



~ Private Dining Guide ~

Inquire about dates and availability at
our website:

www.lelarestaurant.com/private-dining



PRICING

Food and Beverage Minimums



SPACE	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Lela Private Dining Room	\$1,500.00	\$1,500.00	\$1,500.00	\$1,000.00	\$1,000.00	\$1,000.00	\$1,000.00

***\$200 room rental fee is added to private dining spaces**

****\$25 per bottle corkage fee for outside wine**

*****food & beverage minimums are subject to change based on guest count, seasonality and day of the week**

POLICIES

- o Food and beverage minimums is the minimum dollar amount that must be met between food and beverages. If the minimum is not met, the remaining balance will be added to your room rental fee.
- o A 24% service-charge is added to all private dining events.
- o All menus must be selected and confirmed at least 72 hours in advance.
- o Groups larger than 12 guests are required to provide pre-orders for each of their guests no less than 48 hours prior to the event to account for proper ordering and preparation.
- o Guest count must be confirmed no less than 72 hours in advance. Guest counts determine the amount of food ordered and prepped, as well as staff scheduled. For this reason, the final bill will reflect the confirmed guest count, regardless of no-shows. Additional guests may be accommodated if space and inventory permit.
- o Guests are welcome to bring decorations if nothing is being taped or nailed to the walls, and no confetti or glitter is used.
- o Due to staffing and product ordering, cancellations with less than 72 hours notice will incur the charges of the full contracted amount. This includes room rental and food and beverage minimum.
- o A credit card authorization form must be completed and on file before the date of the event will be reserved.



LELA RESTAURANT



Lela Restaurant has a laid-back, fun atmosphere with an overall theme of intriguingly simple – captivating design and menu, yet simple and approachable. We focus on fresh ingredients centered around steak, crudos and hand-made pasta paired with inventive beverage offerings.



With an open floor plan that showcases the bustling kitchen and the wine room as the focal point upon entrance, guests leave Lela Restaurant captivated by the creativity of the menu and inspired by the ambiance.



PRIVATE DINING ROOM



Lela's private dining room is a fully-private room just off the main dining room and bar of our restaurant. It has a warm, intimate feel that is perfectly suited for meetings, family gatherings, cocktail hours, rehearsal dinners and much more!



Features:

- Seats up to 34 guests for seated meal
- Fully private dining space
- Available all year round.





TIERED MENU #1



FIRST COURSE

~ choose up to two options ~

SOUP OF THE MOMENT

Chef's choice soup du jour

ROMAINE CAESAR SALAD

white anchovy, parmesan, croutons

LELA SIMPLE SALAD

cherry tomato, parmesan, lemon
vinaigrette



SECOND COURSE

~ choose up to three options ~

BOLOGNESE PAPPARDELLE

veal, beef, pork, tomato, pecorino

PESTO GNOCCHI

sautéed mushroom, tomato, house-made pesto,
pecorino

ROASTED CHICKEN

confit potato, broccolini, rosemary, chicken-thyme jus

PAN SEARED SALMON

potato puree, asparagus

CHILEAN SEA BASS

potato puree, asparagus

COULOTTE TOP SIRLOIN 8oz

potato puree, asparagus



**\$55 PER
PERSON**

THIRD COURSE

CRÈME BRULÉE

CHEF'S CHOICE SORBET

MENU CREATED BY CHEF ERICK GARCIA & CULINARY TEAM



TIERED MENU #2



AMUSE

LELA MEATBALL

pork, beef, veal, tomato-garlic confit

MARGHERITA FLATBREAD

pomodoraccio, mozzarella, basil

FIRST COURSE

~ choose up to two options ~

SOUP OF THE MOMENT

Chef's choice soup du jour

ROMAINE CAESAR SALAD

white anchovy, parmesan, croutons

LELA SIMPLE SALAD

cherry tomato, parmesan, lemon vinaigrette



SECOND COURSE

~ choose up to three options ~

SHRIMP SCAMPI

tagliatellini, grilled bread, capers, lemon butter, white wine, garlic

PESTO GNOCCHI

sautéed mushroom, tomato, house-made pesto, pecorino

ROASTED CHICKEN

confit potato, broccolini, rosemary, thyme-chicken jus

PAN SEARED SALMON

potato puree, asparagus

CHILEAN SEA BASS

potato puree, asparagus

COULOTTE TOP SIRLION 8oz

potato puree, asparagus



\$75 PER PERSON

THIRD COURSE

CRÈME BRULÉE

CHEF'S CHOICE SORBET

MENU CREATED BY CHEF ERICK GARCIA & CULINARY TEAM



TIERED MENU #3



AMUSE

LELA MEATBALL

pork, beef, veal, tomato-garlic confit

MARGHERITA FLATBREAD

pomodorraccio, mozzarella, basil

FIRST COURSE

~ choose up to two options ~

SOUP OF THE MOMENT

Chef's choice soup du jour

ROMAINE CAESAR SALAD

white anchovy, parmesan, croutons

LELA SIMPLE SALAD

cherry tomato, parmesan, lemon vinaigrette



SECOND COURSE

~ for the table to share ~

BOLONGESE PAPPARDELLE

veal, beef, pork, tomato, pecorino

SHRIMP SCAMPI

tagliatellini, grilled bread, capers, lemon butter, white wine, garlic

THIRD COURSE

~ choose up to three options ~

ROASTED CHICKEN

confit potato, broccolini, rosemary, thyme-chicken jus

PAN SEARED SALMON

potato puree, asparagus

CHILEAN SEA BASS

potato puree, asparagus

PETIT BEEF TENDERLOIN 8oz

potato puree, asparagus

NEW YORK STRIP 12oz

potato puree, asparagus

FOURTH COURSE

CRÈME BRULÉE

CHEF'S CHOICE SORBET



**\$100 PER
PERSON**

MENU CREATED BY CHEF ERICK GARCIA & CULINARY TEAM



RECEPTION DISPLAYS

*EACH DISPLAY SERVES 25 GUESTS



CHARCUTERIE + CHEESE BOARD \$375

Assorted charcuterie and cheese served with dried fruits, nuts, stone ground mustard, preserves, grilled baguette and artisan breads

DESSERT + PASTRIES \$250

Chef's choice assorted petite desserts + pastries (50 pieces)

SEASONAL FRUITS + BERRIES \$175

Seasonal sliced fruit + berries

VEGETABLE CRUDITES \$175

Farm to table vegetable crudites served with buttermilk ranch, roasted red pepper + olive dips

WARM BRIE \$175

Warm brie cheese, roasted almonds, caramelized apples in puff pastry, served with crackers

MEDITERRANEAN MEZZE \$175

White bean hummus, roasted red pepper dip, grilled pesto vegetables, mixed olives, pita chips + artisan bread

TORTILLA CHIPS + DIPS \$150

Fresh made corn tortilla chips, house-made guacamole, salsa + pico de gallo



BEVERAGES

*FULL WINE LIST IS AVAILABLE UPON REQUEST



WINES BY THE GLASS

SPARKLING

- NV Arte Latino, Cava, Brut, Spain
- NV La Marca, Prosecco, Veneto, Italy
- NV Michele Chiarlo, Moscato d'Asti, Piedmont, Italy
- NV Baron de Seillac, Brut, France
- NV La Vieille Ferme, Rose, Brut, Cotes Du Ventoux, France15

WHITES & ROSE

- Riesling, Dr. L, Mosel, Germany
- Rosé of Pinot Noir, Villa Wolf, Pfalz, Germany
- Pinot Grigio, Tommasi, 'Le Rosse', Veneto, Italy
- Sauvignon Blanc, Riley's Lookout, Marlborough, NZ
- Sauvignon Blanc, Treana, Paso Robles, CA
- Sauvignon Blanc, Babich Black Label, Marlborough, NZ
- Chardonnay, Wente, 'Morning Fog', Central Coast, California
- Chardonnay, Neyers 304, "Unoaked", California
- Chardonnay, Frank Family Vineyard, Carneros, California

REDS

- Pinot Noir, Pinot Project, California
- Pinot Noir, Oregon Territory, Oregon
- Pinot Noir, Ken Wright Cellars, Willamette, OR
- Merlot, Blackboard, Washington
- Merlot, Decoy, Sonoma County, California
- Cabernet Sauvignon, Lyeth, California
- Cabernet Sauvignon, Treana, Paso Robles, California
- Cabernet Sauvignon, Outerbound, Alexander V. AVA, CA
- Malbec, Catena, Mendoza, Argentina
- Syrah, Saint Cosme, Cotes du Rhone, Rhone Valley, France
- Zinfandel, Seghesio, Sonoma County, California
- Tempranillo, El Vinculo Crianza, La Mancha, Spain

SPECIALTY COCKTAILS

SMOKED CINNAMON OLD FASHIONED

Old Forester, cinnamon syrup, bitters

ESPRESSO MARTINI

Tito's, Kahlua, Buffalo Trace Bourbon Cream, espresso, vanilla bean syrup

WHISKEY SOUR

Sazerac Rye, Tattersall Tart Cherry, simple syrup, lemon juice, egg white

Altitude Elixir

Hendricks Grand Cabaret, maraschino liqueur, crème de violette, lemon juice

TEQUILA OLD FASHIONED

Milagro Silver, Milagro Reposado, chai, vanilla bean syrup, bitters

LELA SPRITZ

Aperol, La Marca Prosecco, sparkling water, bitters,

SPICED RUM MILK PUNCH

spiced rum, whole milk, cream, nutmeg, cinnamon

APPLE CIDER MIMOSA

La Marca Prosecco, Minnesota apple cider

ZERO-PROOF

- N.A MOJITO
- N.A MARGARITA
- N.A LELA PUNCH
- N.A BLOODY MARY

DRAFT BEERS

ROTATING SEASONAL MENU

ASK YOUR SERVER FOR CURRENT SELCTIONS

BEERS - BOTTLES & CANS

- | | | |
|---------------------------------|------------------|-------------------------------------|
| Bud Light | Corona | Wild State Hibiscus Raspberry Cider |
| Miller Lite | Modelo Especial | Loon Juice Honeycrisp Cider |
| Michelob Golden Light | Heineken | Carbliss, Assorted Flavors |
| Michelob Ultra | Heineken Zero | White Claw, Assorted Flavors |
| Coors Light | Guinness Draught | |
| Surly Mosh Pit Juicy Pale | Stella Artois | |
| Surly Furious IPA | Amstel Light | |
| Fair State "Party Forward" Hazy | | |



EVENT DETAILS



PRIVATE DINING ROOM DETAILS

Group Name: _____

Event Date: _____

Final Guest Count: _____

Tiered Menu: _____

Tiered Menu Selections

Amuse (tiered menus 2 + 3)

1st Choice: _____

2nd Choice: _____

First Course

1st Choice: _____

2nd Choice: _____

Second Course

1st Choice: _____

2nd Choice: _____

3rd Choice: _____

