

# Darfons Restaurant + Bar

2810 Elm Hill Pike, Nashville, TN 37214

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

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**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

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### 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

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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) •

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## 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

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BOURSIN CHEESE & SUMMER SAUSAGE BOARD with french baguette & accoutrements  
MIXED GREEN SALAD <sup>(V)</sup> with vinaigrette  
PORK STUFFED VIETNAMESE SPRING ROLLS with dipping sauce  
CHILLED TORTELLINI SALAD <sup>(V)</sup> with vegetables & vinaigrette  
ROAST ASPARAGUS <sup>(V)</sup> with orange vinaigrette  
BLACK BEAN-PEPPER JACK CHEESE DIP <sup>(V)</sup> with pico de gallo & tortilla chips  
ANTIPASTO PLATE <sup>(V)</sup> 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

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PORTOBELLO MUSHROOM PUFF PASTRY <sup>(V)</sup> with gruyere, fontina & gouda  
BRIE & PROSCIUTTO on crostini with fig jam  
TOMATO BRUSCHETTA <sup>(V)</sup> 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 <sup>(V)</sup> with prosciutto & fresh mozzarella  
GRILLED LAMB CHOPS dijon bordelaise OR lemon-oregano-olive oil sauce | + \$10 per guest \*

### Dessert, on Platters

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

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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 : \_\_\_\_\_

\_\_\_\_\_

### 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](mailto: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](mailto: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: \_\_\_\_\_