

LOUVE



Party Packages

A curated dining experience shaped for celebrations,
private parties, and intimate gatherings.

Select your preferred food package and pair it with
one of our premium alcohol menus.

Food Package

APPETIZERS

Choose any Six

VEGETARIAN

Arancini

risotto croquettes, sun dried tomato, rosemary, scarmorze

Crispy Ash Potato

tartar sauce

Focaccia Bruschetta

ricotta, cherry tomatoes, fresh herbs

Celeriac & Kohlrabi Tart

celeriac puree, parmesan

Edamame & Pea Dim Sum

black garlic, smoked Chilli, lemon gel

Seasonal Vegetable Crystal Dim Sum

sweet potato, celery, pumpkin, water chestnut

Beijing Mala Chili Tofu

leeks, chives, smoked Chilli

Four Season Vegetable Fritter

five spice salt, black pepper

Margherita

san marzano tomato, buffalo mozzarella, fresh basil

Primavera

san marzano tomato, seasonal vegetables, mozzarella, garden herbs

NON-VEGETARIAN

Chicken Schnitze

herb-cruste chicken, garden salad, beurre compose

John Dory Fillet

sliced potato, pinot grigio lemon sauce

Pulled chicken Toast

Fritto Misto

crisp seafood, zucchini, aromatic aioli

Xi'an City Spicy Chicken Dim Sum

Prawn Har Gao Dim Sum

Crispy Mala Chicken

celery, cilantro, sundried smoked chili

Cantonese Prawn

scallion, chili, leeks

Chicken & Pistachio

san marzano tomato, caramelized onion, pistachio, thyme

Pepperoni

san marzano tomato, spicy pepperoni, mozzarella

SOUPS

Choose any Two

Green Minestrone

seasonal vegetable, black bean, anellini, fragrant herb broth

Smoked Chicken Corn Soup

Classic Hot & Sour

black fungus, tofu, cabbage, glass noodle

Chicken & Leek

potato, leeks, celery crisp

SALADS

Choose any One

Beetroot & Asparagus

caramelized chèvre croutons, citrus vinaigrette

Caesar Salad

romaine, parmesan, croutons, Caesar dressing (Veg/Non Veg)

Poached Baby Chicken

olive, cherry tomato, arugula, balsamic mayonnaise

MAIN COURSE

Choose any Four

VEGETARIAN

Rigatoni Alla Guardi

light rosa sauce, parmesan

Linguine, Morel Bourbon

chitarra pasta, morel mushrooms, bourbon cream

Wild Mushroom Risotto

mushroom ragù, aged arborio rice

Tomato & Rosemary Risotto

braised tomato pulp, rosemary essence

Morel Stroganof

porcini fricassee, gherkin, herb rice

Vegetable Au Gratin

pea, carrot, potato, zucchini, baby onion

Seasonal Chinese Greens & Water-Chestnut

mild garlic sauce

Sichuan Mapo Tofu

fermented bean, black bean, soy, leeks, and mushroom

Steamed Rice

fragrant Thai jasmine

Ginger Scallion Fried Rice

crispy chili

Wok Tossed Vegetable Hakka Noodles

scallion, beansprout

NON-VEGETARIAN

Tagliatelle & Chicken

saffron tagliatelle, chicken breast, light cream

Penne / Spaghetti

tomato-vodka cream sauce, basil

Lasagna Chicken/lamb

pasta layers with kale, potato, four Italian cheeses

Chicken Stroganoff

porcini fricassee, gherkin, herb rice

Gongbao Chicken

leeks, sichuan oil, elephant chilli

Szchezwan Chicken

garlic, red & yellow pepper, snow peas, shimeji

Wok tossed Lamb

asparagus, lotus root, mushroom, broccoli, three pepper sauce

DESSERTS

Choose any Two

Blueberry Cheese Cake

Tiramisu

Chiffon Pine Apple Cake

Vanilla/Banana Caramel Ice Cream



Party Packages

LOUVE SOIR BLANC

₹ 7,000++

PROSECCO- PITARS / CINZANO

VODKA- BELVEDERE / GREY GOOSE

GIN- ROKU / HENDRICKS

TEQUILA- PATRON REPASADO

RED WINE / WHITE WINE- AS PER AVAILABILITY

BEERS- AS PER AVAILABILITY

COCKTAILS / MOCKTAILS / SOFT BEVERAGES

NOTE- RED BULL & SPARKLING WATER NOT INCLUDED IN PACKAGES

LOUVE SOIRÉE

₹ 9,000++

SINGLEMALT- GLENFIDDICH 15YR / ABERFELDY 16YR

WHISKY- DEWARS 18YR / GOLD LABEL

VODKA- BELVEDERE / GREY GOOSE

GIN- ROKU / HENDRICKS

TEQUILA- DON JULIO REPASADO

RED WINE / WHITE WINE- AS PER AVAILABILITY

BEERS- AS PER AVAILABILITY

COCKTAILS / MOCKTAILS / SOFT BEVERAGES

NOTE- RED BULL & SPARKLING WATER NOT INCLUDED IN PACKAGES

LOUVE GRANDE

₹ 16,000++

SINGLEMALT- GLENFIDDICH 18YR / ABERFELDY 21YR

WHISKY- DEWARS 21YR / HIBIKI / YAMAZAKI DR

VODKA- BELUGA NOBEL / ROBERTO CAVALLI

GIN- N44 / JAISALMER / ROKU

TEQUILA- PATRON ANEJO / DON JULIO REPOSADO

RED WINE / WHITE WINE- AS PER AVAILABILITY

BEERS- AS PER AVAILABILITY

COCKTAILS / MOCKTAILS / SOFT BEVERAGES

NOTE- RED BULL & SPARKLING WATER NOT INCLUDED IN PACKAGES

LOUVE PRIVÉE

₹ 25,000++

SINGLEMALT- GLENFIDDICH 21YR / ABERFELDY 21YR

WHISKY- DEWARS 21YR / YAMAZAKI 12YR

VODKA- GREYGOOSE ALTIUS / BELUGA NOBEL

GIN- N44 / SIPSMITH

TEQUILA- 1942 DON JULIO

RED WINE / WHITE WINE- AS PER AVAILABILITY

BEERS- AS PER AVAILABILITY

COCKTAILS / MOCKTAILS / SOFT BEVERAGES

NOTE- RED BULL & SPARKLING WATER NOT INCLUDED IN PACKAGES

Terms & Conditions

Party packages are available only to guests aged 21 years and above.

A 50:50 male—female ratio must be maintained for all party bookings.

Stag entries and children below 21 years are not permitted, in accordance with restaurant policy.

A 50% advance payment is required to confirm the booking.

Billing will be based on the guaranteed minimum number of guests or the maximum number of guests present, whichever is higher.

In accordance with local laws, alcohol will not be served to any guest below the age of 21 years.

Each package is valid for a service duration of 3 hours. Additional service time will be charged at Rs.1,500 per person per hour.

Any food or beverages not included in the selected package will be charged separately as per the prevailing menu prices.

Last orders for food, beverages, and music will be taken as per restaurant policy. No drinks will be poured or served after the last order. All house rules apply.

Outside decorations are not permitted.

Dress Code: Smart casual, semi-formal, or formal attire is required. Shorts and open footwear are not permitted for men.