



EVENT GUIDE



OAKSTEAKHOUERESTAURANT.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
801 Clark PI 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.

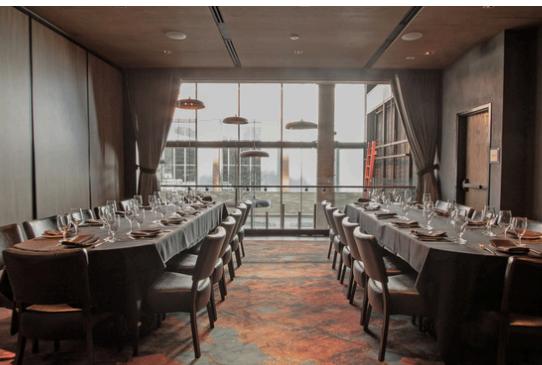


GRAND OAK

Capacity

56 seated

60 standing



WILLOW OAK

Capacity

34 seated

36 standing



SCARLET OAK

Capacity

20 seated

25 standing



OAK STEAKHOUSE EVENT GUIDE

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, dijonaise*

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

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

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.

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



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, dijonaise'

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, dijonaise'

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

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

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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.

Contact

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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.

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Virtual Tour



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