



Private Dining

LOUVINO DOUGLASS HILLS

ADDRESS: 11400 MAIN ST LOUISVILLE KY 40243

The space measures 23' x 23' • Seats 40 people MAX • First floor location

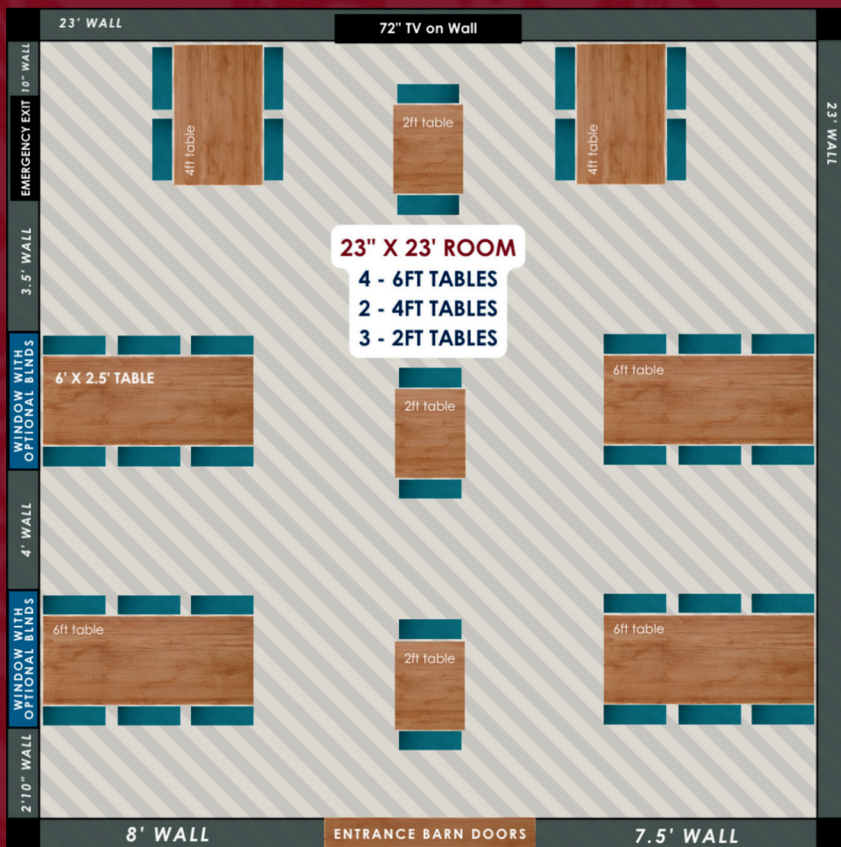
Ample FREE parking for your guests or travel bus

FREE access to our 70" TV Screen with your HDMI compatible device

Option to bring outside dessert • Dimmable lighting

Freedom to decorate however you like, just no confetti or glitter

Our recommended local florist for this space wishflowerbotanika@gmail.com



Douglass Hills Private Space

11400 MAIN ST LOU KY 40243



LOUVINO DOUGLASS HILLS

3-Course Family Style Dinner

PACKAGE ONE

\$35 PER PERSON BEFORE TAX & GRATUITY

ALL DISHES ARE SERVED FAMILY STYLE

INCLUDES NON ALCOHOLIC BEVERAGES: SODA, TEA, LEMONADE, COFFEE

1st course

CHOOSE TWO FAMILY STYLE STARTERS FOR YOUR EVENT MENU

(+ \$4 per person for additional starters)

LOADED BAKED POTATO TOTS bacon, chive with ranch

PARMESAN TRUFFLE FRITES v with white truffle aioli

SPINACH & ARTICHOKE DIP v

FRIED GREEN TOMATOES v maple mustard, parmesan

BACON WRAPPED DATES blue cheese filling, port drizzle

2nd course

CHOOSE TWO FAMILY STYLE PLATES FOR YOUR EVENT MENU

(+ \$6 per person for additional starters)

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

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

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

CHICKEN TACOS flour tortilla, garlic mashed potatoes, cheddar,
chicken gravy *one per person

BEEF SLIDERS port cheese, pepper & onion mix, smoked bacon,
pickles *one per person

VEGETARIAN PARMESAN RISOTTO v

SHRIMP & GRITS crispy shrimp, cheese grits, county ham, spicy
maple syrup, sunny egg

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

3rd course

FAMILY STYLE DESSERT

CHOCOLATE CHIP COOKIE DOUGH BEIGNETS vanilla anglaise

GLUTEN-FREE / VEGAN attendees receive seasonal sorbet

**WE ARE HAPPY TO MEET REQUESTS FOR YOUR GUESTS DIETARY RESTRICTIONS.
ALL PLANNING INFO, INCLUDING DIETARY RESTRICTIONS,
IS DUE 10 DAYS BEFORE YOUR EVENT**

LOUVINO DOUGLASS HILLS • 11400 MAIN ST • LOUISVILLE KY 40243

CHARCUTERIE BOARD

\$28 per board

trio of meats, cheeses
+ accoutrements served with crostini
recommended one board =
four people

VEGETARIAN CANAPE

\$20 per board

whipped goat cheese,
chef's whim seasonal topping
recommended one board
= four people



4-Course Plated Entrée Dinner

PACKAGE TWO

\$50 PER PERSON BEFORE TAX AND GRATUITY

YOUR 1ST, 2ND, AND 4TH COURSES ARE SERVED FAMILY STYLE.

EACH GUEST CHOOSES THEIR PLATED ENTRÉE ON THE NIGHT OF YOUR EVENT.

INCLUDES NON ALCOHOLIC BEVERAGES: SODA, TEA, LEMONADE, COFFEE

1st course

CHOOSE ONE STARTER FOR YOUR EVENT MENU

(+ \$4 per person for additional starters)

LOADED BAKED POTATO TOTS

FRIED GREEN TOMATOES v

PARMESAN TRUFFLE FRITES v

BACON WRAPPED DATES

SPINACH & ARTICHOKE DIP v

2nd course, family style

CHOOSE TWO PLATES FOR YOUR EVENT MENU SERVED FAMILY STYLE

(+ \$6 per person for additional starters)

WARM BRUSSELS SPROUTS v

chili corn salsa, cilantro lime vinaigrette

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

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

CHICKEN TACOS flour tortilla, garlic mashed potatoes, cheddar, chicken gravy *one per person

BEEF SLIDERS port cheese, pepper & onion mix, smoked bacon, pickles *one per person

SHRIMP & GRITS crispy shrimp, cheese grits, county ham, spicy maple syrup, sunny egg

SEARED SCALLOP ON FRIED GREEN TOMATO

(+4 PER PERSON WHEN CHOSEN) maple mustard, parmesan

3rd course, personal entrée choices

LISTED FOR GUESTS TO SELECT ON THE NIGHT OF YOUR EVENT

ADD BREAD AND BUTTER +2 Per Person

SALMON DISH

farro and quinoa pilaf, 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, seasonal vegetable, peppered chicken gravy

PARMESAN RISOTTO served with seasonal vegetable

4th course

FAMILY STYLE DESSERT

CHOCOLATE CHIP COOKIE DOUGH BEIGNETS vanilla anglaise

GLUTEN-FREE / VEGAN attendees receive seasonal sorbet

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\$28 per board

trio of meats, cheeses

+ accoutrements served with crostini

recommended one board =

four people

VEGETARIAN CANAPE

\$20 per board

whipped goat cheese,
chef's whim seasonal topping

recommended one board

= four people



4-Course Surf & Turf Entrée Dinner

PACKAGE THREE

\$65 PER PERSON BEFORE TAX AND GRATUITY

YOUR 1ST, 2ND, AND 4TH COURSES ARE SERVED FAMILY STYLE.

EACH GUEST CHOOSES THEIR PLATED ENTRÉE ON THE NIGHT OF YOUR EVENT.

INCLUDES NON ALCOHOLIC BEVERAGES: SODA, TEA, LEMONADE, COFFEE

1st course

CHOOSE ONE STARTER FOR YOUR EVENT MENU

(+ \$4 per person for additional starters)

LOADED BAKED POTATO TOTS

SPINACH & ARTICHOKE DIP v

PARMESAN TRUFFLE FRITES v

FRIED GREEN TOMATOES v

BACON WRAPPED DATES

2nd course, family style

CHOOSE TWO PLATES FOR YOUR EVENT MENU

(+ \$6 per person for additional starters)

WARM BRUSSELS SPROUTS SALAD v

CHICKEN TACOS

HOUSE SALAD v

BEEF SLIDERS

CAESAR SALAD

BACON WRAPPED DATES

SHRIMP & GRITS

SEARED SCALLOP
ON FRIED GREEN TOMATO
(+4 PER PERSON WHEN CHOSEN)

VEGETARIAN RISOTTO v

3rd course, personal entrée choices

SURF & TURF FOR ALL + ONE VEGETARIAN OPTION LISTED

ADD BREAD AND BUTTER +2 Per Person

FILET DISH + 4 SEARED SHRIMP

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

CACIO E PEPE BACI PASTA **vegetarian option**

three cheese stuffed, fresh parmesan, Italian olive oil, cracked black pepper, chive

4th course

FAMILY STYLE DESSERT

CHOCOLATE CHIP COOKIE DOUGH BEIGNETS vanilla anglaise

GLUTEN-FREE / VEGAN attendees receive seasonal sorbet

**WE ARE HAPPY TO MEET REQUESTS FOR YOUR GUESTS DIETARY RESTRICTIONS.
ALL PLANNING INFO, INCLUDING DIETARY RESTRICTIONS,
IS DUE 10 DAYS BEFORE YOUR EVENT**

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CHARCUTERIE BOARD

\$28 per board

trio of meats, cheeses

+ accoutrements served with crostini

recommended one board =

four people

VEGETARIAN CANAPE

\$20 per board

whipped goat cheese,
chef's whim seasonal topping

recommended one board

= four people



LOUVINO DOUGLASS HILLS

Buffet menu

IDEAL FOR CASUAL DROP BY EVENTS
& HAPPY HOUR NETWORKING.

how it works....

- 1) Choose your food items from the list below.
- 2) Add up the cost of each item.
- 3) The sum = your price per person before tax & gratuity.
- 4) Buffet events do not include non-alcoholic beverages .



LOADED TOTS



BRUSSELS SPROUTS



FRIES



BEEF SLIDERS

food item price per person

TRUFFLE PARMESAN FRIES served with white truffle aioli	\$4
LOADED BAKED POTATO TOTS Yukon gold potato, bacon, scallion, house ranch	\$4
WARM BRUSSELS SPROUTS SALAD roasted corn chili salsa, cilantro lime vinaigrette	\$4
FRIED GREEN TOMATOES maple mustard, parmesan	\$4
BACON WRAPPED DATES Point Reyes blue cheese filling, port drizzle	\$5
HOUSE SALAD mixed greens, pickled shallots, cherry tomatoes, goat cheese, candied pecans, balsamic vinaigrette	\$6
CAESAR SALAD crisp romaine, buttermilk Caesar, caper anchovy crumble, parmesan	\$6

food item price per person

VEGETARIAN RISOTTO parmesan risotto, seasonal vegetable	\$8
SHRIMP & GRITS crispy shrimp, Weisenberger cheese grits, country ham, spicy maple syrup	\$8
FRIED CHICKEN TACOS flour tortillas, garlic mashed potatoes, crispy chicken, cheddar, chicken gravy	\$6 per taco
BEEF SLIDERS port cheese, pepper & onion mix, smoked bacon, pickle	\$8 per slider
CRISPY CHICKEN STRIPS house ranch	\$6
SEARED U-10 SCALLOP	\$10 per scallop
CHOCOLATE CHIP COOKIE DOUGH STUFFED BEIGNETS vanilla anglaise	\$4

CHARCUTERIE BOARD \$28 per board
trio of meats, cheeses + accoutrements
served with crostini
recommended one board = four people

VEGETARIAN CANAPE \$20 per board
whipped goat cheese, chef's whim
seasonal topping served on crostini
recommended one board = four people



**WE ARE HAPPY TO MEET REQUESTS FOR GUEST DIETARY RESTRICTIONS.
ALL PLANNING INFO, INCLUDING MENUS & DIETARY RESTRICTIONS,
ARE DUE 10 DAYS BEFORE YOUR EVENT**

LOUVINO DOUGLASS HILLS • 11400 MAIN ST • LOUISVILLE KY 40243

5-Course Surf & Turf Entrée Dinner

PACKAGE FOUR

\$75 PER PERSON / \$98 ALL INCLUSIVE

1ST COURSE PERSONAL SALAD

2ND, 3RD AND 5TH COURSES ARE SERVED FAMILY STYLE.

INCLUDES NON ALCOHOLIC BEVERAGES: SODA, TEA, LEMONADE, COFFEE

1st course EACH GUEST RECEIVES PERSONAL HOUSE SALAD (VEGETARIAN)

2nd course, family style apps

CHOOSE TWO STARTER FOR YOUR EVENT MENU

(+ \$4 per person for additional starters)

LOADED BAKED POTATO TOTS

FRIED GREEN TOMATOES v

PARMESAN TRUFFLE FRITES v

BACON WRAPPED DATES

SPINACH & ARTICHOKE DIP v

3rd course, family style plates

TWO PLATES FOR YOUR EVENT MENU

(+ \$6 per person for additional starters)

WARM BRUSSELS SPROUTS SALAD v

CHICKEN TACOS

SHRIMP & GRITS

BEEF SLIDERS

VEGETARIAN RISOTTO v

BACON WRAPPED DATES

SEARED SCALLOP ON FRIED GREEN TOMATO
(+4 PER PERSON WHEN CHOSEN)

4th course, personal entrée options

SURF& TURF FOR ALL + ONE VEGETARIAN OPTION LISTED

FILET DISH + 4 SEARED SHRIMP

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

CACIO E PEPE BACI PASTA *vegetarian option*

three cheese stuffed, fresh parmesan, Italian olive oil, cracked black pepper, chive

5th course

FAMILY STYLE DESSERT

CHOCOLATE CHIP COOKIE DOUGH BEIGNETS vanilla anglaise

GLUTEN-FREE / VEGAN attendees receive seasonal sorbet

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ADD BREAD AND BUTTER
+2 PER PERSON

CHARCUTERIE BOARD

\$28 per board

trio of meats, cheeses

+ accoutrements served with crostini

recommended one board =

four people

VEGETARIAN CANAPE

\$20 per board

whipped goat cheese,
chef's whim seasonal topping

recommended one board =

four people





LOUVINO DOUGLASS HILLS
11400 MAIN STREET LOUISVILLE KY 40243

Five Course Pre-Fixe Dinner

FIVE COURSES - \$125 PER PERSON ALL INCLUSIVE

INCLUSIVE OF 6% TAX, 20% GRATUITY & 4% SERVICE FEE

INCLUDES NON ALCOHOLIC BEVERAGES: SODA, TEA, LEMONADE, COFFEE

CHARCUTERIE BOARDS AT TABLES UPON ARRIVAL

1st PERSONAL MIXED GREEN SALAD FOR EACH GUEST

2nd, Two Shared Starters

CHOOSE 2 FOR YOUR EVENT MENU

LOADED BAKED POTATO TOTS

CARAMELIZED ONION GOAT CHEESE DIP **v**

DUCK FAT FRITES

FRIED GREEN TOMATOES **v**

PARMESAN TRUFFLE FRITES **v**

BACON WRAPPED DATES

3rd, Two Shared Plates

CHOOSE TWO PLATES FOR YOUR EVENT MENU

(+ \$6 per person for additional starters)

WARM BRUSSELS SPROUTS SALAD **v**

CHICKEN TACOS **v**

SHRIMP & GRITS

BEEF SLIDERS **v**

VEGETARIAN RISOTTO **v**

BACON WRAPPED DATES

4th, Guest Chooses Personal Entrée

FILET DISH + SEARED SHRIMP

garlic whipped mashed potatoes, seasonal vegetable, demi-glace

CACIO E PEPE BACI PASTA (or seasonal pasta) *vegetarian option*

three cheese stuffed, fresh parmesan, Italian olive oil, cracked black pepper, chive

5th, Family Style Dessert

CHOCOLATE CHIP COOKIE DOUGH BEIGNETS *vanilla anglaise*

GLUTEN-FREE | VEGAN attendees receive seasonal sorbet

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11400 MAIN ST • LOUISVILLE KY 40243





Private Dining Bar Options

All events are full service. Your guests order their drinks through your server/s, not from a bar area.

THREE OPTIONS

1 OPEN BAR

No Restrictions. Guests receive our full drink list and orders are charged by consumption to the host's tab.

2 LIMITED BAR

BUILD YOUR OWN MENU | WINE • BEER • ALCOHOL-FREE • SPIRITS

See your limited bar options below. All bar options you decide to list on your limited drink menu for your guests are charged by consumption to the host. No pricing listed. Limiting # of drinks per person? You are welcome to supply drink tickets to your guests before moving to a 'cash bar'. Just let us know!

WINE

CHOOSE YOUR WINE TIER

We list 2 Reds & 2 Whites

Please let us know if you have a varietal request.

TIER 1 \$ 12 glass | \$48 bottle

TIER 2 \$ 16 glass | \$64 bottle

TIER 3 \$ 20 glass | \$80 bottle

BEER

CANNED BEER \$6-9 • DRAFT BEER \$9-10

Our rotating draft list is available on the night of your event.

All craft beer is local to the state of Kentucky/Indiana/Ohio

SPIRITS-FREE OPTIONS

We have several options for your alcohol-free guests. Let us know if you would like them listed on your menu.

SPIRITS

CHOOSE YOUR SPIRIT TIER

+ \$3 upcharge for Old Fashioneds, Manhattans, Cosmos, Mules, Bloody Mary, + \$1 Martinis

TIER 1 - \$7 - 9 MAX

Wheatley Vodka, Farmers Gin, Mi Camp Blanco Tequila
Plantation White Rum, Old Forester Bourbon

TIER 2 - \$9 - 13 MAX

Tito's Vodka, Castle & Key Gin, Copper & Kings Gin,
Hornitos Reposado Tequila, Plantation White Rum
BOURBONS LISTED BASED ON AVAILABILITY
Woodford Reserve, Angel's Envy, Castle & Key Small Batch,
Four Roses Single Barrel, Elijah Craig, Maker's 46

TIER 3 - \$10 - 16 MAX

Grey Goose, Citadelle Jardin D'Ete Gin,
Casa Noble Anejo Tequila, Plantation White Rum
BOURBONS LISTED BASED ON AVAILABILITY
Woodford Double Oaked, Four Roses Small Batch Select,
Evan Williams SB, Basil Hayden's, Luca Mariano Small Batch

OUR FULL DRINK LIST IS ALWAYS AVAILABLE ON-SITE IF YOU DECIDE TO SPLURGE ON A NICE BOTTLE OF WINE OR BOURBON ON THE NIGHT OF YOUR EVENT

3 CASH BAR

No alcohol covered by the host. Guests open their own tabs with their server if ordering from the bar

LouVino Douglass Hills Private Event Contract

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.

DEPOSIT 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. Payment is required on-site. The card used to pay the deposit is not on file at the restaurant so make sure to bring a form of payment with you or request a Credit Card Authorization form.

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.

TV ACCESS Our 72" TV is installed on the wall is available at no charge to host of event. Host is required to bring their own device. LouVino supplies HDMI hook up cords for both PC and MAC. Or the host can screen share through the ROKU.

MUSIC IN SPACE The space plays the music from the restaurant but has it's own room volume controls. You can turn off the music in the space and supply your own speaker 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.

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: Sat|Sun Brunch 10am, Tues-Fri Lunch 11am, Dinner 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



Private Dining
LOUVINO.COM/DOUGLASS-HILLS

