



Hampton HOUSE

Group Dining Menus

Hampton House is where unforgettable nights take shape — a sultry blend of bespoke cocktails, curated energy, and a room that comes alive as the evening unfolds. The space shifts from chic social lounge to high-vibe party backdrop, making every celebration feel electric and one-of-a-kind. Private events pair elevated hospitality with an atmosphere that invites guests to loosen up and stay awhile. For an added layer of energy, you can bring in one of our in-house DJs through your Sales Manager. It's a seamless way to enhance the mood and keep the night flowing long after last call.

TO LEARN MORE & PLAN YOUR EVENT

<https://www.hamptonhousedallas.com/private-events>

a parker hospitality concept

0526-PE





Hot Hors D'Oeuvres • PRICED PER DOZEN - PASSED OR DISPLAYED

BRUSSELS SPROUTS - toasted rounds, goat cheese, hot honey	42	V	GF
STUFFED MUSHROOMS - beyond meat, green onion, parmesan cheese	48	V	V
COCONUT TOFU BITES - mango salsa, sweet chili glaze, pickled red onions	42	V	V
MEDITERRANEAN SHRIMP SKEWER - mojo marinated shrimp	60	GF	
CHICKEN SKEWER - mojo marinated chicken breast, creamy chili sauce	48	GF	
MINI MEATBALLS - tomato cream sauce	48		
MINI SMASH BURGERS (Also available with Beyond Meat +\$12) beef patty, mustard aioli, pickles, cheddar cheese, brioche bun	48		
MINI GRILLED CHEESE - sourdough, parmesan butter, cheddar, provolone, swiss, tomato bisque ...	48	V	
PARMESAN TRUFFLE FRY CUPS - crispy fries tossed in truffle oil, parmesan cheese, truffle aioli	42	V	
CRAB CAKE BITES - lump crab, breadcrumbs, lemon garlic aioli, chives	60		

Cold Hors D'Oeuvres • PRICED PER DOZEN - PASSED OR DISPLAYED

AVOCADO TOAST - avocado hummus, crostini round, asparagus, pickled red onion, lemon zest	60	V	GF	V
TUNA TARTARE - ahi tuna, guacamole, chili vinaigrette, sesame seeds, cucumbers, on a teaspoon	48			
DEVILED EGGS - creamy goat cheese filling, bacon, chives, old bay	36		GF	
CAPRESE SKEWERS - mozzarella balls, cherry tomatoes, balsamic glaze, pesto	36	V	GF	
CRAB + SHRIMP BRUSCHETTA - pan seared shrimp, crab, chili aioli, smoked tomatoes	60			
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 • PRICED PER DOZEN

WEST COAST OYSTERS - cocktail sauce, rosé mignonette	MKT	GF
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Platters • PRICED PER PLATTER - SERVES 24

ARTISANAL CHEESE PLATTER	140	V	GF	
whipped goat cheese, manchego, smoked gouda, grapes, peanuts, house pickles, hot honey, crackers, grilled bread				
CHARCUTERIE PLATTER	160	GF		
chef's selection of cured meats, house pickles, peanuts, olives, mustard, crackers, grilled bread				
DIP DUO	100	V	GF	V
housemade salsa, avocado hummus, queso fresco, tortilla chips, vegetables				
FRUIT PLATTER	120	V	GF	V
seasonal fruit, honey yogurt dip				
FRESH VEGETABLE PLATTER	120	V	GF	V
radishes, cucumbers, carrots, grape tomatoes, celery, house ranch				
ROASTED VEGETABLE PLATTER	120	V	GF	V
medley of roasted vegetables, house ranch seasonal fruit, honey yogurt dip				

V -vegetarian GF -gluten free V -vegan dietary restrictions accommodated by request



Stationed Entrees • FEEDS 24 - MINIMUM 24 GUESTS

BEEF TENDERLOIN horseradish cream, demi glace, sauce on side	350	
HONEY GLAZED NORWEGIAN SALMON honey soy glaze, sesame seeds	300	
GOLDEN BUTTERMILK CHICKEN crispy pickle-brined breast and thigh	250	
CREAMY SPICY VODKA pippette tossed in a spicy calabrian tomato cream, finished with parmesan and fresh basil	150	V
MAC & CHEESE four cheese, parsley, breadcrumbs	150	V

Stationed Salads • FEEDS 24 - MINIMUM 24 GUESTS

HAMPTON CAESAR romaine lettuce, parmesan cheese, crispy croutons	84	V
LIGHTHOUSE SALAD mesclun greens, roasted tomatoes, red onions, cucumbers, croutons, gouda cheese, citrus orange dressing	90	V
ASIAN KALE SALAD edamame, crispy wontons, peanuts, sesame dressing, and jalapeño aioli	96	V

Stationed Sides • FEEDS 24 - MINIMUM 24 GUESTS

ASSORTED DINNER ROLLS - whipped butter	48	V
BROCCOLINI	125	V GF V
MASHED POTATOES	125	V GF

Sweet Treats • PRICED PER DOZEN - PASSED OR DISPLAYED

LEMON BARS	36	
CHOCOLATE CHIP COOKIES	24	
SNICKERDOODLE COOKIES	24	
TIRAMISU	48	
RASPBERRY ALMOND SHORTBREAD	52	GF
BROWNIE BITES	32	
BANANA CREAM PIE CUPS	36	

*Max 8 hors d'oeuvres.

**Hors d'oeuvres available family style upon request.

dietary restrictions accommodated by request



Beverage Packages

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

Platinum 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

Diamond Bar

PREMIUM SPIRITS, SELECT BEERS, HOUSE RED & WHITE WINE, SEASONAL ROSÉ, PROSECCO & SPARKLING ROSÉ, 2 SPECIALTY COCKTAILS, SOFT DRINKS, COFFEE & TEA

2 HOUR PACKAGE - 60 PER PERSON

3 HOUR PACKAGE - 70 PER PERSON

4 HOUR PACKAGE - 80 PER PERSON

Specialty Cocktails

THE BAM BAM

Tequila, triple berry cordial, Alma Finca, Genepy, lime, agave, clarified with fruity pebble milk

TOASTED TRADITION

Graham cracker infused bourbon, cinnamon demerara, cacao nib PX Sherry, bitters, "Campfire" smoke



Beverage Packages

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

Signature Cocktail Enhancement

ADD A SIGNATURE SIP THAT TURNS YOUR EVENT INTO AN UNFORGETTABLE MOMENT.

20 PER PERSON PER HOUR

Signature Cocktails

THE BAM BAM

Tequila, triple berry cordial, Alma Finca, Genepy, lime, agave, clarified with fruity pebble milk

TOASTED TRADITION

Graham cracker infused bourbon, cinnamon demerara, cacao nib PX Sherry, bitters, "Campfire" smoke

MISTY ROSE

Butterfly pea infused tequila, mezcal, lychee, velvet falernum, pineapple lime, rose water

Classic Cocktail Enhancement

ADD A TOUCH OF TIMELESS SOPHISTICATION WITH HANDCRAFTED CLASSIC COCKTAILS YOUR GUESTS WILL ENJOY

15 PER PERSON PER HOUR

Classic Cocktails

**CLASSIC MARGARITA, CLASSIC OLD FASHIONED,
CLASSIC VODKA OR GIN MARTINI**

Added to your beverage package or offered as a stand alone package



Beverage Packages

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

Champagne & Sparkling Bar

**CURATED SELECTION OF SPARKLING WINES OR CHAMPAGNES
PAIRED WITH SPARKLING COCKTAILS:**

FRENCH 75, BELLINI, NEGRONI, SBAGLIATO, APEROL SPRITZ, HUGO SPRITZ

3 HOUR LIMIT

SPARKLING WINE + COCKTAILS - \$30 PER PERSON PER HOUR

CHAMPAGNE + COCKTAIL - \$55 PER PERSON PER HOUR

After Hours Indulgence

CURATED SELECTION OF DESSERT COCKTAILS:

ESPRESSO MARTINI, WHITE RUSSIAN, BRANDY ALEXANDER, CHOCOLATE MARTINI, CARAJILLO

PAIR WITH OUR TIRAMISU FOR AN ADDITIONAL \$5 PER PERSON

3 HOUR LIMIT

\$22 PER PERSON PER HOUR

PAIR WITH TIRAMISU FOR +\$5 PP



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