



Event Package

Lay Low Cafe is a modern 70's inspired cafe by day that transforms into a vibrant and intimate event space.



2025

LAY LOW CAFE

LAYLOWCAFE.CA



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About Lay Low

Lay Low Cafe is a modern space filled with natural light and greenery. By night, our café transforms to create a vibrant and intimate atmosphere.

Our café plays the perfect host for any occasion and can accomodate up to 75 guests for a private event. We offer sit down dinners, a contemporary cocktail party or a combination of both. With a licensed seasonal outdoor space, large windows that open and beautiful greenery, Lay Low Cafe is the place to be.

This events package guides you through our event space, however we are flexible and willing to work with you to create the perfect celebration. Reach out to talk all things events, and how we can make your occasion unforgettable! erica@laylowcafe.ca

We look forward to hosting you and your friends at Lay Low Cafe!

Let's begin...



Venue Hire



Lay Low is available for exclusive hire from 6:30pm every day of the week. We do not charge a venue hire fee, however we have a minimum spend of \$2000 for 4 hours. For additional hours required, \$500 per hour is added onto the minimum spend.

Through exclusive hire of our venue, you receive:

- 4 hours of Exclusive Venue Hire
- Intimate Setting
- Access to all Indoor/Outdoor Areas
- Event Manager
- Staffing, including a Barista
- Speakers with your choice of playlist



Canapé Soirée

Personalized to your preferences. Have an idea for an appetizer? Let us know and we can make it happen. Our qualified Kitchen staff love creating new dishes.

Here are some ideas we think would be great and we would love to make:

Rice paper rolls with satay
Jalapeno cream cheese wontons (V)
Chicken dumplings
Vegetarian or chicken samosas
Chicken and coleslaw sliders
Beef Sliders
Spinach dip with Pitas
Coconut shrimp with bang bang sauce
Flatbread pizzas (variety)
Spicy salmon crispy rice bites
Sweet and sour pork with maple sauce (GF)
Cheese potato croquette with garlic aioli (V),
Arancini w/ forest mushroom + asiago cheese (V)
Bruschetta w/ goat cheese, basil + chilli (V)



Sit Down Dinner

We can seat up to 40 guests for an elegant Sit Down Dinner. Our Sit Down Dinners are served based upon previous selection, except where dietary requirements apply. Choose from: 2 courses, 3 courses, or a mix of courses and canapés.

Appetizers for the table, entrees, main course and dessert. We are open to any suggestions for meal choices. We would love to curate a dinner menu that is unique to your liking.

Bringing your own cake? Not a problem!

If you require us to cut + serve there is a flat rate of \$50.

Starting from \$55 Per Person

Drinks



We can organise a pre-paid or on consumption bar tab with beverages of your choosing. Alternatively, we can run a cash bar for guests to purchase beverages. We offer beer, cider, white wine, red wine, mixed bar rail drinks, cocktails and mocktails. We also offer coffee, tea, and soft drinks. Please enquire about specific brands we are currently carrying.

Have a signature cocktail?

Why not offer it to your guests on arrival to add your special touch!



Starting from \$6

Terms and Conditions

Venue hire is inclusive once a minimum spend of \$2,000 is reached and Lay Low Cafe is yours exclusively for a 4 hour duration. Any additional hours are added at \$500 per hour onto the minimum spend.

A \$500 deposit is required to reserve Lay Low for your event date. Your deposit is fully refundable for cancellations with 60 days prior to your booking. If cancellation is between 30 and 60 days prior, 50% of the deposit will be retained. If less than 30 days prior to your booking, 100% of the deposit will be retained.

Responsible service of alcohol applies to all functions.

Guest numbers + menu items are to be confirmed 2 weeks prior to your event date. The final event balance is to be paid 7 days prior. All staffing is included for your event. Management reserves the right to cancel an event should numbers fall below the minimum spend. Clients are financially responsible for any damage or breakages incurred by guests during the function.

Lay Low Cafe takes no responsibility for loss or damage of items left on the premises. It is the organiser's responsibility to ensure all guests are aware of finishing times.

I acknowledge and accept having read and understood the above information and have retained a copy for my use. I further agree to comply with all terms and conditions associated with my booking.

Signature:



Date:

May 8, 2025



**For any additional questions please do not
hesitate to email or call:**

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