



Special Events Deck

(212) 337-9577
loulounyc.com
176 8th Ave, New York, NY 10011

Main Dining Room



The Main Dining Room perfectly unites rustic, modern and industrial elements to create a cozy and welcoming environment. With exposed beams, warm woods, cascading greenery and iron finishes, the space was designed to make you feel like you're a guest in a luxury NYC loft. With seating for up to 96 (plus 20 additional stools at the bar and even larger capacity in the summer with indoor-outdoor bistro seating) and a standing capacity of 150, the dining room makes for a great gathering place for everything from intimate birthday brunches to corporate group dinners and receptions.

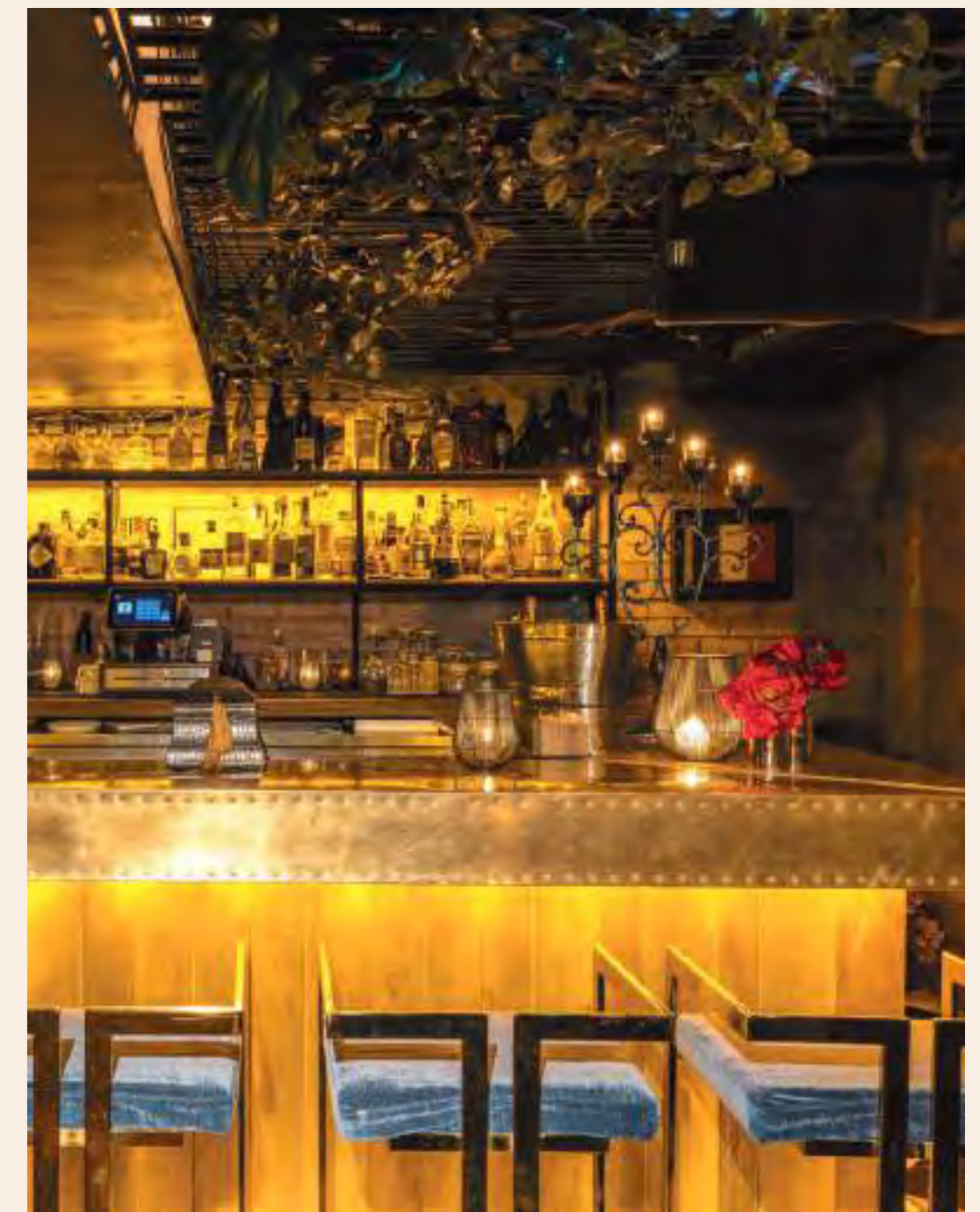
the space can also be combined with our speakeasy & cabana spaces for a full-venue buyout of 250+ guests.

Cabanas



Speakeasy

Enter through an unassuming door disguised as a vintage vending machine to find a 19th-century influenced-meets fairy tale lounge. Equipped with a jungle-inspired mural, gold bar, and luxurious velvet fabrics throughout, this is one space your guests are sure to never forget. Our speakeasy space is available for private dinners of up to 36 guests and receptions for up to 80.



OPEN BAR OPTION

As priced

Premium Open Bar

\$80 pp (2 Hours)
+ \$35 each additional hour

Tequila

Patron Silver, 818, Astral Blanco

Vodka

Grey Goose, Kettle One

Gin

Bombay Sapphire, Tanqueray

Whiskey

Dewar's White Label, Jameson Irish Whiskey,
Jack Daniel's

Rum

Bacardi

Select Beer & Wine

Ultra-Premium Open Bar

\$95 pp (2 Hours)
+ \$45 Each additional hour

Tequila

Casamigos Blanco/Resposado, Don Julio Blanco/Resposado

Vodka

Grey Goose, Kettle One

Gin

Hendrick's, Botantist Gin

Whiskey

Black Label, Woodford Reserve, Bulleit, Angels Envy

Rum

Ron del Barrilito, Bacardi 8 yr.

Select Beer & Wine

Beer & Wine

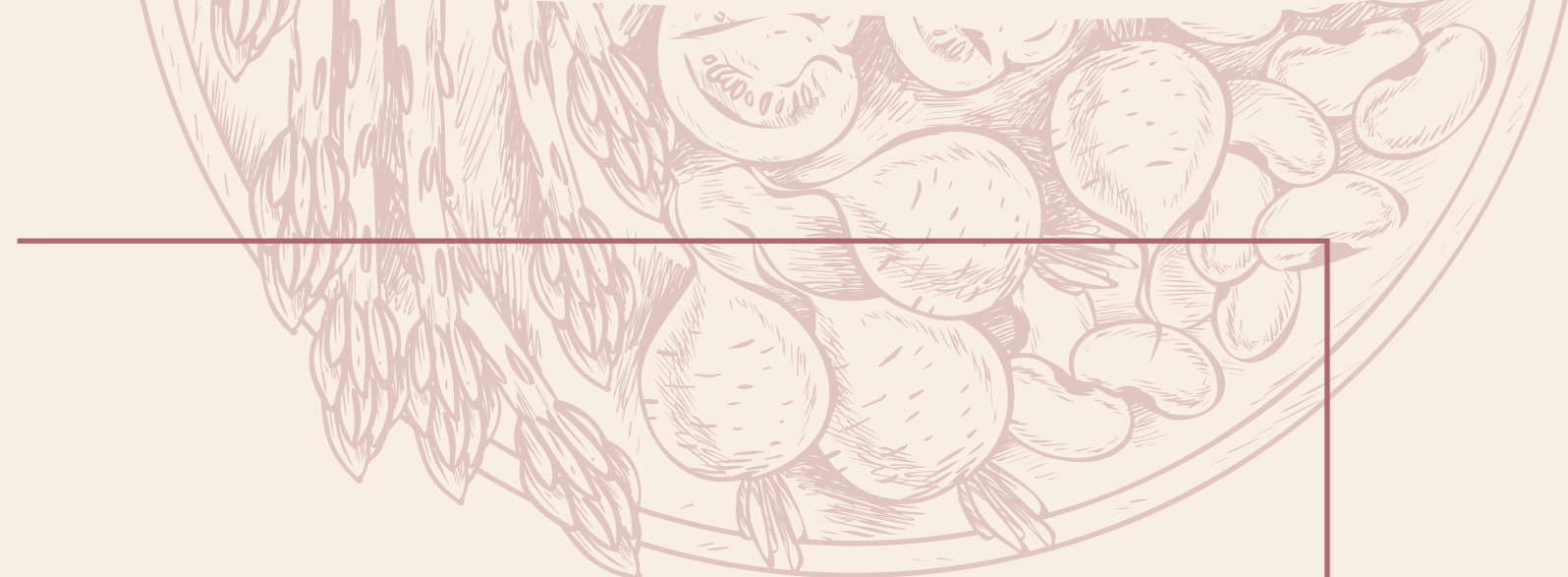
\$50 pp (2 Hours)
+ \$25 Each Additional Hour

** Open Bar Packages do not include shots, frozen, muddled or specialty cocktails.

** Classic Cocktails (Martinis, Margaritas, Old Fashioned, Negroni, Etc. are included).

** Cocktails can be added on to the premium or ultra-premium bar packages with a \$10 upcharge per cocktail/pp.





PASSED HORS D’OEUVRES (20 person minimum)

\$30pp 1 Hour (Choice of 4) + \$25 for each additional hour

\$40pp 1 hour (Choice of 6) + \$35 for each additional hour

Wild Mushroom Tart - ricotta, chive (V / NF)

Endive - beet, persimmon, feta (V / GF / NF)

Avocado Toast - pickled radish, pomegranate, filoni (VN / NF / DF)

Pig In A Blanket - everything bagel seasoning (NF)

Artichoke Arancini - smoked tomato marinara (V / NF)

Shredded Brussels Sprouts on Toast - black pepper ricotta, golden raisins, pine nuts (V)

Fig & Brie Tartelette - reduced balsamic (V / NF)

Smoked Salmon - potato blini, paddlefish roe, charred chive, crème fraiche (NF)

Green Garbanzo Hummus - pickled radish, espellete, nann (VN / DF / NF)

Ratatouille - puff pastry, smoked mozzarella cream, micro basil (V)

Smoked Trout - olive tapenade, crostini, lingonberry (DF / NF)

Foie Gras Mousse - brioche, huckleberry compote (NF)

Pate De Campagne - fried capers, mustard aioli, chervil (DF / NF)

OYSTER Bourguignon - lemon tyme, parsley, compound butter, brioche gremolata (NF)

Grilled Merguez - arugula pistou, naan, spicy mustard (DF / NF)

Grilled Chicken leg Skewer - tamarind BBQ glaze (GF / DF / NF)

Steak Tartar - grain mustard, cornichon, fine herbs, fried shallot (DF / NF)

Deviled Egg A’ La Campagne - speck (GF / NF)

Grilled Zucchini Bites - tomato relish, smoked mozzarella (GF / V / NF)

Lump Crab Cake - grain mustard aioli, pickled jalapeño (DF / NF)

Beef Slider - aged cheddar, red pepper ketchup (NF)



Premium Substitutions Available \$8PP/hr

Tuna Tartar - blini tempura, soy-yuzu glaze, kholrabi (NF / DF)

Short Rib En Croute’ - puff pastry, demi-glace (NF)

NY Striploin skewer - shaved horseradish, fig jus’ (GF / NF / DF)

New Zealand Lamb Chop - persillade (GF / NF / DF)

Crispy Pork Belly - apple rosemary chutney, spiced jus’ (GF / NF / DF)

Bay scallop & Chorizo - cilantro lime vinaigrette, corn tostada (GF / NF / DF)

Grilled Octopus Salad - piquillo pepper, cilantro(GF / DF / NF)

V - Vegetarian

VN - Vegan

GF - Gluten Free

DF - Dairy Free

NF - Nut Free





Stationary Hors d'Oeuvres

(20 piece minimum per item)

\$5 **Wild Mushroom Tart** - ricotta, chive (V / NF)

\$5 **Endive** - beet, persimmon, feta (V / GF / NF)

\$5 **Avocado Toast** - pickled radish, pomegranate, filoni (VN / NF / DF)

\$6 **Pig In A Blanket** - everything bagel seasoning (NF)

\$5 **Artichoke Arancini** - smoked tomato marinara (V / NF)

\$5 **Shredded Brussels Sprouts on Toast** - black pepper ricotta, golden raisins, pine nuts (V)

\$5 **Fig & Brie Tartelette** - reduced balsamic (V / NF)

\$8 **Smoked Salmon** - potato blini, paddlefish roe, charred chive, crème fraiche (NF)

\$5 **Green Garbanzo Hummus** - pickled radish, espellete, nann (VN / DF / NF)

\$5 **Ratatouille** - puff pastry, smoked mozzarella cream, micro basil (V)

\$8 **Smoked Trout** - olive tapenade, crostini, lingonberry (DF / NF)

\$8 **Foie Gras Mousse** - brioche, huckleberry compote (NF)

\$8 **Pate De Campagne** - fried capers, mustard aioli, chervil (DF / NF)

\$7 **OYSTER Bourguignon** - lemon tyme, parsley, compound butter, brioche gremolata (NF)

\$6 **Grilled Merguez** - arugula pistou, naan, spicy mustard (DF / NF)

\$6 **Grilled Chicken leg Skewer** - tamarind BBQ glaze (GF / DF / NF)

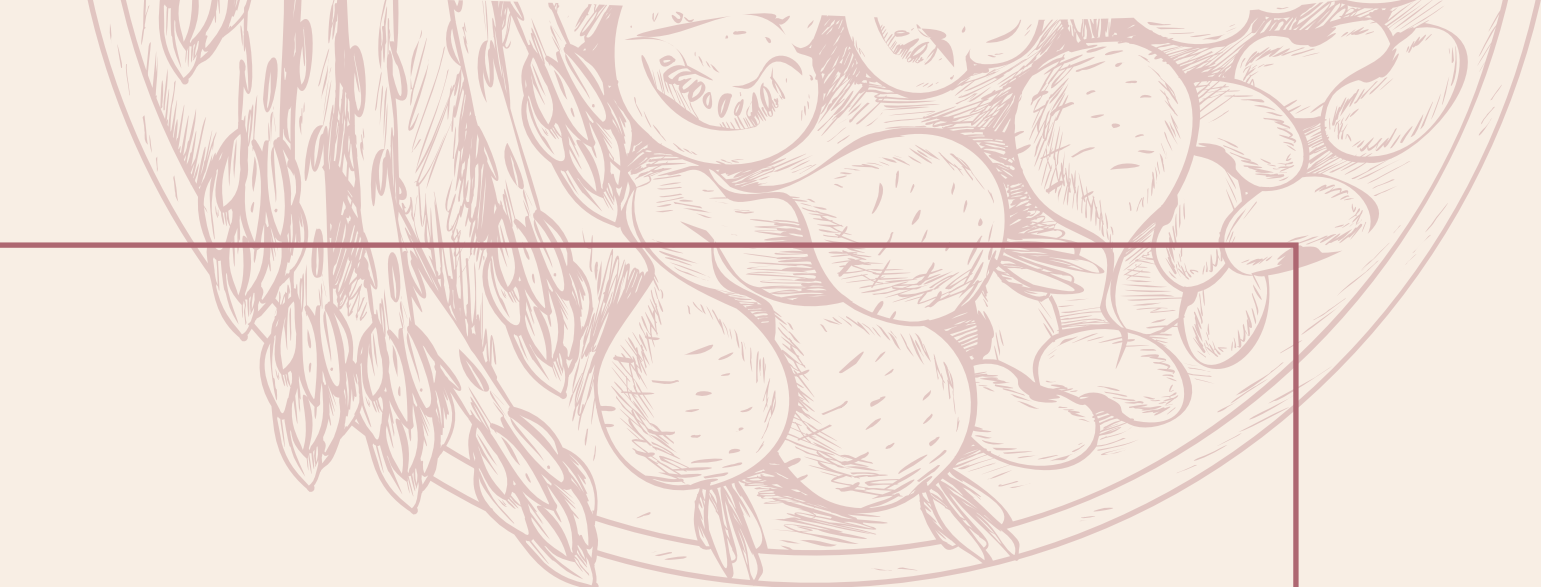
\$6 **Steak Tartar** - grain mustard, cornichon, fine herbs, fried shallot (DF / NF)

\$5 **Deviled Egg A' La Campagne** - speck (GF / NF)

\$5 **Grilled Zucchini Bites** - tomato relish, smoked mozzarella (GF / V / NF)

\$8 **Lump Crab Cake** - grain mustard aioli, pickled jalapeño (DF / NF)

\$8 **Beef Slider** - aged cheddar, red pepper ketchup (NF)



\$8 **Tuna Tartar** - blini tempura, soy-yuzu glaze, kholrabi (NF / DF)

\$8 **Short Rib En Crouste'** - puff pastry, demi-glace (NF)

\$8 **NY Striploin skewer** - shaved horseradish, fig jus' (GF / NF / DF)

\$9 **New Zealand Lamb Chop** - persillade (GF / NF / DF)

\$9 **Crispy Pork Belly** - apple rosemary chutney, spiced jus' (GF / NF / DF)

\$9 **Bay scallop & Chorizo** - cilantro lime vinaigrette, corn tostada (GF / NF / DF)

\$9 **Grilled Octopus Salad** - piquillo pepper, cilantro (GF / DF / NF)

V - Vegetarian

VN - Vegan

GF - Gluten Free

DF - Dairy Free

NF - Nut Free



STANDING PLATTERS

Serves 10 People

MEDITERRANEAN \$100

Carrots, Celery, Tomatoes, Bell Peppers, Grilled Pita, Hummus,
Tzatziki, Herb Sour Cream, Olives & Marinated Artichokes.

LARGE CHEESE BOARD \$140

Local Artisanal cheeses, assorted dried fruits & jams, breads.

LARGE CHARCUTERIE BOARD \$150

Artisanal french charcuterie, cornichons, horseradish dip, grain
mustard, baguette.

LARGE CHEESE + CHARCUTERIE BOARD \$160

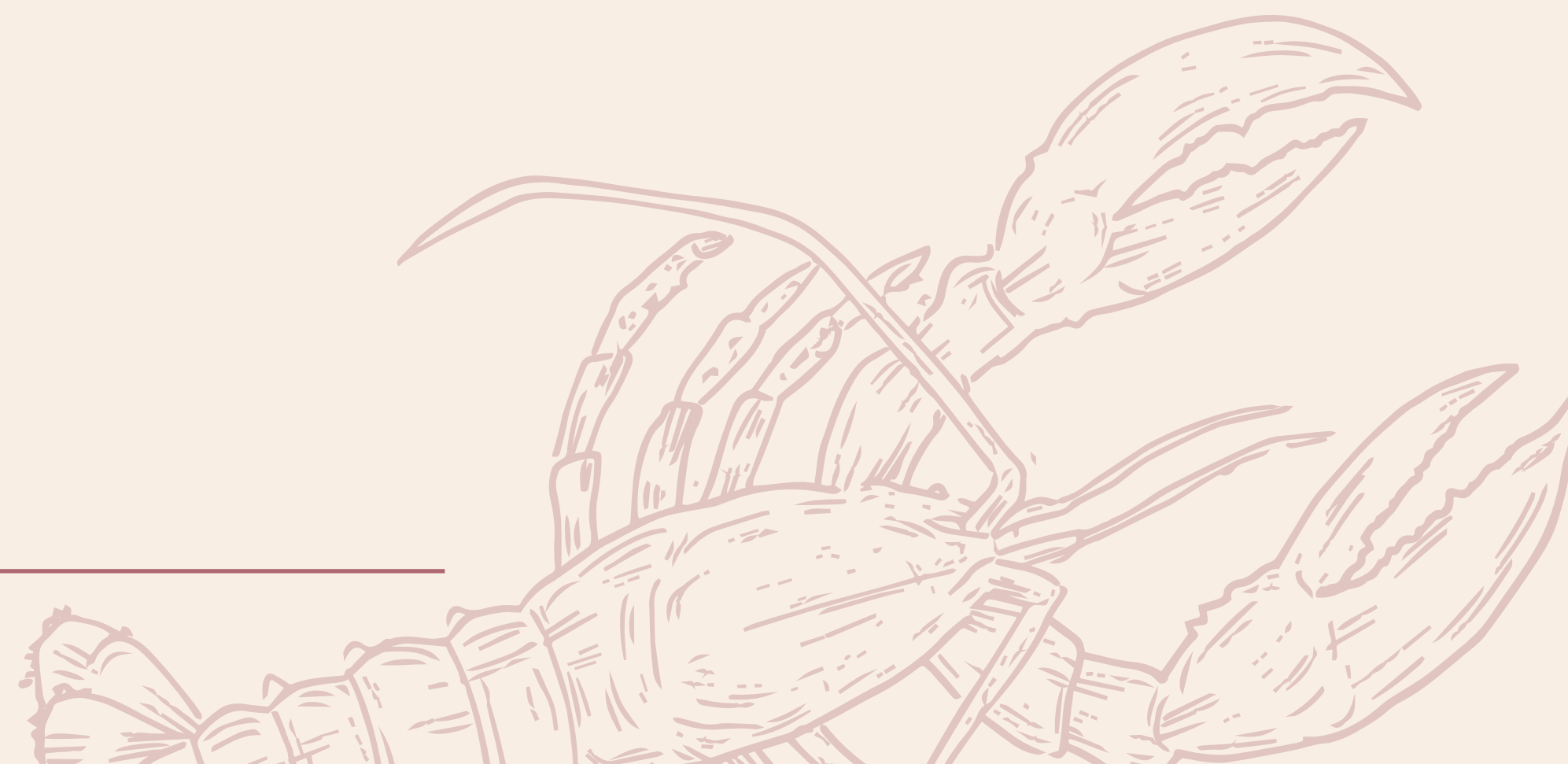
Local Artisanal cheeses, assorted dried fruits & jams, breads,
Artisanal french charcuterie, cornichons, horseradish dip, grain
mustard, baguette.



DESSERT

PETIT FOUR PLATTER \$100

Assorted Selection of 25 Petit Fours



\$80 PRIX-FIXE

This menu can be served individually plated, where guests select one option from each section or served family-style.

LOULOU

Petit Bistro

APPETIZIER

CLASSIC BIBB

Fine herbs, lemon dijon shallot dressing (gf/vn/nf/df)

KALE

Roasted pear, candied pecan, blood orange, fourme d'Ambert (gf/v)

ROASTED BABY BEET

Red sorrel, muscat grapes, goat cheese (gf/v)

MAIN COURSE

STEAK FRITES

9 oz. striploin, beef jus, herb pistou (gf/nf)

POULET GRILLE

Organic half chicken, roasted leek, zucchini, salsa verde (gf /nf)

CAVATELLI

Wild mushroom ragu, lacinato arugula, buratta (v/nf)

DESSERT

DESSERT PLATTER

Chef's Choice of 3 Sweet Treats, served family-style

Additional options can be requested at an up-charge pp.

\$90 PRIX-FIXE

This menu can be served individually plated, where guests select one option from each section or served family-style.

LOULOU

Petit Bistro

APPETIZIER

(choice of 1)

GRILLED ARTICHOKE

Lemon, roasted tomato, relish,
spicy harissa
(vn/gf/df/nf)

NICOISE

Seared tuna, shaved egg, kalamata
olive, potato, watercress, anchovy
(gf/nf)

DUCK LEG CONFIT

Apple puree, apple cube w/ gratin mustard,
red current wine sauce
(gf/nf)

MAIN COURSE

(choice of 1)

RATATOUILLE

Zucchini, eggplant, tomato, thyme,
basil
(vn/gf/df/nf)

WHOLED GRILLED BRANZINO

Kalamata olive aioli, lemon capers
herb relish, baby watercress
(gf/nf/df)

RIBEYE (10oz.)

Cippolini onion, garlic confit, fig
jjus', pomme puree
(gf)

DESSERT

DESSERT PLATTER

Chef's Choice of 3 Sweet
Treats, served family-style

Additional options
can be requested at
an up-charge pp.

LUNCH
EIGHT AVE
CHELSEA NYC.
(212) 337 - 9577

\$55 POWER LUNCH PRIX-FIXE

LOULOU

Petit Bistro

APPETIZIER

(Choice of one)

KALE

Roasted pear, candied pecan, blood
orange, fourme d'ambert
(v/gf)

CLASSIC BIBB

Fine herbs, lemon honey-dijon
shallot dressing
(vn/gf/df/nf)

FRISÉE

Poached egg, smoked baked lardons
bacon, citrus vinaigrette
(gf/df)

ENTRÉE

(Choice of one)

LOULOU BURGER

Grass-fed beef, clothbound cheddar,
caramelized onion, lettuce, tomato,
pickle, Aleppo Aioli
(nf)

YELLOWFIN TUNA

Scared tuna, avocado, arugula,
sourdough, basil aioli
(nf/df)

GRILLED VEGGIE

Charred leeks, asparagus, roasted
tomato, smoked mozzarella,
balsamic glaze
(v/nf)

FINALE'

DESSERT

Chef's Choice

Additional options
can be requested at
an up-charge pp.

BRUNCH
EIGHT AVE
CHELSEA NYC.
(212) 337 - 9577
\$55 BRUNCH PRIX-FIXE

LOULOU

Petit Bistro

APPETIZIER

(Choice of one)

ACAI BOWL

Mixed berries, banana, coconut, chia seed,
apple, almond butter, papaya
(vn/gf/df/nf)

CLASSIC BIBB

Fine herbs, lemon honey-dijon shallot
dressing
(vn/gf/df/nf)

FRISÉE

Poached egg, smoked baked lardons bacon,
citrus vinaigrette
(gf/df)

ENTRÉE

(Choice of one)

GRUYERE OMELET

Fine herbs, roasted heirloom tomato (v/gf/
nf)

AVOCADO TOAST

sourdough, poached egg, mâche, breakfast
radish, lime
(v/df/nf)

CROISSANT

FRENCH TOAST

Mandarin date compote, blood orange,
walnuts, mascarpone
(V)

FINALE'

DESSERT

Chef's Choice

Additional options
can be requested at
an up-charge pp.

Add-on's & Entertainment



Staffing

Coat Check - \$250

Host / Hostess - \$125

Security - \$250

Outside Food & Beverage

Outside Dessert Fee - \$7.00 pp

Wine/Champagne - \$40/750mL

Talent & Entertainment

We have an extensive networking of talented performers including Musicians, DJs, Photographers, Dancers, Burlesque acts, Magicians and more! Inquire for availability and pricing.

AV Equipment Rental

DJ Equipment Rental - \$350 (w/ DJ Booking \$600)

Projector + Screen - \$250

Microphone - \$100

Piano Rental - \$500

Karaoke Machine - \$250



LOULOU

Petit Bistro

Location

176 8th Ave, New York,
NY 10011 (Chelsea)

Contact

ANNA@loulounyc.com
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