

# BEST STEAKHOUSE

TAMPA BAY TIMES & TAMPA BAY TIMES MAGAZINE

1st place Best Steakhouse 1st place Best Fine Dining 1st Place Most Romantic  
2nd Place Best Seafood 2nd Place Best Salad 2nd Place Best Grouper Sandwich



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# “BEST STEAKHOUSE”

BEST OF THE BEST TAMPA BAY TIMES



**BASCOM'S**  
**CHOP HOUSE**  
STEAKS & FRESH SEAFOOD

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 With a Custom Ice Sculpture

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.

PRESENTATION TECHNOLOGY  
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.

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.

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.
- 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 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](http://bascoms.com)

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

## WHITE WINES

Sauvignon Blanc, Cloudy Bay, Marlborough NZ	\$60
Sauvignon Blanc, Duckhorn, Napa Valley, CA	\$58
Chablis 1er Cru, Joseph Drouhin, Burgundy FR	\$90
Chardonnay, Cakebread Cellars, Napa Valley CA	\$85
Chardonnay, Chalk Hill, Chalk Hill CA	\$60
Chardonnay, Rombauer, Carneros CA	\$78
Riesling, Trimbach, Alsace FR	\$53

## RED WINES

Pinot Noir, Ken Wright, Willamette Valley OR	\$55
Pinot Noir, David Bruce, Sonoma County CA	\$68
Merlot, Frog's Leap, Napa Valley CA	\$65
Saint-Émilion Grand Cru, Château Boutisse, Bordeaux FR	\$80
Super Tuscan, Ornellaia "Le Volte", Tuscany IT	\$70
Bordeaux Blend, Chappellet "Mountain Cuvée", California	\$66
Syrah, Hedges Family Estate "Les Gosses Vineyard", Red Mountain WA	\$60
Cabernet Sauvignon, Hall, Napa Valley CA	\$75
Cabernet Sauvignon, Silverado, Napa Valley CA	\$85
Cabernet Sauvignon, Groth, Oakville CA	\$105



Wine Pour with Dinner - A crystal wine glass at each setting adds a gracious touch as each guest chooses the wine they most enjoy.  
 Corkage Fee \$25

## CHAMPAGNE

- Piper-Heidsieck "Cuvée Brut"
- Moët & Chandon "Impérial"
- Charles Heidsieck "Rosé Réserve" Brut

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



# 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 \$94
Stone Crab Claws	*Seasonal Per lb. Market Price

## 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 pieces \$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

## DISPLAY ITEMS

* Cheese and Fruit Display	Serves 30 \$90
Vegetables Crudités	Serves 20 \$65
Baked Brie En Crôut	Serves 50 \$105
* Seared Tuna Sashimi Display	Serves 25 \$275
Chilled Seafood Display	Serves 25 \$275
lobster tail, king crab, shrimp cocktail and 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\*





# 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** 4 items for your menu.

**\$34**

\* Chopped Steak  
Tenderloin Tips  
Chicken Marsala  
Salmon a la Mueniere  
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)*

## Dessert

Please **circle** 2 items for your 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 3** items for your menu.



### Tenderloin Stroganoff

Hand cut pieces of tenderloin steak sauteed with red pepper, brocolini, mushrooms, sherry pepper cream and garlic chive penne.

### 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.

## Accompaniments



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

Roasted Garlic Mashed  
Sautéed Spinach

Rice Pilaf  
Vegetable Medley

Oven Roasted New Potato  
Garlic Broccolini  
Grilled Asparagus

## Dessert

The following three house made desserts are included.

Pecan Crusted Blueberry Cheese Cake

Oreo Crusted Key Lime Pie

Belgian Chocolate Torte

## \$39 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 **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)

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

## Accompaniments



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



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 31.00*

## Dessert



Please **circle 2** items for your 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 3** items for your menu.



### Tenderloin Stroganoff

Hand cut pieces of tenderloin steak sauteed with red pepper, brocolini, mushrooms, sherry pepper cream and garlic chive penne.

### 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 2** items, (1 starch & 1 vegetable)



Roasted Garlic Mashed  
Sautéed Spinach

Rice Pilaf  
Vegetable Medley

Oven Roasted New Potato  
Garlic Brocolini  
Steamed Asparagus

## Dessert

The following three house made desserts are included

Pecan Crusted Blueberry Cheese Cake

Oreo Crusted Key Lime Pie

Belgian Chocolate Torte

**\$65 Per Person**





# 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.

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 for a la carte menu ordering, if guests pay \$200 room rental, order preordered hors d'oeuvres, and have 18 or fewer guests.

## EVENT SPACE WITH NO FOOD SERVICE

Board Room \$200 | Wine Room \$300 | Red Room \$400 | Crystal Room \$500  
\$6 per guest unlimited non-alcoholic beverages and \$200 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.

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*

ENROLL in our BASCOM'S Loyalty Rewards and receive a point for every dollar you spend with us.

\$10 value will be automatically added to the card for use on your next visit. For every 300 points earned a \$15 credit will be added to your card.

The BASCOM'S Loyalty Rewards delivers special offers, discounts & event information to your email

Your information is never, ever shared & you can always opt out.

**CRYSTAL ROOM**  
accommodates up to 120



**RED ROOM**  
accommodates up to 50



**WINE ROOM**  
accommodates up to 40



**BOARD ROOM**  
accommodates up to 20

