

# Darfons Restaurant + Bar

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

*Private Dining Coordinators: Olivia & Luis*

## SEATED LUNCH

Please refer to the following food & beverage minimums  
9.75 % TN sales tax + 20% Gratuity + 3% Event Fee is additional

**PRIVATE, THE GARAGE ROOM** is the perfect setting for a more casual business lunch, 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 11:00 AM – 1:30 PM

PRICING : We do not charge a room fee however we do have a Food & Beverage Minimum Spend

January – November : F&B Minimum : Mon – Sat: \$1,600

December : F&B Minimum : Mon – Sat: \$1,900

**PRIVATE, THE BANQUET ROOM** enjoy cocktails, hors d'oeuvres or lunch in this modern yet traditional private room. It's truly perfect for any event; from a Business Lunch or Cocktail Reception.

NUMBER OF GUESTS : 30 – 56, Seated

TIMING : Up to 3 hours, reservations for arrivals can be made from 11:00 AM – 1:30 PM

PRICING : We do not charge a room fee however we do have a Food & Beverage Minimum Spend

January – November : F&B Minimum : Mon – Sat: \$1,900

December : F&B Minimum : Mon – Sat: \$2,200

## SEMI-PRIVATE, MAIN DINING ROOM (MDR) BUYOUT

The MDR is a Semi-Private space that can be yours for the afternoon, starting at 11:00 AM, ending at 4 PM

**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 lunch only (cocktail reception not available)

The MDR consists of booths & banquettes, therefore combining tables is very limited.

NUMBER OF GUESTS : 80 – 120, Seated

TIMING : Start time between 11:00 AM – 1:00 PM

The space is reserved until 4:00 PM regardless of what time you arrive.

LUNCH PRICING : MDR does require 50% deposit of F&B minimum spend

Monday-Saturday, F&B Minimum Spend : \$8,000

Seated Lunch, Prix Fixe 4-Course Menu, \$85 per person (price does not include alcohol)

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*We will work with you to customize your 4-course menu*

## How to Select Your Seated Lunch

- Step 1 – Choose your Beverage Package (Page 2)
  - Step 2 – Would you like any Hors D'oeuvres? (Page 3)
  - Step 3 – Select your Starters, Entrees & Desserts (Page 3)
  - Step 4 – Fill out forms & email to [Darfonsrestaurant@yahoo.com](mailto:Darfonsrestaurant@yahoo.com) (Page 4-6)
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## BEVERAGE PACKAGES

### CONSUMPTION-BASED BAR PACKAGE

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 CHAMPAGNE FOR YOUR GUESTS** - \$10 per guest

As guests arrive OR toast prior to dessert course

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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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## TIER 1 MENU • starting at \$55 pp •

*Includes:* Bread Service | Starter | Entrée | Dessert | Non-Alcoholic Beverages |

## TIER 2 MENU • starting at \$65 pp •

*Includes:* Two Hors d'oeuvres | Bread Service | Starter | Entrée | Dessert | Non-Alcoholic Beverages |

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## HORS D'OEUVRES [ ONLY SELECT THIS IF YOU HAVE CHOSEN THE TIER 2 MENU ]

*To share with the table / as platters or small plates / host selects 2 for guests to choose from*

BRUSCHETTA A LA POMADORA garlic-cheese croustades, basil & marinated tomatoes  
 SHRIMP COCKTAIL (+ \$3) 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 <sup>(V)</sup> pico de gallo & corn tortilla chips  
 FRIED MOZZARELLA CHEESE STICKS marinara sauce  
 PETIT MARYLAND CRAB CAKES (+ \$3) sriracha aioli  
 FRIED CALAMARI marinara sauce  
 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

## ENTRÉE *served individually / host selects 3 - 4 for your guests to choose from*

DRY-RUB BARBECUE-SPICE SALMON <sup>(GF)</sup> 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  
 BLACKENED PRIME RIB & PENNE ALFREDO sliced, on penne pasta, asparagus, sun-dried tomatoes & rich alfredo sauce  
 DARFONS MEATLOAF creamy mashed potatoes & sauté green beans · with fried onions & port wine demi-glaze  
 7 oz. BEEF TENDERLOIN (+ \$10) with mushrooms-smoked gouda mix & port wine demi-glaze · with gold mashed potatoes  
 SEARED RARE AHI TUNA with sweet potato, asparagus, sriracha aioli, wasabi sesame & 5-spice flat bread  
 NEW ZEALAND LAMB CHOPS (+ \$5) with gold mashed potatoes, daily vegetable & dijon-bordelaise  
 8 oz. FILET MIGNON (+ \$10) with yukon gold mashed potatoes & dijon-bordelaise  
 SHRIMP PASTA LOUISIANA sauté with penne pasta, tomatoes, mushrooms, scallions & spicy cream sauce  
 CRAB CAKES & GNOCCHI sauté, onions, garlic, mushrooms, spinach & lobster cream  
 SMF CHICKEN BREASTS <sup>(L, GF)</sup> on fried cheddar grits, asparagus, balsamic-roast tomato & dijon-asiago brown butter sauce  
 DARFONS WAGYU BURGER sharp cheddar, black forest bacon, caramelized-garlic aioli, onion, lettuce, tomato · sea salt fries  
 GRILLED CHOPPED STEAK with gold mashed potatoes, daily green, port wine demi-glaze & fried onions  
 BABY BACK PORK RIBS full slab, slow cooked with barbecue sauce · sea salt fries  
 VODOO PASTA <sup>(SP)</sup> (*sorry, no modifications*) penne, filet tips, chicken, andouille & shrimp sauté with vegetables &  
 spicy cajun-tomato sauce / Vegetarian OR Vegan Voodoo Pasta also available /

## DESSERT *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

## TIER 1 MENU • starting at \$55 pp •

*Includes:* Bread Service | Starter | Entrée | Dessert | Non-Alcoholic Beverages |

## TIER 2 MENU • starting at \$65 pp •

*Includes:* Two Hors d'oeuvres | Bread Service | Starter | Entrée | Dessert | Non-Alcoholic Beverages |

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### YOUR SEATED LUNCH SELECTIONS:

#### BEVERAGE PACKAGE

- \_\_\_\_\_
- If Consumption-Based Bar Package is selected, please select your Wine Package Level:  
Bronze / Silver / Gold / Platinum : \_\_\_\_\_
- Non-alcoholic beverages are included. If someone were to order an alcoholic beverage,  
who would be responsible for payment? The Host of the group? Or the Guest? \_\_\_\_\_

#### HORS D'OEUVRES [ ONLY SELECT THIS IF YOU HAVE CHOSEN THE TIER 2 MENU ]

*each additional hors d'oeuvres, starting at + \$5*

- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_

#### 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 Lunch

Telephone (615) 889-3032, 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 Lunch

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: \_\_\_\_\_

CW 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 + Bar - Private Seated Lunch

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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** and 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 - \$15 (750ml) / \$30 (1.50L) Per Bottle

#### PAYMENT

One check required. Final payment is due upon completion of 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: \_\_\_\_\_