

AMERIGOTM

AN ITALIAN RESTAURANT

PRIVATE DINING
NASHVILLE | COOL SPRINGS



PRIVATE DINING

For nearly three decades, Amerigo has been a local Italian favorite. Authentic Italian pasta, hand-made pizzas, fresh seafood and wood-fired steaks offer something for everyone. And if your tastes veer towards wine, you'll find everything from affordable, every day wines to single vineyard varietals from Piedmont to Sicily.

We have been fortunate to share countless celebrations, gatherings and family traditions with our guests over the years, and we look forward to hosting your upcoming event! Both our Nashville and Cool Springs locations offer private dining space that is perfect for conducting business meetings, rehearsal dinners and other special events.

Our Sales Manager will work with you from start to finish to ensure a flawless event that fits within your budget parameters.

So whether you're familiar with Amerigo or brand new to our restaurant, we're glad to have you as our guest and we look forward to working with you on your special event!



PRIVATE ROOMS

Both locations offer two private dining rooms that can be opened up into one large space. Wireless internet, customized menus and A/V equipment are available at no extra charge.

NASHVILLE LOCATION



Napa Room



Tuscany Room

The **Napa** room accommodates up to 20 guests, the **Veneto** room accommodates up to 32 guests; the two rooms undivided, the **Tuscany** Room, accommodates up to 52 guests.

COOL SPRINGS LOCATION



Piedmont Room

The **Sicily** and **Sonoma** Rooms are identical in size, accommodating up to 18 guests in each room. Undivided, the **Piedmont** Room can accommodate up to 36 guests.

PRIVATE DINING GUIDELINES

FOOD & BEVERAGE MINIMUMS:

	Mon – Sat Lunch 11am – 4pm	Sunday Brunch 11am – 2pm	Sun – Thurs Dinner 4pm – close	Fri – Sat Dinner 4pm – close
Small Room (Napa, Sicily, Sonoma)	\$200	\$250	\$350	\$500
Large Room (Veneto, Piedmont)	\$400	\$500	\$700	\$1000
FullRoom (Tuscany)	\$600	\$750	\$1050	\$1500

RESERVATIONS & CANCELLATIONS:

To secure a private dining reservation, a signed contract and valid credit card number are required. The number of guaranteed guests must be received within 48 hours of event date. If the required food & beverage minimum is not met, the remaining balance will be charged as a room fee to the credit card on file. In the event of a cancellation within less than 14 days of the event (or within 48hrs for events booked within less than 14 days of event), or if the party does not show up, the credit card on file will be charged the full food & beverage minimum.

PRIVATE ROOM SETUP:

The rooms are separated by a sliding door, thus are not completely sound-proof. If both rooms are not booked for your event, there may be another group on the other side of the private dining space. Rooms are reserved for two hours; if the room is needed for a longer time period, please make arrangements at the time of booking.

MENU OPTIONS:

We offer a variety of menu options for private events. Our full menu is available for parties of 24 guests or less; a limited menu is required for groups of 25+. Customized menus are also available for groups of any size. Menu selections must be made one week prior to the event date. Any requests for dietary needs or allergies must be received 48 hours prior to the event. Alcoholic beverages are charged per consumption, and we are happy to customize wine and spirit options for groups upon request. We can accommodate up to 25 separate checks per group.

TAX & OTHER CHARGES:

Sales tax is 9.25%. We request a 20% gratuity for private dining events. Gratuity is a tip, thus entirely at your discretion. We charge a \$15/750 ml bottle corkage fee for outside wine to be brought into the restaurant.