

PRIVATE DINING



amerigo.net

Private Dining

Amerigo has been a Nashville staple for nearly three decades. We have shared countless meals and celebrations with multi-generations of families since 1991, and are proud to be the longest standing restaurant on West End Avenue. Named one of Nashville's Best Italian Restaurants by TripAdvisor and an OpenTable Diner's Choice Award recipient for over 10 years, Amerigo is Nashville's go-to spot for Italian food and wine.

Traditional Italian pastas, pizza, fresh seafood and wood-fired steaks span the menu for lunch, dinner and weekend brunch, as well as gluten-free versions of your favorite Italian dishes. If your tastes veer towards wine, you'll find everything from affordable every day wines to single varietals from Piedmont to Sicily.

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 your group's needs.

We look forward to working with you on your next event!



PRIVATE ROOMS

Both locations offer two private dining rooms that can be opened up into one large space.



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.



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-Fri Lunch 11am-4pm	Sat-Sun Brunch 11am - 2pm	Sun-Thurs Dinner 4pm-close	Fri-Sat Dinner 4pm-close
Small Room (Napa, Sicily, Sonoma)	\$400	\$500	\$600	\$1,000
Large Room (Veneto, Piedmont)	\$600	\$800	\$1,000	\$1,800
Full Room (Tuscany)	\$1,000	\$1,300	\$1,600	\$2,800

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 the 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. Decorations are allowed with the exception of confetti, glitter, noise makers and anything adhered to the walls.

MENU OPTIONS:

We offer a variety of menu options for private events. Our full menu is available for parties of 24 guests or less, and a limited menu is requested for groups of 25+. Customized menus are also available for a printing fee of \$1/menu; limitations may apply. 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 15 separate checks per group.

TAX & OTHER CHARGES:

Menu prices exclude sales tax and 15% LBD (liquor by the drink) tax. 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 and a \$30 cake fee for outside wine and dessert to be brought into the restaurant.

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