



Ophelia's Private Dining





Situated below the historical L&C Tower in the heart of Downtown Nashville, Ophelia's offers signature pizza pies, classic Italian entrées, specialty cocktails and one of a kind dessert experiences.

Phone

615.505.1562

Email

[Sales@OpheliasNashville.com](mailto:Sales@OpheliasNashville.com)

Location

401 Church Street  
Nashville, TN, 37219







# Meet Your Event Planners

From intimate hosted dinners to large scale parties and events, our experienced sales team will help to create a seamless and memorable event for you and your guests from beginning to end.

**CESAR TELLEZ**  
Sales & Events Manager

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**Cesar@the5thStreetGroup.com**



**BRIE PERKINS**  
Director of Sales & Events

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# Non-Private Large Group Reservations

## Reservation Requirements

*For parties of 8-20 guests, a group menu selection and/or guaranteed spend is required.*

*For groups over 20 guests, a group menu and guaranteed spend is required.*

*Requirements are based on the date, time and demand for reservations.*

*A credit card must be left on file, in addition to a signed large group form in order to secure the reservation.*

*Final payment may be split on up to 6 credit cards evenly.*







# Partial Dining Room

## 45 Seated

*The Back Half of Ophelia's is the ideal setting to accommodate up to 45 guests. This is a semi-private option that consists of the back half of our main dining room. It is not an enclosed private room. With views of our Main Dining Room and Patio, your guests will have the ultimate view of where all the magic happens within the restaurant. Your group will be seated in a multi table format, allowing guests to mingle in an intimate setting while still enjoying the energy of the entire restaurant.*

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# Main Dining Room



80 Seated • 100 Standing Cocktail

*The Main Dining Room includes the main bar and the full indoor dining space. Leather banquets & vintage artwork create a sophisticated, yet comfortable vibe for both formal or more social gatherings. Furniture can be removed per request to create space for fully cocktail-style events. Custom menu printing, a doorman, and dedicated planning with the events team are all included.*



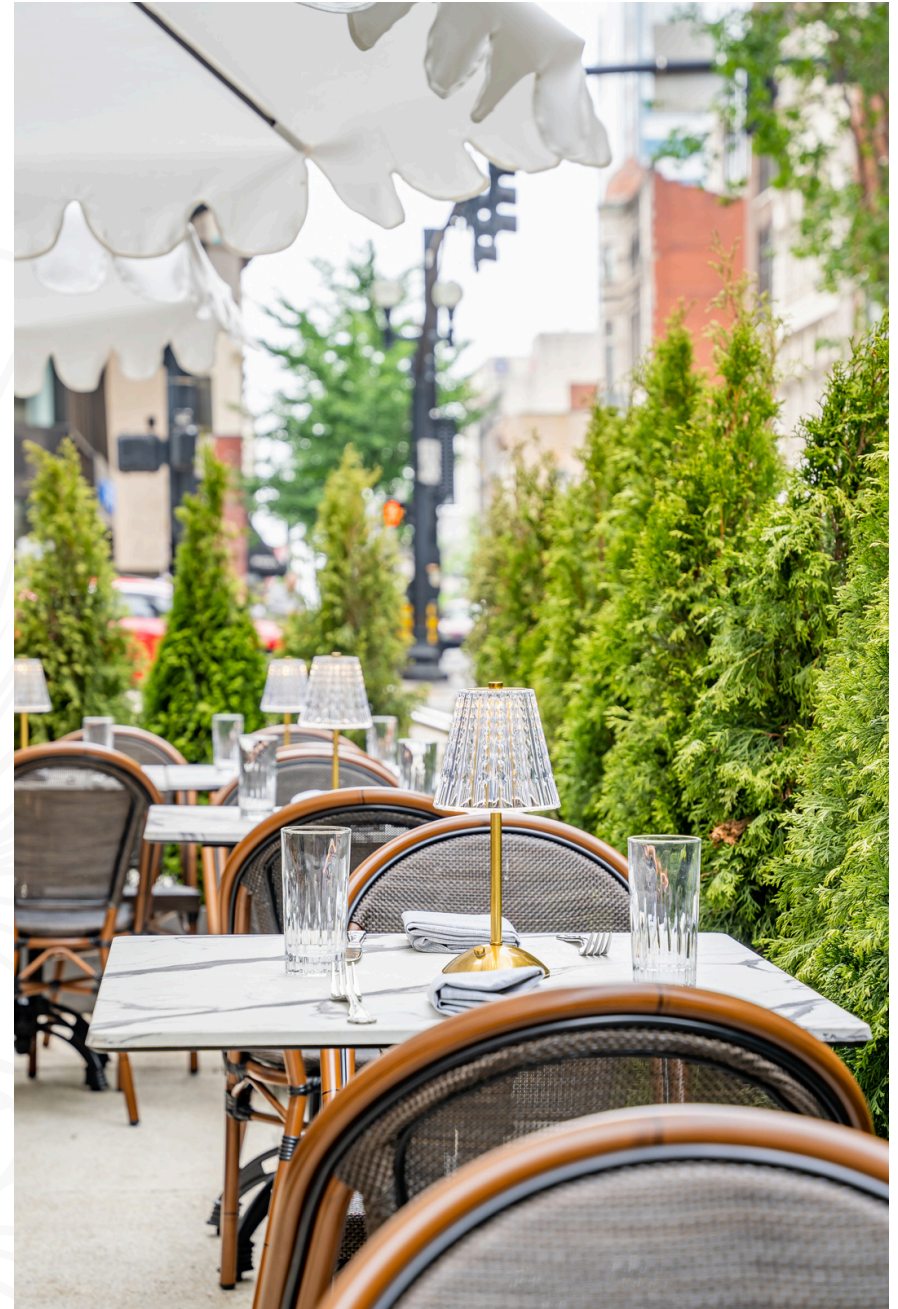
# Patio

40 Seated  
60 Standing Cocktail

*Guests can be seated in a multi-table format to maximize mingling and socializing. This space is enveloped in our beautiful, lush evergreens - which provide a refreshing sense of privacy while enjoying the fresh air amidst Downtown Nashville. A private satellite bar for dedicated service can be setup as well.*

*Classic white umbrellas can be setup to provide shade, or tower stand heaters for added warmth in cooler months.*

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# Buyout

120 Seated  
160 Standing Cocktail

*Featuring elegant design with over 600 pieces of unique Italian art & custom lighting, Ophelia's is the ideal location to host events of up to 160 guests for a standing-style reception, or 120 for a seated dinner. Customize AV, music, lighting, decorations, cocktails, menu items, and floor plans are all available. A full buyout includes the main bar, garden patio, and the full dining room. Custom menu printing, a doorman and dedicated planning with the events team are all included.*

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# Family Style Dinner Menus

## Tier 1

\$60 per person

### Salads (select 1)

Caesar  
Ophelia's

*(add \$5 per person for both salads)*

### Main Course (select 4)

#### Pizza

Margherita  
Pepperoni  
Bacon Affumicato  
Florentine  
Meatball

*(add shaved truffle \$10 per person, per pizza type)*

*(add Nashville Hot \$3 per person)*

#### Pasta

Lasagna Bolognese  
Shrimp Scampi  
Spaghetti & Meatballs  
Chicken Spiedini & Orzo

### Chef's Seasonal Dessert Platters

## Tier 2

\$75 per person

### Antipasti (select 2)

Warm Olives  
Meat and Cheese  
Meatballs  
Whipped Ricotta  
Beef Carpaccio

### Salads (select 1)

Caesar  
Ophelia's

*(add \$5 per person for both salads)*

### Main Course (select 4)

#### Pizza

Margherita  
Pepperoni  
Bacon Affumicato  
Florentine  
Meatball  
Quatro Formaggio  
Fungi  
Truffle

*(add shaved truffle \$10 per person, per pizza type)*

*(add Nashville Hot \$3 per person)*

#### Pasta

Lasagna Bolognese  
Shrimp Scampi  
Spaghetti & Meatballs  
Chicken Spiedini & Orzo  
Truffle Gnocchi

*(add \$5 per person)*

### Chef's Seasonal Dessert Platters





# Family Style Menu Selections

## Salads

### Caesar

*Parmigiano Reggiano, romaine, anchovy, croutons*

### Ophelia's

*arugula, chicories, crispy pepperoni, cherry tomato, radish,  
white balsamic vinaigrette*

## Antipasti

*Tier 2*

### Warm Olives

*Calabrian chili, garlic confit, citrus*

### Meat & Cheese

*platter of salumi and formaggio, focaccia, aged balsamic, membrillo*

### Meatballs

*tomato sauce, cold-pressed olive oil, Parmigiano Reggiano, toasted crumbs*

### Whipped Ricotta

*chili-honey, lemon oil, crostini*

### Beef Carpaccio

*Castelvetro olive aioli, arugula, Parmigiano crisp, focaccia*

## Pastas

### Lasagna Bolognese

*bechamel, fior di latte, Parmigiano Reggiano, ricotta, meat sauce*

### Shrimp Scampi

*aglio e olio, angel hair, white wine, parsley*

## Pizzas

### Margherita

*fior di latte, basil, tomato sauce*

### Pepperoni

*fior di latte, tomato sauce*

### Bacon Affumicato

*crema ácida, shaved onion, Parmigiano Reggiano, thyme*

### Florentine

*baby spinach, crema ácida, fior di latte, Pecorino Romano, garlic confit*

### Meatball

*giardiniera, fior di latte, oregano, tomato sauce, fennel pollen*

### Quattro Formaggio

*caciocavallo, fior di latte, Parmigiano Reggiano, Pecorino Romano,  
truffle honey, tomato sauce*

### Fungi

*crema ácida, duxelles, button mushrooms, fior di latte, black truffle oil, arugula*

### Truffle

*4 cheeses, truffle oil crust, tomato-truffle sauce, fresh shaved truffle*

### Spaghetti & Meatballs

*tomato sauce, Parmigiano Reggiano*

### Chicken Spiedini & Orzo

*herb crusted Italian kabobs, roasted onion and tomato*

### Truffle Gnocchi

*mornay, Pecorino Romano, fresh truffles*





# Plated Menu Selections

Tier One \$60 Per Person

## Salad Course (select 1)

Caesar Salad

Ophelia's Salad

*(add \$5 per person for both salads)*

## Main Course (select 3)

Meatball Sandwich

Calzone di Carne

Spinach & Cheese Calzone

Lasagna Bolognese

Shrimp Scampi

Spaghetti & Meatballs

Branzino

Chef's Seasonal Vegetarian Pasta

Truffle Gnocchi *(add \$5 per person)*

## Chef's Seasonal Dessert Platters

## Optional Dessert Add-Ons:

Big Fat Cream Puff *(add \$5 per person)*

Cannoli Sundae *(add \$4 per person)*





# Plated Menu Selections

Tier Two \$75 Per Person

## Family Style Antipasti (select 2)

Warm Olives

Whipped Ricotta

Meatballs

Beef Carpaccio

Salumi & Formaggio *(add \$5 per person)*

## Salad Course (select 1)

Caesar Salad

Ophelia's Salad

*(add \$5 per person for both salads)*

## Main Course (select 3)

Meatball Sandwich

Calzone di Carne

Spinach & Cheese Calzone

Lasagna Bolognese

Shrimp Scampi

Spaghetti & Meatballs

Chicken Spiedini & Orzo

Branzino

Chef's Seasonal Vegetarian Pasta

Truffle Gnocchi

*(add \$5 per person)*

## Chef's Seasonal Dessert Platters

## Optional Dessert Add-Ons:

Big Fat Cream Puff *(add \$5 per person)*

Cannoli Sundae *(add \$4 per person)*





# Pizza Party Menu

Tier One \$50 Per Person

## First Course (select 1)

Caesar Salad

Ophelia's Salad

*(add \$5 per person for both salads)*

## Family Style Pizza (select 3)

Margherita

Quattro Formaggio

Fungi

Florentine

Pepperoni

Mortadella

Bacon Affumicato

Meatball

Truffle *(add \$5 per person)*

*(add shaved truffle \$10 per person, per pizza type)*

*(add Nashville Hot \$3 per person)*

## Chef's Seasonal Dessert Platters

## Optional Dessert Add-Ons:

Big Fat Cream Puff *(add \$5 per person)*

Cannoli Sundae *(add \$4 per person)*



\*\*\*exclusive of tax, gratuity & admin fee - menu items may change seasonally - menu prices are subject to change - gluten free or vegan options can be accommodated with 48 hours notice\*\*\*



# Pizza Party Menu

Tier Two \$65 Per Person

## First Course (select 1)

Caesar Salad

Ophelia's Salad

*(add \$5 per person for both salads)*

## Family Style Pizza (select 3)

Margherita

Quatro Formaggio

Fungi

Florentine

Pepperoni

Mortadella

Bacon Affumicato

Meatball

Truffle

*(add \$5 per person)*

## Family Style Antipasti (select 2)

Warm Olives

Whipped Ricotta

Meatballs

Beef Carpaccio

Salumi & Formaggio

*(add \$5 per person)*

## Chef's Seasonal Dessert Platters

## Optional Dessert Add-Ons:

Big Fat Cream Puff

*(add \$5 per person)*

Cannoli Sundae

*(add \$4 per person)*





# Family Style Brunch Menu

\$50 per person

## First Course (Select 1)

**Caesar Salad** *Parmigiano Reggiano, romaine, anchovy, croutons*

**Yogurt Parfait** *fresh fruit, granola, honey, conserva*

**Seasonal Croissant**

**Fresh Fruit**

**Meatballs** *tomato sauce, cold-pressed olive oil, Parmigiano Reggiano, toasted crumbs*

## Family Style Brunch Entrees (Select 4)

**Avocado Toast** *fresh baked flatbread, fromage blanc, sundried tomato, dressed arugula*

**French Toast** *Tennessee honey, whipped butter, fresh berries, anglaise, breakfast sausage*

**Prosciutto di Parma and Melon** *whipped ricotta, chili honey, fresh thyme, crostini*

**Shrimp & Grits** *cacio polenta, 'nduja cream, tomato, spinach, poached egg, pecorino*

**The Italian Sandwich** *mortadella, sopressata, pepperoni, pistachio, Castelvetro aioli, ciabatta*

**Margherita Pizza** *fior di latte, basil, tomato sauce*

**Pepperoni Pizza** *fior di latte, tomato sauce*

**Bacon Affumicato Pizza** *crema ácida, shaved onion, Parmigiano Reggiano, thyme*

**Florentine Pizza** *baby spinach, crema ácida, fior di latte, Pecorino Romano, garlic confit*

**Breakfast Pizza** *crema ácida, shaved onion, spinach, Gifford's bacon, sunny side eggs*

*(add shaved truffle \$10 per person, per pizza type)*

*(add Nashville Hot \$3 per person)*

## Included Non-Alcoholic Beverages

**Coffee**

**Hot Tea**

**Orange Juice**

**Cranberry Juice**

**Soft Drinks**

**Add Chef's Seasonal Dessert Platters - \$5pp**



# The Big O Brunch

\$75 per person

## First Course (select 1)

**Caesar Salad** *Parmigiano Reggiano, romaine, anchovy, croutons*

**Yogurt Parfait** *fresh fruit, granola, honey, conserva*

**Fresh Fruit**

**Meatballs** *tomato sauce, cold-pressed olive oil, Parmigiano Reggiano, toasted crumbs*

## Brunch Board *salumi e fromaggio, french toast, olives, croissants, fresh fruit, sorghum butter, preserves & jams*

## Shareables (select 2)

**Avocado Toast** *fresh baked flatbread, fromage blanc, sundried tomato, dressed arugula*

**Prosciutto di Parma and Melon** *whipped ricotta, chili honey, fresh thyme, crostini*

**Shrimp & Grits** *cacio polenta, 'nduja cream, tomato, spinach, poached egg, pecorino*

**The Italian Sandwich** *mortadella, sopressata, pepperoni, pistachio, Castelvetro aioli, ciabatta*

**Margherita Pizza** *fior di latte, basil, tomato sauce*

**Pepperoni Pizza** *fior di latte, tomato sauce*

**Bacon Affumicato Pizza** *crema ácida, shaved onion, Parmigiano Reggiano, thyme*

**Florentine Pizza** *baby spinach, crema ácida, fior di latte, Pecorino Romano, garlic confit*

**Breakfast Pizza** *crema ácida, shaved onion, spinach, Gifford's bacon, sunny side eggs*

*(add shaved truffle \$10 per person, per pizza type)*

*(add Nashville Hot \$3 per person)*

## Included Beverage Package

**1 Big O Bowl Per 6 Guests** *prosecco rose, limoncello, Aperol, orange honey, orange bitter*

**Mimosas**

**Aperol Spritz**

**Sangria Blanca**

**Bloody Mary**

**House White**

**House Rose**

**Add Chef's Seasonal Dessert Platters - \$5pp**





# Beverage Packages

## Tier One Package \$40 per Person

2 Hours  
Each Additional Hour \$10 per person

### Wine and Beer

*Pinot Grigio*

*Chardonnay*

*Rosé*

*Chianti Classico*

*Villa Sparina Barbera*

*Prosecco*

*Peroni*

*Bravazzi Seltzer*

*Amstel Light*

*Heineken 0.0*

*Birra Moretti Lager*

## Tier Two Package \$50 per Person

2 Hours  
Each Additional Hour \$15 per person

### Wine, Beer, House Liquor

*Pinot Grigio*

*Chardonnay*

*Rosé*

*Chianti Classico*

*Villa Sparina Barbera*

*Prosecco*

*Peroni*

*Bravazzi Seltzer*

*Amstel Light*

*Heineken 0.0*

*Birra Moretti Lager*

*Vodka*

*Gin*

*Rum*

*Tequila*

*Bourbon*

*Rye Whiskey*

*Tennessee Whiskey*

*Scotch*

*Cognac*

## Tier Three Package \$60 Per Person

2 Hours  
Each Additional Hour \$20 per person

### Wine, Beer, Premium Liquor

*Sauvignon Blanc*

*Chardonnay*

*Château d'Esclans*

*Pinot Noir*

*Ruffino Modus*

*Bisol Jeio Prosecco*

*Peroni*

*Bravazzi Seltzer*

*Amstel Light*

*Heineken 0.0*

*Birra Moretti Lager*

*Tito's Vodka*

*Tanqueray Gin*

*Bacardi Superior Rum*

*Patron Tequila*

*Elijah Craig 4yr Bourbon*

*Woodinville Rye Whiskey*

*Jack Daniels*

*Dewars White Label Scotch*

*Hennessy*



# Frequently Asked Questions

## **Can I bring in outside food or beverage?**

*We do not allow any outside food and beverage to be brought in without prior consent. Wines not offered on our wine list may be consumed in the restaurant with a small corkage fee.*

## **How long can my event be?**

*Your event booking includes exclusive use for up to three hours. The party minimum is based on the date and time of your booking. We can accommodate parties of longer duration with advanced notice and increased party minimums.*

## **Can you accommodate a guest in my group in a wheelchair?**

*Yes, our patio and dining room are wheelchair accessible.*

## **Where are you located?**

*We are situated below the historic L&C Tower in the heart of Downtown Nashville, at the corner of Church Street and 4th Avenue N.  
401 Church St, Suite 100, Nashville TN, 37219*

## **Do I have to select a set menu for my group?**

*Groups of 8-20 guests can make use of our full open menu, with pricing on consumption, or can choose to use one of our set menu packages. We do require to use of a set menu for all groups over 20 guests.*

## **Do I have to select a bar package for my group?**

*You are not required to make use of a beverage package; however we do recommend it for all large groups.*



