



SMALL PLATES • BIG WINES



Private Dining Menu

11400 MAIN STREET | LOUISVILLE, KY 40243

LouVino Private Dining Package 1: \$35/person

All items will be served on platters for your table to share "family style." Your selected menu will be printed and ready upon your arrival. Package price includes non-alcoholic beverage and dessert.

Starters: choose 1, choose 2 (add \$3/p):

- Confit Chicken Wings, Hoisin Chili Glaze, Kimchi Slaw
- Loaded Baked Potato Tots, Bacon, Cheddar, Scallion, House Ranch
- Duck Fat Frites, White Truffle Aioli
- Bacon Wrapped Dates, Stilton Cheese, Port Drizzle
- Warm German Pretzel with Beer or Port Cheese

Shared Plates: choose 2, choose 3 (add \$5/p)

- Warm Brussels Sprouts Salad, Sweet Potato Chili Salsa, Cilantro Lime Vinaigrette
- Market Mix, Chef's Daily Preparation of Farmers' Market Vegetables
- Grilled Skirt Steak and Truffle Parmesan Frites, Demi
- Fried Chicken Tacos, Crispy Chicken, Garlic Mash, Cheddar, Pepper Gravy
- Beef Sliders, Bacon, Caramelized Pepper & Onion Mix, Port Cheese
- Seasonal Shrimp & Grits
- Seared Scallops, Fried Green Tomato, Maple Mustard Sauce

Desserts: choose 1

- Seasonal Stuffed Beignets
- Assorted Cookie Board



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LouVino Private Dining Package 2: \$50/person

All items will be served on platters for your table to share “family style” except for the entrée in which each guest will receive their own. Your selected menu will be printed and ready upon your arrival. Package price includes non-alcoholic beverage and dessert.

Shared Starters: choose 1, choose 2 (add \$3/p):

- Confit Chicken Wings, Hoisin Chili Glaze, Kimchi Slaw
- Loaded Baked Potato Tots, Bacon, Cheddar, Scallion, House Ranch
- Duck Fat Frites, White Truffle Aioli
- Bacon Wrapped Dates, Stilton Cheese, Port Drizzle
- Warm German Pretzel with Beer or Port Cheese

Shared Plates: choose 2

- Warm Brussels Sprouts Salad, Sweet Potato Chili Salsa, Cilantro Lime Vinaigrette
- Market Mix, Chef’s Daily Preparation of Farmers’ Market Vegetables
- Seared Scallops, Fried Green Tomato, Maple Mustard Sauce
- Seasonal Shrimp & Grits
- Seasonal Crab Cakes

Small Plate Entrée: Each guest will select one of the following

- Seasonal Salmon Dish
- Seasonal Petite Filet Dish
- Seasonal Pork Dish

Desserts: choose 1

- Seasonal Stuffed Beignets
- Assorted Cookie Board



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Wine Selections and Options

Tier 1 (pick 2 whites and 2 reds)

Red

- 10 Span Pinot Noir (\$32/b)
- Meiomi Pinot Noir (\$52/b)
- Seven Falls Cab (\$32/b)
- Klinkerbrick Zinfandel (\$44/b)

White/Rosé

- Novellum Chard (\$36/b)
- Sacha Lichine Rose (\$36/b)
- Stellina di Notte Pinot Grigio (\$40/b)
- Whitehaven Sauv Blanc (\$32/b)

Extra:

- Champagne Toast, \$3 per person

Tier 2 (pick 2 whites and 2 reds)

Red

- Conn Creek Cabernet (\$60/b)
- Caymus Cabernet (\$116/b)
- Stoller Pinot Noir (\$52/b)
- Fallia Pinot Noir (\$76/b)
- Decoy Merlot (\$60/b)
- Fontanafredda Barolo (\$68/b)

White/Rosé

- Stag's Leap 'Karia' Chardonnay (\$52/b)
- Anna De Codorniu Brut Rose Cava (\$36/b)
- Le Mont Sancerre (\$60/b)

Extra:

- Champagne Toast, \$3 per person



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• LOUVINO PRIVATE DINING GUIDELINES •

CONTRACT GUARANTEES

A guaranteed guest count is required for all meal functions three days prior to your event. This number will be considered the minimum guest number billed. Final billing will be based on your guaranteed number or the actual number in attendance, whichever is higher. Your final guest count will ensure that the proper amount of seating and space is reserved and ready upon your arrival.

DEPOSITS

A 50% deposit is required at the time of booking. Until the deposit is paid, the room can and shall be booked for other parties paying their deposit.

MENUS

To ensure a successful event, we request that your menu selection and all function requirements be finalized to business days prior to the date of your function. LouVino must know of any dietary restrictions or members of your party with allergies to the menu selected at the time the menu is selected.

FOOD AND BEVERAGE MINIMUMS and POLICIES

Food and beverage minimums are required. See our "Events" page on our website for more information about minimums. Any food and beverage amount below the minimum will be subject to a room fee to make up the difference between the actual spent and the minimum charge.

All food and beverage items purchased or consumed by your attendees at the Restaurant must be supplied and prepared by the Restaurant. You may bring a cake to your event for a cake-cutting fee of \$2/person in your party. It is the policy that no alcoholic beverages may be brought into the Restaurant for a private function. We reserve the right to request proof of legal drinking age when necessary. Kentucky law prohibits the removal of alcoholic beverages from the premises.

DECORATIONS/ACCESS TO THE ROOM

In most cases, you will be able to decorate your event room prior to your event. There may be rare cases in which an event is booked prior to yours, which would limit the time you are allowed access. In a case such as this, a manager will inform you of the time limitations when booking. Decorations including flowers, balloons, contained candles, table runners, and vases are permitted. In order to uphold our restaurant, wall decorations, glitter, and confetti are not permitted.

PAYMENT/BILLING/ADDITIONAL FEES

Payment is due immediately upon completion of the event. An itemized check will be presented at the completion of your event. All charges will be based upon the guaranteed or actual attendance, whichever is greater. Acceptable forms of payment include cash, Visa, Mastercard, Discover, and American Express. All final payments include a 2% service fee, 20% gratuity, and 6% sales tax. Prices do not include sales tax, gratuities or minimum food requirements. All gratuities are based upon the actual charge or the minimum room charge, whichever is higher.

CANCELLATION POLICY

- For full refund of your deposit, cancellation must be made 14 full days prior to your reservation's start time.
- If a dinner cancels less than 14 full days in advance, the deposit is not refunded.
- If a dinner cancels less than 7 full days in advance, the guest forfeits the deposit or 25% of the estimated bill (whichever is greater).
- If a dinner cancels less than 72 hours in advance, the guest forfeits the deposit or 50% of the estimated bill (whichever is greater).

LIABILITY

The Restaurant reserves the right to inspect and control all private functions. The guest agrees to be responsible for any damage to the Restaurant, including but not limited to A/V equipment, furniture, and decorations. The Restaurant shall not be responsible for damage or loss of any merchandise or articles brought into the Restaurant, or for any items left unattended.

DEFAULT

The failure and/or refusal by you to make payment as specified in the Agreement, at the option of the Restaurant, shall constitute cancellation of the event by you. The Restaurant shall retain all deposits and advance payments.

By Approving of this Event Proposal, you acknowledge that you have read and agree to all of the terms and condition listed in the Event Summary and Event Policies.