

EST. *The* 2015
HAMPTON
SOCIAL

Private Events
BURR RIDGE



PARKER

RESTAURANT GROUP

LEARN MORE & PLAN EVENTS
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thehamptonsocial.com



Private Events

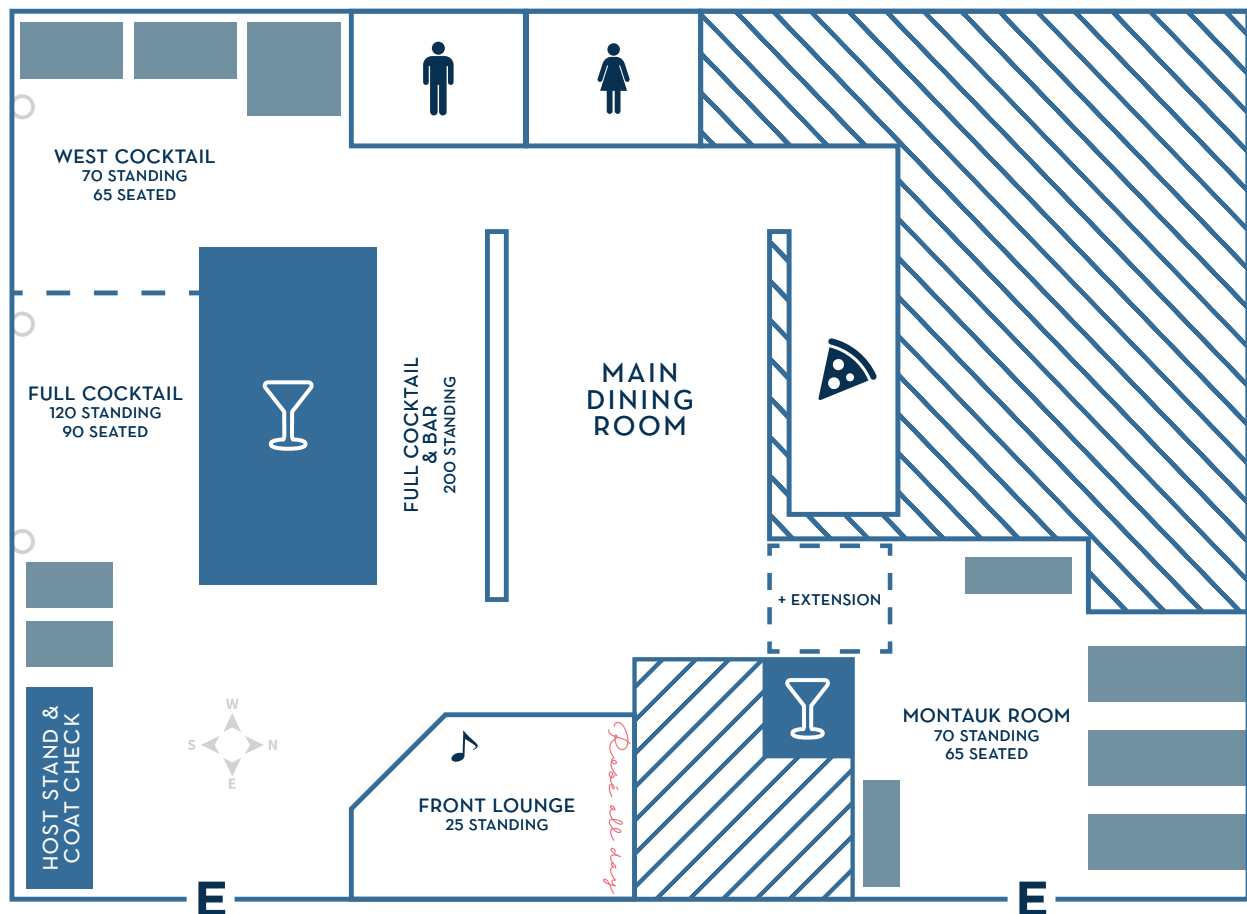
VENUE FLOOR PLAN

THE HAMPTON SOCIAL

The Hampton Social - Burr Ridge is located in the heart of the Burr Ridge Village Center. It is the second location to open its doors since August 2015. The lifestyle concept is a restaurant hotspot that evokes East Coast living in every aspect. The Hampton Social - Burr Ridge has a large private room and multiple semi-private spaces that can accommodate your next intimate or corporate gathering.



FULL VENUE BUYOUT
SEATED: 250 | STANDING: 400



LET US IMPRESS YOUR GUESTS WITH THE FOLLOWING FEATURES

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



MONTAUK ROOM

This private space is tucked away from the lively bar area to provide a gorgeous intimate space for your guests. This room is equipped with large accordion style windows to bring in the warm breeze in the summer months and plenty of natural light in the winter months.

This room captures the feel of the Hamptons with a greenery wall and a beautiful hand painted lighthouse mural. With the capabilities of a private bar, actions stations, customizable table layouts and two 55" televisions for display of any logos or presentations, this space is perfect for your next corporate gathering, baby shower and all things wedding!

THIS SPACE CAN ACCOMMODATE
SEATED: 65 | STANDING: 70
PARTIAL RENTAL: 30 SEATED



Need a little more space?

Contact your Event Sales Manager today about adding to your Montauk Room rental.

MONTAUK ROOM + EXTENSION
SEATED: 65 | STANDING: 90

MONTAUK ROOM & MAIN DINING ROOM
SEATED: 150 | STANDING: 200



MAIN DINING ROOM



PRIVATE BAR



FRONT LOUNGE

Relax and unwind in our front lounge area. Our semi-private lounge space provides a variety of seating options consisting of couches, hammocks and cushioned benches. It is nestled along our accordion style windows for that natural beachy feel. Beautiful greenery, East Coast style decor and our famous pink "Rosé All Day" sign will transport your event straight to the Hamptons. With our live acoustic performer throughout the week, this space will make you feel right at home and is perfect for happy hours, bridal/baby showers, birthday parties and so much more!

THIS SPACE CAN ACCOMMODATE
STANDING: 25



COCKTAIL

Our cocktail area is our most versatile event space. This area is completely customizable in size to accommodate from intimate family gatherings to large scale corporate events. This space is situated in the heart of the liveliest area of our restaurant that can provide direct full bar access upon request and plenty of room to mingle. Not to mention it is the perfect space to enjoy our live acoustic performances without interrupting personal conversation.

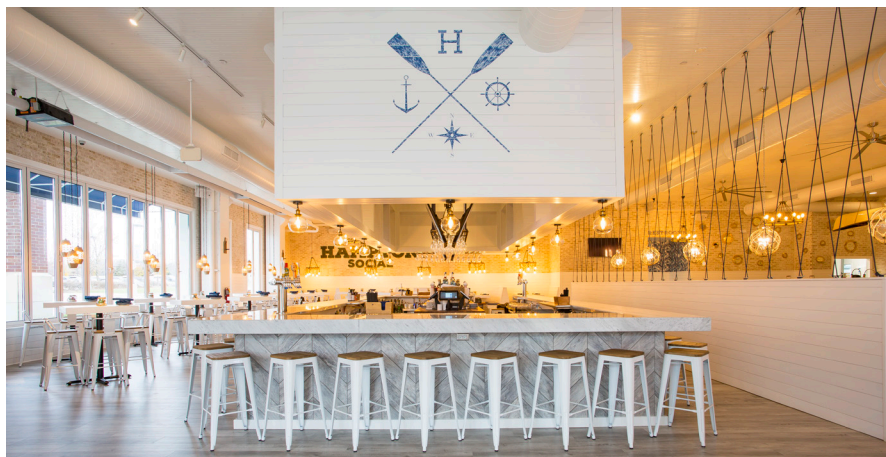
WEST COCKTAIL
SEATED: 65 | STANDING: 70



FULL COCKTAIL
SEATED: 90 | STANDING: 120



FULL COCKTAIL & BAR
STANDING: 200





CLIENT FEEDBACK

"Every member of the staff was very pleasant, accommodating and helpful during my event. All our questions and requests were addressed in a very timely manner on the date of the event. The food was incredible and my guests enjoyed themselves during the event. I couldn't have picked a better venue to host a wedding shower at. I had a terrific event coordinator who provided great guidance to assure that the venue worked well for the event and addressed all of my concerns prior to and during the event." - **Bridal Shower**

"We had a fantastic time! We were a group of 40. The space was roomy, the servers were attentive. The food was delicious. They were able to accommodate for food allergies despite pre-set menu. The sales/contracting was easy. Easy to work with everyone at all touch points. Hope to return next year." - **Balanced Body**

"What a great venue! We have a great time and many of us stuck around well after our event was over. Your staff was amazing, food was amazing, and the drinks kept flowing so all was good. Will definitely have an event here again!" - **Midwest Group**

"Outstanding! Everything was wonderful! Food delicious, drinks made in a timely fashion, and our servers were prompt and extremely nice! The space was bright and airy! I would have another event there if the need ever arises!" - **Bridal Shower**

PRESS

"The Hampton Social will celebrate National Rosé Weekend at Hampton Social Burr Ridge. The ambiance and nautical decor will make it a worthwhile trip with friends or a date. Make sure to take a picture of the famous Rosé All Day sign! Enjoy live music, amazing food and nice glass (or two!) of rosé with summer vibes in the air. For priority seating, please make a reservation." - **Haute Living**

"The Hampton Social semi-private Montauk Room has been hosting plenty of private events including baby showers, bridal showers and holiday parties. The space has room for 25 to 30 people and groups can design custom menus for the gathering. The restaurant's focus on rose wine as making it a particularly good place to host fundraisers for Breast Cancer Awareness Month." - **Chicago Tribune**

"It's stylish. It's vibrant. It's cool. It's a massive loft space—clean, beachy, and brand new as of the end of November. The back wall proclaims "The Hampton Social" in big letters of living sod. "Yacht Club" is stenciled above the brick pizza oven in the corner underneath a full-sized canoe hanging upside down from the ceiling. Every aspect of the experience is elaborately curated and totally gorgeous." - **Hinsdale Living**



Private Events

HORS D'OEUVRES MENU

PLATTERS

PRICED PER PLATTER - SERVES 24

Artisanal Cheese Platter	130
brie spread, smoked gouda, manchego, grapes, roasted almonds, house pickles, hot honey, crackers & grilled bread	
Charcuterie Platter	150
imported cured meats, house pickles, roasted almonds, olives, mustard sauce, crackers & grilled bread	
Grilled Vegetable Platter	120
asparagus, roasted cherry tomatoes, zucchini, yellow squash, pesto ranch, roasted red pepper aioli	
Fresh Vegetable Platter	100
watermelon radish, cucumbers, carrots, grape tomatoes, celery, pesto ranch, blue cheese dressing	
Fresh Fruit Platter	70
pineapple, honeydew, cantaloupe, strawberries, blueberries, raspberries, honey greek yogurt	
Social Dips	150
roasted red pepper spread, tzatziki, mashed chickpeas, watermelon radishes, cucumbers, heirloom baby carrots, pita chips	
Dip Duo	100
house salsa, avocado hummus with fresh corn, queso fresco and cilantro, fresh veggies, tortilla chips	
Yellowtail Poké	90
soy lemon dressing, avocado, radish, cucumber, jalapeño, fresh veggies, tortilla chips	

RAW BAR

PRICED PER DOZEN

Shrimp Cocktail - cocktail sauce, lemon garlic aioli, tabasco	48
East Coast Oysters - cocktail sauce, mignonette, tabasco	48
King Crab Bites - 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

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

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

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

MAINS

FEEDS 16

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

SALADS

FEEDS 24

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

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

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
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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



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 +8pp - 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 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

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



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 10.25% 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 a free 24-hour parking garage directly west of the Hampton Social and complimentary valet on Friday and Saturday evenings from 5:00 pm - 11:00 pm. If an event host would like to staff the valet for their event, this should be coordinated through the Event Sales Manager at least two weeks prior to the event. The valet rate will depend on the amount of guests guaranteed for the event.

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.