



LISSE

STEAKHUIS

PRIVATE EVENTS

530 MAIN ST. COVINGTON, KY. 41011

| (859).360.7008

| WWW.LISSE.RESTAURANT.COM

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Thank you for your interest in the private events program at Lisse Steakhuis. 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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The image shows a restaurant interior with a modern, industrial aesthetic. The ceiling is a prominent feature, consisting of alternating dark and light wood slats. The walls are a mix of light-colored plaster and exposed brick. Large windows with dark frames let in natural light. Several tables are set with white tablecloths, dark chairs, and glassware. A large, abstract mural is visible on the right wall. The text 'event SPACES' is overlaid in the center in a white, sans-serif font.

event SPACES



EVENT SPACES

THE VAN GOGH

Tuesday-Thursday AVG Minimum Spend: \$2,500
Friday-Saturday AVG Minimum Spend: \$3,500

THE REMBRANDT

Tuesday-Thursday AVG Minimum Spend: \$1,500
Friday-Saturday AVG Minimum Spend: \$2,500

THE CIGAR LOUNGE

Tuesday-Thursday AVG Minimum Spend: \$1,500
Friday-Saturday AVG Minimum Spend: \$2,500

ROOFTOP LOUNGE & TERRACE

Tuesday-Thursday AVG Minimum Spend: \$2,500
Friday-Saturday AVG Minimum Spend: \$3,500

ENTIRE RESTAURANT

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

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



THE VAN GOGH



MAX CAPACITY: 50

ROOM DETAILS:

This banquet style private room is located on the second floor and is our largest space for a formal dining event.

This space includes a private balcony, full-service bar, and ample space for seating and gathering.

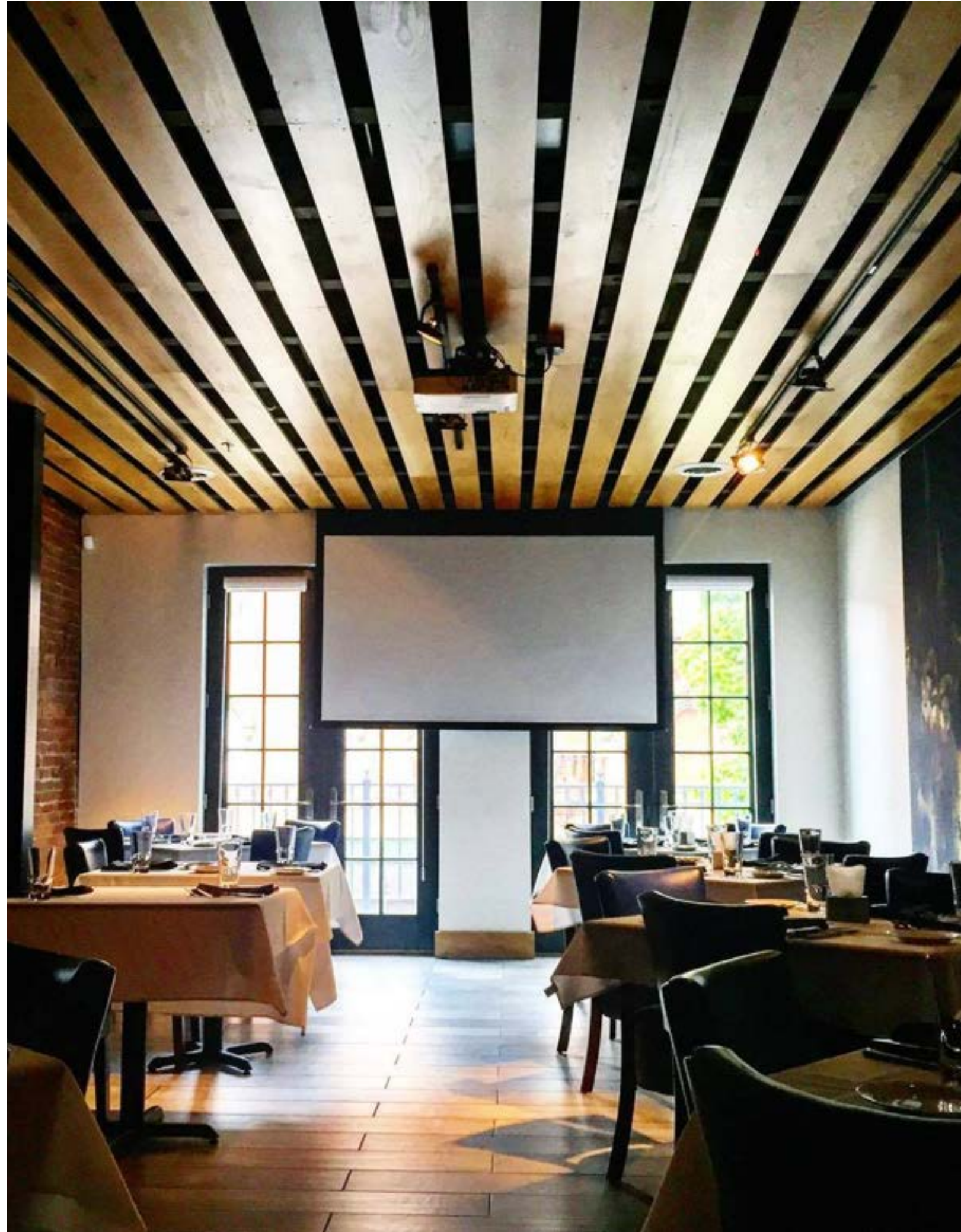
The Van Gogh is an ideal space for rehearsal dinners, wine tasting events, large business dinners, or any other large party.

MAX CAPACITY: 22

ROOM DETAILS:

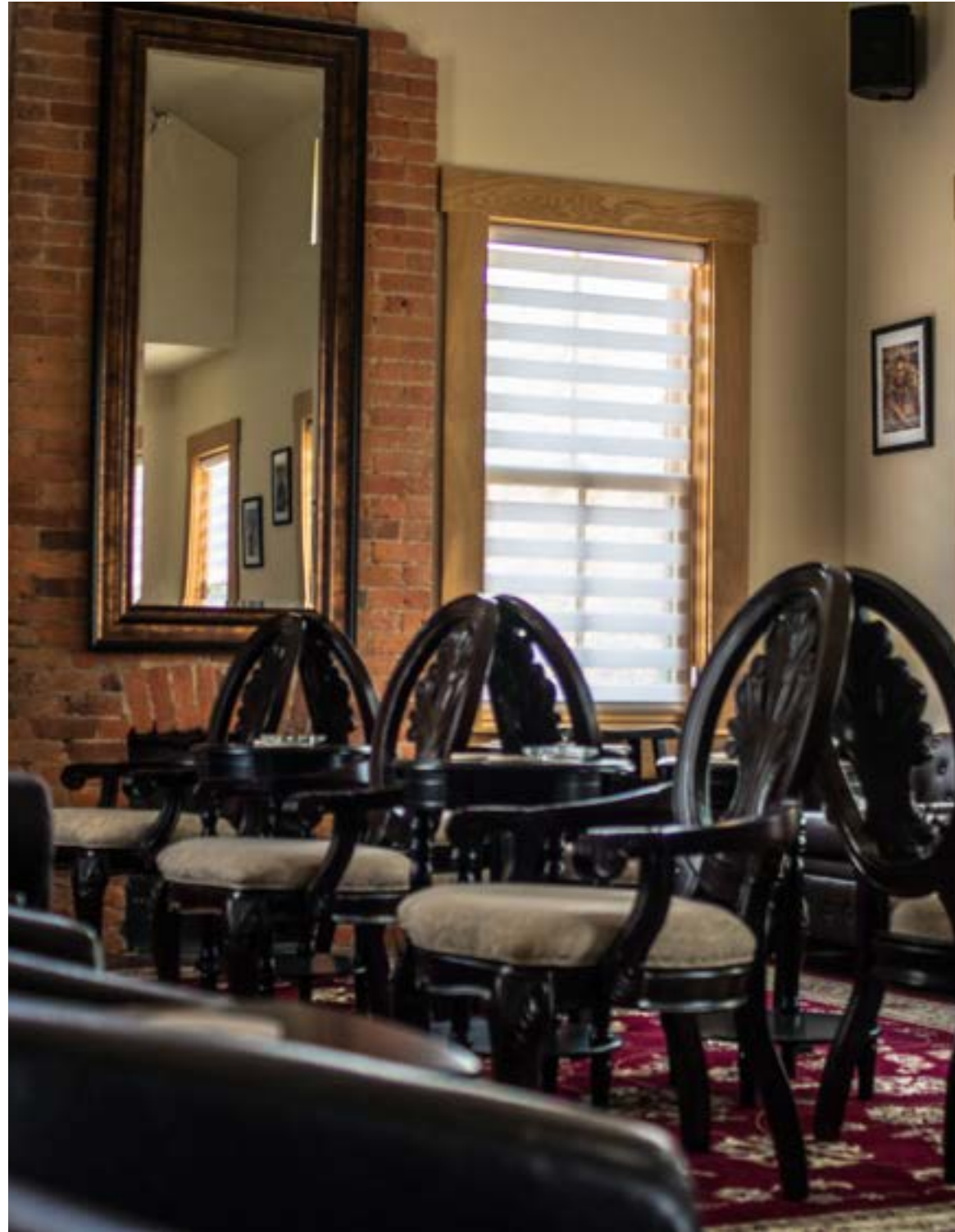
Located on the second floor, this charming room is our second largest private room for formal dining events. The Rembrandt is enclosed with French doors and includes a small private balcony that gives the room plentiful natural lighting. This room offers a soothing ambiance, with dimmed lighting, exposed brick, and a large mural of Rembrandt's "The Night Watch."

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



THE REMBRANDT

CIGAR LOUNGE



MAX CAPACITY: 18

ROOM DETAILS:

This sophisticated room is located on the third floor and enclosed with two entrances, creating privacy from the rest of the Rooftop Lounge & bar area.

The Cigar Lounge has a built-in ventilation system that allows for indoor smoking (limited to cigars only) and features 4 tv's. This room embodies the classic cigar lounge ambiance, with dimmed lighting, and leather seating.

This is the perfect space for hosting cigar parties, sports game watch parties, or smaller intimate celebrations.

MAX CAPACITY: 80

ROOM DETAILS:

The Rooftop Lounge & Terrace is our largest private event space and grants your party private access to the ENTIRE 3rd Floor - including the Cigar Lounge. This space features a full-service wet bar, indoor lounge area, indoor dining area (high-top seating), a private side balcony, and our large outdoor terrace that is furnished with outdoor lounge seating and dining tables. The outdoor area highlights stunning views of both Cincinnati and Mainstrasse Village.

This space is perfect for large celebrations and milestones.

**The Rooftop Lounge & Terrace is limited to Cocktail Party events ONLY, due to the layout structure and high-top cocktail table style seating.*



ROOFTOP LOUNGE

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

Buffet-style appetizers (only available in the Cigar Lounge and Rooftop Lounge & Terrace).

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: \$90/person

Four-Course: \$100/person

Five-Course: \$110/person

FIRST COURSE

(Host chooses two of the following for all guests to enjoy - one per course)

Dutch Garden Salad

Mixed Greens, Apple, Cucumber, Carrot, Tomato, Fresh Egg, Pine Nuts, Lemon Yogurt Dressing

Caesar Salad

Romaine, Aged Gouda Cheese, Croutons

SECOND COURSE

(Guest will choose entree of choice the day of the event; Host chooses 2 of the following side options to offer. Guest will choose one of the two side options the day of the event.)

Entree Options

6oz Filet, Chicken, or Fish

Side Options

Mashed Potatoes, Grilled Carrots, Asparagus, or Brussels Sprouts (Dutch Mac & Cheese for additional \$5/person)

THIRD COURSE

Seasonal Pastry Board

FIRST COURSE

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

Charcuterie Board

Selection of Meats and Cheese, Seasonal Housemade Jam, Mustard, and assorted Pickled Vegetables

Bitterballen

Slow Cooked Beef breaded and deep fried. Served with House-made Curry Ketchup and Spicy Mustard

Shrimp Cocktail

Poached Shrimp, Extra Hot Cocktail Sauce

SECOND COURSE

(Host chooses two of the following for all guests to enjoy - one per course)

Dutch Garden Salad

Mixed Greens, Apple, Cucumber, Carrot, Tomato, Fresh Egg, Pine Nuts, Lemon Yogurt Dressing

Caesar Salad

Romaine, Aged Gouda Cheese, Croutons

THIRD COURSE

(Guest will choose entree of choice the day of the event; Host chooses 2 of the following side options to offer. Guest will choose one of the two side options the day of the event.)

Entree Options

6oz Filet, Chicken, or Fish

Side Options

Mashed Potatoes, Grilled Carrots, Asparagus, or Brussels Sprouts (Dutch Mac & Cheese for additional \$5/person)

FOURTH COURSE

Seasonal Pastry Board

FIRST COURSE

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

Charcuterie Board

Selection of Meats and Cheese, Seasonal Housemade Jam, Mustard, and assorted Pickled Vegetables

Bitterballen

Slow Cooked Beef breaded and deep fried. Served with House-made Curry Ketchup and Spicy Mustard

Shrimp Cocktail

Poached Shrimp, Extra Hot Cocktail Sauce

SECOND COURSE

(Host chooses two of the following for all guests to enjoy - one per course)

Dutch Garden Salad

Mixed Greens, Apple, Cucumber, Carrot, Tomato, Fresh Egg, Pine Nuts, Lemon Yogurt Dressing

Caesar Salad

Romaine, Aged Gouda Cheese, Croutons

THIRD COURSE

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

Small Plate Options

Skewered Chicken Saté, Meatballs, Kaassouflé, or Nasi Goreng

FOURTH COURSE

(Guest will choose entree of choice the day of the event; Host chooses 2 of the following side options to offer. Guest will choose one of the two side options the day of the event.)

Entree Options

6oz Filet, Chicken, or Fish

Side Options

Mashed Potatoes, Grilled Carrots, Asparagus, or Brussels Sprouts (Dutch Mac & Cheese for additional \$5/person)

FIFTH COURSE

Seasonal Pastry Board



HORS D'OEUVRES

COCKTAIL PARTY FOOD SELECTION

BITTERBALLEN

\$5 per 2 pieces

Slow Cooked Beef breaded and deep fried. Served with House-made Curry Ketchup and Spicy Mustard

CHICKEN SATÉ

\$4.50 per 2 pieces

Skewered Chicken Tenders seasoned with Curry, Spicy Peanut Sauce

SLICED BEEF TENDERLOINS

\$500 (Serves 20+)

Beef Tenderloins

WAGYU BEEF SLIDERS

\$7 per 2 sliders

Holland Farms Wagyu Beef, Young Gouda, and Pickles

INDO DUTCH PULLED PORK SLIDERS

\$6 per 2 sliders

Slow Roasted Pork, Pickled Vegetables, Indo-Dutch Barbeque Sauce

FRIETS

\$150 (Serves 20+)

Dutch Fries served with Curry Ketchup, Mayo, and Peanut Sauce

BRUSSELS SPROUTS

\$150 (Serves 20+)

Sauteed in Soy Curry Glaze

KAASSOUFFLÉ

\$5 per 2 pieces

Fried Cheese in Puff Pastry, Tomato Chili Jam



ADDITIONAL FOOD OPTIONS



SHRIMP COCKTAIL PLATTER

\$250 (Serves 20+)

Poached Shrimp, Extra Hot Cocktail Sauce

CHARCUTERIE BOARD

Medium: \$300 (Serves 20-30)

Large: \$500 (Serves 40+)

Selection of Meats and Cheese, Seasonal Housemade Jam, Mustard, and assorted Pickled Vegetables

CRUDITÉS PLATTER

\$250 (Serves 20+)

Seasonal Vegetables and Housemade Sauces

PLATED PASTRY

\$8 per person

Seasonal Cheesecake

SPECIALTY PASTRY

Pricing Upon Request

Seasonal full-size dessert



A close-up photograph of a martini glass filled with a red liquid, garnished with a dark olive on a wooden skewer. The background is dark and out of focus, with some light reflections on the glass.

beverage
PACKAGES



BEVERAGE PACKAGES

N/A, SPIRITS & BEER

Non-Alcoholic Package
Basic Alcohol Package
Extended Alcohol Package

WINE SERVICE & SOMMELIER PAIRING

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

ADDITIONAL OPTIONS

Toasts
Signature Cocktail

**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.*



NON-ALCOHOLIC, SPIRITS & BEER

NON-ALCOHOLIC

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

BASIC

\$45/person. Well liquors, select wines by the glass, canned beers, PLUS non-alcoholic package.

EXTENDED

\$65/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 hanging light bulb is the central focus on the left side of the image. The background is dark with out-of-focus bokeh lights in various colors (blue, white, orange) scattered across the lower right. The text is centered in the middle of the image.

terms & CONDITIONS

TERMS & CONDITIONS



CONTACT INFORMATION:

EVENT COORDINATOR

Miranda Barton

miranda.barton@hollandfarmsrg.com

SUPPORT TEAM

Lisse Steakhuis

info@lisse.restaurant

GUEST GAURENTEE

Lisse 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 5% banquet fee, 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. Most decorations are permitted - EXCLUDING glitter and confetti. All private event spaces can be accessed by the elevator, and there are stairs that lead to the rooms located on the second floor. The entire restaurant is handicap accessible.

PARKING

Conveniently, the RiverHaus parking garage is located directly across the street from our building. Parking is \$7-\$10 per vehicle. Parking validation is not provided.

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