

CELEBRATE AT LOLAS

WHETHER YOU'RE PLANNING A BIRTHDAY BRUNCH, ENGAGEMENT PARTY, CORPORATE GATHERING OR AN UNFORGETTABLE EVENING WITH FRIENDS, WE'LL HELP YOU CREATE A CELEBRATION THAT FEELS EFFORTLESS FROM THE FIRST ENQUIRY TO THE LAST DRINK.

LOLAS
SALON

WHY LOLAS?

PERFECT FOR

- BIRTHDAYS
- ENGAGEMENTS
- CORPORATE DINNERS
- EOFY
- WEDDING CELEBRATIONS
- LONG LUNCHESES
- COCKTAIL EVENING
- XMAS FUNCTIONS

WE HOST EVERYTHING FROM
INTIMATE BIRTHDAY LUNCHESES
TO EXCLUSIVE WEDDINGS AND
CORPORATE CELEBRATIONS.

INTIMATE GATHERINGS

2-16 GUESTS

CHEF'S FEED ME MENU

PERFECT FOR BIRTHDAYS,
ANNIVERSARIES AND SPECIAL
DINNERS.

BREAKFAST + LUNCH PREORDER FROM
THE ALL DAY MENU

CELEBRATIONS

20-70 GUESTS

SHARED FEED ME DINING
COCKTAIL EVENTS

30-100 GUESTS

CANAPÉS

COCKTAIL STYLE





THE BALCONY

BEAUTIFUL SUNSET DRINKS

PRIVATE

RELAXED

PERFECT FOR CELEBRATIONS OF 20-30 GUESTS WITH SUNSET DRINKS.

BIRTHDAYS, ENGAGEMENT CELEBRATIONS, HENS, WORK FUNCTIONS

24 SEATED DINING

30 STANDING CANAPÉ

AVAILABLE

EVENINGS 6PM-10PM

THURSDAY FRIDAY SATURDAY

FEED ME BANQUET

CANAPÉS

DRINKS+SNACKS 4PM-6PM

THURSDAY FRIDAY SATURDAY



UPSTAIRS INSIDE

EXCLUSIVE USE

LONG SHARED TABLES
CORPORATE DINNERS
WEDDING RECEPTIONS
BIRTHDAYS

50 SEATED DINING
70 STANDING CANAPE

ENTIRE UPSTAIRS INSIDE + THE BALCONY

EXCLUSIVE USE

ONE OF NEWCASTLE'S BEST PRIVATE
EVENT SPACES.

70 SEATED DINING
90 STANDING CANAPE

GROUPS UP TO 16 SHARED DINING ROOM

DINNER — FEED ME FUNCTION MENU
BREAKFAST OR LUNCH — PRE SELECT FROM DAY MENU



FUNCTION SET 1 | 75PP

CHANGES SEASONALLY WITH THE CURRENT MENU. BANQUET STYLE

- FOCACCIA, ESPRESSO BUTTER + MAPLE SYRUP (GFO)
- MARINATED OLIVES (GF,V)
- **TWO** SMALL PLATES
- PROTEIN MAIN + **TWO** VEG SIDE
- DESSERT

AVAILABLE FOR DINNER

*LUNCH ON FRIDAY AND SATURDAYS FOR EXCLUSIVE USE BOOKINGS

FUNCTION SET 2 | 60PP

CHANGES SEASONALLY WITH THE CURRENT MENU. BANQUET STYLE

- FOCACCIA, ESPRESSO BUTTER + MAPLE SYRUP (GFO)
- MARINATED OLIVES (GF,V)
- MANCHEGO FRITTER, GREEN TOMATO RELISH
- PROTEIN MAIN + **TWO** VEG SIDE
- DESSERT

AVAILABLE FOR DINNER

*LUNCH ON FRIDAY AND SATURDAYS FOR EXCLUSIVE USE BOOKINGS

SNACK MENU (MINIMUM 2 PERSONS) | 30PP

CHANGES SEASONALLY WITH THE CURRENT MENU. BANQUET STYLE

- FOCACCIA, ESPRESSO BUTTER + MAPLE SYRUP (GFO)
- MARINATED OLIVES (GF,V)
- SCALLOP, NDUJA, LIME, PANGRIATATA (GFO)
- WHIPPED COD ROE, POTATO ROSTI, SALMON ROE, DILL
- MANCHEGO FRITTER, GREEN TOMATO RELISH

CANAPÉS

3 CLASSIC, 2 SIGNATURE, 1 SWEET | 50PP

4 CLASSIC, 3 SIGNATURE, 1 SWEET | 65PP

4 CLASSIC, 4 SIGNATURE, 2 SWEET | 80PP

CLASSIC | 8 EA

YUZU-ROASTED BEETROOT, WHIPPED GOAT'S CURD, CANDIED WALNUT TARTLET (V)

GOLDEN HAM AND CHEESE CROQUETTE, BLACK TRUFFLE AIOLI, PICKLED SHALLOT

WILD MUSHROOM TARTLET, MARINATED FETA, THYME AND HAZELNUT (V)

CRISPY POTATO SKIN, WARM CHEESE FONDUE, WILD GARLIC, PICKLED ONION (V, GF)

CACIO E PEPE ARANCINI, ROASTED GREEN ONION AIOLI, PECORINO CRISP (V)

CRISPY TEMPURA EGGPLANT, WASABI AIOLI, TOASTED NORI, SESAME (V)

SCALLOP CEVICHE, FINGER LIME, SHALLOT OIL, PUFFED PRAWN CRACKER (GF)

SIGNATURE | 10 EA

HAND-CUT BEEF TARTARE, CURED EGG YOLK, SMOKED MUSTARD, GARLIC RYE CROSTINI

KANGAROO TARTARE, BURNT ONION, NATIVE DORRIGO PEPPER, BUTTERED OAT CRACKER

CRISPY CHICKEN SKIN, SPANNER CRAB REMOULADE, FINGER LIME, CHIVE

GOLDEN POTATO RÖSTI, HORSERADISH CRÈME FRAÎCHE, SMOKED SALMON ROE, DILL (GF)

PRAWN COCKTAIL, AVOCADO, COCKTAIL DRESSING, TOASTED BRIOCHE

KINGFISH CEVICHE, AVOCADO, JALAPEÑO, CRISP WHITE CORN TOSTADA (GF)

ROAST PUMPKIN TARTARE, SMOKED MACADAMIA CREAM, PICKLED MUSTARD SEED, PEPITA CRACKER (VG,GF)

WILD MUSHROOM PARFAIT, PX SHALLOT, TOASTED HAZELNUT, THYME, RYE CRISP (V)

CRISPY POTATO PAVÉ, WHIPPED FETA, PRESERVED LEMON, FRIED CAPER, OREGANO (V, GF)

BROCCOLI FRITTI, TOGARASHI MAYONNAISE, GREEN ONION OIL, NORI, CHARRED LEMON (V, GF*)

SWEET | 8 EA

FINGER LIME CURD TARTLET, TORCHED MERINGUE, MACADAMIA

TIRAMISU PROFITTER ROLL, ESPRESSO SUGAR, MASCARPONE

MATCHA SPONGE, WHITE PEACH MARSHMALLOW, TOASTED SESAME

TRIPLE-FUDGE CHOCOLATE BROWNIE, SALTED CARAMEL, COCOA NIB (GF)

BLUEBERRY CHEESECAKE, LEMON CURD, ALMOND PRALINE (GF)

*MINIMUM 20 GUESTS

PACKAGE	BEST FOR	GUESTS	DURATION	FOOD	FOOD PRICE
FEED ME FUNCTION	SEATED GROUPS	2-70	2.5-4 HRS	6-8 PLATES	59-75PP
DRINKS & SNACKS	INFORMAL GATHERINGS	4-30	2.5HRS	4-6 SNACKS	30-45PP
CANAPÉS	STANDING FUNCTIONS	20-90	2-4 HRS	6-10 PIECES	50-85PP



EXCLUSIVE USE

MINIMUM SPEND & BOOKING CONFIRMATION

EXCLUSIVE USE OF LOLAS IS SUBJECT TO A MINIMUM SPEND, WHICH CAN BE MET THROUGH A COMBINATION OF FOOD AND DRINKS – THERE'S NO ADDITIONAL ROOM HIRE FEE.

INSIDE UPSTAIRS

LUNCH WEEKDAYS 12PM-4PM | 3000

EVENINGS THURSDAYS 6PM-10PM | 3500

EVENINGS FRIDAY & SATURDAY 6PM-10PM | 4,500

BALCONY

LUNCH 12PM-4PM | 2000

DRINKS+SNACKS 4PM-6PM | 2000

EVENINGS 6PM-10PM | 2500

ENTIRE UPSTAIRS

LUNCH WEEKDAYS 12PM-4PM | 5000

DRINKS+SNACKS 4PM-6PM | 4000

EVENINGS 6PM-10PM | 6500

25% OF THE MINIMUM SPEND IS REQUIRED TO SECURE YOUR BOOKING, WITH THE REMAINING BALANCE DUE ONE WEEK PRIOR TO YOUR EVENT.

DIETARIES AND MENU CHOICES TO BE FINALISED ONE WEEK PRIOR. NO CHANGES CAN BE MADE ON THE DAY OF THE EVENT.