

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

*Private Events*  
OLD ORCHARD - SKOKIE, IL



**PARKER**  
RESTAURANT GROUP

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

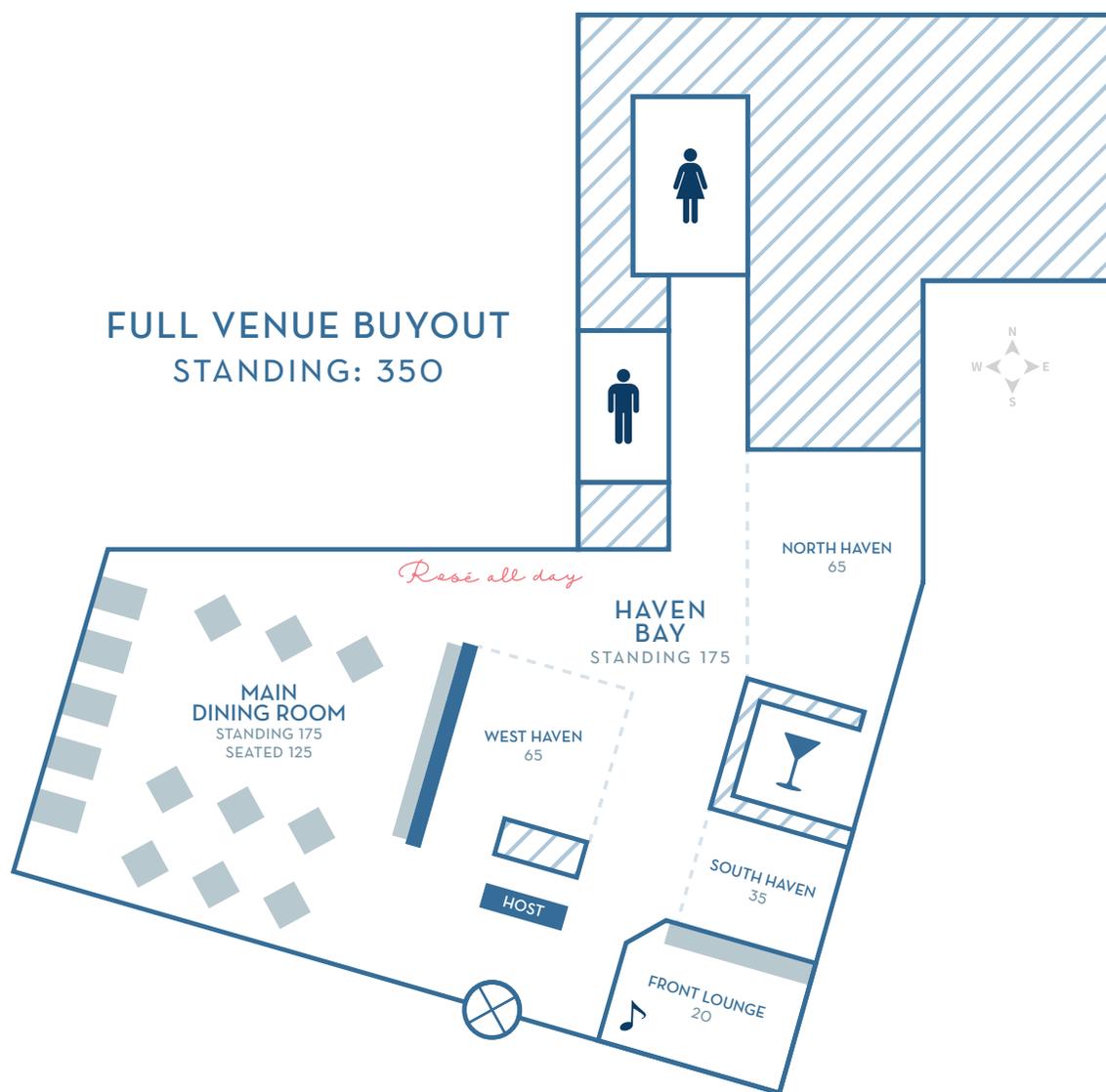


# Private Events

## VENUE FLOOR PLAN

### THE HAMPTON SOCIAL

The Hampton Social Skokie opened in the popular Westfield Old Orchard shopping center in the northern suburbs of Chicago in January 2019. The brand's fifth location in the U.S. and fourth in 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 7,810-square-foot restaurant also boasts a rooftop, outdoor patio and private and semi-private dining spaces.



- CARVING STATIONS
- BEVERAGE PACKAGES
- 10 FT. RETRACTABLE WINDOWS
- COAT CHECK
- PRIVATE ENTRANCE
- SATELLITE BAR
- LIVE ACOUSTIC PERFORMER
- A/V CAPABILITIES
- OPTIONAL VALET



## FRONT LOUNGE

The Front Lounge is our semi-private cocktail reception area that can accommodate up to 20 guests. It is a cozy space equipped with a cushioned banquet, hammocks and plenty of space to mingle. It can be customized with small buffet tables, stationed platters and an array of hors d'oeuvres. Whether it's birthday party, a corporate happy hour or a bridal shower, this space will surely provide a memorable experience for all guests!

THIS SPACE CAN ACCOMMODATE

STANDING: 25

+ SOUTH HAVEN STANDING: 50



## MAIN DINING ROOM

Our Main Dining Room is our most versatile event space. It can host the largest of happy hours to the most intimate of birthdays with partial rentals. It is a charming space with lanterns twinkling up above and a beautiful tree right in the center of the space for show-stopping photos. The floor to ceiling windows can be opened up to bring in that fresh breeze on beautiful summer nights. We can customize this space for any size and type of reception or seated event. This is exactly where you want to be!

THIS SPACE CAN ACCOMMODATE

STANDING: 175 / SEATED: 125



## HAVEN BAY

STANDING: 175

Haven Bay is our most versatile event space. It can be completely customized to fit groups all the way up to 155 guests! It is situated in the heart of the liveliest and most desired location of our restaurant to really allow your guests to embrace the beauty of The Hampton Social. This space provides plenty of room to mingle and the entire bar will be fully privatized for you and your guests. Additionally, we offer a live acoustic performer in our Front Lounge throughout the week which is in close enough vicinity to this event area that the performance can be enjoyed without interrupting intimate conversation.

NORTH HAVEN - STANDING: 65 / SEATED: 55

SOUTH HAVEN - STANDING: 35

WEST HAVEN - STANDING: 65 / SEATED: 50

## FULL VENUE

The Hampton Social is Skokie's ultimate chill oasis. It is a unique venue with a huge main dining room, a comfortable lounge with beautiful string lighting, an extensive bar and not to mention the famous "Rosé All Day" sign. With a full buyout, the restaurant is yours! We can do buffet tables, custom menu designs and get one of our very talented acoustic musicians to play live music for you and your guests.

Booking our venue will take your event out of Chicagoland and straight to the Hampton's.

THIS SPACE CAN ACCOMMODATE

STANDING: 350



## CLIENT FEEDBACK

"I just wanted to thank you for everything you did for our holiday party! I only heard good things and everyone enjoyed themselves. Thank you so much for a great event and for all your patience during planning!"

**-Medical Group Holiday Party**

"Thank you so much for everything! I hope that I conveyed how wonderful you, the food and the staff all were. It was wonderful and I not only have already told people how amazing it was, but I would absolutely host another event there!"

**-Pre-Wedding Celebration Host**

"Everything was great! From start to finish, the Event Sales Manager and the servers were amazing. Would definitely have a party here again! Thank you."

**-Baby Shower Host**

"The Event Sales Manager made the planning easy and [the server] was fantastic as our host! Both were amazing!"

**-21st Birthday Celebration**

## PRESS

"The Skokie location expects to open a rooftop patio in time for summer. Its brick pizza oven is the centerpiece of its dining area, and its interior includes a bar area covered by a rustic pergola. The 180-person capacity site also offers private event space."

**-Patch Skokie**

"From the moment you step over the threshold, it feels like you're walking into the East Coast's Pinterest board. From the living plant mural that spells out The Hampton Social to the inviting glow of the pink neon "Rosé all day" sign to chandeliers made out of old pallets, ship rope, and Edison bulbs, everything is perfectly designed to put you in vacation mode."

**-Sheridan Road Magazine**

"This will be the fourth location in the Chicago area. The Hampton Social offers pizza along with lunch and dinner items that include a variety of seafood-focused options. Parker Restaurant Group promises the Old Orchard restaurant will have more than 7,800 square feet, with two separate patios eventually opening. A bar and large pizza oven will give diners plenty of visual interest."

**-Chicago Tribune**



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# Private Events

## HORS D'OEUVRES MENU

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### 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	

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### 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



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# Private Events

## HORS D'OEUVRES MENU

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### **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

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### **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



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# Private Events

## HORS D'OEUVRES MENU

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### 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

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### 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

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### 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 PROTIEN

\*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



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# Private Events

## A LA CARTE STATIONS

MINIMUM 16 GUESTS

### CARVING STATION

+150 ATTENDANT FEE PER STATION

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

### MAINS

FEEDS 16

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<b>Grilled Salmon</b> - chili lime butter .....	128
<b>Roasted Chicken</b> - au jus .....	96

### SALADS

FEEDS 24

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

### SIDES

FEEDS 24

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



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# Private Events

## PLATED DINNER MENU

### OPTION 2

55 PER PERSON

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#### 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
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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
  - 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
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#### DESSERTS

INDIVIDUALLY PLATED

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



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# Private Events

## PLATED DINNER MENU

### OPTION 3

65 PER PERSON

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#### 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
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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
  - 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
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#### 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



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# Private Events

## PLATED LUNCH MENU

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

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### 30 PER PERSON

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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

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#### 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



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# Private Events

## PLATED BRUNCH MENU

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

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### 30 PER PERSON

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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

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#### 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

## BRUNCH BUFFET OR FAMILY STYLE

SELECT YOUR STYLE!

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

CHOOSE FOUR - 30 PER PERSON

CHOOSE FIVE - 35 PER PERSON

CHOOSE SIX - 40 PER PERSON

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**Breakfast Sliders** - scrambled eggs, pork sausage, cheddar

**Mini Quiches** - choice of ham & swiss or peppers & cheddar

**Bagel & Lox** - smoked salmon, cream cheese, red onion, capers, mini bagel

**Chicken Sliders** - crispy fried, mayonnaise, pickle, swiss

**Beef Sliders** - angus beef, cheddar cheese, mustard aioli, pickle

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

**Buttermilk Pancakes** - classic buttermilk recipe, whipped butter, warm maple syrup

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

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

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

**Chilaquiles** - chorizo, black beans, eggs, corn tortillas, queso, cilantro sour cream

**Beef Skewers** - marinated tenderloin tips, peppers, onion, slaw, naan bread, spicy aioli

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

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

**Fresh Fruit Platter** - assortment of fresh fruits sweetened with mint & honey



# 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



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# Private Events

## BEVERAGE PACKAGES

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

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### POP THE BUBBLY

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

5 PER PERSON

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### 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

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### 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

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### 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 12.5% 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

Old Orchard Mall is equipped with a free parking lot. There is valet available Saturday & Sunday, 12:00pm-8:00pm and the cost is \$5 per car, cash and credit cards are accepted.

## COAT CHECK

We offer a complimentary coat check seasonally. If there is a full venue buyout and you would like to staff coat check exclusively for your event, 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 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.