FUNCTION PACK





THE GLOBE BAR

The Globe is one of the oldest remaining pubs in Perth and located in the original Globe Hotel. The modern Globe pays tribute to its origin in a popular drinking and dining space where colonial charm meets modern design. The main bar features a vertical garden, heritage brick wall, timber floorboards, original stain glass windows and spills into the beer garden.

One of the best places to eat in Perth's CBD, The Globe features a large vibrant beer garden and bar, designed to make the most out of Perth's sunshine. The modern Australian menu serves up something for everyone, from bar bites to burgers, and shared platters. An extensive beer list of international and local brews means you will be spoiled for choice, and the seasonally updated wine and cocktail offers something new with each visit. The Globe offers a variety of private and semi-private function spaces, ideal for any size and style of event. It is the ideal meeting place for birthdays, engagements, corporate events or casual group gatherings.



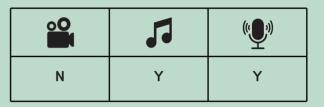
(08) 9460 9999 info@theglobeperth.com.au 495-497 Wellington Street, Perth WA 6000 www.theglobeperth.com.au

FUNCTION SPACES

LOUNGE BAR

The building's history as a famous hardware store is reflected in the Lounge. With a design encompassing a strong industrial feel, softened by recycled timber boards and leather seating. Large bay windows flood the room with natural light. The exclusive space includes a private bar.

	iji	
60	100	Y





LANE BAR & COURTYARD

In a contemporary space, the Lane Bar boasts a dramatic ceiling feature, private bar and outdoor laneway with seating.

The space can be booked with just the Lane Bar, or extended to include the upper courtyard looking over Globe Lane.

T.	iji	
N/A	60/150	Y

00	5	
N	Y	Ν





CANAPÉ PACKAGES

6 Option | \$32pp 8 Options | \$42pp 10 Options | \$53pp

COLD

Nori Rolls, California, katsu chicken & vegetarian, pickled ginger, wasabi, soy (V, LG, LD) Mini Beetroot Tart, caramelized onion, feta cheese, balsamic dressing (V) Mini Vegetable Rice Paper Roll, ponzu sauce (VG, LG) Mini Cheddar Cheese Tart, roasted tomato, basil, balsamic dressing (V)

HOT

Mini Beef & Beer Pies, house ketchup Globe's Famous Sausage Rolls, house-made ketchup Mac & Cheese Croquettes, chipotle mayo, parmesan (V, LD) Crispy Vegetarian Spring rolls, sweet chilli sauce (VG) Chilli Fried Maple Chicken, miso mayo, green onion (LG) Charred Satay Chicken Skewers, crispy shallots, green onion (LG, LD) Crispy Falafel, hommus, lemon (LG, VG) Sesame Crusted Cauliflower, smoked eggplant, dukkha, hummus, pickled shallots (LG, VG) Fried Prawn Twisters, sweet chilli (LD) Cheeseburger Spring Rolls, ketchup

SWEET

Chocolate Jaffa Tart, double cream, candied orange (V) Triple Chocolate Brownie (V) Mini Lemon Tart, vegan meringue (VG)



CANAPÉ PACKAGES

SUBSTANTIALS (\$8 PER ITEM)

Cheeseburger Sliders, burger sauce, pickles (LGO, LDO) Fried Chicken & Cheese Sliders, chipotle mayo, pickles (LGO, LDO) Mini Fish & Chips, tartare, lemon (LD) BBQ Pulled Pork Sliders, aioli, pickles (LGO, LDO) Crispy Falafel Sliders, hommus, pickes (VG, LG)

PLATTERS (25 PIECES)

Mini Beef & Beer Pies, house ketchup | 120 Chilli Fried Maple Chicken, miso mayo, green onion (LG) | 110 Charred Satay Chicken Skewers, crispy shallots, green onion (LG, LD) | 125 Crispy Vegetarian Spring rolls, sweet chilli sauce (VG) | 70 The Globe's Famous Sausage Rolls, house ketchup | 120 Buffalo Chicken Wings, ranch sauce (LG) | 100 Crispy Falafel, hommus, lemon (LG, VG) | 70 Sesame Crusted Cauliflower, smoked eggplant, dukkha, hummus, pickled shallots (LG, VG) | 100 Nori Rolls, California, katsu chicken & vegetarian, pickled ginger, wasabi, soy (V, LG, LD) | 100 Mac & Cheese Croquettes, chipotle mayo, parmesan (V, LD) | 110 Fried Prawn Twisters, sweet chilli (LD) | 100 Cheeseburger Spring Rolls, ketchup | 100 Triple Chocolate Brownies (V, LDO) | 110



SET MENU

All mains come with salad and chips to share

2 course (sharing board & mains) – \$55pp 3 course (sharing board, mains & shared mini desserts) – \$65pp

TO START

Toasted Baguette (V, LG) Grilled Chorizo, hung yoghurt (LG) Hummus, EVOO, dukkha (VG, LG)

MAIN

Chicken Schnitzel, 350g our panko crumbed chicken, parmesan lemon, salad, fries Market Fish (confirmed week of event) Spaghetti & Meatballs, pork, sugo, parmesan, basil 250g Rump Steak, Cafe de Perth butter, garden salad, fries, choice gravy, onion gravy, mushroom, peppercorn or jus (LG, LDO) Vegan cheeseburger, lettuce, tomato, beetroot relish, vegan cheese & aioli, pickles (VG)

Superfood Salad, quinoa, roasted pumpkin, pomegranate, cauliflower, feta, citrus dressing (LG, V, VGO)

DESSERT

Lemon Meringue Tarts (V, LG)

Jaffa Tartlets (V, LG)

Mini Brownies (V, LG)



BEVERAGE PACKAGES

Minimum 20 guests

STANDARD

2hrs - \$39pp | 3hrs - \$51pp | 4hrs - \$64pp

WINES

Mr. Mason Sparkling Cuvee Brut NV Dottie Lane Sauvignon Blanc Hearts Will Play Rose Henry & Hunter Shiraz Cabernet

BEER/CIDER

All tap beers

NON ALCOHOLIC Soft drink and juices

PREMIUM

2hrs - \$49pp | 3hrs - \$62pp | 4hrs - \$75pp

WINES

Mr. Mason Sparkling Cuvee Brut NV Dottie Lane Sauvignon Blanc Mandoleto Pinot Grigio Amelia Park 'Trellis' Chardonnay Hearts Will Play Rose Henry & Hunter Shiraz Cabernet Devils Corner Pinot Noir Seppel 'The Drives' Shiraz

BEER/CIDER All tap beers

NON ALCOHOLIC Soft drink and juices



BEVERAGE PACKAGES

Minimum 20 guests

DELUXE

2hrs - \$60pp | 3hrs - \$72pp | 4hrs - \$85pp

WINES

Alpha Box & Dice 'Tarot' Prosecco NV Mr Mason Sparkling Cuvee Brut NV 821 South Sauvignon Blanc Mandoleto Pinot Grigio Paloma Riesling Amelia Park 'Trellis' Chardonnay SUD Rosé Devils Corner Pinot Noir Marques de Tezona Tempranillo Seppel 'The Drives' Shiraz

BEER/CIDER

All tap beers

NON ALCOHOLIC

Soft drink and juices

UPGRADES

House spirits | \$27pp

Bar Tab On Consumption:

A bar tab can be arranged for your function with a specified limit or amount that you feel comfortable with. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event. At any point, you are welcome to turn the bar into a cash bar so your guests can purchase their own drinks.