

## ROOM CAPACITY

Seated Dinner: 30 guests

Standing Reception: 50 guests



## LOLA PRIVATE DINING DINNER PACKAGES

\*Descriptions of all menu items that are part of the packages are listed on the next page.

### 3-COURSE \$65...PER PERSON

1st: Soup or House Salad

2nd: Hanger Steak, Smoked Pork Chop, Seafood or Vegetarian

3rd: Chocolate Dessert or Seasonal Dessert

### 4-COURSE \$75...PER PERSON

1st: Soup or House Salad

2nd: Beef Cheek Pierogi, Fish & Chips or Seasonal Appetizer

3rd: Hanger Steak, Strip Steak, Smoked Pork Chop, Seafood, Seasonal Fish or Vegetarian

4th: Maple-Bacon Ice Cream, Chocolate Dessert or Seasonal Dessert

### HORS D'OEUVRES...\$10 ADD-ON PER PERSON

House cured meats and a selection of artisanal cheeses for your guests to enjoy upon arrival.

## WINE PACKAGES

For your convenience we offer full or limited bar and three wine packages to best suit your needs and budget.

Drinks are charged per consumption. All wines are priced per bottle and subject to availability.

### HOUSE \$35...PER BOTTLE

Chardonnay, Highway 101, Monterey, California, 2014

Pinot Noir, Parducci, Mendicino County, California, 2015

### PREMIER \$55...PER BOTTLE

Chardonnay, Frank Family Vineyards, Carneros, California, 2014

Cabernet Sauvignon, Justin Vineyards, Paso Robles, California, 2015

### GRAND CRU \$75...PER BOTTLE

Chardonnay, Nickel & Nickel Truchard Vineyard, Carneros, California, 2015

Cabernet Sauvignon, Quilt, Napa Valley, California, 2016

## VALET CHARGES

Valet is not included, however we can have valet charges added to your bill at \$8 per car.

## FINAL BILL

\$750 food and beverage minimum is required for all private events, exclusive of tax and gratuity.

A 20% gratuity/service charge is applied to the pretax total plus 8% sales tax.

A room fee of \$125 will be added to your final bill.

\*\*Your event will not be written on our calendar until a completed event contract is returned\*\*

## **MENU DESCRIPTIONS**

All private dining menu packages are composed of the most popular selections from the Lola dinner menu which changes quite frequently. Please rest assured if an item is changed a selection of comparable value will always be served in its place.

### **APPETIZERS**

Soup of the Day - daily selection

Butter Lettuce Salad - oranges, marcona almonds, goat cheese, honey (gf)

Beef Cheek Pierogi - mushrooms, horseradish crème fraiche

Fish & Chips - tuna, dill aioli, chiles, olives, scallions (gf)

Summer Tomatoes - compressed watermelon, buttermilk "rampch" (gf)(s)

### **ENTREES**

Spring Vegetable Fricassee - onion soubise, spring vegetables, mini biscuits (vegetarian option)

Sea Scallops - andouille sausage, corn, old bay, cilantro (gf)

Halibut - confit potatoes, little neck clams, fennel, calabrian chile breadcrumbs (s)

Smoked Hampshire Pork Chop - chiles, polenta, bbq onions (gf)

Beef Hanger Steak - potatoes lyonnaise, pickle sauce, chiles (gf)

Strip Steak - stilton au poivre, frisee, pickled shallots, chives (gf)

### **DESSERTS**

Dark Chocolate Raspberry Brownie - whipped cream, chocolate chip ice cream (gf)

Maple-Bacon Ice Cream - almond frosted sugar cookie

Apricot Creme Brulee (gf)(s)

(gf) Denotes "Gluten Free" Menu Items

(s) Denotes menu items listed as "Seasonal" in the dinner packages

Lola Bistro, 2058 E.4th Street, Cleveland, OH 44115

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