

Please text or email us prior to filling out this form; (text only) 615-840-1967, email: darfonsrestaurant@yahoo.com

Darfons Restaurant + Bar · Group Dining · Confirmation Form (This is not Private Dining) ·

Group Dining is available in the Banquet Room, Garage Room, and in our Main Dining Room

We offer Two Dining Options for your group: **Prix Fixe Menu & A La Carte Menu** (regular all-day menu)

OPTION 1: PRIX FIXE MENU - Fill Out Page 1 & 3; Menu Options on Page 2

*** Prix Fixe Menu Required for 13+ Guests on Friday & Saturday night, New Years Eve & Valentines Day*

· **THREE-COURSE MENU** · Lunch: \$45 per adult guest | Dinner: 59 per adult guest | plus tax & gratuity

Valentine's Day & New Years Eve, + \$15 per person for Lunch & Dinner

· **HORS D'OEUVRES + THREE-COURSE MENU** · Lunch: \$55 per adult guest | Dinner: 69 per adult guest | plus tax & gratuity

Valentine's Day & New Years Eve, + \$15 per person for Lunch & Dinner

| Prices Include all Non-Alcoholic Beverages - soda, tea, drip coffee | Children 10 & Under: \$20 from our Kids Menu |

OPTION 2: A LA CARTE MENU (each guest can order off our regular menu) - Fill Out Page 1

off the menu for all food & beverages; billed to the host of the group

*** A La Carte Menu is not available on Friday & Saturday night, New Years Eve & Valentines Day for 13+ Guests*

Event Name : _____ Company : _____

Your Name - **First** : _____ **Last** : _____

Your Telephone - **Cell** : _____ - _____ - _____ **Work** : _____ - _____ - _____

Your Email : _____

On-Site Contact Name responsible for payment : _____

Date of Event: **Month** : _____ **Day** : _____ **Year** : _____

Reservation Time: _____ A Semi-Private Reservation grants you up to 2.5 hours for your event

Guaranteed Guest Count : _____ [Adults: _____ · Children: _____]

**** Initial Each Line Below / Also, Please Inform Your Guests of our Policies ****

- _____ One Check Required (no separate checks) / Gratuity 20%
- _____ Group Dining does not guarantee a specific room or space in the restaurant · This grants you up to two & one half hours (2.50 hrs.) of dining · Additional time must be approved by management
- _____ For A La Carte Menu, there is a \$40 minimum spend per seat for dinner service (children 10 & under excluded)
- _____ Be On Time - Your group will be seated once most of your group has arrived - After 20 minutes of your reservation time your reservation is considered complete & you may not add any more guests to your group
- _____ Your reservation may decrease in size, but it cannot increase in size.
- _____ Respect Proper Dress · Smart Casual or Business Casual Attire Encouraged ·
- _____ Guaranteed Guest Count must be confirmed 48 hours prior to your function
 - If you fail to meet your guaranteed number of guests, we may disassemble your tables to maximize our seating
- _____ \$20 per person **Cancellation Fee** will be applied if your **entire group cancels** within 48 hours of your reservation time
- _____ \$40 per person **No-Show Fee** will be applied if your **entire group does not show up** after confirming.
 - We will cancel your reservation (and charge you) if you are 20+ minutes late & we have not heard from you

Credit Card Info: Card Holder Name : _____ Card type : _____

Card Number : _____ Exp. Date : _____ CW Code : _____

Name (please print): _____ Date: _____ Zip Code : _____

Signature: _____

GROUP DINING - PRIX FIXE MENU SELECTIONS

HORS D'OEUVRES: *Select Two | for the table to share*

• the two selected hors d'oeuvres are an additional \$10 per person to the Three-Course Menu •

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

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

GNOCCHI ALFREDO with bacon, parmesan, asiago

ALL BEEF MEATBALL on fontina polenta & roast garlic pomodoro sauce

FRIED CALAMARI with marinara

MOZZARELLA CHEESE STICKS with marinara

BOURSIN CHEESE & SUMMER SAUSAGE BOARD with french baguette & accoutrements

THREE-COURSE MENU

| Starter | Entrée | Dessert | Non-Alcoholic Beverages |

STARTERS: *Select Two | served individually*

• TOMATO PARMESAN BISQUE ^(V) • SOUP OF THE DAY • CAESAR SALAD • SEASONAL GREEN SALAD ^(VE) •

served with french baguette with garlic & extra virgin olive oil

ENTREE: *Select Four | served individually*

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

VOODOO PASTA filet tips, chicken, andouille & shrimp in spicy cajun tomato sauce | Vegetarian & Vegan Voodoo Pasta available)

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

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

BABY BACK BARBECUE RIBS full slab, sea salt fries

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

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

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

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

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

(+ \$5) CRAB-STUFFED SALMON on 3-grain pilaf & saute green beans • with dijon-asiago brown butter sauce

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

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

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

DESSERT: *Select Three | served individually*

• CARAMEL SEA SALT ICE CREAM • NEW YORK CHEESECAKE • KEY LIME PIE •

• WARM BUTTERSCOTCH BREAD PUDDING • DARK CHOCOLATE LAYER CAKE •

BEVERAGE PACKAGES

Prices Include Non-Alcoholic Beverages - soda, tea, drip coffee

CONSUMPTION-BASED BAR PACKAGE

- All Alcoholic will be billed to the host based upon consumption •

CASH BAR PACKAGE

- Any & all alcoholic beverages will be purchased by guests •
- Split Bar Service Fee of \$2 per guest will be applied to the final bill •

YOUR SELECTIONS:

BEVERAGE PACKAGE:

- _____

HORS D'OEUVRES: *Select Two / to share*

- *fill out this section if you have chosen to add hors d'oeuvres to your 3-Course menu •*
/ after your two selections, each additional hors d'oeuvre starts at + \$5 /

- _____
- _____
- _____

STARTERS: *Select Two / served individually* *served with french baguette with garlic & extra virgin olive oil*

- _____
- _____

ENTRÉES: *Select up to Four / served individually*

- _____
- _____
- _____
- _____

DESSERTS: *Select up to Three / served individually*

- _____
- _____
- _____

We will take your selections & print off individual menus for your guests -
your assigned servers will come around & take your order at the appropriate time