



**THE SPORTING GLOBE®**  
BAR & GRILL

# FUNCTIONS

201 MAIR STREET BALLARAT VIC 3350 | 5338 8101

[BALLARATFUNCTIONS@SPORTINGGLOBE.COM.AU](mailto:BALLARATFUNCTIONS@SPORTINGGLOBE.COM.AU)

[SPORTINGGLOBE.COM.AU](http://SPORTINGGLOBE.COM.AU)



**ROOFTOP DECK**



**THE SPORTING GLOBE®**  
BAR & GRILL

**We have two versatile function rooms, catering for a range of events from casual birthdays to formal receptions, club presentations & corporate events. Ideally located in the entertainment precinct, our venue is perfect for your next function.**

Our function manager will tailor your event to the desired style and budget.  
Catering for sit down dinner and cocktail events, with per head or per platter pricing.  
We also provide A la Carte service for small groups.

The hiring of our Cocktail Bar area which is the larger room of the two, includes a private bar, private balcony and state of the art equipment and facilities including a projector, HD screens and sound system.

Our spectacular rooftop terrace has a private bar with a versatile indoor and outdoor area, private smoking area, large HD screen and views over downtown Ballarat.

**THE SPORTING GLOBE**

201 Mair Street Ballarat VIC 3350 | 5338 8101  
ballaratfunctions@sportingglobe.com.au | sportingglobe.com.au



**COCKTAIL BAR**



**COCKTAIL BAR**



**ROOFTOP DECK**



**ROOFTOP DECK**

# FUNCTION SPACES

## COCKTAIL *Bar*

### CAPACITY

30 - 150

A large function space with a balcony and it's own private bar. Includes state-of-the-art audio and visual fitout with a projector and 2 x 55" TVs, entertainment space for DJ/musician, disability lift access and toilets.

Room Hire - \$250

Min Spend Sun-Thu - \$1000\*

Min Spend Fri-Sat - \$3000\*

## ROOFTOP *Deck*

### CAPACITY

30 - 100

All weather rooftop deck with a private bar, entertainment space for DJ/musician, 70" TV, smoking area, disability lift access and toilets.

Room Hire - \$250

Min Spend Sun-Thu - \$1000\*

Min Spend Fri-Sat - \$2000\*

Our dedicated function manager will work with you to plan the perfect function for your event & budget

\*Minimum spends are subject to change due to major sporting events, public holidays and capacity



# CANAPÉ

## Options

### OPTION 1

**\$20 PER PERSON**

6 canapés per person

6 selections from cold, hot & sweet

### OPTION 2

**\$28 PER PERSON**

8 canapés per person

6 selections from cold, hot & sweet

2 selections from substantial

### OPTION 3

**\$35 PER PERSON**

10 canapés per person

7 selections from cold, hot & sweet

3 selections from substantial

Minimum numbers apply for  
Cocktail Events

Platters will be  
mixed with selections



We proudly use  
RSPCA Approved Chicken  
throughout our menus

## HOT

### Ham & Cheese Puffed Pinwheels

With ranch dipping sauce

### Mini Party Pies

With tomato sauce

### Mini Sausage Rolls

With tomato sauce

### Mini Vegetarian Spring Rolls V

With sweet chilli sauce

### Mixed Sesame Coated Halloumi Bites V

With tomato relish

### Panko Crumbed Mac & Cheese Bites V

With a smoked BBQ sauce

### Spicy Buffalo Cauliflower Popcorn V LG

With creamy aioli

### Garlic Chicken Bites

With roasted garlic aioli

### Mini Hot Dogs

Topped with American mustard  
& tomato sauce

### Salt & Pepper Calamari LG

With creamy aioli

### Panko Crumbed Prawns

With creamy aioli

### Crumbed Mozzarella Sticks V

With a truffle chipotle mayonnaise

### Buffalo Chicken Pizza

Spicy Buffalo chicken, roasted capsicum,  
roquette, red onion & mozzarella

### Margherita Pizza V VGO

Classic style with house-made  
Napoli, fresh tomato & mozzarella  
finished with fresh basil

## SUBSTANTIAL

### BBQ Pulled Pork Sliders

8 hour slow cooked pulled pork topped with  
apple slaw on a milk bun slider

### Cheeseburger Sliders

Tender beef patty topped with American  
cheddar, dill pickles & TSG Trophy® Mayo  
on a milk bun slider

### Mushroom & Halloumi Sliders V

Roasted mushroom topped with  
grilled halloumi, tomato relish  
& aioli on a milk bun slider

### Fish & Chips Boxes

Beer battered flathead with aioli & lemon

### Boneless Chicken Bites & Chips Boxes

Select from BBQ, honey soy or Buffalo with  
your choice of blue cheese or ranch dip

### Plant-based Buffalo Bites & Fries Boxes VG

Our plant-based Buffalo bites with  
shoestring fries and veganise

### Crispy Chicken Wings

Choice of Buffalo, BBQ or Honey Soy  
with dipping sauce

### Grilled Chicken Skewers LG

Choice of Buffalo, BBQ or Honey Soy  
with dipping sauce

### Grilled Tandoori Skewers LG

Marinated chicken & vegetables  
served with Greek yogurt

## COLD

### Selection of Sandwiches

#### Choose Two

Double Smoked Ham & Cheddar  
Egg & Lettuce V  
Tandoori Chicken & Mint Yoghurt  
Chicken & Mayo

#### Bruschetta V

Toasted sourdough topped with olive oil,  
red onion & tomato topped with  
crumbled feta & basil

## ANTIPASTO GRAZING STATION

Starting from \$249 & serves 15-20 people

Speak to our Function Manager about tailoring a  
station to your size

Includes a selection of cured meats, cheeses,  
dips with crudité, marinated and pickled  
vegetables, fresh fruit, crisp Lavosh,  
char-grilled flat bread and toasted crusty bread.

## SWEET

### Mini Brownies LG

Served warm with chocolate fudge  
sauce & dehydrated raspberry

### Lemon Curd Tart

Topped with pistachio toffee shards

### Crispy Churros

Crispy churros dusted with cinnamon sugar,  
served with chocolate sauce

### Mini Profiteroles

Chocolate topped choux buns filled with your  
choice of vanilla or chocolate patisserie

# PLATTER *Options*

Pieces per platter vary but as a guide we recommend one platter per 4-6 people

Platters cannot be of mixed items, please choose 1 item per platter selected

## ANTIPASTO GRAZING STATION

Starting from \$249 & serves 15-20 people

Speak to our Function Manager about tailoring a station to your size

Includes a selection of cured meats, cheeses, dips with crudité, marinated and pickled vegetables, fresh fruit, crisp Lavosh, char-grilled flat bread and toasted crusty bread.

## SANDWICHES \$49 EACH

Choose up to 2 fillings per platter

Double Smoked Ham & Cheddar  
Egg & Lettuce V  
Tandoori Chicken & Mint Yoghurt  
Chicken & Mayo

## CLASSIC \$49 EACH

**Bruschetta** V

Toasted sourdough topped with olive oil, red onion & tomato topped with crumbled feta & basil

**Mini Sausage Rolls**

With tomato sauce

**Mini Vegetable Spring Rolls** V

With sweet chilli sauce

**Party Pies**

With tomato sauce

## SIGNATURE \$69 EACH

**Panko Crumbed Prawns**

With creamy aioli

**Salt & Pepper Calamari** LG

With creamy aioli

**Boneless Chicken Bites & Chips Boxes**

Select from BBQ, honey soy or Buffalo with your choice of blue cheese or ranch dip

**Plant-based Buffalo Bites & Fries Boxes** VG

Our plant-based Buffalo bites with shoestring fries and veganise

**Crispy Chicken Wings**

Choice of Buffalo, BBQ or Honey Soy with dipping sauce

**Grilled Chicken Skewers** LG

Choice of Buffalo, BBQ or Honey Soy with dipping sauce

**Grilled Tandoori Skewers** LG

Marinated chicken & vegetables served with Greek yogurt

## COCKTAIL \$59 EACH

**Ham & Cheese Puffed Pinwheels**

With ranch dipping sauce

**Mixed Sesame Coated Halloumi Bites** V

With tomato relish

**Panko Crumbed Mac & Cheese Bites** V

With a smoked BBQ sauce

**Spicy Buffalo Cauliflower Popcorn** V LG

With creamy aioli

**Garlic Chicken Bites**

With roasted garlic aioli

**Mini Hot Dogs**

Topped with American mustard & tomato sauce

**Crumbed Mozzarella Sticks** V

With a truffle chipotle mayonnaise

## SLIDERS \$89 EACH

**BBQ Pulled Pork Sliders**

8 hour slow cooked pulled pork topped with apple slaw on a milk bun slider

**Cheeseburger Sliders**

Tender beef patty topped with American cheddar, dill pickles & TSG Trophy® Mayo on a milk bun slider

**Mushroom & Halloumi Sliders** V

Roasted mushroom topped with grilled halloumi, tomato relish & aioli on a milk bun slider

## FISH & CHIPS \$99 EACH

**Fish & Chips Boxes**

Beer battered flathead with aioli & lemon

## PIZZA BOARDS \$49 EACH

**Buffalo Chicken Pizza**

Spicy Buffalo chicken, roasted capsicum, roquette, red onion & mozzarella

**Margherita Pizza** V VGO

Classic style with house-made Napoli, fresh tomato & mozzarella finished with fresh basil

Swap to a gluten free pizza base - \$10

## KIDS MEALS \$10 EACH

Individual kids meals are all served with shoestring fries & tomato sauce

**Chicken Nuggets**

**Mini Sausage Rolls**

**Party Pies**

**Mac & Cheese Bites** V

**Calamari**

## SWEET \$49 EACH

**Mini Brownies** LG

Served warm with chocolate fudge sauce & dehydrated raspberry

**Lemon Curd Tart**

Topped with pistachio toffee shards

**Crispy Churros**

Crispy churros dusted with cinnamon sugar, served with chocolate sauce

**Mini Profiteroles**

Chocolate topped choux buns filled with your choice of vanilla or chocolate patisserie

**Seasonal Fruit Platter**



# DINING

## Options

### CANAPÉS STARTER

**\$10 PER PERSON**

### 2 COURSE

**\$45 PER PERSON**

Entrée & Main or Main & Dessert

### 3 COURSE

**\$55 PER PERSON**

Entrée, Main & Dessert

\*Alternate meals are required  
for groups over 30 people

\*Please notify your function manager  
of dish selections two weeks prior  
to your event

Please discuss dietary requirements  
with your function manager as we can  
accommodate some alterations

## ENTRÉE

Select 2

### Crispy Chicken Wings

Coated in Buffalo, BBQ or Honey Soy sauce  
with dipping sauce

### BBQ Pulled Pork Sliders

Slow cooked 8 hour pulled pork topped  
with apple slaw on milk bun sliders

### Salt & Pepper Calamari LG

Lightly dusted salt & pepper calamari  
with a beetroot & feta side salad  
served with creamy aioli

### Mac & Cheese Bites V

Panko crumbed with a smoked BBQ sauce

### Plant-based Buffalo Bites VG

Our plant-based Buffalo bites with veganise

### Crumbed Mozzarella Sticks V

With a side of truffle  
chipotle mayonnaise

## MAINS

Select 2

### Chicken Parma

Pan fried Panko crumbed chicken breast  
topped with Napoli sauce, double smoked  
ham & cheese

### Porterhouse Steak LGA

Cooked to your liking, served with  
beer battered steak fries & gravy

### Bacon Cheeseburger LGA

Tender beef patty topped with American  
cheddar, bacon & pickles on a bed of butter  
lettuce all served on a milk bun

### Calamari vs Avocado Salad LG

Crisp tender pieces of calamari, lightly  
seasoned with chipotle & roasted garlic,  
avocado, capsicum, carrot, cucumber, beetroot,  
crumbled feta & mixed lettuce with roasted  
garlic aioli & fresh lemon

### Catch of the Day

Fish served with beer battered steak fries,  
garden salad & side of aioli

### Pork Ribs LGA

Juicy half rack of pork ribs basted in your  
choice of Buffalo, BBQ or Honey Soy sauce,  
served with beer battered steak fries & slaw

### Plant-based Cheeseburger VG

Love BUDS plant-based burger patty served  
on a potato bun with lettuce, tomato,  
pickles and veganise, served with a side  
of beer-battered steak fries

### v2schnitzel™ Plant-Based Parma VG

v2schnitzel topped with house made Napoli,  
plant-based cheddar and mozzarella cheeses,  
served with garden salad and beer-battered  
steak fries

## DESSERT

Select 2

### Warm Sticky Date Pudding

With a butterscotch sauce,  
vanilla ice cream & pistachio praline

### Chocolate Fudge Brownie LG

Smothered with hot chocolate ganache,  
served with cream, dehydrated  
raspberry & chocolate shavings

### Crispy Churros

Crispy churros dusted with cinnamon  
sugar, served with chocolate sauce

### Pavlova LG

Marshmallowy pavlova, double cream,  
fresh fruit, passionfruit coulis, freeze  
dried raspberry & pistachio praline

## OPTIONAL CANAPÉS

**May be enjoyed prior to lunch or dinner  
at an additional \$10 per person**

3 canapés per person  
Choice of any hot/cold canapés



WILDYAK

LITTLE  
CREATURES  
PALE ALE

James Squire  
ONE FIFTY  
LASHES  
PALE ALE

FURPHY  
REFRESHING ALE

4 PINES  
DRAUGHT

LITTLE  
BUL  
PALE LAGER

B  
BULMERS  
ORIGINAL CIDER

GREAT  
NORTHERN  
PALE ALE

# DRINK PACKAGES

## STANDARD *Drinks Package*

**2 HOURS** \$35 PER PERSON

**3 HOURS** \$45 PER PERSON

**4 HOURS** \$55 PER PERSON

### BEER

Carlton Draught, Little Bull & cider

### WINE

Morgan's Bay Chardonnay  
Morgan's Bay Cab Merlot  
Morgan's Bay Sauv Blanc

### SOFT DRINKS & JUICES

**Add Cocktail on arrival \$10<sup>PP</sup>**

Espresso Martini, Aperol Spritz,  
Ruby Red or Summer Fling

## PREMIUM *Drinks Package*

**2 HOURS** \$45 PER PERSON

**3 HOURS** \$55 PER PERSON

**4 HOURS** \$65 PER PERSON

### BEER

Full range of tap beers  
A selection of premium Australian  
& International draught beers & cider

### WINE

Squealing Pig Sauv Blanc  
Juliet Moscato  
Seppelt Prosecco  
St Huberts Chardonnay  
T'Gallant Cape Schank Pinot Noir  
Pepperjack Shiraz

### SOFT DRINKS & JUICES

**Add Cocktail on arrival \$10<sup>PP</sup>**

Espresso Martini, Aperol Spritz,  
Ruby Red or Summer Fling

## DELUXE *Drinks Package*

**2 HOURS** \$55 PER PERSON

**3 HOURS** \$70 PER PERSON

**4 HOURS** \$85 PER PERSON

### BEER

Full range of tap beers  
A selection of premium Australian  
& International draught beers & cider

### WINE

Squealing Pig Sauv Blanc  
Juliet Moscato  
Seppelt Prosecco  
St Huberts Chardonnay  
T'Gallant Cape Schank Pinot Noir  
Pepperjack Shiraz

### SPIRITS

A selection of basic spirits

### SOFT DRINKS & JUICES

**Add Cocktail on arrival \$10<sup>PP</sup>**

Espresso Martini, Aperol Spritz,  
Ruby Red or Summer Fling

\*Minimum numbers required for drinks packages. Drinks package pricing applies to the entire guest attendance.



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