



## Group & Event Dining

Franklin, TN (615) 771-5333

Group and event dining at Connors Steak & Seafood is designed to make planning fun and easy for you.

Host your luncheon or dinner event in our private dining room. Choose from five different fixed-price group dining menus.

Customize your appetizer and alcohol selections for your private event. We're happy to provide recommendations.

*\*Signed contract required for all private parties*

*\*Prices do not include tax or gratuity; 3% admin fee added to all events*



### THE VENUE

The Franklin Room at Connors Steak & Seafood in Franklin, TN can accommodate parties up to 45. Perfect for business events, family celebrations and graduation parties.

“ We are honored you are considering Connors for your special event. Our team will strive to provide an exceptional dining experience for you and your guests. ”

—Mike Connor, President/CEO

**SATISFACTION  
GUARANTEED**

## How It Works

- 1) Please read through the selections on the next few pages. Lunch menu options are available for events ending prior to 4:30pm. Dinner menu options are available *at any time*.
- 2) Fill out the event form on the group dining page. We will check for availability and respond within 48 hours. If your date and time are available, we will email you with applicable room fees and food and beverage minimums.
- 3) Reply to that email with your menu, appetizer, and bar selections, along with any other details you would like added to your private dining contract.
- 4) We will send a digital contract and credit card authorization form. You digitally sign it and enter your credit card information securely through our cloud-based system. Your card is authorized to hold the room and guarantee your contract. There is no deposit needed and nothing will be charged to the card at this time.
- 5) Once you sign the contract and add your credit card information, you will receive receipt confirmation within 48 hours.
- 6) We will reach out again for a final guest estimate 4-7 days before your event. This is only an estimate; you will only be charged for the actual number of guests that attend your event, unless you fail to meet the food and beverage minimum. *Any shortage will be charged as an unmet minimum and is subject to admin fees, tax, and gratuity.*



## Family Style Appetizer Service

*No changes to appetizer count within 48 hours of event.  
Appetizers are charged per table and each portion serves 4-6 guests.*

### **FRIED MUSHROOMS**

Hand battered button mushrooms with creole mustard sauce - \$30

### **TRUFFLED DEVEILED EGGS**

Hard boiled eggs with Italian truffle oil and brown sugar bacon - \$34

### **VOODOO SHRIMP**

Hand battered shrimp tossed in a spicy remoulade sauce - \$34

### **CALAMARI**

Our signature hand battered calamari served with zesty cocktail sauce - \$38

### **JUMBO SHRIMP COCKTAIL**

Chilled jumbo shrimp served with zesty cocktail sauce - \$38



## Bronze Lunch Menu

*\*Not inclusive of alcohol, tax and gratuity*

### SALAD

House Salad

### ENTRÉES

Rainbow Trout

Angus Chopped Steak

Basil Cream Pasta w/Chicken

Jumbo Lump Crabcake

Classic Burger

Grilled Chicken

Fish 'n' Chips

Chicken Tenders



### SIDES

Loaded Baked Potato • Garlic Herb Mashed Potatoes  
French Fries • Asiago Creamed Spinach • Broccoli

Includes a non-alcoholic beverage for each guest

Price per person  
**\$29**



## Silver Lunch Menu

*\*Not inclusive of alcohol, tax and gratuity*

**SOUP/SALAD COURSE**  
House Salad or Lobster Crab Bisque

**ENTRÉES**  
6 oz Prime Rib  
Shrimp and Grits  
Chicken Piccata  
7 oz Sirloin  
Grilled Salmon  
Cilantro Lime Grilled Shrimp  
Grilled Chicken

**SIDES**  
Loaded Baked Potato • Garlic Herb Mashed Potatoes  
French Fries • Asiago Creamed Spinach • Broccoli

**DESSERT**  
Chocolate Mousse Cake

Includes a non-alcoholic beverage for each guest



Price per person  
**\$39**





## Gold Dinner Menu

*\*Not inclusive of alcohol, tax and gratuity*

### SALAD

House Salad

### ENTRÉES

Basil Cream Pasta w/Chicken

Cilantro Lime Grilled Shrimp

Shrimp & Grits

10oz Prime Rib

Grilled Chicken w/Goat Cheese & Fennel Peperonata

### SIDES

Loaded Baked Potato • Garlic Herb Mashed Potatoes

French Fries • Asiago Creamed Spinach • Broccoli

### DESSERT

Chocolate Mousse Cake

Includes a non-alcoholic beverage for each guest

Price per person  
**\$59**



## Platinum Dinner Menu

*\*Not inclusive of alcohol, tax and gratuity*

### SOUP/SALAD COURSE

House Salad or Caesar Salad

### ENTRÉES

9oz Filet

North Atlantic Salmon

Parmesan Encrusted Baked Halibut

Basil Cream Pasta w/Shrimp

Grilled Chicken w/Goat Cheese & Fennel Peperonata

### SIDES

Loaded Baked Potato • Garlic Herb Mashed Potatoes

French Fries • Asiago Creamed Spinach • Broccoli

### DESSERT

Chocolate Mousse Cake

Includes a non-alcoholic beverage for each guest



Price per person  
**\$79**



## Diamond Dinner Menu

*\*Not inclusive of alcohol, tax and gratuity*

### SOUP/SALAD COURSE

Baby Spinach & Strawberry Salad • House Salad  
Caesar Salad • Lobster & Crab Bisque

### ENTRÉES

Cold Water Lobster Tail  
Baked Halibut w/ Blue Lump Crab Cake  
Prime or Dry-Aged Delmonico Ribeye  
Prime Filet  
Grilled Chicken & Shrimp

### SIDES

Grilled Asparagus • Loaded Baked Potato  
Garlic Herb Mashed Potatoes • Cheese Grits • Coleslaw • French Fries  
Asiago Creamed Spinach • Brussels Sprouts • Broccoli

### DESSERT

Chocolate Mousse Cake

Includes a non-alcoholic beverage for each guest



Price per person  
**\$119**





## Bar Selections

Choose from the options below or customize a drink program for your event. We can do as much or as little as you prefer. Final bill reflects actual consumption.

*\*If you would like us to limit the number of drinks a guest can order, please let us know, otherwise we will assume there is no limit.*

### **OPEN BAR WITH NO RESTRICTIONS**

No price limit on what guests can order

### **OPEN BAR WITH A MAX PRICE**

Limit guests to drinks that are no more than "X" dollars per drink  
(*example: any liquor, beer or wine that is \$15 or less in price*)

### **HOUSE WINE & BEER ONLY**

Varietals available: Pinot Grigio, Chardonnay,  
White Zinfandel, Pinot Noir, Cabernet, Merlot

### **CASH BAR**

Your guests are responsible for their own bill  
for any alcoholic beverage

