

SEPTEMBER - DECEMBER 2023

# LouVino Mass Ave

## Private Dining Dinner Packages



530 MASSACHUSETTS AVE | TUES-SAT | EMAIL: INDYEVENTS@LOUVINO.COM

CORPORATE PARTIES • WEDDING REHEARSAL DINNERS  
BRIDAL CELEBRATIONS • BIRTHDAY PARTIES  
BABY SHOWERS • HOLIDAY PARTIES • FULL RESTAURANT BUYOUTS

### THE MEZZANINE

Seats up to 50 guests.  
Only access by stairs.  
TV available.



### THE GEORGIA ROOM

Seats up to 20 guests.  
Completely isolated.  
TV available.



[www.louvino.com/massave](http://www.louvino.com/massave)



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# PACKAGE ONE

## *Family Style*

All food is served on large plates to share. Package includes Iced Tea, Coffee, Soda & Lemonade



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### \$40 PER PERSON BEFORE TAX AND GRATUITY

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#### STARTERS, CHOOSE TWO

LOADED BAKED POTATO TOTS | bacon, cheddar, scallions, house ranch

DUCK FAT FRITES | with white truffle aioli

PARMESAN TRUFFLE FRITES | with white truffle aioli ✓

FRIED GREEN TOMATOES | maple mustard, parmesan ✓

HOUSE SALAD | mixed greens roasted tomatoes, white cheddar, croutons ✓

CAESAR SALAD | crisp romaine, buttermilk Caesar, caper anchovy crumble, parmesan crisp

#### SHARED PLATES, CHOOSE TWO

WARM BRUSSELS SPROUTS | chili corn salsa, cilantro lime vinaigrette ✓

CHICKEN TACOS | flour tortilla, garlic mashed potatoes, cheddar, chicken gravy

BEEF SLIDERS | port cheese, pepper and onion mix, smoked bacon, Pop's pickles

SEARED SCALLOP ON FRIED GREEN TOMATO | maple mustard, parmesan | (+\$4 PER PERSON)

VEGETARIAN RISOTTO parmesan risotto, seasonal vegetables ✓

CRAB CAKES | lump crab meat, spicy aioli | (+\$4 PER PERSON)

#### FAMILY STYLE DESSERT

CHOCOLATE CHIP COOKIE DOUGH BEIGNETS bourbon chocolate ganache, vanilla anglaise

GLUTEN-FREE | VEGAN attendees receive seasonal sorbet

#### **ADD CHARCUTERIE BOARDS** **\$28 PER BOARD**

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

#### **KIDS MEAL OPTION**

chicken strips & fries  
\$15

# PACKAGE TWO

## *Plated Entrée*

Starters and shared plates are served family style. Guests will choose individual entrées. Package includes Iced Tea, Coffee, Soda & Lemonade



### \$55 PER PERSON BEFORE TAX AND GRATUITY

#### STARTERS, CHOOSE ONE

LOADED BAKED POTATO TOTS | bacon, cheddar, scallions, house ranch

DUCK FAT FRITES | with white truffle aioli v

PARMESAN TRUFFLE FRITES | with white truffle aioli v

FRIED GREEN TOMATOES | maple mustard, parmesan v

HOUSE SALAD | mixed greens roasted tomatoes, white cheddar, croutons v gf

CAESAR SALAD | crisp romaine, buttermilk Caesar, caper anchovy crumble, parmesan crisp

#### SHARED PLATES, CHOOSE TWO

WARM BRUSSELS SPROUTS | chili corn salsa, cilantro lime vinaigrette v

CHICKEN TACOS | flour tortilla, garlic mashed potatoes, cheddar, chicken gravy

BEEF SLIDERS | port cheese, pepper and onion mix, smoked bacon, Pop's pickles

SEARED SCALLOP ON FRIED GREEN TOMATO | maple mustard, parmesan | (+\$4 PER PERSON)

VEGETARIAN RISOTTO | parmesan risotto, seasonal vegetables v

CRAB CAKES | lump crab meat, spicy aioli | (+\$4 PER PERSON)

#### GUESTS CHOOSE ONE

SALMON DISH | garlic whipped mashed potatoes, seasonal vegetable, grilled lemon, beurre blanc

FILET DISH | garlic whipped mashed potatoes, seasonal vegetable, mustard demi-glace

GRILLED CHICKEN | garlic whipped mashed potatoes, seasonal vegetable, grilled lemon, beurre blanc

PARMESAN RISOTTO | served with seasonal vegetable

#### FAMILY STYLE DESSERT

CHOCOLATE CHIP COOKIE DOUGH BEIGNETS | bourbon chocolate ganache, vanilla anglaise

\* Gluten-free & Vegetarian attendees receive seasonal sorbet

#### **ADD CHARCUTERIE BOARDS \$28 PER BOARD**

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

#### **KIDS MEAL OPTION**

chicken strips & fries  
\$15

#### **ENTRÉE ADD ONS**

U-10 Scallop \$10  
Shrimp \$4  
Shrimp & Scallop \$13



## PACKAGE THREE

# Surf & Turf

Starters and shared plates are served family style.  
Each guest will receive an individual surf & turf entrée.  
Package includes Iced Tea, Coffee, Soda & Lemonade



## \$70 PER PERSON BEFORE TAX AND GRATUITY

### STARTERS, CHOOSE ONE

LOADED BAKED POTATO TOTS | bacon, cheddar, scallions, house ranch

DUCK FAT FRITES | with white truffle aioli v

PARMESAN TRUFFLE FRITES | with white truffle aioli v

FRIED GREEN TOMATOES | maple mustard, parmesan v

HOUSE SALAD | mixed greens roasted tomatoes, white cheddar, croutons v gf

CAESAR SALAD | crisp romaine, buttermilk Caesar, caper anchovy crumble, parmesan crisp

### SHARED PLATES, CHOOSE TWO

WARM BRUSSELS SPROUTS | chili corn salsa, cilantro lime vinaigrette v

CHICKEN TACOS | flour tortilla, garlic mashed potatoes, cheddar, chicken gravy

BEEF SLIDERS | port cheese, pepper and onion mix, smoked bacon, Pop's pickles

SEARED SCALLOP ON FRIED GREEN TOMATO | maple mustard, parmesan | (+\$4 PER PERSON)

VEGETARIAN RISOTTO | parmesan risotto, seasonal vegetables v

CRAB CAKES | lump crab meat, spicy aioli | (+\$4 PER PERSON)

### INDIVIDUAL ENTRÉES

SURF & TURF | crab cake & filet, garlic mashed potato, seasonal vegetable, blue cheese butter

VEGETARIAN | option available upon request

### FAMILY STYLE DESSERT

CHOCOLATE CHIP COOKIE DOUGH BEIGNETS | bourbon chocolate ganache, vanilla anglaise

\* Gluten-free & Vegetarian attendees receive seasonal sorbet

#### **ADD CHARCUTERIE BOARDS \$28 PER BOARD**

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

#### **KIDS MEAL OPTION**

chicken strips & fries  
\$15

#### **ENTRÉE ADD ONS**

U-10 Scallop \$10  
Shrimp \$4  
Shrimp & Scallop \$13

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# BUILD YOUR BITES

## Buffet Style

Recommended for larger parties.  
All items are self serve, buffet style.



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MIXED GREENS | roasted tomatoes, white cheddar, housemade croutons • \$3

BUTTERMILK DROP BISCUITS | pepper jelly, pimento cheese • \$3

FRIED GREEN TOMATOES | maple mustard sauce, parmesan • \$4

LOADED BAKED POTATO TOTS | bacon, cheddar, scallion, house ranch • \$4

DUCK FAT FRITES | with white truffle aioli • \$4

TRUFFLE PARMESAN FRITES | with white truffle aioli

CHOCOLATE CHIP COOKIE DOUGH STUFFED BEIGNETS • \$5

FRIED CHICKEN STRIPS | with maple mustard sauce • \$5

WARM BRUSSELS SPROUT SALAD | seasonal salsa, cilantro lime vinaigrette • \$5

FRIED CHICKEN TACOS | • \$6 per taco

SEARED SCALLOPS | fried green tomato, maple mustard sauce, parmesan • \$10 per scallop

BEEF SLIDERS | • \$8 per slider

CRAB CAKES | lump crab meat, roasted red pepper aioli • \$9 per cake

### ADD CHARCUTERIE BOARDS

**\$28 PER BOARD**

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

### KIDS MEAL OPTION

chicken strips & fries  
\$15



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# Private Events FAQ's

## WHAT IF MY GUESTS HAVE DIETARY RESTRICTIONS/PREFERENCES?

We are happy to accommodate requests as long as they are turned in 10 days prior to event.

## CAN I BRING FLOWERS/DECOR?

Louvino does not provide any decor. Hosts can bring table decorations and flowers. No flame candles, glitter, or confetti is allowed.

## WHAT ARE THE TABLE SET UPS? DO YOU HAVE TABLE CLOTHS?

Your tables will be set with silverware, appetizer plate, napkin and water glass. We do not provide table cloths but you are welcome to rent your own. Table maps will be discussed and determined based on event type and size.

## MEZZANINE STEPS/BATHROOMS

The Mezzanine is on the second floor, with only access being stairs, there is no elevator. The bathrooms are located on the first floor only.

## WHAT IS THE DIFFERENCE BETWEEN OPEN/LIMITED/CASH BARS?

Open bar means your guests can order off of our full drink menu. A limited bar is your choice of drinks for the guest to choose from. A cash bar means your guests will pay for their own drinks.

## WHEN CAN I HAVE ROOM ACCESS?

Our regular business hours are MON-THURSDAY 11am-3pm and 5pm-9pm. FRI 11am - 3pm & 5pm-10pm. SAT 10am - 2pm and 5pm - 10pm. SUN 10am - 2pm. Access to the space outside those time frames has to be approved by on-site staff, and may be subject to an additional fee.

## HOW DOES THE MINIMUM WORK?

Your food and beverage minimum must be met before taxes (9%), fees (4%) and gratuity. For example if your minimum is \$1000, taxes = \$90, fees = \$40, and gratuity = \$200. For a grand total of \$1330.

## HOW DO I PAY MY DEPOSIT?

When you confirm you'd like to secure your event and pay your deposit, you will receive an email with instructions on how to submit your payment online.

## CAN WE BRING OUR OWN ALCOHOLIC BEVERAGES?

No. Indiana law prohibits guests bringing, or serving alcoholic beverages.

## CAN WE BRING OUR OWN DESSERTS?

Yes. There is a \$15 fee for bringing your own desserts. For full service desserts (kitchen cuts, serves, etc.) there is an additional \$1 per person fee.

# LouVino Mass Ave Private Event Contract 2023

## **CONTRACT OVERVIEW - LOUVINO 530 MASSACHUSETTS AVE | INDIANAPOLIS IN**

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 not have a microphone available.

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

### **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 from 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