



BASCOM'S
CHOP HOUSE
STEAKS & FRESH SEAFOOD



PRIVATE EVENTS

Quality ~ Ambiance ~ Service

3665 Ulmerton Road Clearwater, FL 33762 P: 727-573-3363 F: 727-573-4887 bascoms.com

“BEST STEAKHOUSE”

BEST OF THE BEST TAMPA BAY TIMES



Thank you for your interest in the Private Dining experience at Bascom's Chop House. Our accommodations are perfect for a wide range of occasions, and we pride ourselves on flawless execution of events both large and small. We offer event menus that perfectly blend a variety of flavors, which enables you to provide an ideal selection for your guests. Customized menus, specially requested wines and audio-visual equipment are also available. Contact our private dining manager to book your event. Let us handle every detail while you and your guests enjoy an unforgettable evening

Paul Bullard
Managing Partner

C. Keith Macatee | Events Manager | Bascom's Chop House
P. (727) 573-3363 | F. (727) 573-4887
keith@bascoms.com

BASCOM'S FLAWLESS EVENTS



Elevate Your Event

Custom Ice Sculpture

Fountain of Chocolate
with assorted accoutrements
\$9 per person
minimum \$150



Intimate rooms with elegant table settings, a customized menu with world-class wines, and a dedicated staff providing gracious, anticipatory service. These are the hallmarks of exceptional private dining and precisely what you can expect at Bascom's Chop House. Your event, whether it's an intimate party, a lavish reception, or an important business meeting, will be as effortless as it is memorable.

PRESENTATION TECHNOLOGY / PERSONAL EVENT COORDINATOR / PRIVATE ROOMS

Our beautifully appointed 5 private rooms are able to accommodate almost any type and size of personal or business event (10 - 200 Guests). Private Elevator, Exclusive Washrooms, and our Private Events Kitchen.

Whether you'll be making a laptop presentation, playing a DVD, or hosting a live multi-location meeting via webcast, we have a full complement of media technology:

- LCD Projector, Podium & Screen \$60 each
- Lavalier microphone/Speaker system \$60
- Sound system w/ 2 speakers w/ cordless microphone \$60
- Flat Screen \$120
- United States Flag w/ stand & base \$40
- Adapters on hand: HDMI, VGA, DP & Mini DP



WE OFFER CUSTOMIZED MENUS and an AWARD WINNING WINE LIST
Our private dining experts will be happy to create a customized menu, featuring your preference of acclaimed house aged steaks, fresh seafood, side dishes and desserts. Bascom's fine wines are the perfect complement to any event and our sommelier will be delighted to assist in your selection.

HANDICAP ACCESSIBLE | NO SMOKING PERMITTED
Ample Complimentary Parking or Valet Service available on request

Private Event Hours Of Operation

Breakfast Service: (50 or more Guests for breakfast hours) 8am-10am

Lunch Service Mon. - Fri.: 11am - 3pm

Dinner Service: Mon. - Sat 3:30pm - 10:00pm | Sun. 3:30pm - 9pm

Alternate Time Arrangements May Be Available For Special Events

WINE SELECTIONS and BAR OPTIONS

BAR OPTIONS

Please **circle** the bar option for your event

- Open Bar: All drinks rung on master bill. Simply, per consumption.
- Cash Bar: All drinks are paid for by Guests with cash or with credit card and \$300 room charge.
- Unlimited Full Bar Per Hour: \$19 per guest for the first hour and \$15 per guest for each additional hour
- Unlimited Beer & Wine Per Hour: \$14 per guest for the first hour and \$10 per guest for each additional hour.
- Beer & Wine Only: Liquor must be paid by cash bar.
- Wine Pour with Dinner: Your service staff will offer red or white wine with dinner.

Drink Tickets

Your guests use the tickets to order drinks from the bar each ticket is added to the master bill.
 \$10 Beer & Wine / \$11 Well Liquor / \$12 Full Top Shelf Bar

Compliment your dinner with a selection from our wine list.

- The following are our Sommelier's recommendations of our most popular wines for private dining.
- You May Also Make Selections From Our Award Winning Wine List at bascoms.com

Please **circle** a red and a white wine.

WHITE WINES

Sauvignon Blanc-Cloudy Bay, Marlborough NZ	\$65
Reisling-Schar, Spatlese, Mosel, GER	\$69
Chardonnay- Louis Latour "Pouilly Fuisse", Burgundy FR	\$72
Pinot Grigio-Kornell, Terlano, IT	\$75
Chardonnay- Robert Mondavi, Napa Valley, CA	\$75
Sauvignon Blanc-Domaine Foucher Lebron, Sancerre, FR	\$80
Chardonnay-Rombauer, Carneros CA	\$99



RED WINES

Pinot Noir- Ken Wright, Willamette Valley, OR	\$60
Merlot-J. Bookwalters, "Readers", Columbia Valley, WA	\$65
Cabernet Sauvignon-Duckhorn's "Canvasback", Red Mountain, WA,	\$85
Bordeaux- Chateau Peyreau, St. Emilion Grand Cru, FR	\$75
Super Tuscan - La Massa, Tuscany IT	\$75
Cabernet Sauvignon- Daou Reserve, Paso Robles, CA	\$90
Red Blend- Orin Swift's "Abstract", California	\$95
Pinot Noir- Belle Glos "Dairyman", Russian River CA	\$97
Cabernet Sauvignon-Raymond "Reserve Selection", Napa, CA	\$99

Wine Pour with Dinner - A crystal wine glass adds a gracious touch as each guest chooses the wine they most enjoy.

Corkage Fee \$50

CHAMPAGNE

- G.H. Mumm, Cordon Rouge, NV Brut
- G.H. Mumm, Le Rose, NV Brut
- Piper-Heidsieck, NV Brut

Bascom's Chop House Sparkling Wine or Cider Toast just \$9 per guest

Please Consider Non-Alcoholic Sparkling Options For Younger Diners \$9 Per Guest
 Or add some flair to your event with our preferred Champagne Toast for just \$15- \$17 per guest.



HORS D'OEUVRE SELECTIONS

COLD HORS D' OEUVRE

* Jumbo Gulf Shrimp, Served with Cocktail Sauce	25 pieces \$80
Blini with Smoked Salmon	25 pieces \$70
*Tenderloin on Garlic Toast	25 pieces \$95
Stone Crab Claws	*Seasonal Per lb. Market Price
Chilled Seafood Platter	per person \$15 / \$150 min.
with cocktail shrimp, oyster on the half shell, poached lobster, king crab	

HOT HORS D' OEUVRE

Mini Crab Cakes	25 pieces \$95
Mushrooms Stuffed with Crabmeat	25 pieces \$75
Mushrooms Stuffed with Spinach	25 pieces \$60
* Fried Lobster Tail	25 piece \$125
Scallops wrapped In Bacon	25 pieces \$95
Hoisin Ginger Glazed Chicken Wings	25 pieces \$60
Smoked Chicken Spring Roll	25 pieces \$75
* Lollipop Domestic Lamb Chops	25 pieces \$250
* Billionaire's Bacon Platter	12 pieces \$89

DISPLAY ITEMS

* Cheese and Fruit Display	Serves 30 \$90
Vegetables Crudités	Serves 20 \$65
Baked Brie En Crôut	Serves 50 \$105
Chilled Seafood Display	Serves 25 \$275
lobster tail, king crab, shrimp cocktail, king crab & oysters	
European Meat Display	Serves 25 \$135
Served with rolls, trio of mustard, lettuce, tomato & onion (perfect for mini sandwiches)	

CARVED ITEMS

* Sliced Tenderloin with Béarnaise	Serves 20 \$295
Prime Rib and Au Jus	Serves 20 \$285
Smoked Maple Ham	Serves 40 \$180

🌀 Please **circle** the items you would like served at your event 🌀

Carver required for all carving stations at \$75 per hour of service

While all of the above selections are wonderful, the starred are some of our guests favorites
\$6 per guest unlimited non-alcoholic beverages and \$300 room charge
with \$40 per person food spend for appetizer only events.



BUFFET LUNCH MENU SELECTIONS

Buffets Reserved for 50 or more Guests

Included with your Lunch Buffet Package

- Your private room and bar area
- Soda, iced tea, coffee and water
- Garden salad & dinner rolls
- Two accompaniments (one starch & one vegetable)
- Three house made desserts



Please **circle 3** items for your menu.



Tenderloin Stroganoff

Hand cut pieces of tenderloin steak sauteed with red pepper, brocolini, mushrooms, sherry pepper cream and cavatappi pasta.

Chopped Steak

House ground prime beef with savory spices and herbs served with onions, mushrooms and sherry pepper cream sauce.

Chicken Marsala

Sautéed chicken cutlets in our homemade mushroom marsala wine reduction.

Chicken Saltimbocca

Chicken breast stuffed with buffalo mozzarella and wrapped in prosciutto roasted and topped with sherry pepper cream sauce.

Atlantic Salmon Florentine

Pan seared salmon topped with creamy spinach, parmesan cheese and lemon butter sauce.

Shrimp Scampi

Jumbo Shrimp sautéed with white wine, garlic, basil, butter and aged parmesan cheese, fettucine.

Blackened Chicken Alfredo

Homemade alfredo sauce over pasta with blackened chicken breast.



Accompaniments



Roasted Garlic Mashed

Rice Pilaf

Oven Roasted New Potato

Sautéed Spinach

Vegetable Medley

Garlic Broccolini

Grilled Asparagus

Please **circle 2** items (1 starch & 1 vegetable) for your menu.

3 Desserts Included

Pecan Crusted Blueberry Cheese Cake

Florida Key Lime Pie

Belgian Chocolate Torte

\$44 Per Person

Our team will accommodate vegetarian, vegan or any other dietary restrictions with several options.



LUNCH MENU SELECTIONS

Bascom's Chop House Welcomes: _____
(menu title)

Included with your Lunch Package

- Your private room and bar area
- Soda, iced tea and coffee
- Garden salad & dinner rolls
- Two accompaniments (one starch & one vegetable)
- Three house made desserts

While all the below selections are wonderful, the starred are some of our guest's favorites.

Lunch Selections

Please **circle 4** items for your menu.

\$34

- * Chopped Steak
- Tenderloin Stroganoff
- Chicken Marsala
- Salmon a la Meunière
- Pad Thai
- *Turkey Club Sandwich
- Shrimp Scampi Pasta
- Bascom's Salad with Grilled Chicken

\$39

- Filet Mignon Salad
- N.Y. Strip Steak
- Chicken Saltimbocca
- * Pistachio Crusted Grouper
- Bacon Wrapped Filet Medallions
- Salmon Oscar
- *10 oz Slow Roasted Prime Rib
- Seafood Cobb Salad

Upgrade your lunch with a cup of lobster bisque or a Bascom's or Caesar salad (\$4)

Accompaniments

Please **circle 2** items (**1 starch & 1 vegetable**)

- | | | | |
|-------------------------|----------------------|------------------------|-------------------|
| Oven Roasted New Potato | Seasoned Steak Fries | Garlic Mashed Potatoes | Rice Pilaf |
| Sautéed Spinach | Vegetable Medley | Sautéed Mushrooms | Grilled Asparagus |

**Four choice family style also available for \$4 per Guest*
(2 vegetables & 2 starches)*

3 Desserts Included

- Pecan Crusted Blueberry Cheese Cake Florida Key Lime Pie Belgian Chocolate Torte

Our team will accommodate vegetarian, vegan or any other dietary restrictions with several options.



BUFFET DINNER MENU SELECTIONS

Buffets Reserved for 50 or more Guests

Included with your with your Dinner Buffet Package

- Your private room and bar area
- Soda, iced tea, coffee and water
- Garden salad & dinner rolls
- Two accompaniments (one starch & one vegetable)
- Three house made desserts



Please **circle 3** items for your menu.



Tenderloin Stroganoff

Hand cut pieces of tenderloin steak sauteed with red pepper, brocolini, mushrooms, sherry pepper cream and cavatappi pasta.

Prime Rib

Whole ribeye, slow roasted with herbs and spices for 12 hours and served with Au Jus.

Chicken Marsala

Sautéed chicken cutlets in our homemade mushroom marsala wine reduction.

Chicken Saltimbocca

Chicken breast stuffed with buffalo mozzarella and wrapped in prosciutto roasted and topped with sherry pepper cream sauce.

Pistachio Crusted Grouper

Fresh local grouper crusted with pistachio pieces and Dijon mustard served with lemon thyme beurre blanc.

Shrimp Scampi

Jumbo Shrimp sautéed with white wine, garlic, basil, butter, aged parmesan cheese, fettucine

Beef Bolognese

Fresh pasta tossed with our homemade meat sauce and lemon herb ricotta.

Accompaniments

Roasted Garlic Mashed
Sautéed Spinach

Rice Pilaf
Vegetable Medley

Oven Roasted New Potato
Garlic Broccolini

Steamed Asparagus



Please **circle 2** items, (**1 starch & 1 vegetable**)



3 Desserts Included

Pecan Crusted Blueberry Cheese Cake

Florida Key Lime Pie

Belgian Chocolate Torte

\$69 Per Person

Our team will accommodate vegetarian, vegan or any other dietary restrictions with several options.



DINNER MENU SELECTIONS

Bascom's Chop House Welcomes: _____

(menu title)

Included with your with your Entrée Package

- Your private room and bar area
- Soda, iced tea and coffee
- Garden salad & dinner rolls
- Two accompaniments (one starch & one vegetable)
- Three house made desserts

While all the below selections are wonderful, the starred are some of our guest's favorites.

Entrée Selections



Please **circle 4** items for your menu.



(*Choice of 5 with Porterhouse, Lamb Chops or Twin Lobster Tail Dinner*)

* Filet Mignon 10 oz \$64
Petite Filet Mignon \$49
USDA PRIME New York Strip \$64
Bascom's Porterhouse \$74
Lamb Chops \$74
All Natural Bone In Ribeye \$64
* Chicken Marsala \$39

Prime Rib of Beef \$54
Chicken Saltimbocca \$42
* Salmon Oscar \$49
Center Cut Pork Chop \$44
Twin 8oz Lobster Tail \$76
Stone Crab Oct. 15th – May 15th *Market Price
* Pistachio Crusted Grouper \$52

Upgrade your dinner with a cup of lobster bisque or a Bascom's or Caesar salad (\$4)

*ENHANCE Your Steak with Our Trio of Sherry Pepper Cream, Bearnaise & Cabernet Reduction
Served Family Style \$1 per guest*

Accompaniments

Oven Roasted New Potato Garlic Mashed Potatoes Seasoned Steak Fries Rice Pilaf
Sautéed Spinach Vegetable Medley Sautéed Mushrooms Grilled Asparagus



Please **circle 2** items, (1 starch & 1 vegetable)



**Four choice family style also available for \$4 per Guest* 2 vegetables & 2 starches
Add a 8 oz lobster tail to any entree for only 31.00*



3 Desserts Included



Pecan Crusted Blueberry Cheese Cake Florida Key Lime Pie Belgian Chocolate Torte

Our team will accommodate vegetarian, vegan or any other dietary restrictions with options.



BASCOM'S PRIVATE DINING POLICIES

Event: _____ Booking Contact: _____
Date: _____ On Site Contact: _____
of Expected Guests: _____ Start Time: _____
Deposit Required: _____ Room: _____
Phone: _____ Fax: _____
Email: _____

All food and beverage is subject to a 23% service charge and 7% Florida sales tax. Prices are subject to change and will be confirmed 30 days prior to function. Any events requiring a cash bar & and/or no alcohol on master bill will incur a \$300 room charge.

A guaranteed final Guest count is requested three business days in advance of your event. If no guarantee is received, the client will be charged for the number of Guests originally contracted when the reservation was made. Should the actual number of Guests fall below the guarantee, the client will be charged \$50 per guest for the difference in Guest counts.

Any events that exceed 4 hours in length will be charged \$300 room rental fee. Any events falling below 12 guests will be charged a \$300 room rental fee.

All events are required to select hors d' oeuvres and entrees to avoid a room rental charge.

Private rooms are available for a la carte menu ordering, if guests pay \$300 room rental, order preordered hors d'oeuvres, and have 12 or fewer guests.

\$6 per guest unlimited non-alcoholic beverages and \$300 room charge for appetizer only events

There is a 48 hour cancellation notice on all parties. Failure to provide the required notice will result in a 60% fee based upon the total estimated charges. To avoid cancellation fees, the client must cancel or reschedule the event at least 48 hours before the scheduled reservation.

Alcoholic beverages may not be brought into the restaurant from outside sources. We refuse to serve any minors under Florida state law.

Bascom's is not responsible for loss or damage to any property brought into or left in the restaurant. Please be aware that the facilities are available to your group only during the specific times stated above, as we may schedule groups prior/or following your event. We appreciate you keeping us advised of any changes.

Private rooms are assigned according to the expected number of Guests. If there are fluctuations in the number of attendees, the restaurant reserves the right to reassign the event room accordingly.

Buffets are reserved and suggested for parties of 50 guests or more. There will be a \$5 per guest charge for any event requiring a plated dinner for more than 50 guests as well as a buffet for fewer than 50 guests.

Deposit requirements and amounts adjust depending on event specifics.

A signature below indicates that you have read and agree to the terms of this agreement as outlined above. Thank you, we look forward to exceeding your expectations!

Signature: _____

Print Name: _____ Date: _____

VERY IMPORTANT

In order to confirm arrangements and to ensure the success of your event, we request the following information:

- Final Guest count is requested three business days prior to your event.
- Private dining rooms and seating arrangements will be selected based on your final Guest count.
- We ask that you confirm your menu selection 7 days in advance.
- We accept American Express, Visa, MasterCard, and Discover Cards.
- All parties will be billed on a single check. A 7% state sales tax and 23% service gratuity charge will be applied to each check.
- To ensure that your next event is an extraordinary success, please call today!

If for any reason you need to cancel or reschedule, call Keith Macatee, your Events Manager: 727-573-3363



BASCOM'S MASTER BILLING INFORMATION FORM

Event Date: _____

Authorized _____

Signer(s): _____

Main Contact (you): _____

BILLING ADDRESS:

Street: _____

City: _____

State: _____

ZIP: _____

Phone: _____

Fax: _____

Your Bascom's Event Manager: Keith Macatee 727-573-3363

Guarantee of Payment for all parties seated at Bascom's Chop House Level II

Card Holder Name: _____

Credit Card #: _____

Expiration Date: _____

CVV: _____

Type of Card: Visa MasterCard Discover American Express

I understand that if I do not cancel my event 48 hours prior to the scheduled date, with no alternate date scheduled, Bascom's Chop House will charge my card 60% of the total estimated charges, as listed on the catering contract.

I hereby authorize Bascom's Chop House to apply charges to my credit card for services rendered on the above listed event date.

Signature: _____

Print Name: _____

Date: _____

🌀 VERY IMPORTANT 🌀

Please do not forget to contact us 3 days prior with final Guest count

See policy sheet for more details





BASCOM'S
CHOP HOUSE
STEAKS & FRESH SEAFOOD

Our 4 French Door Enclosed Private Rooms open to a lounge with private bar & dance floor. Elevator accessible. The Entire Level II Event Facilities can accommodate as many as 200 Guests

LOYALTY HAS

Privileges

Join Bascom's Chop House Loyalty Program today and start earning valuable benefits. Once enrolled in the program, you will receive 1 "spot" for ever dollar spent when you visit Bascom's. Once you reach 300 spots, our system will automatically convert those spots to a \$15.00 value on your account.

Members will receive special offers & discounts by email. We promise not to share your information with any other parties .

CRYSTAL ROOM
accomodates up tp 120



RED ROOM
accomodates up to 50



WINE ROOM
accomodates up to 40



BOARD ROOM
accomodates up to 20

