

Darfons Restaurant + Bar established 1989

2810 Elm Hill Pike, Nashville, TN 37214

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

Private Cocktail Reception Coordinators: Luis, Michael or 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, GARAGE ROOM

The Garage Room is the perfect setting for a more casual business dinner or Cocktail Reception. Modern & comfortable in style, this room can also transform to outdoor dining •

NUMBER OF GUESTS : 25 – 40, Cocktail Reception

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: \$2,700

December: F&B minimum : Mon – Thurs: \$2,800 • Fri & Sat: \$3,300

Valentine's Day & New Years Eve: F&B minimum \$4,000

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

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: \$3,100

December: F&B minimum : Mon – Thurs: \$3,100 • Fri & Sat: \$3,600

Valentine's Day & New Years Eve: F&B minimum \$4,500

How to Select your Cocktail Reception (semi-limited seating)

Step One – Choose your Beverage Package

Step Two – Select your Hors D'oeuvres

Step Three – Fill out forms & email to Darfonsrestaurant@yahoo.com

Food & Beverage (F&B) minimum spend is listed below (per room)

All beverage purchases count toward the F&B minimum spend

9.25 % TN Sales Tax + 20% Gratuity + 3% Event Fee is additional

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

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) •

RECEPTION HORS D'OEUVRES Price Includes Non-Alcoholic Beverages

Select Up To Six Options | LUNCH - \$55 PER GUEST • DINNER - \$65 PER GUEST |

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

CAESAR SALAD classic dressing with parmesan & croutons

PULLED BBQ PORK SLIDER white 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 | additional \$15 per person *

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

Passed Hors D'oeuvres

PORTOBELLO MUSHROOM PUFF PASTRY with gruyere, fontina & gouda

BRIE & PROSCIUTTO on crostini with fig jam

TOMATO BRUSCHETTA 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 with prosciutto & fresh mozzarella

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

Dessert, on Platters

Served 75-90 minutes after your function starts

CHEF'S SELECTION OF DESSERTS

Select Up To Six Options For 90 Minutes Of Continuous Replenishment

Each Additional Option Selected, \$8 Additional Per Person

BEVERAGE PACKAGES:

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

HORS D'OEUVRES:

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

Select Up To Six Options For 90 Minutes Of Continuous Replenishment
Each Additional Option Selected, \$8 Additional Per Person

Darfons Restaurant & Lounge - Cocktail Reception

Telephone (615) 889-3032, Fax (615) 871-4119

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 Dinner

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: _____ CVW 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

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** & 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 - \$20 per 750 ml 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: _____