

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 · Semi-Private Confirmation Form ·

Semi-Private Group Dining is available in the Banquet Room for up to 24 guests & Garage Room for up to 20 guests

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: 55 per adult guest | plus tax & gratuity
- **FOUR-COURSE MENU** · Lunch: \$55 per adult guest | Dinner: 65 per adult guest | plus tax & gratuity
- | Children 12 & Under: \$20 | Prices Include all Non-Alcoholic Beverages - soda, tea, drip coffee |

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%
- _____ Semi-Private does not guarantee a specific room or space in the restaurant · Semi-Private 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 5 & 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 cancelled within 48 hours of your reservation time
- _____ \$40 per person **No-Show Fee** will be applied if your 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

APPETIZER COURSE: Select two, for the table to share

• *the Appetizer Course is the 4th course & is an additional \$10 per person for two appetizers •*

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

ANTIPASTO PLATE burrata cheese, pepperoncini, olives, caper berries, roasted vegetables, pancetta, tomatoes, asiago, extra virgin olive oil, white-balsamic reduction & lavosh bread

GNOCCHI ALFREDO with bacon, parmesan, asiago & almond pesto

FRIED CALAMARI with marinara

MOZZARELLA CHEESE STICKS with marinara

THE BOURSIN BOARD house-made boursin cheese, summer sausage, french baguette, accoutrements

THREE-COURSE MENU

Soup or Salad Course, Main Course, Dessert Course

SALAD OR SOUP COURSE: 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

MAIN COURSE: Select four, served individually

BARBECUE-SPICE SEARED SALMON smashed sweet potato, white bbq chopped kale, strawberry bbq sauce

VOODOO PASTA filet tips, chicken, andouille & shrimp in spicy cajun tomato sauce (*sorry, no modifications*)
(VEGETARIAN & VEGAN VODOO PASTA available)

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*)

CRAB-STUFFED SALMON on 3-grain pilaf & saute green beans • with dijon-asiago brown butter sauce

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

MARYLAND CRAB CAKES WITH LOBSTER CREAM with sauté gnocchi, onions, garlic, mushrooms & spinach

GRILLED DOUBLE SMF CHICKEN BREASTS ^(L, GF) grits, asparagus, balsamic-roast tomato & dijon-asiago brown butter

NEW ZEALAND LAMB CHOPS with gold mashed potatoes, daily vegetable & dijon-bordelaise

(+ \$5) 6 oz. FILET MEDALLIONS OSCAR with crab meat, asparagus & béarnaise • with gold mashed potatoes

(+ \$5) 7 oz. BEEF TENDERLOIN with mushrooms-smoked gouda mix & port wine demi-glace • with gold mashed potatoes

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

(+ \$8) 12oz. BLACK ANGUS ROAST PRIME RIB with yukon gold mashed potatoes, au jus & creamy horseradish

DESSERT COURSE: Select three, served individually

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

• WARM BUTTERSCOTCH BREAD PUDDING • FLOURLESS ESPRESSO CHOCOLATE 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:

- _____

APPETIZER COURSE: *Select 2*

• *fill out this section if you have chosen the Four Course Menu* •

- *Add a 3rd appetizer for \$5 per person* •

- _____

- _____

- _____

SALAD or SOUP COURSE: *Select 2*

served with french baguette with garlic & extra virgin olive oil

- _____

- _____

MAIN COURSE: *Select up to 4*

- _____

- _____

- _____

- _____

DESSERT COURSE: *Select up to 3*

- _____

- _____

- _____

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