PRIVATE EVENTS

PACKAGE

LEARN MORE & PLAN EVENTS

bassmentevents@thebassmentchicago.com
312-386-5778 ext. 2 | thebassmentchicago.com
PRIVATE EVENTS
VENUE FLOOR PLAN

THE BASSMENT

Named “Best Night Life Venue” in 2018 by Chicago Concierge, The Bassment provides everything needed to throw an unforgettable event. Guests enter through our speakeasy entrance, The Tobacconist, which will wow them from the start! With the 1960s British Invasion movement in mind, The Bassment's design includes gold accents, a mixture of uniquely designed velvet and leather couches. Not to mention our staple neon “Music is My Religion” sign for show-stopping photos.
PRIVATE EVENTS

SAMPLE EVENT FLOOR PLANS

AMENITIES

Custom Food & Beverage Stations • Private Bar • 30’x15’ Stage • Curated List of Talented Musicians for Hire
State of the Art Sound System & Sound Engineer • Two 50” TVs • 84” Retractable Screen • Custom Menus
ATM • Coat Check • Restroom Attendants • Gobo • Accent Lighting • Candle Centerpieces • Valet
CELEBRITY MENTIONS
Leon Bridges, The Revivalists, Thomas Rett, The Cast of Hamilton

CLIENT FEEDBACK
I can’t even begin to start thanking you and the entire Bassment family for an AMAZING event on Saturday! The entire crew went above and beyond to ensure that everything went as planned! Kudos to the Bassment staff for being a top notch professional account! We value our partnership and look forward to the final event! -Rémy Cointreau

We wanted to let you know how thrilled we were with how our event turned out! We received many very positive comments from our employees. Everything from the cool entrance, wonderful vibe, delicious food, excellent drinks, and great service and staff. Thanks also goes out to all the servers that did an excellent job passing out food, beverages, and picking up empty plates and glasses. Wonderful prompt and friendly service. Thank you and your staff for everything – truly amazing night and experience. -FTI Consulting

I thoroughly enjoyed working with the entire team at the Bassment. This was our 2nd year we hosted here and hope for more ahead. Their team was able to assist with all our event needs and made planning a breeze. -UBS Unplugged

My colleagues loved the venue and the vibe, and raved about the food. It was probably one of the best events we have held in quite some time, if not ever. So thank you for all of your work. Your staff was top-notch as was the service. They made this an enjoyable journey, right from the very beginning, and one that will be remembered for a long time to come. -Shapiro+Raj

After two long days of meetings this was perfect for our sales team! Great atmosphere, great band and amazing service!! The whole team made us feel special and well taken care of the whole night. Thank you for making our night so wonderful! -CDW

PRESS
The Bassment, is offering a drink called The Clooney, named after George Clooney. The concoction contains Casamigos tequila, the brand he co-founded and sold for $1 billion in 2017, as well as a large ice cube with a laminated piece of paper bearing the actor’s face frozen inside. -E! News

Soak Up Bohemian, Brit-Punk Vibes at the Bassment: Enter a doorway disguised as a cigar shop at 363 West Hubbard Street and you’ll actually be walking into the Bassment, a speakeasy bar that’ll make you feel like you’re not in River North anymore. -Chicago Magazine

AWARDS
Concierge Favorite Nightlife -Concierge Preferred
PRIVATE EVENTS
HORS D’OEUVRES MENU

STATIONED

PLATTERS • FEEDS TWELVE

American Artisanal Cheese
local artisanal cheeses, nuts, grapes, crackers

American Charcuterie
crininelli & smoking goose meats, roasted peppers, olives, crackers

American Meat & Cheese
mixing the best of both with chef’s selection of meats & cheeses, nuts, fresh grapes, crackers

Grilled Vegetable
medley of grilled vegetables, jalapeño pesto, roasted red pepper spread

Fresh Vegetable
medley of fresh vegetables, buttermilk ranch, bleu cheese dressing

RAW BAR

PRICED PER DOZEN

Jumbo Shrimp Cocktail
- cocktail sauce, grainy mustard sauce
Grilled Jumbo Shrimp
- cocktail sauce, garlic aioli, grilled lemon
East Coast Oysters
- cocktail sauce, mignonette, tabasco
Yellowtail Poké
- soy lemon dressing, avocado, radish, cucumber, jalapeno
Seasonal Crab
- dijon sauce, lemon aioli, cocktail sauce

DESSERT

PRICED PER DOZEN

Apple Caramel Bar
- granny smith apple, custard, granola shortbread and caramel drizzle
Petit Fours
- chocolate brownie bite, red velvet, carrot cake, truffle bon bon
Six Layer Oreo Bite
- white & dark chocolate layers, oreo crunch
Tiramisu
- mascarpone, lady fingers soaked in espresso, cocoa powder sprinkle
Cookies
- chocolate chip or snickerdoodle

* CUSTOM PASTRIES & GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST
**PRIVATE EVENTS**

**HORS D’ŒUVRES MENU**

**PASSED**

**HOT • PRICED PER DOZEN**

Crab Bites - crab meat, lemon vinaigrette, roasted red pepper aioli, corn, mash potato filling ................................................. 48

Mini Grilled Cheese - sourdough, parmesan, cheddar, provolone, swiss, avocado ................................................................. 36

Beef Sliders - angus beef, cheddar, mustard aioli, pickle ........................................................................................................ 42

Tortellini* - seasonal vegetable filling, parmesan, sage-brown butter ................................................................. 42

Bay Scallops - seasonal mushrooms, brown butter, parmesan, chive ......................................................................... 46

Stuffed Mushrooms* - brioche, fontina, red peppers, herbs ......................................................................................... 42

Lobster Fritters - tempura battered lobster claw, chili hollandaise .............................................................................. MKT

Chicken Sliders - crispy fried, mayonnaise, pickle, swiss ................................................................................................. 38

Beef Skewers - tenderloin tips, peppers, onions, slaw, spicy aioli ............................................................................. 42

Montauk Chicken Wings - crispy fried, chile-ranch spice, pepper mix, cilantro dipping sauce ................................ 38

Thai Curry Shrimp - pan seared jumbo shrimp, coconut cream sauce, peanuts, peanut sauce ................................. 48

Brussels Sprouts - toasted pita, herbed goat cheese, almonds, roasted brussels sprouts ........................................... 36

**COLD • PRICED PER DOZEN**

Avocado Toast* - avocado, roasted tomatoes, burrata, sourdough ................................................................................. 42

Bruschetta* - tomato, basil, house mozzarella, toast point ................................................................................................. 36

Mini Maine Rolls - lobster meat, new england bun, mayo ................................................................................................. MKT

Smoked Salmon - toasted rye, cream cheese, red onion, caper berry ........................................................................... 44

Steak Tartare - angus beef, house giardiniera, dijon, brioche ........................................................................................... 46

Ahi Tuna Deviled Eggs - pickled red onion, quinoa, arugula, pepper pesto ............................................................... 42

Classic Deviled Eggs - farm fresh egg, classic filling, fresno pepper (add lobster +12) .............................................. 36

**WOOD FIRED PIZZA • 8 SLICES PER PIZZA**

The Bassment - charred pepperoni, sausage, red sauce, premium cheese, basil ................................................................. 16

Avocado & Corn* - roasted tomato, mozzarella, premium cheese, basil, lemon zest ......................................................... 16.5

Sag Harbor Special - sausage, kale, caramelized onion, roasted tomato, premium cheese ........................................ 17.5

Mushroom Lover* - caramelized onion, premium cheese, arugula ................................................................................. 17

* VEGETARIAN OPTIONS
PRIVATE EVENTS

ACTION STATIONS
- $150 chef fee for each station -
AVAILABLE ONLY IN FULL VENUE BUYOUTS

PASTA STATION
$15 PER PERSON

RIGATONI PASTA WITH GUESTS 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 STATION

ALL CARVING STATIONS COME WITH
GRILLED SEASONAL VEGETABLES & SILVER DOLLAR ROLLS

Whole Amish Chicken - with lemon 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 papaya slaw ............................................................................. $200 per loin (feeds 18-20)

ADD A STARCH! (FEEDS 20-25)
ITALIAN COUS COUS W/MUSHROOMS & SUNDRIED TOMATOES - $45 PER PAN
ROASTED SWEET POTATO PUREE - $50 PER PAN
ROASTED FINGERLING POTATOES - $45 PER PAN
AU GRATIN POTATOES - $55 PER PAN
SMASHED POTATOES - $45 PER PAN
# PRIVATE EVENTS

## BEVERAGE PACKAGE

### BEER & WINE

BOTTLED BEER, HOUSE RED & WHITE WINE, SOFT DRINKS, COFFEE & TEAS

<table>
<thead>
<tr>
<th>Package</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 hour</td>
<td>$30</td>
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<tr>
<td>3 hour</td>
<td>$40</td>
</tr>
<tr>
<td>4 hour</td>
<td>$50</td>
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### SILVER PACKAGE

ONE SPECIALTY COCKTAIL OF YOUR CHOICE, HOUSE RED & WHITE WINE, BOTTLED BEER, SOFT DRINKS, COFFEE & TEAS

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- **THE BASSMENT CALL PACKAGE SPIRITS:**
  - SNEAKY FOX VODKA, FOUR ROSES BOURBON,
  - QUINCY ST. GIN, DEWARS WHITE LABEL SCOTCH,
  - TROMBA TEQUILA, BACARDI QUATRO RUM, HIGH WEST RYE

### GOLD PACKAGE

ONE SPECIALTY COCKTAIL OF YOUR CHOICE, HOUSE RED & WHITE WINE, BOTTLED BEER, SOFT DRINKS, COFFEE & TEAS

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- **THE BASSMENT PREMIUM BAR SPIRITS:**
  - TITO’S VODKA, BULLEIT BOURBON, BOMBAY SAPPHIRE GIN,
  - JOHNNIE WALKER BLACK SCOTCH, DON JULIO TEQUILA,
  - REAL MCCOY 12 YEAR RUM, HIGH WEST RYE

*Only for Private Parties - Excludes Shots, Rocks, Neats & Martinis.*
PRIVATE EVENTS
BEVERAGE PACKAGE

SPECIALTY COCKTAILS

BOHEMIAN RHAPSODY
Four Roses Bourbon, Strawberry Clove Soda, Lemon

wonderwall
Sneaky Fox Vodka, Chareau Aloe Liqueur, Absinthe, Tonic, Lime, Basil

GANGSTERS IN PARADISE
Tromba Tequila, Apple Spice, Lemon, Banana Liqueur

Upgrade your drink package by adding the Bassment’s Old Fashioned
5 per person
EXPERIENCE THE BASSMENT

THE

Bathtub Station

$10 PER PERSON

MAKE OUR SIGNATURE BATHTUB COCKTAIL THE HIT OF YOUR PARTY WITH A LARGE FORMAT COCKTAIL STATION!

THE BATHTUB - TITO’S HANDMADE VODKA, LEMON, CUCUMBER JALAPEÑO SYRUP, ST. GERMAIN, LEMON FOAM

ASK US ABOUT OUR SEASONAL BATH BOMB!

*$150 attendant fee
EXPERIENCE THE BASSMENT

Scotch Tasting
$25 PER PERSON

INCLUDES TASTING OF 3 SCOTCHES WITH TASTING NOTES.

- AMRUT SINGLE MALT
- AUCHENTOSHAN AMERICAN OAK
- MCCARTHY SINGLE MALT
- PUR GEIST BAVARIAN HOP WHISKEY
- KAVLAN SINGLE MALT

WANT TO KNOW WHATS ABOVE THE BASSMENT?

*$150 attendant fee
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
The Bassment is a tax-inclusive venue. Tax-exempt organizations must provide a 501c3 prior to booking. In this instance, there will be an 11.75% reduction of the food & beverage purchases outlined on the final Banquet Event Order.

VALET
There is valet onsite during all hours of operation and the cost per car is $16 for up to three hours, $19 after three hours. If you anticipate a large amount of guests driving and would like to staff additional attendants, there is a $50 charge per attendant. If you would like to prepay for valet, please notify us at least 7 days prior to the event date.

COAT CHECK
If an event host would like to staff a coat check 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.
*A final guarantee of guests is required 72 hours prior to your 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.

ENTERTAINMENT
The venue is equipped with an elevated stage and A/V equipment. Should you want to book entertainment, please notify your Event Sales Manager. A $150 Sound Engineer Staffing Fee is required for all events that book musical entertainment.

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. Classic cocktails are also not included, however, you may upgrade your package to include our signature Old Fashioned.

WHEELCHAIR ACCESS
The Bassment is wheelchair accessible. Please inform your Event Sales Manager if any guests will need access to the elevator. A manager will escort your guests to the proper location.
Private Events
VENUE FLOOR PLAN
THE HAMPTON SOCIAL

The Hampton Social, located in the River North neighborhood of Chicago, IL, first opened its doors in August 2015. The lifestyle concept is a restaurant hot spot that evokes East Coast living in every aspect.

The Hampton Social has a private dining room and semi-private spaces that can accommodate your next intimate or corporate gathering of 15-300 guests.

FULL VENUE BUYOUT
SEATED: 180 | STANDING: 300

LET US IMPRESS YOUR GUESTS WITH THE FOLLOWING FEATURES

- Food & Beverage Stations
- Coat Check
- Live Acoustic Performer
- Floor to Ceiling Windows
- Six 60“ TV’s
- Host Stand
- Open Air Concept
- Satellite Bar
- Valet