

# 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*

## PRIVATE BRUNCH - CHOICE OF PLATED BRUNCH OR BUFFET STYLE

Available Start Times On Saturday - 11 Am - 1:30 Pm

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 fun, vibrant brunch, baby or bridal shower.

Modern & comfortable in style, this room can also transform to outdoor dining •

The Garage Room accommodates up to 42 guests & requires a minimum of 25 guests to reserve this room

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**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: Monday - Saturday: \$1600

**December :** F&B Minimum: Monday - Saturday: \$1900

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### 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 Private Brunch, Business Lunch or Cocktail Reception.

The Banquet Room accommodates up to 56 guests & requires a minimum of 30 guests to reserve this room

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**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: Monday - Saturday: \$1900

**December :** F&B Minimum: Monday - Saturday: \$2200

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Food & Beverage (F&B) Minimum Spend Is Listed Below (Per Room)

All Beverage Purchases Count Toward The F&B Minimum Spend

9.75 % Tn Sales Tax + 20% Gratuity + 3% Event Fee Is Additional

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If Your Minimum Spend Cannot Be Consumed In Food & Beverage,

A Room Fee Will Be Listed On The Final Receipt To Satisfy The Minimum Spend

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## BEVERAGE PACKAGES

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**BRUNCH OPEN BAR** *Unlimited Consumption | \$35 per person for 2 hours | + \$10 per person for additional hour |*  
MIMOSAS, BELLINIS, BLOODY MARY'S, SPARKLING WINE, DRIP COFFEE, SODA & ICED TEA

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**BEER & WINE OPEN BAR** *Unlimited Consumption | \$35 per person for 2 hours | + \$10 per person for additional hour |*  
SELECT WINES | Prosecco, 2 White Wines, 2 Red Wines  
SELECT BEERS | Eights mostly local Draft Beers  
NON-ALCOHOLIC | Zero-Proof Beer, Cocktails, Drip Coffee, Soda & Tea

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### CONSUMPTION-BASED BAR PACKAGE

ALL COCKTAILS, DRAFT BEER, WINE, ZERO-PROOFS & NON-ALCOHOLIC BEVERAGES will be billed to the host based upon consumption

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**NON-ALCOHOLIC BEVERAGE PACKAGE** *Unlimited Consumption | \$7 per person for 2 hours |*

ORANGE JUICE, APPLE JUICE, SODAS, ICED TEA & DRIP COFFEE  
*Does Not Include Espresso Drinks, Zero-Proof Mocktails & Non-Alc Beers*

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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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## BRUNCH BUFFET

Host Selects One Protein, One Salad, Four Sides + Dessert

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**PROTEINS** *Select One | Carved for each guest*

BLACKENED BEEF TENDERLOIN | \$69 pp  
carving station | with béarnaise

BLACK ANGUS ROAST PRIME RIB | \$69 pp  
carving station | with creamy horseradish

HERB-ROASTED ROAST PORK LOIN | \$55 pp  
carving station | with béarnaise

LEMON-DILL ROASTED SALMON | \$60 pp

**SALADS** *Select One | served individually*

CAESAR SALAD with romaine, croutons, parmesan & classic Caesar

SIMPLE GREEN SALAD with onions & white balsamic vinaigrette

**SIDES** *Select Four*

SEASONAL FRUITS & BERRIES / seasonal /

BLACK-FOREST BACON

SCRAMBLED EGGS

SCRAMBLED EGGS with cheddar or gruyere

CREAMY ASIAGO GRITS

ENGLISH MUFFINS with jelly

FRENCH TOAST with maple syrup

CREAMY POLENTA

PARMESAN GRILLED ASPARAGUS

CREAMY MASHED POTATOES

GARLIC GREEN BEANS

PARMESAN POTATOES WEDGES with garlic aioli

GRILLED ASPARAGUS with béarnaise sauce

**DESSERT** *Chef's Selections*

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## SEATED PLATED BRUNCH

\$55 per person | served individually

Host Selects One Hors D'oeuvre, One Starter, Three Entrée + Dessert

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### HORS D'OEUVRES *Select One | served family style*

BLACK BEAN-PEPPER JACK CHEESE DIP <sup>(V, SP)</sup> with pico de gallo, corn tortilla chips

BOURSIN CHEESE & SUMMER SAUSAGE BOARD with french baguette, accoutrements

FRIED CALAMARI with marinara

ALL-BEEF MEATBALLS on fontina polenta, roast garlic pomodoro sauce, parmesan

PARMESAN FRIES <sup>(V)</sup> with garlic aioli, ketchup

### STARTERS *Select One | served individually*

CAESAR SALAD with romaine, croutons, parmesan & classic Caesar

TOMATO PARMESAN BISQUE

FRESH FRUIT *| seasonal |*

KALE SALAD <sup>(GF, V)</sup> with tomatoes, onions, dried cherries, pecans, smoked gouda & orange vinaigrette

SUMMER SALAD <sup>(GF, V)</sup> with baby spinach, strawberries, blue cheese, mandarins, walnuts, onions & white-balsamic vinaigrette

### ENTREES *Select Three | served individually*

FARM BURGER with sharp cheddar, black forest bacon, fried egg, caramelized-garlic aioli, onion, lettuce, tomato & pickle | sea salt fries

BREAKFAST BURRITO with chorizo, onions, scrambled eggs & cheddar ·

with pepperjack cheese-whipped black beans, pico de gallo & sour cream

CHEF'S QUICHE OF THE DAY with green salad

CLASSIC FRENCH TOAST with powdered sugar & pure maple syrup

BEEF & PORK MEATLOAF with creamy mashed potatoes, garlic green beans, fried onions & port demi-glace

SUGAR PEARL WAFFLES with berries, powdered sugar, scrambled eggs, bacon & pure maple syrup

BLACKENED CHICKEN SANDWICH on ciabatta with cheddar, black-forest bacon, cajun aioli, fried onions, lettuce, tomato & pickle | sea salt fries

POTATO MANCHEGO CROQUETTE with 2 fried eggs, bacon & sourdough toast

PRIME RIB AU JUS SANDWICH on ciabatta with swiss, creamy horseradish, pickle & au jus | sea salt fries

BEEF TENDERLOIN CHOPPED STEAK with fried eggs & parmesan potatoes

BLACKENED BEEF HASH blackened beef tips with onions, peppers, mushrooms & tomatoes ·  
with poached eggs & béarnaise sauce

THREE-EGG SCRAMBLER with black forest bacon, spinach, roasted red peppers, onions & smoked gouda

### DESSERT *Chef's Selections*

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## YOUR BRUNCH SELECTIONS:

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### BEVERAGE PACKAGE(S)

- \_\_\_\_\_
- \_\_\_\_\_
- If Brunch Open Bar or Beer & Wine Open Bar - please select hours of service  
2 Hours or 3 Hours : \_\_\_\_\_
  - If Consumption-Based Bar Package is selected, please select your Wine Package Level:  
Bronze / Silver / Gold / Platinum : \_\_\_\_\_
- If you have selected the Non-Alcoholic Beverage Package please also select **Cash Bar** as an additional Beverage Package, where each guest to pay for their own alcohol

### YOUR BRUNCH MENU

Please indicate if you'd like to do a **Buffet-Style Brunch** or **Platted Brunch**

- \_\_\_\_\_

#### FIRST COURSE - STARTERS *Select Two / to share with the table OR buffet style /*

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

#### SECOND COURSE - MAINS *Select Three / to share with the table OR buffet style /*

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

#### THIRD COURSE - SIDES *Select Two / to share with the table OR buffet style /*

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

#### LAST COURSE - DESSERTS *Select Two / served as platters /*

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

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## Darfons Restaurant + Bar - Private Saturday Brunch - Booking Form

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

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Please fill out the following information and fax or email back this form.

- EVENT NAME: \_\_\_\_\_
- OCCASION: \_\_\_\_\_
- EVENT DATE: Month: \_\_\_\_\_ Day: \_\_\_\_\_ Year: \_\_\_\_\_
- START TIME: \_\_\_\_\_ End Time is 3 hours later; additional time must be approved  
Please let us know if you need time prior to your event to set up; we may grant you 30 minutes
- GUARANTEED NUMBER OF GUESTS: 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 modified up to 72 hours prior to your event*
- 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

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## Darfons Restaurant + Bar - Private Saturday Brunch - Event Details

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### FOOD & BEVERAGE MINIMUM

- We require that a food & beverage minimum charge be met (not counting tax and gratuity).
- If the minimum is met, there is no additional room charge. If the F&B 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, to-go food, or to-go wine to bring your total purchases up to the applicable minimum.

### GUEST COUNT GUARANTEE

- A final count must be provided to Darfons Restaurant private party coordinators no later than three (3) days before the event. This number is not subject to reduction - Special circumstances may apply.
- *However, as long as your guest count is above the room minimum, we may grant a 3-person leeway on that guest count.*
- Should no guaranteed guest count be provided to the private party coordinators the most recent guest count will serve as the guaranteed guest count.

### TAXES / GRATUITIES / EVENT FEES

- Prices to be determined based on the menu selections plus applicable **SALES TAX**. (9.75% on all food & alcohol)
- An automatic Gratuity of 20% is included for all events and large party groups. Additional gratuity may be added
- 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

### ADDITIONAL FEES - All outside food and/or alcoholic must be approved by the Darfons private party coordinators

- Outside wine & dessert will be subject to corkage/cake fees: 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

- Menu Items & Prices Change Regularly
- All spaces are priced for an event up to 3 hours of service. If you wish to increase the length of time for your event, please contact the Darfons private party coordinators for pricing information.
- The guest is guaranteed access to the space at least 30 minutes prior to the event for set up.
- Florals and small table decor are allowed for all events. However, no confetti or glitter is allowed.
- Ask your event sales manager about AV capabilities.
- Children are \$20 - this includes beverage, meal of your choice from our kids menu & ice cream  
*All children 10 & under 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: \_\_\_\_\_