

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 · 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 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 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 4<sup>th</sup> course & is an additional \$10 per person for two appetizers •*

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 & almond pesto  
 FRIED CALAMARI with marinara  
 MOZZARELLA CHEESE STICKS with marinara  
 BOURSIN CHEESE & SUMMER SAUSAGE BOARD with french baguette & accoutrements

### THREE-COURSE MENU

Soup or Salad Course, Main Course, Dessert Course

*SALAD & SOUP COURSE: 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*

*MAIN COURSE: 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 *(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)*

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 <sup>(L, GF)</sup> grits, asparagus, balsamic-roast tomato & dijon-asiago brown butter

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

(+ \$10) 8 oz. FILET MIGNON with yukon gold mashed potatoes & dijon-bordelaise

(+ \$6) CRAB-STUFFED SALMON on 3-grain pilaf & saute green beans · with dijon-asiago brown butter sauce

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

(+ \$6) 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 COURSE: 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:

- \_\_\_\_\_

**APPETIZER COURSE:** *Select 2*

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

- *Add a 3<sup>rd</sup> appetizer for \$5 per person •*
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_

**SALAD & 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