



THE SPORTING GLOBE®
BAR & GRILL

FUNCTIONS

WESTFIELD KNOX WANTIRNA SOUTH VIC 3152 | 7002 2944

KNOXFUNCTIONS@SPORTINGGLOBE.COM.AU

SPORTINGGLOBE.COM.AU





THE SPORTING GLOBE®
BAR & GRILL

We have many versatile function spaces catering for a range of events from casual birthdays to formal receptions, club presentations and corporate events. Conveniently located within the Westfield Knox Ozone with plenty of parking, the 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 private function room also includes the use of state-of-the-art equipment and facilities including numerous large HD screens perfect for slide shows and videos and our sound system.

The function space includes your own private bar, toilets and off street access.

Our all weather Rooftop Deck is ideal for casual gatherings with an expansive bar opening, private toilets and a retractable roof. It also features a gas heaters, a mega Big Screen, multiple HD screens and DJ booth set up. After something a little smaller? Our ground level Bar is suited for the more casual gatherings with high bar table seating, pool table and tab facilities.

THE SPORTING GLOBE

Westfield Knox Wantirna South VIC 3152 | 7002 2944

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FUNCTION ROOM



ROOFTOP DECK



MEZZANINE



SIDE BAR

FUNCTION SPACES

FUNCTION *Room*

CAPACITY
20 - 80

A totally private room with off street access. Includes a private bar, state-of-the-art audio and visual fitout with 4 x HD TV screens, entertainment space for DJ/musician and private toilets.

Room Hire - \$250
Min Spend - \$2500*

ROOFTOP *Deck*

CAPACITY
50 - 200

Our totally private, all weather beer garden is great for large functions. Includes a retractable roof, private bar, state-of-the-art audio and visual fitout with a big screen and 6 x HD TV screens, entertainment space for DJ/musician and private toilets.

Room Hire - \$300
Min Spend Sun-Thu - \$4000*
Min Spend Fri - \$4000-10000*
Min Spend Sat - \$4000-12500*

MEZZANINE *+ Function Room*

CAPACITY
50 - 150

Combine the function room with our mezzanine for large functions. Totally private with off street access. Includes a private bar, state-of-the-art audio and visual fitout with 5 x HD TV screens, entertainment space for DJ/musician and private toilets.

Room Hire - \$250
Min Spend - \$3500*

SIDE *Bar*

CAPACITY
20 - 50

Ideal for smaller functions. Our side bar includes a great view of the big screen, state-of-the-art audio and visual fitout, access to the pool table, betting facilities and toilets.

Room Hire - \$100
Min Spend - \$1500*

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, on/off peak periods 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 veganaise

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 veganaise

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, rocket, 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 veganaise

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 veganaise, 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



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^{PP}

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^{PP}

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^{PP}

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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