

LULA



LULA
6A-8A LONSDALE ROAD
QUEEN'S PARK
LONDON
NW6 6RD







LULA is a new neighbourhood restaurant on Lonsdale Road in Queen's Park. The stunning venue spans across two levels, perfect for private dining, birthdays, wedding ceremony & reception.

THE LOFT

Take the first flight to "The Loft" on the first floor. This bright white space features expansive bi-folding windows that open up, creating an inviting and airy atmosphere. The open gable roof, complete with skylights, floods the room with natural light. The pristine white floors and soft off-white walls enhance the cleanliness and warmth of the setting. This adaptable area suits various events perfectly.

Up to 60 seated or 100 standing.

RATES

Dry Hire - £600 + Vat per hour (room only, minimum 10 hours)

With in-house catering
Room hire between £500-£1,000 + VAT
(depending on how many guests)

Seated:

Minimum spend on food and drinks:
£3,000 + 12.5% service charge (Vat inc) for up to 30 guests, then
£100* per person, to max 60 guests

or

Standing drinks & canapés:
Minimum spend on food and drinks:
£3,000 + 12.5% service charge (Vat inc) for up to 40 guests, then
£75* per person, to max 100 guests

Catering options:

3 course sharing menu (£65pp*) / 4 course set dinner menu
£80*pp (sharing).

Canapés (10 each) - £45*pp

*discretionary 12.5% Service charge will be added. VAT included





MAIN ROOM

Moving to the ground floor, you'll find the main restaurant leading out to the Terrace through floor to ceiling bi-folding glass doors.

The main room accommodates up to 50 seated guests or 100 standing.

LULA's innovative repurposed space offers both elegance and flexibility. It's your venue to craft memorable experiences.

Exclusive hire:
50 seated or 100 standing

RATES

Dry Hire - £1,000 + Vat per hour (room only, minimum 4 hours)

With in-house catering

Room hire:
50 seated / 100 standing - £1,000 + Vat

Minimum spend:
£4,000 (Vat inc) + 12.5% service charge

Removal of restaurant furniture - £500 + vat





FULL HIRE

Ceremony & Wedding reception

Split between both floors:

Exclusive hire:

110 seated (60 Loft & 50 Main room)

200 standing (100 on each floor)

Dry hire from £8,000 +Vat (Venue only)

Use of Kitchen - £800 + Vat

With in-house catering:

Venue hire: £2,000 + VAT

Minimum spend: £8,000 (Vat inc) + 12.5% service charge





THE TERRACE

20 Seated

Rates

Dry hire: £500 + Vat per hour (minimum 3 hours)

With in-house catering:

Terrace hire: £500 + VAT

Minimum spend: £1,000 + 12.5% service charge

Included in the prices:

In-house staff

LED lights in the Loft

Restaurant furniture

Cleaning

Glassware, crockery & cutlery

Table cloths & napkins

Candles

Lula Name cards

Lula Menus

Optional extras available (price on request):

Event Planner

Set dressing - Room & table

Table Flowers

From £20 + Vat per mini bud vase

DJ Equipment available to hire

(2 x Pioneer CDJ's Nexus 2 + Pioneer DJM900 mixer)

£350 + Vat

Resident DJ - £550 (Up to 4 hours)







License times

Monday to Wednesday until 23:30
Thursday to Saturday 00:30 (00:00 bar closes)
Sunday 23:00

For an extension on license times we can apply for a temporary event notice until 2am. Need 3 weeks advance notice. Additional charge of £500 + vat per extended hour after midnight.

Music can be played via bluetooth from a phone or we have a selection of playlists to choose from.

CONTACT

EVENTS@LULARESTAURANT.COM

WHATSAPP: 07393191632

INSTAGRAM
[@LULARESTAURANT](https://www.instagram.com/lularestaurant)

WEB
WWW.LULARESTAURANT.COM

Terms & Conditions

1. Reservation and Payment:

A 50% payment is required to secure the booking, paid upon receiving an invoice.

The remaining balance must be paid 60 days before the event.

If the event is within 2 months, 100% of the invoice must be paid.

2. Minimum Spend:

A minimum spend will be confirmed with the client before the event based on the agreed number of guests. If the number of guests increases, the minimum spend will be increased pro rata. If the number of guests decreases, funds will be put towards the bar spend.

3. Cancellation:

If the client cancels the event up to 2 months before the event date, all monies will be refunded. Within 2 months no refunds are accepted.

4. Event Setup:

The client is responsible for providing any additional event setup materials not included in the restaurant's standard setup.

The client must communicate their setup needs in advance.

5. Damage deposit:

We charge a refundable damage deposit

The client is responsible for any damage caused to the restaurant's property during the event and will be billed accordingly.

Any damages will be agreed by the client and venue management before any deductions are made.

6. Food and Beverage:

The client must choose their food and beverage selections from the menus provided.

Dietary restrictions and allergies must be communicated in advance.

No outside food or beverage is allowed unless agreed upon in advance.

7. Service and Staffing:

The restaurant will provide the necessary staff based on the event's requirements.

Additional staffing requests may incur extra charges.

8. Event Duration:

The event is limited to a specified duration. Overtime may incur additional charges if agreed upon in advance.

9. Liability:

The restaurant is not responsible for accidents, injuries, or loss of personal property during the event.

10. Force Majeure:

Neither party shall be held liable for events beyond their control, such as acts of God, natural disasters, strikes, etc.