

EST. *The* 2015
HAMPTON
SOCIAL

Private Event & Group Dining Menus



TO LEARN MORE & PLAN YOUR EVENT
www.thehamptonsocial.com/private-events



HOT HORS D'OEUVRES By the Dozen

BRUSSELS SPROUTS toasted rounds, goat cheese, hot honey	42.00	V GF
COCONUT TOFU BITES mango salsa, sweet chili glaze, pickled red onions	48.00	V V
MEDITERRANEAN SHRIMP SKEWER mojo marinated shrimp	60.00	GF
CHICKEN SKEWER mojo marinated chicken breast, creamy chili sauce	48.00	GF
MINI MEATBALLS tomato cream sauce	48.00	
MINI SMASHBURGER [AVAILABLE WITH BEYOND MEAT +\$12] beef patty, mustard aioli, homemade pickles, cheddar cheese, brioche bun	48.00	
MINI GRILLED CHEESE sourdough, parmesan butter, cheddar, provolone, swiss, spicy tomato bisque	48.00	V
PARMESAN TRUFFLE FRY CUPS crispy fries tossed in truffle oil, parmesan cheese, truffle aioli	42.00	V
CRAB CAKE BITES lump crab, breadcrumbs, lemon garlic aioli, chives	60.00	

COLD HORS D'OEUVRES By the Dozen

TUNA TARTARE ahi tuna, guacamole, chili vinaigrette, sesame seeds, cucumbers, on a teaspoon	48.00	
DEVILED EGGS creamy goat cheese filling, bacon, chives, old bay	36.00	GF
CAPRESE SKEWERS mozzarella balls, cherry tomatoes, balsamic glaze, pesto	36.00	V GF
CRAB + SHRIMP BRUSCHETTA pan seared shrimp, crab, chili aioli, smoked tomatoes	60.00	
MINI MAINE LOBSTER ROLL fresh lobster meat, creamy dressing, new england bun	MKT	
MINI MARYLAND CRAB ROLL fresh crab meat, mustard aioli, old bay, new england bun	MKT	
MINI MAINE SHRIMP ROLL mojo marinated shrimp, garlic aioli, new england bun	MKT	

RAW BAR By the Dozen

EAST COAST OYSTERS cocktail sauce, rosé mignonette	MKT	GF
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PLATTERS Serves 24

ARTISANAL CHEESE PLATTER whipped goat cheese, manchego, smoked gouda, grapes, peanuts, house pickles, hot honey, crackers, grilled bread	140.00	V GF
CHARCUTERIE PLATTER chef's selection of cured meats, house pickles, peanuts, olives, mustard, crackers, grilled bread	160.00	GF
DIP DUO housemade salsa, avocado hummus, queso fresco, tortilla chips, vegetables	100.00	V GF V
FRUIT PLATTER seasonal fruit, honey yogurt dip	120.00	V GF V
VEGETABLE PLATTER radishes, cucumbers, carrots, grape tomatoes, celery, ranch	120.00	V GF V
GRILLED VEGETABLE PLATTER medley of grilled vegetables	120.00	V GF V



BRUNCH BITES By the Dozen

PARFAIT CUPS honey greek yogurt, fresh berries, granola	48.00	V GF
FOUR CHEESE EGG BITES mozzarella, cheddar, queso fresco, parmesan	42.00	V GF
CHEESY BACON EGG BITES smoked gouda, mozzarella, cheddar cheese, and scallions	42.00	V GF
FRENCH TOAST SKEWER french toast, house syrup, powdered sugar	42.00	V
BISCUIT SANDWICHES scrambled egg, candied bacon, cheddar, mustard aioli	42.00	
HAM SANDWICH sourdough, ham, cheddar, provolone, swiss, egg	48.00	
AVOCADO TOAST avocado hummus, crostini round, pickled red onion, lemon zest	60.00	V GF V

STATION ENTREES Serves 24

BEEF TENDERLOIN horseradish cream, demi glace, sauce on side	350.00	
HONEY GLAZED NORWEGIAN SALMON honey soy glaze, sesame seeds	300.00	
GOLDEN BUTTERMILK CHICKEN crispy pickle-brined breast and thigh	250.00	
CREAMY SPICY VODKA pippette tossed in a spicy calabrian tomato cream, finished with parmesan and fresh basil	150.00	V
HAMPTON MAC & CHEESE four cheese, parsley, breadcrumbs	150.00	V

STATION SALADS Serves 24

HAMPTON CAESAR romaine lettuce, parmesan cheese, crispy croutons	74.00	V
LIGHTHOUSE SALAD mesclun greens, roasted tomatoes, red onions, cucumbers, croutons, gouda cheese, citrus orange dressing	90.00	V
ASIAN KALE SALAD edamame, crispy wontons, peanuts, sesame dressing, and jalapeño aioli	96.00	V

STATION SIDES Serves 24

BROCCOLINI	125.00	V GF V
MASHED POTATOES	90.00	V GF
ASSORTED DINNER ROLLS	48.00	V

SWEET TREATS By the Dozen

LEMON BARS	36.00	
TIRAMISU	48.00	
SNICKERDOODLE COOKIES	24.00	
CHOCOLATE CHIP COOKIES	24.00	
RASPBERRY ALMOND SHORTBREAD	52.00	GF
BROWNIE BITES	32.00	
BANANA CREAM PIE CUPS	36.00	



PLATED LUNCH MENU (available Monday - Friday)

For plated events, groups of 40 or more will need to preselect their menu and provide entree selections to the venue 10 business days in advance. Placecards noting the guest selection will be required from the event host.

60 PER PERSON

3 COURSE: HOST CHOOSES ONE STARTER & THREE ENTRÉE OPTIONS + DESSERT

70 PER PERSON

4 COURSE: HOST CHOOSES ONE APPETIZER, ONE STARTER & THREE ENTRÉE OPTIONS + DESSERT



APPETIZERS

HONEY GLAZED BRUSSELS SPROUTS roasted brussels sprouts, whipped goat cheese, warm chili honey, toasted shaved almonds

COOPERS BEACH CALAMARI crispy fried calamari, tempura vegetables, lemon garlic aioli, cocktail sauce

GUACAMOLE DIP corn, feta, sesame seeds, cilantro, tortilla chips

PARMESAN TRUFFLE FRIES crispy fries tossed in truffle oil, parmesan cheese, truffle aioli

STARTERS

CREAMY TOMATO BISQUE housemade, shaved parmesan, basil

HAMPTON CAESAR SALAD romaine lettuce, parmesan cheese, crispy croutons

LIGHTHOUSE SALAD mesclun greens, roasted tomatoes, red onions, cucumbers, croutons, gouda cheese, citrus orange dressing

ENTREES

CRISPY COCONUT TOFU edamame hummus, cauliflower rice, quinoa, plantains, mango salsa, avocado

DOUBLE WAGYU SMASH BURGER* double wagyu patty, cheddar, pickles, mustard aioli, house chips

SHELTER ISLAND CHICKEN SANDWICH crispy fried, slaw, apple, swiss, pickles, spicy aioli, house chips

CREAMY SPICY VODKA pippette tossed in a spicy calabrian tomato cream, finished with parmesan and fresh basil

MEDITERRANEAN BOWL brown rice, quinoa, greens, beets, cucumber, tomato, edamame hummus, tahini

HONEY GLAZED NORWEGIAN SALMON power greens, roasted heirloom carrots, honey soy glaze, sesame seeds

GOLDEN BUTTERMILK CHICKEN crispy pickle-brined breast and thigh with coleslaw, housemade biscuit, and hot honey

STEAK FRITES* 8 oz USDA prime hanger steak with garlic butter, béarnaise, and skinny fries

MAINE LOBSTER ROLL [ADDITIONAL \$20 PER ORDER] fresh lobster meat, creamy dressing, new england bun, house chips

MAINE SHRIMP ROLL mojo marinated shrimp, garlic aioli, new england bun, house chips

DESSERT

CHEF'S SELECTION





PLATED DINNER MENU (available 7 days a week)

For plated events, groups of 40 or more will need to preselect their menu and provide entree selections to the venue 10 business days in advance. Placecards noting the guest selection will be required from the event host.

65 PER PERSON

3 COURSE: HOST CHOOSES ONE STARTER & THREE ENTRÉE OPTIONS + DESSERT

75 PER PERSON

4 COURSE: HOST CHOOSES ONE APPETIZER, ONE STARTER & THREE ENTRÉE OPTIONS + DESSERT

APPETIZERS

HONEY GLAZED BRUSSELS SPROUTS roasted brussels sprouts, whipped goat cheese, warm chili honey, toasted shaved almonds

COOPERS BEACH CALAMARI crispy fried calamari, tempura vegetables, lemon garlic aioli, cocktail sauce

GUACAMOLE DIP corn, feta, sesame seeds, cilantro, tortilla chips

PARMESAN TRUFFLE FRIES crispy fries tossed in truffle oil, parmesan cheese, truffle aioli

STARTERS

CREAMY TOMATO BISQUE housemade, shaved parmesan, basil

HAMPTON CAESAR SALAD romaine lettuce, parmesan cheese, crispy croutons

LIGHTHOUSE SALAD mesclun greens, roasted tomatoes, red onions, cucumbers, croutons, gouda cheese, citrus orange dressing

ENTREES

CRISPY COCONUT TOFU edamame hummus, cauliflower rice, quinoa, plantains, mango salsa, avocado

DOUBLE WAGYU SMASH BURGER* double wagyu patty, cheddar, pickles, mustard aioli, house chips

SHELTER ISLAND CHICKEN SANDWICH crispy fried, slaw, apple, swiss, pickles, spicy aioli, house chips

CREAMY SPICY VODKA pippette tossed in a spicy calabrian tomato cream, finished with parmesan and fresh basil

MEDITERRANEAN BOWL brown rice, quinoa, greens, beets, cucumber, tomato, edamame hummus, tahini

HONEY GLAZED NORWEGIAN SALMON power greens, roasted heirloom carrots, honey soy glaze, sesame seeds

GOLDEN BUTTERMILK CHICKEN crispy pickle-brined breast and thigh with coleslaw, housemade biscuit, and hot honey

MAINE LOBSTER ROLL [ADDITIONAL \$20 PER ORDER] fresh lobster meat, creamy dressing, new england bun, house chips

MAINE SHRIMP ROLL mojo marinated shrimp, garlic aioli, new england bun, house chips

STEAK FRITES 8 oz USDA prime hanger steak with garlic butter, béarnaise, and skinny fries

THE CLASSIC RIBEYE* [ADDITIONAL \$20 PER ORDER] 12 oz. USDA prime with garlic butter, mashed potatoes, and demi-glace

DESSERT

CHEF'S SELECTION



PLATED BRUNCH MENU

Available Saturday - Sunday until 3:00 pm

Nashville Location, Available Friday - Sunday

Brunch events of 30 guests or more will need to preselect their menu and provide entree selections to the venue 10 business days in advance. Placecards noting the guest selection will be required from the event host.

50 PER PERSON

3 COURSE: HOST CHOOSES ONE APPETIZER, ONE STARTER, & THREE ENTRÉE OPTIONS



APPETIZERS

HONEY GLAZED BRUSSELS SPROUTS roasted brussels sprouts, whipped goat cheese, warm chili honey, toasted shaved almonds

COOPERS BEACH CALAMARI crispy fried calamari, tempura vegetables, lemon garlic aioli, cocktail sauce

GUACAMOLE DIP corn, feta, sesame seeds, cilantro, tortilla chips

PARMESAN TRUFFLE FRIES crispy fries tossed in truffle oil, parmesan cheese, truffle aioli

STARTERS

CREAMY TOMATO BISQUE housemade, shaved parmesan, basil

HAMPTON CAESAR SALAD romaine lettuce, parmesan cheese, crispy croutons

LIGHTHOUSE SALAD mesclun greens, roasted tomatoes, red onions, cucumbers, croutons, gouda cheese, citrus orange dressing

FRESH FRUIT CUP fresh fruit sweetened with honey & mint

ENTREES

BERRIES & CREAM FRENCH TOAST strawberries, lemon vanilla mascarpone, strawberry puree, brioche, hand whipped cream, basil

DOUBLE WAGYU SMASH BURGER* double wagyu patty, cheddar, pickles, mustard aioli, house chips

SOUTHWEST SCRAMBLE scrambled eggs with smoked gouda, mushrooms, pico de gallo, cilantro crema, hash & cheese casserole, and sourdough

SHELTER ISLAND CHICKEN SANDWICH crispy fried, slaw, apple, swiss, pickles, spicy aioli, house chips

POWER BREAKFAST BOWL fried egg with brown rice, quinoa, black beans, avocado, plantains, salsa, and jalapeño aioli

CRISPY COCONUT TOFU edamame hummus, cauliflower rice, quinoa, plantains, mango salsa, avocado

BREAKFAST CROISSANT* candied pork belly, scrambled egg and cheddar, mustard aioli, red pepper flakes, side of fruit

MAINE LOBSTER ROLL [ADDITIONAL \$20 PER ORDER] fresh lobster meat, creamy dressing, new england bun, house chips

MAINE SHRIMP ROLL mojo marinated shrimp, garlic aioli, new england bun, house chips

CHICKEN & WAFFLE crispy chicken, belgian waffle, vanilla bourbon butter, hot honey, house syrup





BRUNCH BUFFET

Available Saturday - Sunday until 3:00 pm

Nashville Location, Available Friday - Sunday

Brunch events of 30 guests or more will need to preselect their menu and provide entree selections to the venue 10 business days in advance. Placecards noting the guest selection will be required from the event host.

40 PER PERSON

3 ENTREE SELECTIONS + 2 SIDES

47 PER PERSON

4 ENTREE SELECTIONS + 2 SIDES



ENTREES

HAMPTON CAESAR romaine lettuce, parmesan cheese, crispy croutons

LIGHTHOUSE SALAD mesclun greens, roasted tomatoes, red onions, cucumbers, croutons, gouda cheese, citrus orange dressing

MINI SMASH BURGERS beef patty, mustard aioli, homemade pickles, cheddar cheese, brioche bun

MINI GRILLED CHEESE sourdough, parmesan butter, cheddar, provolone, swiss, spicy tomato bisque

FRENCH TOAST french toast, house syrup, powdered sugar, whipped butter

HAMPTON MAC N CHEESE four cheese, parsley, breadcrumbs

CHEESY BACON SCRAMBLE smoked gouda, mozzarella, cheddar cheese, and scallions

SIDES

BISCUITS

HASH & CHEESE CASSEROLE

TURKEY SAUSAGE

PORK SAUSAGE

BACON

CROISSANTS

FRUIT





BEVERAGE PACKAGES

Only for private parties - Excludes Shots, Rocks, Neats & Martinis

ROSÉ ALL DAY

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

Nashville Location, Available Friday - Sunday

Seasonal Rosé, Sparkling Rosé, Hampton Frosé, Mimosa, Coffee & Tea

2 HOUR PACKAGE - 40 PER PERSON
+15 PER ADDITIONAL HOUR



BEER & WINE

Select Beers, House Red & White Wine, Seasonal Rosé, Prosecco & Sparkling Rosé,
Soft Drinks, Coffee & Tea

2 HOUR PACKAGE = 40 PER PERSON
3 HOUR PACKAGE = 50 PER PERSON
4 HOUR PACKAGE = 60 PER PERSON



CLASSIC BAR

House Spirits, Select Beers, House Red & White Wine, Seasonal Rosé, Prosecco & Sparkling Rosé,
Soft Drinks, Coffee & Tea

2 HOUR PACKAGE = 50 PER PERSON
3 HOUR PACKAGE = 60 PER PERSON
4 HOUR PACKAGE = 70 PER PERSON





BEVERAGE PACKAGES

Only for private parties - Excludes Shots, Rocks, Neats & Martinis

PREMIUM BAR

Choice of 2 Specialty Cocktails, Premium Spirits, Select Beers, House Red & White Wine, Seasonal Rosé, Prosecco & Sparkling Rosé, Soft Drinks, Coffee & Tea

2 HOUR PACKAGE = 60 PER PERSON

3 HOUR PACKAGE = 70 PER PERSON

4 HOUR PACKAGE = 80 PER PERSON

SPECIALTY COCKTAILS

HAMPTON SKINNY MARGARITA tequila, lime, orange liqueur, agave

RESORT WATER tequila, cucumber, mint, lime, agave

GOLDEN HOUR bourbon, black tea cordial, mint, lemon

HAMPTON HUGO prosecco, st germain, lychee, sparkling water, mint



ZERO PROOF DRINK PACKAGE

Choice of 2 Zero Proof Mocktails, Fresh Juices, N/A Rose, Soft Drinks, Coffee & Tea

2 HOUR PACKAGE = 30 PER PERSON

3 HOUR PACKAGE = 40 PER PERSON

4 HOUR PACKAGE = 50 PER PERSON

ZERO PROOF MOCKTAILS

SPARKLING ROSÉ non-alcoholic with notes of peach, strawberry, pear

HAMPTON NO-JITO spirit free gin, mint, lime, simple. sparkling water

VIOLET HOUR butterfly pea tea, lemon, simple, mint

ROSÉ ALL DAY SANGRIA zero proof sparkling rosé, mango, lemon, simple





BEVERAGE PACKAGES

Only for private parties - Excludes Shots, Rocks, Neats & Martinis

BAR PACKAGE UPGRADES

POP THE BUBBLY

Elevate every celebration with a sparkling-wine toast that sets the tone for the moment

12 PER PERSON



ROSÉ TASTING

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

35 PER PERSON

+150 ATTENDANT FEE



MIMOSA BAR

3 Classic Juices

Choice of: Orange, pineapple, cranberry, and grapefruit

40 PER PERSON

+150 ATTENDANT FEE



COCKTAIL CARAFES

HAMPTON SKINNY MARGARITA

50 CARAFE

ROSÉ ALL DAY SANGRIA

55 CARAFE

MIMOSA

45 CARAFE

Choice of Choose Three

Orange, pineapple, cranberry, grapefruit



FREQUENTLY ASKED QUESTIONS

WHAT IS A FOOD AND BEVERAGE MINIMUM, AND WHAT IS INCLUDED?

It's the minimum amount you'll spend on our food and drinks, based on your event's time, date, guest count, and space. It covers all the options we provide—no hidden extras.

ARE THERE ANY OTHER FEES ON TOP OF MY FOOD AND BEVERAGE MINIMUM?

No room rental fees here. Just a 4% administrative fee and a set gratuity of 18-20%, depending on the venue, added to your final bill.

WHAT HAPPENS IF WE DO NOT MEET OUR SET MINIMUM ON THE DAY OF THE EVENT?

If you are still under your minimum spend by the end of your event, a remaining balance fee will be applied to the final check. Please note: we cannot offer to-go bottles of wine or spirits, to-go food, or gift cards for remaining minimums.

WHEN ARE MY FINAL FOOD AND BEVERAGE SELECTIONS ALONG WITH MY FINAL GUEST COUNT DUE?

Final menu selections are due 10 business days before your event. Final guest count and any remaining balance payments are due 5 business days out.

WHAT IF I HAVE GUESTS WITH ALLERGIES OR DIETARY RESTRICTIONS?

Our menu is marked with icons for items that can be prepared vegetarian, gluten-free, and vegan. Just let your event manager know which items need special attention and share any specific allergies or restrictions.

CAN I BRING MY OWN CAKE OR DESSERTS?

Absolutely. You're welcome to bring your own cake or sweet treats. Just note there's a \$3 per person outside dessert fee to keep things tidy on our end.

CAN WE BRING IN OUR OWN BOTTLES OF WINE OR ALCOHOLIC BEVERAGES?

You can bring up to 3 standard bottles of wine for a corkage fee of \$25 per bottle. For anything else, just check with us first—additional fees may apply.

CAN I ORDER OFF THE REGULAR MENU FOR FOOD & BEVERAGE?

If your group's 20 people or fewer, you can order straight from our regular dining menu—no need for a pre-set menu. For beverages, parties of 30 or fewer, we can offer a fully open bar with no restrictions; parties of 30+, restrictions may apply.

HOW EARLY CAN I ARRIVE IF I WANT TO DECORATE THE SPACE?

You'll have 30 minutes before your event to set the scene. Need more time to work your magic? We can arrange extra setup time for an additional fee.

CAN I BRING MY OWN DECORATIONS?

We love when guests add their own flair. Centerpieces, electric candles, weighted balloons, and table runners are all great. Please note, we do not allow glitter, confetti, adhesives, and loose balloons—trust us, they're more trouble than they're worth.

WHAT HAPPENS IF I'M LATE TO MY EVENT?

We get it—life happens. If you're running behind, a quick heads-up is always appreciated. Just keep in mind that your contracted end time stays the same, even if your start time shifts.

CAN I EXTEND MY EVENT DAY-OF?

If the vibe is right and the space is available, you're welcome to extend your event on the day. Additional time can be added for a fee—just check in with the on-site manager day-of your event.

CAN I PLAY MY OWN MUSIC OR USE A MIC FOR SPEECHES, TOASTS, OR PRESENTATIONS?

If you've booked a fully private space, absolutely—bring the playlist, cue the mic, and let the speeches roll. Just keep in mind that A/V setups vary by location, so be sure to check with us ahead of time to see what's available and what we can provide.

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