

FUNCTION PACKAGES

At Lola Cocina Spanish Restaurant, we offer thoughtfully crafted packages to make your event memorable.

PREMIUM PACKAGE

\$57 PP

INCLUDES: STARTER, TAPAS, PAELLA, SALAD & DESSERT.
A WELL-ROUNDED EXPERIENCE FEATURING AUTHENTIC SPANISH FLAVOURS.

STARTERS

CHARCUTERIE BOARD [GF]

A SELECTION OF PREMIUM SPANISH-CURED MEATS (JAMON SERRANO, LOMO, SALAMI), MANCHEGO CHEESE, MIXED OLIVES, CRACKERS, & CRUSTY BREAD.

PITTA BREAD & TRIO OF DIPS [V]

FRESH PITTA BREAD SERVED WITH HUMMUS, TZATZIKI, AND ROMESCO DIP.

TAPAS (2 TAPAS PER PERSON)

GAMBAS AL AJILLO [GF]

GARLIC PRAWNS COOKED W/ EXTRA VIRGIN OLIVE OIL, CHILL ONION, SHALLOTS, & TOMATOES.

CHORIZO [GF/P]

GRILLED SPANISH CHORIZO GLAZED WITH PEDRO XIMÉNEZ SHERRY.

FOR THE TABLE

ENSALADA MIXTA [GF/V]

GARDEN SALAD WITH SPANISH SALAD DRESSING.

PATATAS BRAVAS [GF/V]

CLASSIC FRIED POTATOES WITH BRAVAS SAUCE & AIOLI.

MAIN COURSE (FOR THE TABLE)

PAELLA MIXTA [GF/P]

A TRADITIONAL PAELLA FEATURING SEAFOOD, CHICKEN, CHORIZO, SAFFRON RICE, & SOFRITO.

DESSERT

CHURROS CON CHOCOLATE [V]

HOMEMADE CHURROS WITH CHOCOLATE SAUCE & VANILLA ICE CREAM.

DELUXE PACKAGE

\$73 PP

INCLUDES: STARTER, TAPAS-MAINS COURSE CHOICE- DESSERTS - HOT DRINKS. INCLUDING IN A FULL-COURSE SPANISH DINING EXPERIENCE.

STARTERS FOR THE TABLE

CHARCUTERIE BOARD [GF]

A SELECTION OF PREMIUM SPANISH-CURED MEATS (JAMON SERRANO, LOMO, SALAMI), MANCHEGO CHEESE, MIXED OLIVES, CRACKERS, & CRUSTY BREAD.

PITTA BREAD & TRIO OF DIPS [V]

FRESH PITTA BREAD SERVED WITH HUMMUS, TZATZIKI, AND ROMESCO DIP.

TAPAS (2 TAPAS PER PERSON)

GAMBAS AL AJILLO [GF]

GARLIC PRAWNS COOKED W/ EXTRA VIRGIN OLIVE OIL, CHILL ONION, SHALLOTS, & TOMATOES.

CHORIZO [GF/P]

GRILLED SPANISH CHORIZO GLAZED WITH PEDRO XIMÉNEZ SHERRY.

FOR THE TABLE

ENSALADA MIXTA [GF/V/VN]

GARDEN SALAD WITH SPANISH SALAD DRESSING.

PATATAS BRAVAS [GF/V/VN]

CLASSIC FRIED POTATOES WITH BRAVAS SAUCE & AIOLI.

MAINS (CHOICE OF 1 PER PERSON)

SPANISH STYLE LAMB SHANKS [GF]

TENDER LAMB SHANKS SLOW-COOKED WITH SPANISH SPICES, RED WINE, & SEASONAL VEGETABLES, SERVED WITH MASHED POTATOES.

BARRAMUNDI FILLET [GF]

PAN-SEARED BARRAMUNDI SERVED WITH ROASTED SEASONAL VEGETABLES & SALSA ESPECIAL.

PAELLA MIXTA [GF/P]

A TRADITIONAL SPANISH PAELLA WITH A MIX OF SEAFOOD, CHICKEN, & CHORIZO.

DESSERT

CHURROS CON CHOCOLATE [V]

HOMEMADE CHURROS SERVED WITH RICH CHOCOLATE DIPPING SAUCE & VANILLA ICE CREAM.

HOT BEVERAGES

COFFEE OR A SELECTION OF PREMIUM TEAS.

COMPLETE DELUXE PACKAGE

\$92 PP

INCLUDES: STARTER, TAPAS, MAINS, SALAD, DESSERT, HOT BEVERAGES & UNLIMITED SANGRIA FOR 2 HOURS (RSA APPLIES) + SOFT DRINKS

STARTERS

CHARCUTERIE BOARD [GF]

A SELECTION OF PREMIUM SPANISH-CURED MEATS (JAMON SERRANO, LOMO, SALAMI), MANCHEGO CHEESE, MIXED OLIVES, CRACKERS, & CRUSTY BREAD.

PITTA BREAD & TRIO OF DIPS [V]

FRESH PITTA BREAD SERVED WITH HUMMUS, TZATZIKI, AND ROMESCO DIP.

TAPAS (2 TAPAS PER PERSON)

GAMBAS AL AJILLO [GF]

GARLIC PRAWNS COOKED W/ EXTRA VIRGIN OLIVE OIL, CHILL ONION, SHALLOTS, & TOMATOES.

CHORIZO [GF/P]

GRILLED SPANISH CHORIZO GLAZED WITH PEDRO XIMÉNEZ SHERRY.

FOR THE TABLE

ENSALADA MIXTA [GF/V/VN]

GARDEN SALAD WITH SPANISH SALAD DRESSING.

PATATAS BRAVAS [GF/V/VN]

CLASSIC FRIED POTATOES WITH BRAVAS SAUCE & AIOLI.

MAINS

(CHOICE OF 1 MAIN PER PERSON, PAELLA IS MIN. 2 PER PERSON)

VEGETARIAN & VEGAN OPTIONS AVAILABLE ON REQUEST

SPANISH STYLE LAMB SHANKS [GF]

TENDER LAMB SHANKS SLOW-COOKED WITH SPANISH SPICES, RED WINE, & SEASONAL VEGETABLES, SERVED WITH MASHED POTATOES.

BARRAMUNDI FILLET [GF]

WITH ROASTED SEASONAL VEGETABLES & SALSA ESPECIAL.

PAELLA MIXTA [GF/P]

CLASSIC COMBINATION PAELLA WITH A MIX OF SEAFOOD, CHICKEN, CHORIZO, SEAFOOD STOCK, SOFRITO & GREEN PEAS

DESSERT

CHURROS CON CHOCOLATE [V]

HOMEMADE CHURROS WITH CHOCOLATE SAUCE & VANILLA ICE CREAM.

HOT BEVERAGES

COFFEE AND A SELECTION OF PREMIUM TEAS.

UNLIMITED SANGRIA FOR 2 HOURS

DRINKS PACKAGE

PRICE: 49 PER PERSON

INCLUDES: A SELECTION OF SOFT DRINKS, HOUSE RED WINE, HOUSE WHITE WINE, HOUSE SANGRIA, & HOUSE BEER.

FOR AN ADDITIONAL EXPERIENCE, ENJOY ANY COCKTAILS FROM OUR CLASSICS & COCKTAILS MENU FOR A SUPPLEMENT OF 28 PER PERSON.

TERMS & CONDITIONS FOR THE DRINKS PACKAGE

- A 2-HOUR SERVICE LIMIT APPLIES TO THE DRINKS PACKAGE.
- MULTIPLE ORDERS AT ONE TIME ARE NOT ALLOWED.
- ADDITIONAL CHARGES APPLY FOR EXTENDED SERVICE.
- ALL WINES ARE SERVED BY THE GLASS. SPIRITS ARE NOT INCLUDED.

Important Notes:

- A minimum of 6 guests is required with one package per table.
- Please inform us of any dietary requirements in advance.
- We cater to all dietary preferences, including vegetarians, gluten-free (GF), vegan (VN), Halal, and specific allergies.

VN: Vegan | P: Pork | GF: Gluten-Free | V: Vegetarian