



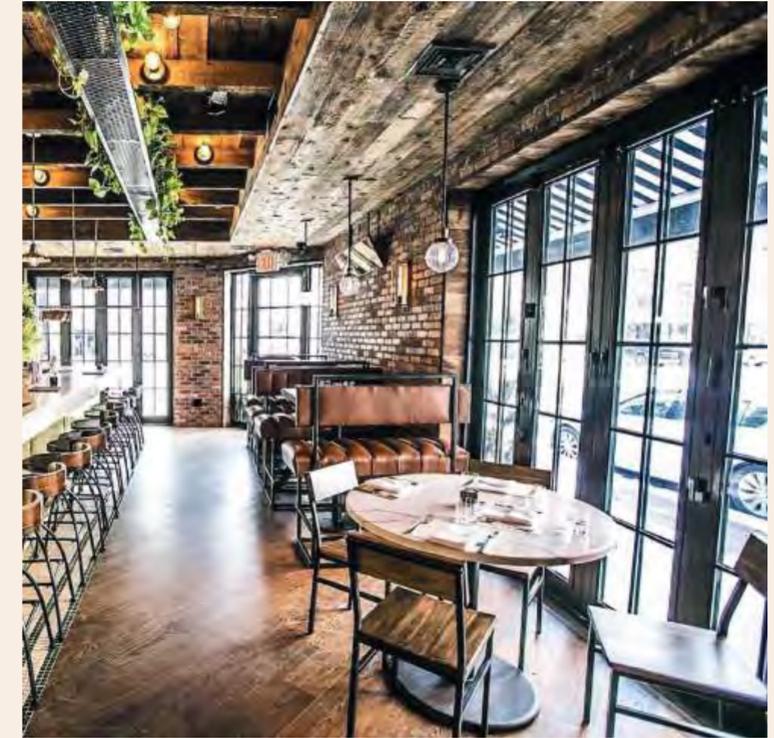
Special Events Deck

(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 76 (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.

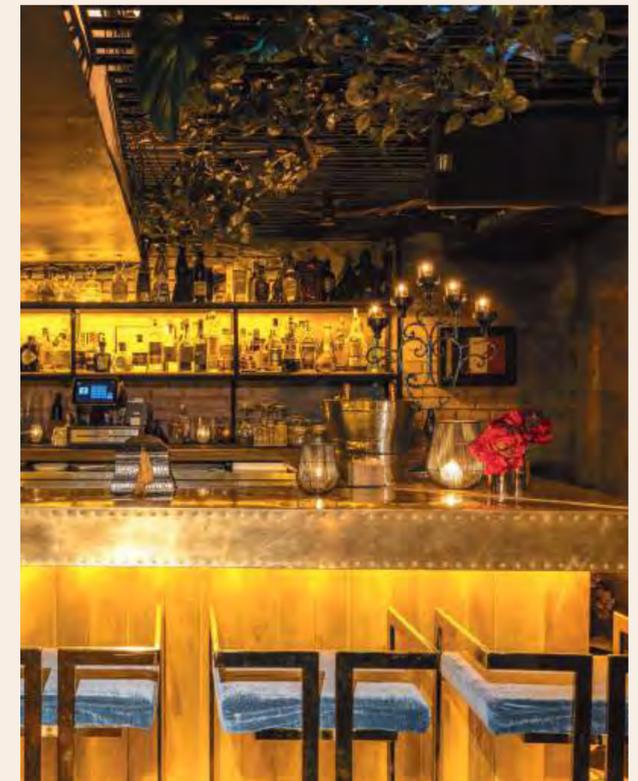
Cabanas

Please note the Cabanas are available April 15th - November 15th, but not during the Winter months



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

*Liquor selections subject to change based on availability.
Any substitutions will be of equal or higher value*

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, Negronis, Etc. are included in the Premium and Ultra-Premium bar packages).

** Specialty 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)

\$40pp 1 Hour (Choice of 4) + \$25 for each additional hour

\$50pp 1 hour (Choice of 6) + \$35 for each additional hour

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

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

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

Pigs In A Blanket - everything bagel seasoning (NF)

Artichoke Arancini - smoked tomato marinara (VG / NF)

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

Fig & Brie Tartelette - reduced balsamic (VG / 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 (VG)

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 / VG / NF)

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

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

Beef Meatballs - w/ tomato, basil & parmesan (GF / NF)

Mini Croque Monsieur's - (NF)

Caprese Skewers - mini mozzarella balls, cherry tomato, basil, balsamic (VG / NF)

Grilled Shrimp Skewers - house-made BBQ sauce (GF / NF / DF)

Mini Truffle Grilled Cheese - truffle oil (VG / NF)

Asparagus Arancini - (VG / NF)

Cheese Arancini - (VG / NF)

Crostini Bruschetta - (VG / NF)

French Onion Crostini w/ Bacon (NF)

Blue Cheese, Pear & Honey Crostini (VG / NF)

Strawberry, Ricotta & Balsamic Crostini (VG / NF)

Premium Substitutions Available \$10PP/hr

Mini Lobster Roll - New England style (NF) (+ \$15PP)

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

Short Rib En Crouete' - 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)

VG- Vegetarian

VN - Vegan

GF - Gluten Free

DF - Dairy Free

NF - Nut Free



LOULOU
Petit Bistro

STATIONARY HORS D'OEUVRES

(20 piece minimum per item)

- \$5 **Wild Mushroom Tart** - ricotta, chive (H9 ! @8fi
- \$5 **Endive** - beet, persimmon, feta (VG / GF / NF)
- \$5 **Avocado Toast** - pickled radish, pomegranate, filoni (VN / NF / DF)
- \$6 **PigeIn A Blanket** - everything bagel seasoning (NF)
- \$5 **Artichoke Arancini** - smoked tomato marinara (VG / NF)
- \$5 **Shredded Brussels Sprouts on Toast** - black pepper ricotta, golden raisins, pine nuts (VG)
- \$5 **Fig & Brie Tartelette** - reduced balsamic (VG / 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 (V9 ! @8fi
- \$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 thyme, 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 / VG / 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, kohlrabi (NF / DF)
- \$8 **Short Rib En Croute'** - 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)
- \$6 **Beef Meatballs** - tomato, basil, and parmesan (GF / NF)
- \$6 **Mini Croque Monsieur's** - (NF)
- \$5 **Caprese Skewers** - mini mozzarella balls, cherry tomatoes, basil, balsamic (VG / GF / NF)
- \$8 **Grilled Shrimp Skewers** - house-made BBQ sauce (GF / NF / DF)
- \$5 **Mini Truffle Grilled Cheese** (VG / NF)
- \$15 **Mini Lobster Roll** - New England style (NF)
- \$5 **Strawberry, Ricotta, & Balsamic Crostini** (VG / NF)
- \$5 **Asparagus Arancini** (VG / NF)
- \$5 **Cheese Arancini** (VG / NF)
- \$5 **Crostini Bruschetta** - tomato, basil (VN / VG / DF / NF)
- \$5 **French Onion Crostini** - bacon (NF)
- \$5 **Blue Cheese, Pear, & Honey Crostini** (VG / NF)
- \$5 **Strawberry, Ricotta & Balsamic Crostini** (VG / NF)

VG- Vegetarian
VN - Vegan
GF - Gluten Free

DF - Dairy Free
GF - Gluten 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

CHEF'S SELECTION OF PETIT FOURS \$100

Assorted Selection of 25 Petit Fours



PRIX FIXE DINNER

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

LOULOU Petit Bistro

\$80 Prix Fixe Dinner

		
FIRST COURSE	MAIN COURSE	DESSERT
<p>(choice of)</p> <p>CLASSIC BIBB fine herbs, lemon dijon shallot dressing (gf/vg/vn/nf/df)</p> <p>KALE roasted pear, candied pecan, blood orange, fourme d'Ambert (gf/vg)</p> <p>ROASTED BABY BEET apple purée, apple cubes with red sorrel, muscat grapes, goat cheese (gf/vg)</p>	<p></p> <p>(choice of)</p> <p>CAVATELLI wild mushroom ragu, lacinato arugula, buratta (vg/nf)</p> <p>POULET GRILLE organic half chicken, roasted leek, zucchini, salsa verde (gf/nf)</p> <p>STEAK AU POIVRE 9 oz. skirt steak, beef jus, herb pistou (gf/nf)</p>	<p>Chef's Choice of Sweet Treats, served family-style</p> <p></p>
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LOULOU Petit Bistro

\$90 Prix Fixe Dinner

		
FIRST COURSE	MAIN COURSE	DESSERT
<p>(choice of)</p> <p>GRILLED ARTICHOKE lemon, roasted tomato, relish, spicy harissa (vg/gf/df/nf) *can be made vegan by leaving off harissa*</p> <p>NICOISE seared tuna, shaved egg, kalamata olive, potato, watercress, anchovy (gf/nf)</p> <p>DUCK LEG CONFIT apple purée, apple cubes with gratin mustard, current red wine sauce (gf/nf)</p>	<p></p> <p>(choice of)</p> <p>RATATOUILLE zucchini, eggplant, tomato, thyme, basil (vn/df/nf) *bread can be substituted for gf bread upon request*</p> <p>WHOLE GRILLED BRANZINO kalamata olive aioli, lemon capers herb relish, baby watercress (gf/nf/df)</p> <p>STEAK AU POIVRE 9 oz. skirt steak, beef jus, herb pistou (gf/nf)</p>	<p>Chef's Choice of Sweet Treats, served family-style</p> <p></p>
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Additional options can be requested at an up-charge pp.

PRIX FIXE BRUNCH & LUNCH

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

LOULOU Petit Bistro

\$55 Prix Fixe Brunch

 FIRST COURSE	 MAIN COURSE	 DESSERT
<p>(choice of)</p> <p>FRISÉE poached egg, smoked baked lardons bacon, citrus vinaigrette (gf/df/nf)</p> <p>CLASSIC BIBB fine herbs, lemon honey-dijon shallot dressing (vn/vg/gf/df/nf)</p> <p>ACAI BOWL mixed berries, banana, coconut, almond butter, granola, apple (vn/vg/df)</p>	<p> (choice of)</p> <p>GRUYÈRE OMELET fine herbs, roasted heirloom tomato (vg/gf/nf)</p> <p>AVOCADO TOAST sourdough, poached egg, mâche, breakfast radish, lime (vg/df/nf)</p> <p>CROISSANT FRENCH TOAST mandarin date compote, blood orange, walnuts, mascarpone (vg)</p>	<p>Chef's Choice of Sweet Treats, served family-style</p> <p></p>
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LOULOU Petit Bistro

\$55 Prix Fixe Lunch

 FIRST COURSE	 MAIN COURSE	 DESSERT
<p>(choice of)</p> <p>FRISÉE poached egg, smoked baked lardons bacon, citrus vinaigrette (gf/df/nf)</p> <p>CLASSIC BIBB fine herbs, lemon honey-dijon shallot dressing (vn/vg/gf/df/nf)</p> <p>KALE roasted pear, candied pecan, blood orange, fourme d'ambert (vg/gf)</p>	<p> (choice of)</p> <p>LOULOU BURGER grass-fed beef, clothbound cheddar, caramelized onion, lettuce, tomato, pickle, aleppo aioli (nf)</p> <p>YELLOWFIN TUNA seared tuna, avocado, arugula, sourdough, basil aioli (nf/df))</p> <p>GRILLED VEGGIE charred leeks, asparagus, roasted tomato, smoked mozzarella, balsamic glaze (vg/nf)</p>	<p>Chef's Choice of Sweet Treats, served family-style</p> <p></p>
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Additional options can be requested at an up-charge pp.

Add-on's & Entertainment



Staffing

- Coat Check - \$250
- Host / Hostess - \$125
- Security - \$300

Outside Food & Beverage

- Outside Dessert Fee - \$8.00 pp
- Wine/Champagne - \$45/750mL

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 - \$275
- Microphone - \$100
- Piano Rental - \$500
- Karaoke Machine - \$250



Add-on's & Entertainment

Team Building: Mixology Workshop



\$35 per guest
+ \$25 per guest for each additional cocktail

Elevate any event with an interactive mixology experience led by one of our in-house mixologists. Guests receive a guided introduction to the tools, techniques, and terminology behind crafting balanced, bartender-quality cocktails. The session includes a high-level overview of mixology fundamentals followed by a hands-on demonstration, after which guests are provided with all ingredients and tools to create their own drink.

For groups looking to explore more, each additional cocktail includes a fresh demonstration and a new round of hands-on crafting, allowing guests to build skills, experiment with flavors, and enjoy a fun, collaborative team-building moment.



LOULOU

Petit Bistro

Location

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

Contact

anna@loulounyc.com
(212) 337-9577

