

Darfons Restaurant + Bar

2810 Elm Hill Pike, Nashville, TN 37214

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

Private Cocktail Reception Coordinators: Luis, Michael or Sam

COCKTAIL RECEPTION

LUNCH & DINNER

Please refer to the following food & beverage minimums
9.75 % TN sales tax + 20% Gratuity + 3% Event Fee is additional

PRIVATE, THE GARAGE ROOM

The Garage Room is the perfect setting for a vibrant Reception Style event.
Modern & comfortable in style, this room can also transform to outdoor dining •

NUMBER OF GUESTS : 25 – 40, Cocktail Reception (limited seating)

TIMING : Up to 3 hours, reservations for arrivals can be made from 11:00 AM – 7:30 PM
During the Month of December, Start Times are limited to 4 PM / 5:30 PM / 7:15pm

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

LUNCH : Jan - Nov: F&B minimum : Mon – Sat: \$1,600

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

DINNER : Jan - Nov: F&B minimum : Mon – Thurs: \$2,200 • Fri & Sat: \$2,900

December: F&B minimum : Mon – Thurs: \$2,800 • Fri & Sat: \$3,300

Valentine's Day & New Years Eve: F&B minimum \$5,000

PRIVATE, THE BANQUET ROOM

Enjoy cocktails & hors d'oeuvres while mingling with your fellow guests in this modern yet traditional private room. It's truly perfect for any event!

NUMBER OF GUESTS : 35 – 56, Cocktail Reception (limited seating)

TIMING : Up to 3 hours, reservations for arrivals can be made from 11:00 PM – 7:30 PM
During the Month of December, Start Times are limited to 4 PM / 5:30 PM / 7:15pm

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

LUNCH : Jan - Nov: F&B minimum : Mon – Sat: \$1,900

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

DINNER : Jan - Nov: F&B minimum : Mon – Thurs: \$2,600 • Fri & Sat: \$3,300

December: F&B minimum : Mon – Thurs: \$3,100 • Fri & Sat: \$3,900

Valentine's Day & New Years Eve: F&B minimum \$6,000

BEVERAGE PACKAGES

TIER 1, BAR MENU | \$36 per person for 2 hours | \$54 per person for 3 hours | Unlimited Consumption

| Tier 1 & Tier 2 will have a stocked mobile bar + a bartender in the room for quick & efficient service |
Maximum 40 guests in the Garage Room / Maximum 52 guests in the Banquet Room

HOUSE WINES | House Prosecco, House Chardonnay, House Pinot Grigio, House Merlot, House Cabernet

CRAFT COCKTAILS | Host Selects 2 for your guests to choose from

Classic Old Fashioned, Negroni, Old Margarita, Gin Gimlet, Tennessee Mule

LIQUORS | With assorted mixers

Pickers Vodka, Tanqueray Gin, Four Roses Bourbon, Bacardi Rum, Sauza Silver Tequila, Dewar's Scotch Whiskey

ASSORTED BEERS | Eights mostly local Draft Beers + the usual suspects of Domestics

TIER 2, BAR MENU | \$48 per person for 2 hours | \$72 per person for 3 hours | Unlimited Consumption

| Tier 1 & Tier 2 will have a stocked mobile bar + a bartender in the room for quick & efficient service |
Maximum 40 guests in the Garage Room / Maximum 52 guests in the Banquet Room

PREMIUM WINES | Prosecco, Chardonnay, Sauvignon Blanc, Pinot Grigio, Pinot Noir, Red Blend, Cabernet

CRAFT COCKTAILS | Host Selects 3 for your guests to choose from

Classic Old Fashioned, Espresso Martini, Ginger Paloma, Whiskey Smash, Spicy Jalapeno Margarita, Cherub's Cup

PREMIUM LIQUORS | With assorted mixers

Grey Goose Vodka, Hendrick's Gin, Woodford Reserve Bourbon, Captain Morgan Spiced Rum,
 Avion Silver Tequila, Johnny Walker Black Label Scotch Whiskey

ASSORTED BEERS | Eights mostly local Draft Beers + Craft Domestics & Craft Imports

CONSUMPTION-BASED BAR PACKAGE

| Other than your chosen Wine, all alcohol will be coming from the main restaurant bar, based on consumption |

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

ADD A GLASS OF CLASS | \$10 per guest

Champagne for your guests as they arrive or as a toast prior to desserts

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) •

RECEPTION HORS D'OEUVRES Price Includes Non-Alcoholic Beverages

Select Up To Six Options | LUNCH - \$55 PER GUEST • DINNER - \$65 PER GUEST |
Items are Replenished for 90 Minutes

Plated Hors D'oeuvres, on platters

BOURSIN CHEESE & SUMMER SAUSAGE BOARD with french baguette & accoutrements
MIXED GREEN SALAD ^(V) with vinaigrette
PORK STUFFED VIETNAMESE SPRING ROLLS with dipping sauce
CHILLED TORTELLINI SALAD ^(V) with vegetables & vinaigrette
ROAST ASPARAGUS ^(V) with orange vinaigrette
BLACK BEAN-PEPPER JACK CHEESE DIP ^(V) with pico de gallo & tortilla chips
ANTIPASTO PLATE ^(V) with select cheeses, salami, roasted vegetables, lavosh & accoutrements
CAESAR SALAD classic dressing with parmesan & croutons
PULLED BBQ PORK SLIDER with bbq sauce
CHICKEN-PEPPERJACK CHEESE MOUSSALINE on crostini
BARBECUE BABY BACK PORK RIBS
ALL BEEF MEATBALLS with marinara sauce
CHILLED BEEF TENDERLOIN CAPRESE (medium rare) sliced tenderloin with romaine, tomato, mozzarella, basil oil, balsamic syrup | + \$15 per guest *
VOODOO PASTA filet tips, chicken, andouille & shrimp in spicy cajun tomato sauce | + \$5 per person *

Passed Hors D'oeuvres

PORTOBELLO MUSHROOM PUFF PASTRY ^(V) with gruyere, fontina & gouda
BRIE & PROSCIUTTO on crostini with fig jam
TOMATO BRUSCHETTA ^(V) with stracciatella cheese & basil salmon flakes
PETIT MARYLAND CRAB CAKES with lemon aioli
BEEF TENDERLOIN on crostini with mushroom-smoked gouda duxelle & demi-glace
DEVILED EGGS (chef's selection)
BACON WRAPPED BBQ SHRIMP
FRIED RISOTTO BITES ^(V) with prosciutto & fresh mozzarella
GRILLED LAMB CHOPS dijon bordelaise OR lemon-oregano-olive oil sauce | + \$10 per guest *

Dessert, on Platters

Served approximately 75 minutes after your function starts
CHEF'S SELECTION OF DESSERTS

Each Additional Option Selected, \$8 Additional Per Person

YOUR SELECTIONS:

BEVERAGE PACKAGE

- _____
- If **Tier 1, Bar Menu** OR **Tier 2, Bar Menu** is selected, please select your Tier:
Tier 1 or Tier 2 : _____
- If **Consumption-Based Bar Package** is selected, please select your Wine Package Level:
Bronze / Silver / Gold / Platinum : _____
- Non-alcoholic beverages are included. If someone were to order an alcoholic beverage, who would be responsible for payment? **The Host** of the group? Or **The Guest**?

HORS D'OEUVRES: *Select Six (or more) / to share*

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
- Additional Hors D'oeuvres Selected
7. _____
8. _____

Items Are Replenished For 90 Minutes

Each Additional Option Selected, \$8 Additional Per Person

Darfons Restaurant & Lounge - Cocktail Reception

Telephone (615) 889-3032, Fax (615) 871-4119

Email: darfonsrestaurant@yahoo.com

Booking Form

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

Event Name: _____ Event Date: M: _____ D: _____ YR: _____

Type of event: Seated Dinner

Guaranteed Number of People: 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 altered up to 48 hours prior to your event

If the guest count is different from the guest count listed above, we will use the most recent count

Occasion: _____

Start Time: _____ End Time: _____

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 & Lounge - Private Cocktail Reception

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

Terms & Conditions

FOOD & BEVERAGE MINIMUM

We require that a food & beverage minimum charge (not counting tax and gratuity) be met.

If the minimum is met, there is no additional room charge. If the food & beverage 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 or "to go" food, or wine to bring your total purchases up to the applicable minimum.

GUEST COUNT GUARANTEE

An exact count must be provided to Darfons Restaurant private party coordinators no later than two (2) business days before the event. This number is a guarantee & is not subject to reduction - there will be a \$50 per person charge for every person short of your guaranteed guest count.

However, as long as your guest count is above the room minimum, we will grant a three-person leeway on that guest count. Should no guaranteed guest count be provided to the private party coordinators the estimated guest count will serve as the guarantee.

TAXES / GRATUITIES / EVENT FEES

Prices to be determined based on the menu selections plus applicable **SALES TAX**.

We will calculate a 20% **GRATUITY** & show that gratuity on your bill.

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 - Outside wine & dessert will be subject to corkage/cake fees:

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

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

All audio & visual equipment must be approved by the private party coordinators.

Menu Items & Prices Change Regularly

Children 10 years & under, \$20 - this includes beverage, meal of your choice from our kids menu & ice cream

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

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

SIGNATURE: _____