

LouVino Douglass Hills Private Dining Dinner Packages



OUR ADDRESS IS 11400 MAIN ST LOU KY 40243 DINNER OFFERED TUES-SUNDAY

Our private dining space at our Douglass Hills location can seat up to 40 guests comfortably and has a 70" TV that can be hooked up to your device for viewing on the screen. The room is ADA compliant and measures 23'x23'. All events are full service from start to finish. You will find our full contract on the last page of the following dinner menus. We hope to host your next dinner in Douglass Hills!

Our Direct Email: events@louvino.com Our recommended florist, Anna Lina, Email: wishflowerbotanika@gmail.com

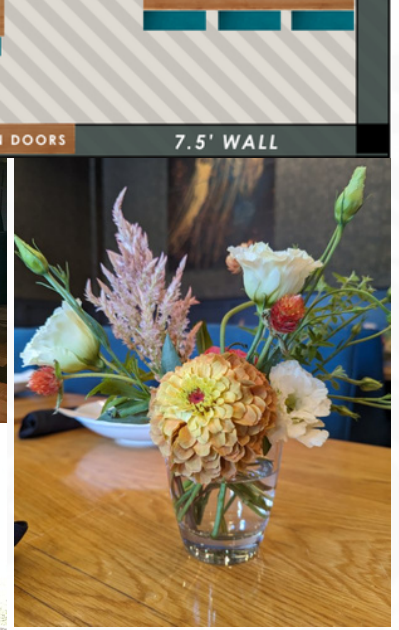
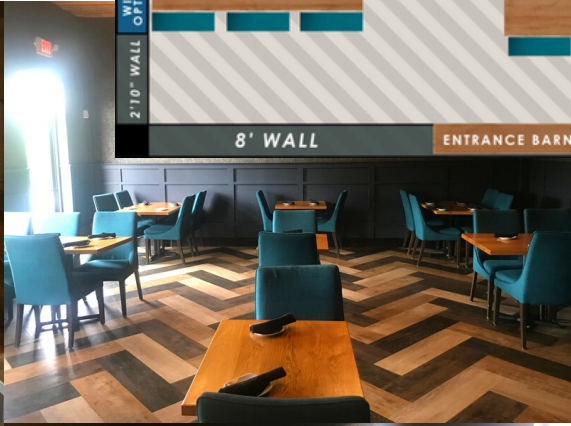
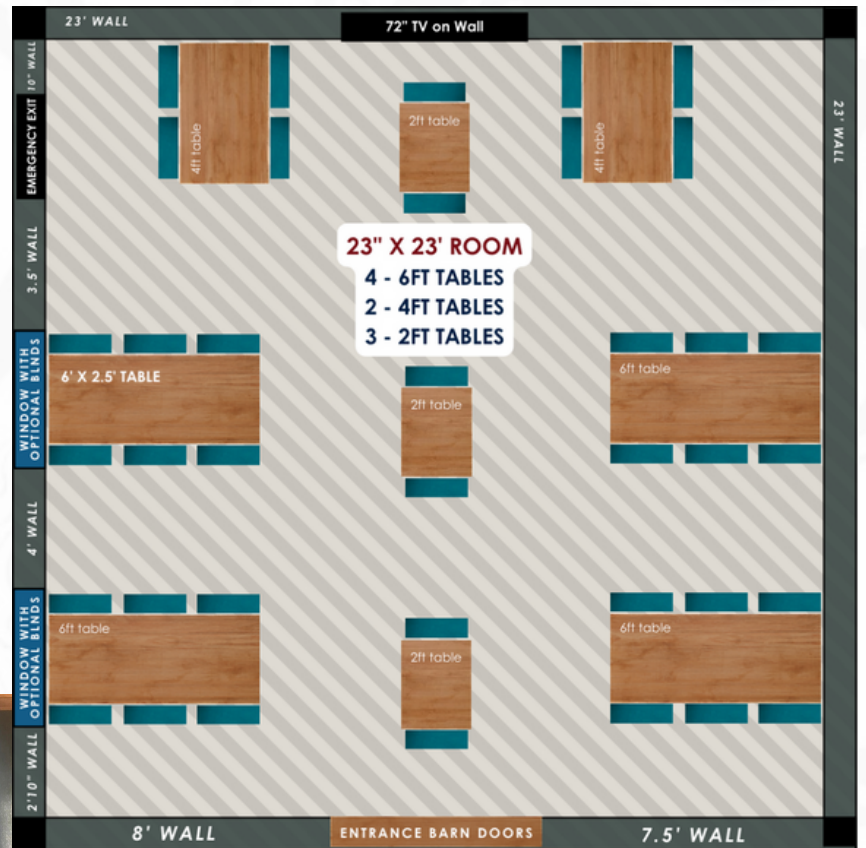


LouVino Douglass Hills Private Room Tables

SEPTEMBER - DECEMBER 2023

OUR ADDRESS IS 11400 MAIN ST LOU KY 40243
DINNER OFFERED TUES-SUNDAY

Your event planner will send you table options as you get close to your guaranteed headcount to confirm your room setup. There are several options depending on your final guaranteed headcount. This room can seat up to 40 guests comfortably, the room is 23' x 23' with four 6'x30" tables, two 4'x30" tables and three 2'x30" tables.





Family Style

PACKAGE ONE

All food items are served to your guests on large plates to share 'family style.' The host selects two shared starters and two shared plates for your menu. Your event menu is created by your planner to compliment the theme of your event and printed in-house by LouVino. If choosing to offer your guests a limited bar, your bar items will be listed on that menu.

Package price includes Iced Tea, Coffee, Soda and Lemonade.



MENU STARTS AT \$35 PER PERSON BEFORE TAX AND GRATUITY

STARTERS, CHOOSE TWO

LOADED BAKED POTATO TOTS bacon, cheddar, scallions, house ranch **bacon cannot be removed*

DUCK FAT FRITES with white truffle aioli

PARMESAN TRUFFLE FRITES v with white truffle aioli

CARAMELIZED ONION GOAT CHEESE DIP v balsamic reduction, crostini

FRIED GREEN TOMATOES v maple mustard, parmesan

BACON WRAPPED DATES Point Reyes blue cheese filling, port drizzle

SHARED PLATES, CHOOSE TWO

WARM BRUSSELS SPROUTS v chili corn salsa, cilantro lime vinaigrette

HOUSE SALAD BOWL v mixed greens, pickled shallots, cherry tomatoes, goat cheese, candied pecans, balsamic vinaigrette

CHICKEN TACOS (1 PER PERSON) flour tortilla, garlic mashed potatoes, cheddar, chicken gravy

BEEF SLIDER (1 PER PERSON) port cheese, pepper and onion mix, smoked bacon, Pop's pickles

SEARED SCALLOP ON FRIED GREEN TOMATO (+4 PER PERSON WHEN CHOSEN) maple mustard, parmesan

VEGETARIAN RISOTTO v parmesan risotto, seasonal vegetables

SHRIMP & GRITS crispy shrimp, Weisenberger cheese grits, Benton's country ham, spicy maple syrup, sunny side egg

FAMILY STYLE DESSERT

CHOCOLATE CHIP COOKIE DOUGH BEIGNETS bourbon chocolate ganache, vanilla anglaise

GLUTEN-FREE | VEGAN attendees receive seasonal sorbet

KIDS CHOICES FOR AGES 12 AND UNDER ARE \$10 PER CHILD BEFORE TAX AND GRATUITY

Chicken Tenders OR Quesadilla with side of Fruit, Mashed Potatoes or Fries

Kids orders can be sent ahead of time OR listed on your printed event menu.

WE ARE HAPPY TO MEET REQUESTS FOR GUEST DIETARY RESTRICTIONS AS LONG AS THEY ARE TURNED IN BY THE REQUIRED DATE.

ADD CHARCUTERIE BOARDS | \$28 PER BOARD

trio of meats, cheeses, pickled veggies, local jams, fruit, nuts, crostini, feeds 4-6

ADD BREAD AND BUTTER TO STARTERS | ADD \$2 PER PERSON



Plated Entrée

PACKAGE TWO

Your chosen starter, shared plates and dessert beignets are served 'family style'. Each guest will choose their own personal entrée on the night of your event. Your event menu is created by your planner to compliment the theme of your event and printed in-house by LouVino. If choosing to offer your guests a limited bar, your bar items will be listed on that menu.

Package price includes Iced Tea, Coffee, Soda and Lemonade.



ADD CHARCUTERIE BOARDS | \$28 PER BOARD
trio of meats, cheeses, pickled veggies, local jams, fruit, nuts, crostini, feeds 4-6
ADD BREAD AND BUTTER TO STARTER | ADD \$2 PER PERSON

MENU PRICE STARTS AT \$50 PER PERSON BEFORE TAX AND GRATUITY

STARTER, CHOOSE ONE

(ADDITIONAL STARTERS +4 PER PERSON)

- | | |
|---------------------------|-------------------------------------|
| LOADED BAKED POTATO TOTS | CARAMELIZED ONION GOAT CHEESE DIP v |
| DUCK FAT FRITES | FRIED GREEN TOMATOES v |
| PARMESAN TRUFFLE FRITES v | BACON WRAPPED DATES |

SHARED PLATES, CHOOSE TWO

(ADDITIONAL SHARED PLATES \$6 PER PERSON)

- WARM BRUSSELS SPROUTS v chili corn salsa, cilantro lime vinaigrette
- HOUSE SALAD BOWL v mixed greens, pickled shallots, cherry tomatoes, goat cheese, candied pecans, balsamic vinaigrette
- CAESAR SALAD BOWL crisp romaine, buttermilk Caesar, caper anchovy crumble, parmesan crisp
(if wanting personal salads served to each guests, not family style, choose House or Caesar and add \$3 per person)
- CHICKEN TACOS (1 taco per person) flour tortilla, garlic mashed potatoes, cheddar, chicken gravy
- BEEF SLIDER (1 slider per person) port cheese, pepper and onion mix, smoked bacon, Pop's pickles
- SEARED SCALLOP ON FRIED GREEN TOMATO (+4 PER PERSON WHEN CHOSEN) maple mustard, parmesan
- VEGETARIAN RISOTTO v parmesan risotto, seasonal vegetables
- SHRIMP & GRITS crispy shrimp, Weisenberger cheese grits, Benton's country ham, spicy maple syrup, sunny side egg

PERSONAL ENTRÉES LISTED FOR GUESTS ON NIGHT OF YOUR EVENT

- SALMON DISH | garlic whipped mashed potatoes, seasonal vegetable, grilled lemon, beurre blanc
- FILET DISH | garlic whipped mashed potatoes, seasonal vegetable, mustard demi-glace
- FRIED CHICKEN | crispy chicken breast, garlic whipped mashed potatoes, bacon braised kale, peppered chicken gravy
- PARMESAN RISOTTO served with seasonal vegetable
- Upgrade all garlic mashed potatoes to a serving of our potato gratin +\$5 per person.*

FAMILY STYLE DESSERT

- CHOCOLATE CHIP COOKIE DOUGH BEIGNETS bourbon chocolate ganache, vanilla anglaise
- GLUTEN-FREE | VEGAN attendees receive seasonal sorbet

KIDS CHOICES FOR AGES 12 AND UNDER ARE \$10 PER CHILD BEFORE TAX AND GRATUITY

Chicken Tenders OR Quesadilla with side of Fruit, Mashed Potatoes or Fries
Kids orders can be sent ahead of time OR listed on your printed event menu.

WE ARE HAPPY TO MEET REQUESTS FOR GUEST DIETARY RESTRICTIONS AS LONG AS THEY ARE TURNED IN BY THE REQUIRED DATE.



Surf & Turf

PACKAGE THREE

Your chosen starter, shared plates and dessert beignets are served 'family style'. Each guest will choose their own personal entrée on the night of your event. Your event menu is created by your planner to compliment the theme of your event and printed in-house by LouVino. If choosing to offer your guests a limited bar, your bar items will be listed on that menu.

Package price includes Iced Tea, Coffee, Soda and Lemonade.



ADD CHARCUTERIE BOARDS | \$28 PER BOARD
trio of meats, cheeses, pickled veggies, local jams, fruit, nuts, crostini, feeds 4-6
ADD BREAD AND BUTTER TO STARTER | ADD \$2 PER PERSON

MENU PRICE STARTS AT \$65 PER PERSON BEFORE TAX AND GRATUITY

STARTER, CHOOSE ONE (ADDITIONAL STARTERS +4 PER PERSON)

- | | |
|---------------------------|-------------------------------------|
| LOADED BAKED POTATO TOTS | CARAMELIZED ONION GOAT CHEESE DIP v |
| DUCK FAT FRITES | FRIED GREEN TOMATOES v |
| PARMESAN TRUFFLE FRITES v | BACON WRAPPED DATES |

SHARED PLATES, CHOOSE TWO

- WARM BRUSSELS SPROUTS v chili corn salsa, cilantro lime vinaigrette
- HOUSE SALAD BOWL v mixed greens, pickled shallots, cherry tomatoes, goat cheese, candied pecans, balsamic vinaigrette
- CAESAR SALAD BOWL crisp romaine, buttermilk Caesar, caper anchovy crumble, parmesan crisp
(if wanting personal salads served to each guests, not family style, choose House or Caesar and add \$3 per person)
- CHICKEN TACOS (1 taco per person) flour tortilla, garlic mashed potatoes, cheddar, chicken gravy
- BEEF SLIDER (1 slider per person) port cheese, pepper and onion mix, smoked bacon, Pop's pickles
- SEARED SCALLOP ON FRIED GREEN TOMATO (+4 PER PERSON WHEN CHOSEN) maple mustard, parmesan
- VEGETARIAN RISOTTO v parmesan risotto, seasonal vegetables
- SHRIMP & GRITS crispy shrimp, Weisenberger cheese grits, Benton's country ham, spicy maple syrup, sunny side egg

PERSONAL ENTRÉE FOR ALL

FILET DISH + 4 SEARED SHRIMP

garlic whipped mashed potatoes, seasonal vegetable, mustard demi-glace
(add one U-10 Scallop +\$10 per person, Substitute shrimp for one U-10 Scallop +6 per person)

VEGETARIAN OPTION CAN BE LISTED BY REQUEST..

CACIO E PEPE BACI PASTA three cheese stuffed, fresh parmesan, Italian olive oil, cracked black pepper, chive

FAMILY STYLE DESSERT

CHOCOLATE CHIP COOKIE DOUGH BEIGNETS bourbon chocolate ganache, vanilla anglaise

GLUTEN-FREE | VEGAN attendees receive seasonal sorbet

KIDS CHOICES FOR AGES 12 AND UNDER ARE \$10 PER CHILD BEFORE TAX AND GRATUITY

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WE ARE HAPPY TO MEET REQUESTS FOR GUEST DIETARY RESTRICTIONS AS LONG AS THEY ARE TURNED IN BY THE REQUIRED DATE.

LouVino Douglass Hills Private Event Contract 2023

CONTRACT OVERVIEW - LOUVINO DOUGLASS HILLS 11400 Main Street LOU KY 40243

SEPTEMBER - DECEMBER 2023

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.

TV ACCESS | MICROPHONE | MUSIC IN SPACE

Our 72" TV is installed on the wall is available at no charge to host of event. TV works best with HDMI hook up, we also have a MAC adapter. Host must supply their own computer for their presentation.

We do have a microphone available for the space, the room is small enough that it is rare it is needed.

The space has it's own music controls. You can turn off the music form the restaurant and supply your own speaker in the space at an acceptable volume level.

FREE AMPLE PARKING in our lot! From limos to buses, we can handle it. Your bus can also park and wait for any event.

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. The deposit is removed from your grand total on the night of your event.

FOOD AND BEVERAGE MINIMUMS and POLICIES

Food and beverage minimums are required. Any food and beverage spend below the minimum on the day of your event will be subject to a 'room fee' on your tab charged as an 'unmet minimum' to make up the difference between the actual spend and the minimum required. Host can choose to purchase Wine Bottles to take home to reach the food and beverage minimum. Host cannot purchase gift cards to reach the required minimum.

FOOD AND BEVERAGE MENUS

We request that your menu selection and all function requirements be finalized 10 business days prior to the date of your function. 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.

OUTSIDE DESSERT SELF SERVICE V. FULL SERVICE

All outside desserts = \$15 Fee. An additional \$1 per person for LouVino Staff to cut and serve the cake.

BUFFET ITEMS TO-GO

Due to food safety concerns we discourage leftovers being taken from the hot held items on the buffet. LouVino does not assume liability for any food-borne illness related to banquet food consumed off site.

DECORATIONS + ACCESS TO THE ROOM

Weekend Brunch Access 10am, Weekday Lunch Access 11am, Dinner Access 4:30pm. In order to uphold our restaurant, glitter and confetti are not permitted. In the case that the party leaves behind glitter on chairs or confetti on the floors, the Manager has the right to withhold \$100 of the deposit for a cleanup fee. Host is required to remove all decor items form the space upon departure. If the host for some reason wants to leave behind flowers to be used in the restaurant, please get approved by the manager on duty.

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, credit card or check. All final payments include a 4% service fee, 20% gratuity, and 6% KY 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 required food and beverage minimum or 50% of the estimated bill on the signed LouVino 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