



PRIVATE DINING 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 private event! We look forward to hosting many more with you.

Contact

DESTINEE REED

O: 615-902-3111.

dreed@theindigoroad.com

OFFICE HOURS

Monday – Friday

11:30 am – 5:30 pm CST

oaksteakhouserestaurant.com/private-dining-nashville

801 Clark Pl Nashville TN 37203



OAK STEAKHOUSE PRIVATE DINING 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



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

55 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,
Alaskan King Crab, lobster
accompaniments

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



OAK STEAKHOUSE PRIVATE DINING GUIDE

Menu One

125 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, panko

SHRIMP COCKTAIL

lemon, cocktail sauce, dijonnaise*

ENTRÉES

CAB 8oz FILET MIGNON

PAN ROASTED CHICKEN

seasonal preparation

MARKET CATCH

seasonal preparation

TABLE SIDES

Pre-select two family style sides

GRILLED BROCCOLINI

CRISPY BRUSSELS SPROUTS

WHIPPED POTATOES

TRUFFLE 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

DESSERTS

CHEF'S CURATED DESSERT PLATTER

Enhancements

ICE TOWER

45 per person

Served with first course

East Coast Oysters, Shrimp,
Alaskan King Crab Legs,
Lobster with Accompaniments

SAUCE PLATTER

9 per person

to be served family style with entree.

Oak's Housemade Steak Sauce,
Horseradish Cream, Chimichurri

LOBSTER TAIL

30 per person

*A 4oz lobster tail will be
served with every entree*

JAPANESE A-5 WAYGU

35 per ounce

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

140 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, panko

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

CAB 12oz FILET MIGNON

CAB 16oz RIBEYE

PAN ROASTED CHICKEN
seasonal preparation

MARKET CATCH
seasonal preparation

TABLE SIDES

Pre-select two family style sides

GRILLED BROCCOLINI

CRISPY BRUSSELS SPROUTS

WHIPPED POTATOES

TRUFFLE MAC & CHEESE

DESSERTS

**CHEF'S CURATED DESSERT
PLATTER**

Enhancements

ICE TOWER

45 per person

Served with first course

East Coast Oysters, Shrimp,
Alaskan King Crab Legs,
Lobster with Accompaniments

SAUCE PLATTER

9 per person

to be served family style with entree.

Oak's Housemade Steak Sauce,
Horseradish Cream, Chimichurri

LOBSTER TAIL

30 per person

*A 4oz lobster tail will be
served with every entree*

JAPANESE A-5 WAYGU

35 per ounce

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

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Menu Three

160 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, panko

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*

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*

GRILLED BROCCOLINI

CRISPY BRUSSELS SPROUTS

WHIPPED POTATOES

TRUFFLE MAC & CHEESE

LOCAL BRAISED MUSHROOMS

DESSERTS

**CHEF'S CURATED DESSERT
PLATTER**

Enhancements

ICE TOWER
45 per person
Served with first course

SAUCE PLATTER
9 per person
to be served family style with entree.

JAPANESE A-5 WAYGU
35 per ounce

East Coast Oysters, Shrimp,
Alaskan King Crab Legs,
Lobster with Accompaniments

Oak's Housemade Steak Sauce,
Horseradish Cream, Chimichurri

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

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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 9.25% 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

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.

Guarantees:

- Guest counts are required 2 days prior to the event.
- Client will be billed for guaranteed or actual count, whichever is greater.

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
- Same day Cancellation: 100% of food and beverage minimum + all fees

Visit us Online for a
Virtual Tour



Contact

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