



# BASSMENT



## PRIVATE EVENTS PACKAGE



**PARKER**  
RESTAURANT GROUP

**LEARN MORE & PLAN EVENTS**

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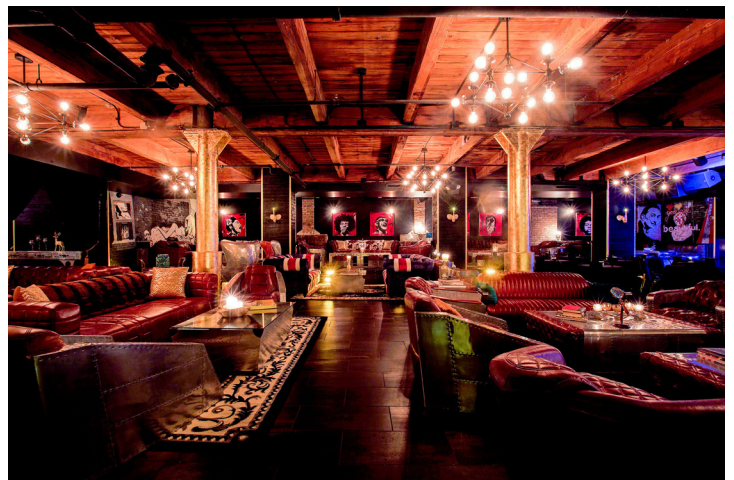
# PRIVATE EVENTS

## 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

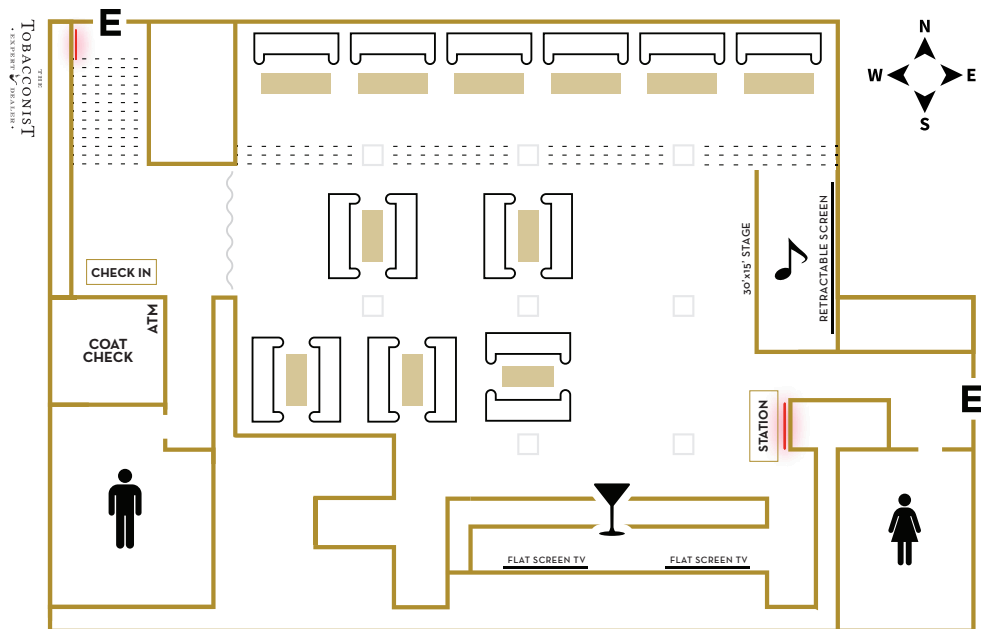
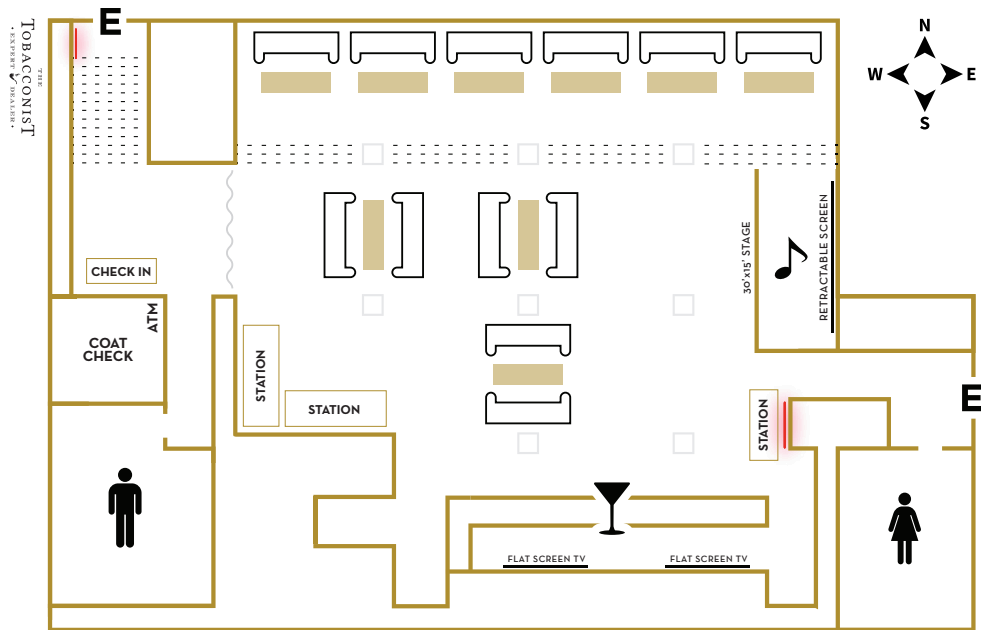
“Music is My Religion” sign for show-stopping photos.





# 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



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# PRIVATE EVENTS

## HORS D'OEUVRES MENU

### STATIONED

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#### PLATTERS • FEEDS TWELVE

<b>American Artisanal Cheese</b> .....	65
local artisanal cheeses, nuts, grapes, crackers	
<b>American Charcuterie</b> .....	75
criminelli & smoking goose meats, roasted peppers, olives, crackers	
<b>American Meat &amp; Cheese</b> .....	75
mixing the best of both with chef's selection of meats & cheeses, nuts, fresh grapes, crackers	
<b>Grilled Vegetable</b> .....	60
medley of grilled vegetables, jalapeño pesto, roasted red pepper spread	
<b>Fresh Vegetable</b> .....	50
medley of fresh vegetables, buttermilk ranch, bleu cheese dressing	

### DESSERT

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#### PRICED PER DOZEN

<b>Chocolate Crunch Bar Cake</b> - imported wafers and praline topped with chocolate mousse .....	\$26
<b>Petit Fours</b> - orange curacao, chocolate paraline and rum mousse, caraibe and maracuya, capucine .....	\$28
<b>Lemon Tart</b> - shortbread crust, lemon curd filling, lemon glaze .....	\$26
<b>Tiramisu</b> - ladyfingers soaked in coffee liquor, mascarpone mousse .....	\$30
<b>Cookies</b> - chocolate-chip, peanut butter, sugar, chocolate chocolate-chip, red velvet, or seasonal flavor .....	\$18

\* CUSTOM PASTRIES & GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST

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# PRIVATE EVENTS

## HORS D'OEUVRES MENU

### PASSED

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#### 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

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\* VEGETARIAN OPTIONS



# PRIVATE EVENTS

## HORS D'OEUVRES MENU

### RAW BAR

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#### PRICED PER DOZEN

<b>Jumbo Shrimp Cocktail</b> - cocktail sauce, grainy mustard sauce .....	48
<b>Grilled Jumbo Shrimp</b> - cocktail sauce, garlic aioli, grilled lemon .....	48
<b>East Coast Oysters</b> - cocktail sauce, mignonette, tabasco .....	42
<b>Yellowtail Ceviche</b> - soy lemon dressing, avocado, radish, cucumber, jalapeno .....	42
<b>Seasonal Crab</b> - dijon sauce, lemon aioli, cocktail sauce .....	MKT

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# PRIVATE EVENTS

## ACTION STATIONS

- \$150 chef fee for each station -

AVAILABLE ONLY IN FULL VENUE BUYOUTS

## PASTA STATION

\$15 PER PERSON

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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

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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

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# PRIVATE EVENTS

## BEVERAGE PACKAGE

### BEER & WINE

ROTATING DRAFT BEER, HOUSE RED & WHITE WINE, SOFT DRINKS, COFFEE & TEAS

- 2 HOUR PACKAGE - \$30 PER PERSON
- 3 HOUR PACKAGE - \$40 PER PERSON
- 4 HOUR PACKAGE - \$50 PER PERSON

### SILVER PACKAGE

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

- 2 HOUR PACKAGE - \$35 PER PERSON
- 3 HOUR PACKAGE - \$45 PER PERSON
- 4 HOUR PACKAGE - \$55 PER PERSON

#### THE BASSMENT CALL PACKAGE SPIRITS:

SNEAKY FOX VODKA, FOUR ROSES BOURBON,  
QUINCY ST. GIN, DEWAR'S WHITE LABEL BLENDED 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

- 2 HOUR PACKAGE - \$40 PER PERSON
- 3 HOUR PACKAGE - \$55 PER PERSON
- 4 HOUR PACKAGE - \$65 PER PERSON

#### THE BASSMENT PREMIUM BAR SPIRITS:

TITO'S VODKA, BULLEIT BOURBON, BOMBAY SAPPHIRE GIN,  
DON JULIO BLANCO, REAL MCCOY 12 YEAR RUM,  
HIGH WEST RYE, JOHNNIE WALKER BLACK BLENDED SCOTCH

- Drink packages only applicable for private events. Does not include shots, rocks, martinis. -





# PRIVATE EVENTS

BEVERAGE PACKAGE

## SPECIALTY COCKTAILS

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### BOHEMIAN RHAPSODY

Four Roses Bourbon, Strawberry Clove Soda Water, Lemon

### GANGSTERS IN PARADISE

Tromba Tequila, Apple Spice Syrup, Lemon Juice , Banana Liqueur

### *wonderwall*

Beefeater Gin, Lime, Bergamotto, San Pellegrino Blood Orange

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# 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!

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\*\$150 attendant fee



# EXPERIENCE THE BASSMENT



## *Scotch Tasting*

— \$25 PER PERSON —

INCLUDES TASTING OF 3 SCOTCHES WITH TASTING NOTES.

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



WANT TO KNOW WHATS ABOVE THE BASSMENT?

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\*\$150 attendant fee



# Private Events

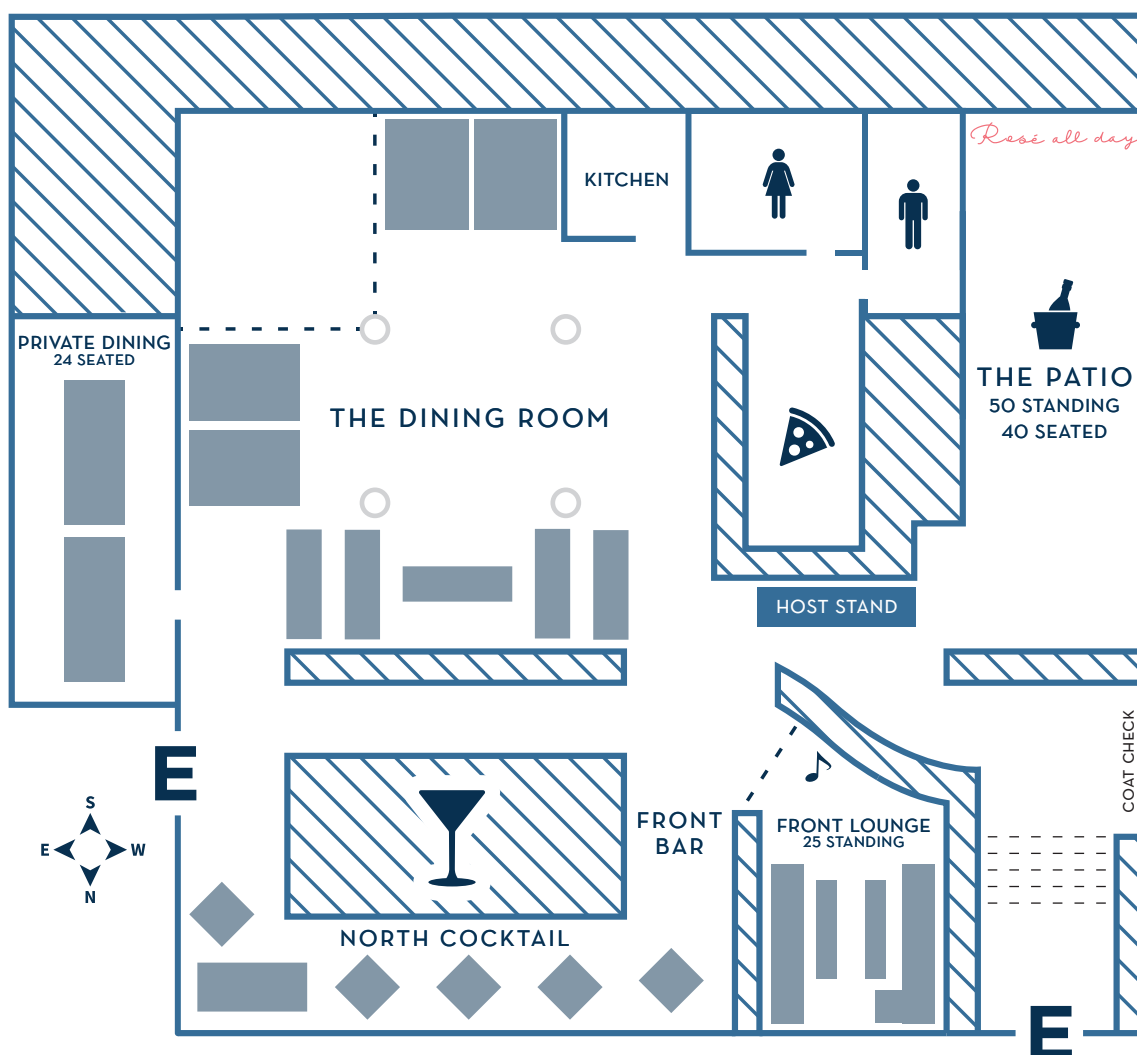
## VENUE FLOOR PLAN

### 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
- FLOOR TO CEILING WINDOWS
- OPEN AIR CONCEPT
- COAT CHECK
- SIX 60" TV'S
- SATELLITE BAR
- LIVE ACOUSTIC PERFORMER
- HOST STAND
- VALET