

LOUIELOUIE

* PRIVATE PARTY MENUS *





Located in the heart of University City at 36th & Walnut just steps from the Annenberg Center for the Performing Arts, Louie Louie is an American bistro with French flair. Our chefs create menus inspired by classic French bistros, using the freshest seasonal ingredients.

Whether you're planning a corporate dinner, non-profit fundraiser, university gathering, or social celebration, Louie Louie offers flexible spaces designed to make every event feel special. We offer a variety of semi-private dining options, accommodating parties and receptions ranging in size from 10 guests in the Left Bank Lounge to 20 guests in the Right Bank Lounge to a reception for 25-75 in the Salon or an event for 20-60 guests in the Rose Dining Room and Terrace. Full buyout options are also available.

As part of the Inn at Penn, your guests enjoy seamless access to 248 hotel rooms and complimentary valet parking—ideal for out-of-town colleagues, donors, faculty, or family and friends. Our event team provides individualized attention, careful planning, and flawless execution so you can focus on your guests. From board meetings and donor receptions to academic celebrations and private parties, we create experiences that feel thoughtful and memorable.

Ready to start planning, please call us directly at 484.451.7414 or by email info@louielouie.restaurant. We look forward to begin planning your next event.

Jake Wade

Jake

Director of Sales

Casey Ryler

Casey

Event Sales Manager

PLANNING YOUR PARTY

Menus

Our Chefs are happy to customize a tasting menu, wine pairings or additional hors d'oeuvre and intermezzo courses to create a unique dining experience. Please inquire with your concierge for the available options and pricing. A minimum of 20 guests is required to order from the packages. Limited a la carte menus are available for smaller groups.

We kindly request that a pre-count is provided at least 3 days prior to the event date for parties which offer more than three entrée choices, and the number of entrée choices does not exceed four choices. If more than three entrées are offered and pre-counts cannot be provided, a \$5.00 per guest charge will be added.

Prices do not include Pennsylvania and city sales tax or 24% staffing charge. All prices quoted herein are guaranteed through 2026. Any event booked beyond this date is subject to price increases dependent on the cost of food and beverage. Our menu selections are subject to change according to seasonality and market availability.

Beverages

We offer a variety of beverage and cocktail options to accommodate the particular needs of your event including consumption and open bar.

Guarantees

A final guarantee of the number of guests is required 72 hours prior to your party. This is critical to ensure that we are able to meet your needs. Once received, this number will be considered a final guarantee and will not be subject to reduction.

Available Dining Rooms

The Rosè Room is our most private area and can seat between 20 to 30 guests with a variety of table and banquette seating, and up to 60 guests with extended seating under the covered outdoor terrace. The Left Bank and Right Bank are perfect for cocktails and hors d'oeuvres for 10 - 20 guests, or enjoy your reception in the Salon for 25 - 75 guests.

Deposits & Payments

We accept payments by money order, debit card, certified check, corporate check or electronic transfer. Payments with a credit card will incur a 3% credit card processing fee. To reserve and guarantee the date and room for your private event, a signed contract and a 25% deposit of the food and beverage minimum is required within ten business days. Should a confirmed reservation be canceled, the initial deposit will not be refunded but may be used for a future event. The final balance is due in full by 12 noon, seven business days prior to the event based on the final guaranteed number of guests. Any additional charges during the event, including consumption charges will be due at the end of event. Should proper payment not be received within the designated time, we reserve the right to cancel the event.

Special Amenities

Please inform us if you have any special requests or questions regarding seating, special occasion cakes, audio visual equipment, gift tables, dietary restrictions, accommodating children and handicap access..

Dessert Fee \$5 Per Guest

When a cake or dessert is brought in from an outside vendor, we will cut, plate, garnish and serve.

Parking

Metered street parking is available on all surrounding streets. There is a parking garage on Walnut Street between 37th and 38th Streets. Valet parking is available at the Inn of Penn. Uber and Lyft drop-off area in front of the restaurant.

Hotel

The Inn at Penn offers 248 unique guestrooms attached above Louie Louie in the heart of University City. Learn more [here](#).

BEVERAGES

Consumption

*Server will keep a running tab of all beverages consumed and add to the final bill.
Options include Soft Drinks, Coffee, and Tea; Limited Bar; Full Bar or Wine Service*

Open Bar

*House Wine, Beer & Premium Liquors
\$55 per guest for a Two and a Half Hour Event.*

*Add \$10 per guest for Top Liquor
Add \$7 per guest for each additional half hour*

House Wine & Beer

*\$40 per guest for a Two and a Half Hour Event.
Add \$7 per guest for each additional half hour*

Brunch Cocktails

*Mimosas, Bloody Marys, Greyhounds, Sangria
\$28 per guest For Two Hours with a \$100 Bar Set-Up Charge*

Wine Service

See our wine list for wines to be served table side by the bottle

BARTENDER FEE

\$150 for 15-50 guests, \$300 for over 50 guests or more.

PASSED HORS D' OEUVRES

Cold

Prosciutto Crostini *whipped goats' cheese, fines herbs, olive oil (d,g)* 4

Deviled Eggs *smoked paprika, chive* 3

Tuna Tartare *melba toast, ravigote sauce (d,g)* 4.5

Chilled Shrimp Cocktail *boozy cocktail sauce (s)* 4.5

Burrata & Fig Crostini *lemon herb pesto, saba (d,g)* 4

Chicken Salad *fine herbs, red endive* 3.5

Hot

Steak Skewers *chimichurri* 4.5

Tomato Soup *gruyère, croutons, chives (d,g)* 3.5

Thai Shrimp Spring Rolls *sweet chili sauce (g,s)* 4

Mussels Louie *green mussels, saffron aioli, herb bread crumb (g,s)* 4.5

Pigs in a Blanket *grain mustard (g)* 3.5

Bacon Wrapped Dates *blue cheese dressing (d)* 3.5

Louie Beef Sliders *american, pickles, dijonnaise (d,g)* 4.5

STATIONARY HORS D' OEUVRES

Artisan Cheese *local & imported cheese, traditional accouterments (d,g,n)* 12

Charcuterie *local & imported meats, traditional accoutrements (g)* 14

Vegetable Crudités *market vegetables, fresh dips, traditional accoutrements (d)* 10

Mediterranean *hummus, baba ghanoush, artichokes, mixed olives, peppers, pita (g)* 12

Fruits De Mer *fresh shellfish & seafood, traditional accoutrements (s)* 26

Allergens: *d:dairy, g:gluten, n:nuts, s:shellfish*

* Prices are per piece

DINNER MENU

Soup or Salad *select two*

Roasted Butternut Soup *toasted pepitas (d)*

Mini French Onion Soup *gruyère, crouton (d,g)*

Classic Caesar Salad *sourdough croutons, shaved parmesan (d,g)*

Kale Salad *honey mustard vinaigrette, candy walnuts, local apples (n)*

Appetizers *select two*

Baked Brie *walnuts, crisp sage, vermont maple syrup (d,g,n)*

Burrata & Beets *pickled red and golden beets, orange segments, spiced hazelnuts, parsley mint vinaigrette (d,n)*

Chilled Jumbo Shrimp *louie dressing, cocktail sauce, lemon (s)*

Tuna Tartare *brioche melba, chili oil, sauce ravigote (d,g)*

Entrees *select up to three entrees*

Beef Bourguignon *short rib, potato puree, carrots, pearl onions (d)*

Roasted Chicken Breast *seasonal mushrooms, fines herbs sauce, peas (d)*

Verlasso Salmon *vichyssoise, basil oil, artichoke hearts, charred leeks, meyer lemon curd (d)*

Cauliflower Steak *olive tapenade, smoked tomato gravy*

Bronzino *vegetable & black olive salsa, piquillo pepper sauce, champagne tomatoes (d)*

Mushroom Risotto *arborio rice, wild mushrooms, king oyster mushrooms, parmesan (d)*

Chicken Milanese *young arugula, shaved parmesan, sun roasted tomatoes, lemon (d,g)*

NY Strip Steak *green peppercorn au poivre, pommes puree, red watercress (d) ***

Desserts *select one each*

Classic Creme Brûlée *brown sugar caramel (d)*

Lemon Pound Cake *whipped cream, lemon curd (d,g)*

Coconut Cream Cake *coconut cake, cream cheese icing, passion fruit coulis (d,g)*

Chocolate Layer Cake *chocolate fudge frosting, chocolate sauce (d,g)*

Trio of Miniature Desserts *pastry chef's selection (d,g)*

Lavazza Coffee and Harvey & Sons Tea

MENU ONE \$70 PER GUEST: *Three Courses including Soup or Salad, Entree and Dessert*

MENU TWO \$80 PER GUEST: *Four Courses including Appetizer, Soup or Salad, Entree and Dessert*

MENU THREE \$90 PER GUEST: *Five Courses including Appetizer, Soup, Salad, Entree and Dessert*

* ADD \$5 ** ADD \$10 *** ADD \$15 **** ADD \$20

Allergens: *d:dairy, g:gluten, n:nuts, s:shellfish*

STATIONARY DINNER BUFFET

Available for full restaurant buy out only

Epi Baguette *whipped salted butter (d,)*

Market Greens *seasonal selection of greens, vegetables, cheeses, croutons, and dressings (d,g)*

Verlasso Salmon *fresh dill buerre blanc or sauce vierge (d)*

Braised Short Rib of Beef *bordelaise sauce (d)*

Roasted Chicken Breast *mushroom fricassee (d)*

Orecchiette *broccoli rabe, sausage, garlic cream sauce (d,g) Add sweet Italian sausage +3*

Roasted Fingerling Potatoes *rosemary oil OR Pommes Puree cultured butter & chives (d)*

Charred Broccolini *broken lemon vinaigrette*

\$75 per Guest

Interactive Carving Station (d) *select two*

Prime Rib of Beef *horseradish crema, bordelaise sauce (d)*

Roasted Chicken Breast *herb infused jus (d)*

Tenderloin of Beef *green peppercorn au poivre sauce (d)*

Roasted Pork Loin *local apples, honey gastrique (d)*

\$25 per Guest •

Interactive Pasta Station *select two*

Gnocchi *ratatouille vegetables, olive oil, goat cheese (d,g)*

Rigatoni *pomodoro sauce, parmigiana reggiano, basil (d,g)*

Cavatelli *spinach, roasted tomatoes, basil pesto (d,g,n)*

Add Protein *grilled chicken, grilled shrimp, crumbled sweet italian sausage,
crumbled impossible meat +3 each*

\$25 per Guest •

•Requires a Station attendant \$125

Allergens: *d:dairy, g:gluten, n:nuts, s:shellfish*

WEEKDAY LUNCH MENU

Appetizer *select two*

- Baked Brie *walnuts, crisp sage, vermont maple syrup (d,g,n)*
- Burrata & Beets *pickled red and golden beets, orange segments, spiced hazelnuts, parsley mint vinaigrette (d,n)*
- Chilled Jumbo Shrimp *louie dressing, cocktail sauce, lemon (s)*
- Tuna Tartare *brioche melba, chili oil, sauce ravigote (d,g)*
- Roasted Butternut Soup *toasted pepitas (d)*
- Mini French Onion Soup *gruyère, crouton (d,g)*
- Classic Caesar Salad *sourdough croutons, shaved parmesan (d,g)*
- Kale Salad *honey mustard vinaigrette, candy walnuts, local apples (n)*

Entrees *select up to three entrees*

- Jambon Buerre Baguette *gruyère, whipped butter, market greens, gherkins (d,g)*
- Chicken Salad Sandwich *sourdough, cheddar cheese, lettuce, cucumber (d,g)*
- Smoked Salmon & Avocado Tartine *multigrain toast, smashed avocado, pickled shallots, (g)
everything bagel spice, hard-boiled egg, market greens salad*
- Cavatelli *braised lamb, fava beans, carrots, blistered tomatoes, herb bread crumbs, parmesan (d,g)*
- Verlasso Salmon *vichyssoise, basil oil, artichoke hearts, charred leeks, meyer lemon curd (d)*
- Mushroom Risotto *king oyster mushrooms, porcini powder (d)*
- Ricotta Basil Cannelloni *garlic spinach, preserved lemon herb pesto, tomato vodka sauce, parmesan (d,g)*
- Tuna Niçoise *potato, haricots verts, avocado, tomato, niçoise olives, mustard vinaigrette*
- Crab Louie *jumbo lump, avocado, oven dried tomatoes, iceberg (s)* **
- Steak Frites *flat iron, bordelaise, truffled pommes frites (d) * **

Desserts *select one*

- Classic Creme Brûlée *brown sugar caramel (d)*
- Lemon Pound Cake *whipped cream, lemon curd (d,g)*
- Coconut Cream Cake *coconut cake, cream cheese icing, passion fruit coulis (d,g)*
- Chocolate Layer Cake *chocolate fudge frosting, chocolate sauce (d,g)*
- Trio of Miniature Desserts *pastry chef's selection (d,g)*
- Lavazza Coffee and Harvey & Sons Tea

\$45 per Guest

* ADD \$5 ** ADD \$10 *** ADD \$15 **** ADD \$20

Allergens: d:dairy, g:gluten, n:nuts, s:shellfish

WEEKEND BRUNCH

For the Table *select one*

Chocolate Croissants *crème anglaise (d,g)*

Cranberry Scones *orange marmalade (d,g)*

Blueberry Muffins *sweet honey butter (d,g)*

Soup or Salad *select two*

Roasted Butternut Soup *toasted pepitas (d)*

Mini French Onion Soup *gruyère, crouton (d,g)*

Classic Caesar Salad *sourdough croutons, shaved parmesan (d,g)*

Kale Salad *honey mustard vinaigrette, candy walnuts, local apples (n)*

Entrees *select up to three*

Quiche Lorraine *bacon, gruyère, caramelized onions, market greens (d,g)*

Crepes Suzette *orange supreme, sweet cream cheese, grand marnier syrup (d,g)*

Smoked Salmon & Avocado Tartine *multigrain toast, smashed avocado, pickled shallots, everything bagel spice, hard-boiled egg, market greens salad (g)*

Brioche French Toast *seasonal fruit compote, maple syrup, fresh whipped cream (d,g)*

Croque Madame *brioche, parisian ham, mornay sauce, sunny egg (d,g)*

Country Omelet *wild mushrooms, spinach, local cheddar, breakfast potatoes (d)*

Duck Confit Salad *young arugula, dried cherries, blue cheese, walnut vinaigrette (d,n)*

Steak & Eggs *flat iron, sunny eggs, breakfast potatoes, hollandaise (d) ***

Shrimp & Grits *lemon, caper, parsley (d,s) ***

Bananas Foster Waffle *brûléed bananas, walnuts, buttery rum sauce (d,g,n)*

Desserts *select one each*

Classic Creme Brûlée *brown sugar caramel (d)*

Lemon Pound Cake *whipped cream, lemon curd (d,g)*

Coconut Cream Cake *coconut cake, cream cheese icing, passion fruit coulis (d,g)*

Chocolate Layer Cake *chocolate fudge frosting, chocolate sauce (d,g)*

Trio of Miniature Desserts *pastry chef's selection (d,g)*

Lavazza Coffee and Harvey & Sons Tea

\$45 per Guest

* ADD \$5 ** ADD \$10 *** ADD \$15 ***** ADD \$20

Allergens: d:dairy, g:gluten, n:nuts, s:shellfish

WEEKEND BRUNCH BUFFET

available for full restaurant buy out only

Fresh Fruit *sweet syrup, mint*

Assorted Mini Croissants & Danishes *sweet butter, preserves (d,g)*

Fresh Greek Yogurt *berries, granola, dried fruits & nuts, honey (d,g,n)*

Bagels & Lox *hard cooked eggs, red onion, smoked salmon, whipped cream cheese (d,g)*

Market Greens *strawberries, toasted pecans, goats' cheese, sweet balsamic dressing (d)*

Truffled Scrambled Eggs *chives (d)*

Brioche French Toast *warm maple syrup, fruit compote (d,g)*

Short Rib Hash *potato, roasted peppers, spinach, gravy, shredded beef short ribs*

Thick Cut Bacon

Chicken & Apple Sausage

Breakfast Potatoes *butter, smoked paprika, peppers & onions (d)*

\$75 per Guest

INTERACTIVE OMELETTE STATION

Cage Free Eggs • *parisian ham, bacon, breakfast sausage, tofu, chicken sausage
with traditional accompaniments of vegetables & cheeses (d)*

\$15 per Guest •

• Requires a Station attendant \$125

Allergens: *d:dairy, g:gluten, n:nuts, s:shellfish*

DESSERT ADDITIONS

House Baked Cakes (d,g)

Flavors

Vanilla
Chocolate
Devil's Food
Red Velvet
Lemon
Marble
Funfetti Pound
Chocolate Chip Pound
Carrot Cake

Fillings

Lemon Curd
Chocolate Mousse
White Chocolate Mousse
Raspberry Mousse
Peanut Butter Mousse (n)
Chocolate Ganache
Vanilla Mousseline with Strawberry Jam
Coffee Buttercream
Cream Cheese
Mocha Buttercream
Vanilla Buttercream with Raspberry Jam

Icing

American Vanilla Buttercream
American Chocolate Buttercream
Swiss Vanilla Buttercream
Swiss Chocolate Buttercream

6" Cake \$48 (serves up to 6)

8" Cake \$80 (serves up to 10)

10" Cake \$128 (serves up to 16)

12" Cake \$240 (serves up to 30)

ADD Ice Cream, \$4 per guest

*Multi-tiered Cakes and Intricate. Decoration are Available at an Additional Cost. * Not Available for Wedding Cakes*

House Baked cupcakes (d,g)

Flavors

Vanilla
Chocolate
Lemon
Red Velvet
Citrus

Fillings

Lemon Curd
White Chocolate Mousse
Chocolate Mousse
Peanut Butter Mousse
Raspberry Mousse
Cream Cheese
Raspberry Jam

Icing

American Vanilla Buttercream
American Chocolate Buttercream
Swiss Vanilla Buttercream
Swiss Chocolate Buttercream

3.5 each, minimum of 12,
add filling, Add \$1 Per Guest

Miniature Dessert Display (d,g)

Cream Puffs
Mocha Torte
Flourless Chocolate Cake
Carrot Cake
Chocolate Mousse Cake
Tiramisu
Vanilla Raspberry Jam Cake
Seasonal Cheesecake
Mousse Cups
Lemon Meringue Tar
Chocolate Budino
Salted Caramel Chocolate Tart

Lavazza Coffee and Tea Service

select three \$10 per guest
select four \$12 per guest