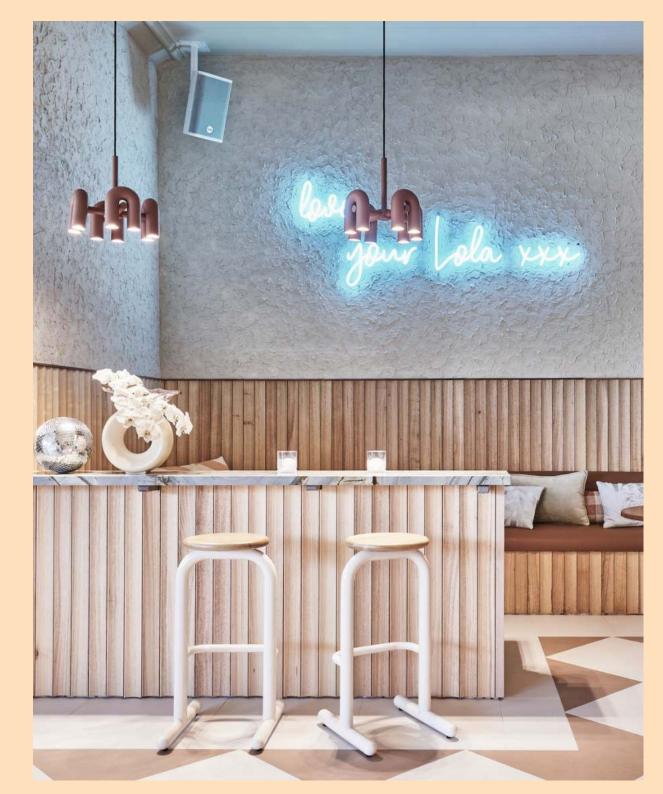


FUNCTIONS

SHOP 5, 60 FITZROY STREET ST KILDA, 3182

WWW.LOLASTKILDA.COM.AU















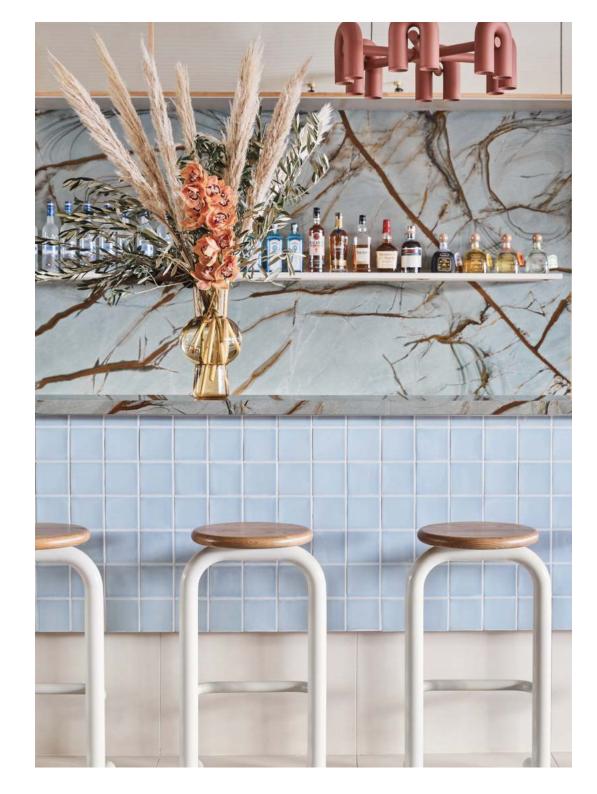
THE VENUE.

LOLA, although you would never know, is housed in one of the oldest surviving railway station buildings in Victoria. The entire building which extends from Fitzroy Street back to the Metropol Apartment building was originally, from 1857 - 1987, known as the St Kilda railway station. In 2002 the Metropol Apartments were completed and the station building was converted into hospitality venues.

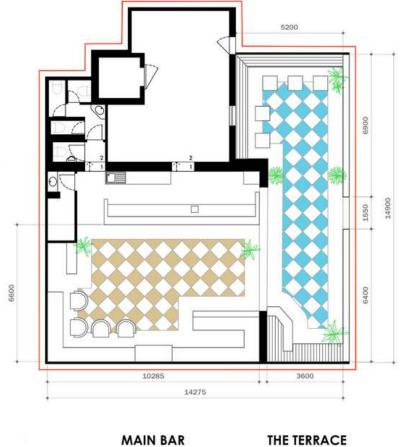
LOLA has just undergone a complete refurbishment. We drew our inspiration from the Mediterranean summer. We wanted to create something luxe, something with a 1970s European summer feel while maintaining a distinctly St Kilda vibe. Cue LOLA...

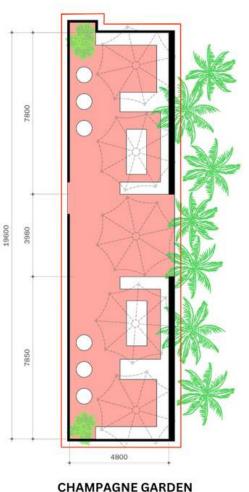
From the moment you approach the venue, you are immediately struck by the giant palms behind our umbrella covered Champagne Garden. Head through the gates into the diamond checkered floor terrace and into LOLA. Natural stone, wood and mirrors compliment and complete the space.

LOLA provides you with the perfect space for any event. Featuring a fully equipped state-of-the-art AV system, including DJ booth, projector, 3m screen microphone and fully integrated sound system which can be controlled from multiple inputs for our various areas.



FUNCTION SPACES.





SPACES...

FULL VENUE

350 guests

MAIN BAR + TERRACE

200 guests

MAIN BAR

150 guests

TERRACE

70 guests

CHAMPAGNE GARDEN

120 guests (exclusive hire)

or

20 - 30 (reserved section)



THE CHAMPAGNE GARDEN.

Situated under the palm trees, our outdoor umbrella covered Champagne Garden comes with it's own bar and sound system. The space is divided into 4 sections with each covered by an umbrella and able to accommodate 20 - 30 guests. Hire the whole area for larger events up to 120 guests or hire individual sections for smaller groups.

COCKTAIL 120 guest

INCLUSIONS

Private outdoor bar (exclusive hire only)

Dedicated Events Coordinator

Can play own music (exclusive hire only)

A selection of cocktail furniture

One hour complimentary bump in time

MAIN BAR & TERRACE.

Our main bar & terrace provides the perfect, luxe backdrop for your next event. A carefully designed and curated refurbishment has just been completed combining natural stone and wood with the luxe fixtures and fittings that will surely impress all your guests.

There is a connecting outdoor enclosed terrace, with the style and decor flowing from the inside to the outside to complete the feel of the entire space.

COCKTAIL 200 guest

INCLUSIONS

Private Bar

Dedicated Events Coordinator

Microphone and PA

Projector

DJ Booth

Dance Floor

A selection of cocktail furniture

One hour complimentary bump in time







TERRACE.

The First of our beautiful outdoor, under cover areas. With it's own sound system and access to the bar. The Terrace is ideal for smaller events.

COCKTAIL 70 guest

INCLUSIONS

Access to Main Bar
Dedicated Events Coordinator
Own Sound System
A selection of cocktail furniture
One hour complimentary bump in time

MAIN BAR.

The Main Bar, an exquisitely designed semi-private exclusive area, accommodates up to 150 guests, offering an ideal setting for casual corporate events, hen parties, and birthday celebrations. Immerse yourself in the luxurious ambiance inspired by Mediterranean summer aesthetics.

COCKTAIL 150 guest

INCLUSIONS

Access to Bar
Dedicated Events Coordinator
Microphone and PA
Projector
DJ Booth
Dance Floor
A selection of cocktail furniture
One hour complimentary bump in time

FULL VENUE.

Need to host a large crowd? Book our entire venue for your next large private event.

Comprises of all of our unique function spaces; Main Bar area, the Terrace and the Umbrella covered Champagne Garden. We've got everything you need to host your next big event.

Licensed until 2am you can dance the night away.

COCKTAIL 350 guests

INCLUSIONS

Private Bar

Dedicated Events Coordinator

Microphone and PA

Projector

DJ Booth

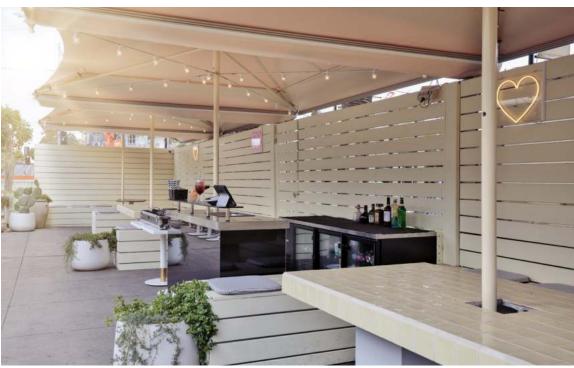
Dance Floor

A selection of cocktail furniture

Private bathrooms

One hour complimentary bump in time





FOOD + DRINK PACKAGES.

SET MENU.

FOOD + DRINK PACKAGES

3 - 4 hr event

\$80 pp - 4 canapés + 3 hour Premium Silver drinks Package \$100 pp - 6 canapés + 4 hour Premium Gold drinks Package

5 hr event

\$140 pp – 8 canapés + 5 hour Premium Gold drinks Package \$170 pp – 10 canapés + 5 hour Luxe drinks Package

\$80 per person

\$80pp includes 3 hour Silver drinks Package

SUSHI SELECTION, chicken, vegetarian, prawn, soy (V) (G) (D)
ASSORTED MINI RICE PAPER ROLLS, vegetarian, prawn, chicken (V) (G) (D)
SPRING ROLLS, sweet chilli sauce (V)
VEGETABLE SOMOSA, ginger soy dipping sauce (V)

\$100 per person

\$80pp includes 4 hour Gold drinks Package

SUSHI SELECTION, chicken, vegetarian, prawn, soy (V) (G) (D)
ASSORTED MINI RICE PAPER ROLLS, vegetarian, prawn, chicken (V) (G) (D)
ROASTED VEGETABLE FRITTATA, baby spinach, shredded parmesan (V)
ARANCINI, pumpkin, thyme, fetta (V)
SPRING ROLLS, sweet chilli sauce (V)



VEGETABLE SOMOSA, ginger soy dipping sauce (V)



INCLUSIONS

Minimum order of 100
All serving ware including decorative platters, dipping sauces, garnishes
and dietary variations
Wait Staff included

SET MENU.

\$140 per person

\$140pp includes 5 hour Gold drinks Package

SUSHI SELECTION, chicken, vegetarian, prawn, soy (V) (G) (D)

ASSORTED MINI RICE PAPER ROLLS, vegetarian, prawn, chicken (V) (G) (D)

ROASTED VEGETABLE FRITTATA, baby spinach, shredded parmesan (V)

ARANCINI, pumpkin, thyme, fetta (V)

SPRING ROLLS, sweet chilli sauce (V)

VEGETABLE SOMOSA, ginger soy dipping sauce (V)

FALAFEL BALLS, mint yoghurt, chickpea hummus (V)

MINI POTATO CAKES, fresh chopped tomato salsa (V)

\$170 per person

\$140pp includes 5 hour Luxe drinks Package

SUSHI SELECTION, chicken, vegetarian, prawn, soy (V) (G) (D)

ASSORTED MINI RICE PAPER ROLLS, vegetarian, prawn, chicken (V) (G) (D)

ROASTED VEGETABLE FRITTATA, baby spinach, shredded parmesan (V)

ARANCINI, pumpkin, thyme, fetta (V)

SPRING ROLLS, sweet chilli sauce (V)

VEGETABLE SOMOSA, ginger soy dipping sauce (V)

FALAFEL BALLS, mint yoghurt, chickpea hummus (V)

ANGUS CHEESE BURGER, pickles, burger sauce

PERI PERI CHICKEN, brioche bun, micro salad

MINI POTATO CAKES, fresh chopped tomato salsa (V)

Canapé MENU.

<u>**HOT**</u>

COCONUT PRAWNS, lime and chilli mayonnaise

SALT AND PEPPER SQUID SKEWERS, remoulade sauce

MEXICAN TAQUITOS, crisp fried, salsa (V) (VG) (GF) (DF)

SPANISH CHORIZO AND CHICKEN RICE CUPS

ZUCCHINI TARTLETS, ricotta, parmesan, splash of lemon (V)

BRUSCHETTA, Fresh chopped tomato, basil, golden parmesan (V)

TUSCANY CHICKEN STRIPS, garlic and rosemary crumb, aioli

COLD

SAN CHOW BOW, chicken, crunchy vegetables, hoisin

PEKING DUCKS PANCAKES, spring onions, cucumber, hoisin

ASSORTED MINI RICE PAPER ROLLS, vegetarian, prawn, chicken (V) (VG) (GF)(DF)

RARE ROAST BEEF, green olive tapenade, garlic, crouton

SMOKED SALOMON, lavosh, whipped goats cheese

PERI PERI CHICKEN, brioche bun, micro salad

ROASTED VEGETABLE FRITTATA, baby spinach, shredded parmesan (V)

CARAMELISED BALSAMIC ONION TARTLET, blue cheese, thyme (V)

2 BITE MINI PRAWN BUNS, roasted garlic aioli

SUBSTANTIAL

POLENTA CHIPS, aioli (V) (VG) (GF) (DF)

CHICKEN SATAY, Jasmin rice, pickled carrot (GF)

SOBA NOODLES, shredded vegetables, ginger, lemongrass (V) (VG) (DF)

LOADED SWEET POTATO FRIES, Kewpi mayonnaise, Sriracha

FISH AND CHIP BOATS, tartare sauce (DF)

MINI CHICKEN PARMIGIANA, baby spinach

BURGERS, soft sesame bun, angus beef, mamas relish

THAI CHICKEN BALLS, slaw, chilli glaze

SLOW COOK PORK, brioche bun, chipotle drizzle

LAMB KOFTAS, Dukkha crust, mint yoghurt (GF)

CANAPE PACKAGES

\$57 pp - 8 canapés: 4 hot, 3 cold, 1 x substantial

\$64 pp – 10 canapés: 4 hot, 4 cold, 2 x substantial

\$71 pp – 12 canapés: 4 hot, 5 cold, 3 x substantial

INCLUSIONS

Minimum order of 50

One qualified chef

All serving ware including decorative platters, dipping sauces, garnishes and dietary variations

All packages will require wait service 50 – 70 guests: 1 wait staff member at \$215 each Additional wait staff for every 50 additional guests, to make sure your guests leave your event happy and satisfied

*Public Holiday and Sunday rates available on request

SUBSTANTIAL ADD ONS - \$8 EACH

Choose from the Substantial options

SWEET TREATS

Mini chocolate dipped profiteroles (V) Choc cherry layer cake (V) Passion fruit squares (V) Orange syrup cake (V) (GF) Mini slated caramel doughnuts (V)

*Can be swapped for 1 substantial or added at \$8pp

V =vegetarian, VG = vegan, GF = gluten free, DF = dairy free

DRINK PACKAGES.

PREMIUM SILVER.

3 hours | \$60pp

4 hours | \$70pp

5 Hours | \$80pp

BEER

Hawkers Lager Hawkers Pale Ale

SPARKLING

Wild One Sparkling Brut Cuvee

WHITE WINE

Wild One Sauvignon Blanc

RED WINE

Wild One Shiraz

PREMIUM GOLD.

3 hours | \$75pp

4 hours | \$85pp

5 Hours | \$95pp

BEER

Hawkers Lager and Pale Ale + 1 Other Taps of your choice (Taps are frequently rotated)

CIDER

Little Apple Tree Cider

SPARKLING

Wild One Sparkling Brut Cuvee Preece Prosecco

WHITE

Wild One Sauvignon Blanc + 1 premium white

RED

Wild One Shiraz + 1 premium red

ROSE

Claude Val Rose

LUXE.

3 hours | \$90pp

4 hours | \$100pp

5 Hours | \$110pp

BEER AND WINE

Beer and Wine Selection same as Premium Gold

SPIRITS

J&B Rare Scotch
Eristoff Vodka
Gordons Gin
Jack Daniel's Bourbon
Bacardi White Rum
Patron Silver Tequila

DRINKS ADD-ONS.

Available to add on to all beverage packages.

+\$40 per person

To any Beverage package add unlimited Tap Cocktails

Espresso Martini Bloody Shiraz Gin Spritz Pink Grapefruit Margarita

*only available for full venue or main bar bookings

COCKTAIL ON ARRIVAL

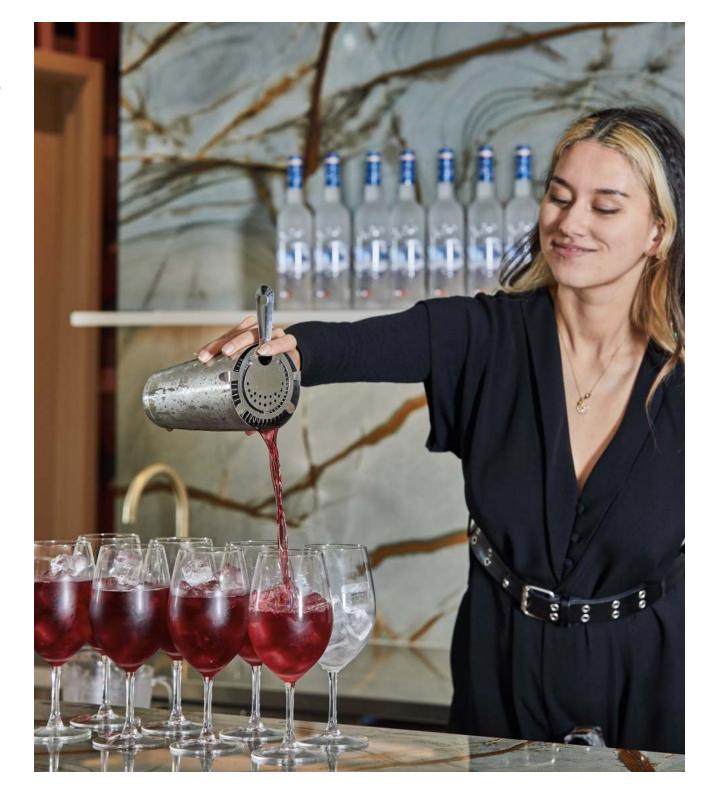
Treat your guests to a cocktail on arrival. \$18 each. Choice of our Tap Cocktails: Espresso Martini Bloody Shiraz Gin Spritz Pink Grapefruit Margarita

BAR TABS AVAIILABLE

Prefer a bar tab?

You can choose to have a bar tab instead of a beverage package, we'll work with you to customise a menu for your event if you wish to limit drink choices available.

Alternatively, you can choose to have an open tab if you are feeling generous.







COCKTAIL MASTER CLASS. \$70 per person

After something a bit more unique for your next function?

Always wanted to learn how to make an espresso martini, Sidecar or old fashioned? Today is your lucky day. Choose 3 different cocktails you love and our resident mixologist will guide you through the art of making a cocktail.

min 5 people. max 15 people includes making 3 cocktails (and consuming them, if you wish) If anything here tickles your fancy, or you would like to discuss your function further, just contact us at enquiries@lolastkilda.com.au

We look forward to providing you with a night to remember!

PREFERRED SUPPLIERS.

We work with a number of talented suppliers who are our trusted partners and experts in their respective fields.

Grazing Tables:

Put Your Heart Into It www.putyourheartintoit.com.au

Platter Pantry www.platterpantry.com

Graze Republic www.instagram.com/grazerepublic

Photographers:

Jake Grinde Photography
Specialising in Weddings
www.jakegrindephotography.com.au/

MM Focus Photography
Specialising in all occasions
www.mmfocusphotography.com.au/

Neiyo
Specialising in all occasions
www.neiyo.com/

DJ's

Keegan - Yeah the Good Mix <u>yeahqoodmix@gmail.com</u>

For more information on our preferred suppliers, please chat to our team.

FAQs

Where can my guests park?

There lots of street parking around St Kilda on Canterbury rd and Fitzroy street.

You can also refer to discover St Kilda for more parking options: https://discoverstkilda.com.au/parking/
The closets to LOLA is Metropol

Can I bring in my own catering?

You sure can! You can either order from our food menupizzas, select one of our food packages or we would be more than happy for you to source your own catering.

How long can my event run for?

Lunch Session — 12pm till 4pm/finishing by 4pm
Evening Session — Starting at or after 6pm
Extended hours can be requested, please contact
the events team.

We're licensed until 2am, however, we always practice our Responsible Service of Alcohol.

Can I have my Wedding Ceremony prior to a reception?

Yes, please contact our events team to further discuss your times and services required

Surcharges

A 15% surcharge applies to beverages for public holidays.

How do I make a booking?

To book your event, send us an email confirming the date, time of the event, number of guests and space for hire. From there, we'll ask you for a signed contract and 20% deposit of your agreed spend + a venue hire fee. Once paid, you're all booked in! Our event coordinators will then reach out to start the planning with you!

Is there a minimum spend?

A venue hire fee and a minimum beverage spend is required to book one of our spaces. Please send an enquiry to enquiries@lolastkilda.com.au

Can I bring in my own cake?

You are able to bring a cake. We supply serviettes and can cut the cake for you at no extra costs. The cake is served onto a platter for guests to help themselves. Please provide your own plates and cutlery if this is what you prefer.

Can I arrive early to place decorations?

LOLA will provide a complimentary 1 hour bump in for your booking. If you wish to request an extended bump in, it must be pre-approved by our team and there is an additional cost.

Where can I park to unload?

There is loading bays on Canterbury rd (close to Fitzroy street).

From there you can access the venue from the set of stairs or

walk up the path on Canterbury rd

CONTACT US

From your initial enquiry, all the way through to the day of your event, we have a dedicated events team to support you through organising and smooth-running of your event.

SHOP 5, 60 FITZROY STREET ST KILDA, 3182

e: enquiries@lolastkilda.com.au

w: www.lolastkilda.com.au

(iii) @lolastkilda_ #lolastkilda

