

PRIVATE EVENTS

LOUVINO OTR:
1142 MAIN ST

We have two private event spaces at our Cincinnati location in the Over-the-Rhine neighborhood.

We also have several other options for your event such as full restaurant and bar takeovers.

Both spaces have a 70" TV that can be hooked up to HDMI devices for viewing on the screen.

You will work with your event planner to finalize the set up of your space.



The Champagne Room

on the main floor, this intimate space seats 15
optional window covers for full privacy



The Cellar

cozy and rustic, our larger space, downstairs,
seats up to 40 guests



OTREVENTS@LOUVINO.COM

PLATED BRUNCH

Saturday & Sunday 10a-2p; up to 18 guests

\$28 PER PERSON BEFORE TAX & GRATUITY

FAMILY STYLE STARTER, SIDE, DESSERT AND PLATED ENTREE FOR EACH GUEST

Includes coffee, tea, soda, lemonade
Juices, Mocktails & Alcoholic Beverages are charged by consumption

STARTERS, CHOOSE ONE

Additional plates \$4 per person; served family style

Biscuit Boards served with seasonal jams and honey butter **V**

Fresh Fruit Bowls mixed seasonal fruit variety **V, GF**

Fried Green Tomatoes maple mustard, parmesan **V**

SIDES, CHOOSE ONE

Additional plates \$5 per person; served family style

Warm Brussels Sprouts Salad seasonal salsa, cilantro lime vinaigrette **V GF**

House Salad pickled shallots, tomatoes, goat cheese, candied pecans, balsamic vinaigrette **V GF**

Loaded Baked Potato Tots bacon, cheddar, scallion, house ranch **V***

Pomme Frites served with ketchup **V* GF**

ENTREES, CHOOSE FOUR FOR YOUR MENU

Each guest will pick their entree from your 4 choices the day of your event

Veggie Scramble chef's whim of eggs, veggies and cheese **V GF**

Triple Stack Pancakes whipped vanilla mascarpone, candied pecans, berry jam, whipped cream, maple syrup **V**

Biscuits & Gravy two biscuits, goetta gravy, sunny egg, Glier's goetta

Fried Chicken Tacos crispy chicken, garlic mashed potatoes, pepper gravy, white cheddar, flour tortilla

Pancake Tacos bacon strips, sausage, scrambled eggs, cheddar, spiced maple dipping sauce

Brie Stuffed French Toast double cream brie, brioche, berry jam, Grand Marnier macerated berries, whipped cream, maple syrup **V**

Croissant BLT fried green tomato, bacon, white cheddar, over easy egg*, maple mustard **V***

Veggie Sandwich roasted mushrooms and peppers, broccolini, provolone, umami aioli, toasted sourdough **V**

Looking for something a little fancier? Upgrade to any of the following entrees as one of your choices. The (+\$) for the upgrade is by consumption. No pricing is ever listed on your printed event menus.

Steak & Eggs (+\$10) filet, hash brown casserole, 2 over easy eggs*

Salmon Protein Bowl (+\$6) red quinoa and farrow, grilled salmon, poached egg, basil vinaigrette, mozzarella, cherry tomato, mixed greens, balsamic

Grilled Chicken Caesar (+\$6) crisp romaine, buttermilk Caesar, caper anchovy crumble, parmesan crisp **GF***

Shrimp & Grits (+\$10) sautéed shrimp, tomato, Worcestershire, sausage, ricotta

Steak Sandwich (+\$10) tenderloin, caramelized onion goat cheese spread, balsamic dressed greens, brioche bun

DESSERT

served family style

Country Doughnuts tossed in cinnamon and sugar, served with vanilla anglaise **V**

V/V* = Is/can be made Vegetarian

GF/GF* = Is/can be made Gluten Free



BRUNCH BUFFET

Saturday & Sunday 10a-2p; Cellar ONLY; parties of 19 guests+

\$28 PER PERSON BEFORE TAX & GRATUITY

HOST PRE-SELECTS 1 STARTER, 2 SIDES & 2 MAINS

Includes coffee, tea, soda, lemonade

Juices, Mocktails & Alcoholic Beverages are charged by consumption

STARTERS, CHOOSE ONE

Additional plates \$4 per person

Biscuit Boards served with seasonal jams and honey butter **V**

Fresh Fruit Bowls mixed seasonal fruit variety **V, GF**

Fried Green Tomatoes maple mustard, parmesan **V**

Country Doughnuts tossed in cinnamon and sugar, served with vanilla anglaise **V**

SIDES, CHOOSE TWO

Additional plates \$5 per person

Scrambled Eggs V GF

Choice of Bacon or Turkey Sausage

Warm Brussels Sprouts Salad seasonal salsa, cilantro lime vinaigrette **V GF**

House Salad pickled shallots, tomatoes, goat cheese, candied pecans, balsamic vinaigrette **V GF**

Caesar Salad crisp romaine, buttermilk Caesar, caper anchovy crumble, parmesan crisp **GF***

Loaded Baked Potato Tots bacon, cheddar, scallion, house ranch **V***

Pomme Frites served with ketchup **V* GF**

Hash Brown Casserole V GF

MAINS, CHOOSE TWO

Additional plates \$6 per person

LouVino Pancakes served with seasonal jam, bourbon maple syrup, and whipped cream **V**

Biscuits & Gravy biscuits served with goetta gravy

Grilled Chicken grilled chicken breast **GF**

Shrimp & Grits sautéed shrimp, tomato, Worcestershire, sausage

Croissant BLT fried green tomato, bacon, white cheddar, maple mustard **V***

Veggie Sandwich roasted mushrooms and peppers, broccolini, provolone, umami aioli, toasted sourdough **V**

V/V* = Is/can be made Vegetarian

GF/GF* = Is/can be made Gluten Free



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 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. Should your guest count increase, please inform your event coordinator at least 24 hrs ahead of your scheduled event. After this time, we cannot guarantee accommodations for increases of 6 or more guests. Your accurate final guest count will ensure that the proper amount of seating and food is available to your group.

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 dinner, our larger space (The Cellar), has a \$500 deposit, and for our smaller space (The Champagne Room), there is a \$250 deposit. 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

Decorations including flowers, balloons, contained candles, table runners, and vases are permitted. To maintain the integrity of our facility, wall decorations, adhesives of any kind, glitter, and confetti are not permitted. You will be able to decorate your event room; however, there are rare cases when access to the space would be limited prior to your event. Your event coordinator will inform you at the time of booking if there will be access limitations.

BUFFETS

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 foodborne illness related to banquet food consumed off site.

OUTSIDE DESSERT

You may bring a sealed dessert 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.

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 4% 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 guests cause 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