



# 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

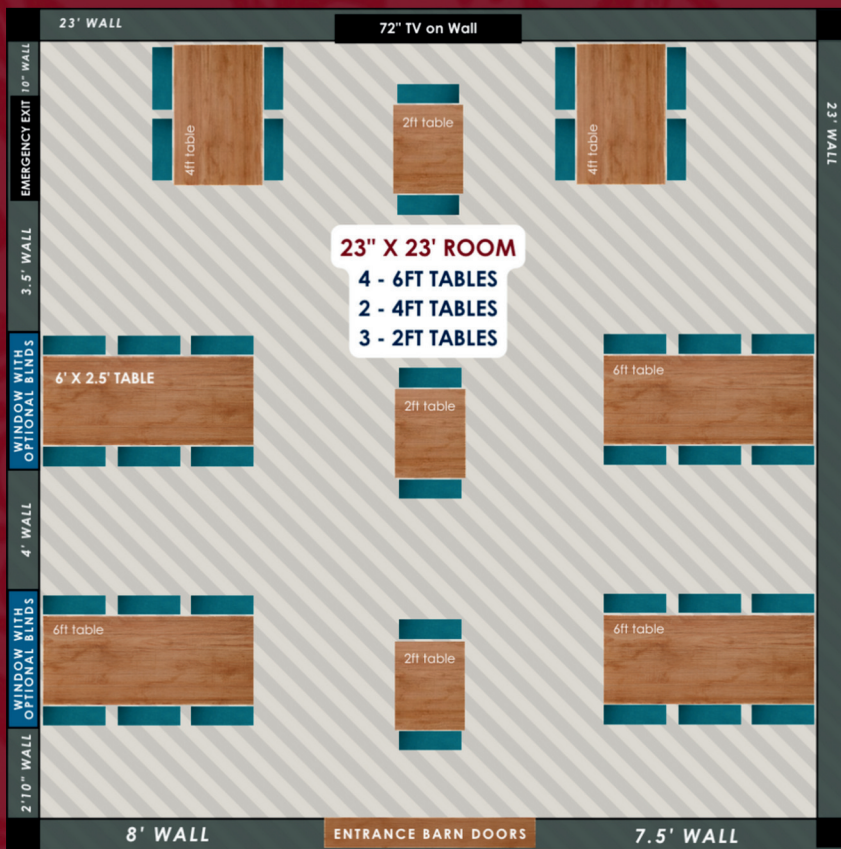
Option to bring outside dessert · Dimmable lighting

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

Our recommended local florist for this space [wishflowerbotanika@gmail.com](mailto:wishflowerbotanika@gmail.com)

# Douglass Hills Private Space

11400 MAIN ST LOU KY 40243





LOUVINO DOUGLASS HILLS

# Family Style Dinner

## PACKAGE ONE

**\$40 PER PERSON BEFORE TAX & GRATUITY**

ALL DISHES ARE SERVED FAMILY STYLE

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

### BOARDS FOR THE TABLE

#### BREAD & BUTTER

\$2 per guest

let the planner know which course you'd like this served with

#### CHARCUTERIE BOARD

\$28 per board

trio of meats, cheeses & accoutrements served with crostini  
*recommended one board/ 4 people*

#### VEGETARIAN CANAPE

\$20 per board

whipped goat cheese, chef's whim seasonal topping  
*recommended one board/4 people*

### 1st course

**CHOOSE TWO FAMILY STYLE STARTERS FOR YOUR 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**

**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

**FRIED GREEN TOMATOES v** maple mustard, parmesan

### 2nd course

**CHOOSE TWO FAMILY STYLE PLATES FOR YOUR EVENT MENU**  
(+ \$6 per person for additional items)

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

**BURATTA v** tomato fennel jam, toasted baguette, evoo

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

**BEEF SLIDERS** gorgonzola, blackend angus beef, smoked bacon, pickles \*one per person

**MUSHROOM RISOTTO v**

**SHRIMP & GRITS** crispy jumbo shrimp, Weisenberger cheese grits, baby spinach, tomato bacon jus, sunny side egg

**SHRIMP ON FRIED GREEN TOMATO**  
(+\$4 PER PERSON WHEN CHOSEN; +\$MKT to sub Crab Meat)  
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



# Plated Dinner

## PACKAGE TWO

**\$55 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**

**SPINACH & ARTICHOKE DIP v**

**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

### 2nd course, family style

**CHOOSE TWO PLATES FOR YOUR EVENT MENU**  
(+ \$6 per person for additional starters)

**WARM BRUSSELS SPROUTS v**

chili corn salsa, cilantro lime vinaigrette

**BURATTA v** tomato fennel jam, toasted baguette, evoo

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

**BEEF SLIDERS** gorgonzola, blackend angus beef, smoked bacon, pickles \*one per person

**SHRIMP & GRITS** crispy jumbo shrimp, Weisenberger cheese grits, baby spinach, tomato bacon jus, sunny side egg

**SHRIMP OR CRAB ON FRIED GREEN TOMATO**

(+\$4 PER PERSON WHEN CHOSEN; +\$MKT for Crab Meat) maple mustard, parmesan

### 3rd course, choice of personal entrée

**LISTED FOR GUESTS TO SELECT ON THE NIGHT OF YOUR EVENT**

**SALMON DISH**

pan seared Laguna salmon, saffron creamed leeks, roasted fingerling potatoes, lemon thyme 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

**MUSHROOM RISOTTO v** roasted forest mushrooms, carrot, leeks, goat cheese, truffle oil

### 4th course

**FAMILY STYLE DESSERT**

**CHOCOLATE CHIP COOKIE DOUGH BEIGNETS** vanilla anglaise

GLUTEN-FREE | VEGAN attendees receive seasonal sorbet

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## BOARDS FOR THE TABLE

### BREAD & BUTTER

**\$2 per guest**

let the planner know which course you'd like this served with

### CHARCUTERIE BOARD

**\$28 per board**

trio of meats, cheeses & accompaniments served with crostini  
recommended one board / 4 people

### VEGETARIAN CANAPE

**\$20 per board**

whipped goat cheese, chef's whim seasonal topping  
recommended one board / 4 people



# Surf & Turf Dinner

## PACKAGE THREE

**\$70 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

HOUSE SALAD v

CAESAR SALAD

### 2nd course, family style

#### CHOOSE 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

BURATTA v

SHRIMP OR CRAB ON FRIED GREEN TOMATO

(+4 or +\$MKT PER PERSON WHEN CHOSEN)

### 3rd course, personal entrée

#### SURF & TURF FOR ALL + ONE VEGETARIAN OPTION LISTED

##### FILET DISH + 4 SEARED SHRIMP

*garlic whipped mashed potatoes, seasonal vegetable, mustard demi-glace  
(add Crab \$MKT per person)*

##### MUSHROOM RISOTTO *vegetarian option*

*roasted forest mushrooms, carrot, leeks, goat cheese, truffle oil*

### 4th course

#### FAMILY STYLE DESSERT

**CHOCOLATE CHIP COOKIE DOUGH BEIGNETS** vanilla anglaise

*GLUTEN-FREE | VEGAN attendees receive seasonal sorbet*

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#### BOARDS FOR THE TABLE

##### BREAD & BUTTER

**\$2 per guest**

let the planner know which course you'd like this served with

##### CHARCUTERIE BOARD

**\$28 per board**

trio of meats, cheeses & accompaniments served with crostini  
*recommended one board / 4 people*

##### VEGETARIAN CANAPE

**\$20 per board**

whipped goat cheese, chef's whim seasonal topping  
*recommended one board / 4 people*



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## 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

FRIED GREEN TOMATOES v

PARMESAN TRUFFLE FRITES v

SPINACH & ARTICHOKE DIP v

### 3rd, Two Shared Plates

**CHOOSE 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

BURATTA v

### 4th, Personal Entrée

**FILET DISH + SEARED SHRIMP**

*garlic whipped mashed potatoes, seasonal vegetable, demi-glace*

**MUSHROOM RISOTTO vegetarian option**

*roasted forest mushrooms, carrot, leeks, goat cheese, truffle oil*

### 5th

**CHOCOLATE CHIP COOKIE DOUGH BEIGNETS v vanilla anglaise**

GLUTEN-FREE | VEGAN attendees receive seasonal sorbet

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### **BOARDS FOR THE TABLE**

#### **BREAD & BUTTER**

**\$2 per guest**

let the planner know which  
course you'd like this  
served with

#### **VEGETARIAN CANAPE**

**\$20 per board**

whipped goat cheese,  
chef's whim seasonal topping  
*recommended one board/4 people*



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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

<i>food item</i>	<i>price per person</i>
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<b>TRUFFLE PARMESAN FRITES</b> served with white truffle aioli	<b>\$4</b>
<b>LOADED BAKED POTATO TOTS</b> Yukon gold potato, bacon, scallion, house ranch	<b>\$4</b>
<b>FRIED GREEN TOMATOES</b> maple mustard, parmesan	<b>\$4</b>
<b>WARM BRUSSELS SPROUTS SALAD</b> roasted corn chili salsa, cilantro lime vinaigrette	<b>\$6</b>
<b>BURATTA</b> tomato fennel jam, toasted baguette, evoo	<b>\$6</b>
<b>HOUSE SALAD</b> mixed greens, pickled shallots, cherry tomatoes, goat cheese, candied pecans, balsamic vinaigrette	<b>\$6</b>
<b>CAESAR SALAD</b> crisp romaine, buttermilk Caesar, caper anchovy crumble, parmesan	<b>\$6</b>

<i>food item</i>	<i>price per person</i>
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<b>VEGETARIAN RISOTTO</b> roasted forest mushrooms, carrot, leeks, goat cheese, truffle oil	<b>\$8</b>
<b>SHRIMP &amp; GRITS</b> crispy jumbo shrimp, Weisenberger cheese grits, baby spinach, tomato bacon jus, sunny side egg	<b>\$8</b>
<b>FRIED CHICKEN TACOS</b> flour tortillas, garlic mashed potatoes, crispy chicken, cheddar, chicken gravy	<b>\$7</b> <i>per taco</i>
<b>BEEF SLIDERS</b> gorgonzola, blackend angus beef, smoked bacon, pickles	<b>\$8</b> <i>per slider</i>
<b>CRISPY CHICKEN STRIPS</b> house ranch	<b>\$8</b>
<b>SAUTEED SHRIMP</b>	<b>\$10</b>
<b>CHOCOLATE CHIP COOKIE DOUGH STUFFED BEIGNETS</b> vanilla anglaise	<b>\$4</b>

**CHARCUTERIE BOARD \$28 per board**

trio of meats, cheeses & accoutrements served with crostini  
*recommended one board/ 4 people*

**VEGETARIAN CANAPE \$20 per board**

whipped goat cheese, chef's whim seasonal topping served on crostini  
*recommended one board/4 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**

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# 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**

#### **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

#### **BEER**

##### **CANNED BEER \$6-9 • DRAFT BEER \$7**

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.

**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