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SOCIAL HOUSE



# Welcome to LaLa Social House, Waterloo's premiere social club and event venue.

At its core, *LaLa* is a place to entertain,  
and be entertained. Our team is here to help  
bring your dreams and ideas to life.



# A stunning, private members club.

Designed by the renowned Block Plan Studios and The Laundry Design Works, *LaLa* features a sophisticated aesthetic that is uncontrollably optimistic. This backdrop sets the stage for entertainment, meals and events that will expand horizons as much as the conversations do.



# Overview

Capacity: 250

Event Spaces: 4

Boardrooms: 1

Total Sq Ft: 5000

# Event Opportunities

- Seating for up to 150 guests
- Exclusive cocktail receptions for up to 250
- Spectacular 2nd floor (covered + heated) terrace
- Natural light with floor to ceiling windows throughout
- Fully integrated audio and screens available
- Elevator access to second floor
- Customized food and beverage packages and pricing  
*(our chefs love to create special menus for your personal event!)*



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

[events@lalasocialhouse.ca](mailto:events@lalasocialhouse.ca)

# The Ground Floor Bar

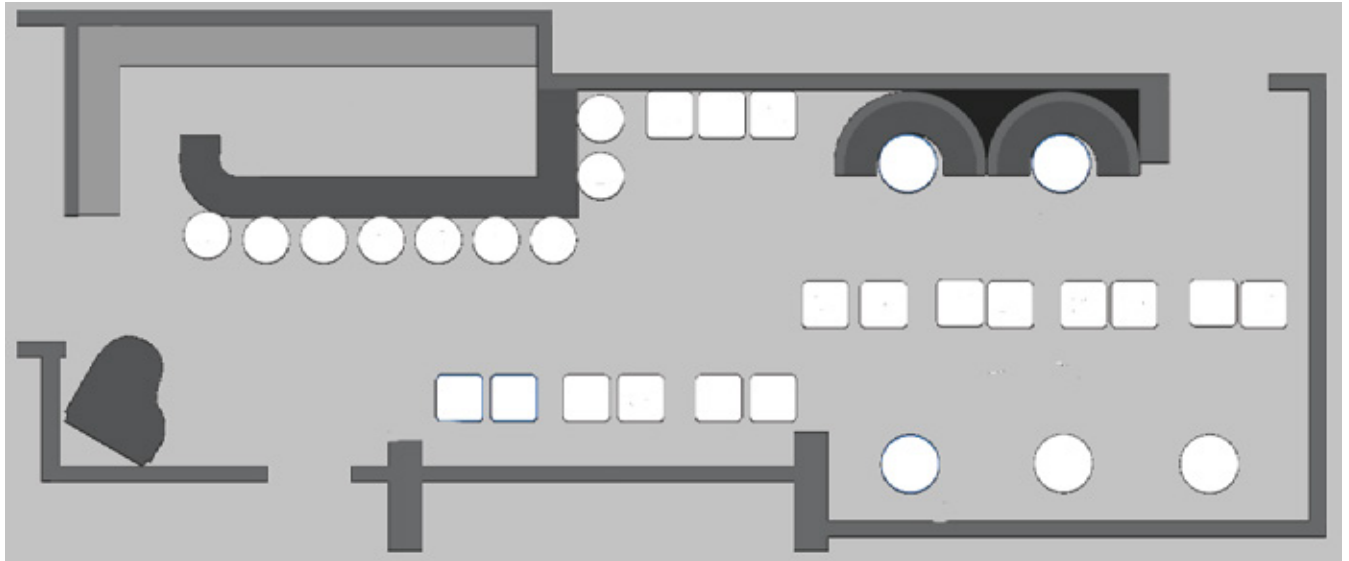


- Ideal for cocktail receptions
- Large, full-service bar
- High windows with natural light
- Capacity 40-80
- Total Sq Ft: 1000
- High ceilings

## The Ground Floor Bar



# The Second Floor Dining, Lounge & Patio



- Ideal for seated & cocktail receptions
- Large, full-service bar
- High windows with natural light
- Outdoor covered patio
- Fully integrated audio system
- Video services available upon request
- Capacity: max 250
- Total Sq Ft: 4200
- High ceilings
- Lounge and dining



## The Second Floor Dining Area



## The Second Floor Lounge



## The Second Floor Bar & Patio



# Food & Beverage

Founded on the same principles as LaLa itself—eclectic, decadent and whimsical—the kitchen brings a global approach to modern cuisine.

With a mix of shareable items, appetizers and main courses, LaLa aims to provide a broad range of flavours to satisfy everyone's tastes.

Along with our set menus, our chefs are always busy at work creating new and delicious features based on the best products available in the region.

*Our Chef-de-Cuisine, Jon Forcier, brings decades of experience from some of the regions top kitchens — we are standing by to bring your custom menu to life.*

# Let's do lunch *sometime.*

## I'M IN FOR A QUICKIE

*Lunch Express*

40

· Appetizer ·

### LALA SALAD

back forty highland blue cheese, earl grey cranberries, pear butter, candied walnuts, roasted pear, sherry vinaigrette

*or*

### BUTTERNUT SQUASH SOUP

fall spice, maple, brown butter

· Main ·

### LALA BURGER

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

*or*

### CHICKEN COBB SALAD

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

*or*

### SQUASH RISOTTO

roasted squash, squash purée, toasted pine nuts, goat cheese, fried sage

*Coffee & Tea*

## LOOKING FOR BREAKFAST?

*Call for details and pricing.*

## SHOW ME LIGHT & SIMPLE

*Lunch Menu A*

50

· Appetizer ·

### LALA SALAD

back forty highland blue cheese, earl grey cranberries, pear butter, candied walnuts, roasted pear, sherry vinaigrette

*or*

### BUTTERNUT SQUASH SOUP

fall spice, maple, brown butter

· Main ·

### CUBANO SANDWICH

pork shoulder, ham, Swiss, pickles, mustard, mayo  
*frites or salad*

*or*

### CHICKEN COBB SALAD

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

*or*

### SQUASH RISOTTO

roasted squash, squash purée, toasted pine nuts, goat cheese, fried sage

· Dessert ·

### CHOCOLATE HAZELNUT BAR

strawberry, gingersnap

*Coffee & Tea*

## I NEED MORE OPTIONS

*Lunch Menu B*

60

· Appetizer ·

### LALA SALAD

back forty highland blue cheese, earl grey cranberries, pear butter, candied walnuts, roasted pear, sherry vinaigrette

*or*

### LITTLE GEM CAESAR

crisp bacon, parmesan, garlic croutons, Caesar vinaigrette

*or*

### SHRIMP COCKTAIL

cocktail sauce, lemon

· Main ·

### LALA BURGER

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

*or*

### POKE BOWL

sesame sushi rice, cucumber, kimchi, carrot and daikon pickle, crispy onions, scallions, chili glaze, hoisin mayo

*or*

### SQUASH RISOTTO

roasted squash, squash purée, toasted pine nuts, goat cheese, fried sage

· Dessert ·

### CHOCOLATE HAZELNUT BAR

strawberry, gingersnap

*or*

### CRÈME BRULÉE

Madagascar vanilla bean

*Coffee & Tea*

# Dinner is served.

## LET'S KEEP IT SIMPLE

*Dinner Menu A*

55

• Appetizer •

### LALA SALAD

back forty highland blue cheese, earl grey cranberries, pear butter, candied walnuts, roasted pear, sherry vinaigrette

*or*

### CRISPY RICE CAKES

yuzu mayo, sesame, togarashi spice

• Main •

### LALA BURGER

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

*or*

### SQUASH RISOTTO

roasted squash, squash purée, toasted pine nuts, goat cheese, fried sage

*or*

### CHICKEN SUPREME

savory cruller, gruyère, celery root, chicken jus

• Dessert •

### CHOCOLATE HAZELNUT BAR

strawberry, gingersnap

*Coffee & Tea*

## FOR THE SEAFOOD LOVERS

*Dinner Menu B*

60

• Appetizer •

### LITTLE GEM CAESAR

crisp bacon, parmesan, garlic croutons, Caesar vinaigrette

*or*

### SHRIMP COCKTAIL

cocktail sauce, lemon

• Main •

### POACHED SALMON

wilted spinach, sunchokes, laurel velouté, smoke

*or*

### CHICKEN SUPREME

savory cruller, gruyère, celery root, chicken jus

*or*

### SQUASH RISOTTO

roasted squash, squash purée, toasted pine nuts, goat cheese, fried sage

• Dessert •

### CHOCOLATE HAZELNUT BAR

strawberry, gingersnap

*or*

### CRÈME BRULÉE

Madagascar vanilla bean

*Coffee & Tea*

**KICK IT UP A NOTCH**

*Dinner Menu C*

**65**

· Appetizer ·

**LITTLE GEM CAESAR**

ccrisp bacon, parmesan, garlic croutons,  
Caesar vinaigrette

*or*

**CRISPY RICE CAKES**

yuzu mayo, sesame, togarashi spice

*or*

**TRUFFLE STEAK TARTARE**

dry-aged sirloin, cured egg yolk, gherkin,  
mustard, gaufrette potato

· Main ·

**8oz FLAT IRON STEAK**

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

*or*

**POACHED SALMON**

wilted spinach, sunchokes, laurel  
velouté, smoke

*or*

**CHICKEN SUPREME**

savory cruller, gruyère, celery root,  
chicken jus

*or*

**SQUASH RISOTTO**

roasted squash, squash purée, toasted pine  
nuts, goat cheese, fried sage

· Dessert ·

**CHOCOLATE HAZELNUT BAR**

strawberry, gingersnap

*or*

**VANILLA CRÈME BRULÉE**

*Coffee & Tèa*

**HERE TO IMPRESS**

*Dinner Menu D*

**70**

· Appetizer ·

**TUNA TATAKI**

sesame, miso, avocado, chili, shiso

*or*

**GRILLED OCTOPUS**

sweet potato, lime, coriander,  
buttermilk

*or*

**PORK BELLY**

cauliflower, lemon, curried raisin, chicharron

· Main ·

**IBERICO PORK**

white beat purée, toasted pine nuts,  
goat cheese, fried sage

*or*

**BRAISED BEEF SHORT RIB**

kale cream, hazelnut jus, potato  
and kale presse

*or*

**SEARED SCALLOPS**

red pepper velouté, parsley purée,  
confit duck egg, jamon vinaigrette

*or*

**SQUASH RISOTTO**

sroasted squash, squash purée, toasted pine  
nuts, goat cheese, fried sage

· Dessert ·

**CHOCOLATE HAZELNUT BAR**

strawberry, gingersnap

*or*

**CRÈME BRULÉE**

Madagascar vanilla bean

*or*

**LEMON MERINGUE TART**

# For the cocktail party.

## PASS IT AROUND

*Canapes, Sold by the Dozen*

### • Meat •

#### TRUFFLE STEAK TARTAR 4.5

dry-aged sirloin, cured egg yolk, gherkin, mustard, gaufrette potato

#### FOIE GRAS PARFAIT 4.5

crispy potato, preserve

#### LAMB MERGUEZ MEATBALLS 4

raita, pickled chili

#### BEEF SLIDERS 4

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

### • Seafood •

#### SEARED TUNA 4

avocado, miso, chili

#### CHILLED SHRIMP COCKTAIL 4.5

cocktail sauce

#### SMOKED SALMON 3.5

cucumber, herbed cream cheese, dill

### • Plant-Based •

#### HARISSA GRILLED TOFU 3.5

lime and cilantro crema

#### CRISPY RICE CAKES 3.5

Yuzu mayo, togarashi

#### CANTALOUPE & BOCCONCINI SKEWERS 3.5

basil and sumac

## 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







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

For more details about our private events,  
contact [events@lalasocialhouse.ca](mailto:events@lalasocialhouse.ca)



[lalsocialhouse.ca](http://lalsocialhouse.ca)

[events@lalsocialhouse.ca](mailto:events@lalsocialhouse.ca)

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*A space to design in possibility.*