



## EVENT GUIDE



  
OAKSTEAKHOUSERESTAURANT.COM  
@OAKSTEAKNASH

# Planning Your Event

at Oak Steakhouse



## 1 FILL OUT A LEAD FORM

Date, time, guest count, nature of event, contact information

## 2 CONTRACT COMMUNICATION

Once contract details have been discussed and approved, a contract will be sent via email. Sign, select gratuity, and send credit card authorization to secure the space. No Deposits required!

## 3 SELECT MENUS

Select one of the prefixed menus and narrow down each course. *Tip: Preselect wine in advance to have it available evening of event.*

## 4 FINALIZE ALL DETAILS & HEADCOUNT

Reread final BEO and confirm details. Provide final headcount 2 days prior to event and an onsite contact.

## 5 RELAX & ENJOY YOUR EVENT

Thank you for trusting us with your event! We look forward to hosting many more with you.

### Contact

**DESTINEE REED**

O: 615-902-3111

C: 615-804-7271.

dreed@theindigoroad.com

### OFFICE HOURS

Monday – Friday

11:30 am – 5:30 pm CST

[oaksteakhouserestaurant.com/private-dining-nashville](http://oaksteakhouserestaurant.com/private-dining-nashville)

801 Clark Pl Nashville TN 37203



OAK STEAKHOUSE EVENT GUIDE

## *Private Rooms*

Our balcony-style private dining rooms are located on the second floor, with views of Oak's dining room and downtown Nashville.



### **GRAND OAK**

*Capacity*

**56 seated**

**60 standing**



### **WILLOW OAK**

*Capacity*

**34 seated**

**36 standing**



### **SCARLET OAK**

*Capacity*

**20 seated**

**25 standing**





# *Main Dining Room*

*Our main dining room can accommodate groups of up to 16 guests in a non-private setting. Availability is limited and not guaranteed.*

*Parties of 13 or more are required to select a prix fixe menu and are subject to food and beverage minimums, gratuity, and admin fees.*

*Parties of 12 or fewer may book directly through the restaurant with our host staff.*





# Menu Selections

Reception & Cocktail Hour

## HORS D'OEUVRES

45 per dozen

### GLAZED BACON BITES

seasonal preparation

### BRUSCHETTA

whipped ricotta, tomato, crostini

### STUFFED MUSHROOM ROCKEFELLER

spinach, bacon, parmesan, breadcrumbs

### CAPRESE

tomato, mozzarella, basil

60 per dozen

### OYSTERS ROCKEFELLER

spinach, bacon, parmesan, breadcrumbs

### MINI CRABCAKE

Nashville hot slaw

### POKE BITE \*

tuna, yuzu, avocado

## DISPLAYS

### CHEESE & CHARCUTERIE

20 per person

assorted meats and cheeses,  
accompaniments

### Seafood Tower

45 per person

East Coast oysters, shrimp cocktail,  
Crab claws, lobster accompaniments

\*Items contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



# Menu One

135 per person

## STARTERS

*Pre-select **two** for the table*

### CHAR GRILLED GIFFORDS BACON

seasonal preparation

### ARTISANAL MEAT & CHEESE BOARD

seasonal nuts, seasonal spread, house pickles,  
whole grain mustard, honey comb, crostini

### CAB PRIME MEATBALLS

tomato, parmesan, polenta

### SHRIMP COCKTAIL

lemon, cocktail sauce, dijonnaise'

## TABLE SIDES

*Pre-select **two** family style sides*

### SEASONAL VEGETABLE

### CRISPY BRUSSELS SPROUTS

### WHIPPED POTATOES

### MAC & CHEESE

## SALADS

*Pre-select **one** family style salad*

### CHOPPED LETTUCE WEDGE

giffords bacon, cherry tomatoes,  
blue cheese crumbles, pickled red onion,  
buttermilk dressing

### CAESAR SALAD

romaine, garlic breadcrumbs, parmesan

## ENTRÉES

*for guests to choose from*

### CAB 8oz FILET MIGNON

### PAN ROASTED CHICKEN

seasonal preparation

### MARKET CATCH

seasonal preparation

## DESSERT PLATTER

*Pre-select **three** family style mini desserts*

### CHOCOLATE CAKE VERINE

### BANANA CREAM TART

### SEASONAL CHEESECAKE

### PECAN MINI BUTTERCAKE

### LEMON MERINGUE PAVLOVAS (GF)

### CHOCOLATE CARAMEL TART

### PISTACHIO MOUSSE CAKE (GF)

### FRUIT CUSTARD VERRINE

Vegan and Vegetarian options available on the evening of the event.

Please notify us in advance for any dietary restrictions or special requests. Menus are subject to change.

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# Menu Two

150 per person

## STARTERS

*Pre-select two for the table*

**CHAR GRILLED GIFFORDS BACON**  
seasonal preparation

**ARTISANAL MEAT & CHEESE BOARD**  
seasonal nuts, seasonal spread, house pickles,  
whole grain mustard, honey comb, crostini

**CAB PRIME MEATBALLS**  
tomato, parmesan, polenta

**SHRIMP COCKTAIL**  
lemon, cocktail sauce, dijonnaise\*

**BEEF TARTARE\***  
egg yolk, capers, tallow, chips, chive oil

## SALADS

*Pre-select one family style salad*

**CHOPPED LETTUCE WEDGE**  
giffords bacon, cherry tomatoes,  
blue cheese crumbles, pickled red onion,  
buttermilk dressing

**CAESAR SALAD**  
romaine, garlic breadcrumbs, parmesan

## ENTRÉES

*Pre-select three entrées for guests to choose from*

**CAB 12oz FILET MIGNON**

**CAB 16oz RIBEYE**

**PAN ROASTED CHICKEN**  
seasonal preparation

**MARKET CATCH**  
seasonal preparation

## TABLE SIDES

*Pre-select two family style sides*

**SEASONAL VEGETABLE**

**CRISPY BRUSSELS SPROUTS**

**WHIPPED POTATOES**

**MAC & CHEESE**

## DESSERT PLATTER

*Pre-select three family style mini desserts*

**CHOCOLATE CAKE VERINE**

**BANANA CREAM TART**

**SEASONAL CHEESECAKE**

**PECAN MINI BUTTERCAKE**

**LEMON MERINGUE PAVLOVAS (GF)**

**CHOCOLATE CARAMEL TART**

**PISTACHIO MOUSSE CAKE (GF)**

**FRUIT CUSTARD VERRINE**

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# Menu Three

175 per person | Includes family style Lobster Tails served for the table

## STARTERS

*Pre-select **three** for the table*

**CHAR GRILLED GIFFORDS BACON**  
seasonal preparation

**ARTISANAL MEAT & CHEESE BOARD**  
seasonal nuts, seasonal spread, house pickles,  
whole grain mustard, honey comb, crostini

**CAB PRIME MEATBALLS**  
tomato, parmesan, polenta

**SHRIMP COCKTAIL**  
lemon, cocktail sauce, dijonnaise\*

**BEEF TARTARE\***  
egg yolk, capers, tallow, chips, chive oil

## SALADS

*Pre-select **one** family style salad*

**CHOPPED LETTUCE WEDGE**  
giffords bacon, cherry tomatoes,  
blue cheese crumbles, pickled red onion,  
buttermilk dressing

**CAESAR SALAD**  
romaine, garlic breadcrumbs, parmesan

## ENTRÉES

*Pre-select **three** entrées for guests to choose from*

**CAB 12oz FILET MIGNON**

**CAB 16oz RIBEYE**

**CAB 14oz NY STRIP**

**PAN ROASTED CHICKEN**  
seasonal preparation

**MARKET CATCH**  
seasonal preparation

## TABLE SIDES

*Pre-select **three** family style sides*

**SEASONAL VEGETABLE**

**CRISPY BRUSSELS SPROUTS**

**WHIPPED POTATOES**

**MAC & CHEESE**

**LOCAL BRAISED MUSHROOMS**

## DESSERT PLATTER

*Pre-select **three** family style mini desserts*

**CHOCOLATE CAKE VERINE**

**BANANA CREAM TART**

**SEASONAL CHEESECAKE**

**PECAN MINI BUTTERCAKE**

**LEMON MERINGUE PAVLOVAS (GF)**

**CHOCOLATE CARAMEL TART**

**PISTACHIO MOUSSE CAKE (GF)**

**FRUIT CUSTARD VERRINE**

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# Dinner Enhancements

## ADD-ON STARTERS

### SCALLOPS\*

45 per order  
seasonal preparation

### PAN SEARED CRAB CAKES

34 per order  
seasonal preparation

### SNOW CRAB CLAWS

22 per order  
yuzu kosho, saffron aioli

## ELEVATIONS

### PARKER ROLLS

9 per order  
4 rolls per order served with  
butter

### JAPANESE A-5 WAYGU

35 per ounce  
Subject to availability

## DISPLAYS

### SEAFOOD TOWER

45 per person  
East Coast oysters, shrimp cocktail,  
Crab claws, lobster accompaniments

### SAUCE PLATTER

6 per person  
Oak's Housemade Steak Sauce,  
Horseradish Cream, Chimichurri

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# Guidelines

at a glance

## Charges, Taxes, and Fees:

- At the time of signed contract, the client is agreeing to the food & beverage minimum plus any applicable taxes and fees.
- Guests will select a gratuity percentage between 20% & 22%
- All food and beverage purchases (before tax and gratuity) will be charged a 4% private dining service fee.
- A 9.75% sales tax, 0.05% CBIT tax, and 15% liquor tax (if applicable) will be added to all charges.
- Prices are subject to change based on Tennessee State Law.

## Food and Beverage Selections:

- ALL menu selections should be made no later than one (1) week prior to the scheduled event.
- Any food allergies or dietary restrictions must be discussed and agreed upon when selecting menu options.
- All menu options are subject to availability and seasonality per discretion of our Chefs.
- Please inform the restaurant of any dietary restrictions
- Groups of 13 or more must select from a pre-fix menu.

## Food and Beverage Minimum:

- All food & beverage ordered by the group's guests applies toward the minimum.
- Should the food and beverage spend fall below the minimum at the end of your event, the difference will be charged as "unmet minimum" and is subject to both tax and service charge.

## Billing:

- One check with one form of payment is required for large parties
- If approved the check may be split evenly up to 3 ways.

## Private Dining Cancellation Policy:

Should the group need to cancel after confirming the event, the cancellation fee is as follows:

- 30 + days before the event: No Charge
- 29 - 7 days before the event: 50% of the food and beverage minimum
- 7 days or less: 100% of food and beverage minimum + all fees

## Main Dining Room Cancellation Policy:

- Cancellations made within two (2) weeks of the reservation date will result in a charge of fifty percent (50%) of the food and beverage minimum.
- Cancellations made within one (1) week of the reservation date will result in a charge of one hundred percent (100%) of the food and beverage minimum.
- Cancellations made within twenty-four (24) hours of the reservation time, or failure to arrive ("no show"), will result in a charge of one hundred percent (100%) of the food and beverage minimum plus all applicable fees and gratuity.

Visit us Online for a  
**Virtual Tour**



## Contact

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