

LOLA'S BURGER & TEQUILA BAR

944 CANTON STREET | ROSWELL, GA 678.503.7007 | LOLASBURGERBAR.COM

WELCOME!

Lola's Burger and Tequila Bar is located in the heart of Historic Downtown
Roswell on Canton Street. Standing in what was originally the Roswell Theatre,
Lola's is the perfect place to host an event that will truly be a step above the rest and make you and your guests feel like real VIPs! We are looking forward to working with you and are so excited to help create special memories and events for you and your guests!



SERVICES



PERSONALIZED EVENT PLANNING

Work closely with our event coordinator to create menus, bar packages, and explore ideas as to how we can make this occasion memorable for you and your guests.

CUSTOMIZED MENUS & CUISINE

Work side by side with our event team and executive chef to create a customized menu that fits your vision and budget.

Buffet | Plated Meals | Passed Appetizers
Catering | Beverage/ Bar Packages

VENUE

LOLA'S BALCONY

Capacity

Standing Room/ Social Event | 60 Guests Seated Event (One Table) | 22 Guests · Seated Event (Multiple Tables) | 40 Guests

Room Rental & Pricing

No room rental fee
Pricing/ food & beverage minimums are
based on the day and time of event





AMENITIES

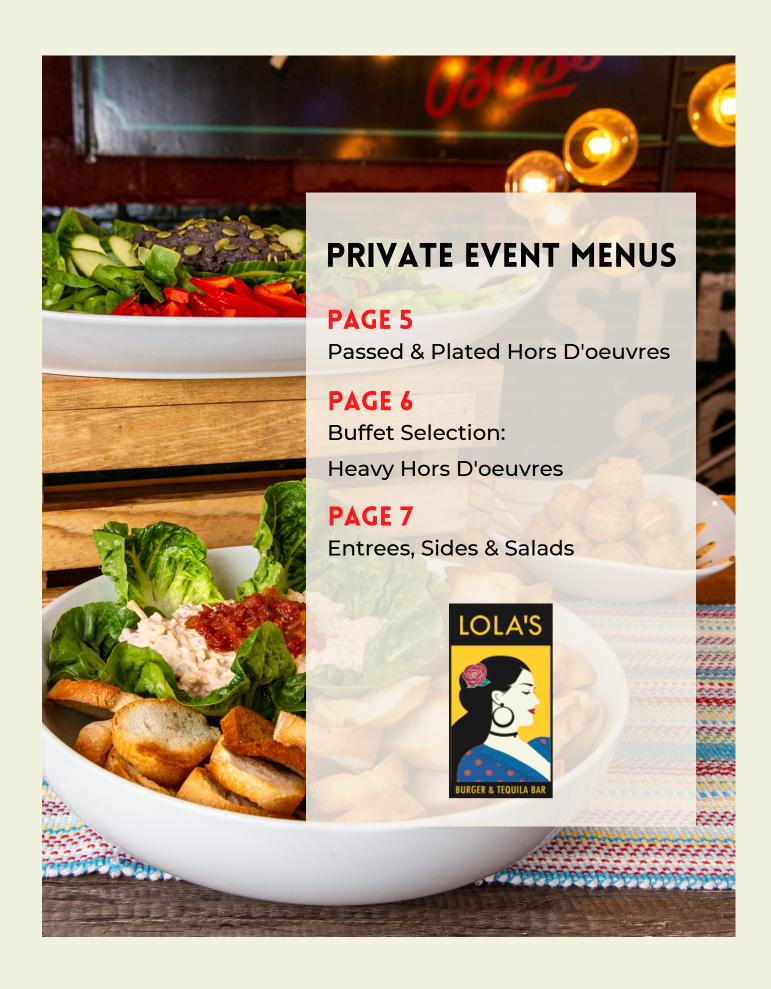


Audio/Visual

Two 65in TVs | One 75in TV with Slideshow & Presentation Compatibility Custom Volume Control

Additional Amenities

Elevated, Private Event Space Private Bar & Attendant Private Restroom Complimentary Decor





PASSED HORS D'OEUVRES

PRICED PER PIECE

Pimento Cheese	\$2.50
Buñuelos	\$2.50
Fried Deviled Egg Halves	\$2.50
Black Bean & Pepita Hummus Celery, Carrots, Crostini	\$2.50
PLATED HORS D'OEUVRES PRICED PER DISPLAY FEEDS APPROX. 20 GUESTS	
Queso Dip Queso con Carne Tortilla Chips, Waffle Chips, Jalapeños	•
Crudités Platter ······ Celery, Carrots, Mixed Peppers, Ranch, Bleu Cheese	\$55
Black Bean & Pepita Hummus ······ Celery, Crostini, Cucumber	
Combine with Crudités Platter ······ Pimento Cheese & Tomato Jam ······	•
Five Cheese Blended Dip, Crostini, Waffle Chips	\$110
Avocado & Tomato Salsa ······· Tortilla Chips	\$75



BUFFET SELECTION: HEAVY HORS D'OEUVRES

PRICED PER PIECE

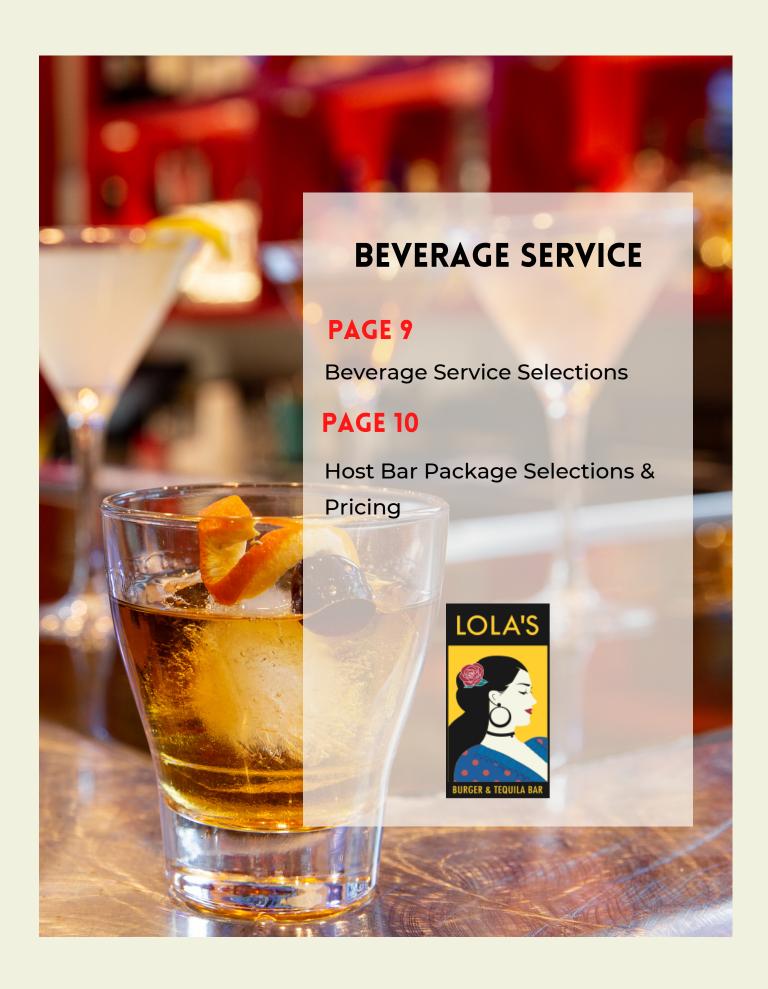
PLAIN JANE BURGER SLIDERS\$5
Mini Burger Patty, White American Cheese (Optional), Brioche Bun
Plated Slider Toppings: Lettuce, Tomato, Onion
Slider Sauces: Ketchup, Mayonnaise, Dijon Mustard
JALISCO BURGER SLIDERS\$5
Mini Burger Patty, Bacon, Pepper Jack Cheese, Brioche Bun
Slider Sauce: Chipotle Ranch
WAGYU BURGER SLIDERS\$8
Snake River Farms Wagyu Beef, Sautéed Cremini Onions, Havarti Cheese,
Fried Onions, Brioche Bun
PULLED PORK SLIDERS\$5
Shredded Carnitas, Latin Slaw, Brioche Bun
Slider Sauce: Chipotle BBQ
CHICKEN SLIDERS\$5
Grilled Chicken, Sliced Gouda Cheese, Bacon, Brioche Bun
Slider Sauce: Chive Aioli
CHICKEN WINGS
Choice of Sauce: Mild, Medium, Hot, Chipotle BBQ
Choice of Rub: Spicy Salt & Pepper, Lemon Pepper, Jerk
Wing Dipping Sauces: Ranch & Bleu Cheese
EMPANADAS ***** \$8
Choice of Flavor: Veggie, Latin Beef, Chorizo (per 2 pc)
Sauce: Piquillo Aioli
QUESADILLAS
Choice of Flavor: Latin Beef, Veggie, Chorizo, Chicken (per 4 pc)
Served with Shredded Monterey Jack Cheese & Topped with Queso Fresco



MAIN COURSE

PLATED OR BUFFET STYLE | PRICED PER PIECE

BISTRO FILET ·····	··· \$15	
Served with Creamy Horseradish		
CHICKEN BREAST ······	··· \$10	
Fried or Grilled		
PAN SEARED SALMON	\$12	
SIDES PLATED OR BUFFET STYLE PRICED PER PERSON		
TENTED ON BOTTET OT TEE THIOLD TENTE ENOUGH		
BRUSSELS SPROUTS \$5 GRILLED ZUCCHINI	 \$5	
LATIN HASH ······ \$5 LATIN SLAW ······	 \$5	
SALADS PLATED OR BUFFET STYLE PRICED PER PERSON		
CASA	···· \$5	
Artisan Mix, Queso Fresco, Red Onion, Heirloom Grape Tomatoes, Croutons, Pepit	as	
Dressings: Ranch, Lemon Vinaigrette, Balsamic Vinaigrette		
CAESAR	\$5	
Romaine, Cotija Cheese, House-made Croutons		
Dressing: Caesar		





BEVERAGE SERVICE

Our goal at Lola's Burger & Tequila Bar is to allow our clients to create an experience that their event attendees will never forget. This includes choosing the type of beverage service that is most suitable for your guests and event type.

CASH BAR

PAID BY THE GUEST

- All drinks (alcoholic & non-alcoholic) are rung up per item consumption and are paid for on individual tabs.
- Full bar service available; no limitation on what the guests may order.
- 22% Gratuity is added to each individual tab or bill. Cash Bar Service will not appear in the final food & beverage cost in the BEO.

CONSUMPTION BAR

PAID BY THE HOST

- All alcoholic beverages are rung up per item consumption and paid for by the host. Nonalcoholic beverages are included in the event cost once food & beverage minimum is met.
- Full bar service available; no limitation on what the guests may order. (Client has the option to choose a "Host Bar Package" to limit alcohol selection.)
- Host will discuss a limit or "cap" with our event coordinator prior to the event. This number will be included in the final food & beverage cost in the BEO.
- Once price cap is reached, beverage service will transition to "Cash Bar."

HOST BAR

PAID BY THE HOST

- Also known as an "open bar."
- All alcoholic beverages are rung up per package price and paid for by the host. Non-alcoholic beverages are included in the event cost once food & beverage minimum is met.
- Package pricing is based by tier selection, guaranteed attendance, and event duration. This total will be included in the final food & beverage cost in the BEO.





HOST BAR BEVERAGE SELECTIONS

PRICED PER PERSON, PER HOUR

STANDARD

\$8

DRAFT BEER

Bud Light
Blue Moon
Corona Extra
Michelob Ultra

Miller Light Sweetwater 420 Tropicalia IPA Yuengling

WINE

Pinot Grigio: Ecco Domani Chardonnay: William Hill Pinot Noir: Julia James Cabernet: Josh Cellars

DELUXE

\$12

**Draft beer listed in the "Standard Package" is included in the "Deluxe Package."

WINE

Pinot Grigio: Ecco Domani Chardonnay: William Hill Pinot Noir: Julia James Cabernet: Josh Cellars

LIQUOR

Gin: New Amsterdam
Rum: Cruzan
Scotch: Dewar's White Label
Tequila: Lunazul

Vodka: New Amsterdam Whiskey: Evan Williams

PREMIUM

\$14

**Draft beer listed in the "Standard Package" is included in the "Premium Package."

WINE

Pinot Grigio: Maso Canali Chardonnay: Raeburn Sauvignon Blanc: Whitehaven Pinot Noir: J. Vineyards Cabernet: J Lohr

LIQUOR

Gin: Bombay Sapphire
Rum: Bacardi Superior
Scotch: Johnnie Walker Black
Tequila: Herradura

Vodka: Tito's & Grey Goose
Whiskey: Elijah Craig Small Batch

WHAT'S NEXT?

CLIENT CHECKLIST

Ready to book your event? What's the next step? We've got that covered for you! By following the below guidelines and tips we can easily help you to create an event you'll always remember at Lola's Burger & Tequila Bar. If you have any questions, please reach out to our coordinator for more information.

LET'S GET TO PLANNING!

- Determine the details
- Contact our coordinator
- Reserve your event date
- Work with our coordinator to create a menu and bar package that is personalized to your event



DETERMINE THE DETAILS

- What is the preferred date and time of your event?
- How many guests would you like to invite?
- What is your budget?
- What type of event are you looking to host?

CONTACT OUR COORDINATOR

Determine a date & time to discuss all event details, including menu items & bar packages, with our coordinator.

RESERVE YOUR EVENT DATE

- Provide payment information in order to officially reserve the date. (Card kept on file.)
- Provide a signature on the finalized BEO to show that you have read & agree with the terms of the event details and contract.



LET'S GET STARTED!

Thank you for choosing Lola's as your celebration location! I am very excited to help you create an event that exceeds all of your and your guests' expectations! Let's get started!

Cheers,









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GENERAL INFORMATION & POLICIES

ATTENDANCE

Guaranteed confirmation of attendance is required no less than 7 days before the event. Once given, this guarantee number cannot be reduced. If this guarantee is not received, the original and/or largest estimated number will be used. Total charges are based on the guaranteed number.

DEPOSIT & PAYMENT

Lola's Burger and Tequila Bar does not charge a room rental fee. Instead, all private dining events require the client(s) to meet a "food and beverage minimum" that is based on the day and date of the event. All food and beverage minimums exclude tax and gratuity.

Lola's Burger & Tequila Bar does not accept or request any deposit to reserve the event space. In order to reserve a specific date the client(s) will provide credit or debit card information to secure this hold. The card on file will not be charged until the day of the event.

SERVICE CHARGE & SALES TAX

All food, beverage and service charges are subject to Georgia State Tax (7.75%). In addition, a 22% gratuity will be added to food and beverage purchases. One bill will be presented to the host, or to their designee, and must be paid in full at the conclusion of the event.

FOOD & BEVERAGE

All food and beverage shall be supplied and prepared by Lola's Burger & Tequila Bar as contracted. Due to Health Department regulations, no client nor his/her guests may bring or remove food or beverage from the event without prior written approval by Lola's management. Management should be made aware of any guests with food allergies prior to the event.

DECORATIONS & USE OF PREMISE

Complimentary decor included in all event packages. Glitter, confetti, rice, flower petals, bubbles, confetti balloons, etc. are prohibited. Hanging signs, banners, etc. on the walls is prohibited. All candles must be enclosed. Balloons must be removed immediately after the conclusion of the event. Failure to comply with these terms will result in an additional \$150 cleaning fee charged to the card on file.

VENUE RENTAL

All events are reserved for a maximum of 4-hours. Extended hours and buy-outs may be arranged on a case-by-case basis, schedule permitting.