

Darfons Restaurant & Lounge established 1989

2810 Elm Hill Pike, Nashville, TN 37214

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

Private Dining Coordinators: Donna, Sam or Luis

PRIVATE DINING SEATED - LUNCH

1. To confirm your reservation - Fill out pages 6 - 7 & email back
2. No Separate Checks for Parties
3. Menu Items & Prices Change Regularly
4. Prices do not include tax (9.25%) or Gratuity (20%)

GARAGE ROOM

- Our Garage Room is located in the front of the restaurant •
- Modern & comfortable in style, this room also has the ability to transform to outdoor dining •
- Private Seated Dinner Parties of 25 - 42 people;
- (We do not reserve this room for a private function for groups of less than 25)
- Rental Fee \$0

Up to 3 hours - Food & Beverage Minimum - \$800 + (\$100 Food & beverage for each additional half hour)

THE BANQUET ROOM

- The Banquet Room is located in the back of the restaurant • Traditional & modern in style, it is perfect for any event • Consisting of 2-4-6 top tables that can be combined for larger groups •
- Private Seated Dinner Parties of 30 - 56 people;
- (We do not reserve this room for a private function for groups of less than 30)
- Rental Fee \$0

Up to 3 hours - Food & Beverage Minimum - \$1000 + (\$150 Food & beverage for each additional half hour)

RESTAURANT BUYOUT (5pm - 10pm)

- Minimum 150 people / Maximum 225
- Rental Fee \$1,000 + \$50 per person pre-fixe 5-course menu + Beverage Service + (\$250 Rental Fee for each additional half hour)
- Management will work closely to create your perfect 5-course specialty menu •
- Restaurant Buyout require 50% deposit of estimated total charge •

Due to the high volume of private parties, patrons that dine with us must guarantee the number of people in their party. A breach in this number will result in additional charges. See "Lunch Terms & Conditions" for more details.

Additional Fees:

Cake - \$1.50 Per Person Cake Fee / Wine - \$15 (750ml) / \$25 (1.50L) Per Bottle Corking Fee

HOW SEATED LUNCHES WORK

Garage Room - Minimum 25 people / Maximum 42

Up to 3 hours - Food & Beverage Minimum - \$800* + (\$100 Food & Beverage for each additional half hour)

Banquet Room - Minimum 30 people / Maximum 56

Up to 3 hours - Food & Beverage Minimum - \$1000* + (\$150 Food & Beverage for each additional half hour)

How to Select your Seated Lunch:

1. Choose your Beverage Service (See Below, page 2)
2. Would you like any Hors d'oeuvres? (page 3)
3. Select your Soup & Salad Course - three choices (page 3)
4. Select your Main Course (page 4)

(Listed prices next to each entrée include bread, salad, entrée, dessert)

Parties of 25 - 40 may choose up to 4 main dishes

Parties of 40+ may choose up to 3 main dishes

5. Select up to 3 Desserts (page 3)

children under 10 years old, \$12 • this includes beverage, kid's meal & ice cream

----- BEVERAGE SERVICE -----

Premium Bar • \$35 per person •

- Champagne Greeting + 3 Premium Alcoholic Beverages Per Person + Non-Alcoholic Service •

Beer & Wine Open Bar (two hour minimum)

- Unlimited Draft Beer + Unlimited House Wines + Non-Alcoholic Service •
- First Two Hours - \$21 per guest • Additional Hour - \$9 per guest, per hour •
- Unlimited Draft Beer + Unlimited Premium Wines + Non-Alcoholic Service •
- First Two Hours - \$26 per guest • Additional Hour - \$11 per guest, per hour •

Consumption-Based Bar

- Alcoholic beverages will be billed to the host based upon consumption / Non-Alcoholic Service •

Please Select Your Wine Range for the Room - We will select 4-5 varietals for in-room bottle service

Cost Per Bottle: *Lower Range (\$25-35) • Middle Range (\$36-45) • Higher Range (\$46-69) •*

Champagne Bar

- Champagne Greeting OR Champagne Toast - \$7 per person •

Non-Alcoholic Service

- Sodas, Juices, Iced Tea & Coffee - \$4 per person •

Who would be responsible for payment if someone were to order any alcohol?

Please Circle: The Guest who orders alcohol OR The Host of the group

Cash Bar

- All alcoholic beverages will be purchased by guests •
- Split Bar Service Fee of \$2 per guest will be applied to the final bill •

----- HORS D'OEUVRES -----

Available as PLATTERS or SMALL PLATES for the room

Listed Prices are Per Person

• add One Hors d'oeuvre \$4 / Two Hors d'oeuvres \$8 / Three Hors d'oeuvres \$12 •

• **BRUSCHETTA A LA POMADORA**
garlic-cheese croustades with basil-extra
virgin olive oil marinated tomatoes

• **SHRIMP COCKTAIL** (+ \$3)
with cocktail sauce & lemon garnish

• **PEPPERJACK CHEESE DIP**
with corn tortilla chips

• **CRAB CAKES**
with sriracha aioli

• **FRIED CALAMARI**
with marinara & lemon garnish

• **SALMON CAKES**
with sriracha aioli

• **BUFFALO WINGS**
with ranch

• **ANTIPASTO PLATE** (+ \$3)
today's fresh mozzarella, pepperoncini, olives,
caper berries, sliced tomato, roasted vegetables,
asiago cheese, pancetta crisps, extra virgin olive oil,
white-balsamic reduction & toasted lavosh bread

• **SAMPLER TRIO** (+ \$3)
• blackened shrimp with cajun an sauce •
• crab cakes with sriracha aioli • buffalo wings •

• **CAPICOLA WRAPPED ASPARAGUS**
with asiago cheese & truffle sweet pepper puree

• **FRIED MOZZARELLA CHEESE STICKS**
with marinara

----- SOUP & SALAD COURSE -----

• **TOMATO PARMESAN BISQUE**

• **CREAM OF SMOKED MUSHROOM**

• **CREAMY LOADED POTATO** (Monday Only)

• **NEW ENGLAND CLAM CHOWDER** (Friday Only)

• **CAESAR SALAD** romaine lettuce with croutons, parmesan cheese & caesar dressing

• **CHEF'S SUMMER SALAD** baby spinach with strawberries, mandarin orange, walnuts,
onions & blue cheese in white balsamic-olive oil vinaigrette

• **DARFONS SALAD** mixed greens with bacon, cheddar cheese, tomatoes, red onion & croutons

----- MAIN COURSE -----

*Listed prices next to each main course include:
Bread Service, Soup & Salad Course, Main Course, & Dessert Course*

----- add a *SHRIMP SKEWER, CRAB CAKE* or *SALMON CAKE* to accompany any steak for \$9 -----

----- add *TWO JUMBO SCALLOPS* to accompany any steak for \$14 -----

- HAWAIIAN CATCH OF THE DAY fresh seasonal hawaiian catch of the day - 45
- FILET MIGNON (8oz) with yukon gold mashed potatoes & asparagus - 45
- BLACK ANGUS ROAST PRIME RIB (12oz) with yukon gold mashed potatoes - 45
 - BLACK ANGUS RIBEYE (12oz) with baked potato & asparagus - 45
- STEAK OSCAR with crab meat, asparagus & béarnaise • with yukon gold mashed potatoes - 45
- FULL SLAB RIBS WITH BBQ SAUCE slow cooked, full slab • with house fries - 40
- NEW ZEALAND LAMB CHOPS four bone-in chops, yukon gold mashed potatoes, sautee vegetables & red wine-dijon reduction - 40
- BBQ SALMON with smashed sweet potato, strawberry bbq sauce, baby kale tossed in white bbq sauce - 40
- ROAST SMF CHICKEN certified all natural Springer Mountain Farms semi-boneless chicken served on fried cheddar grits & asparagus • topped with almond-pesto & white balsamic roast tomato - 36
- BLACKENED SALMON on 2-grain pilaf & sautee vegetables • topped with maître d' butter & fried leeks - 36
 - SHRIMP & BEEF STIR FRY chicken strips sautéed with julienne vegetables in teriyaki glaze with sriracha sauce & pilaf (vegetarian also available) - 36
 - LOUISIANA VODOO PASTA filet tips, chicken, andouille sausage & shrimp sautéed with penne pasta, onions, peppers & spicy cajun tomato sauce • with parmesan - 36
- HERB ROASTED PORK LOIN MEDALLIONS on parmesan-fried potatoes & sauté green beans • topped with caramelized-garlic aioli & fried onions - 33
- CHICKEN OSCAR with crab meat, asparagus & béarnaise • with 2-grain pilaf - 33
- SHRIMP PASTA LOUISIANA sautéed with penne pasta, tomatoes, cremini mushrooms, scallions & spicy cream sauce - 33
- CHICKEN PASTA LOUISIANA sautéed with penne pasta, tomatoes, cremini mushrooms, scallions & spicy cream sauce - 29
- ROAST BEEF SANDWICH on toasted hoagie with thin sliced rib-eye, sautee onions & pepperjack cheese sauce • with parmesan-fried potatoes - 29
- KOBE BURGER with sharp cheddar & maple-peppercorn bacon • with parmesan-fried potatoes - 29
 - CHICKEN STIR FRY chicken strips sautéed with julienne vegetables in teriyaki glaze with sriracha sauce & 2-grain pilaf (vegetarian also available) - 29

----- DESSERT COURSE -----

- NEW YORK CHEESECAKE with raspberry sauce
- ITALIAN LEMON CREAM CAKE yellow cake with lemon cream & raspberry sauce
- RICH BITTERSWEET CHOCOLATE CAKE layered with raspberry jam & ganache with raspberry sauce
 - KEY LIME PIE with fresh whipped cream
 - TIRAMISU with chocolate sauce

Your Seated Lunch Selections:

Beverage Service:

*If Non-Alcoholic Beverage Service is selected:
Who would be responsible for payment if someone were to order any alcohol?
Please Circle: That Guest OR The Host*

Champagne Service:

Please Circle:

- None • Champagne Greeting - as guests arrive •
- Champagne Toast - Before Salad Course OR Before Dessert •

Hors d'oeuvres:

Soup & Salad Course: Select up to 3

french baguette with garlic & extra virgin olive oil served with Soup & Salad Course

Main Course: Select up to 4

Dessert Course: Select up to 3

Darfons Restaurant & Lounge
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Private Dining Seated Lunch Booking Form

Thank you for choosing Darfons Restaurant & Lounge for your upcoming event.
 Please fill out the following information and fax or email back this form.

Event Name: _____ Event Date: ____/____/____

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

*----- As long as you are above the minimum guest required for each room,
 we will grant you a 3 person leeway on your most recent guest count*

*----- If you fall below the minimum guest required for each room, you will be charged up
 to the room minimum + a room fee of \$30 for every person short of the room minimum*

Occasion: _____

Start Time: _____ End Time: _____

Room Requested (Not Guaranteed): _____

Contact Name: _____

Cell Phone: _____ Work Phone: _____

Home Telephone: _____ Fax: _____

E-mail: _____

Have you held an event with us in the past? Yes_____ No_____

In order to confirm this reservation, please fill out your deposit information below & fax or email back a signed copy.

Credit Card Authorization:

Card Holder Name: _____

Card Number: _____

Card type: _____ Exp. Date: _____

The above credit card is to be used for final payment on the day of the event (please circle):

Yes 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

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Private Dining Seated Lunch Terms & Conditions

Please read the following terms and conditions:

1. FOOD AND BEVERAGE MINIMUMS ARE NON-NEGOTIABLE.
2. All cancellations must be made no later than 72 hours of the event.
Cancellations made less than 3 days before the event are subject to a charge of 25% of the minimum room fee
3. 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 and is not subject to reduction. Should no guaranteed guest count be provided to the private party coordinators the estimated guest count will serve as the guarantee.
[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
----- As long as you are above the minimum guest required for each room,
we will grant you a 3 person leeway on your most recent guest count
----- If you fall below the minimum guest required for each room, you will be charged up
to the room minimum + a room fee of \$30 for every person short of the room minimum
4. No separate checks
5. Banquet Room: Seated Lunch events have a minimum financial requirement (see page 1)
No room rental charge. Prices do not included Alcohol, Tax & Gratuity.
6. Garage Room Events: Seated Lunch events have a minimum financial requirement (see page 1)
No room rental charge. Prices do not included Alcohol, Tax & Gratuity.
7. To reserve the entire restaurant, there is a minimum food & beverage spending of \$7,500 for lunch + Rental Fee
Fifty percent (50%) deposit is necessary prior to the event & the remainder upon completion.
8. All food and beverage as well as food and beverage minimums are subject to a gratuity of 20%.
9. Food and/or alcoholic beverages may NOT be brought on or off premises without the permission of the private party coordinators.
10. Outside wine & dessert will be subject to cutting/corkage fees (see page 1)
11. Any guest attending the event and 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
12. All audio & visual equipment must be approved by the private party coordinators.
13. Menu Items & Prices Change Regularly
14. Final payment must be made by the end of the function. Billing after the day of the event is not available.

I have read and agree to the following terms and conditions:

Name (please print): _____ Date: ____/____/____

Signature: _____