



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

BASCOM'S FLAWLESS EVENTS

An intimate room 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.

YOUR OWN PERSONAL EVENT COORDINATOR

PRIVATE ROOMS

Our beautifully appointed 6 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.

PRESENTATION TECHNOLOGY

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 \$40 each
- Lavalier microphone/Speaker system \$50
- Sound system w/ 2 speakers w/ cordless microphone \$50
- Flat Screen \$90
- United States Flag w/ stand & base \$30
- Adapters on hand: HDMI, VGA, DP & Mini DP

CUSTOMIZED MENUS

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.

AWARD-WINNING WINE LIST

The perfect wines are the perfect complement to any event. Our sommelier will be delighted to assist in your selection.



PARKING

Ample Complimentary Parking or Valet Service available on request

HANDICAP ACCESSIBLE | NO SMOKING PERMITTED

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. 4pm- 9pm

Alternate Time Arrangements May Be Available For Special Events



HORS D'OEUVRE SELECTIONS

COLD HORS D' OEUVRE

* Jumbo Gulf Shrimp, Served with Cocktail Sauce	25 pieces \$70
Blini with Smoked Salmon	25 pieces \$55
Seared Ahi Tuna on Fried Wonton Chips	25 pieces \$75
* Tenderloin on Garlic Toast	25 pieces \$90
Stone Crab Claws	*Seasonal Per lb. Market Price

HOT HORS D' OEUVRE

Mini Crab Cakes	25 pieces \$75
Mushrooms Stuffed with Crabmeat	25 pieces \$60
Mushrooms Stuffed with Spinach	25 pieces \$55
* Fried Lobster Tail	25 pieces \$95
Scallops wrapped In Bacon	25 pieces \$85
Hoisin Ginger Glazed Chicken Wings	25 pieces \$50
Smoked Chicken Spring Roll	25 pieces \$70
* Lollipop Domestic Lamb Chops	25 pieces \$150

DISPLAY ITEMS

* Cheese and Fruit Display	Serves 30 \$90
Vegetables Crudités	Serves 20 \$55
Baked Brie En Crôut	Serves 50 \$105
* Seared Tuna Sashimi Display	Serves 25 \$175
Chilled Seafood Display	Serves 25 \$195
lobster tail, king crab, shrimp cocktail and oysters	
European Meat Display	Serves 25 \$125
Served with rolls, trio of mustard, lettuce, tomato & onion (perfect for mini sandwiches)	

CARVED ITEMS

* Sliced Tenderloin with Béarnaise	Serves 20 \$255
Prime Rib and Au Jus	Serves 20 \$245
* Five Spice Tuna Loin with Soy Peanut Sauce	Serves 20 \$145
Smoked Maple Ham	Serves 40 \$170

~ 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



WINE SELECTIONS and BAR OPTIONS

Compliment your dinner with a selection from our wine list. The following are some recommendations of our most popular wines for private dining.

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

WHITE WINES

Sauvignon Blanc, Cloudy Bay, Marlborough NZ	\$60
Chardonnay, Blain-Gagnard Chassagne-Montrachet	\$95
Chardonnay, Cakebread Cellars, Napa Valley CA	\$85
Chardonnay, Chalk Hill, Chalk Hill CA	\$60
Chardonnay, Jordan, Russian River Valley CA	\$72
Riesling, Rudi Pichler "Federspiel", Wachau AU	\$69

RED WINES

Pinot Noir, King Estate, Willamette Valley OR	\$58
Pinot Noir, David Bruce, Sonoma County CA	\$68
Merlot, Frog's Leap, Napa Valley CA	\$65
Bordeaux Blend, Château Boutisse Saint-Émilion Grand Cru	\$80
Châteauneuf-du-Pape, Clos l'Oratoire des Papes, Rhône Valley FR	\$115
Super Tuscan, Castello Banfi "Cum Laude", Tuscany IT	\$74
Cabernet Sauvignon, Silverado Vineyards, Napa Valley CA	\$85
Cabernet Sauvignon, Groth, Oakville CA	\$105
Cabernet Sauvignon, ZD, Napa Valley CA	\$95
Cabernet Sauvignon, Michael Mondavi Family "Emblem", Napa Valley CA	\$63
Cabernet Sauvignon, Hall, Napa Valley CA	\$75

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

CHAMPAGNE

Piper-Heidsieck "Cuvée Brut", Reims, FR	\$99
Moët & Chandon "Impérial", Reims, FR	\$105

~ Bascom's Chop House Sparkling Wine or Cider Toast just \$6 per guest ~
~ Or add some flair to your event with our preferred Champagne Toast for just \$9 per guest ~

BAR OPTIONS

- 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.
- Unlimited Full Bar Per Hour: \$17 per guest for the first hour and \$12 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 Includes Well Liquor / \$12 Full Top Shelf Bar

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



Wine Spectator
BEST AWARD of EXCELLENCE

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)
- Two house made desserts

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

Lunch Selections

~ Please **circle** three items for your event menu ~

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

\$24

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

\$29

Filet Mignon Salad
N.Y. Strip Steak
Chicken Saltimbocca
* Pistachio Crusted Grouper
6oz. Petite Filet
Salmon Oscar
* USDA Prime Ribeye
Seafood Cobb Salad

Accompaniments

~ Please **circle** two items for your event menu ~

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)*

Dessert

~ Please **circle** two items for your event menu ~

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

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



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** three items for your event menu 🌀

Tenderloin Tips

Hand cut pieces of tenderloin steak sautéed with demi, red pepper onion and aged provolone cheese and topped with onion straws.

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 Penne

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

Blackened Chicken Alfredo

Homemade alfredo sauce over penne pasta with blackened chicken breast.

🌀 Please **circle** two items for your event menu 🌀

Roasted Garlic Mashed	Rice Pilaf	Oven Roasted New Potato	
Sautéed Spinach	Vegetable Medley	Garlic Broccolini	Steamed Asparagus

Dessert

The following three house made desserts included

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

\$29 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)
- Two house made desserts

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

Entrée Selections

Please  three items for your event menu

(*Choice of 4 with Porterhouse, Wagyu Ribeye or Twin Lobster Tail Dinner*)

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

* Filet Mignon 12oz \$54
Petite Filet Mignon \$46
USDA PRIME New York Strip \$52
Bascom's Porterhouse \$62
Five Spice Tuna \$46
*WAGYU Ribeye \$74
All Natural Bone In Ribeye \$59
USDA PRIME Bone In K.C. Strip \$49

* Chicken Marsala \$34
Prime Rib of Beef \$46
Chicken Saltimbocca \$34
* Salmon Oscar \$42
Center Cut Pork Chop \$39
Twin 8oz Lobster Tail \$62
Stone Crab Oct. 15th - May 15th *Market Price
* Pistachio Crusted Grouper \$44

Elevate Your Steak with Our Trio of Sherry Pepper Cream, Bearnaise & Cabernet Reduction
Served Family Style \$3 per guest

Accompaniments

Please  two items for your event menu

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

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 23.00

Dessert

Please  two items for your event menu

Pecan Crusted Blueberry Cheese Cake Oreo Crusted 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** three items for your event menu



Tenderloin Tips

Hand cut pieces of tenderloin steak sautéed with demi, red pepper onion and aged provolone cheese and topped with onion straws.

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 Penne

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

Beef Bolognese

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

Accompaniments



Please **circle** two items for your event menu



Roasted Garlic Mashed	Rice Pilaf	Oven Roasted New Potato	
Sautéed Spinach	Vegetable Medley	Garlic Broccolini	Steamed Asparagus

Dessert

The following three house made desserts included

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

\$49 Per Person

Our team will accommodate vegetarian, vegan or any other dietary restrictions with several 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 20% service charge and 7% Florida sales tax. Prices are subject to change and will be confirmed 30 days prior to function.

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 lowest entree price per person for the difference in Guest counts.

Any events that exceed 4 hours in length will be charged \$100 room rental fee. Any events falling below 12 guests will be charged a \$100 room rental fee.

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

Private Rooms are available a la carte menu ordering, if guests pay \$100 room rental, order preordered hors d'oeuvres, and have 18 or fewer guests.

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 to 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.

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 20% 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

