

Darfons Restaurant + Bar

2810 Elm Hill Pike, Nashville, TN 37214 / Telephone (615) 889-3032 / Email: 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, \$85 per person (price does not include alcohol)

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 2)
- Step 3 – Select your Three-Course Menu (Page 3)
- Step 4 – Fill out forms & email to Darfonsrestaurant@yahoo.com (Page 4)

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

BEER & WINE PACKAGE

All Beer + Wine will be billed to the host based upon consumption •

[Cocktails & Liquor are not included in this package]

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

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) •

HORS D'OEUVRES [OPTIONAL FIRST COURSE]

served family style as PLATTERS for the room or SMALL PLATES for the table

Add Two Hors d'oeuvres to your Three-Course Menu + \$10 pp

Add Three Hors d'oeuvres to your Three-Course Menu + \$15 pp

BRUSCHETTA A LA POMADORA garlic-cheese croustades, basil & marinated tomatoes

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

ALL BEEF MEATBALLS with marinara sauce

BOURSIN CHEESE & SUMMER SAUSAGE BOARD with french baguette & accoutrements

BLACK BEAN-PEPPER JACK CHEESE DIP ^(v) 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

FOUR-COURSE MENU · starting at \$65 pp ·

Four-Course Menu Includes: Two Hors d'oeuvres, Bread Service, Soup/Salad, Main Entrée, Dessert + Non-Alcoholic Beverages

THREE-COURSE MENU · \$55 pp ·

Three-Course Menu Includes: Bread Service, Soup/Salad, Main Entrée, Dessert + Non-Alcoholic Beverages

SOUP & SALAD COURSE served individually; select two

SEASONAL GREEN SALAD with vinaigrette

CAESAR SALAD romaine, croutons, parmesan

SUMMER SALAD baby spinach, strawberries, mandarins, walnuts, onions & blue cheese, white-balsamic vinaigrette

SOUP OF THE DAY

TOMATO PARMESAN BISQUE

MAIN ENTRÉE COURSE served individually, select three to four

DRY-RUB BARBECUE-SPICE SALMON ^(GF) on smashed sweet potato, white barbecue kale & strawberry barbecue sauce

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

GORCONZOLA 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

7 oz. BEEF TENDERLOIN (+ \$6) 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 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

12oz. BLACK ANGUS ROAST PRIME RIB (+ \$10) slow roasted · with gold mashed potatoes, au jus & creamy horseradish

CRAB CAKES & GNOCCHI sauté, onions, garlic, mushrooms, spinach & lobster cream

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

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

AMERICAN KOBE BEEF BURGER with sharp cheddar & honey-cured bacon · with sea salt fries

GRILLED CHOPPED STEAK with gold mashed potatoes, daily green, port wine demi-glace & fried onions

SEAFOOD PASTA (*sorry, no modifications*) linguine, shrimp, salmon & scallops sauté with vegetables, white wine-lemon cream & parmesan

BABY BACK PORK RIBS full slab, slow cooked with barbecue sauce · with sea salt fries

VOODOO PASTA ^(SP) (*sorry, no modifications*) penne, filet tips, chicken, andouille & shrimp sauté with vegetables & spicy cajun-tomato sauce / Vegetarian OR Vegan Voodoo Pasta also available /

DESSERT COURSE served individually, select up to three

CARAMEL SEA SALT ICE CREAM with chocolate hazelnut wafer cookies

NEW YORK CHEESECAKE with raspberry sauce

WARM BUTTERSCOTCH BREAD PUDDING with white chocolate sauce

FLOURLESS ESPRESSO CHOCOLATE CAKE with espresso anglaise

KEY LIME PIE with fresh whipped cream & raspberry sauce

YOUR SEATED LUNCH SELECTIONS:

BEVERAGE PACKAGE

- _____
- If Beer & Wine Package OR Consumption-Based Bar Package is selected, please select your **Wine Package Level: Bronze / Silver / Gold / Platinum** :

HORS D'OEUVRES [OPTIONAL FIRST COURSE]

Add Two Hors d'oeuvres to your Three-Course Menu + \$10 pp
Add Three Hors d'oeuvres to your Three-Course Menu + \$15 pp

- _____
- _____
- _____
- _____

SOUP & SALAD COURSE select 2

french baguette with garlic & extra virgin olive oil served with this Course

- _____
- _____

MAIN ENTRÉE COURSE

Groups of 25-39 guests, select up to 4 / For 40+ guests, select up to 3

- _____
- _____
- _____
- _____

DESSERT COURSE select up to 3

- _____
- _____
- _____

Darfons Restaurant + Bar - Private Seated Lunch

Telephone (615) 889-3032, Email: 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 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

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

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: _____