



SOCIAL HOUSE



Welcome to LaLa Social House, Waterloo's newest restaurant & event space.

At its core, *LaLa* is a place to entertain, and be entertained. This stunning venue features a sophisticated aesthetic that is uncontrollably optimistic, setting the stage for great connection and conversation. From intimate dinners to large corporate gatherings, let us host your next event.

Event Opportunities

- Four distinct event spaces
- Seating for up to 100 guests
- Exclusive cocktail receptions for up to 200
- Spectacular 2nd floor (covered + heated) terrace
- Natural light with floor to ceiling windows throughout
- Fully integrated audio and monitor available
- Elevator access to second floor



Email for
availability;
our team is here
to bring your
event to life!

events@lalasocialhouse.ca

Let's do lunch *sometime.*

I'M IN FOR A QUICKIE

Lunch Express

35

• Appetizer •

(pre-selected for the group)

LALA SALAD

heritage greens, ricotta, pickled fennel,
lemon vinaigrette

or

ROASTED TOMATO SOUP

basil pesto, croutons

• Main •

LALA BURGER

8oz patty, bacon, onion jam,
gun's hill 5 brothers cheese, arugula

or

LALA CHICKEN WRAP

grilled chicken, aged cheddar, avocado,
tomato, lettuce, chipotle aioli

or

POACHED SHRIMP SUMMER SALAD

quinoa, spinach, charred broccolini,
avocado, snap peas, carrot, radish,
green goddess dressing

Coffee & Tea

SHOW ME LIGHT & SIMPLE

Lunch Menu A

50

• Appetizer •

LALA SALAD

heritage greens, ricotta, pickled fennel,
lemon vinaigrette

or

ROASTED TOMATO SOUP

basil pesto, croutons

• Main •

LALA CHICKEN WRAP

grilled chicken, aged cheddar, avocado,
tomato, lettuce, chipotle aioli

or

CHICKEN COBB SALAD

greens, avocado, soft-boiled egg, cucumber,
tomato, lardons, croutons, blue cheese,
Caesar vinaigrette

or

SUMMER RISOTTO

chevre cream, basil pesto,
summer vegetables

• Dessert •

S'MORES

dark chocolate ganache,
housemade marshmallow,
graham crumb, amarena cherries

Coffee & Tea

I NEED MORE OPTIONS

Lunch Menu B

55

• Appetizer •

LALA SALAD

heritage greens, ricotta, pickled fennel,
lemon vinaigrette

or

CAESAR SALAD

romaine, lardons, parmesan,
garlic croutons, caesar vinaigrette

or

SHRIMP COCKTAIL

cocktail sauce, lemon

• Main •

STEAK SANDWICH

fresh mozzarella, caramelized onions,
arugula, horseradish aioli

or

FISH AND CHIPS

haddock, house chips, coleslaw, tartar sauce

or

SUMMER RISOTTO

chevre cream, basil pesto,
summer vegetables

• Dessert •

S'MORES

dark chocolate ganache,
housemade marshmallow,
graham crumb, amarena cherries

or

CRÈME BRULÉE

Madagascar vanilla bean

Coffee & Tea

Dinner is served.

LET'S KEEP IT SIMPLE

Dinner Menu A

50

• Appetizer •

LALA SALAD

heritage greens, ricotta, pickled fennel,
lemon vinaigrette

or

CAESAR SALAD

romaine, lardons, parmesan,
garlic croutons, caesar vinaigrette

• Main •

LALA BURGER

8oz patty, bacon, onion jam,
gun's hill 5 brothers cheese, arugula

or

FISH AND CHIPS

haddock, house chips, coleslaw, tartar sauce

or

SUMMER RISOTTO

chevre cream, basil pesto,
summer vegetables

• Dessert •

S'MORES

dark chocolate ganache,
housemade marshmallow,
graham crumb, amarena cherries

Coffee & Tea

FOR THE SEAFOOD LOVERS

Dinner Menu B

60

• Appetizer •

CAESAR SALAD

romaine, lardons, parmesan,
garlic croutons, caesar vinaigrette

or

SHRIMP COCKTAIL

cocktail sauce, lemon

or

CALAMARI

lightly fried, preserved peppers,
scallions, sambal aioli

• Main •

CRISPY SALMON

white bean puree, grilled peas, cherry tomato,
basil beurre blanc

or

CHICKEN SUPREME

roasted fingerlings, Ontario corn, brie cream,
chicken jus

or

SUMMER RISOTTO

chevre cream, basil pesto, summer vegetables

• Dessert •

S'MORES

dark chocolate ganache,
housemade marshmallow,
graham crumb, amarena cherries

or

CRÈME BRULÉE

Madagascar vanilla bean

Coffee & Tea

KICK IT UP A NOTCH

Dinner Menu C

65

· Appetizer ·

LITTLE GEM CAESAR

crisp bacon, parmesan, garlic croutons,
Caesar vinaigrette

or

SHRIMP COCKTAIL

cocktail sauce, lemon

or

STEAK TARTARE

dry-aged sirloin, egg yolk, gherkin,
mustard, grilled focaccia

· Main ·

8oz FLAT IRON STEAK

frites, watercress, café de paris,
garlic and lemon aioli

or

CRISPY SALMON

white bean puree, grilled peas, cherry tomato,
basil beurre blanc

or

CHICKEN SUPREME

roasted fingerlings, Ontario corn, brie cream,
chicken jus

or

SUMMER RISOTTO

chevre cream, basil pesto, summer vegetables

· Dessert ·

S'MORES

dark chocolate ganache, housemade marshmallow,
graham crumb, amarena cherries

or

CRÈME BRULÉE

Madagascar vanilla bean

Coffee & Tea

HERE TO IMPRESS

Dinner Menu D

75

· Appetizer ·

SHRIMP COCKTAIL

cocktail sauce, lemon

or

GRILLED OCTOPUS

chorizo and potato salad, salsa verde,
almond crumb

or

STEAK TARTARE

dry-aged sirloin, egg yolk, gherkin,
mustard, grilled focaccia

· Main ·

CRISPY SALMON

white bean puree, grilled peas, cherry tomato,
basil beurre blanc

or

BRAISED BEEF SHORT RIB

mashed potato, summer succotash,
pickled radish, beef jus

or

DUCK BREAST

smoked potato, maitake mushroom,
black garlic, duck jus

or

SUMMER RISOTTO

chevre cream, basil pesto, summer vegetables

· Dessert ·

S'MORES

dark chocolate ganache, housemade marshmallow,
graham crumb, amarena cherries

or

CRÈME BRULÉE

Madagascar vanilla bean

or

RASPBERRY & LEMON TRIFLE

raspberry sponge, lemon custard

Coffee & Tea

For the cocktail party.

PASS IT AROUND

Canapes, Sold by the Dozen

• Meat •

BEEF CARPACCIO 4.5

tonnato, triple crunch, crostini

LAMB KOFTA BITES 4

pita, raita, pickled onion

BEEF SLIDERS 4

onion jam, bacon, Gunn's hill 5 brothers cheese

• Seafood •

TUNA TARTARE 4

avocado, wonton

CHILLED SHRIMP COCKTAIL 4.5

cocktail sauce

SMOKED SALMON 3.5

cucumber, herbed cream cheese, dill

• Plant-Based •

PATATAS BRAVAS 3.5

paprika aioli, pickled garlic

CRISPY RICE CAKES 3.5

chili mayo, togarashi

MARINATED BOCCONCINI 4.5

tomato relish, basil

COMPRESSED CUCUMBER 3.5

lemon gel, fresh herbs

KEEP IT CASUAL

Platters

CHARCUTERIE & CHEESE

12/person

local meats and cheeses, preserves, mustard, pickles, spiced lavash

CRUDITÉ PLATTER

8/person

fresh vegetables, sumac hummus

FRUIT PLATTER

10/person

fruits, melons, berries

OYSTERS

3.5/per piece

seasonal mignonette, hot sauce, lemon, horseradish

DESSERT BOARD

12/per person

assortment of in-house baked dessert squares



Is the restaurant available for a full buyout?

LaLa Social House is available for full restaurant buyouts. When you reserve the venue, a deposit of \$1,000 is due upon booking, with the remaining balance due (14) business days prior to the event. Bar charges will be reconciled upon event completion. We accept payment in the following forms: credit, debit, bank draft, or cash.

Access to the restaurant or area will be provided one (1) hour prior to the confirmed guest arrival time (may be subject to change based on other event bookings that day) Additional fees may apply should you require an earlier start time or later end time. Please inquire with our events team.

How are the costs determined?

Charges for your event are based on the total food and beverage sales, plus applicable government taxes (13%) and service fees (18%). Taxes will be charged on the subtotal plus gratuity. Wine, liquor, and beer are selected from the current restaurant list. In accordance with liquor-licensing regulations, guests are not permitted to bring their own wine and alcohol. Please advise us of your preferences and we will be happy to find a comparable item from our list. Guests are welcome to bring their own wedding cake. Our culinary team is happy to slice and plate, compliments of LaLa.

Is there a cancellation fee?

Food quantity orders are considered firm at 72 hours prior to the event start date and cannot be reduced after this time. Events cancelled within seven (7) business days of the event date will be charged half the food and beverage minimum plus tax. Events cancelled within three (3) business days will be charged the full food and beverage minimum plus tax.

Is there a cost to book?

There is no room rental fee required to reserve a space, provided that the minimum food and beverage expenditure is met. If the food and beverage minimum is not met (prior to tax and gratuity), the difference will be added to the final bill. The minimum spend requirements for food and beverage vary based on the day of the week and the time of day.

| FULL RESTAURANT | | |
|--------------------|----|----------|
| Monday to Sunday | AM | \$4,000 |
| Sunday to Thursday | PM | \$7,500 |
| Friday & Saturday | PM | \$10,000 |

| PATIO | | |
|--------------------|----|---------|
| Monday to Sunday | AM | \$1,500 |
| Sunday to Thursday | PM | \$3,000 |
| Friday & Saturday | PM | \$3,500 |

| DINING ROOM | | |
|------------------|----|---------|
| Monday to Sunday | AM | \$2,500 |
| Monday to Sunday | PM | \$5,000 |

| LOUNGE | | |
|------------------|----|---------|
| Monday to Sunday | AM | \$1,500 |
| Monday to Sunday | PM | \$3,000 |

How far in advance do we need to book?

Bookings are made through events@lalasocialhouse.com, and availability is dependent on the time of year. All finalized details, including food and beverage selections, are confirmed seven (7) days prior to the event date for a partial buyout, and 30 days prior to the event date for a full-venue buyout.

What items do I need to supply? What items does LaLa provide?

Table lamps are provided with our compliments. We also print personalized group menus for each of your guests. Please provide logos or special messages that you would like printed on the menus. Clients are responsible for any additional décor.

Is there parking available?

There is street parking available as well as large public parking lots around the area.

What audiovisual services are provided?

Music is played through the restaurant's main sound system. LaLa Social House is an open-concept establishment and does not allow AV presentation equipment unless the entire restaurant has been reserved for a full buyout.

What is your policy on liquor service and consumption?

LaLa Social House and its staff comply with all AGCO policies and regulations regarding liquor laws and the responsible service of alcohol to our patrons.

How are payments made?

We accept payment in the following forms: credit, debit, bank draft, or cash. We do not provide invoices to be paid at a later date. The final bill includes all food and beverage ordered, as indicated on the function sheet provided by your event planner. Beverages are charged on a consumption basis and are added to the final bill.

How soon do you need to know our guest count?

The final guaranteed number of guests, not subject to reduction, is required seven (7) days prior to your function. Final charges will be based on the guaranteed number of guests, or the number of attendees, whichever is greater.

Is your menu ever updated?

The event menu package is updated seasonally in an effort to provide you and your guests with the freshest ingredients. Your coordinator will notify you in writing of any menu changes or updates at least seven (7) days prior to your function date.



Gather for events that matter in spaces that make you smile.

For more details about our private events,
contact events@lalasocialhouse.ca