



# Bouquet

PRIVATE EVENTS

519 MAIN ST. COVINGTON, KY, 41011

| (859).491.7777

| WWW.BOUQUETBISTRO.COM



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Thank you for your interest in the private events program at Bouquet. Whether you are hosting a rehearsal dinner, bridal shower, business meeting, or celebrating one of life's wonderful milestones, we are sure to have the perfect space to treat your guests to an experience unlike any other.



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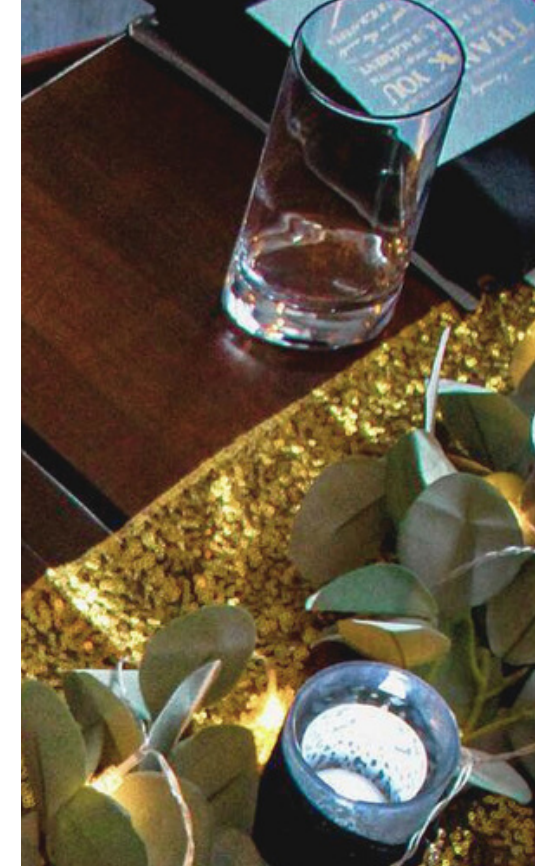
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A photograph of a dining area. In the foreground, a dark wood dining table is partially visible with two wooden chairs. A large, vibrant green plant in a clear vase stands behind the table. To the right, a window with white curtains looks out onto a brick wall. A small potted plant sits on the windowsill. On the left, a white-framed glass door is partially open. The text 'event SPACES' is overlaid in the center in white.

event  
SPACES



# EVENT SPACES

## THE STUDIO

Tuesday-Thursday required Minimum Spend: \$1,000  
(\$100 per each additional hour)

Friday-Saturday required Minimum Spend: \$2,500  
(\$200 per each additional hour)

## THE APARTMENT

Tuesday-Thursday required Minimum Spend: \$2,500  
(\$200 per each additional hour)

Friday-Saturday required Minimum Spend: \$4,500  
(\$300 per each additional hour)

## ENTIRE RESTAURANT

Sunday-Saturday AVG Minimum Spend: \$10,000  
(\$500 per each additional hour)

Max Capacity - Formal Dinner: 60  
Max Capacity - Cocktail Party: 90

All private event spaces are available Tuesday-Saturday 4pm-10pm. Sunday and Monday private events are available upon request, and subject to a \$5,000+ food and beverage minimum.



# THE APARTMENT



## ROOM DETAILS:

Located on the second floor, The Apartment can comfortably seat a maximum of 40 guests for seated dinner and welcomes groups of up to 60 for cocktail parties.

This beautiful space includes a full bar, small private patio, 2 private restrooms, and tons of charm.

This space is ideal for rehearsal dinners, small weddings, business gatherings, and celebrations.



## ROOM DETAILS:

Located on our second floor and available for formal dinner only, The Studio comfortably seats a maximum of 14 guests. Enclosed with French doors, this room features bay windows that give the room plentiful natural lighting.

This room exudes a soothing ambiance, with dimmed lighting, antique features and a view of Covington's Historic Mainstrasse.

This room is the perfect space to host smaller celebrations or business dinners.



THE STUDIO



food  
PACKAGES



# DINING OPTIONS

## FORMAL DINNER (PRE-SET MENU)

Formal dining; pre-set menu of either a three, four, or five course meal.

## COCKTAIL PARTY

Hors d'Oeuvres and Passed Appetizers; Only available in The Apartment or Full Restaurant.

## ADDITIONAL FOOD OPTIONS

Elevate your dining experience with additional appetizers and pastries.

*\*No outside food or drinks are permitted - with the exception of celebratory cakes and desserts (must be arranged in advance and subject to cake cutting fee).*



# SAMPLE MENUS

Three-Course: \$65/person

Four-Course: \$75/person

Five-Course: \$85/person

## FIRST COURSE

*(Host chooses one of the following for all guests to enjoy)*

### Greens Salad

Seasonal Greens, Pickled Red Onion, Toasted Sunflower Seeds, Parmesan, Mignonette

### Seasonal Salad

Seasonal Greens, Radish, Black Mission Figs, Pistachios, Kentucky Rose Cheese, Maple Vinaigrette

### Seasonal Soup (TBD)

## SECOND COURSE

*(Guest choose their own day of the event)  
Each protein will come with a mix of seasonal vegetables and sauce.*

**Steak, Chicken/Duck, Fish, or Tofu**

## THIRD COURSE

*Assorted Seasonal Pastry Bites*

## FIRST COURSE

*(Host chooses one of the following for all guests to enjoy)*

### Greens Salad

Seasonal Greens, Pickled Red Onion, Toasted Sunflower Seeds, Parmesan, Mignonette

### Seasonal Salad

Seasonal Greens, Radish, Black Mission Figs, Pistachios, Kentucky Rose Cheese, Maple Vinaigrette

### Seasonal Soup (TBD)

## SECOND COURSE

*(Host chooses one of the following for all guests to enjoy)*

### Meatballs

Squash & Black Garlic Puree, Herb Gremolata, Chili Crisp

### Mushroom Risotto

Saffron, Macerated Cranberries, Herb Oil

### Braised Carrots

Bok Choy, Mushrooms, Squash, Parsley Crème Fraiche, Fennel & Orange Tapenade

### Seasonal Small Plate (TBD)

## THIRD COURSE

*(Guest choose their own day of the event)  
Each protein will come with a mix of seasonal vegetables and sauce.*

**Steak, Chicken/Duck, Fish, or Tofu**

## FOURTH COURSE

*Assorted Seasonal Pastry Bites*

## FIRST COURSE

*(Host chooses one of the following for all guests to enjoy)*

### Greens Salad

Seasonal Greens, Pickled Red Onion, Toasted Sunflower Seeds, Parmesan, Mignonette

### Seasonal Salad

Seasonal Greens, Radish, Black Mission Figs, Pistachios, Kentucky Rose Cheese, Maple Vinaigrette

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*(Host chooses one of the following for all guests to enjoy)*

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### Seasonal Small Plate (TBD)

## THIRD COURSE

*(Guest choose their own day of the event)  
Each protein will come with a mix of seasonal vegetables and sauce.*

**Steak, Chicken/Duck, Fish, or Tofu**

## FOURTH COURSE

*Assorted Seasonal Pastry Bites*

THREE FOUR FIVE



# HORS D'OEUVRES

## COCKTAIL PARTY FOOD SELECTION

*Choose 4 - \$25/person (\$5/additional appetizer)*

### STUFFED POTATOES

Pimento Cheese & Bacon stuffed Red Skin Potatoes

-OR-

Blue Cheese & Bacon stuffed Red Skin Potatoes

### DEVILED EGGS

Pickled Fennel & Arugula Pesto

### GOAT CHEESE TART FLATBREAD

Caramelized Onion & Madhouse Vinegar Reduction

### POPCORN

Truffle Parmesan

### OLIVE TEPENADE

Candied Orange Zest & Caraway Tuille

### SMOKED SALMON MOUSSE

Cucumber, Cream Cheese, Pickled Red Onion & Dill

### AVOCADO MOUSSE

Cucumber, Pickled Shallot, & Grapefruit Gastrique

### SHRIMP COCKTAIL

Spicy Cocktail Sauce (+\$2/person)

### OYSTERS

Half Shell (+additional charge per market price)



# ADDITIONAL FOOD OPTIONS

## HOUSEMADE FOCACCIA

\$4 per person

## THE MOTHERBOARD

\$38 per person (Serves 6-8)

4 Meats, 5 Cheeses, Seasonal Housemade Jam, Mustard, and assorted Pickled Vegetables

## 6-FOOT CHARCUTERIE BOARD

\$250 (Serves 20+)

The Motherboard on steroids

## PLATED PASTRY

\$8 per person

Full-size seasonal pastry

## SPECIALTY PASTRY

Pricing Upon Request

Full-size seasonal dessert



A top-down view of several wine bottles and glasses on a rustic wooden table. The bottles are arranged in a circular pattern around the central text. One bottle has a white label with a floral design, another has a red foil cap, one has a white label with 'SANCERRE' and '2019', one has a bright green label with 'Terravignati' and 'BORGO', and one has a dark label with 'THEA'S SEED' and 'PINOT'. Two glasses are filled with wine, one red and one white. The text 'beverage PACKAGES' is overlaid in the center in a white, sans-serif font.

# beverage PACKAGES

*Beverage packages are not required. Guests are welcome to order a la carte from our full beverage menu, or a restricted menu can be set upon request.*

*We tend to purchase our alcohol from smaller, higher-quality producers. We do not typically carry basic domestic brands like Budweiser, Miller Light, etc. However, we can get most brands if requested (may incur additional fees).*



# BEVERAGE PACKAGES

## **N/A, SPIRITS & BEER**

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Non-Alcoholic Package  
Basic Alcohol Package  
Extended Alcohol Package

## **WINE SERVICE & SOMMELIER PAIRING**

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By-the-Bottle Wine Service  
Selected Bottle Service  
Basic Sommelier Selected Wine Pairing  
Extended Sommelier Selected Wine Pairing

## **ADDITIONAL OPTIONS**

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Toasts  
Signature Cocktail

# NON-ALCOHOLIC, SPIRITS & BEER

## NON-ALCOHOLIC

\$10/person. Sodas, coffee, and tea.

## BASIC

\$40/person. Well liquors, select wines by the glass, canned beers, PLUS non-alcoholic package.

## EXTENDED

\$60/person. Well liquors, house cocktails, house wines by the glass, canned beers, and an extended selection of vodka (Ketel One & Tito's), gin (Sipsmith & Martin Miller's), and whiskey (Knob Creek, Elijah Craig, Maker's Mark, Woodford Reserve, Buffalo Trace, and more), PLUS non-alcoholic package.





# BOTTLE SERVICE

## BY-THE-BOTTLE WINE SERVICE

Includes 2 whites, 2 reds, 1 rose, and 1 sparkling. Whites: Chardonnay & Sauvignon Blanc (or similar selections). Reds: Pinot Noir & Cabernet Sauvignon (or similar selections). Host will be charged per bottle opened. (\$50/bottle).

## SELECTED BOTTLE SERVICE

The host may select specific bottles of wine to be served during the event. The style/variety of wine, the quantity desired, and price range must be made at least 2 weeks in advance. We cannot guarantee specific brands, but the host is welcome to provide examples of some of their personal favorites. This option is also available in addition to any other package. The host will be charged for all bottles ordered for the event, however, may not take home any unopened bottles (as our liquor license prevents guests from leaving with unopened bottles).

*Option to add "Select Beer, Well Liquor, and Non-Alcoholic Package" to any of the Wine Package options (\$20/guest).*

# SOMMELIER WINE PAIRINGS



## BASIC SOMMELIER SELECTED WINE PAIRINGS

3-course meal: \$24/guest; 4-course meal: \$32/guest; 5-course meal: \$40/guest.  
Optional Dessert Wine Pairing: \$6/guest (1oz. pour of dessert wine).

The Sommelier will select a wine pairing for each course. Guests will receive a half-glass pour with each course before the entrée, and a full glass with the entrée.

## EXTENDED SOMMELIER SELECTED WINE PAIRINGS

The Sommelier will select a wine pairing for each course, within the provided budget. Guests will receive a half-glass pour with each course before the entrée, and a full glass with the entrée.

\*Once the entrees are ordered, if the pairings exceed the amount of wine ordered for a protein (for example, if every guest in the party orders steak), the pairings will be reduced to half-glass portions and topped off until the wine is gone. Any wine remaining after pairings have been poured will also be available by request. The host will be charged for all bottles ordered for the event, however, may not take home any unopened bottles (as our liquor license prevents guests from leaving with unopened bottles).

*Option to add "Select Beer, Well Liquor, and Non-Alcoholic Package" to any of the Wine Package options (\$20/guest).*







# ADDITIONAL OPTIONS



## TOAST

\$8/person. Each guest will receive a small glass of sparkling wine, or a non-alcoholic sparkling beverage.

## SIGNATURE COCKTAIL

\$10/person -or- \$10/cocktail a la carte.  
Have our mixologist create a personalized signature cocktail for your party.

A photograph of a restaurant dining table set for a meal. The table is made of dark wood and is set with several place settings. Each setting includes a dark blue napkin, silverware, and a glass. In the foreground, a name card for 'Sean' is visible. A vase of pink chrysanthemums and eucalyptus is placed on the table. The background shows a restaurant interior with an arched doorway and other tables.

# terms & CONDITIONS

# TERMS & CONDITIONS



## CONTACT INFORMATION:

### EVENT COORDINATOR

**Lauren Strasser**

lauren@bouquetrestaurant.com

## GUEST GUARANTEE

Bouquet requires a final guest count 3 days prior to the function date, we also require that all menu selections be finalized 72 hours prior to the event. The host agrees to pay for the number of guaranteed guests, or the number of guests served (whichever is greater).

## MINIMUM SPEND & ADDITIONAL FEES

All private events will be charged a room fee (equal to 10% of the subtotal), 6% tax, and 20% gratuity. We do NOT require a deposit, however a credit card must be provided and kept on file.

## FINAL PAYMENT

The host agrees to pay the final bill as quoted by the event coordinator. Final bills include the total amount spent, or the minimum spend (whichever is greater), as well as the additional fees stated above. The final payment must be made at the completion of the function and will be made using the credit card on file unless the host brings a secondary form of payment.

## CANCELLATIONS

In the event of a late cancellation (less than 48 hours from the start of the event), 50% of the minimum spend requirement or \$500 will be charged (whichever is greater).

## DECORATIONS / ACCESS TO THE ROOM

One hour is permitted for setup prior to the event. Please schedule your setup time in advance, to ensure room access (no access earlier than 2pm, unless pre-approved). Most decorations are permitted - EXCLUDING glitter and confetti. There are stairs that lead to all of the private event spaces. The only handicap accessible area of the restaurant is the first-floor dining room and patio. We apologize for any inconvenience.

## PARKING

Conveniently, the RiverHaus parking garage is located directly to the right of the building. Parking is \$7-\$10 per vehicle. Parking validation is not provided.

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