

# 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 combing 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, \$90 per person (+ tax and gratuities)*

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

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## BEVERAGE PACKAGES

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### 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

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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: 3-COURSES • starting at \$59 pp •

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

### TIER 2 MENU: 4-COURSES • starting at \$69 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*

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SHRIMP COCKTAIL (+ \$3) cocktail sauce, lemon (*platter only*)

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 pp) sriracha aioli (*platter only*)

FRIED CALAMARI marinara sauce

ANTIPASTO PLATE with select cheeses, salami, roasted vegetables, lavosh & accoutrements

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

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

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TOMATO PARMESAN BISQUE <sup>(GF, V)</sup>

CHEF'S SOUP OF THE DAY changes daily

SEASONAL GREEN SALAD <sup>(GF, V)</sup> with vinaigrette

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

CAESAR SALAD romaine, parmesan, croutons & classic dressing

BURRATA SALAD <sup>(V)</sup> romaine, onions, pepperoncini, tomatoes, lavosh, basil oil & white-balsamic reduction

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**ENTRÉE** served individually | host selects 4 for guests to choose from
 

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**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 creamy mashed potatoes

**GORGONZOLA CRUSTED PORK TENDERLOIN**

on sweet pepper-tomato brown sauce, with creamy mashed potatoes & garlic green beans

**BLACKENED PRIME RIB & PENNE ALFREDO**

sliced, on penne pasta, asparagus, sun-dried tomatoes & rich alfredo sauce

**DARFONS MEATLOAF**

with creamy mashed potatoes, garlic green beans, fried onions & port wine demi-glace

7 oz. **BEEF TENDERLOIN** (+ \$10)

with mushrooms-smoked gouda mix & port wine demi-glace · 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 creamy mashed potatoes, daily vegetable & dijon-bordelaise

8 oz. **FILET MIGNON** (+ \$10)

with creamy mashed potatoes & dijon-bordelaise

**SHRIMP & SAUSAGE PASTA LOUISIANA**

sauté with penne pasta, tomatoes, mushrooms, green peppers, onions, spicy cream sauce, parmesan

**CRAB CAKES & GNOCCHI**

sauté with onions, garlic, mushrooms, spinach & lobster cream sauce

**GRILLED DOUBLE SMF CHICKEN BREASTS**

with spinach ravioli, asparagus-almond picada, diced tomatoes & sauce jus lie

**DARFONS WAGYU BURGER**

on kaiser with sharp cheddar, black forest bacon, caramelized-garlic aioli, onion, lettuce, tomato · sea salt fries

**GRILLED CHOPPED STEAK**

with creamy mashed potatoes, garlic green beans, port wine demi-glace & fried onions

**BABY BACK PORK RIBS**

full slab, slow cooked with barbecue sauce · sea salt fries

**VOODOO PASTA** <sup>(SP)</sup> *(sorry, no modifications)*

sauté with penne, filet tips, chicken, andouille, shrimp, vegetables & spicy cajun-tomato sauce

| Vegetarian OR Vegan Voodoo Pasta also available |

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**DESSERTS** served individually | host selects 3 for guests to choose from
 

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

WARM BUTTERSCOTCH BREAD PUDDING · DARK CHOCOLATE LAYER CAKE

**TIER 1 MENU: 3-COURSES** • starting at \$59 pp •

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

**TIER 2 MENU: 4-COURSES** • starting at \$69 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 in your dining experience.  
Please select **Cash Bar** as your Beverage Package if you'd like for each guest to pay for their own alcohol

**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 Four | For 40+ guests, select Three | served individually |*

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

**DESSERT** *Select Three | served individually*

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

## Darfons Restaurant + Bar - Private Seated Lunch - Booking Form

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

### Type of event: **Private Seated Lunch**

Please fill out the following information & email back this form.

- EVENT NAME: \_\_\_\_\_
- OCCASION: \_\_\_\_\_
- EVENT DATE: Month: \_\_\_\_\_ Day: \_\_\_\_\_ Year: \_\_\_\_\_
- START TIME: \_\_\_\_\_ End Time is 3 hours later; additional time may be approved
- 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

## Darfons Restaurant + Bar - Private Seated Lunch - Event Details

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

### 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 A/V capabilities.
- Children are \$20 · this includes beverage, meal of your choice from our kids menu & ice cream  
*All children under the age of 10 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: \_\_\_\_\_