

LOUVINO OTR

Saturday & Sunday Plated Brunch

PLATED MENU FOR PARTIES OF 18 OR LESS

Plated Menu is \$25 PER PERSON for parties of 18 or less people.

Your brunch includes family style biscuits with jam & butter and fresh fruit, a plated entrée for each guest, dessert & all non-alcoholic beverages.

Brunch start times are between 10am and 12:30pm.

Host has access to the space starting at 10am - last call is at 2pm.

LouVino prints your customized menu the day of the event!

Family Style Starter

Biscuits with Jam & Butter and Fresh Fruit on the tables upon arrival

Choose Four Entrées for your Menu

Add Family Style Loaded Tots or Brussels Sprouts Salad for \$4

Biscuits & 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

Stuffed French Toast

thick cut French bread, stuffed with chilled vanilla mascarpone, cinnamon,
seasonal jam, bourbon maple and whipped cream

Croissant BLT Sandwich

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

Fried Chicken Tacos

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

Family Style Dessert

Country Doughnuts - cinnamon and sugar, vanilla anglaise

LOUVINO OTR

Saturday & Sunday Buffet Brunch

BUFFET MENU FOR PARTIES OF 19+ Cellar Room Only

\$25 PER PERSON

Customize your buffet menu from the options below.

Package includes Soda, Coffee, Iced Tea, & Lemonade.

Brunch start times are between 10am and 12:30pm.

Host has access to the space starting at 10am - last call is at 2pm.

If you party exceeds 36 people, the buffet items selected are served family style to your guests.

Maximum room capacity is 40 people.

Host Chooses 1 Starter

Add an additional starter for \$4

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

Add an additional side for \$4

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

Add an additional main for \$6

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!

LouVino OTR Private Event Policies and Contract

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 7 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