smashed chickpeas, naan bread

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

**Ahi Tuna Deviled Eggs** - pickled red onion, quinoa, arugula, pepper pesto

**Avocado Toast** - olives, avocado, roasted tomato, burrata, sourdough

### 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, hash browns, sourdough toast

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

**Breakfast Sandwich** - pork sausage, eggs, english muffin, cheddar, fruit

**Sag Harbor Hash** - poached egg, kale, roasted tomato, sausage, mushrooms, onions, potatoes, bearnaise

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

**Buttermilk Pancakes** - whipped butter, house syrup



# 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, diced 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

## 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**  
titos 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 11.75% 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

There is valet onsite during all hours of operation and the cost per car is \$16 for up to three hours, \$19 after three hours. If you anticipate a large amount of guests driving and would like to staff additional attendants, there is a \$50 charge per attendant. If you would like the cost of valet to be included on the final bill, please contact the Event Sales Manager 7 days prior to the event date.

## COAT CHECK

We offer 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 & 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 SETUP 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.

**Want to know what's below The Hampton Social River North???**



# PRIVATE EVENTS

## THE BASSMENT

Named “Best Night Life Venue” in 2018 by Chicago Concierge, The Bassment provides everything needed to throw an unforgettable event. Guests enter through our speakeasy entrance, The Tobacconist, which will wow them from the start! With the 1960s British Invasion movement in mind, The Bassment's design includes gold accents, a mixture of uniquely designed velvet and leather couches. Not to mention our staple neon “Music is My Religion” sign for show-stopping photos.

