

EST. *The* 2015
HAMPTON
SOCIAL

Private Events

STREETERVILLE
CHICAGO, IL



PARKER

RESTAURANT GROUP

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



Private Events

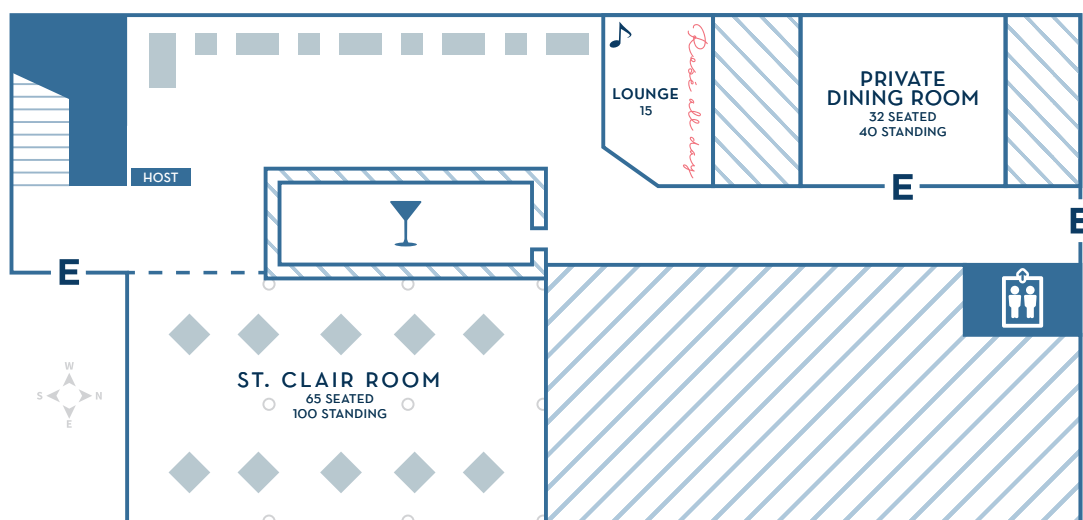
VENUE FLOOR PLAN

THE HAMPTON SOCIAL

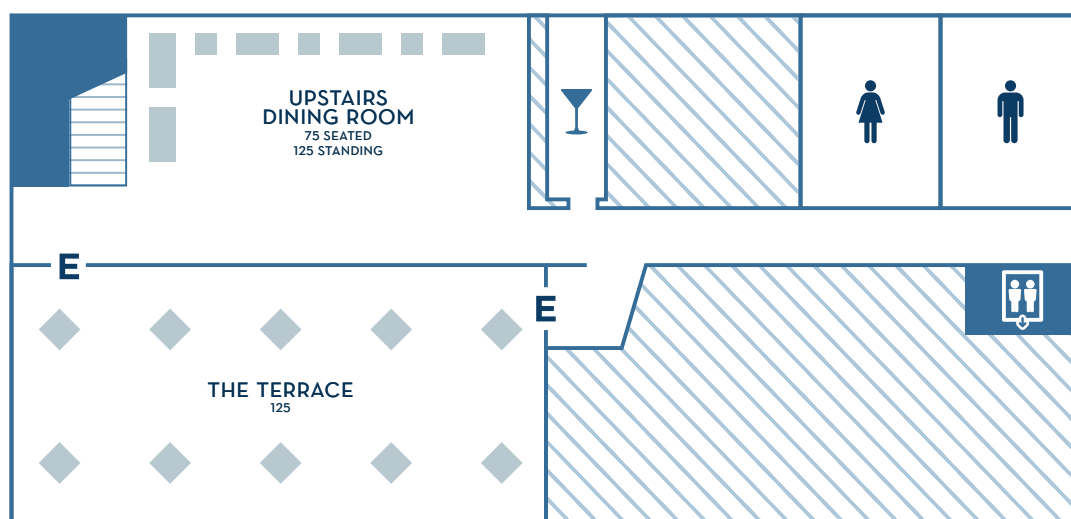
This Hampton Social is situated in the heart of the vibrant Streeterville neighborhood of downtown Chicago. In addition to offering a distinct menu and the East- Coast flare that we are known for, our guests can now enjoy two outdoor dining spaces. This includes the St. Clair Room, which is an expansive four-season open air space as well as a second-story terrace. The 8,700-square-foot restaurant will also feature both private and semi-private spaces, ideal for your next big bash or intimate affair.

FULL VENUE BUYOUT: 400

FIRST FLOOR: 175 STANDING



SECOND FLOOR: 225 STANDING



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



Private Events

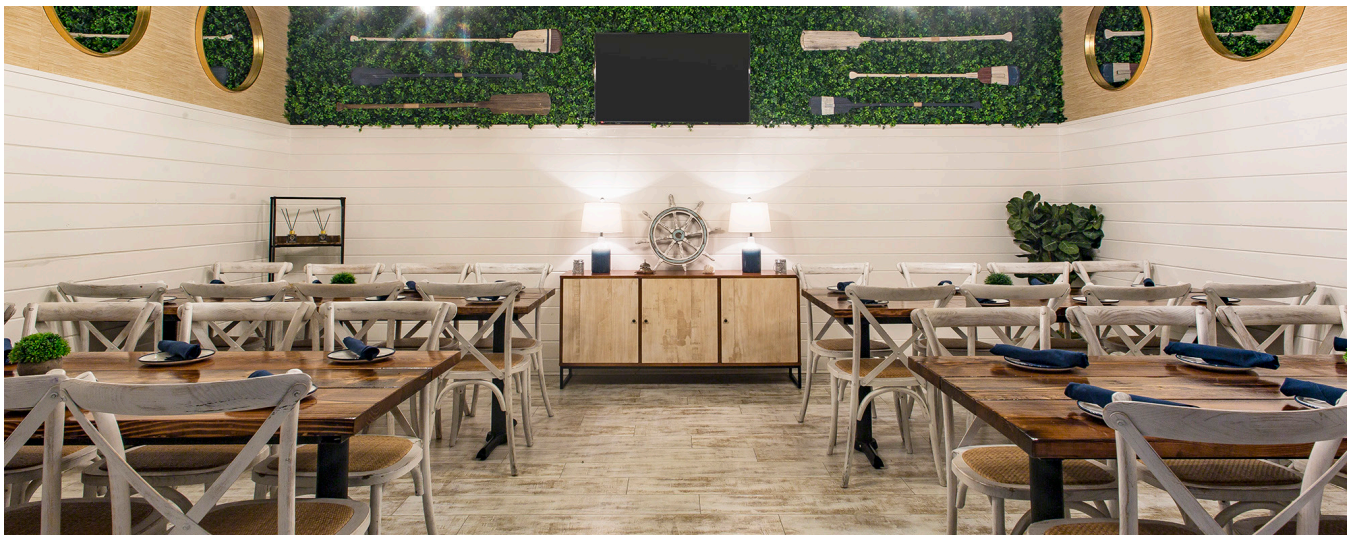
VENUE DESCRIPTION

PRIVATE DINING ROOM

This fully private space accommodates seated guests for intimate gatherings both social and corporate. You'll get the best of both worlds your own private space, while still having that Hampton vibe with the nautical accents and beautiful furniture.

You can share presentations, logos or videos on our fully functional HD TV located in this space.

32 SEATED | 40 STANDING



ST. CLAIR ROOM

Our St. Clair Room is an easily accessible, gorgeous and fun environment for any happy hour or party. It is situated in the heart of the liveliest and most desired location of our restaurant. From groups of 15 to 100, this space will be customized in size to suit your needs. On nice days, the floor to ceiling windows open up for that fresh Chicago breeze and at night, the string lighting above lights up the room.

With direct full bar access and plenty of room to mingle, you can't go wrong booking the St. Clair Room!

65 SEATED | 100 STANDING

PARTIAL RENTALS AVAILABLE UPON REQUEST





Private Events

VENUE DESCRIPTION

UPSTAIRS DINING ROOM

The Upstairs Dining Room is a perfect space for any intimate reception of up to 125 guests! This space provides many floor plan layout options, a private bartender and retractable floor to ceiling windows to bring in that fresh Chicago air on beautiful days. With the hanging greenery on the ceiling and light airy decor, this space is a gorgeous way to impress all of your guests.

75 SEATED | 125 STANDING
HALF RENTALS AVAILABLE UPON REQUEST



THE TERRACE

The Hampton Social's beautiful terrace transports you to a vacation without leaving Chicago. The soft turf flooring, overhanging lights and fresh breeze give off that truly authentic laid back beach vibe. This space can be customized with buffet tables, action stations and an array of hors d'oeuvres. Nothing will impress your guests more than booking our rooftop for your next event!

125 STANDING
HALF RENTALS AVAILABLE UPON REQUEST





CELEBRITY MENTIONS

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

CLIENT FEEDBACK

"People LOVED the space and the food was amazing. From a planning perspective - it was so easy and smooth I really didn't worry about anything."

-Microsoft

"Great venue, awesome service, will definitely plan another event with you guys!"

-CapitalOne

"I thought it was great! The staff was wonderful, food was fantastic, the drinks were great as well! We are super excited to come back."

-Northwestern

PRESS

"Anchors Away! Walk into The Hampton Social and you'll feel like you are on the coast of Cape Cod or the beaches of the Hamptons! This east coast inspired restaurant embodies everything nautical and preppy from their design to their menu. Enjoy brunch consisting of deviled eggs, Montauk chicken wings, oysters, crab avocado toast, breakfast sandwiches, pancakes, crab cakes and much more on one of their rooftops!"

-Concierge Preferred "Best Outdoor Brunch Spots"

Named, "Best New Outdoor Dining Spaces" and "Best Private Dining Room"

-Crain's Business

Named, "Chicago's Best New Rooftops"

-Timeout Chicago



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
-

DESSERTS

INDIVIDUALLY PLATED

- Local Homemade Ice Cream & Seasonal Sorbet**
- NY Style Cheesecake** - local blackberry compote, classic whipped cream
- Flourless Chocolate Cake** - rosé custard sauce, caramel



Private Events

PLATED LUNCH MENU

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

35 PER PERSON

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

STARTERS

CHOOSE ONE • FAMILY STYLE

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

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

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

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

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

ENTREES

CHOOSE THREE • INDIVIDUALLY PLATED

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

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

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

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

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

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

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

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

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



Private Events

PLATED BRUNCH MENU

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

35 PER PERSON

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

STARTERS

CHOOSE ONE • FAMILY STYLE

Brussels Sprouts - herb goat cheese, chili honey, almonds

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

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

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

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

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

ENTREES

CHOOSE THREE • INDIVIDUALLY PLATED

Wild Berry French Toast - house syrup, powdered sugar

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

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

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

Denver Scramble - peppers, onions, cheddar blend, ham, hash browns, sourdough toast

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

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

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

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

Buttermilk Pancakes - whipped butter, house syrup



Private Events

BRUNCH BITES

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

HOT • PRICED PER DOZEN

Morning Grilled Cheese - sourdough, parmesan, cheddar, provolone, swiss, scrambled egg, tomato bisque	38
Ham Sandwiches - sourdough, ham, cheddar, provolone, swiss, egg	42
Biscuit Sandwiches - scrambled egg, pork sausage, cheddar, mustard aioli	36

COLD • PRICED PER DOZEN

Lox Crostini - smoked salmon, chive cream cheese, red onion, caper	28
Pork Belly Deviled Eggs - pork belly, pickled mustard seeds, arugula, pesto, red pepper sauce	38
Breakfast Bruschetta - egg, diced tomato, fresh corn, blue cheese, herb vinaigrette, pesto	34

HAMPTON EGG BITES

Denver - ham, pepper, cheddar, onion	32
Four Cheese - mozzarella, cheddar, queso fresco, parmesan	28
Steak - horseradish cream, wilted greens, roasted red pepper, fresh parsley	32
Veggie - egg whites, wilted greens, roasted red pepper	28

STATIONED • PRICED PER DOZEN

Pancake Stacks - three mini pancakes, house syrup, whipped butter	28
French Toast Skewers - french toast, house syrup, powdered sugar	36
Parfait Cups - honey greek yogurt, wild berry compote, oatmeal cookie crumbles	36

CONTINENTAL BREAKFAST

EVERYDAY BEFORE 10:00AM

20 PER PERSON

Assorted Pastries & Muffins, Croissants, Yogurt Parfaits
Coffee, Tea, Juice and Soft Drinks Included



Private Events

BEVERAGE PACKAGES

ROSÉ ALL DAY

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

ROSÉ OF THE DAY, SPARKLING ROSÉ, HAMPTON FROSÉ, MIMOSA, COFFEE & TEA

2 HOUR PACKAGE - 30 PER PERSON
+10 PER ADDITIONAL HOUR

MIMOSA BAR

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



3 HOURS - 40 PER PERSON
+150 ATTENDANT FEE

CLASSIC JUICES

choose two

ORANGE
CRANBERRY
PINEAPPLE
GRAPEFRUIT

each selection accompanied by
strawberry and raspberry garnishes

SPECIALTY JUICES

choose one

BLOOD ORANGE
rosemary garnish
LAVENDER LEMON
lemon garnish
WATERMELON
mint garnish

*Package availability dependant on space



Private Events

BEVERAGE PACKAGES

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

POP THE BUBBLY

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

5 PER PERSON

ROSÉ TASTING

Featuring a curated rosé tasting station, including 3 rosés and tasting notes.

15 PER PERSON

+150 ATTENDANT FEE

*Package availability dependant on space

BEER & WINE

SELECT BEERS, HOUSE RED, HOUSE WHITE, ROSÉ OF THE DAY,
PROSECCO & SPARKLING ROSÉ, SOFT DRINKS, COFFEE & TEAS

2 HOUR PACKAGE - 30 PER PERSON

3 HOUR PACKAGE - 40 PER PERSON

4 HOUR PACKAGE - 50 PER PERSON

CLASSIC BAR

HOUSE SPIRITS, SELECT BEERS, HOUSE RED, HOUSE WHITE,
ROSÉ OF THE DAY, PROSECCO & SPARKLING ROSÉ, SOFT DRINKS, COFFEE & TEAS

2 HOUR PACKAGE - 35 PER PERSON

3 HOUR PACKAGE - 45 PER PERSON

4 HOUR PACKAGE - 55 PER PERSON

HOUSE SPIRITS

HANGAR ONE VODKA, PRAIRIE GIN, JOSE CUERVO TEQUILA,
FOUR ROSES BOURBON, DEWARS WHITE LABEL SCOTCH,
BACARDI SILVER RUM



Private Events

BEVERAGE PACKAGES

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

PREMIUM BAR

SPECIALTY COCKTAILS, PREMIUM SPIRITS, SELECT BEERS, HOUSE RED, HOUSE WHITE, ROSÉ OF THE DAY, PROSECCO & SPARKLING ROSÉ, SOFT DRINKS, COFFEE & TEAS

2 HOUR PACKAGE - 45 PER PERSON

3 HOUR PACKAGE - 55 PER PERSON

4 HOUR PACKAGE - 65 PER PERSON

PREMIUM SPIRITS

KETEL ONE VODKA, BOMBAY SAPPHIRE GIN, EL JIMADOR TEQUILA,
BULLEIT BOURBON, DEWARS WHITE LABEL SCOTCH,
PLANTATION 3 STAR RUM

SPECIALTY COCKTAILS



HAMPTON FROSÉ
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 11.75% tax on all food and beverage. Tax-exempt organizations must provide a 501c3 prior to booking - exemption will be reflected on the final banquet event order.

PARKING

There is a parking garage located across the street at 535 N St Clair St, Chicago, IL 60611. You can visit the host stand for discounted vouchers, applicable for parking under 3 hours. Discounted rates:

Up to 1 hour = \$10 • Up to 3 hours = \$13 • After 3 hours = \$26

COAT CHECK

The Hampton Social offer's 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 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 - space restrictions apply.

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 guest is required 72 hours prior to your event. Should your final menu include a Family Style menu, Brunch Buffet or A La Carte Stations menu, a final guarantee of guest is required 5 days in advance.