

Darfons Restaurant + Bar

2810 Elm Hill Pike, Nashville, TN 37214

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

Private Cocktail Reception Coordinators: Olivia & Sam

COCKTAIL RECEPTION

LUNCH & DINNER

Please refer to the following food & beverage minimums

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 vibrant Reception Style event.

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

NUMBER OF GUESTS : 25 – 40, Cocktail Reception (limited seating)

TIMING : Up to 3 hours, reservations for arrivals can be made from 11:00 AM – 7:30 PM

During the Month of December, Start Times are limited to 4 PM / 5:30 PM / 7:15pm

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

LUNCH : Jan - Nov: F&B minimum : Mon – Sat: \$1,600

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

DINNER : Jan - Nov: F&B minimum : Mon – Thurs: \$2,200 • Fri & Sat: \$2,900

December: F&B minimum : Mon – Thurs: \$2,800 • Fri & Sat: \$3,400

Special Dates: New Years Eve: F&B minimum : \$5,000 / No availability on February 13 & 14th, 2026

PRIVATE, THE BANQUET ROOM

Enjoy cocktails & hors d'oeuvres while mingling with your fellow guests in this modern yet traditional private room. It's truly perfect for any event!

NUMBER OF GUESTS : 35 – 56, Cocktail Reception (limited seating)

TIMING : Up to 3 hours, reservations for arrivals can be made from 11:00 PM – 7:30 PM

During the Month of December, Start Times are limited to 4 PM / 5:30 PM / 7:15pm

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

LUNCH : Jan - Nov: F&B minimum : Mon – Sat: \$1,900

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

DINNER : Jan - Nov: F&B minimum : Mon – Thurs: \$2,600 • Fri & Sat: \$3,300

December: F&B minimum : Mon – Thurs: \$3,300 • Fri & Sat: \$3,900

Special Dates: New Years Eve: F&B minimum : \$5,000 / No availability on February 13 & 14th, 2026

BEVERAGE PACKAGES

CLASSIC OPEN BAR | *Unlimited Consumption / \$40 per person for 2 hours / + \$15 per person for additional hour /*

Classic Bar Menu will have a stocked mobile bar + a bartender in the room for quick & efficient service

Maximum 36 guests in the Garage Room / Maximum 52 guests in the Banquet Room

HOUSE WINES | Prosecco, Chardonnay, Pinot Grigio, Merlot, Cabernet

CRAFT COCKTAILS | Host Selects 2 for your guests to choose from

Old Fashioned, Negroni, Old Margarita, Gin Gimlet, Tennessee Mule, Manhattan

LIQUORS | With assorted mixers

Pickers Vodka, Tanqueray Gin, Four Roses Bourbon, Bacardi Rum, Sauza Silver Tequila, Dewar's Scotch Whiskey

ASSORTED BEERS | Eights mostly local Draft Beers + the usual suspects of Domestic

NON-ALCOHOLIC | Zero-Proof Beer, Cocktails, Drip Coffee, Soda & Tea

PREMIUM OPEN BAR | *Unlimited Consumption / \$55 per person for 2 hours / + \$20 per person for additional hour /*

Premium Bar Menu will have a stocked mobile bar + a bartender in the room for quick & efficient service

Maximum 36 guests in the Garage Room / Maximum 52 guests in the Banquet Room

PREMIUM WINES | Prosecco, Chardonnay, Sauvignon Blanc, Pinot Noir, Red Blend, Cabernet

CRAFT COCKTAILS | Host Selects 3 for your guests to choose from

Old Fashioned, Espresso Martini, Ginger Paloma, Whiskey Smash, Jalapeno Margarita, Cherub's Cup, Manhattan

PREMIUM LIQUORS | With assorted mixers

Grey Goose Vodka, Hendrick's Gin, Woodford Reserve Bourbon, Captain Morgan Spiced Rum, Avion Silver Tequila, Johnny Walker Black Scotch Whiskey

ASSORTED BEERS | Eights mostly local Draft Beers + Craft Domestic & Craft Imports

NON-ALCOHOLIC | Zero-Proof Beer, Cocktails, Drip Coffee, Soda & Tea

BEER & WINE OPEN BAR | *Unlimited Consumption / \$35 per person for 2 hours / + \$15 per person for additional hour /*

SELECT WINES | Prosecco, 2 White Wines, 2 Red Wines

ALL BEERS | Eights mostly local Draft Beers + All Domestic, Craft Domestic & Craft Imports

NON-ALCOHOLIC | Zero-Proof Beer, Cocktails, Drip Coffee, Soda & Tea

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 PROSECCO TOAST | \$10 pp | As guests arrive or prior to desserts

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) •

RECEPTION HORS D'OEUVRES Price Includes Non-Alcoholic Beverages

Select Up To Six Options From Platters, Passed Or Desserts

LUNCH - \$55 PER GUEST • DINNER - \$65 PER GUEST |

Items are Replenished for 90 Minutes

Plated Hors D'oeuvres, on platters

BOURSIN CHEESE & SUMMER SAUSAGE BOARD with french baguette & accoutrements

MIXED GREEN SALAD ^(V) with vinaigrette

PORK STUFFED VIETNAMESE SPRING ROLLS with dipping sauce

CHILLED TORTELLINI SALAD ^(V) with vegetables & vinaigrette

ROAST ASPARAGUS ^(V) with orange vinaigrette

BLACK BEAN-PEPPER JACK CHEESE DIP ^(V) with pico de gallo & tortilla chips

ANTIPASTO PLATE ^(V) with select cheeses, salami, roasted vegetables, lavosh & accoutrements

CAESAR SALAD classic dressing with parmesan & croutons

PULLED BBQ PORK SLIDER with bbq sauce

CHICKEN-PEPPERJACK CHEESE MOUSSALINE on crostini

BARBECUE BABY BACK PORK RIBS

ALL BEEF MEATBALLS with marinara sauce

CHILLED BEEF TENDERLOIN CAPRESE (medium rare) sliced tenderloin with romaine, tomato, mozzarella, basil oil, balsamic syrup | + \$15 per guest *

VOODOO PASTA filet tips, chicken, andouille & shrimp in spicy cajun tomato sauce | + \$5 per person *

Passed Hors D'oeuvres

PORTOBELLO MUSHROOM PUFF PASTRY ^(V) with gruyere, fontina & gouda

BRIE & PROSCIUTTO on crostini with fig jam

TOMATO BRUSCHETTA ^(V) with stracciatella cheese & basil salmon flakes

PETIT MARYLAND CRAB CAKES with lemon aioli

BEEF TENDERLOIN on crostini with mushroom-smoked gouda duxelle & demi-glace

DEVILED EGGS (chef's selection)

BACON WRAPPED BBQ SHRIMP

FRIED RISOTTO BITES ^(V) with prosciutto & fresh mozzarella

GRILLED LAMB CHOPS dijon bordelaise OR lemon-oregano-olive oil sauce | + \$10 per guest *

Dessert, on platters

If selected, this course will be served approximately 75 minutes after your function starts

CHEF'S SELECTION OF DESSERTS

Each Additional Option Selected, \$8 Additional Per Person

YOUR SELECTIONS:

BEVERAGE PACKAGE

- _____
- If **Classic Open Bar, Premium 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 : _____
- 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: *Select Six (or more) / to share*

1. _____
 2. _____
 3. _____
 4. _____
 5. _____
 6. _____
- Additional Hors D'oeuvres Selected
7. _____
 8. _____

Items Are Replenished For 90 Minutes
Each Additional Option Selected, \$8 Additional Per Person

Darfons Restaurant + Bar - Private Cocktail Reception - Booking Form

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

Type of event: **Private Cocktail Reception**

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 & Lounge - Private Cocktail Reception - Event Details

Telephone (615) 889-3032, Email: 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

ADDITUNAL 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: _____