

EST. *The* 2015
HAMPTON
SOCIAL

Private Events

MERCATO - NAPLES, FL



PARKER

RESTAURANT GROUP

LEARN MORE & PLAN EVENTS
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Private Events

VENUE FLOOR PLAN

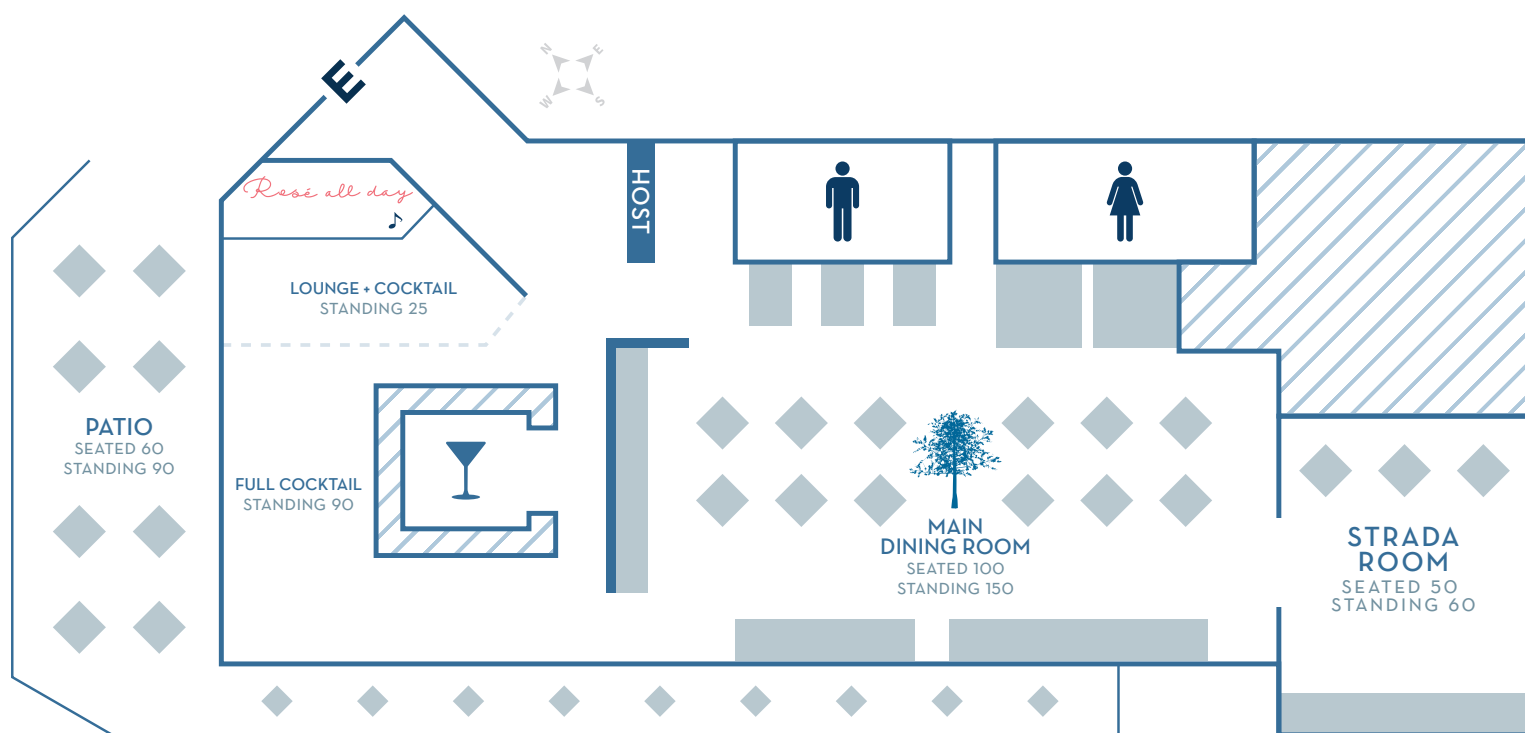
THE HAMPTON SOCIAL

The Hampton Social Naples opened in the popular Mercato Shopping Center in North Naples in December 2018.

The brand's first location to open outside of 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 8,445-square-foot restaurant also boasts a wrap-around outdoor patio, private dining and semi-private spaces for gatherings and events. For local flare, select menu items also spotlight regional ingredients unique to Southwest Florida.

FULL VENUE BUYOUT

SEATED 300
STANDING 500



- CARVING STATIONS
- BEVERAGE PACKAGES
- COMPLEMENTARY VALET

- PRIVATE ROOM
- SATELLITE BAR

- LIVE ACOUSTIC PERFORMER
- A/V CAPABILITIES



THE STRADA ROOM

The Strada Room is our private dining area and can accommodate up to 50 guests. Perfect for rehearsal dinners, baby showers, corporate gatherings. With beautiful greenery, nautical rope chandeliers and large windows this is the perfect space for any celebration. Our 60" television is fully equipped to showcase a slideshow, video presentation and more.

THIS SPACE CAN ACCOMMODATE
STANDING 60
SEATED 50



LOUNGE + COCKTAIL

This space is the perfect spot to take that after work happy hour or intimate gathering to the next level. You will have the famous "Rosé All Day" sign privately for your group, add in some mixed lounge seating and you have a lively exciting atmosphere. You'll get some amazing photographs to remember every moment in this beautiful space.

THIS SPACE CAN ACCOMMODATE
STANDING 25



FRONT PATIO

Bask in the Florida sun outside on our patio! This completely customizable space is perfect for intimate gatherings or large social events. A mix of seating options is available for you to create the ideal environment for your guests.

THIS SPACE CAN ACCOMMODATE
STANDING 90
SEATED 60



FULL COCKTAIL + BAR

Our cocktail area is our most versatile semi-private event space. 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.

THIS SPACE CAN ACCOMMODATE
STANDING 90



CLIENT FEEDBACK

"Gulfshore Life hosts a monthly luncheon for our board members and this has been the best one they remember! The atmosphere, food and service were all great! There wasn't one complaint, which is the first time I've had that happen in the three months I've been doing their luncheons. The Event Sales Manager was great - super accommodating and responsive and had a strong attention to detail, which is greatly appreciated! We'll DEFINITELY be hosting there again!!" -**GulfShore Life**

"Everything for this event went so well and all of our guests had an amazing time! The Event Sales Manager did a fantastic job helping to organize and plan the event with us and she was very responsive to all of my emails. She really made things so easy for me and our organization. We are all busy (and very particular) and everything turned out great. The servers, staff and bartenders were also so helpful and nice. Literally anything we needed they were able to help us. The servers also anticipated things we needed like napkins, to-go containers, refills on drinks and food and were just really nice people. Numerous guests commented on the décor and fun atmosphere and vibe. I cannot say enough good things about our experience there. Thank you for helping us make it a great networking event!" -**Collier County Women's Bar Association**

"The event space was the perfect upscale/casual vibe we were looking for and The Event Sales Manager was absolutely wonderful to work with--very helpful, professional, responsive and accommodating/flexible. The food and service was excellent." -**TransDigm**

"I recently just had an event with The Hampton Social for my company and everything about it was AMAZING. Truly, I could not of asked for a better event. The Event Sales Manager was so helpful and made the entire process easy and painless. On the actual day of the entire staff was incredible, they always made sure I had everything I needed and that I was eating since I was hosting the event. Then the food and drinks itself were SO GOOD. I can't thank The Hampton Social-Naples enough for everything and I will 100% be back for our next event. THANK YOU!" -**Paradise Coast Oral and Facial Surgery**

PRESS

"For Naples residents unable to schedule a trip to the Hamptons this summer, there's now a local alternative. Entrepreneur Brad Parker opened The Hampton Social in Mercato last December. Although Parker operates a handful of restaurants in the Chicago area, this is his first venture outside of the Midwest. Thankfully, he is just as enthusiastic about Southwest Florida and the Paradise Coast as he is about the trendy Long Island vacation mecca." -**Naples Illustrated**

"There's room for about 300 guests, plus an extra 66 on a patio that catches spillover traffic from the full-size and fully stocked bar. While there is a host of creative cocktails, the libation of choice is hands-down rosé—with a special bottle of the day; multiple other options (including Jon Bon Jovi's exciting new award-winning Hampton Water); plus the frosty blended rosé made with rosé, Tito's vodka and pureed peach." -**Gulfshore Life**

"The menu will feature seafood fare and dishes that will incorporate regional ingredients found in Southwest Florida, as well as an extensive wine and cocktail menu. With over 8,000 square feet of dining space, the space will feature a spacious wrap-around outdoor patio with high-top seating and lush vegetation. The interior design highlights the concept's nautical influence with rope accents situated throughout the space, a large birch tree that will create a canopy over the main dining room and a rustic pergola that will hang above the bar." -**Naples Florida Weekly**



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	
The Hampton Board	75
premium meats, grilled bread, house pickles, olive relish, cheese spread	
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

*seasonally available

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
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



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

PIZZA STATION

8 SLICES PER PIZZA

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



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
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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

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
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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

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

SNEAKY FOX VODKA, PRAIRIE GIN, EL JIMADOR 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, MILAGRO BLANCO,
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 7% 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

There is mall parking available 7 days a week, with complimentary valet available after 4:00pm.

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.