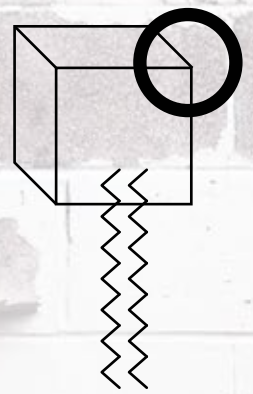


FUNCTIONS

AT THE GLOBE



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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



CANAPÉ MENU

MINIMUM OF 20 GUESTS

\$16PP - CHOICE OF 4 ITEMS

\$24PP - CHOICE OF 6 ITEMS

\$32PP - CHOICE OF 8 ITEMS

COLD

- + NZ green-lip mussels, orange & smoked paprika dressing
- + Duck parfait, blood orange, toasted baguette (GFO)
- + Gin & beetroot cured kingfish mini tostada, yuzu & avocado (GF)
- + Nori rolls, California, katsu chicken & vegetarian, pickled ginger, wasabi & soy (GF,V)
- + Cheddar cheese tart, confit tomato & basil (V)
- + Mini prawn cocktail, cold pressed melon & smoked salmon caviar

HOT

- + Grilled shaking beef skewers, Asian chimichurri (GF)
- + Scorched street corn croquettes, 3 cheese & romesco (V)
- + The Globe's famous sausage rolls, house ketchup
- + Spiced sweet potato arancini, romesco & whipped fetta (V)
- + Mini beef & mushroom pies, house ketchup
- + Fried chicken tenders, ranch & buffalo dipping sauce (GF)
- + Salt n' pepper calamari, Asian dipping sauce (GF)
- + Charred chicken skewers, sate, crispy shallots & green onion (GF)
- + Crispy cauliflower bites, saffron yoghurt, za'atar (V, GF)
- + Crispy spring-rolls, home-made sweet chilli sauce (V)
- + Shitake mushroom & chive gyoza, black chilli vinegar (V)
- + Mini Yorkshire puddings, roast beef & creamed onions

DESSERT

- + NY baked cheesecake bites, strawberries & cream
- + Classic mini lemon meringue tart
- + Boozy Pops: Sangria, Espresso Martini, Dark & Stormy
- + Little donuts, filled & glazed



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.

SUBSTANTIAL MENU

MINIMUM OF 20 GUESTS

ALL \$8PP - PER SELECTION

- + Mini duck banh mi, pickle & Sriracha mayo
- + Cheese burger slider, special sauce & house pickles
- + Pulled BBQ chicken salad, hot & sour dressing (GF)
- + Heirloom tomato & zucchini ribbon, quinoa, feta & balsamic (V, GF)
- + Chickpea & lentil slider, spicy tomato relish (V)
- + Crispy shrimp po'boy, iceberg, tomato & spicy mayo



CANAPÉS PLATTERS

30 PIECES PER PLATTER

- + Mini prawn cocktail, cold pressed melon & smoked salmon cavier (GF) / \$100
- + Mixed sushi rolls: selection of katsu chicken, California & vegetarian, wasabi, soy & pickled ginger (GFO) / \$85
- + Charred chicken skewers, sate, crispy shallots & green onion (GF) / \$100
- + Grilled shaking beef skewers, Asian chimichurri / \$100
- + Scorched street corn croquettes, 3 cheese & chipotle (V) / \$85
- + The Globe's famous home-made sausage rolls, house ketchup / \$70
- + Mini beef & mushroom pies, house ketchup / \$100
- + Fried chicken tenders, ranch & buffalo dipping sauce (GF) / \$90
- + Crispy spring rolls, homemade sweet chilli sauce (V) / \$70
- + Crispy cauliflower bites, saffron yoghurt, za'atar (V, GF) / \$70

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SET MENU

OPTION 1 / \$50PP

ON ARRIVAL

+ Crusty baguette, whipped butter & warmed marinated olives

TO SHARE (CHOICE OF 3 DISHES)

- + Chunky polenta chips, truffle & parmesan (V,GF)
- + Crispy fried calamari, Asian dressing (GF)
- + The Globe's famous sausage rolls, house ketchup
- + Duck parfait, blood orange & sourdough (GFO)
- + Crispy Brussel sprouts, bacon dip

MAINS (GUEST SELECTION ON THE DAY)

- + ½ Roasted beer-can chicken, Asian slaw, hot n' sour (GF)
 - + Pan-fried barramundi, celeriac, orange & fennel (GF)
 - + Bangers & mash, thick pork sausages, caramelised onion gravy (GF)
 - + Roasted fennel & beetroot salad, cracked wheat, pomegranate & goat's cheese (V)
- + Chips & garden salad to share



OPTION 2 / \$60PP

ON ARRIVAL

+ Crusty baguette, whipped butter & warmed marinated olives

TO SHARE (CHOICE OF 4 DISHES)

- + Chunky polenta chips, truffle & parmesan (V,GF)
- + Crispy fried calamari, Asian dressing (GF)
- + The Globe's famous sausage rolls, house ketchup
- + Duck parfait, blood orange & sourdough (GFO)
- + Crispy Brussel sprouts, bacon dip
- + Scorched street corn croquettes, 3 cheese & romesco (V)

MAINS (GUEST SELECTION ON THE DAY)

- + ½ Roasted beer-can chicken, Asian slaw, hot n' sour (GF)
 - + Pan-fried barramundi, celeriac, orange & fennel (GF)
 - + Bangers & mash, thick pork sausages, caramelised onion gravy (GF)
 - + Roasted fennel & beetroot salad, cracked wheat, pomegranate & goat's cheese (V)
 - + 200g Rump steak served medium, confit garlic mash, steamed greens and red wine jus (GF)
- + Chips & garden salad to share



SET MENU

OPTION 3 / \$75PP

ON ARRIVAL

- + Crusty baguette, whipped butter & warmed marinated olives

TO SHARE (CHOICE OF 4 DISHES)

- + Chunky polenta chips, truffle & parmesan (V,GF)
- + Crispy fried calamari, Asian dressing (GF)
- + The Globe's famous sausage rolls, house ketchup
- + Duck parfait, blood orange & sourdough (GFO)
- + Crispy Brussel sprouts, bacon dip
- + Scorched street corn croquettes, 3 cheese & romesco (V)



OR MOLLOY'S BOARDS;

- + The Globe's take of your favourite ploughman's selection; cured meats hard & soft cheeses, olives, dark parfait, blood orange butter & toasted breads

MAINS (GUEST SELECTION ON THE DAY)

- + ½ Roasted beer-can chicken, Asian slaw, hot n' sour (GF)
- + Pan-fried barramundi, celeriac, orange & fennel (GF)
- + Bangers & mash, thick pork sausages, caramelised onion gravy (GF)
- + Roasted fennel & beetroot salad, cracked wheat, pomegranate & goat's cheese (V)
- + 300g Rump steak served medium, confit garlic mash, steamed greens and red wine jus (GF)

- + Chips & garden salad to share

DESSERTS TO SHARE

- + Bread & butter pudding, dark chocolate, homemade vanilla ice-cream (V)
- + Apple crumble & custard (V, GFO)
- + A selection of our mini dessert petit fours (V)

FOOD UPGRADES

- + Add 2 canapés on arrival to a set menu for \$7pp
- + Selection of cheeses with fruits & accompaniments \$7pp (minimum 20 guests)
- + Fill your own doughnuts station \$5pp (minimum 20 guests)
- + Mega Molloy board, perfect addition to all styles of events \$200 (serves 20 guests)

BEVERAGE PACKAGES

DURATION	PACKAGE 1	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
- + Shock Value 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
- + Yealands Estate Landmade Pinot Gris
- + Howard Park Flint Rock Riesling
- + Vieille de Ferme Rose
- + Shock Value Red Blend
- + Jim Barry Cabernet Sauvignon
- + Sierra Cantabria 'Seleccion' Tempranillo 2013
- + Saltram 1859 Shiraz
- + Tap beer & Cider*
- + Selection of soft drinks and juices



BEV UPGRADES

- + \$10pp p/hour sprints upgrade to any package (house pour)
- + \$8pp glass of sparkling on arrival
- + Boozy pop buckets: Sangria, Espresso Martini, Dark & Stormy from \$50
- + \$20pp cocktail station- choose from Pimm's, Mojito or Sangria

*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

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

LUNCH

+ Assorted sandwiches and wraps

AFTERNOON TEA

+ Your choice of freshly baked scones with jam and cream or
Nutella doughnuts
+ 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

+ Assorted muffins OR freshly baked scones with jam and cream
+ Coffee, a selection of teas, mineral water and juice



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