



**Contact:** Jeffery Harrop  
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# FACT SHEET

- CONCEPT:** Bass Street Chophouse is a traditional fine dining steakhouse with a contemporary flair, specializing in the finest cuts of hand selected U.S.D.A. prime & U.S.D.A. choice dry aged cuts of meat and jet-fresh seafood. The beautifully appointed restaurant provides a level of comfortable elegance that is complemented by some of the best-tasting steaks, chops and seafood you'll find anywhere. The restaurant has private dining spaces for special events, outdoor patio and a full service bar.
- EXECUTIVE CHEF:** Quad Cities' chef Angel Pobanz has been serving up delicious dishes at local restaurants for years. She takes her love of Midwestern cuisine and prime cuts of meat to the next level in the Bass Street Chop House.
- GENERAL MANAGER:** Veteran hospitality manager Jeffery Harrop has worked in many well known national restaurants and fine private clubs. Committed to customer service, this accomplished service industry leader oversees all operations at Bass Street Chop House.
- EMPLOYEES:** 35 full-time staff members
- RESERVATIONS:** Reservations are recommended, but not required
- CONTACT INFORMATION:** Phone: 309.762.4700  
Fax: 309.762.4710
- LOCATION:** 1601 River Drive in downtown Moline at Bass Street Landing
- OPENING DATE:** Thursday, June 29<sup>th</sup>, 2006
- HOURS OF OPERATION:** Bar: Monday – Friday 4 pm – 10 pm  
Saturday 5 pm – 10 pm  
Sunday 5 pm – 9 pm  
Dining: Monday – Saturday 5 pm – 10 pm  
Sunday 5 pm – 9 pm
- RESTAURANT SIZE:** Seating capacity of 185 customers in dining room and the bar

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### **PARKING:**

Free parking is available anytime across the street at the parking area of Moline Tractor & Plow Museum. Free parking after 5 pm at the Caxton Building at River Drive and 17<sup>th</sup>. Reserved parking for special needs guests on 17<sup>th</sup> Street to the east.

### **INTERIOR:**

The restaurant's interior is welcoming with warm, rich tones—highlighted by dark wood furnishings, brass bar fixtures, coffered ceilings, alabaster lighting, blue leather banquettes, art glass doors, wood/tile floors and French doors which open to the patio and Bass Street Landing. In the main dining room, white cloth tables complement the cozy, oversized blue leather booths. Charming black and white prints of vintage Quad Cities are framed and adorn the walls, along with a custom metal wall art depicting the Bass Street Chophouse logo. Jazzy background tunes from musicians such as Chet Baker, Ella Fitzgerald, and Billie Holiday play throughout.

### **PRIVATE EVENTS:**

Bass Street Chop House's private dining areas and event planning services are available for parties, meetings or other occasions for 8 to 60 people.

- Dining: For an exclusive lunch or dinner event, our private dining areas can comfortably accommodate up to 36 seated guests.
- Cocktail Event: Our gracious spaces can accommodate up to 60 guests for the perfect cocktail reception, including wine and appetizers.
- Flexible menu options to suit your needs and budget.
- Audio-visual equipment available.

**The Wine Room** is a separate dining room with art glass doors, replete with dark wood and gentle lighting. It's ideal for an important business meeting or for a special occasion such as a wedding rehearsal dinner, an anniversary or a birthday gathering. This private room can accommodate 36 guests seated and 60 guests cocktail style.

**The Prime Room** is located at the rear of the main dining room and can accommodate 22 guests.

**The Choice Room** is adjacent to our elegant bar and is a perfect choice for private dining, business mixers or cocktail meetings and can seat 14 guests.

### **GIFT CARDS:**

Bass Street Chophouse Gift Cards can be purchased as a gift or for personal use. The gift card is also ideal for businesses and can be used for:

- As an employee incentive to motivate or reward employees.
- To show clients or customers that their business is appreciated.
- As a gift for holidays and other special occasions.
- To reward those who make referrals to their business.
- To pay for business-related events.