



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

Our Cabanas are not your run-of-the-mill outdoor dining structures! Each one is fully enclosed, has glass sliding doors, functional windows, pitched ceilings, hardwood floors, chandeliers and beautiful florals, as well as heating and cooling capabilities.

With a capacity of up to 24 for seated dining and 30 for receptions, these quaint spaces are ideal locations for intimate celebrations of all types.



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

\$75 pp (2 Hours)
+ \$35 each additional hour

Tequila

Cazadores, Mijenta, Patron Silver

Vodka

Tito's Handmade Vodka, Beluga

Gin

Bombay Sapphire, Aviation Gin

Whiskey

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

Rum

Bacardi Spice, Captain Morgan

Select Beer & Wine

Ultra-Premium Open Bar

\$90 pp (2 Hours)
+ \$45 Each additional hour

Tequila

Casamigos Blanco/Resposado, Don Julio Blanco/Resposado

Vodka

Grey Goose, Belvedere, Ketel One

Gin

Hendrick's, Botanist Gin

Whiskey

Black Label, Woodford Reserve, Bulleit

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, shaken, stirred or specialty cocktails.

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



LOULOU
Petit Bistro

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



LOULOU
Petit Bistro

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

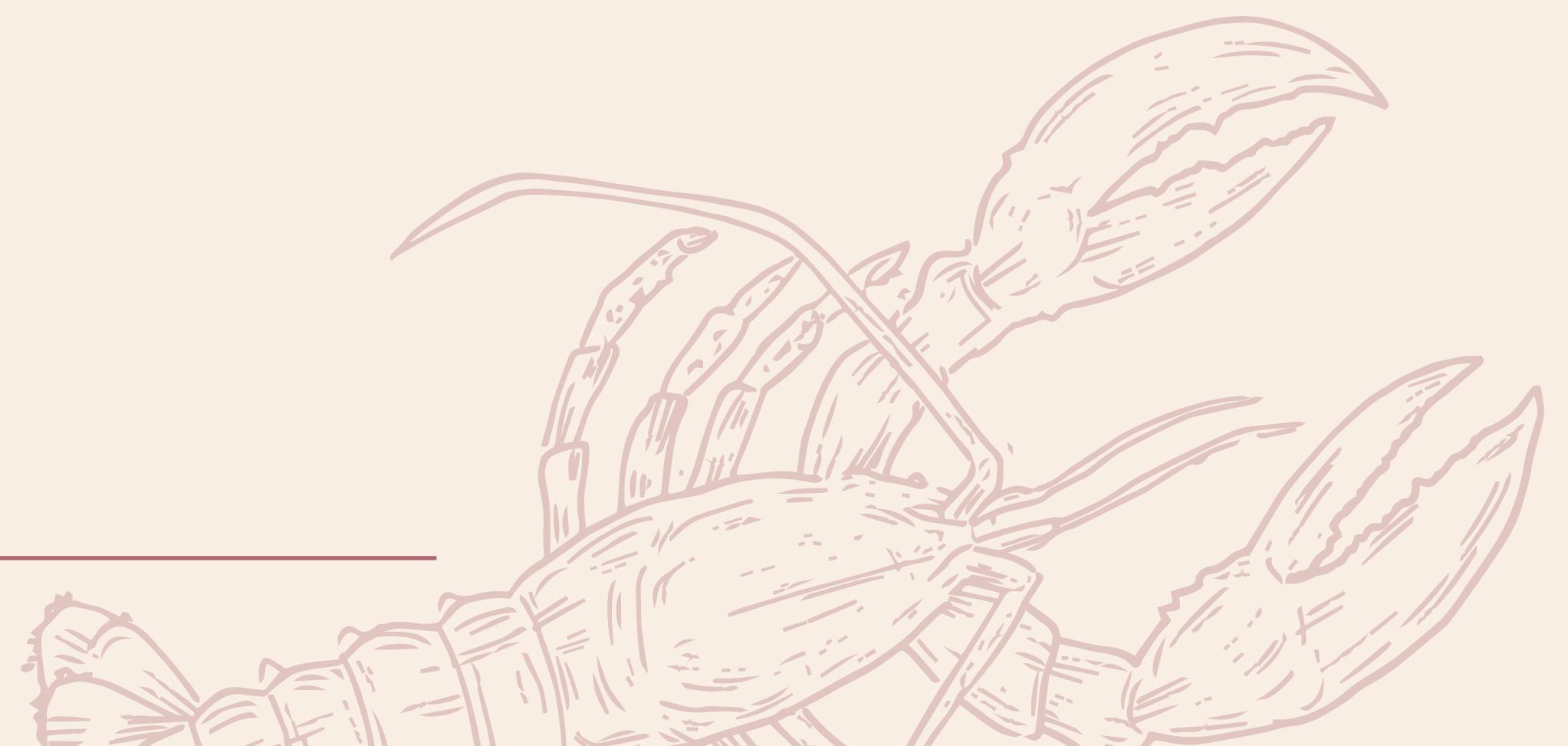
Local Artisanal cheeses, assorted dried fruits & jams, breads.

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.



\$80 PRIX-FIXE

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



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,
harissa
(vn/gf/df/nf)

NICOISE

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

DUCK LEG CONFIT

Celery root puree, wild cherry compote
(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 j jus', 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



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

Seared 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
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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
(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)

GRUYRE OMELET

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

AVOCADO TOAST

Filone, 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
Wired Microphone - \$100
Piano Rental - \$500
Karaoke Machine - \$250 (w/ attendant \$400)



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Location

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NY 10011 (Chelsea)



Contact

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