

EST. *The* 2015
HAMPTON
SOCIAL

Private Events
OLD ORCHARD - SKOKIE, IL



PARKER

RESTAURANT GROUP

LEARN MORE & PLAN EVENTS
skokieevents@thehamptonsocial.com
thehamptonsocial.com

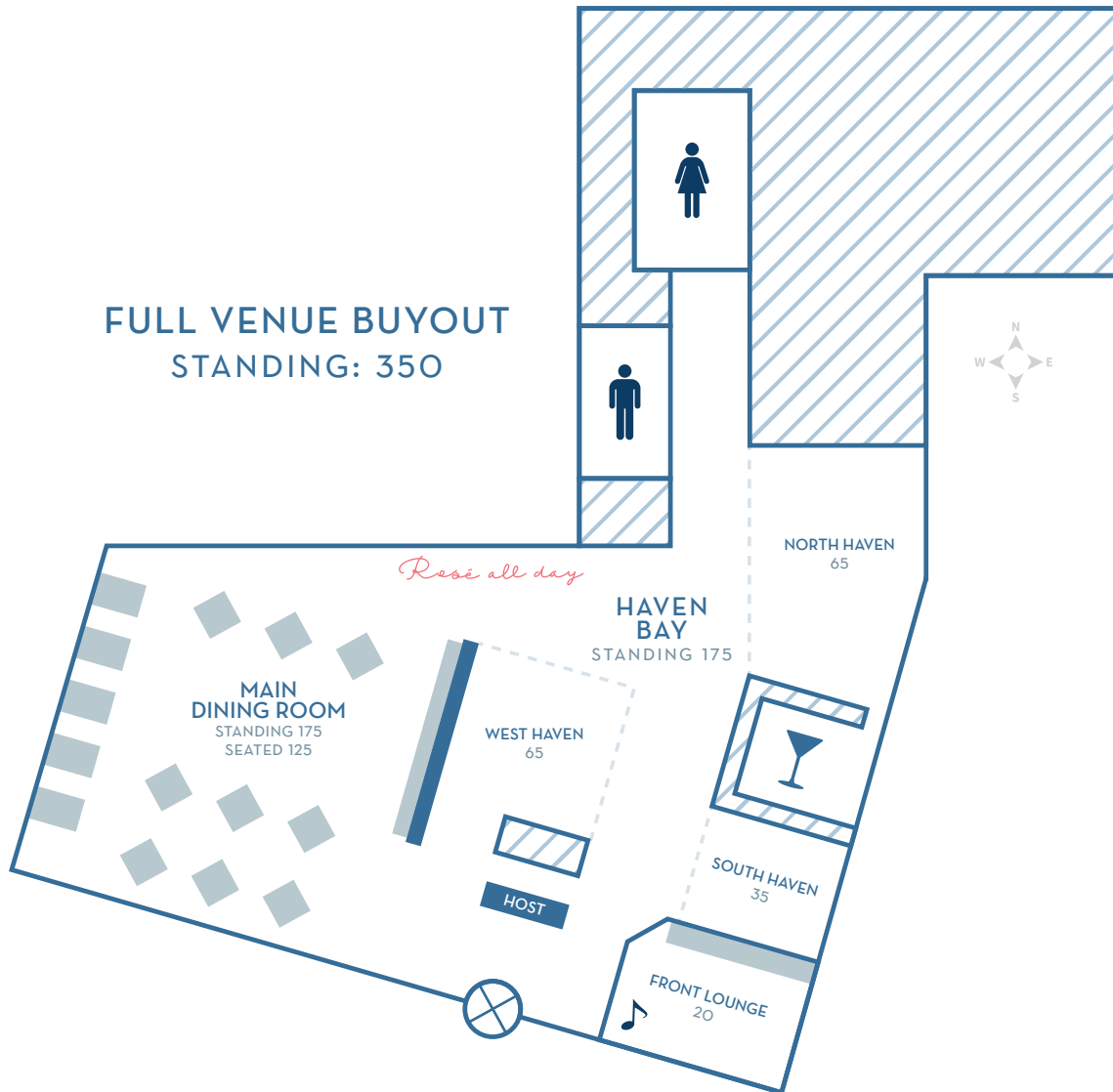


Private Events

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



Private Events

HORS D'OEUVRES MENU

STATIONED

PLATTERS • FEEDS TWELVE

American Artisanal Cheese	65
local artisanal cheeses, nuts, grapes, crackers	
American Charcuterie	75
criminelli & smoking goose meats, roasted peppers, olives, crackers	
American Meat & Cheese	75
mixing the best of both with chef's selection of meats & cheeses, nuts, fresh grapes, crackers	
Grilled Vegetable	60
medley of grilled vegetables, jalapeño pesto, roasted red pepper spread	
Fresh Vegetable	50
medley of fresh vegetables, buttermilk ranch, blue cheese dressing	

COLD BAR

PRICED PER DOZEN

Jumbo Shrimp Cocktail - cocktail sauce, grainy mustard sauce	48
Grilled Jumbo Shrimp - cocktail sauce, garlic aioli, grilled lemon	48
East Coast Oysters - cocktail sauce, jalapeño pesto, tabasco	42
Yellowtail Poké - soy lemon dressing, avocado, radish, cucumber, jalapeno	42
Stone Crab Claws - dijon sauce, lemon aioli, cocktail sauce	MKT

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

HORS D'OEUVRES MENU

PASSED

HOT • PRICED PER DOZEN

Crab Bites - crab meat, lemon vinaigrette, roasted red pepper aioli, corn, mash potato filling	48
Mini Grilled Cheese - sourdough, parmesan, cheddar, provolone, swiss, avocado	36
Beef Sliders - angus beef, cheddar, mustard aioli, pickle	42
Tortellini* - seasonal vegetable filling, parmesan, sage-brown butter	42
Bay Scallops - seasonal mushrooms, brown butter, parmesan, chive	46
Stuffed Mushrooms* - brioche, fontina, red peppers, herbs	42
Lobster Fritters - tempura battered lobster claw, chili hollandaise	MKT
Chicken Sliders - crispy fried, mayonnaise, pickle, swiss	38
Beef Skewers - tenderloin tips, peppers, onions, slaw, spicy aioli	42
Montauk Chicken Wings - crispy fried, chile-ranch spice, pepper mix, cilantro dipping sauce	38
Thai Curry Shrimp - pan seared jumbo shrimp, coconut cream sauce, peanuts, peanut sauce	48
Brussels Sprouts - toasted pita, herbed goat cheese, almonds, roasted brussels sprouts	36

COLD • PRICED PER DOZEN

Avocado Toast* - avocado, roasted tomatoes, burrata, sourdough	42
Bruschetta* - tomato, basil, house mozzarella, toast point	36
Mini Maine Rolls - lobster meat, new england bun, mayo	MKT
Smoked Salmon - toasted rye, cream cheese, red onion, caper berry	44
Steak Tartare - angus beef, house giardiniera, dijon, brioche	46
Ahi Tuna Deviled Eggs - pickled red onion, quinoa, arugula, pepper pesto	42
Classic Deviled Eggs - farm fresh egg, classic filling, fresno pepper (add lobster +12)	36

WOOD FIRED PIZZA • 8 SLICES PER PIZZA • 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

* VEGETARIAN OPTIONS



Private Events

ACTION STATIONS

+150 ATTENDANT FEE PER STATION

PACKAGE AVAILABILITY DEPENDENT ON SPACE

PASTA STATION

15 PER PERSON

RIGATONI PASTA WITH CHOICE OF:

HOUSEMADE MARINARA & ALFREDO

*noodle substitution available upon request

STATION INCLUDES

broccoli • 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 truffle jus	38 per chicken (feeds 8)
Beef Tenderloin - with béarnaise sauce	220 per tenderloin (feeds 18-20)
Prime Rib - with horseradish cream	325 per prime rib (feeds 25-30)
Tuna Loin - with spicy slaw	200 per loin (feeds 18-20)

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

PLATED DINNER MENU

OPTION 1

45 PER PERSON

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

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

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

30 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 +8p.p. - manhattan style: buttery & delicious or maine style: creamy goodness



Private Events

PLATED BRUNCH MENU

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

30 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 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

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 - 35 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
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.