



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.

INFO@THEGUILDFORDHOTEL.COM.AU | (08) 9460 9966 | 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

Mac and cheese croquettes, Chipotle mayo (v)
Prawn san choy bow, cos, sticky ginger sauce, Asian slaw
Guildford fried chicken, blue cheese whip
Cheeseburger spring rolls "OH MY"
Melty creamed corn tostadas, manchego, jalapeno (v, gf)
Pork taco, charred corn, pico de gallo (gf)
Sticky lamb ribs, sticky Asian BBQ
Chicken rice paper rolls, nam jim top dip
California roll, Kewpie, soy (gf)
Smoked jalapeno popper, cream cheese and herbs (v)
Oysters straight up "naked", lime (gf)
Duck, smoked bacon sausage rolls, smoky BBQ
Spiced chicken pie, curry ketchup

TWO HANDED GRAZING

Mini GH cheeseburger, that burger sauce
Mini brisket sanga, cheddar and pickles
BBQ pork slider, seasonal slaw, pickles
Beer battered fish, chips, lemon and tartare to dunk

SWEET TREATS

Boozy pops (v)
Doughnuts (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, herbed yogurt, romesco, local olives (v)

Ploughman's platter; prosciutto, salami, sharp cheddar charred bread, pickles, mustard

Prawn san choy bow

Corn & manchego tostadas

SECONDS

Our signature BBQ smoked meat board; "that brisket", blackened free range chicken, pulled pork, sticky lamb ribs, pork, jalapeno & cheddar sausages (gfo)

Loads of pickles, seasonal slaw (v)

Potato salad (v, gfo)

Chef's pit beans

SWEET TREATS

Mini NYC style cheesecake lemon curd (v)

Mini pineapple upside down cakes, maraschino cream (v)

Boozy pops (v)

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



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