

HORS D' OEUVRES PARTY PRIVATE DINING PACKAGE



ROOM CAPACITY

Seated: 30 guests

Standing Reception: 50 guests

HORS D' OEUVRES PACKAGE ... \$35 ... PER PERSON

The Chef's will prepare a selection of eight hors d' oeuvres consisting of the finest seasonal ingredients.

A portion of the selections will be presented in a table display and others served to your guests in a stand-up reception setting.

Beef Cheek Pierogi

Salmon Crudo

Gougeres- savory cheese puff

Pork or Duck Rillettes

Arancini- Risotto ball with seasonal sauce

Pork or Duck Rillettes

Crostini- various seasonal toppings

Deviled Eggs

Crab Salad

Charcuterie Board - selection of house cured meats

Cheese Board - selection of local artisinal cheeses

BAR PACKAGES

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

All wines are priced per bottle and subject to availability.

CHOICE WINE \$35...PER BOTTLE

Chardonnay, Highway 101, Monterey, California, 2014

Cabernet Sauvignon, Rock and Vine, California, 2014

SELECT WINE \$55...PER BOTTLE

Chardonnay, Mer Soleil Reserve, Santa Lucia Highlands, California, 2014

Cabernet Sauvignon, Schug, Carneros, California, 2012

PRIME WINE \$75...PER BOTTLE

Chardonnay, Nickel & Nickel Truchard Vineyard, Carneros, California, 2014

Cabernet Sauvignon, Mount Veeder, Napa Valley, California, 2013

VALET CHARGES

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

FINAL BILL

A 25% gratuity/service charge is applied to the pretax total plus 8% sales tax.

We do not charge a room fee or require an advanced deposit, but your event will not be written on our calendar until a completed contract is returned.

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

Private Dining Contact: Sara Jusek

lola.pdr@symonlive.com P: 216.621.5652 F: 216.621.4040