

Please text or email us prior to filling out this form; (text only) 615-840-1967, email: [darfonsrestaurant@yahoo.com](mailto: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
- HORS D'OEUVRES + THREE-COURSE MENU · Lunch: \$55 per adult guest | Dinner: 69 per adult guest | plus tax & gratuity
- | Prices Include all Non-Alcoholic Beverages - soda, tea, drip coffee | Children 12 & Under: \$20 |

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 24 hours prior to your function
  - If you fail to meet your guaranteed number of guests, we may disassemble your tables to maximize our seating
- \_\_\_\_\_ Outside Food & Drink Charges: Wine Corkage Fee - \$20 per 750ml · Dessert Fee - \$2 per person
- \_\_\_\_\_ \$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 <sup>(V)</sup> 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 <sup>(V)</sup> • SOUP OF THE DAY • CAESAR SALAD • SEASONAL GREEN SALAD <sup>(VE)</sup> •

*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 <sup>(GF, V)</sup> 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