Darfons Restaurant + Bar

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

Private Dining Coordinators: Olivia & Sam

Seated Dinner Menu

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

Private, The Garage Room is the perfect setting for a business dinner, 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 3:00 PM – 8:00 PM

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

January - November: F&B minimum : **Mon – Thurs: $2,200 · Fri & Sat: $2,900**
December: F&B minimum : **Mon – Thurs: $2,800 · Fri & Sat: $3,400**
Special Dates: New Years Eve: F&B minimum : **$5,000 / No availability on February 13 & 14th, 2026**

Private, The Banquet Room enjoy cocktails, hors d'oeuvres & lunch/dinner in this modern yet traditional private room. It's truly perfect for any event – from a rehearsal dinner to a business lunch/dinner.

Number of Guests : 30 – 56, Seated

Timing : Up to 3 hours, reservations for arrivals can be made from 3:00 PM – 8:00 PM

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

January - November: F&B minimum : **Mon – Thurs: $2,600 · Fri & Sat: $3,300**
December: F&B minimum : **Mon – Thurs: $3,300 · Fri & Sat: $3,900**
Special Dates: New Years Eve: F&B minimum : **$6,000 / No availability on February 13 & 14th, 2027**

Semi-Private, Main Dining Room (MDR) - (9.75% TN Sales Tax + 20% Gratuity is additional)

The MDR is a Semi-Private space that can be yours for the evening, starting at 5:00 PM or earlier.
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 dinner only (cocktail reception not available)
The MDR consists of booths & banquettes, therefore combing tables is very limited.

Number of Guests : 80 – 120, Seated

Timing : Start time of 5:00 PM or earlier, up to 4 hours

Dinner Pricing : Main Dining Room does require 50% deposit of Food & Beverage minimum spend

Mon - Thurs, F&B Minimum : **$16,000** + tax & gratuity
Seated Dinner, Prix Fixe 4-Course Menu, $130 per person, includes choice of 2 alcoholic beverages per person

Fri & Sat, F&B Minimum : **$20,000** + tax & gratuity
Seated Dinner, Prix Fixe 4-Course Menu, $150 per person, includes choice of 2 alcoholic beverages per person

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We will work with you to customize your 4-course menu & your alcoholic beverage selections

Beverage Packages

Classic Open Bar | *Unlimited Consumption | $40 per person for 2 hours | + $15 per person for additional hour* |

Classic Bar Menu will have a stocked mobile bar + a bartender in the room for quick & efficient service

Maximum 36 guests in the Garage Room / Maximum 52 guests in the Banquet Room

House Wines | Chardonnay, Pinot Grigio, Merlot, Cabernet

Craft Cocktails | Host Selects 2 for your guests to choose from
Old Fashioned, Negroni, Old Margarita, Gin Gimlet, Tennessee Mule, Manhattan

Liquors | With assorted mixers
Pickers Vodka, Tanqueray Gin, Four Roses Bourbon, Bacardi Rum, Sauza Silver Tequila, Dewer's Scotch Whiskey

Assorted Beers | Eights mostly local Draft Beers

Non-Alcoholic | Zero-Proof Beer, Cocktails, Drip Coffee, Soda & Tea

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Premium Open Bar | *Unlimited Consumption | $55 per person for 2 hours | + $20 per person for additional hour* |

Premium Bar Menu will have a stocked mobile bar + a bartender in the room for quick & efficient service

Maximum 36 guests in the Garage Room / Maximum 52 guests in the Banquet Room

Premium Wines | Prosecco, Chardonnay, Sauvignon Blanc, Pinot Noir, Red Blend, Cabernet

Craft Cocktails | Host Selects 3 for your guests to choose from
Old Fashioned, Espresso Martini, Ginger Paloma, Whiskey Smash, Jalapeno Margarita, Cherub's Cup, Manhattan

Premiium Liquors | With assorted mixers
Grey Goose Vodka, Hendrick's Gin, Woodford Reserve Bourbon, Captain Morgan Spiced Rum,
Avion Silver Tequila, Johnny Walker Black Scotch Whiskey

Assorted Beers | Eights mostly local Draft Beers

Non-Alcoholic | Zero-Proof Beer, Cocktails, Drip Coffee, Soda & Tea

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Beer & Wine Open Bar | *Unlimited Consumption | $35 per person for 2 hours | + $15 per person for additional hour* |

Select Wines | Prosecco, 2 White Wines, 2 Red Wines

Select Beers | Eights mostly local Draft Beers

Non-Alcoholic | Zero-Proof Beer, Cocktails, Drip Coffee, Soda & Tea

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Consumption-Based Bar Package

All Cocktails, Draft Beer, Wine, Zero-Proofs & Non-Alcoholic Beverages 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 Prosecco Toast | $10 pp | As guests arrive or prior to desserts

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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) •

Seated Dinner Menu · Starting at $79 pp ·

Host Selects Two Hors d'oeuvres , Two Starters, Four Entrees, and Three Desserts

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Hors D'oeuvres Select Two, to share | additional hors d'oeuvres starting at $5 per person

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Shrimp Cocktail (+ $3 pp) cocktail sauce, lemon

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

Petit Maryland Crab Cakes (+ $3 pp) sriracha aioli *(platter only)*

Maryland Crab Cakes (+ $3 pp) with arugula & lemon aioli *(small plate only)*

Fried Calamari marinara

Antipasto Plate with select cheeses, salami, roasted vegetables, lavosh & accoutrements

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Soup / Salad Select Two | served individually

french baguette with garlic & extra virgin olive oil served with the Starters

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Tomato Parmesan Bisque (GF, V)

Chef's Soup of the Day changes daily

Seasonal Green Salad (GF, V) with vinaigrette

Summer (GF, 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

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Entrée served individually | select 4 for guests to choose from

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Dry-Rub Barbecue-Spice Salmon (GF)
on smashed sweet potato, white barbecue kale & strawberry barbecue sauce

6 oz. **Filet Medallions Oscar** (+ $10)
with crab meat, asparagus & béarnaise · with gold mashed potatoes

Gorgonzola Crusted Pork Tenderloin
on sweet pepper-tomato brown sauce, mashed potatoes & daily green

Crab-Florentine Stuffed Salmon (+ $5)
on 3-grain pilaf, garlic green beans & bearnaise

12oz. **Black Angus Roast Prime Rib** (+ $10)
slow roasted · with gold mashed potatoes, au jus & creamy horseradish

Seafood Pasta
linguine, shrimp, salmon, scallops, roasted red peppers,
cremini mushrooms, white wine-lemon-garlic cream & parmesan

| Entrée's Continued |

7 oz. **Beef Tenderloin** (+ $10)
with mushroom-smoked gouda mix & port wine demi-glace · with gold mashed potatoes

Black Pepper Seared Salmon
on baked sweet potato, garlic green beans, & tomato-fontina lobster cream

Grilled Chopped Steak
with creamy mashed potatoes, garlic green beans, port wine demi-glace & fried onions

Lobster Ravioli with Salmon Alfredo
with mushrooms, onions, asparagus, sun-dried tomatoes, salmon alfredo & parmesan

Seared Rare Ahi Tuna
with sweet potato, asparagus, sriracha aioli, wasabi sesame & 5-spice flat bread

Blackened Prime Rib & Penne Alfredo
sliced, on penne pasta, asparagus, sun-dried tomatoes & rich alfredo sauce

Crab Cakes & Gnocchi
saute with lobster cream, onions, mushrooms & spinach

8 oz. **Filet Mignon** (+ $10)
with creamy mashed potatoes & dijon-bordelaise

Grilled Double SMF Chicken Breasts
with spinach ravioli, asparagus-almond picada, diced tomatoes & sauce jus lie

New Zealand Lamb Chops (+ $5)
with creamy mashed potatoes, daily green & dijon-bordelaise

Baby Back Pork Ribs
full slab, slow cooked with barbecue sauce · with sea salt fries

Voodoo Pasta (SP)
penne, filet tips, chicken, andouille & shrimp, vegetables, spicy cajun-tomato sauce & parmesan
Vegetarian OR Vegan Voodoo Pasta also available

Desserts

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served individually | select 3 for guests to choose from

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

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family style | select 1, to share

Cookies & Brownies

Dessert Platters (+ 3 pp) assortment of chef's selections

Your Seated Dinner Selections:

Beverage Package

- _____
- If Classic Open Bar, Premium Open Bar or Beer & Wine Open Bar - please select hours of service

  2 Hours or 3 Hours : _____
- 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 | to share

additional hors d'oeuvres starting at $5 per person

- _____
- _____
- _____
- _____

Salad / Soup 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

- _____
- _____
- _____

OR

Select One | served family style

- _____

Darfons Restaurant + Bar - Private Seated Dinner - Booking Form

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

Type of event: Private Seated Dinner

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 Dinner – 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

ADDITUINAL 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, $25 · this includes participating in the hors d'oeuvres, beverage, kids meal of their choice & ice cream
All children under the age of 10 are eligible for the kids option – but all children are able to 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: _____