

BAR *L* LOLA



BAR LOLA

Bar Lola is our newest venue at Verity Lane Market, dedicated to providing smaller seated luncheons, birthday celebrations, and corporate networking events.

The warm and welcoming space on the corner of Alinga St and Northbourne Avenue is the ideal space for Italian grazing style luncheons, corporate networking events and celebrations.

A dedicated menu from the Bar Lola team focused on delivering Italian style grazing tables, roving canapes, and small private dining set menus.

Minimum Spends Apply.

Size 100 m2
Bars 1
PA System Yes
Projection System ... On Request

Cocktail Capacity

Dining Set

60

40

Bar Lola Networking Platters

Served as a grazing style option with tongs, side plates and napkins, exclusive to Bar Lola networking and celebrations bookings.

Grazing Station - \$35 per person

- 2x Cheeses - 1x Hard and 1x Soft
- 3x Cured Meats - Salami, Prosciutto, Mortadella
- 2x Dips - Hummus & Baba Ganoush
- Pickles
- Olives
- GF Water Crackers
- Turkish Bread Dippers

Platters - 20x items per platter, \$130 each

- Crostini - Varied Seasonal Flavours including Vegetarian
- Cucumber Tuna Rounds (DF/GF)
- Salmon Mousse on Toasted Brioche
- Melon Wrapped Prosciutto (DF/GF)
- Bruschetta (Vegan/DF)

Gourmet Sandwich Platters

- Available on Request



Roving Canapes

Minimum 30 Guests - Maximum 60 Guests

Arrival Canapes - 3x per person	\$20/pp
Networking Canapes - 6x per person	\$40/pp
Function Canapes - 8x per person	\$55/pp

- Crostini - Varied flavours depending on seasonality
- Cucumber Tuna Round - Cucumber topped with zesty tuna and lemon (DF/GF)
- Calamari Fritti with Black Garlic Aioli (DF)
- Petit Tarte - choice of flavours based on seasonality
- Spanish Ham Toasts - Toasted bread with ripe tomato, garlic, & olive oil topped with prosciutto
- Mushroom Tartlet - Puff Pastry cups filled with creamy mushroom ragout (V)
- Coconut Prawns - Served with sweet chili mayonnaise
- Mozzarella Sticks - served with garlic parmesan cream (V)
- Arancini - choice of Truffle Mushroom & Parmesan (V), Sundried Tomato & Basil Pesto (V), Pumpkin & Ricotta (V), Bolognese Pea & Parmesan, Chicken Spinach & Parmesan
- Croquettes - Choice of Potato, corn & Manchego (V), Macaroni & Truffle (V), Beef Brisket, Smoked Mozzarella (V), Ham & Cheese, Salmon, Pea & Dill



Bar Lola Set Menu

Exclusive to the Bar Lola space. Long dining set with the Bar Lola furnishings

2 course luncheon \$75/pp and 3 course dinner set menu \$95/pp

Minimum 30 guests to a maximum 40 guests.

Luncheon 12pm - 2:30pm & Private Dining 5:30pm - 10pm.

Minimum spend applies, contact us for further details.

Sample 3 Course Menu - *Example Menu Only*

Entree - To Share

- Ciabatta, Whipped Nduja Ricotta Schmear
- Arancini, aioli Napoletana
- Salumi Misti
- Polpette & Sugo with Crusty Bread

Main - 1x Pasta Sharing, 1x Main Sharing and Insalata di Piselli

- Gnocchi di Pomodoro with Mozzarella, Parmigiano, and fresh Basil.
- Italian Herbed Rolled Porchetta

Dessert - Served Individually

Tiramisu or Assorted Cannoli

Option to add additional sharing entrees at a la carte menu pricing



Our experienced Events Team is excited to hear from you about your upcoming celebration. With over a decade of expertise in crafting unforgettable experiences for our clients, we are dedicated to designing a personalized package for your next event at our brand-new venue, Bar Lola.

For inquiries, please contact us at events@veritylanemarket.com.au.

