



CONTACT

www.lalaland.com.au/melbourne . (03) 8395 2639 . functions@gcbg.com.au . Level 1/125 Hardware St, Melbourne VIC 3000



GROUP BOOKINGS

OPERATION TIMES

Sunday – Thursday 4pm – 1am
Friday – Saturday 4pm – 3am

VENUE CAPACITY 175

Looking for the perfect spot to host your next get-together? La La Land is just what you need. Whether it's a birthday, work party, or something in between, we've got the space, vibe, and team to make it easy and fun. Choose from our flexible beverage packages or go with a classic cash bar—whatever suits your style. With great drinks, and friendly service, all you need to do is show up and enjoy.

BAR TAB (ON CONSUMPTION)

Set up a bar tab with a spend limit that suits your budget. We'll keep you updated as your event progresses, and you're welcome to increase it at any time. You'll stay in control of the spend, and your guests will enjoy seamless service throughout the event.

CASH BAR

Prefer to let guests pay their own way? No problem. Guests can purchase drinks from our full beverage menu at bar prices throughout the function, contributing to the minimum spend.

ENTERTAINMENT

Need a DJ? We've got you covered. Let us know your vibe, and we'll match you with the right sound. Rates and styles available on request. (Full venue hire only)

MINIMUM SPENDS (BEV PACKAGES ONLY)

Minimum spends are reflective of beverage only. Catering, DJs, Equipment hire and additional add-ons are additional costs.

Public Holiday events incur a 20% surcharge. Public Holiday and Public Holiday Eve bookings will be taken at La La's discretion.

CONTACT

For full venue hire and group bookings please email our reservations team functions@gcbg.com.au



THE BOOZE

BEV PACKAGES

(Minimum 20 People)

La La Package

2 hr - \$75 PP

3 hr - \$85 PP

4 hr - \$95 PP

Premium Package

\$85 PP

\$100 PP

\$115 PP

WHAT'S INCLUDED

SPARKLING

Tatachilla Brut

- * Da Luca Prosecco
- * Croser Blanc de Blanc NV

RED WINE

Hardys The Riddle - Cabernet Merlot

- * Petaluma White Label - Cabernet Sauvignon
- * St Hallett Faith Barossa Valley Shiraz
- * Poggio Anima Sangiovese DOC
- * HRB Pinot Noir

WHITE WINE

Tatachilla Sauvignon Blanc

Hardys The Riddle - Moscato

- * Rolf Binder Riesling
- * Grant Burge East Argyle Pinot Gris
- * Petaluma White Label - Sauvignon Blanc
- * HRB Chardonnay
- * Le Trotteur - French Rose

BEER / CIDER / TAP

La La Lager

Furphy

- * Hahn Super Dry
- * Stone & Wood
- * Byron Bar Lemon Squash

* = Available in 'Premium' beverage package

ADD-ONS

SPIRIT UPGRADE

Vodka	\$15 PP / Hr
Gin	Trawool
Scotch	Tanqueray
Dark Rum	Singleton Single Malt
Irish Whisky	Plantation
Tennessee Whiskey	Jameson
Tequila	Jack Daniel's
White Rum	Casamigos Blanco
Bourbon	Bundaberg Silver Reserve
	Bulleit

COCKTAIL ON ARRIVAL

Appletini	\$21 PP
Espresso Martini	\$21 PP
French Martini	\$21 PP
Negroni	\$21 PP
Old Fashioned	\$21 PP
Pornstar Martini	\$22 PP

NON-ALC

Who Shot Tom Collins	\$12 Ea
Sober Southside	
Tropical Hurricane	

CHAMPAGNE ON ARRIVAL

Moet Imperial Brut	\$15 / PP
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CATERING OPTIONS

CANAPÉS

HONEY ROASTED PUMPKIN TART, WHIPPED FETA, DUKKAH (V)	6
BRUSCHETTA WITH TOMATOES, BASIL, GARLIC & COLONNA EXTRA VIRGIN OLIVE OIL (V, DF)	5
SMOKED SALMON, HERB CRÈME FRAÎCHE, AVRUGA CAVIAR, LEMON ZEST ON BLINI	6
SOFT MINI CHICKEN SANDWICH WITH TARRAGON MAYONNAISE (GFO)	6.5
RARE BEEF, MINI TOSTADA, PICO DE GALLO SALSA, PUREED AVOCADO (DF, GF)	6.5
PANINI, BASIL PESTO, CRUMBED OYSTER MUSHROOM CUTLET, ROASTED CAPSICUM (VG)	6
ROCK LOBSTER ROLL, SAFFRON MAYO, CHIVE BUTTER	10
CHIPOTLE JACKFRUIT, CABBAGE SLAW, AVOCADO PUREE (VG, GF)	8
CHOCOLATE GANACHE TART WITH LIGHTLY AERATED CREAM (V)	6
LEMON TART WITH CRÈME FRAÎCHE & CANDIED ZEST (V)	6
ASSORTED MACARONS	6

PLATTERS

LOBSTER BRIOCHE ROLL, LETTUCE, CHIVE, SAFFRON MAYO	20pcs	200
FRIED CHICKEN TOSTADAS, AVOCADO PUREE, PICO DE GALLO, CORIANDER (VGO)	20pcs	100
TONKATSU CHICKEN SANDO, CABBAGE SLAW, TONKATSU MAYO	20pcs	150

GRAZING

CHARCUTERIE GRAZING TABLE	35 PP
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UPGRADE OPTIONS

CAVIAR BUMP + SHOT OF VODKA	25 PP
ASSORTED SUSHI	8 PP
SEASONAL FRUIT PLATTER	75-100

*STATIONS ARE A MINIMUM OF 50 GUESTS
*UPGRADE OPTIONS ARE A MINIMUM ORDER OF 50

DIETARY
V VEGETARIAN
VG VEGAN
VGO VEGAN OPTION
GF GLUTEN FREE
GFO GLUTEN FREE OPTION
DF DAIRY FREE

OUR MENU INCLUDES ALLERGENIC INGREDIENTS AND IS PREPARED IN A KITCHEN THAT HANDLES NUTS, SHELLFISH, AND GLUTEN. ALTHOUGH WE MAKE EVERY REASONABLE EFFORT TO CATER TO OUR GUESTS' DIETARY REQUIREMENTS, WE CANNOT PROVIDE A GUARANTEE OF ALLERGEN-FREE FOOD.

HOW TO FIND US



ADDRESS

1/125 Hardware Street, Melbourne CBD.



BY TRAIN

If you're coming by public transport, the closest train station is Melbourne Central Station, just a five-minute walk away.



BY TRAM

Trams in surrounding area includes:
19 / 30 / 35 / 57 / 59.



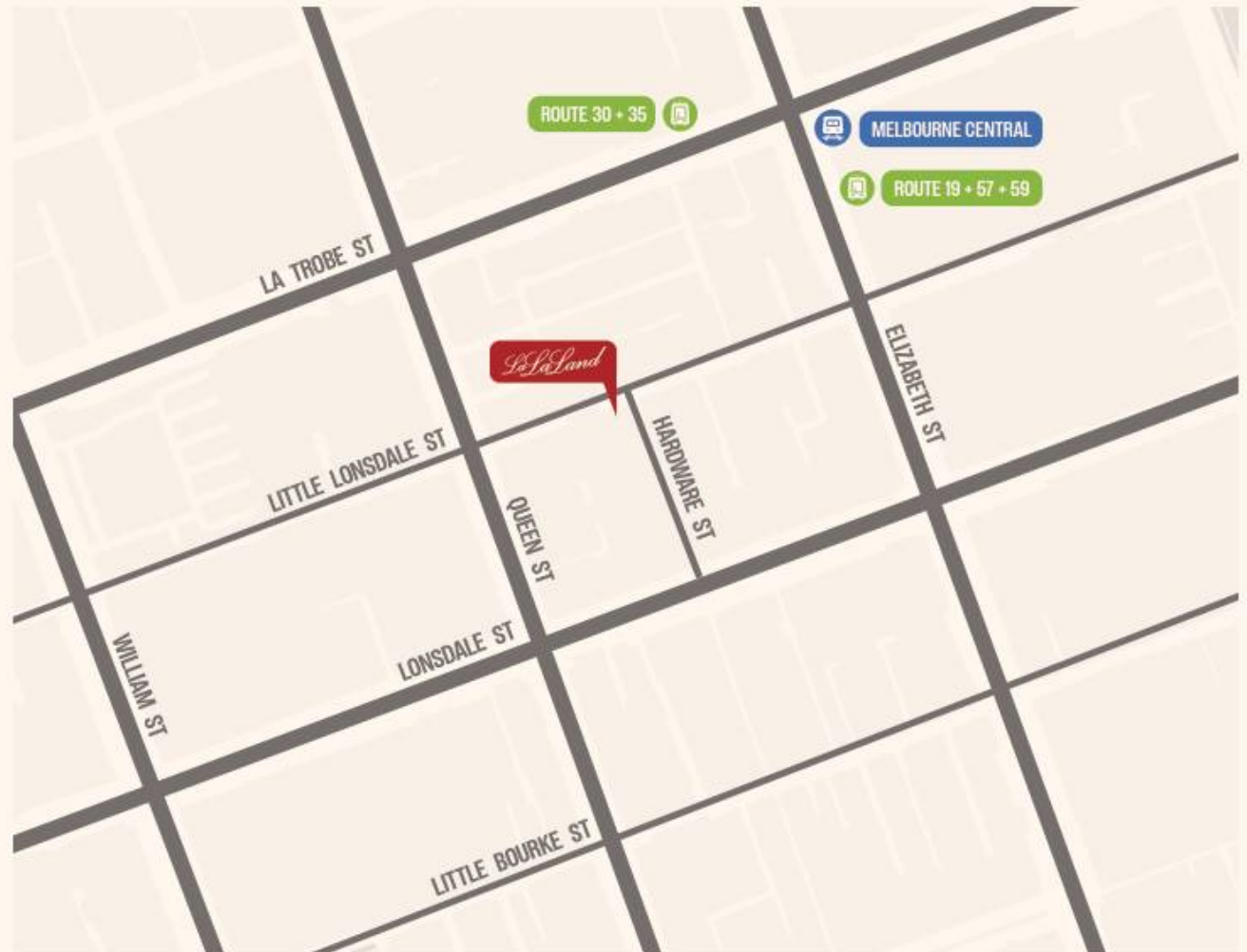
BY CAR

For those driving, there is paid street parking available along Hardware Street and in the surrounding laneways and carparks.



BY UBER

If you're taking a rideshare or taxi, simply set your drop-off point to 1/125 Hardware Street, Melbourne CBD, and you'll be at our doorstep in no time.



T+C'S

MINIMUM GUESTS

All beverage packages require a minimum of 20 people.

MINIMUM SPEND

A minimum spend and room hire applies for your event. Any expenses incurred above the minimum spend will be charged accordingly and added to the final bill at the completion of your event. Please provide as much detail as possible so we can create the perfect experience for you.

BOOKINGS CONFIRMATION

A reservation is only secured upon receipt of a 20% deposit and signed booking agreement. Until then, the booking is treated as an enquiry only and subject to availability.

SURCHARGE

All credit card payments will incur a 2% processing fee. A 20% surcharge on the entire bill is applicable on Public Holidays.

CONTACT US!

Please email functions@gcbg.com.au We look forward to creating a truly memorable event with you.

