

Darfons Restaurant + Bar

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

Private Dining Coordinators: Olivia & Luis

SEATED DINNER

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: \$3,300

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

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: \$3,100 • Fri & Sat: \$3,900

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

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

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

SEATED DINNER MENU • starting at \$79 pp •

Dinner Menu Includes: Two Hors d'oeuvres / Bread Service / Starter / Entrée / Dessert + Non-Alcoholic Beverages

HORS D'OEUVRES *to share / host selects 2 for guests to choose from / as platters OR small plates on the table*

Additional hors d'oeuvres starting at \$5 per person

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

STARTERS *served individually / host selects 2 for guests to choose from*

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

SEASONAL GREEN SALAD with vinaigrette

CHEF'S SOUP OF THE DAY

CAESAR SALAD romaine, croutons, parmesan

TOMATO PARMESAN BISQUE

ENTRÉES *served individually / host selects up to 4 for guests to choose from*

DRY-RUB BARBECUE-SPICE SALMON ^(CF) 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, with mashed potatoes & daily green

CRAB-FLORENTINE STUFFED SALMON (+ \$5) on 3-grain pilaf, daily green & dijon-asiago brown butter sauce

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

GRILLED CHOPPED STEAK with gold mashed potatoes, daily green, port wine demi-glace & fried onions

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

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

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 yukon gold mashed potatoes & dijon-bordelaise

SMF CHICKEN BREASTS on fried cheddar grits, asparagus, balsamic-roast tomato & dijon-asiago brown butter sauce

NEW ZEALAND LAMB CHOPS with gold 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 *served individually / host selects 3 for guests to choose from*

CARAMEL SEA SALT ICE CREAM · NEW YORK CHEESECAKE · KEY LIME PIE
WARM BUTTERSCOTCH · BREAD PUDDING · DARK CHOCOLATE LAYER CAKE

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) •

YOUR SEATED DINNER 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 you have selected to only offer Non-Alcoholic Beverages, please select **Cash Bar** as your Beverage Package

HORS D'OEUVRES *Select Two / to share*

Additional hors d'oeuvres starting at \$5 per person

- _____
- _____
- _____
- _____

STARTER *Select Two / served individually*

french baguette with garlic & extra virgin olive oil served with this Course

- _____
- _____

ENTRÉE *Select up to Four / For 40+ guests, select up to Three / served individually*

- _____
- _____
- _____
- _____

DESSERT *Select up to Three / served individually*

- _____
- _____
- _____

Darfons Restaurant + Bar - Private Seated Dinner

Telephone (615) 889-3032, 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 is 3 hours later; additional time may be approved

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: _____

CWV 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

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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 are \$20 • this includes beverage, meal of your choice from our kids menu & ice cream

All children under the age of 12 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: _____