



There is no better place to celebrate a memorable occasion than Sperry's. Whether you are hosting a rehearsal dinner, business meeting, or special event, our unique Private Dining Rooms provide privacy, comfort and service, in a warm atmosphere. Sperry's knows it is the personal touches that make an event unforgettable. We will work with you to ensure that every detail from linen, timing of food and wine pairings are fitting to your individual needs.

PRIVATE ROOMS: 5

Accommodating 6-80 guest for plated meals; up to 125 guests for reception style

- *On-site Audio/Visual equipment*
- *Sound system in private rooms*
- *Complimentary parking*

PLANNING SERVICES:

- *Customized menu planning*
- *Wine pairings with your menu selections*
- *Linen and place settings*

For additional information, contact Sperry's Restaurant

Private Dining & Events Manager - Olivia Prawdzik
(615) 778-9950 or at CoolSprings@sperrys.com

General Manager – Steven Higgins
Assistant General Manager – Jeff Miller

650 Frazier Drive, Suite 140, Franklin, TN 37067
Phone: (615) 778-9950 / Fax: (615) 778-2576



PRIVATE EVENTS / POLICIES AND PROCEDURES

FACILITY RENTAL:

The use of our Private Dining Rooms is subject to a Food and Beverage Minimum purchase, based on the specific space your group requires. Minimums are not published due to dates, time and space for your event. This minimum does not include applicable service charge or sales tax. A signed contract is required to guarantee your space.

SERVICE CHARGE AND TAX:

A gratuity of 24% will be added to your event. TN Sales Tax of 9.75% will be applied to all food and beverage.

PAYMENT:

All payments are to be made by credit card, check, or cash.

CANCELLATION POLICY:

Any cancellation within 48 hours of the scheduled event date will result in being charged a cancellation fee of \$250 which will be issued as a Gift Card.

GUARANTEE POLICY:

A total guaranteed count is due no later than three business days prior to your event. If no guarantee is received and agreed upon, the number of guests expected will be considered the guarantee number.

SIGNAGE:

Sperry's Restaurant must approve use of our logo, displays, signage and decorations in advance. Due to health, safety and liquor laws, all food and beverage must be supplied by Sperry's, unless approved by the Manager. Service fees may apply to items not supplied by Sperry's.



~ HISTORY OF SPERRY'S ~

Sperry's Restaurant opened its doors in 1974 by brothers Houston and Dick Thomas. The quaint Belle Meade location evolved over the years, with menu and décor additions by the two brothers. The Belle Meade Sperry's is owned by Houston's son, Al Thomas and his wife Trish. A second Sperry's location was opened in Cool Springs in 2006. Over the years Sperry's has received numerous awards and positive reviews. While these are appreciated, none of these are as important as the continued patronage and satisfaction of our customers. The restaurant name comes from Burton W. Sperry, great grandfather of the original owners. Burton was engaged in the hotel business in Jacksonville, Florida from the late 1800's into the 1900's. His reputation for fine food and service was wide spread.

The owners and management of Sperry's, strive to maintain his example for your dining pleasure. Sperry's kitchens contain only the finest products available; including aged heavily marbled Western beef, the finest fresh seafood available, premium dairy products, oils and spices. All of our dressings, soups and sauces are made from scratch. Our menu is composed of ingredients you would be proud to serve. We trust the discriminating palate will find favor with our culinary offerings. To have you as our guest is an honor we do not take lightly.

Bon Appétit!



~ DISPLAY TRAYS ~

Seasonal Fruit - Assorted Vegetables..... \$7 *per person*

Imported & Domestic Cheese - Seasonal Fruit..... \$10 *per person*

~ COLD HORS D'OEUVRE ~

Smoked Salmon Dip..... \$7 *per person*

Shrimp Cocktail..... \$3 *per piece*

Smoked Salmon Filet..... *Half Filet \$60 / Full Filet \$120*

~ HOT HORS D'OEUVRE ~

Sausage Stuffed Mushrooms.....\$3 *per piece*

Prime Rib Sliders.....\$4 *per piece*

Seared Scallops.....\$5 *per piece*

Lamb Lolly Pops.....\$5 *per piece*

2oz Crab Cake.....\$8 *per piece*



~ **Burton W. Sperry Menu** ~

Bread Service

Salad Course

Sperry's House Salad

Entrée Course

Grilled Chicken Breast

Mushroom Herb Sauce, Twice Baked Potato & Grilled Asparagus

Atlantic Salmon

Lemon & Hollandaise Sauce, Twice Baked Potato & Grilled Asparagus

Filet Mignon

6oz. Center Cut, Twice Baked Potato & Grilled Asparagus

Dessert Course

Espresso Brownie

Crème Anglaise and Vanilla Bean Ice Cream

Or

Carrot Cake

Homemade and Served Warm

\$59 per Person

*****Complimentary Soft Drink, Coffee or Tea*****



~ Oxford Menu ~

Bread Service

Appetizer Course

Smoked Salmon

Capers, Onions, Chef's Dressing, Toast Points

Salad Course

Sperry's House Salad

Entrée Course

Grilled Chicken Breast

Mushroom Herb Sauce, Twice Baked Potato & Grilled Asparagus

Atlantic Salmon

Lemon & Hollandaise Sauce, Twice Baked Potato & Grilled Asparagus

Filet Mignon

8oz. Center Cut, Twice Baked Potato & Grilled Asparagus

Dessert Course

Espresso Brownie

Crème Anglaise and Vanilla Bean Ice Cream

Or

Carrot Cake

Homemade and Served Warm

\$69 per Person

*****Complimentary Soft Drink, Coffee or Tea*****



~ Captains Menu ~
Bread Service

Appetizer Course

Smoked Salmon

Capers, Onions, Chef's Dressing, Toast Points
Or

Sausage Stuffed Mushrooms

Salad Course

Sperry's House Salad

Or

Caesar Salad

Entrée Course

Grilled Chicken Breast

Mushroom Herb Sauce, Twice Baked Potato & Grilled Asparagus

Seabass, Halibut or Grouper

Seasonal Availability

Twice Baked Potato & Grilled Asparagus

Filet Mignon

8oz. Center Cut, Twice Baked Potato & Grilled Asparagus

Dessert Course

Espresso Brownie

Crème Anglaise and Vanilla Bean Ice Cream
Or

Carrot Cake

Homemade and Served Warm

\$79 per Person

*****Complimentary Soft Drink, Coffee or Tea*****