

LOUVINO OTR
Cellar Room Brunch

Saturday or Sunday 10a-12:30p
PLATED FOR PARTIES OF 18 OR LESS

\$25 PER PERSON

Your brunch includes biscuits with jam & butter on the tables upon arrival, a plated entrée for each guest served with family style fruit, dessert, & all non-alcoholic beverages.

Brunch start times are between 10am and 12:30pm; room must be cleared by 2p.

Room holds 40 people MAX. Host is welcome to arrive early and decorate!

Family Style Starter

Biscuits with Jam & Butter on the tables upon arrival

Choose Four Entrées for your menu:

Entrées served with Family Style Fruit

biscuits 'n gravy

house goetta gravy, sunny side up egg*

farmers market scramble

chef's whim of eggs, vegetables and cheese, side salad

pancake tacos

topped with bacon, sausage, scrambled eggs and cheese,
& spiced maple dipping sauce

warm Brussels sprouts salad with grilled chicken

roasted seasonal veggie chili salsa, cilantro lime vinaigrette

croissant BLT sandwich

with side of tots OR Brussels sprouts

fried green tomato, bacon, cheddar, over easy egg, maple mustard

fried chicken tacos

with side of tots or Brussels sprouts

two soft shell tacos with crispy chicken, garlic mashed potatoes,
white cheddar, pepper gravy

Family Style Dessert

LouVino's Country Doughnuts

cinnamon and sugar, vanilla anglaise

LOUVINO OTR
Cellar Room Brunch

Saturday or Sunday 10a-12:30p
BUFFET STYLE FOR PARTIES OF 18+

\$25 PER PERSON

Package includes non-alcoholic beverages. Brunch start times are between 10am and 12:30pm; room must be cleared by 2p. The Cellar Room holds 40 people MAX & host is welcome to arrive early and decorate!

Host Chooses 1 Starter served Family Style upon arrival

Fresh Fruit Variety

Biscuits with seasonal Jam & Butter

Loaded baked potato tots with bacon cheddar, scallion and house ranch

Country doughnuts, cinnamon and sugar, vanilla anglaise

Host Chooses 2 Sides served Buffet Style

Classic scrambled eggs

Hash-brown casserole

Pom Frites served with ketchup

Warm Brussels Sprouts Salad (LouVino's #1 selling dish)

Mixed Green Salad served with ranch & balsamic

Host Chooses 2 Mains served Buffet Style

Chicken Biscuit Sliders

Biscuits & house sausage gravy

Fried Green tomato BLT on croissant

Stuffed French Toast: berry jam, bourbon maple & whipped cream

Add a celebratory champagne toast for \$3 per person.

BRUNCH BEVIES – FROM THE BAR

See below for our Bar Pricing during Weekend Brunch.

We can set out the full menu without pricing OR you can choose specific items we will list on your menu for your guests! All alcohol is charged by consumption. You are also welcome to pre-order! Don't forget, coffee, soda and iced tea are included with your brunch!

glass / jumbo / pitcher

MIMOSA 3 / 8 / 22
sparkling wine, OJ

FLAVORED MIMOSA 4 / 9 / 26
sparkling wine with cranberry, grapefruit,
pineapple, OR blood orange

UPGRADE MIMOSA TO PREMIUM add 2 / 5 / 10
add Grand Marnier & vodka to any mimosa

BELLINI 6 / 16 / 32
sparkling wine, peach nectar

LOUVINO BLOODY MARY 10 / X / 40
vodka, bloody mary mix, fresh cracked pepper
upgrade to Tito's Vodka 12 / X / 48
upgrade to Grey Goose Vodka 14 / X / 56

APEROL SPRITZ 10 / 20 / 60
aperol, sparkling wine, soda

SPARKLING PALOMA 9 / 18 / 35
tequila, grapefruit juice, sparkling wine

PINEAPPLE UPSIDE DOWN MIMOSA 9 / 18 / 35
vanilla vodka, pineapple, luxardo cherry, demerara

KENTUCKY COFFEE 10
cream liqueur, bourbon, coffee, whipped cream, cinnamon

EVENTS OVERVIEW - LouVino OTR

OTR Cincinnati: We have 2 spaces available for a variety of events and meetings. Both rooms have a TV and can be hooked up to HDMI devices for viewing on the screen.

CONTRACT GUARANTEED HEADCOUNT

A guaranteed guest count is required for all meal functions 10 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 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. OTR: For our larger space, the deposit is \$500, and for our smaller space, the deposit is \$250. Our brunch event deposits are \$100.

MENUS

To ensure a successful event, we request that your menu selection and all function requirements be finalized 10 business days prior to the date of your function.

FOOD AND BEVERAGE MINIMUMS and POLICIES

All minimums are excluding tax and gratuity

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.

DECORATIONS/ACCESS TO THE ROOMS

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.

OUTSIDE DESSERT

You may bring a cake to your event for a \$15 Fee. If you would prefer LouVino Staff plates and serves the dessert, the fee is \$1/head. 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.

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 appropriate sales tax (OH 7%). 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 20 full days prior to your reservation's start time.

-If a dinner cancels less than 20 full days in advance, the deposit is not refunded.

-If a dinner cancels less than 10 full days in advance, the guest forfeits the deposit or 50% of the estimated bill on the signed LouVino Private Dining contract (whichever is greater).

-If a dinner cancels less than 72 hours in advance, the guest forfeits the entire remaining balance of the estimated bill on the the signed LouVino Private Dining Contract.

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 conditions listed in the Event Summary and Event Policies.