

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 14
optional window covers for full privacy



The Cellar

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



PACKAGE 1: FAMILY STYLE

All plates are served "family style" for your guests to share

\$40 PER PERSON BEFORE TAX & GRATUITY

HOST PRE-SELECTS 2 STARTERS, 2 SHARED PLATES & DESSERT

Includes coffee, tea, soda, lemonade

Juices, Mocktails & Alcoholic Beverages are charged by consumption

STARTERS, CHOOSE TWO

Additional starters \$4 per person, Add Charcuterie \$7 per person

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

Choice of Frites **regular or truffle parmesan; served with white truffle aioli 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***

Seasonal Arancini **lemon, ricotta, parmesan, buttermilk peppercorn dijonaise V**

House Hummus **served with crudités V GF**

Charcuterie Boards (+\$4 per person) **rotating selection of meats, cheeses and accoutrements V* GF***

ADD Bread & Butter +\$2 per person

SHARED PLATES, CHOOSE TWO

Additional plates \$6 per person, Add Crab Cakes \$12 per person

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

Bacon Wrapped Dates **Point Reyes blue cheese filling, port drizzle**

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

Crab Cakes (+\$5 per person) **lump crab meat, poblano tomato aioli**

Fried Chicken Tacos **soft shell taco, crispy chicken, garlic mashed potatoes, pepper gravy, cheddar**

Beef Slider **pepper jack cheese, pepper and onion mix, smoked bacon, pickles GF***

Risotto **seasonal vegetables, parmesan V GF**

DESSERT, CHOOSE 1

Additional plates \$6 per person, default dessert = Beignets if host does not specify

Chocolate Chip Cookie Dough Stuffed Beignets **V**

NY Style Cheesecake **V**

Seasonal Sorbet **V GF**

V/V* = Is/can be made Vegetarian

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



PACKAGE 2: PLATED

Starter, shared plates & dessert are served "family style" each guest will select & receive their own entree

\$55

PER PERSON BEFORE TAX & GRATUITY

HOST PRE-SELECTS 1 STARTER, 2 SHARED PLATES, 3 ENTREE OPTIONS & DESSERT

Includes coffee, tea, soda, lemonade

Juices, Mocktails & Alcoholic Beverages are charged by consumption

STARTERS, CHOOSE ONE

Additional starters \$4 per person, Add Charcuterie \$7 per person

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

Choice of Frites **regular or truffle parmesan; served with white truffle aioli 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***

Seasonal Arancini **lemon, ricotta, parmesan, buttermilk peppercorn dijonaise V**

House Hummus **served with crudités V GF**

Charcuterie Boards (+\$4 per person) **rotating selection of meats, cheeses and accoutrements V* GF***

ADD Bread & Butter +\$2 per person

SHARED PLATES, CHOOSE TWO

Additional plates \$6 per person, Add Crab Cakes \$12 per person

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

Bacon Wrapped Dates **Point Reyes blue cheese filling, port drizzle**

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

Crab Cakes (+\$5 per person) **lump crab meat, poblano tomato aioli**

Fried Chicken Tacos **soft shell taco, crispy chicken, garlic mashed potatoes, pepper gravy, cheddar**

Beef Slider **pepper jack cheese, pepper and onion mix, smoked bacon, pickles GF***

Risotto **seasonal vegetables, parmesan V GF**

ENTREE OPTIONS, GUESTS CHOOSE

Salmon Dish **beurre blanc, mashed potatoes, seasonal vegetables GF** **will be served med unless specified*

Filet Mignon Dish **demi glace, mashed potatoes, seasonal vegetables GF** **served med-med rare unless specified*

Vegetarian Risotto **served with seasonal vegetables V GF**

Grilled Chicken Dish **beurre blanc, mashed potatoes, seasonal vegetables GF**

Add 5 Grilled Shrimp GF \$8 per person - Add Crab Cake \$12 per person

DESSERT, CHOOSE 1

Additional plates \$6 per person, default dessert = Beignets if host does not specify

Chocolate Chip Cookie Dough Stuffed Beignets V

NY Style Cheesecake V

Seasonal Sorbet V GF

V/V* = Is/can be made Vegetarian

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



PACKAGE 3: PREMIERE

Starter, shared plates & dessert are served "family style" each guest will select & receive their own entree

\$70

PER PERSON BEFORE TAX & GRATUITY

HOST PRE-SELECTS 2 STARTERS, 2 SHARED PLATES, ENTREE & DESSERT

Includes coffee, tea, soda, lemonade

Juices, Mocktails & Alcoholic Beverages are charged by consumption

STARTERS, CHOOSE TWO

Additional starters \$4 per person, Add Charcuterie \$7 per person

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

Choice of Frites **regular or truffle parmesan; served with white truffle aioli 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***

Seasonal Arancini **lemon, ricotta, parmesan, buttermilk peppercorn dijonaise V**

House Hummus **served with crudités V GF**

Charcuterie Boards (+\$4 per person) **rotating selection of meats, cheeses and accoutrements V* GF***

ADD Bread & Butter +\$2 per person

SHARED PLATES, CHOOSE TWO

Additional plates \$6 per person, Add Crab Cakes \$12 per person

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

Bacon Wrapped Dates **Point Reyes blue cheese filling, port drizzle**

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

Crab Cakes (+\$5 per person) **lump crab meat, poblano tomato aioli**

Fried Chicken Tacos **soft shell taco, crispy chicken, garlic mashed potatoes, pepper gravy, cheddar**

Beef Slider **pepper jack cheese, pepper and onion mix, smoked bacon, pickles GF***

Risotto **seasonal vegetables, parmesan V GF**

EACH GUEST RECEIVES SURF & TURF ENTREE

Surf & Turf **crab cake & filet mignon, demi glace, mashed potatoes, seasonal vegetables GF***

Vegetarian option: **Vegetarian Risotto**

**Filet will be served med-med rare unless specified*

Add 5 Grilled Shrimp GF \$8 per person - Add Crab Cake \$12 per person

DESSERT, CHOOSE 1

Additional plates \$6 per person, default dessert = Beignets if host does not specify

Chocolate Chip Cookie Dough Stuffed Beignets V

NY Style Cheesecake V

Seasonal Sorbet V GF

V/V* = Is/can be made Vegetarian

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



PACKAGE 4: VIP

Charcuterie upon arrival, starters, shared plates & dessert are served "family style" each guest will select & receive their own entree & mixed greens salad

\$95

PER PERSON BEFORE TAX & GRATUITY
(\$125 ALL IN)

HOST PRE-SELECTS 2 STARTERS, 2 SHARED PLATES & DESSERT

Includes coffee, tea, soda, lemonade

Juices, Mocktails & Alcoholic Beverages are charged by consumption

CHARCUTERIE BOARDS UPON ARRIVAL

EACH GUEST RECEIVES MIXED GREENS SALAD

STARTERS, CHOOSE TWO

Additional starters \$4 per person

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

Frites regular or truffle parmesan; served with white truffle aioli V* GF

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

Seasonal Arancini lemon, ricotta, parmesan, buttermilk peppercorn dijonaise V

House Hummus served with crudités V GF

Charcuterie Boards (+\$4 per person) rotating selection of meats, cheeses and accouterments V* GF*

ADD Bread & Butter +\$2 per person

SHARED PLATES, CHOOSE TWO

Additional plates \$6 per person

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

Bacon Wrapped Dates Point Reyes blue cheese filling, port drizzle

Fried Green Tomatoes parmesan, maple mustard V

Risotto seasonal vegetables, parmesan V GF

Fried Chicken Tacos soft shell taco, crispy chicken, garlic mashed potatoes, pepper gravy, cheddar

Beef Slider pepper jack cheese, pepper and onion mix, smoked bacon, pickles GF*

EACH GUEST RECEIVES SURF & TURF ENTREE

Surf & Turf crab cake & filet mignon, demi glace, mashed potatoes, seasonal vegetables GF*

Vegetarian option: **Vegetarian Risotto**

**Filet will be served med-med rare unless specified*

Add 5 Grilled Shrimp GF \$8 per person - Add Crab Cake \$12 per person

DESSERT, CHOOSE 1

Additional plates \$6 per person, default dessert = Beignets if host does not specify

Chocolate Chip Cookie Dough Stuffed Beignets V

NY Style Cheesecake V

Seasonal Sorbet V GF

V/V* = Is/can be made Vegetarian

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

we are happy to accommodate allergies & guest dietary restrictions.

all planning info, including menus & requests, are due 10 days before your event



BUILD YOUR BITES: BUFFET LINE or FAMILY STYLE

Ideal for happy hour/ networking & casual drop by events

Choose your food items from the list below. Add up the cost of each item.

The sum = your price per person before tax & gratuity.

Includes 1 NA beverage: coffee, tea, soda, lemonade

Juices, Mocktails & Alcoholic Beverages are charged by consumption

food item

price per person

food item

price per person

HOUSE HUMMUS

served w/crudités

\$5

VEGETARIAN RISOTTO

seasonal vegetable parmesan risotto

\$8

BREAD & BUTTER

\$2

FRIED CHICKEN TACOS

soft shell taco, crispy chicken,
garlic mashed potatoes,
pepper gravy, cheddar

\$7

per taco

FRITES

truffle parmesan or plain;
served with white truffle aioli

\$4

BEEF SLIDERS

pepper jack cheese, pickles,
pepper & onion mix, bacon

\$9

per slider

LOADED BAKED POTATO TOTS

Yukon gold potato, bacon, scallion,
house ranch

\$4

CHICKEN TENDERS

house ranch

\$8

WARM BRUSSELS SPROUTS SALAD

roasted corn chili salsa,
cilantro lime vinaigrette

\$6

CRAB CAKES

lump crab meat, poblano tomato aioli

\$12

per cake

FRIED GREEN TOMATOES

maple mustard, parmesan

\$4

CHOCOLATE CHIP COOKIE

DOUGH STUFFED BEIGNETS

vanilla anglaise

\$6

BACON WRAPPED DATES

Point Reyes blue cheese filling, port drizzle

\$6

NY STYLE CHEESECAKE

\$6

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

CHARCUTERIE BOARDS

\$28 per board

rotating selection of meats, cheeses
and accouterments

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***



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. For main dining room events the deposit is half of the food & beverage minimum spend.

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 food borne illness related to banquet food consumed off site.

OUTSIDE DESSERT

You may bring an outside dessert. If you would prefer LouVino Staff plates and serves the dessert, the fee is \$1/head.

It is 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. It is our policy that all PDR events be on one check. We can split the payment evenly or by dollar amount up to 3 ways. 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 7.5%). 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