

Darfons Restaurant + Bar

2810 Elm Hill Pike, Nashville, TN 37214 / Telephone (615) 889-3032 / Email: darfonsrestaurant@yahoo.com

Private Dining Coordinators: Olivia & Luis

SEATED LUNCH

Please refer to the following food & beverage minimums

9.75 % TN sales tax + 20% Gratuity + 3% Event Fee is additional

PRIVATE, THE GARAGE ROOM is the perfect setting for a more casual business lunch, family gathering or any special occasion. Modern & comfortable in style, this room can also transform to outdoor dining •

NUMBER OF GUESTS : 25 – 46, Seated

TIMING : Up to 3 hours, reservations for arrivals can be made from 11:00 AM – 1:30 PM

PRICING : We do not charge a room fee however we do have a Food & Beverage Minimum Spend

January – November : F&B Minimum : Mon – Sat: \$1,600

December : F&B Minimum : Mon – Sat: \$1,900

PRIVATE, THE BANQUET ROOM enjoy cocktails, hors d'oeuvres or lunch in this modern yet traditional private room. It's truly perfect for any event; from a Business Lunch or Cocktail Reception.

NUMBER OF GUESTS : 30 – 56, Seated

TIMING : Up to 3 hours, reservations for arrivals can be made from 11:00 AM – 1:30 PM

PRICING : We do not charge a room fee however we do have a Food & Beverage Minimum Spend

January – November : F&B Minimum : Mon – Sat: \$1,900

December : F&B Minimum : Mon – Sat: \$2,200

SEMI-PRIVATE, MAIN DINING ROOM (MDR) BUYOUT

The MDR is a Semi-Private space that can be yours for the afternoon, starting at 11:00 AM, ending at 4 PM

The MDR is not private room or a private space - It sits in the center of our restaurant therefore other guests would be walking through at various times throughout your dining experience.

This area can be reserved for 80 – 120 guests as a seated lunch only (cocktail reception not available)

The MDR consists of booths & banquettes, therefore combining tables is very limited.

NUMBER OF GUESTS : 80 – 120, Seated

TIMING : Start time between 11:00 AM – 1:00 PM

The space is reserved until 4:00 PM regardless of what time you arrive.

LUNCH PRICING : MDR does require 50% deposit of F&B minimum spend

Monday-Saturday, F&B Minimum Spend : \$8,000

Seated Lunch, Prix Fixe 4-Course Menu, \$90 per person (+ tax and gratuities)

We will work with you to customize your 4-course menu

BEVERAGE PACKAGES

CONSUMPTION-BASED BAR PACKAGE

All Cocktails + Draft Beer + Wine will be billed to the host based upon consumption •

Please pre-select your Wine Level for the Room: Darfons will select 3-4 varietals for your convenience & enjoyment

Bronze Level: up to \$39 per BTL. / Silver Level: \$39-49 per BTL / Gold Level: \$49-60 / Platinum Level: \$60-80

CASH BAR PACKAGE

All alcoholic beverages will be purchased by guests •

Split Bar Service Fee of \$2 per guest will be applied to the final bill (\$50 minimum) •

THREE-COURSE MENU • starting at \$59 pp •

Includes: Bread Service | Soup / Salad | Entrée | Dessert | Non-Alcoholic Beverages |

FOUR-COURSE MENU • starting at \$69 pp •

Includes: Two Hors d'oeuvres | Bread Service | Soup / Salad | Entrée | Dessert | Non-Alcoholic Beverages |

HORS D'OEUVRES Select Two | for the table to share | Four-Course Menu only
to share with the table | as platters or small plates | host selects 2 for guests to choose from

SHRIMP COCKTAIL (+ \$3) cocktail sauce, lemon *(platter only)*

ALL BEEF MEATBALLS with marinara *(platter only)* / OR / with creamy polenta & pomodoro sauce *(small plate only)*

GNOCCHI ALFREDO with bacon, parmesan, asiago & almond pesto *(small plate only)*

BOURSIN CHEESE & SUMMER SAUSAGE BOARD with french baguette & accoutrements

BLACK BEAN-PEPPER JACK CHEESE DIP ^(V) pico de gallo & corn tortilla chips

FRIED MOZZARELLA CHEESE STICKS marinara sauce

PETIT MARYLAND CRAB CAKES (+ \$3 pp) sriracha aioli *(platter only)*

FRIED CALAMARI marinara sauce

ANTIPASTO PLATE with select cheeses, salami, roasted vegetables, lavosh & accoutrements

SOUP / SALAD Select Two | served individually
french baguette with garlic & extra virgin olive oil served with the Starters

TOMATO PARMESAN BISQUE ^(CF, V)

CHEF'S SOUP OF THE DAY changes daily

SEASONAL GREEN SALAD ^(CF, V) with vinaigrette

SUMMER SALAD ^(CF, V) baby spinach, strawberries, blue cheese, mandarins, walnuts, onions & white-balsamic vinaigrette

CAESAR SALAD romaine, parmesan, croutons & classic dressing

BURRATA SALAD ^(V) romaine, onions, pepperoncini, tomatoes, lavosh, basil oil & white-balsamic reduction

ENTREE Select Four | served individually

DRY-RUB BARBECUE-SPICE SALMON on smashed sweet potato, white bbq chopped kale, strawberry bbq sauce

NEW ZEALAND LAMB CHOPS (+ \$5) with gold mashed potatoes, daily vegetable & dijon-bordelaise

VOODOO PASTA filet tips, chicken, andouille & shrimp, vegetables, spicy cajun tomato sauce | Vegetarian / Vegan available

8 oz. **FILET MIGNON** (+ \$10) with yukon gold mashed potatoes & dijon-bordelaise

ROAST EGGPLANT & FRIED ASIAGO GRITS ^(GF, V) on arugula-chimichurri salad, heirloom tomato puree & portobello mushroom

CRAB-STUFFED SALMON (+ \$5) on 3-grain pilaf & daily vegetable · with dijon-asiago brown butter sauce

SEARED RARE AHI TUNA baked sweet potato, asparagus, sriracha aioli & 5-spice wasabi flat bread

BABY BACK BARBECUE RIBS full slab, sea salt fries

7 oz. **BEEF TENDERLOIN** (+ \$10) with mushrooms-smoked gouda mix & port wine demi-glace · with gold mashed potatoes

SEAFOOD PASTA shrimp, salmon, scallops & linguine with white wine-lemon-cream sauce *(sorry, no modifications)*

GORCONZOLA CRUSTED PORK TENDERLOIN on sweet pepper-tomato brown sauce, with mashed potatoes & daily green

6 oz. **FILET MEDALLIONS OSCAR** (+ \$10) with lump crab, asparagus & béarnaise · with gold mashed potatoes

HOUSE-STYLE CRAB CAKES & GNOCCHI saute with lobster cream, onions, mushrooms & spinach

GRILLED DOUBLE SMF CHICKEN BREASTS with spinach ravioli, asparagus-almond picada, diced tomatoes & sauce jus lie

12oz. **BLACK ANGUS ROAST PRIME RIB** (+ \$10) with yukon gold mashed potatoes, au jus & creamy horseradish

BLACKENED PRIME RIB & PENNE ALFREDO sliced, on penne pasta, asparagus, sun-dried tomatoes & rich alfredo sauce

DARFONS MEATLOAF with creamy mashed potatoes, garlic green beans, fried onions & port wine demi-glace

SHRIMP & SAUSAGE PASTA LOUISIANA with penne, tomatoes, mushrooms, green peppers, onions, spicy cream sauce

DARFONS WAGYU BURGER sharp cheddar, black forest bacon, caramelized-garlic aioli, onion, lettuce, tomato · sea salt fries

GRILLED CHOPPED STEAK with creamy mashed potatoes, daily vegetable, port wine demi-glace & fried onions

DESSERT Select Three | served individually

CARAMEL SEA SALT ICE CREAM with cookies

NEW YORK CHEESECAKE new york style, with raspberry sauce

KEY LIME PIE with whipped cream & raspberry sauce

WARM BUTTERSCOTCH BREAD PUDDING with white chocolate sauce

DARK CHOCOLATE LAYER CAKE with raspberry sauce

THREE-COURSE MENU • starting at \$59 pp •

Includes: Bread Service | Soup / Salad | Entrée | Dessert | Non-Alcoholic Beverages |

FOUR-COURSE MENU • starting at \$69 pp •

Includes: Two Hors d'oeuvres | Bread Service | Soup / Salad | Entrée | Dessert | Non-Alcoholic Beverages |

YOUR SEATED LUNCH SELECTIONS:

BEVERAGE PACKAGE

- _____
- If Consumption-Based Bar Package is selected, please select your Wine Package Level:
Bronze / Silver / Gold / Platinum : _____
- Non-Alcoholic Beverages are included in your dining experience.
Please select **Cash Bar** as your Beverage Package if you'd like for each guest to pay for their own alcohol

HORS D'OEUVRES Select Two | for the table to share | Four-Course Menu only
each additional hors d'oeuvres, starting at + \$5

- _____
- _____
- _____
- _____

STARTER Select Two | served individually

french baguette with garlic & extra virgin olive oil served with this Course

- _____
- _____

ENTRÉE Select Four | served individually | For 40+ guests, select Three |

- _____
- _____
- _____
- _____

DESSERT Select Three | served individually

- _____
- _____
- _____

Darfons Restaurant + Bar - Private Seated Lunch - Booking Form

Telephone (615) 889-3032, Email: darfonsrestaurant@yahoo.com

Type of event: **Private Seated Lunch**

Please fill out the following information & email back this form.

- EVENT NAME: _____
- OCCASION: _____
- EVENT DATE: Month: _____ Day: _____ Year: _____
- START TIME: _____ End Time is 3 hours later; additional time may be approved
- GUARANTEED NUMBER OF GUESTS: Total: _____ Adults: _____ Children: _____
[Minimum Guest Count per Room - 30 people in The Banquet Room - 25 People in The Garage Room]
A guaranteed guest count may be modified up to 72 hours prior to your event
- ROOM REQUESTED (Not Guaranteed): _____
- CONTACT NAME: _____
- CELL #: _____ WORK # : _____ HOME # _____
- E-MAIL: _____
- Have you held an event with us in the past? Yes_____ No_____

In order to confirm this reservation, fill out all the information below & email back a signed copy.

CREDIT CARD AUTHORIZATION:

- CARD HOLDER NAME: _____
- CARD NUMBER: _____
- CARD TYPE: _____ EXP. DATE: _____
- CVV NUMBER: _____ ZIP CODE: _____
- The above credit card is to be used for final payment on the day of the event (please circle): YES or NO
- If the above account will not be used for the final payment, please indicate the form of payment that will be used (please circle): OTHER CREDIT CARD / CASH

Darfons Restaurant + Bar - Private Seated Lunch - Event Details

Telephone (615) 889-3032, Email: darfonsrestaurant@yahoo.com

FOOD & BEVERAGE MINIMUM

- We require that a food & beverage minimum charge be met (not counting tax and gratuity).
- If the minimum is met, there is no additional room charge. If the F&B minimum is not met, the difference between the actual food & beverage subtotal & the applicable minimum will be charged to you as an additional room charge.
- You may not purchase gift cards, to-go food, or to-go wine to bring your total purchases up to the applicable minimum.

GUEST COUNT GUARANTEE

- A final count must be provided to Darfons Restaurant private party coordinators no later than three (3) days before the event. This number is not subject to reduction – Special circumstances may apply.
- *However, as long as your guest count is above the room minimum, we may grant a 3-person leeway on that guest count.*
- Should no guaranteed guest count be provided to the private party coordinators the most recent guest count will serve as the guaranteed guest count.

TAXES / GRATUITIES / EVENT FEES

- Prices to be determined based on the menu selections plus applicable **SALES TAX** (9.75% on all food & alcohol)
- An automatic Gratuity of 20% is included for all events and large party groups. Additional gratuity may be added
- A 3% **EVENT FEE** will be added to the final bill - 2% of this event fee goes directly to the kitchen staff & 1% is used for the setup expenses related to hosting your function; this is not a gratuity

ADDITUNAL FEES - All outside food and/or alcoholic must be approved by the Darfons private party coordinators

- Outside wine & dessert will be subject to corkage/cake fees: Cake: \$2 per person / Wine: \$20 per 750 ml. bottle

PAYMENT

- One check required. Final payment is due upon completion of the event. Personal checks are not accepted.

CANCELLATION POLICY

In the event it becomes necessary to cancel your event, the following charges will apply:

- Cancellations must be made 7 days or more prior to the reservation for a full refund
- 6 or less days prior to event date: 50% of guaranteed food and beverage minimum

ALCOHOL

- Any guest attending the event & requesting alcoholic beverages may be asked to present proof of age.
- Guests under 21 years old or not able to present proof of age will not be served alcoholic beverages

MISCELLANEOUS

- Menu Items & Prices Change Regularly
 - All spaces are priced for an event up to 3 hours of service. If you wish to increase the length of time for your event, please contact the Darfons private party coordinators for pricing information.
 - The guest is guaranteed access to the space at least 30 minutes prior to the event for set up.
 - Florals and small table decor are allowed for all events. However, no confetti or glitter is allowed.
 - Ask your event sales manager about A/V capabilities.
 - Children are \$25 - this includes beverage, meal of your choice from our kids menu & ice cream
- All children under the age of 10 are eligible for the kids option - but all children can order from the prix fixe menu if you see fit.*

I have read and agree to the following terms and conditions:

NAME (please print): _____ DATE: ____/____/____

SIGNATURE: _____