

BASCOM'S
CHOP HOUSE
STEAKS & FRESH SEAFOOD



PRIVATE DINING

QUALITY – AMBIANCE – SERVICE



3665 ULMERTON RD, CLEARWATER, FL 33762
KEITH MACATEE, EVENTS MANAGER | P: 727-573-3363 | 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

ROOMS

CRYSTAL ROOM

ACCOMMODATES UP TO 120



RED ROOM

ACCOMMODATES UP TO 50



WINE ROOM

ACCOMMODATES UP TO 40



BOARD ROOM

ACCOMMODATES UP TO 20



OUR FOUR FRENCH DOOR ENCLOSED PRIVATE ROOMS OPEN TO A LOUNGE WITH PRIVATE BAR & DANCE FLOOR. ELEVATOR ACCESSIBLE. THE ENTIRE LEVEL II EVENT SPACE CAN ACCOMMODATE AS MANY AS 200 GUESTS. PLEASE VISIT OUR WEBSITE TO WALK OUR SPACE VIRTUALLY THROUGH OUR 360 DEGREE TOUR.

TIMES

BREAKFAST

(65+ GUESTS REQUIRED)

8:00 AM – 10:00 AM

LUNCH

MON-FRI: 11:00 AM – 3:00 PM

DINNER

MON-SAT: 3:30 PM – 10:00 PM

SUN: 3:30 PM – 9:00 PM

SPECIAL TIME ARRANGEMENTS MAY BE AVAILABLE UPON REQUEST

Loyalty Has Its Privileges

Join the Bascom's Chop House Loyalty Program and start earning valuable benefits. Once enrolled, you'll receive 5% back on all food and beverage purchases—including purchases from private dining events. After accumulating 300 points, they'll automatically convert into a \$15 reward on your account. Please note: loyalty rewards can only be redeemed during regular dining visits and cannot be applied toward private dining or catering events. As a loyalty member, you'll also receive exclusive offers and discounts via email. And rest assured—we never share your information with outside parties.

TECHNOLOGY ADD ONS

PLEASE SELECT YOUR OPTION

MEDIA & PRESENTATION EQUIPMENT

- LCD PROJECTOR, PODIUM, OR SCREEN - \$60 EACH
- LAVALIER MICROPHONE & SPEAKER SYSTEM - \$60
- SOUND SYSTEM (2 SPEAKERS + CORDLESS MIC) - \$60
- FLAT SCREEN TV - \$120
- AVAILABLE ADAPTERS: HDMI, VGA, DISPLAYPORT, MINI DISPLAYPORT

ADD ONS

PLEASE SELECT YOUR OPTION

SPECIAL TOUCHES

- CHOCOLATE FOUNTAIN** - \$9 PER PERSON, MINIMUM \$150
 - MARSHMALLOW, PRETZEL, POUND CAKE, SEASONAL FRUIT
- CUSTOM ICE SCULPTURES AVAILABLE...LET'S WOW THEM!**

EVENT NAME:
DATE OF EVENT:

BAR OPTIONS

PLEASE SELECT YOUR OPTION

- OPEN BAR** ALL DRINKS ARE CHARGED TO THE MASTER BILL—BILLED PER CONSUMPTION
- CASH BAR** GUESTS PAY FOR THEIR OWN DRINKS WITH CASH OR CARD. A \$300 ROOM CHARGE APPLIES ON MASTER BILL
- UNLIMITED FULL BAR** (PER HOUR/ NO SHOTS)
 - \$19 PER GUEST FOR THE FIRST HOUR
 - \$15 PER GUEST FOR EACH ADDITIONAL HOUR
- UNLIMITED BEER & WINE** (PER HOUR)
 - \$14 PER GUEST FOR THE FIRST HOUR
 - \$10 PER GUEST FOR EACH ADDITIONAL HOUR
- BEER & WINE ONLY** LIQUOR AVAILABLE VIA CASH BAR ONLY
- WINE POUR WITH DINNER** SERVED DURING DINNER SERVICE IN CRYSTAL WINE GLASSES. OUR STAFF WILL OFFER RED OR WHITE WINE THAT YOU HAVE PRE-SELECTED
- DRINK TICKETS** GUESTS USE TICKETS TO ORDER DRINKS AT THE BAR. EACH TICKET IS CHARGED TO THE MASTER BILL
 - \$10 - BEER & WINE
 - \$11 - WELL LIQUOR
 - \$12 - FULL TOP SHELF BAR

WINE & CHAMPAGNE OPTIONS

- CORKAGE FEE** \$50 PER BOTTLE (IF BRINGING YOUR OWN WINE)

SPARKLING TOAST OPTIONS

- BASCOM'S SPARKLING WINE OR CIDER** \$5.90 PER GUEST
- NON-ALCOHOLIC SPARKLING** \$6 PER GUEST (IDEAL FOR YOUNGER GUESTS)
- PREMIUM CHAMPAGNE TOAST** \$17 PER GUEST

CHAMPAGNE OPTIONS

- G.H. MUMM CORDON ROUGE (NV BRUT)
- G.H. MUMM LE ROSÉ (NV BRUT)
- PIPER-HEIDSIECK (NV BRUT)

WINES

THE FOLLOWING SELECTIONS ARE SOME OF OUR SOMMELIER'S MOST RECOMMENDED WINES FOR PRIVATE EVENTS. TO VIEW A FULL LIST OF OUR AWARD-WINNING WINES VISIT OUR WEBSITE.

PLEASE SELECT ONE RED AND ONE WHITE

WHITE WINE

- Sauvignon Blanc-Cloudy Bay, Marlborough, NZ \$65
- Reisling- Markus Molitor, Ockfener Bockstein, Spatlese, Mosel, GER \$99
- Chardonnay-Louis Latour "Pouilly Fuisse", Burgundy, FR \$72
- Pinot Grigio-Kornell, Terlan, IT \$75
- Chardonnay- Robert Mondavi, Napa Valley, CA \$75
- Sauvignon Blanc- Domaine Durand, "Reserve", Sancerre, FR \$90
- Chardonnay-Rombauer, Carneros CA \$99
- Chardonnay- Maison de La Denante, Puligny Montrachet, FR \$150

RED WINE

- 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: Les Hauts de Canon la Gaffeliere, St. Emilion, FR \$90
- Super Tuscan- Le Volte Dell' Ornellaia, Toscana, IT \$80
- Cabernet Sauvignon- Daou Reserve, Paso Robles, CA \$90
- Red Blend- Orin Swift's "Abstract", CA \$95
- Pinot Noir- Belle Glos "Dairyman", Russian River CA \$97
- Cabernet Sauvignon-Raymond "Reserve Selection", Napa, CA \$99
- Cabernet Sauvignon- Cakebread Cellars, Napa, CA \$180

EVENT NAME:

DATE OF EVENT:

HORS D'OEUVRE SELECTIONS

PLEASE SELECT ALL ITEMS YOU'D LIKE TO INCLUDE

COLD OPTIONS: 2.5 pieces per guest recommended

- *JUMBO GULF SHRIMP WITH COCKTAIL SAUCE – 25 PCS \$90
- BLINI WITH SMOKED SALMON – 25 PCS \$70
- *TENDERLOIN ON GARLIC TOAST – 25 PCS \$95
- STONE CRAB CLAWS – MARKET PRICE (SEASONAL)
- CHILLED SEAFOOD PLATTER – \$20 PER PERSON, \$200 MINIMUM
(INCLUDES SHRIMP COCKTAIL, SHUCKED OYSTERS, POACHED LOBSTER AND FRESH CRAB)

HOT OPTIONS: 2.5 pieces per guest recommended

- MINI CRAB CAKES – 25 PCS \$95
- MUSHROOMS STUFFED WITH CRABMEAT – 25 PCS \$75
- *MUSHROOMS STUFFED WITH SPINACH – 25 PCS \$60
- *FRIED LOBSTER TAIL – 25 PCS \$125
- *SCALLOPS WRAPPED IN BACON – 25 PCS \$95
- HOISIN-GINGER CHICKEN WINGS – 25 PCS \$60
- LOLLIPOP LAMB CHOPS – 20 PCS \$250
- *BILLIONAIRE'S BACON PLATTER – 12 PCS \$89

DISPLAY PLATTERS

- *CHEESE & FRUIT DISPLAY (SERVES 15/30) – \$60-\$90
- VEGETABLE CRUDITÉS (SERVES 30) – \$55
- BAKED BRIE EN CROÛTE (SERVES 20) – \$175
- EUROPEAN MEAT DISPLAY (SERVES 25) – \$175
(WITH ROLLS, MUSTARD TRIO, LETTUCE, TOMATO & ONION –
IDEAL FOR MINI SANDWICHES)

CARVED ITEMS (CARVER REQUIRED AT \$75/HR)

- *SLICED TENDERLOIN WITH BÉARNAISE (SERVES 15-20) – \$295
- PRIME RIB WITH AU JUS (SERVES 15-20) – \$330
- SMOKED MAPLE HAM (SERVES 30-40) – \$190

HORS D'OEUVRE-ONLY EVENTS

- HORS D'OEUVRES-ONLY EVENT: \$6 PER GUEST FOR UNLIMITED
NON-ALCOHOLIC DRINKS + \$300 ROOM CHARGE.
\$40 MINIMUM FOOD SPEND PER GUEST

****While all of the above selections are wonderful, the starred are some of our guests favorites****

PLATED DINNER MENU

BASCOMS CHOP HOUSE WELCOMES:

(Please Include Menu Title Above)

The entrée price includes a private room, bar area, soda, iced tea, coffee, water, a garden salad with fresh baked bread, two sides (one starch / one vegetable), three house-made desserts.

ENTRÉE OPTIONS CIRCLE 4

(YOUR MENU MAY HAVE 5 ENTRÉE OPTIONS WHEN INCLUDING ONE OF THE FOLLOWING: PORTERHOUSE, LAMB CHOPS, OR TWIN LOBSTER TAILS)

STEAKS & PREMIUM ENTRÉES:

- *FILET MIGNON (9 OZ) – \$73
- PETITE FILET MIGNON (6 OZ) – \$58
- USDA PRIME NEW YORK STRIP – \$72
- BASCOM'S PORTERHOUSE – \$92
- LAMB CHOPS – \$84
- *BONE-IN RIBEYE – \$79
- PRIME RIB OF BEEF – \$56

SEAFOOD & OTHER FAVORITES:

- *SALMON OSCAR – \$54
- TWIN 8 OZ LOBSTER TAILS – \$79
- *PECAN CRUSTED GROUPER – \$54
- STONE CRAB (OCT 15 – MAY 15) – MARKET
- CENTER CUT PORK CHOP – \$47
- CHICKEN MARSALA – \$43
- *CHICKEN SALTIMBOCCA – \$45

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ELEVATE YOUR EXPERIENCE WITH

- ADD LOBSTER BISQUE, BASCOM'S SALAD, OR CAESAR SALAD \$4 (CHOOSE TWO)
- UPGRADE TRIO: SHERRY PEPPER CREAM, BÉARNAISE & CABERNET REDUCTION \$4 (FAMILY STYLE)
- ADD AN 8 OZ LOBSTER TAIL TO ANY ENTRÉE – \$31

ACCOMPANIMENTS CIRCLE 1 STARCH + 1 VEGETABLE

OPTIONAL FAMILY STYLE UPGRADE: 2 VEGETABLES + 2 STARCHES FOR \$4 PER GUEST

BASCOMS OR CAESAR SALAD FOR \$4 PER GUEST

Starches:

- Roasted Garlic Mashed Potatoes
- Oven-Roasted New Potatoes
- Rice Pilaf

Vegetables:

- Sautéed Spinach / Sautéed Mushrooms
- Vegetable Medley / Grilled Asparagus
- Garlic Broccolini

DESSERTS (INCLUDED)

PECAN CRUSTED BLUEBERRY CHEESECAKE | FLORIDA KEY LIME PIE | BELGIAN CHOCOLATE TORTE

EVENT NAME:
DATE OF EVENT:

BUFFET DINNER MENU

The entrée price includes a private room, bar area, soda, iced tea, coffee, water, a garden salad with fresh baked bread, two sides (one starch / one vegetable), three house-made desserts.

ENTRÉE OPTIONS **CIRCLE 3**

- *TENDERLOIN STROGANOFF** – HAND CUT PIECES OF TENDERLOIN STEAK SAUTÉED WITH RED PEPPER, BROCCOLINI, MUSHROOMS, SHERRY PEPPER CREAM AND CAVATAPPI PASTA
- PRIME RIB** – SLOW-ROASTED RIBEYE WITH HERBS AND SPICES, SERVED WITH AU JUS
- CHICKEN MARSALA** – CHICKEN CUTLETS IN A MUSHROOM MARSALA WINE SAUCE
- *CHICKEN SALTIMBOCCA** – CHICKEN STUFFED WITH MOZZARELLA, WRAPPED IN PROSCIUTTO, TOPPED WITH SHERRY CREAM SAUCE
- *PECAN CRUSTED GROUPER** – LOCAL GROUPER WITH A PISTACHIO DIJON CRUST AND LEMON THYME BEURRE BLANC
- SHRIMP SCAMPI** – JUMBO SHRIMP WITH GARLIC, WHITE WINE, BUTTER, PARMESAN, AND FETTUCCHINE
- BEEF BOLOGNESE** – PASTA WITH HOMEMADE MEAT SAUCE AND LEMON HERB RICOTTA

ACCOMPANIMENTS **CIRCLE 1 STARCH + 1 VEGETABLE**

Starches:

Roasted Garlic Mashed Potatoes
Oven-Roasted New Potatoes
Rice Pilaf

Vegetables:

Sautéed Spinach / Sautéed Mushrooms
Vegetable Medley / Grilled Asparagus
Garlic Broccoli

DESSERTS (INCLUDED)

PECAN-CRUSTED BLUEBERRY CHEESECAKE | FLORIDA KEY LIME PIE | BELGIAN CHOCOLATE TORTE

\$74 Per Person

Buffets reserved for 50+ guests

Alternative arrangements for group sizes can be made upon request

OPTIONAL UPGRADE: 2 VEGETABLES + 2 STARCHES FOR \$4 PER GUEST

BASCOMS OR CAESAR SALAD FOR \$4 PER GUEST

****While all of the above selections are wonderful, the starred are some of our guests favorites****

PLATED LUNCH MENU

BASCOMS CHOP HOUSE WELCOMES:

(PLEASE INCLUDE MENU TITLE ABOVE)

The entrée price includes a private room, bar area, soda, iced tea, coffee, water, a garden salad with fresh baked bread, two sides (one starch / one vegetable), three house-made desserts.

ENTRÉE OPTIONS **CIRCLE 4**

\$39 OPTIONS:

*CHOPPED STEAK
TENDERLOIN STROGANOFF
SALMON À LA MEUNIÈRE
PASTA PRIMAVERA
*CHICKEN CLUB SANDWICH
SHRIMP SCAMPI PASTA
BASCOM'S SALAD WITH GRILLED CHICKEN

\$46 OPTIONS:

FILET MIGNON SALAD
NEW YORK STRIP STEAK
*CHICKEN SALTIMBOCCA
*PECAN CRUSTED GROUPE
BACON-WRAPPED FILET MEDALLIONS
SALMON OSCAR
*10 OZ SLOW-ROASTED PRIME RIB
SEAFOOD COBB SALAD

While all of the above selections are wonderful, the starred are some of our guests favorites

ELEVATE YOUR EXPERIENCE WITH

- Add Lobster Bisque, Bascom's Salad, or Caesar Salad \$4 (choose two)
- Upgrade Trio: Sherry Pepper Cream, Béarnaise & Cabernet Reduction \$4 (family style)
- Add an 8 oz Lobster Tail to any entrée – \$31

ACCOMPANIMENTS **CIRCLE 1 STARCH + 1 VEGETABLE**

- OPTIONAL FAMILY STYLE UPGRADE: 2 VEGETABLES + 2 STARCHES FOR \$4 PER GUEST**
- BASCOMS OR CAESAR SALAD FOR \$4 PER GUEST**

Starches:

Roasted Garlic Mashed Potatoes
Oven-Roasted New Potatoes
Rice Pilaf

Vegetables:

Sautéed Spinach / Sautéed Mushrooms
Vegetable Medley / Grilled Asparagus
Garlic Broccolini

DESSERTS (INCLUDED)

PECAN-CRUSTED BLUEBERRY CHEESECAKE | FLORIDA KEY LIME PIE | BELGIAN CHOCOLATE TORTE

DIETARY NEEDS?

WE'RE HAPPY TO ACCOMMODATE VEGETARIAN, VEGAN, AND OTHER DIETARY REQUESTS.

EVENT NAME:

DATE OF EVENT:

BUFFET LUNCH MENU

The entrée price includes a private room, bar area, soda, iced tea, coffee, water, a garden salad with fresh baked bread, two sides (one starch / one vegetable), three house-made desserts.

ENTRÉE OPTIONS **CIRCLE 3**

***TENDERLOIN STROGANOFF** – HAND CUT PIECES OF TENDERLOIN STEAK SAUTÉED WITH RED PEPPER, BROCCOLINI, MUSHROOMS, SHERRY PEPPER CREAM AND CAVATAPPI PASTA

CHOPPED STEAK – GROUND PRIME BEEF WITH HERBS, MUSHROOMS, ONIONS, AND SHERRY CREAM SAUCE

CHICKEN MARSALA – SAUTÉED CHICKEN IN A MUSHROOM MARSALA WINE REDUCTION

***CHICKEN SALTIMBOCCA** – CHICKEN BREAST STUFFED WITH MOZZARELLA, WRAPPED IN PROSCIUTTO, AND TOPPED WITH SHERRY CREAM SAUCE

***ATLANTIC SALMON FLORENTINE** – PAN-SEARED SALMON WITH CREAMY SPINACH, PARMESAN, AND LEMON BUTTER

SHRIMP SCAMPI – JUMBO SHRIMP WITH WHITE WINE, GARLIC, BASIL, BUTTER, AND PARMESAN OVER FETTUCCINE

BLACKENED CHICKEN ALFREDO – PASTA WITH HOMEMADE ALFREDO SAUCE AND BLACKENED CHICKEN

ACCOMPANIMENTS **CIRCLE 1 STARCH + 1 VEGETABLE**

Starches:

Roasted Garlic Mashed Potatoes
Oven-Roasted New Potatoes
Rice Pilaf

Vegetables:

Sautéed Spinach / Sautéed Mushrooms
Vegetable Medley / Grilled Asparagus
Garlic Broccolini

DESSERTS (INCLUDED)

PECAN-CRUSTED BLUEBERRY CHEESECAKE | FLORIDA KEY LIME PIE | BELGIAN CHOCOLATE TORTE

\$49 Per Person

Alternative arrangements for group sizes can be made upon request

OPTIONAL UPGRADE: 2 VEGETABLES + 2 STARCHES FOR \$4 PER GUEST

BASCOMS OR CAESAR SALAD FOR \$4 PER GUEST

****While all of the above selections are wonderful, the starred are some of our guests favorites****

PRIVATE DINING DETAILS & POLICIES

- **Taxes & Fees:** All food and beverages are subject to a 23% service charge and 7% Florida sales tax. Prices may change and will be confirmed 30 days before your event.
- **Bar & Alcohol:**
 - Events with a cash bar or no alcohol charged to the master bill will incur a \$300 room charge.
 - No outside alcohol is allowed. We do not serve minors, per Florida law.
- **Guest Count:**
 - Final guest count is due 3 business days prior to your event.
 - If not received, you will be charged based on the original guest count.
 - If fewer guests attend, you will be charged the lowest entrée price for the difference.
- **Room Charges:**
 - Events with fewer than 12 guests: \$300 room rental fee
 - Events over 4 hours: \$200 additional room rental fee per hour
- **Private Rooms & Menus:**
 - Private rooms are available for à la carte menus if all of the following apply:
 - There are 18 or fewer guests
 - You pay a \$300 room fee
 - Select preordered hors d'oeuvres
 - Hors d'oeuvre-only events: \$6 per guest for unlimited non-alcoholic drinks + \$300 room charge. \$40 minimum food spend per guest.
- **Cancellations:**
 - Must cancel or reschedule at least 48 hours in advance.
 - Less notice = 60% cancellation fee based on total estimated cost.
- **Event Timing & Space:**
 - Rooms are available only during the times confirmed. Other events may be scheduled before or after yours.
 - Room assignments depend on guest count and may change if attendance changes.
- **Buffets & Plated Meals:**
 - Buffets recommended for groups of 50+.
 - A fee applies for plated dinners over 50 guests or buffets under 50.
- **Liability:** We are not responsible for lost or damaged personal items.
- **Deposits:** Deposit amounts vary depending on event details.

Signature: _____

Date: _____

Thank you—we look forward to exceeding your expectations!

Guest Information

First/Last Name: _____

Contact Number: _____

Email Address: _____

Company Name/ Occasion: _____

Event Date: _____ Start time: _____

Of expected guests : _____

*(2 guest count buffer * can be adjusted up to 3 business days prior)*

Deposit amount: _____

On site contact: _____

(if different from above)

Preferred Room: _____

Billing Information

Name on Card: _____

Credit Card Type: Visa MasterCard AmEx Discover Other

Credit Card Number: _____

Expiration Date: ____ / ____ Zip code: _____

CVV Code (3 or 4 digits): _____

Authorization

I authorize the above-named business to charge my card for the amount listed above and for any incidentals or additional charges incurred during my service period. By signing I agree to the terms and conditions listed on the policies page.

To help make your event a success please ensure the following:

*Final guest count is due **3 business days** prior to your event.*

Room and seating will be arranged based on your final guest count.

Menu selections should be confirmed a minimum of one week in advance.

All events will be billed on one check, with 7% sales tax and a 23% service charge added.

Signature: _____

Date: _____



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