FONDA

12 SOUTH | NASHVILLE



PRIVATE EVENTS & CATERING

2316 12TH AVE SOUTH | 615.800.4899 www.fondanashville.com | events@fondanashville.com



Located in the vibrant 12 South neighborhood of Nashville, Fonda is ready to host large groups, private events and buyouts. Our private glassed in dining room, is perfect for groups of 25-35.

For groups looking for something a bit more grand,
Fonda 12 South is available for full buy-outs.
We can acccommdate up to 130 guests for seated dinner
or 200 for cocktail receptions.

Our dedicated team looks forward to ensuring that every detail of your event is delivered with grace and finesse.





The Sunroom is a glassed in, private space that can accommodate 35 people for a sit-down dinner, or up to 40 guests for a cocktail reception.

With surrounding views of the adjacent dining room and the livelyhood of 12 South, the Sunroom is great for everything special: wedding receptions, college reunions and more!



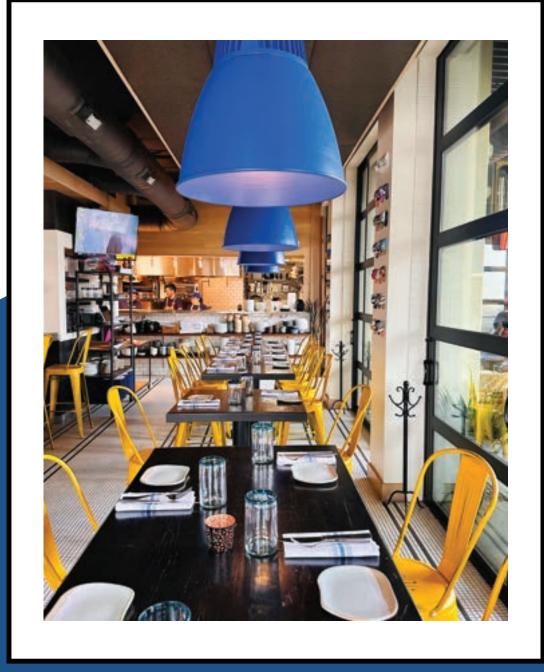
40 standing 30-35 seated

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Our Family style table, tucked away next to our bar, can seat parties of 15 people up to 20 people.

It has counter height seating and great for any smaller gatherings,
from birthday celebrations to college graudation.



15 - 20 seated



The entire restaurant can be reserved for your private event. We have the ability to customize menus and have a lot of creativity with the space we provide. Perfect for the corporate cocktail setting, large scale wedding receptions, pivitol birthdays and company industry parties.



200 standing 150 seated

MENUS

For large parties, we offer our Family Style menus!

Personalize your menu for your event, with many options that will work for you and your guests.

Served on large platters, it's a great way to sit back, relax and we can take care of all of the rest.







FAMILY STYLE MENU

TO START {for the table}

GUACAMOLE

ground avocado, jalapeño, onion, cilantro made to order

TOTOPOS CON SALSA *{chips and salsa}* crispy corn tortillas, pasilla de oaxaca,

salsa verde

BOTANAS {choose three}

TAQUITOS DE POLLO *(fried mini tacos)* crispy chicken tacos, pasilla de oaxaca salsa, crema, cotija cheese

QUESO FUNDIDO {melted cheese} melted chihuahua cheese, salsa verde, tortillas

FRIJOLES NEGROS {black bean dip} refried black beans, cheese, chipotle, crushed pumpkin seeds

ENSALADA KALE {kale salad} kale, toasted pumpkin seeds, maitake mushrooms, roasted jalapeño dressing

TOSTADA DE ATÚN* {tuna tostada} diced tuna, salsa verde vinaigrette, avocado, habanero dressing

BIRRIA QUESADILLA *(two short rib quesadillas)* cheese and slow roasted short rib quesadilla with broth

EMPANADAS DE JAIBA {crab empanadas} lump crab, crema, mango habanero salsa, crema \$5.00 pp extra

WAGYU CON MOLE DE AVELLANAS*

{wagyu ribeye with mole sauce} sliced ribeye, maitake mushrooms, chipotle-hazelnut mole \$8.00 pp extra

ESQUITES CON LANGOSTA*

{grilled lobster with street corn}
roasted chile lobster tail, mexican street corn
\$8.00 pp extra

POSTRES: DESSERT {choose one}

SALTED CAJETA POT DE CRÈME

WARM MEXICAN CHOCOLATE BROWNIE ICE CREAM SUNDAE

CHURROS

LARGE PLATES {choose two}

TACO BOARDS

choose your protein by the 1/2 lb. comes with 6 tortillas, jalapeño escabeche, black beans and two salsas {serves 1-3}

POLLO TINGA {chipotle pulled chicken and cheese}

CARNITAS {slow roasted pork}

PATO {slow cooked pulled duck}

CHORIZO {pork sausage}

VEGETARIAN {sauteed spinach and mushrooms}

CARNE ASADA {grilled skirt steak and cheese} +\$5.00 pp extra

HOMESTYLE BAKED ENCHILADAS

corn tortillas, filled with your choice of protein, chihuahua cheese, served with house rice

POLLO TINGA {chicken}

PUERCO* {pork}

BIRRIA {braised short rib beef}

VEGETARIAN {spinach and wild mushroom}

JAIBA {lump crab} +\$6.00 pp extra

ROASTED CHICKEN

cut into quarters, mole verde, house rice and beans

PESCADO VERACRUZANA

baked whitefish served in traditional tomato based vercruzana sauce

ARRACHERA, MEXICAN SURF AND TURF

sauteed shrimo, grilled skirt steak in chipotle tomato sauce, rice and beans \$8.00 pp extra

Having an office party or birthday gathering at home?
We can cater to larger events to you!
Bring our delicious flavors to any event and customize your menu with plenty of our classic dishes to choose from.

{delivery available with an additional fee}







CATERING MENU

BOTANAS {snacks}

| GUACAMOLE EN MOLCAJETE {per pint} | .25 |
|---|-----|
| QUESO {per pint} | 18 |
| TOTOPOS CON SALSA {per pint} | 15 |
| SALSA DE FRIJOLES NEGROS {per pint} | 18 |
| TAQUITOS DE POLLO {per dozen} | 60 |
| EMPANADAS DE JAIBA {per half dozen} | .32 |
| BIRRIA QUESADILLAS {per dozen} | 60 |
| | |
| ENSALADA DE KALE (per tray, feeds 4 to 6) | .45 |

ENSALADA DE MEXICANA (per tray, feeds 4 to 6).....45

BEBIDAS {drinks} {priced by the gallon}

| HIBISCUS ICED TEA | ∠: |
|---------------------------|----|
| PRICKLY PEAR AGUA FRESCA | 35 |
| PINEAPPLE AGUA FRESCA | 35 |
| PASSION FRUIT AGUA FRESCA | 35 |
| LIMEADE | 25 |
| HALF TEA & HALF LIMEADE | 25 |

TAQUIZA PACKS {feeds four to six}

COMES WITH:

one pound of protein choice of rice or refried beans jalapeño escabeche slaw, corn, flour, or mixed tortillas salsa de pasilla de oaxaca salsa verde chipotle salsa pico de gallo limes tortilla chips

PROTEIN OPTIONS

| POLLO TINGA {chipotle pulled chicken} | 50 |
|---|----|
| CARNE ASADA {grilled skirt steak} | 65 |
| CARNITAS {slow roasted pork} | 50 |
| PATO {slow cooked pulled duck} | 60 |
| CHORIZO {spiced pork sausage} | 50 |
| VEGETARIAN {sauteed spinach & musrooms} | 45 |

HOMESTYLE PROTEIN OPTIONS

ENCHILADAS (feeds four to six)

corn tortillas layered with your choice of protein, chihuahua cheese, crema, and your choice of ranchera {red} or suizas {green} sauce

comes with rice

| POLLO TINGA {chipotle pulled chicken}88 |
|---|
| CARNITAS {slow roasted pork}88 |
| PATO {slow cooked pulled duck}94 |
| VEGETARIAN {sauteed spinach & musrooms}80 |



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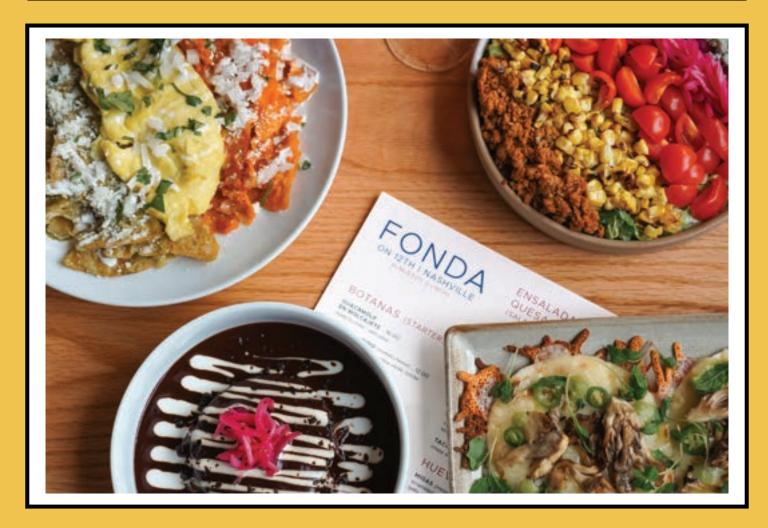
A non-refundable 50% deposit is required
to secure private event reservations.

A final guest count is required 48 hours prior to your event.

Pricing does not include tax, 20% gratuity, and a 6% administrative fee.

Groups larger than 35 may be suggested for a half or full restaurant buyout.

Questions, just email us! events@fondanashville.com.



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