



BAR
lulu

EVENT PACKAGE | 510 17 AVE SW | LULUBAR.CA



a chef-driven bar in the heart of 17th avenue.

Lulu Bar is an escape from the ordinary. Its welcoming vibe is reminiscent of hidden gems from your last vacation, only better because it's right here in your own backyard. With a healthy, Pacific-inspired menu, Lulu's wood-fired food is light and fresh – but heavy on flavour.

Lulu's fun, light, and refreshing drink menu is equally well-travelled, with its sake, beer, and creative cocktail offerings perfect for long afternoons on the patio or late nights in the surf shack-inspired room.

From the moment you walk into Lulu Bar, you'll feel like you're far from home – and we like that.



our menu

Chef Joseph Sokoloff's fare is a tribute to the Pacific Ocean and many of the regions that touch it, with influences from Asia to Hawaii, California to British Columbia. His unique flavours – and flavour combinations – are a result of his international upbringing and lifelong love of travel.

His passion for exploring the intersection of Eastern and Western cuisines began after several formative years as a child in Indonesia and Vietnam.



full venue COCKTAIL 80 | SEATED 60

upstairs COCKTAIL 30 | SEATED 20



first course

STEAMED EDAMAME

togarashi, sesame, pickled citrus

FRIED COCONUT SQUID

pineapple, pickled jalapeño,
crispy garlic, coriander

HOUSE SPAM

toasted nori, ginger dill pickles

second course

MOCHIKO FRIED CHICKEN

pickled bean salad, chili vinegar,
sesame buttermilk

COAL ROASTED COD

turmeric marinade, coconut
hot & sour, fried greens

CHINESE BROCCOLI

wok fried, tofu miso, sambal soy,
sesame, mint

SICHUAN NOODLE SALAD

kale, pickled spring vegetable,
sprouts, peanut, chili sesame dressing

dessert

THE BAKED HULA

kona coffee, macadamia,
dark chocolate

GROUP MENU
\$45/PERSON



first course

CHIPS & DIP

udon crisps, kimchi dip

STEAMED EDAMAME

togarashi, sesame, pickled citrus

FRIED COCONUT SQUID

pineapple, pickled jalapeño,
crispy garlic, coriander

HOUSE SPAM

toasted nori, ginger dill pickles

FRIED MISO CURED EGG

tamarind chili jam, cucumber relish

second course

MOCHIKO FRIED CHICKEN

pickled bean salad, chili vinegar,
sesame buttermilk

COAL ROASTED COD

turmeric marinade, coconut
hot & sour, fried greens

CUCUMBER GADO GADO SALAD

celtuce, orange, crispy wonton,
peanut dressing

third course

WOOD GRILLED BEEF STRIPSTEAK

thai peppercorn sauce, maitake
mushrooms, fresh ginger & scallion oil

CHINESE BROCCOLI

wok fried, tofu miso, sambal soy,
sesame, mint

SICHUAN NOODLE SALAD

kale, pickled spring vegetable, sprouts,
peanut, chili sesame dressing

dessert

THE BAKED HULA

kona coffee, macadamia,
dark chocolate

GROUP MENU
\$60/PERSON



snack

CHIPS & DIP

udon crisps, kimchi dip

STEAMED EDAMAME

togarashi, sesame, pickled citrus

HOT DOG BAO

char siu, pickled mustard greens,
banana ketchup, peanut

first course

FRIED COCONUT SQUID

pineapple, pickled jalapeño,
crispy garlic, coriander

HOUSE SPAM

toasted nori, ginger dill pickles

CUCUMBER GADO GADO SALAD

celtuce, orange, crispy wonton,
peanut dressing

second course

WOOD GRILLED BRANZINO

pineapple, maple, dill, toasted
peanut, lettuce cups

CHINESE BROCCOLI

wok fried, tofu miso, sambal soy,
sesame, mint

SICHUAN NOODLE SALAD

kale, pickled spring vegetable,
sprouts, peanut, chili sesame dressing

third course

CRISPY NEW POTATOES

hemp heart emulsion, crispy thai pork,
crème fraîche, charred leek

BBQ CRISPY HALF DUCK

braised leg, turmeric crepes,
pickles, tamarind sauce

WOOD GRILLED BEEF STRIP STEAK

thai peppercorn sauce, maitake
mushrooms, fresh ginger & scallion oil

dessert

THE BAKED HULA

kona coffee, macadamia,
dark chocolate

COCONUT TRES LECHES CAKE

caramelized coconut,
vietnamese cinnamon, lime

GROUP MENU
\$75/PERSON



bites

WINTER MELON	28
lemongrass, kaffir lime powder, chili	
JALAPEÑO & VINEGAR TARO CHIPS	28
edamame & avocado mousse, pickled ginger, pineapple, mint	
CRISPY CHICKPEA TOFU	28
green chili vinaigrette, charred cabbage	
DUNGENESS CRAB TAMAGO	36
egg custard, crème fraîche, tobiko, green curry, crispy garlic	
SHUCKED OYSTERS	46
smoked nuoc cham, lime, cilantro & scallion	
POKE	48
red tuna, tamari, avocado, pickled fennel, lime kosho aioli, nori, sesame cracker	
VIETNAMESE RARE BEEF TARTARE	30
pho glaze, crispy garlic, asian pear, endive, puffed vermicelli	
SWEET SOY CHICKEN LIVER MOUSSE	34
seasonal fruit preserve, green papaya slaw, chili oil, fried rice cakes	
HOT DOG BAO	66
char siu, pickled mustard greens, banana ketchup, peanut	

CANAPES
PER DOZEN

skewers

THAI SAUSAGE	40
charred chili relish, herbs	
GRILLED CHICKEN	40
chili peanut sauce, grilled lime	
BEEF TONGUE	40
coconut soy, pickled green papaya	
HOUSE SPAM	40
toasted nori, ginger dill pickles	
KING OYSTER MUSHROOM	30
mushroom tare, togarashi	
LAMB MEATBALL	40
japanese curry, kabocha squash	

dessert

HAWAIIAN BUTTER MOCHI	32
brown butter, roasted coconut	
HAUPIA MARSHMALLOW	32
caramelized pineapple, lime	
MISO BROWNIE	36
whipped chocolate	
MINI MALASADAS	36
seasonal flavours	

available for groups of 25+



sharing platters

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|---|-----|
| SEASONAL VEGETABLES | 75 |
| assortment of seasonal vegetables and salads from the menu | |
| MOCHIKO FRIED CHICKEN | 120 |
| pickled bean salad, chili vinegar, sesame buttermilk | |
| ROASTED ATLANTIC COD | 155 |
| pineapple, maple, dill, crispy shallot, lettuce cups | |
| CHAR GRILLED ALBERTA BEEF BRISKET | 165 |
| chili sweet & sour, herb salad, bean sprouts, fried shallot | |

available for groups of 25+

PLATTERS



contact

FOR INQUIRIES OR TO BOOK AN
EVENT, EMAIL INFO@LULUBAR.CA

lulu bar

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items listed in this events package
are subject to change due to our
continually evolving menu.