



DRINK PACKAGES

Bar Tab

Drinks can be purchased on a cash basis or charged to a tab on consumption at regular bar prices. Select any drink from our extensive drink menu and agree on a pre-set limit that can be increased, if needed, on the day.

The Classic Galah

Sparkling

Prosecco, 2017 All Saints, Hunter Valley, VIC

White & Red

Sauvignon Blanc, NV 30 Miles, VIC Cabernet Sauvignon, NV 30 Miles, VIC

Soft drink

Pepsi, Pepsi max, Lemonade, Lemon Squash, Ginger ale, Soda -Iced Water - Juices

Tap Beer

Sample ¾ IPA, VIC
Furphy Refreshing Ale, VIC
Kosciusko Pale Ale, NSW
White Rabbit Dark Ale, VIC
Byron Bay Hazy 1 Lager, NSW

2 HOUR PACKAGE

\$35 per person

3 HOUR PACKAGE

\$45 per person

4 HOUR PACKAGE

\$55 per person

5 HOUR PACKAGE

\$65 per person





The Premium Galah

Choose 1 Sparkling, 2 Reds and 2 Whites Sparkling

NV Save Our Souls Bubbles & Co, Chardonnay, Vermentino, Yarra Valley, VIC NV Didier Chopin, Pinot Meunier, FRA

White & Red

Sauvignon Blanc, NV 30 Miles, VIC Chardonnay, Byrne, Plumpton, VIC Riesling, Jeanneret, Clare Valley, SA

Cabernet Sauvignon, NV 30 Miles, VIC

Pinot Noir, Caladonia, Gippsland, VIC

Tempranillo, Pinga, Heathcote VIC

Soft drink

Pepsi, Pepsi max, Lemonade, Lemon Squash, Ginger ale, Soda, Iced Water, Juices

Tap Beer

Sample ¾ IPA, VIC
Furphy Refreshing Ale, VIC
Kociusko Pale Ale, NSW
White Rabbit Dark Ale, VIC
Byron Bay Hazy 1 Lager, NSW

Spirits

All first pour spirits

2 HOUR PACKAGE

\$45 per person

3 HOUR PACKAGE

\$55 per person

4 HOUR PACKAGE

\$65 per person

5 HOUR PACKAGE

\$75 per person

GALAH





The Royal Galah Package

Choose 1 Sparkling, 3 Reds and 3 Whites

Sparkling

2014 Umbra Ancestral, Blanc, Gippsland, VIC NV Didier Chopin, Pinot Meunier, FRA

White & Red

Marsanne, Tellurian, Heathcote, VIC Chardonnay, Byrne, Plumpton, VIC Riesling, Jeanneret, Clare Valley, SA Pinot Gris, Gilbert Family Wines, Mudgee, NSW

Cabernet Sauvignon, NV 30 Miles, VIC Pinot Noir, Caladonia, Gippsland, VIC Tempranillo, Pinga, Heathcote, VIC Dolcetto, Liquid Rock 'N' Roll, Kensington, VIC

Soft drink

Pepsi, Pepsi max, Lemonade, Lemon Squash, Ginger ale, Soda, Iced Water, Juices

Tap Beer

Sample ¾ IPA, VIC Furphy Refreshing Ale, VIC Kociuszko Pale Ale, NSW White Rabbit Dark Ale, VIC Byron Bay Hazy 1 Lager, NSW

Spirits

A premium selection of top shelf Spirits including the house pours.

2 HOUR PACKAGE

\$75 per person

3 HOUR PACKAGE

\$90 per person

4 HOUR PACKAGE

\$125 per person

5 HOUR PACKAGE

\$135 per person

The Royal Galah & Signature Bushtails Package

\$20 each/per person

Minimum pre order for 20+

Brekki Espresso

Baxter Vodka, Boston Black cold drip, Cartons Coffee, 2 dashes vegemite bitters, butter foam

All Australian Negroni

Four Pillars Spiced Negroni Gin, Maidenii Sweet Vermouth, Davidson Plum infused Okar Amaro

You're on the Southside

West Winds Sabre, St. Germain Elderflower liquor, cucumber & mint

Suzanne Summers

Stolen white rum, Soho lychee liquor, fresh lime & lychee

Cucumber Colada

Husk Distillers white rum, cucumber & pineapple juice, coconut syrup & sesame oil

Budgy Smuggler

Shiraz Gin, Four Pillars Gin, galangal, rosemary, pepperberry & mixed berry





Wine Packages

Classic wine

Prosecco, 2017 All Saints,
Hunter Valley, VIC
-----Sauvignon Blanc, NV 30
Miles, VIC
Cabernet Sauvignon, NV 30
Miles, VIC

2 HOUR PACKAGE

\$25 per person

3 HOUR PACKAGE

\$35 per person

4 HOUR PACKAGE

\$45 per person

5 HOUR PACKAGE

\$55 per person

Premium Wine

Choose 1 Sparkling, 3 Reds and 3 Whites

Prosecco, 2017 All Saints,
Hunter Valley, VIC

2014 Umbra Ancestral, Blanc,
Gippsland, VIC

----Chardonnay, Byrne Plumpton,
Sunbury, VIC
Riesling, Jeanneret,
Clare Valley, SA
Pinot Gris et al, Gilbert
Family Wines, Mudgee, NSW
Marsanne, Tellurian,
Heathcote, VIC

Dolcetto, Liquid Rock 'N' Roll,
Kensington, VIC
Pinot Noir, Caladonia,
Gippsland, VIC
Tempranillo, Pinga, Heathcote, VIC
Malbec, Jones, Rutherglen, VIC

2 HOUR PACKAGE

\$35 per person

3 HOUR PACKAGE

\$45 per person

4 HOUR PACKAGE

\$55 per person

5 HOUR PACKAGE

\$65 per person





The Royal Galah Wine

Choose 1 French Champagne, 3 Reds and 3 Whites

NV Didier Chopin, Pinot Meunier, FRA

Le Brun De Neuville, Chardonnay, FRA

Sauvignon Blanc, NV 30 Miles, SA Chardonnay, Byrne Plumpton,

Sunbury, VIC

Riesling, Jeanneret, Clare

Valley, SA

Pinot Gris et al, Gilbert Family

Wines, Mudgee, NSW

Cabernet Sauvignon, NV 30 Miles, VIC

Pinot Noir, Caladonia,

Gippsland, VIC

Tempranillo, Pinga, Heathcote,

VIC

Dolcetto, Liquid Rock 'N' Roll,

Kensington, VIC

2 HOUR PACKAGE

\$65 per person

3 HOUR PACKAGE

\$80 per person

4 HOUR PACKAGE

\$115 per person

5 HOUR PACKAGE

\$125 per person

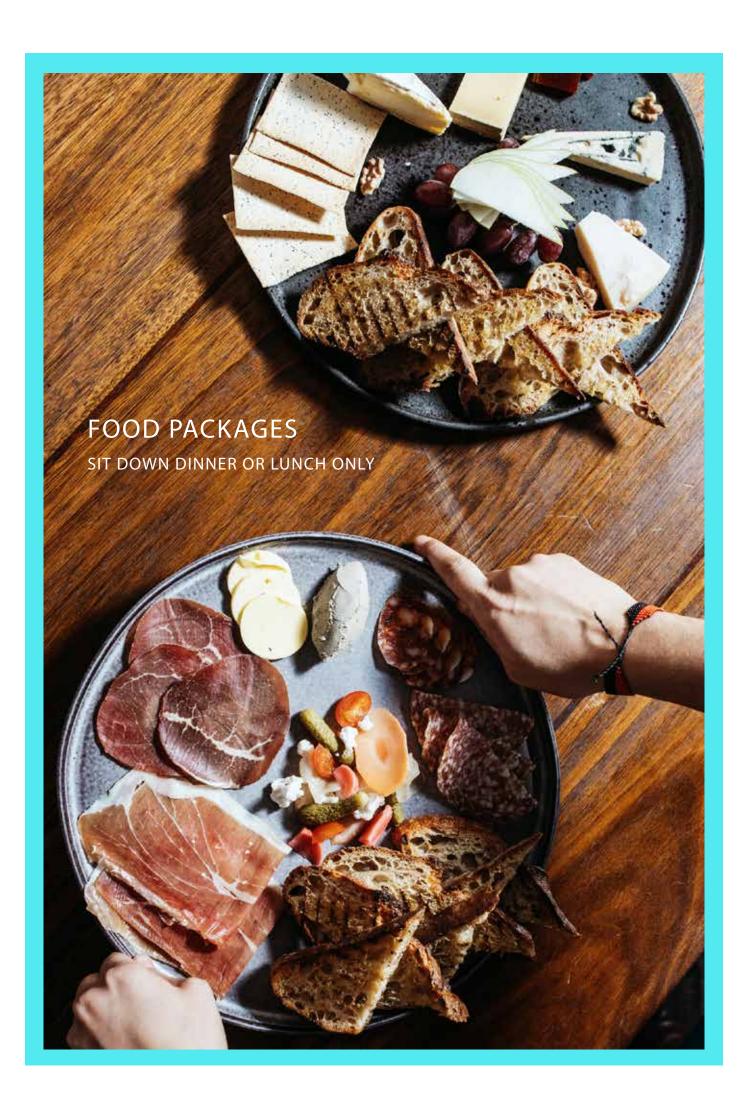












Our kitchen explores and celebrates the fantastic local and native products our dynamic land has to offer, while celebrating the multicultural nature of Modern Australiana. Due to the seasonal nature of our menu, item details are available upon request. We are happy to cater to all dietary requirements.

Hot & Cold Canapes

5 assorted canapes per guest: \$25 per person

7 assorted canapes per guest: \$35 per person

10 assorted canapes per guest: \$55 per person

Add cheese platters for \$3 per person

Add charcuterie platters for \$3 per person

Add cheese and charcuterie platters for \$6 per person

Current Canapes Menu

- Jerusalem artichoke and burnt butter puree served in an artichoke boat (vegan) (GF)
- Globe artichoke with Meredith's Goats feta, dukkah + fig (GF)
- Oysters with finger lime and Four Pillars Gin (GF)
- Black eyed pea falafel with native olive tapenade (GF) (vegan)
- Fried cauliflower with macadamia nut puree and za'atar (GF) (vegan)
- Broccoli and tahini dip served on crouton (vegan) (GFO)
- Crocodile nuggets served with secret sauce
- Crystal Bay prawn tartare served on rice cracker (GF)
- Trio di fromagio arancini with Pyengana sauce
- Mini kangaroo souvas with yoghurt, pickles and garlic sauce (V)

Fully Seated Banquets

Minimum 20 people up to 60 seated

\$40 Per person - Lunch Only

Three courses - a reflection of our current menu + seasonal products.

\$60 Per Person

4 courses - a reflection of our current menu + seasonal products.

\$75 per person

5 courses - a reflection of our current menu + seasonal products. A cheese or charcuterie platter 1 group to be had before or after meal.







Entertainment

At Galah, we are passionate about musical entertainment! We have access to a wide network of artists, whether you seek DJ's or live music performances for a range of tastes. Please get in touch with our events manager to inquire.

Photography package

Keen to document the festivities but don't want to spend the time with a camera attached to your hand?

We provide photography packages from Melbourne's best event and social photographers. Please allow at least 1 week notice for all photography bookings.

Decoration packages

Floral arrangements, balloons, posters of your face plastered around the venue? Yep, we got you. We can fill the room from top to bottom and turn the bar into the bush!

Venue Details

Galah is spacious - our capacity is 99 for public trading and can comfortably fit up to 200 people for private events. Gatherings of small or large scale are accommodated by our ability to arrange the room to your preference. Want to move the furniture? We can do it. Want the entire room to be a dancefloor? You got it. We are equipped with a DJ booth, PA for live music, private booths and a private outdoor balcony smoking area.



Venue hire/Minimum spend

Winter 2019 -

Monday: \$2k + catering

Tuesday: \$2k + catering

Wednesday:

1-6pm \$2k + catering

6pm-late: \$6K

Thursday:

1-6pm \$2K + catering

6pm-late: \$15K

Friday: 1-6pm \$7K

6pm-late: \$25K

Saturday: 1-6pm \$7K

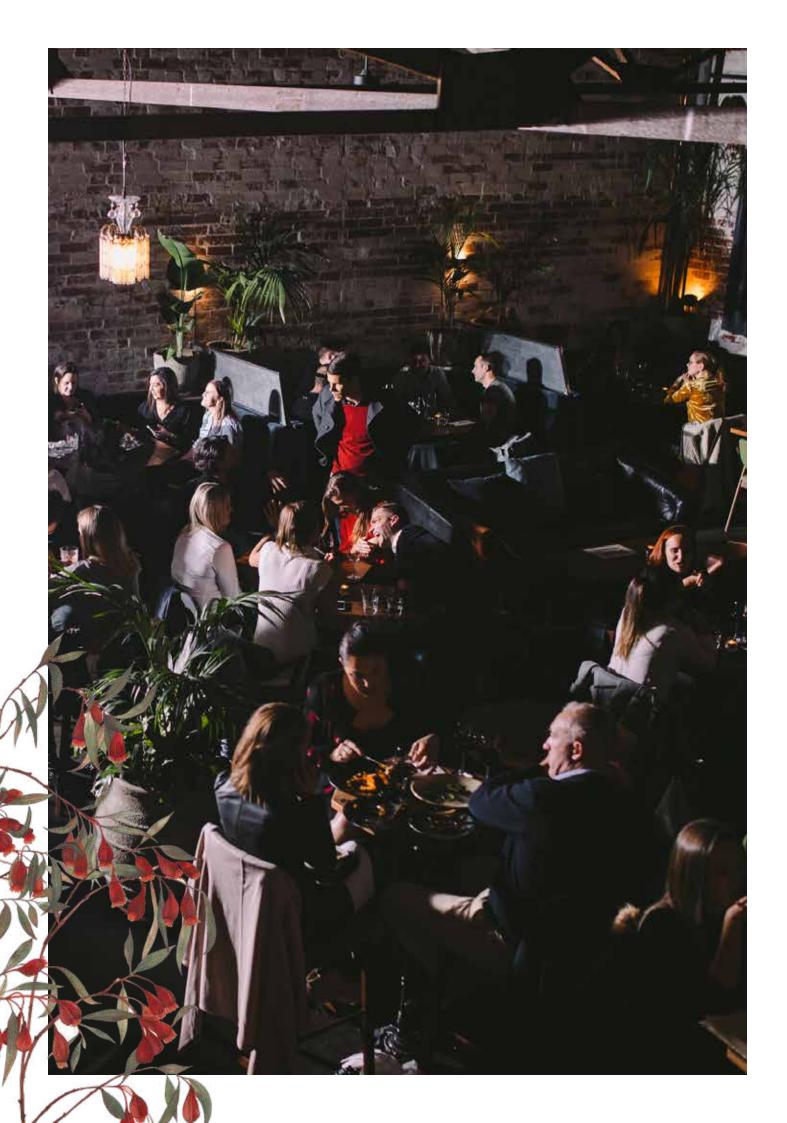
6pm-late: \$30K

Sunday: 1-6pm \$5k

6pm-late: \$7K







Terms & Conditions

Booking:

Tentative bookings will be held for a period of 7 days. To confirm this reservation, a deposit of 20% of your total is to be paid in full. Galah highly recommends you view the venue prior to your event. Our functions manager will walk you through the space and provide you with a detailed description of how your event will run.

Catering requirements:

All menu and beverage packages must be confirmed at least 7 days prior to your event, at which point dietary requirements must also be submitted. Galah can assist with dietary changes to menus where possible. These must be communicated to the functions at least 2 weeks prior to your event. All guests with allergies must make themselves known to staff at the beginning of the event. If any concerns arise during the event, guests should discuss these with the Galah management. Galah will not be held accountable for any dietary issues should they not be made aware prior to the 2 weeks of an event.

Access:

Galah is located on the first level and is only accessible via a stairwell, unfortunately there are no ramps/elevators. Should any guests need assistance entering the venue please contact us to organise a site inspection prior to your event. Where possible, Galah staff will assist guests who require assistance up the stairs.

Damages:

If extra cleaning is necessary or damages occur, the client will be held responsible for all costs incurred.



External Suppliers:

Galah does not allow any external food or drink to be brought into the venue with the exception of approved birthday cakes. These must be pre organised prior to the date of the function with the functions manager and to be delivered at an appropriate time on the day of the event. A cakeage fee of \$3.50 per person will apply. Extra decorations such as flowers, balloons or audio visual screens must be discussed with the functions manager prior to the confirmation of booking. All external companies/suppliers must be approved by management. Should external suppliers be approved, it is the responsibility of the client to ensure that all property that does not belong to Galah is removed at the end of the event. Storage of items overnight is not permitted unless organized and approved 2 weeks prior to the event.

Responsible Service of Alcohol:

Galah adheres to responsible service of alcohol legislation.

All staff are trained in the liquor licensing accredited

'Responsible Service Alcohol' and by law may refuse to serve alcohol to any person who they believe is intoxicated as well as refuse service to underage patrons.

Cancellation/Changes Policy:

In the event of a cancellation, we require a minimum of 30 days' notice prior to your event. Canceling within this period will result in a 100% refund of deposit. Should a function be canceled less than 30 days prior to the event, the deposit will be non-refundable. Any change of date requests will be happily fulfilled depending on availability, as long as at least 30 days' notice is given. Galah reserve the right to cancel a function at any given time at which point the deposit will be returned.