CHELSEA CARLTON
SALES & CATERING MANAGER
The child of foodies, Chelsea Carlton worked in restaurants throughout her high school years in Garrison, New York (where, fun fact, she attended prom with freaking Drake). After graduating from the Rhode Island School of Design with a BFA in textile design, she quickly realized that she didn’t love the process of selling her own art. She took a job with a catering company in New York and soon found that her passion for good design, good people, and good parties made her a great fit for the world of culinary event planning. That passion led Chelsea to Colorado in 2014, where she's continued to grow her career and plan large-scale events for clients including Twitter, Dead & Company, Sterling-Rice Group, Land Rover, and many more. As Big Red F's Sales & Catering Manager, Chelsea loves that she gets to provide top-notch eats and hospitality for a wide range of folks.

When she’s not working, you can find Chelsea searching for the perfect pho joint, noshing on strawberry Pop-Tarts® (the un-iced variety, thank you very much), camping, hiking, skiing, and hanging out with her family.

JAVIER PLASCENCIA
CHEF / PARTNER
Javier Plascencia is a charismatic, down-to-earth man on a never-ending quest for flavor. Born and raised by a hard-working family in Tijuana, Javier has a natural curiosity for taste which has led him on many adventures; first into Baja, then onto the rest of the world to find unique ingredients.

After studying in San Diego, he returned to Tijuana in 1989 and opened his first restaurant. He now owns six restaurants and is one of the most prolific entrepreneurs of the region in addition to being widely recognized the world over as Baja’s culinary ambassador.

In addition to being featured in publications such as The New York Times, The Los Angeles Times, The New Yorker, and The Washington Post, Javier has also appeared in numerous radio and television shows, including No Reservations with Anthony Bourdain, Mexico, One Plate At A Time with Rick Bayless, and Bizarre Foods with Andrew Zimmerman.

In 2019, Javier joined the Lola family as chef/partner, bringing the authentic flavors of Baja Mexico to LoHi.
DAME EL MAR . . .

EVENTS & CATERING

With numerous private and semi-private dining areas, Lola’s bright and breezy space will bring your guests to the beaches of Mexico, just a quick walk away from Downtown Denver. James Beard Award nominated chef Javier Plascencia uses traditional cooking methods to layer flavors in a way that is not often experienced in the U.S. His deep yet luminous dishes also translate perfectly to catering – we’ll bring the party to you, wherever you are. Lola: forever swimming where the land meets the sea.

**BELOLA seated/cocktail - capacity 42/60**

BELOLA is the grounding element of our beachy Lola. As the lower half of the restaurant, BELOLA stays cool in the summer heat and warm in the chilly months. The room boasts a full private bar and complete audio visual capability, so your sideshow or presentation is all set.

**LA JOYITA seated/cocktail - capacity 20/32**

“The Little Pearl” room is a gathering place that can be used for most any occasion you can come up with. Early happy hour parties as well as small seated and special dinners find just the right fit in La Joyita, with natural light, custom wallpaper, and big pops of blue.

*Ability to accommodate smaller groups. Please inquire for pricing & discounted off-peak hours.*

**SUNROOM cocktail - capacity 60**

We close the windows and heat the patio to create a warm and inviting space. When it is snowing outside it feels like you are inside a snow globe. With a straight view through the bar into the restaurant, your guests will feel as if they are part of the overall Lola experience, but off to the side, in the very best part of it. The perfect VIP section of the restaurant for your VIP event!

**ALL OF LOLA seated/cocktail - capacity 140/250**

We’ll create a custom event for you that will blow your guests away. With multiple different spaces and feels in the restaurant, guests can constantly discover and experience something new. Food and drink stations throughout the restaurant are always a fun format for a party, while a cocktail reception followed by a seated dinner is a more traditional yet equally unforgettable way to experience Lola—and each other.

*To reserve a space at Lola Coastal Mexican, a food and beverage minimum must be met. Minimums vary by date and time. All events include 8% tax and 23% service charge.*

Lots of fun options, see our full menu online and let us help you create the perfect menu for your event.

FOR MORE INFORMATION OR TO BEGIN PLANNING YOUR EVENT, CONTACT EVENTS@LOLADENVER.COM OR 720.570.8686
### ENTRÉE
(GUEST SELECTS THEIR CHOICE)
charged on consumption

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>PAN SEARED SALMON</strong></td>
<td>$25</td>
</tr>
<tr>
<td>chayote + root vegetable slaw / green curry chile atole / baby corn</td>
<td></td>
</tr>
<tr>
<td><strong>ROASTED SPATCHCOCK CHICKEN</strong></td>
<td>$23</td>
</tr>
<tr>
<td>manzanilla olive mole / smoked fingerling potato / crispy kale</td>
<td></td>
</tr>
<tr>
<td><strong>BRAISED SHORT RIB</strong></td>
<td>$26</td>
</tr>
<tr>
<td>charro beans / charred jalapeño / pickled cippolini / chile rojo / warm tortilla</td>
<td></td>
</tr>
</tbody>
</table>

*entrée pre-order required for groups of 30 or more

*vegetarian entrée available upon request

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### POSTRES
(GUEST SELECTS THEIR CHOICE)

<table>
<thead>
<tr>
<th>Item</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CINNAMON DUSTED CHURROS</strong></td>
<td>mezcal cajeta</td>
</tr>
<tr>
<td><strong>GOAT MILK TRES LECHES</strong></td>
<td>cajeta / burnt cinnamon / vanilla ash</td>
</tr>
</tbody>
</table>

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Not all ingredients are listed. While we cannot maintain a gluten free kitchen, we strive to accommodate dietary & allergy restrictions to the best of our ability. Please ask your server about modifications.

*These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.
PLATED DINNER 2 $40/PERSON

APERITIVOS
CRISPY CHIPS, TRES SALSAS + GUACAMOLE

HOST CHOOSE 1
MEXICAN TRUFFLE QUESO FUNDIDO
sweet corn / huitlacoche / epazote / chihuahua cheese

YELLOWFIN TUNA AGUACHILE*
green apple / jalapeño shiso juice / red onion / sea beans

SHRIMP CEVICHE NEGRO*
black ash salsa / burnt cucumber / cherry tomato / red onion

CRISPY CAULIFLOWER
cauliflower puree / xnipec sauce / pickled onion / currants / dill / pickled fresno

POSTRES
family style dessert platters

GOAT MILK TRES LECHES CAKE BITE
cajeta / burnt cinnamon / vanilla ash

CINNAMON DUSTED CHURROS
mezcal cajeta

ENTRÉE
(GUEST SELECTS THEIR CHOICE)
charged on consumption

PAN SEARED SALMON*
chayote + root vegetable slaw / green curry chile atole / baby corn

ROASTED SPATCHCOCK CHICKEN
manzanilla olive mole / smoked fingerling potato / crispy kale

BRAISED SHORT RIB
charro beans / charred jalapeño / pickled cippolini / chile rojo / warm tortilla

*entrée pre-order required for groups of 30 or more
*vegetarian entrée available upon request

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BAJA BUFFET $30/PERSON

CHOOSE 2 MAINS

BRAISED SHORT RIB
charred jalapeño / pickled cippolini / chile rojo / warm tortillas

PAN SEARED SALMON *
chayote + root vegetable slaw / green curry chile atole

CHICKEN ENCHILADAS
salsa roja

CHOOSE 2 SIDES

SMOKED FINGERLING POTATO

CRUNCHY KALE

MEXICAN RICE + REFRIED BEANS

ADD DESSERT BITES
+$2.50/person

GOAT MILK TRES LECHES CAKE BITES
cajeta / burnt cinnamon / vanilla ash

CINNAMON DUSTED CHURROS
mezcal cajeta

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FIESTA DE
TOSTADAS + BAJA TACOS

BAJA STLE BUFFET
SALSA + GUAC START  $6.50/PERSON
2 PROTEINS: $20/PERSON
3 PROTEINS: $23/PERSON
served with choice of corn tortillas, flour tortillas or tostadas

PROTEINS
CHARCOAL GRILLED CHICKEN ASADO
CARNE ASADA +$2
CHORIZO
SEASONAL ROATED VEGETABLE
GRILLED FISH  +$2

** make any protein into and enchilada +$2 **

COMES WITH
REFRIED BEANS
MEXICAN RICE WITH CORN + CARROTS
COTIJA
CREMA
CHOPPED LETTUCE
PICO DE GALLO

BUFFET STYLE SIDES

SMOKED FINGERLING POTATO HASH  $3/PERSON
CRUNCHY KALE  $2.50/PERSON
MIXED GREEN SALAD  $5/PERSON
altius farm greens, oregano vinaigrette, pickled cayote

POSTRES
GOAT MILK TRES LECHES CAKE BITES  $2.50/EA
cajeta / burnt cinnamon / vanilla ash
CHURROS + HOT CHOCOLATE STATION  $4/PERSON
mezcal caheta
COFFEE  +$2/PERSON

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## Reception

### Small Bites

**Miniature Tostadas**
- **Green Machine**
- **Surf + Turf Tostada**
- **Vegetable Tostada**
- **Charcoal Grilled Chicken Asado Taco**
- **Short Rib Tostada**
- **Crispy Cauliflower Tostada**

**Devilled Eggs**
- **Classic**
- **Lobster**
- **Machaca**

**Raw Bar + Seafood**
- **Ceviche Spoons**
- **Aguachile**
- **Tiradito**
- **Stuffed Chile Gueros**
- **Grilled Oysters**

### Other

- **Green Gazpacho Shooters**
- **Corn Soup Shooters**
- **Sopes (Chicken, Beef Or Vegetarian)**
  - topped with lettuce / avocado / cortija

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## Estación de Aperitivos

**Stationary Appetizers**

**Crispy Chips + Salsas**
- **Lola Guacamole**
  - fried lentils / spicy chickpeas
- **Tatelas**
  - masa + mexican cheese, salsa suiza

## Ceviche + Raw Bar

**$20/Person**

**Shrimp Ceviche Negro**
- black ash salsa / burnt cucumber / cherry tomato / red onion

**Yellowfin Tuna Aguachile**
- green apple / jalapeño shiso juice / red onion / sea beans

**2 Dozen Oysters**
- peach uzu / lemons / cocktail sauce
- **$75**

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## Bar Packages

### Option 1
**$10/Person**
- guac, chips, salsa, tatales

### Option 2
**$15/Person**
- guac, chips, salsa, tatales + 2 small bites

### Option 3
**$20/Person**
- guac, chips, salsa, tatales + 3 small bites

### Option 4
**Heavy App**
**$18/Person**
- chips, guac, salsa, pick 3
## BRUNCH BUFFET

**BREAKFAST TACO BUFFET**  $19/PERSON  
scrambled eggs chorizo / bacon / avocado / warm flour or corn tortillas / salsa macha chilaquiles / fresh fruit

**BREAKFAST ENCHILADA BUFFET**  $22/PERSON  
chihuahua + oaxaca cheese / chile rojo / chopped lettuce / crema / scrambled eggs / fresh fruit / bacon/ chorizo

### ADDITIONS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price/Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>CRISPY POTATOES</td>
<td>$3/PERSON</td>
</tr>
<tr>
<td>REFRIED BEANS</td>
<td>$3/PERSON</td>
</tr>
<tr>
<td>MIXED GREEN SALAD</td>
<td>$3/PERSON</td>
</tr>
</tbody>
</table>

### BEVERAGE

<table>
<thead>
<tr>
<th>Item</th>
<th>Price/Bottle/Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>MIMOSA BAR</td>
<td>$24/BOTTLE</td>
</tr>
<tr>
<td>grapefruit, cranberry and pineapple juice</td>
<td></td>
</tr>
<tr>
<td>COFFEE + HORCHATA</td>
<td>$5/PERSON</td>
</tr>
</tbody>
</table>

### APERITIVOS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price/Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHIPS CHIPS + SALSA</td>
<td>$3/PERSON</td>
</tr>
<tr>
<td>DOUGHNUT SAMPLER</td>
<td>$4/PERSON</td>
</tr>
<tr>
<td>salted caramel, powdered sugar, glazed</td>
<td></td>
</tr>
<tr>
<td>LOBSTER DEVILED EGGS</td>
<td>$15/HALF DOZEN</td>
</tr>
<tr>
<td>crispy bacon</td>
<td></td>
</tr>
<tr>
<td>LOLA GUACAMOLE</td>
<td>$3.50/PERSON</td>
</tr>
<tr>
<td>fried lentils / spicy chickpeas</td>
<td></td>
</tr>
</tbody>
</table>

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FLOORPLANS

MAIN DINING ROOM
CAPACITY: 140 SEATED / 250 COCKTAIL STYLE *
* + $250 charge

LA JOYITA
CAPACITY: 30 ENTIRE ROOM / 16-20 LOWER

PATIO
CAPACITY: WHOLE 50 / HALF 25 (SEMI-PRIVATE)

BELOLA - SEATED
CAPACITY: 42

BELOLA
CAPACITY: 60 RECEPTION

BELOLA BUFFET
CAPACITY: 55 RECEPTION / 42 SEATED
FAQ PRIVATE EVENTS

DO YOU HAVE ROOM FEES?
We have food and beverage minimums that vary depending on the day of the week and the time of the year. In the event that a food and beverage is not met, a room fee will be charged.

IS THERE A DEPOSIT REQUIRED?
A 50% deposit is required to reserve your space. This deposit will be applied to your final bill on the night of your event.

WHAT IS THE LARGEST GROUP YOU CAN ACCOMMODATE?
If you buy out the entire restaurant, will accommodate up to 250. Our private rooms can accommodate up to 55.

DO YOU HAVE A/V EQUIPMENT?
Yes! Our BeLola space is equipped with a drop down 70" screen, projector and microphone. We’re happy to assist with the rental of other equipment if necessary for your presentation or meeting. We offer complimentary WiFi throughout the restaurant. A dry run is required first.

CAN I BRING IN MY OWN MUSIC?
BeLola has her own sound system, so you can choose to send us a playlist or play from your own device. Test must be guest appropriate we are a family restaurant we reserve the night to adjust selection & volume.

WILL YOU COORDINATE OUTSIDE RENTAL ITEMS OR FLORALS FOR MY EVENT?
We are happy to florals or additional equipment rentals (extra coat racks, linens, etc.) for an additional 10% coordination fee.

WHEN DO I HAVE TO CONFIRM MY GUEST COUNT?
We require a billable headcount 1 week prior your event.

ARE YOUR SPACES HANDICAP ACCESSIBLE?
Our entrance and our La Joyita, Main, Patio & dining room is fully handicap accessible. BeLola is located at the base of a flight of stairs and is not handicap accessible.

WHEN ARE MY FINAL MENU SELECTIONS DUE?
Final menu selections are due two weeks prior your event.

CAN WE BRING OUR OWN CAKE TO OUR EVENT?
We love having the opportunity to help you celebrate special days! If you do bring your own cake to celebrate we are happy to cut it up and serve it with a $2 cake cutting fee.

WHAT IF SOME OF MY GUESTS HAVE FOOD ALLERGIES OR DIETARY RESTRICTIONS?
With advance notice, we can accommodate a wide range of food allergies and dietary restrictions. We have menu items that feature gluten and dairy free options, and our staff and chefs are trained to accommodate these needs.

WHERE DO MY GUESTS PARK AND HOW MUCH WILL IT COST?
There are two paid lots in walking proximity to the restaurant with evening rates, one at 16th and Boulder, one at 15th and Boulder. Street parking is free for up to two hours.

WHAT IS THE SERVICE CHARGE AND TAX?
All food and beverage is subject to a 23% service charge, plus 8% sales tax.