

A graphic featuring a white rectangular background with a decorative border of pink and red roses. The word "Weddings" is written in a large, dark grey, cursive script font. Below it, the words "AT THE GUILDFORD HOTEL" are written in a smaller, dark grey, all-caps, sans-serif font.

# Weddings

AT THE GUILDFORD HOTEL

CELEBRATE YOUR NEW BEGINNING IN A HERITAGE ICON.  
WITH ORIGINAL EXPOSED BRICK, REPURPOSED TIMBER, BRASS FINISHES  
AND A SUPER IMPRESSIVE COLLECTION OF RECOVERED DÉCOR  
THROUGHOUT, THE GUILDFORD HOTEL HAS YOUR SOMETHING OLD  
AND SOMETHING NEW COVERED!

---

Enclosed are our cocktail and seated menus, all packages are tailored to your special day.

---

FUNCTIONS@THEGUILDFORDHOTEL.COM.AU | (08) 6336 9766 | WWW.THEGUILDFORDHOTEL.COM.AU

# THE VAUDEVILLE ROOM

Located on level 1 of The Guildford Hotel, our esteemed Vaudeville Room boasts six beautiful arched windows along the western wall, flooding the function room with gorgeous natural light. The history of the hotel is shown in the exposed brick walls, with beautiful wooden floor boards.

Named after G. Hiscox's original Vaudeville Theatre, built adjacent to the hotel in the 1890's, it can still be seen through the room's six arch windows.

The level 1 landing provides a lovely welcome area for your guests. Located at the entrance to the Vaudeville Room, this area will be the ideal meeting place for those early comers.

---

## CAPACITIES

<i>Set up</i>	<i>Without dance area</i>	<i>With dance area</i>
<i>Cocktail</i>	100	70 – 80
<i>Seated</i>	80 - 90	50 - 70

---

## ALL BOOKINGS INCLUDE:

- You wedding cake cut and served on platters
- 5 hour Vaudeville Room hire
- Tables, chairs, stools appropriate for your requirements
- Experienced staff
- Private Bar in Vaudeville Room

# COCKTAIL MENU

## ONE HANDED GRAZING

Corn croquettes, herbs, popcorn crumble (v)  
Guildford Fried Chicken; buttermilk southern fried & crispy  
Potato skin croquettes, smokey bacon, three cheese, chive mayo (4pc)  
Cheeseburger spring rolls "OH MY"  
Fried pumpkin tacos, pickled shallot, soft cheese, spiced almonds (V, GF)  
Smoked lamb tacos, pomegranate, chilli, coriander (GF)  
Lamb ribs, beer sauce  
Smoked cheese stuffed jalapeño poppers (v, gf)  
Mac & cheese bombs, chipotle mayo (v)  
Old bay crab, corn fritter, chervil  
Mini beef, cheese and bacon pies, Diemen's ketchup  
Duck, smoked bacon sausage rolls, smokey BBQ

## TWO HANDED GRAZING

Mini GH cheeseburger, that burger sauce  
Mini brisket sanga, cheddar & pickles  
Beer battered fish, chips, lemon and mayo to dunk  
Fried green tomato Bao, kimchi & smoky BBQ (v)

## SWEET TREATS

Jam donuts, cinnamon sugar (v)  
Pecan, walnut and maple pies (v)  
Key lime pie, burnt meringue (v)  
Coconut panna cotta, mango and white chocolate (v)

# COCKTAIL MENU PRICING

*6 pieces per person \$30pp | 6 grazers*

*8 pieces per person \$42pp | 7 grazers plus 1 two handed*

*10 pieces per person \$54pp | 8 grazers plus 2 two handed*

*12 pieces per person \$64pp | 8 grazers plus 2 two handed plus 2 sweet treats*

All packages receive charred bread, hung yoghurt, smoked honey, hummus and local olives

Chef's menus are seasonal and subject to change

# GUILDFORD GRAND FEAST

Sharing is caring. Feast grandly amongst friends and family with our sit-down dining experience. All platters, plates and boards are served to the centre of the table. With so much to choose from over two – four delicious courses, your guests will not leave hungry.

## FIRSTS

Charred bread, hung yoghurt, smoked honey, hummus, local olives (v)

Charcuterie boards; cured meats, prosciutto, bresaola, salami, spicy nduja, Swan Valley pickles, Mt Zero olives, mustards & crackers

Goat's cheese stuffed zucchini flowers, smokey honey (v, gf)

## SECONDS

Our signature BBQ smoked meat board; "that brisket", smokey free range chicken, sticky pulled pork, ribs, sticky beer sauce, jalapeño cheddar snags

Loads of pickles and hot sauces

Summer slaw (v, gf)

Chipotle buttered mash (v, gf)

Crispy fried Brussels, Aussie bacon, mustard cream (V,GF)

## SWEET TREATS

Pecan walnut and maple pies

Key lime pie, burnt meringue

Coconut panna cotta, mango and white chocolate (gf)

Dietary requirements will be catered for outside of the above selection, please advise of any requirements in advance

# GUILDFORD GRAND FEAST PRICING

*Package 1 | Two course: starters and seconds: \$50pp*

*Package 2 | Three course: starters, seconds and sweet treats \$65pp*

*Package 3 | Three grazing on arrival, starters, second and sweet treats \$80pp*

*Supper Add On...*

*Swan Valley and imported cheese selection, dried wine grapes, chutneys and pastes,  
artisan flat bread and stone bakes sourdough \$15 per person*

# BARMAN'S BEVERAGE

Choose from a beverage package or beverages on consumption personalised drinks list for your guests. All beverages are served from a private bar located inside Vaudeville Room. Beverage package options are listed below, or consult your event coordinator for a full wine list.

## **CLASSIC GUILDFORD**

2 Hour \$34pp | 3 Hour \$43pp | 4 Hour \$52pp

Sitella Sparkling Chenin, Swan Valley, WA  
Howard Park SBS Margaret River, WA  
Arlewood Cabernet Merlot, Margaret River WA  
Tap Beers: Guildford Lager  
Bottled: Pipsqueak Cider  
Soft Drinks & Juices

## **BELVEDERE'S BREW**

2 Hour \$55pp | 3 Hour \$64pp | 4 Hour \$73pp

Delamere Cuvee NV, Tamar Valley, TAS  
Mandoon Rose, Margaret River, WA  
Greywacke Sauvignon Blanc, Marlborough, NZ  
Silkwood Pinot Noir, Pemberton, WA  
Tap Beers: Guildford Lager  
Bottled Beers and Cider: Corona, James Squire 150 Lashes, Peroni Legerra, Rogers, Pipsqueak Cider  
Soft Drinks & Juices

*"...service, food/drinks & catering was excellent, we were left to relax and enjoy the night... the feedback from our guests was really positive and everyone agreed that the Vaudeville Room gave a nostalgic but classy atmosphere where a great party was had by all. We are so glad we chose to have our friends and family celebrate our wedding at the Guildford."*

### **KYLIE AND JAMIE GARDINER, OCTOBER 2016**

*Natalie and I are so happy with the result, 12/10! No complaints here! The feedback from friends and family have been so positive, from the venue, staff, appearance, music. They said it was the best wedding they have ever been to!*

### **LIAM AND NATALIE, FEBRUARY 2017**



159 James Street, Guildford WA 6055 | 08 6336 9766  
[functions@theguildfordhotel.com.au](mailto:functions@theguildfordhotel.com.au)