



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

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

Phone
615.505.1562

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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.



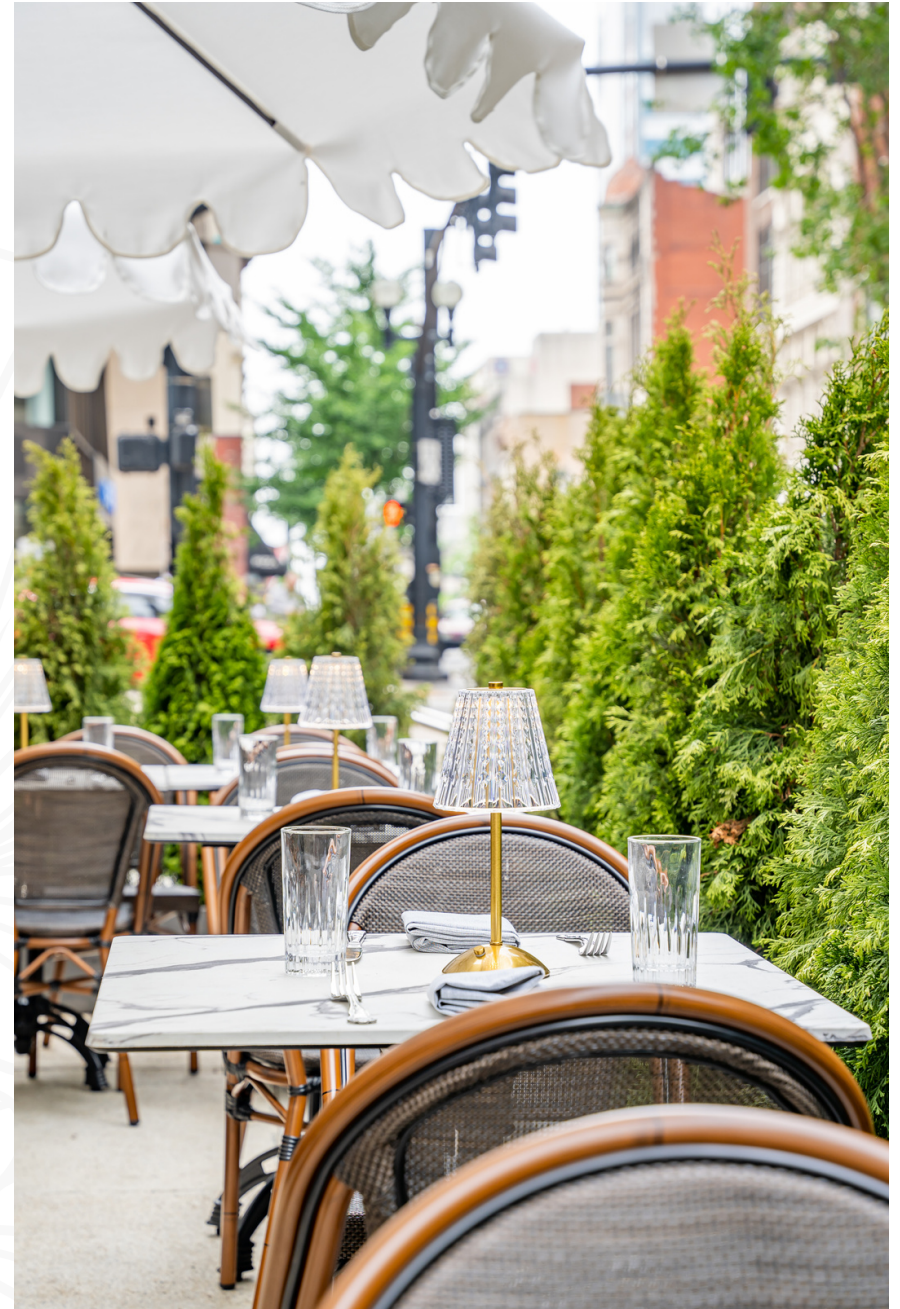
Patio

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.

[Click Here For A Virtual Tour](#)





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
Chicken Sausage & Rapini
Florentine
Meatball

Italian Sausage & Burrata

(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
Rotolo Alla Vodka

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
Chicken Sausage & Rapini
Italian Sausage & Burrata
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
Rotolo Alla Vodka

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

Chicken Sausage & Rapini

crema ácida, fior di latte, caciocavallo, salsa verde, chili oil, lemon

Italian Sausage & Burrata

tomato sauce, red onion, arugula, caciocavallo, pepperoni chili crunch

Spaghetti & Meatballs

tomato sauce, Parmigiano Reggiano

Chicken Spiedini & Orzo

herb crusted Italian kabobs, roasted onion and tomato

Rotolo Alla Vodka

spinach, four cheeses, vodka sauce, Parmesan, pesto



Plated Dinner Menus

Tier 1

\$60 per person

Salads (select 1)

Caesar
Ophelia's

(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
Rotolo Alla Vodka

Chef's Seasonal Dessert Platters

Optional Dessert Add-Ons:

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

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

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)

Meatball Sandwich
Calzone di Carne
Spinach & Cheese Calzone
Lasagna Bolognese
Shrimp Scampi
Spaghetti & Meatballs
Branzino
Chef's Seasonal Vegetarian Pasta
Rotolo Alla Vodka

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 Menus

Tier 1

\$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
Quatro Formaggio
Fungi
Florentine
Chicken Sausage & Rapini
Italian Sausage & Burrata
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)*

Tier 2

\$65 per person

Antipasti (select 2)

Warm Olives
Meat and Cheese
Meatballs
Whipped Ricotta
Beef Carpaccio

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
Chicken Sausage & Rapini
Italian Sausage & Burrata
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)*



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.

