

LO LA 42°
BOSTON

42.354°N, -71.045°W

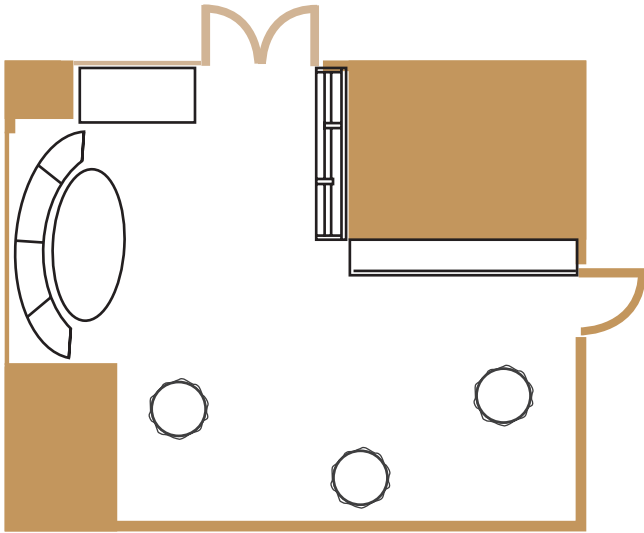


PRIVATE DINING

LO LA 42°
22 Liberty Drive,
Boston, MA 02210
(617) 951-4002

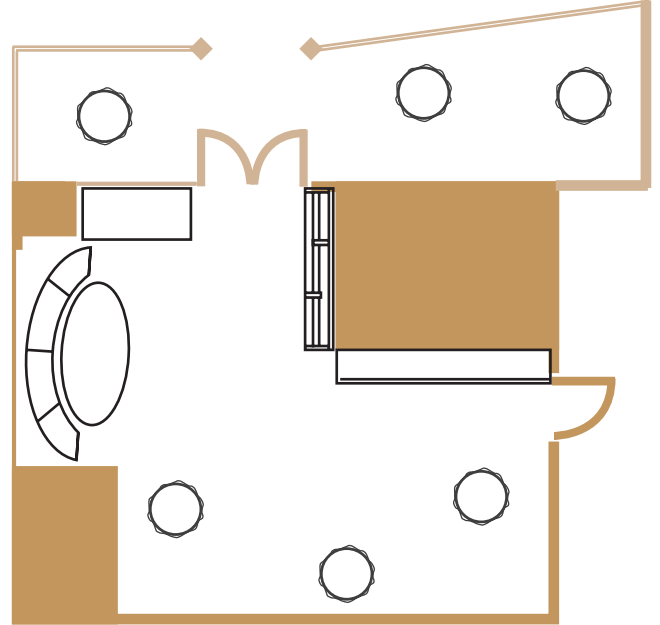
CAPACITY

RED ROOM
COCKTAIL RECEPTION



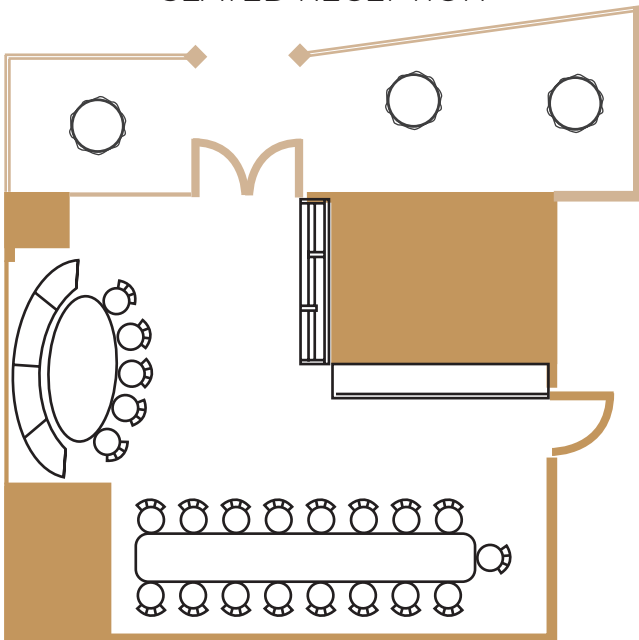
UP TO 50 STANDING

RED ROOM
COCKTAIL RECEPTION WITH PATIO



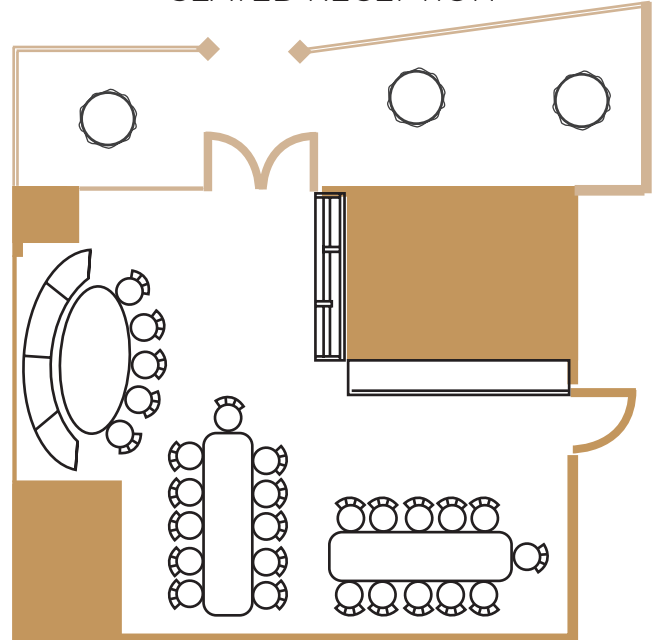
UP TO 65 STANDING

RED ROOM
SEATED RECEPTION



UP TO 27 SEATED

RED ROOM
SEATED RECEPTION

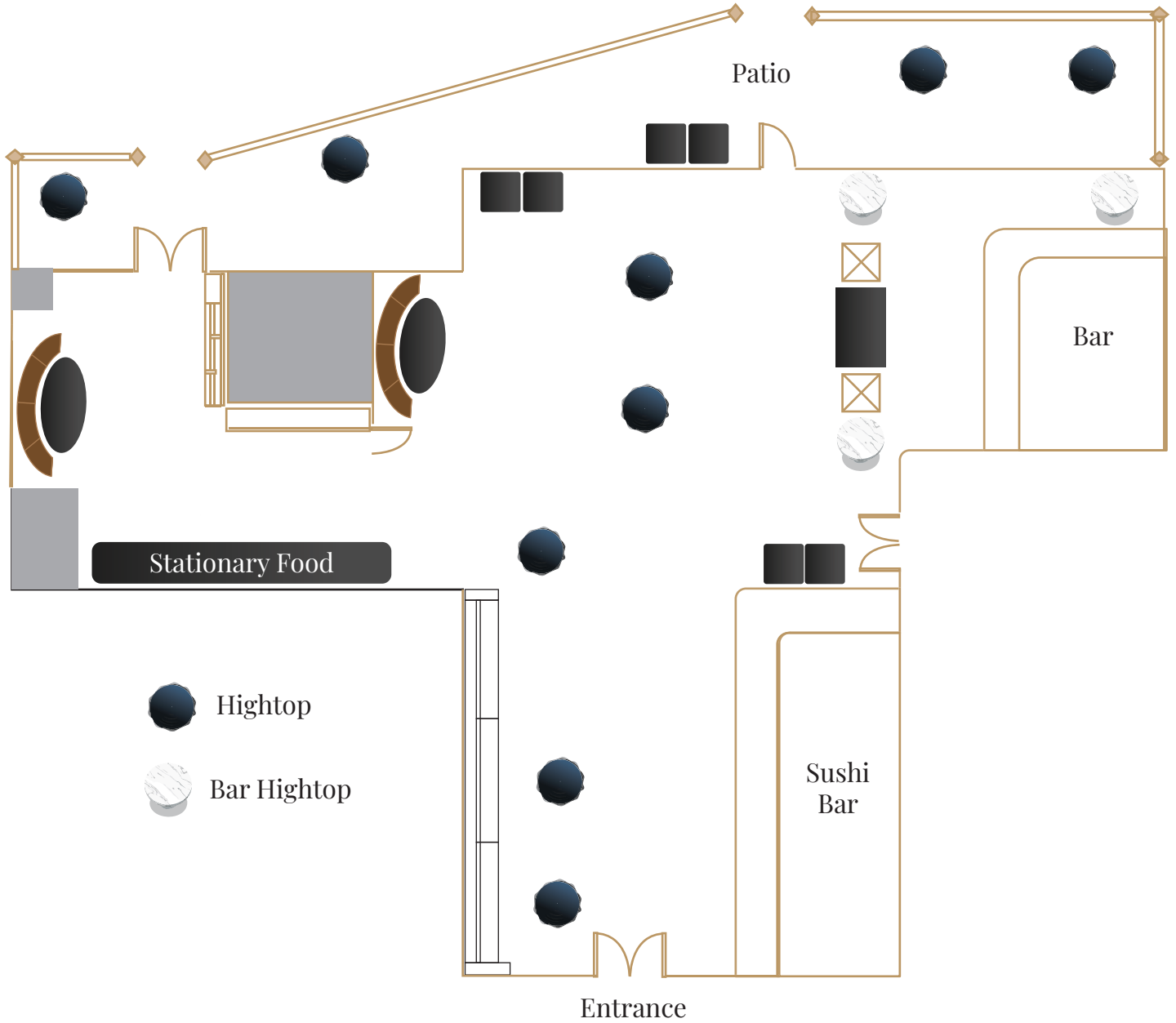


UP TO 32 SEATED

LO LA 42° BOSTON

CAPACITY

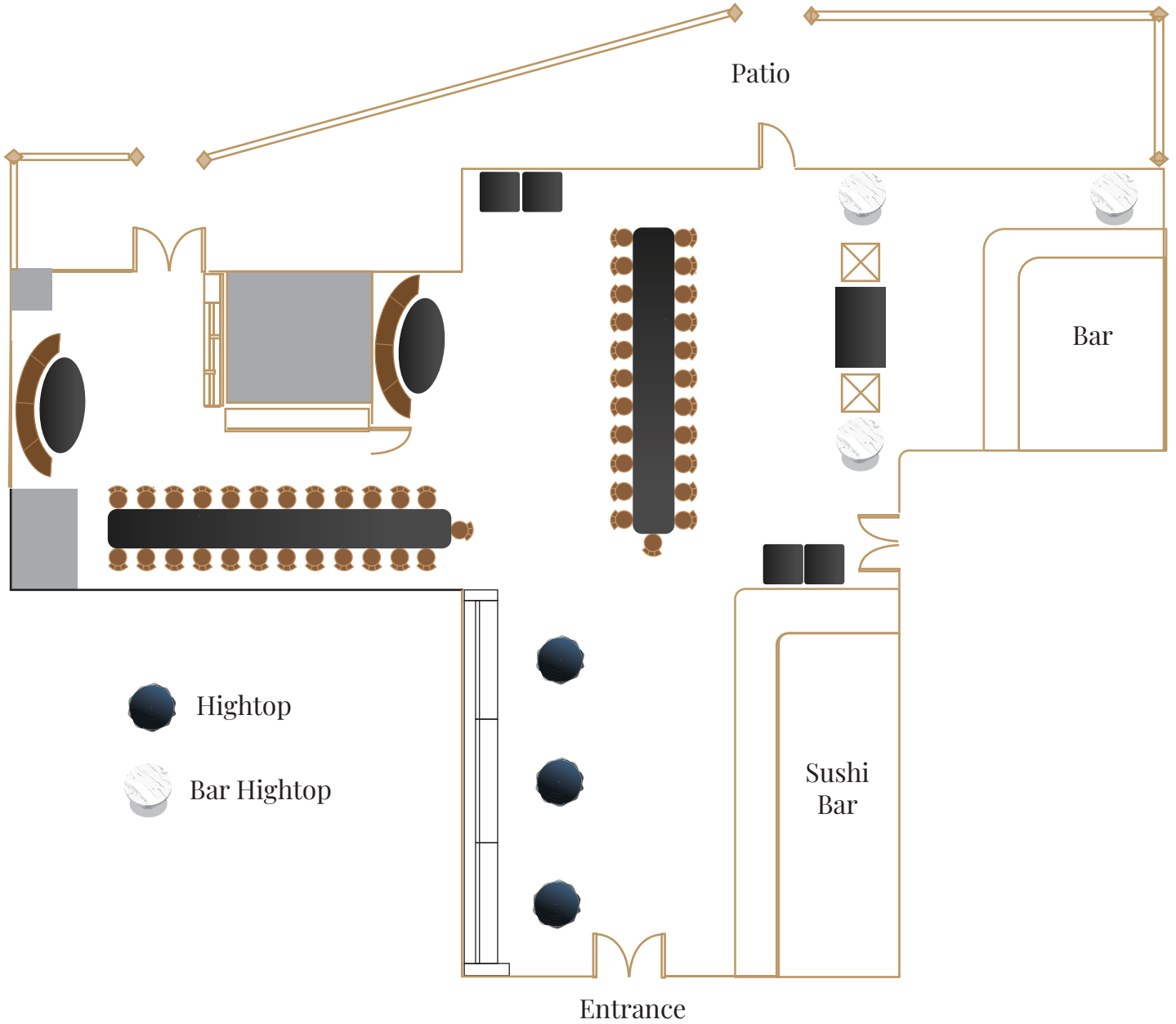
FULL RESTAURANT BUY-OUT
COCKTAIL RECEPTION WITH PATIO
UP TO 150 STANDING



LO LA 42° BOSTON

CAPACITY

FULL RESTAURANT BUY-OUT
SEATED RECEPTION
UP TO 65 SEATED



COCKTAIL HOUR

SPECIALTY HORS D'OEUVRES

Choice of at least three passed or stationary appetizers

Selection of 3 - \$40.00 per person

Selection of 4 - \$45.00 per person

Selection of 5 - \$55.00 per person

Served continuously for 1 hour

PASSED APPETIZERS

KING CRAB RANGOONS with house made sweet chili sauce

ASIAN CHICKEN & RICE MEATBALLS with sweet chili sauce

FRIED ARANCINI (v) with basil and mozzarella cheese

***JAPANESE TUNA TARTARE** with poke sauce

STATIONARY APPETIZERS

***LOLA BURGER SLIDERS**

cabot cheddar cheese, red onion compote,
foie gras sauce

HOISIN BABY BACK RIBS 🌶️

sriracha hoisin, scallion, sesame seed, fresno chili,
micro cilantro

CHICKEN LETTUCE CUPS

ginger, scallions, green beans, & crisp lettuce

EDAMAME (V)

steamed & dusted with salt

CHOPPED SALAD (V)

romaine lettuce, baby tomatoes, spiced olives, feta
cheese, cucumber, onion, herb vinaigrette

***POKE "NACHOS"**

tuna, salmon, red wakame, avocado, unagi sauce,
shiso aioli, wonton chips

STATIONARY SUSHI PLATTERS

SMALL SUSHI PLATTER* \$450

Serves 6-8 ppl

choice of 5 signature rolls, 5 classic rolls, 10 pieces nigiri, 15 pieces sashimi

LARGE SUSHI PLATTER* \$900

Serves 10-15 ppl

choice of 10 signature rolls, 10 classic rolls, 20 pieces nigiri, 30 pieces sashimi

LO LA 42° BOSTON

Global Bistro & Sushi

DINNER MENU 1°

3-COURSE PRIX FIXE

\$110 PER PERSON *(excluding tax and gratuity)*

APPETIZERS *(choose 3)*

served family style

EDAMAME (V)

steamed & dusted with salt

CHOPPED SALAD (V)

romaine lettuce, baby tomatoes, spiced olives, feta cheese, cucumber, onion, herb vinaigrette

HONG KONG CHICKEN LETTUCE CUPS

ginger, scallions, green beans, crispy lettuce

*TUNA TARTARE

avocado, crispy wonton, poke sauce

FRIES

spicy, truffle or simple

ENTRÉES *(choose 3)*

individually plated | choice of:

MACARONI AND CHEESE (V)

havarti, grana padano, jarlsberg, mascarpone, toasted breadcrumbs

*ASIAN INSPIRED TUNA BURGER

wasabi mayo, sunomono relish, soy ginger sauce

*THE LOLA BURGER

cabot cheddar cheese, red onion compote, foie gras sauce, english muffin

WOK FRIED RICE (V)

egg, peppers, carrot, snow peas, fresno, smoked soy

LO MEIN NOODLES (V)

pepper, carrot, snow pea, fresno, broccoli, sweet chili

DESSERT

individually plated

LO LA 42 TRIO

pretzel parfait, tres leches, pistachio gelato

THE FINE PRINT

*Consuming raw or undercooked seafood may increase your risk of food borne illness

LO LA 42° BOSTON

Global Bistro & Sushi

DINNER MENU 2°

3-COURSE PRIX FIXE

\$135 PER PERSON (excluding tax and gratuity)

all items available from Dinner Menu 1°

APPETIZERS (choose 3)

served family style

KING CRAB RANGOONS

house made sweet chili sauce

*POKE "NACHOS"

tuna, salmon, red wakame, avocado, unagi sauce, shiso aioli, wonton chips

HOISIN BABY BACK RIBS

sriracha hoisin, scallion, sesame seed, fresno chili, micro cilantro

*TUNA & OCTOPUS POKE SALAD

octopus, tuna, avocado, pickled daikon radish, red onion, cucumber, tamari sesame sambal

ENTRÉES (choose 3)

individually plated | choice of:

KOREAN BEEF BULGOGI

egg noodles, chinese broccoli, gochujang, crispy garlic, chili threads

CAVATELLI BOLOGNESE

marinated mozzarella, grana padano, italian parsley

*GRILLED SALMON LO MEIN

water chestnuts, snow peas, broccoli, carrot, bell pepper, sorrel

*12OZ. NY STRIP

roasted garlic & herb butter, truffle parmesan steak fries, chimichurri

LOBSTER FRIED RICE

fresno, snap peas, carrots, red & yellow peppers, egg, with smoked soy & unagi glaze

DESSERT

individually plated

LO LA 42 TRIO

pretzel parfait, tres leches, pistachio gelato

THE FINE PRINT

*Consuming raw or undercooked seafood may increase your risk of food borne illness

FREQUENTLY ASKED QUESTIONS

MENU OPTIONS

Please note that the menu is subject to change based on daily and seasonal availability. It may be necessary to make slight adjustments to your menu choices at the chef's discretion when appropriate. Most allergies & dietary restrictions can be accommodated. All steaks are prepared medium rare as recommended by the Chef.

DUE DATES OF MENUS & GUEST COUNTS

Menu selections will be agreed upon between the Executive Chef, Client, and the Event Sales Manager. Final menu selections are due no later than (10) business days in advance of the event date. Our staff will assist you in tailoring your menu. If there are items you desire which are not on the menu, we will do our best to provide them whenever possible. All food items will be supplied by LoLa 42. Once the menu has been selected, the Events Coordinator will send you a Banquet Event Order to review and sign. A final guaranteed guest count for your event must be given to LoLa 42 Event Coordinator no later than 72 hours prior to the event date. Should the head count decrease after the final count has already been provided, you will still be charged based on the final count provided on the due date. If the head count goes up before, or on the day of the event, you will be responsible for that amount.

PRE-SELECTING WINE

All parties of 15 or more are encouraged to pre-select wine for the table, in order to ensure that proper quantities are available. If wine is not selected prior to the event, the wine team reserves the right to choose for the client, or make recommendations based on what is available prior to the start of the event.

DEPOSIT

A nonrefundable deposit for 50% of the agreed upon food and beverage minimum is required to reserve the private dining space. This deposit will be applied to the total and the remaining balance will be due at the conclusion of the event. The deposit may be made in the form of Check, MasterCard, Visa, or American Express. Switching the date of the event after the deposit is processed may result in a change in the deposit amount. Any deposit refund requests must be sent to karli@lolahospitality.com and are subject to company approval.

FINAL PAYMENT & SERVICE

The final payment for the event must be made on the day of the function by cash or credit card only. All applicable state & local taxes (7%) and a service fee will be added to the final check. We reserve the right to assess a room rental charge if the agreed-upon food and beverage minimum is not reached. The food and beverage minimums may not be met in the form of rentals, retail items, or gift cards. This contract contains a 23% service fee, which includes a 18% service charge and a 5% event preparation fee (administration fee).

CANCELLATION POLICY

Any cancellations within one month will not receive any partial or full refunds for the deposit. Cancellations within 15-30 days prior to the event will result in being charged 50% of the agreed upon food and beverage minimum as well as the applicable fees. Cancellations within 14 days will be charged the full agreed upon food and beverage minimum as well as applicable fees.

EXCEEDING CONTRACTED END TIME

Management reserves the right to add 10% of the food and beverage minimum per half hour past the event contract end time at their discretion.

OUTSIDE FOOD & BEVERAGE POLICY

No food or beverages of any kind will be permitted to be brought into the restaurant by the client's guests or invitees without prior consent of LoLa 42.

OUTSIDE DECOR

Balloons, confetti, signs, and any other disruptive items are not permitted in the main dining room and patio spaces. Any inside decorations must be approved by LoLa 42 Event Manager.

AUDIO & VIDEO

Music is available through TVs in private spaces. Presentations can be given on two of the four TVs using Apple AirPlay or an HDMI cable.

PARKING

We do not have a valet. Street meter parking is available, or guests may use the parking garage across the street (Fan Pier Garage).

DRESS CODE

In order to support the celebratory environment of LoLa 42, we kindly request that all of our guests dress business casual or better. This means no caps, shorts, t-shirts, or sweats. Please come as your elegant selves!