



FUNCTIONS

AT THE GLOBE



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WWW.THEGLOBEPERTH.COM.AU

THE
GLOBE
bar

SPACES

THE GLOBE IS A MODERN REINVENTION OF THE HISTORIC 1880'S GLOBE HOTEL, LOCATED IN THE NEW 140 PRECINCT. A MULTI-VENUE SPACE HOUSING THREE UNIQUE AREAS, INCLUDING A BAR WITH TIERED TERRACE, A LANEWAY COCKTAIL BAR & AN EXCLUSIVE OPEN PLAN LOUNGE/DINING.

WHETHER YOU ARE AFTER A LARGE CELEBRATION, A SIT DOWN LUNCHEON OR CORPORATE EVENT, WE HAVE A RANGE OF SPACES AVAILABLE THROUGHOUT THE WHOLE VENUE TO CATER FOR ANY SIZE BOOKING.

MAIN BAR

- + Standing 150 guests
- + Direct access to bar
- + Mixture of seating and standing space

MIDDLE COURTYARD 1

- + Standing 40 guests
- + Outdoor heaters available
- + Mixture of seating and standing space

LANE BAR & COURTYARD

- + Standing 150 guests
- + Private Bar
- + Own A/V equipment available
- + An outdoor laneway with booth seating

LOUNGE

- + Standing 100 guests | Seated 60 guests
- + Private Bar
- + Own A/V equipment available



CANAPE MENU

MINIMUM OF 15 GUESTS

\$16PP - CHOICE OF 4 ITEMS

\$24PP - CHOICE OF 6 ITEMS

\$32PP - CHOICE OF 8 ITEMS

COLD

- + S.A oysters, pickled shallots & gremolata (gf)
- + Cheddar cheese Tart, herb roasted truss tomato, baby herbs (v)
- + Mini beetroot tart's, caramelised onion & goats cheese (v)
- + Nori rolls, California, katsu chicken & vegetarian, pickled ginger, wasabi & soy (gf,v)
- + Vegetable, rice paper rolls, ponzu dipping sauce (v, vg)

HOT

- + Charred beef skewer's, chilli jam & fried shallots (gf)
- + Jalapeno and Manchego croquettes, roasted garlic aioli (v)
- + The Globes famous sausage rolls, house ketchup
- + Buffalo cauliflower, jalapeno vegan aioli (gf, v, vg)
- + Beef & mushroom pie's, house ketchup
- + Buffalo chicken tenders, scallion's, sesame, ranch sauce (gf)
- + Charred chicken skewer's, sate, crispy shallots & green onion (gf)
- + Crispy Falafel, spicy relish, heirloom tomato salsa (gf, vg)
- + Crispy Vegetarian spring-rolls, sweet chilli sauce (v)
- + Chicken & veg pie's, house ketchup

DESSERT

- + Pavlova mess with house-made passionfruit and coconut ice cream (gf, vg)
- + Classic mini lemon meringue pie (gf)
- + Chocolate Jaffa tart's, double cream & candied orange (gf)



We endeavour to provide menu choices for Vegan & Gluten Free customers.
We advise that we cannot guarantee any such dishes do not contain traces of gluten or nuts.

THE
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SUBSTANTIAL MENU

MINIMUM OF 15 GUESTS

ALL \$8pp - PER SELECTION

- + Cheese burger slider, special sauce & house pickles (GFO*)
- + Chicken & cheese slider, ranch & iceberg (GFO*)
- + Mini Fish & Chips, tartare & lemon
- + Zucchini & quinoa salad, avocado, buffalo mozzarella & citrus dressing (gf, v, vgo)



CANAPES PLATTER

30 PIECES PER PLATTER

Beef & mushroom pie's, house ketchup \$100

Buffalo chicken tenders, scallion's, sesame, ranch sauce (gf) \$90

Charred chicken skewer's, sate, crispy shallots & green onion (gf) \$100

Crispy Vegetarian spring-rolls, sweet chilli sauce (v) \$70

The Globes famous sausage rolls, house ketchup \$70

Chicken & veg pie's, house ketchup \$100

Crispy Falafel, spicy relish, heirloom tomato salsa (gf, vg) \$70

Nori rolls, California, katsu chicken & vegetarian, pickled ginger, wasabi & soy (gf,v) \$85

Jalapeno and Manchego croquettes, roasted garlic aioli (v) \$70

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SET MENU

Option 1 \$45pp

Share boards (Items below included)

Crusty Baguette (v, gfo)

Warmed Toolunka creek Olives (vg, gf)

Grilled Chorizo, hung yoghurt, ecaso (gf)

Tomato, Manchego & truffle cheese dip (v)

Main's (Guest Selection on the day)

Roast chicken, warm green bean salad, roasted potato's, chicken jus (gf)

Crispy skinned Salmon, potato & hemp seed salad, soft herbs (gf)

Zucchini & quinoa salad, avocado, buffalo mozzarella & citrus dressing (gf, v, vgo)

200g Amelia Park beef rump, creamy mash, grilled French beans & red wine jus

Chips & Garden Salad to share

Option 2 \$55 pp

Share boards (Items below included)

Crusty Baguette (v, gfo)

Warmed Toolunka creek Olives (vg, gf)

Grilled Chorizo, hung yoghurt, ecaso (gf)

Tomato, Manchego & truffle cheese dip (v)

Main's (Guest Selection on the day)

Roast chicken, warm green bean salad, roasted potato's, chicken jus (gf)

Crispy skinned Salmon, potato & hemp seed salad, soft herbs (gf)

Zucchini & quinoa salad, avocado, buffalo mozzarella & citrus dressing (gf, v, vgo)

200g Amelia Park beef rump, creamy mash, grilled French beans & red wine jus

Pea & Asparagus risotto, preserved lemon & wild mint (v)

The Globe Chicken Parmi, chunky nap, ham & 3 cheese

Chip's & Garden salad to share

Dessert share boards

Mini pavlova (vg, gf), Lemon meringue tart (gf) & Jaffa tartlets (gf)



BEVERAGE PACKAGES

DURATION	PACKAGE	PACKAGE 2	PACKAGE 3
2 HOURS	\$39PP	\$49PP	\$59PP
3 HOURS	\$49PP	\$59PP	\$69PP
4 HOURS	\$59PP	\$69PP	\$79PP

PACKAGE 1

- + The Globe House Sparkling
- + The Globe House White
- + The Globe House Rose
- + The Globe House Red
- + Tap beer & Cider*
- + Selection of soft drinks and juices

PACKAGE 2

- + The Globe House Sparkling
- + The Globe House White
- + Vavasour 'The Pass' Sauvignon Blanc
- + Vasse Felix Semillon Sauvignon Blanc
- + Vieille de Ferme Rose
- + The Globe House Red
- + Eurotrash Red Blend
- + Jim Barry Cabernet Sauvignon
- + Tap beer & Cider*
- + Selection of soft drinks and juices

PACKAGE 3

- + The Globe House Sparkling
- + NV Chandon Brut
- + Vavasour 'the pass' Sauvignon Blanc
- + Vasse Felix Semillon Sauvignon Blanc
- + Mister Fox Pinot Gris
- + La Linda Riesling
- + Vieille de Ferme Rose
- + Shock Value Red Blend
- + Jim Barry Cabernet Sauvignon
- + Running with bulls Tempranillo 2013
- + Woods Crampton Shiraz
- + Tap beer & Cider*
- + Selection of soft drinks and juices



BEV UPGRADES

- + \$10pp p/hour sprits upgrade to any package (house pour)
- + \$20pp p/hour Prosecco & spritz fountain upgrade to a beverage package
(available to 1 function per session time, only available alongside a beverage package for a maximum of 2 hours)

*Wine selection subject to change *Beer selection differs between function spaces

THE GLOBE

CORPORATE PACKAGE

\$50pp

ON ARRIVAL

+ Coffee, a selection of teas, mineral water and juice

MORNING TEA

+ Your choice of assorted muffins or banana bread
+ Coffee, a selection of teas, mineral water and juice

LUNCH

+ Assorted sandwiches and wraps
+ Fresh seasonal fruit platter
+ Coffee, a selection of teas, mineral water and juice

AFTERNOON TEA

+ Your choice of assorted muffins or banana bread
+ Coffee, a selection of teas, mineral water and juice



UPGRADE

+ Add \$10pp to select a main course from our à la carte menu for lunch

LUNCH | \$30pp

+ Assorted sandwiches and wraps
+ Fresh seasonal fruit platter
+ Coffee, a selection of teas, mineral water and juice

MORNING OR AFTERNOON TEA | \$20pp

+ Your choice of assorted muffins or banana bread
+ Coffee, a selection of teas, mineral water and juice



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