

Darfons Restaurant & Lounge established 1989

2810 Elm Hill Pike, Nashville, TN 37214

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

Private Dining Coordinators: Luis or Sam

HOW SEATED DINNERS WORK

GARAGE ROOM - MINIMUM 25 PPL / MAXIMUM 42 PPL

Up to 3 hours - Food & Beverage Minimum - \$1700*
+ \$150 Food & Beverage for each additional half hour

BANQUET ROOM - MINIMUM 30 PPL / MAXIMUM 56 PPL

Up to 3 hours - Food & Beverage Minimum - \$2000*
+ \$175 Food & Beverage for each additional half hour

How to Select your Seated Dinner:

1. Choose your Beverage Package (page 2)
2. Would you like any Hors d'oeuvres? (page 3)
3. Select your 1st, 2nd & 3rd Courses (page 4)

GARAGE ROOM

- Modern & comfortable in style, this room also has the ability to transform to outdoor dining •
- For Private Seated Dinner Parties of 25 - 42 people;

(We do not reserve this room for a private function for groups of less than 25)

Up to 3 hours - Food & Beverage Minimum - \$1700 + (\$150 Food & beverage for each additional half hour)

THE BANQUET ROOM

- Traditional & modern in style, it is perfect for any event •
- Consisting of 2-4-6 top tables that can be combined for larger groups •
- For Private Seated Dinner Parties of 30 - 56 people;

(We do not reserve this room for a private function for groups of less than 30)

Up to 3 hours - Food & Beverage Minimum - \$2000 + (\$175 Food & beverage for each additional half hour)

RESTAURANT BUYOUT (5pm - 10pm)

- Minimum 150 people / Maximum 225
- Rental Fee \$2,000 + \$75 per person pre-fixe 4-course menu + Beverage Package
+ (\$250 Rental Fee for each additional half hour)
- *Management will work closely to create your perfect 4-course specialty menu •*
- *Restaurant Buyout require 50% deposit of estimated total charge •*

----- BEVERAGE PACKAGES -----

BEER + WINE PACKAGE

- Unlimited Draft Beer + Unlimited *Darbons Red & White* + Non-Alcoholic Beverages •
 - *2 Hour Package - \$21 per guest • Additional Hour + \$9 per guest, per hour •*
 - Unlimited Draft Beer + Unlimited *Premium Red & White Wines* + Non-Alcoholic Beverages •
 - *2 Hour Package - \$31 per guest • Additional Hour + \$14 per guest, per hour •*
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COCKTAILS + BEER + WINE PACKAGE

- Choice of 3 Specialty Cocktails + Unlimited Draft Beer + Unlimited *Darbons Red & White* + Non-Alcoholic Beverages •
 - *2 Hours Package - \$30 per guest • Additional Hour + \$15 per guest, per hour •*
 - Choice of 3 Specialty Cocktails + Unlimited Draft Beer + Unlimited *Premium Red & White* + Non-Alcoholic Beverages •
 - *2 Hours Package - \$40 per guest • Additional Hour + \$20 per guest, per hour •*
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PREMIUM OPEN BAR PACKAGE

- Full Open Bar including all Liquor, Beer, Wine + Classic & Contemporary Cocktails
- *2 Hours Package - \$55 per guest • Additional Hour + \$25 per guest, per hour •*
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CONSUMPTION-BASED BAR PACKAGE

- All Alcoholic & Non-Alcoholic beverages will be billed to the host based upon consumption •
 - *You may pre-select Wine for the Room - We suggest 3-4 varietals for in-room bottle service*
 - Bar Service Fee of \$2 per guest will be applied to the final bill •
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CHAMPAGNE PACKAGE

- Champagne Greeting OR Champagne Toast - \$8 per person •
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NON-ALCOHOLIC BEVERAGE PACKAGE

- 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*
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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 •

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

• add One Hors d'oeuvre + \$5 / Two Hors d'oeuvres + \$10 / Three Hors d'oeuvres + \$15 •

Available as PLATTERS for the room or SMALL PLATES for the table

- **BRUSCHETTA A LA POMADORA** garlic-cheese
croustades with basil & evoo marinated tomatoes
 - **SHRIMP COCKTAIL** with cocktail sauce & lemon garnish
 - **FRIED CALAMARI** with marinara & lemon garnish
 - **ANTIPASTO PLATE** 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
 - **THE BOURSIN BOARD** house-made boursin cheese,
summer sausage, french baguette & accoutrements
 - **CALAPRESE WINGS** ^(SP) with spicy calabrese pepper paste
 - **BLACK BEAN-PEPPER JACK CHEESE DIP** ^(V)
with pico de gallo & corn tortilla chips
 - **CRAB CAKES** with sriracha aioli
 - **FRIED MOZZARELLA CHEESE STICKS** with marinara
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3 COURSES • \$50 •

• add One Hors d'oeuvre + \$5 / Two Hors d'oeuvres + \$10 / Three Hors d'oeuvres + \$15 •

1st Course

- **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
- **TRADITIONAL SALAD** mixed greens with bacon, cheddar cheese, tomatoes, red onion & croutons
- **KALE SALAD** ^(GF, V) chopped kale tossed with tomatoes, onions, dried cherries, pecans,
shredded smoked gouda & orange vinaigrette
- **TOMATO PARMESAN BISQUE**
- **CREAM OF SMOKED MUSHROOM SOUP**
- **CREAMY LOADED POTATO SOUP**

2nd Course

- SEARED SCALLOPS served on gnocchi sauté with onions, garlic, mushrooms, spinach & jalapeno bacon • topped with dijon-asiago-brown butter sauce
- SEARED DUCK BREAST with fried cheddar grits, sauté daily vegetable & port wine demi-glace
- FILET MIGNON (8oz) with yukon gold mashed potatoes, asparagus & dijon-bordelaise
add SHRIMP SKEWER + 9
- BLACK ANGUS ROAST PRIME RIB (12oz) with yukon gold mashed potatoes
add SHRIMP SKEWER + 9
- BBQ SALMON bbq spice seared salmon on smashed sweet potato, white bbq chopped kale & strawberry bbq sauce
- NEW ZEALAND LAMB CHOPS four bone-in chops, yukon gold mashed potatoes, sauté daily vegetable & dijon bordelaise
- GRILLED DOUBLE SMF CHICKEN BREASTS ^(L, CF) on fried cheddar grits & asparagus • with balsamic-roast tomato & dijon-asiago brown butter sauce
- BLACK ANGUS RIBEYE (12oz) with yukon gold mashed potatoes, asparagus & maître d' butter
add SHRIMP SKEWER + 9
- HERB GRILLED PORK LOIN MEDALLIONS on parmesan-fried potatoes & sauté green beans • topped with caramelized-garlic aioli & fried onions
- STEAK OSCAR with crab meat, asparagus & béarnaise • with yukon gold mashed potatoes
add TWO JUMBO SCALLOPS + 14
- GRILLED BERKSHIRE PORK CHOP with yukon gold mashed potatoes, sauté green beans • finished with fried onions & A-1 butter sauce
- SEAFOOD LINGUINI shrimp, salmon & scallops sauté with roasted red peppers, cremini mushrooms, garlic, white wine, lemon, cream & linguini • with parmesan
- BBQ BABY BACK PORK RIBS full slab, slow cooked with BBQ sauce • house fries
- LOUISIANA VODOO PASTA filet tips, chicken, andouille sausage & shrimp sauté with penne pasta, onions, peppers & spicy cajun tomato sauce • with parmesan

3rd Course

- NEW YORK CHEESECAKE with raspberry sauce
- ITALIAN LEMON CREAM CAKE yellow cake with lemon cream & raspberry sauce
- WARM BUTTERSCOTCH BREAD PUDDING with white chocolate sauce
- RICH BITTERSWEET CHOCOLATE CAKE layered with raspberry jam & ganache with raspberry sauce
- CARROT CAKE with coconut, walnuts, pineapple & vanilla cream cheese frosting

YOUR SEATED DINNER SELECTIONS:

BEVERAGE PACKAGES:

If Non-Alcoholic Beverage Package is selected:

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

Please Circle: That Guest OR The Host

CHAMPAGNE PACKAGE:

Please Circle:

- None • Champagne Greeting - as guests arrive •
- Champagne Toast - before salad course OR before dessert •

HORS D'OEUVRES:

1st COURSE: Select up to 3

french baguette with garlic & extra virgin olive oil served with 1st Course

2nd COURSE: Select up to 4

3rd COURSE: Select up to 3

Darfons Restaurant & Lounge
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Private Dining Seated Dinner 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 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

----- *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 Dinner 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 Dinner 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 Dinner 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 \$15,000 for dinner + 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. If you choose a Cash Bar - a Split Bar Service Fee of \$2 per guest will be applied to the final bill
11. Outside wine & dessert will be subject to cutting/corkage fees
12. 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
13. All audio & visual equipment must be approved by the private party coordinators.
14. Menu Items & Prices Change Regularly
15. Final payment must be made by the end of the function. Billing after the day of the event is not available.
16. Children 10 years & under, \$14 - this includes beverage, kid's meal & ice cream
17. Additional Fees: Cake - \$1.50 Per Person Cake Fee / Wine - \$15 (750ml) / \$28 (1.50L) Per Bottle Corking Fee

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

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

Signature: _____