



# FUNCTION PACK



# THE GUILD FORD HOTEL

The restored majesty can be found in the heart of Guildford where she was first built in the 19th Century. Featuring a heritage belvedere tower and baroque façade, celebrate your special occasion inside this unique venue, with two stories of original exposed brick, repurposed timber and brass finishes, not to mention the impressive collection of recovered décor throughout.

The doors are open seven days a week with several amazing private and semi private spaces to choose from. With an enthusiastic events team, rest assured that your special occasion will be in good Guildford Hotel hands. After all, we do love a little party.

Chef's crowd-pleasing canape menu is perfect for your stand-up cocktail style soiree. If you're after a seated affair, your guests will love the Grand Feast menu – think three or four course shared feast sprawled across your table, featuring our iconic in house smoked meats.

Beautiful backdrops and ambiance sets up an ideal location for any wedding celebration! From sparking engagements, to grand feast receptions.

So bring your good times and your laughter too, we're here to celebrate your party with you!



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/Perth  
Venue Co.






# FUNCTION SPACES




## VAUDEVILLE ROOM

Located on level one, our esteemed Vaudeville Room boasts six beautiful arched windows along the western wall, flooding the function room with gorgeous natural light and highlighting the exposed brick walls.

This exclusive private room is the perfect location for your next cocktail event, seated dinner feast, product launch, award ceremony, wedding, engagement or birthday celebration.

		
80	110	Y




		
N	Y	Y






## LEVEL ONE EXCLUSIVE

Book our entire top floor, with lift access to the level, balconies overlooking Johnston Street and James Street, a private bar and the Vaudeville function room, this ensures you have plenty of space for you and your guests.

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

		
80	200	Y

		
N	Y	Y









# FUNCTION SPACES

## 1915 VERANDAH

Watch the world go by from our level one James Street Verandah, 1915. This addition to the hotel was designed by Cameron and Powell in 1914 and built in 1915 under the ownership of G. Hiscox. Take a step back in time - the original 1915 spiral staircase remains on show! This verandah also includes a versatile internal corner platform and in its entirety certainly offers spectacular views as one of the most unique areas of the hotel.

Perfect for cocktail events, hire this area exclusively.







		
N/A	30-65	N
		
N	N	N



## HISCOX COURTYARD

Can't decide if you want your event to be indoor or outdoor? Hiscox Courtyard can do both!

Boasting a retractable roof, gaze at the stars or enjoy the sun whilst enjoying delicious grazing dishes and drinks. Located on the ground floor on the corner of James and Johnson street, this exclusive space is perfect for your next cocktail celebration. Hire this area exclusively or just a reserved section.

		
N/A	40-50	N
		
N	N	N











# FUNCTION SPACES

## BEER GARDEN PITSIDE







Perfect for sunny days or balmy nights, pop yourself right next to the smoker where you may be able to spot our pitmaster in action smoking all the best meats.

		
N/A	20-80	N
		
N	N	N



## THE THEATRE COURTYARD (SECTION)

The perfect spot for casual get togethers in the sunshine. With access to the recently renovated Vaudeville Hall, and in sight of the kids playground, the courtyard is the go-to spot for casual gatherings.







		
N/A	20 - 40	N
		
N	N	N



# FUNCTION SPACES

## THE THEATRE (SECTION)

The Hall, once the Vaudeville Theatre, offers a large, covered extension to the Beer Garden perfect for large casual gatherings. Lovingly restored this historic light filled space retains its charm with high ceilings, long picnic tables and bespoke chandeliers.







		
N/A	30 - 60	N
		
N	N	N



## THE VAUDEVILLE THEATRE EXCLUSIVE (INCLUDING COURTYARD)

Steeped in history, The Hall boasts a revitalized open-plan space ideal for large formal or casual functions, seamlessly integrating with the charming outdoor courtyard for a blend of indoor and outdoor ambience.

\* DJ / Live music not permitted

		
100	200	Y
		
N	Y*	Y







## CANAPÉ PACKAGES

\$36pp | 6 canapés  
\$43pp | 8 canapés  
\$54pp | 10 canapés

### COLD

Sushi Platter (pick one): teriyaki chicken, California, smoked salmon, tuna, vegetarian or vegan (lg, vo, vgo, ld)  
Mini spinach & feta tarts, caramlised onion relish, manchego (v)  
Assorted rice paper rolls, kewpie, nouc cham (lg, vo, vgo, ld)  
Prawn cocktail, thousand island dressing (lg)

### HOT

Mac n' three cheese croquettes, jalapeno, lime (v)  
Charred corn hush puppies, cumin salt, lime mayo (v)  
Wild mushroom skewers, pesto, hazelnut, lemon (v, vgo, ld, lg)  
Charcoal chicken skewers, harissa, aji verde, lime (lg)  
Spiced lamb skewers, hung yoghurt, dukkha (lg, ldo)  
Duck & smoked bacon sausage rolls, smokey BBQ  
Chunky beef & mushroom pies, ketchup (ld)  
Buttermilk fried chicken  
Pumpkin arancini, pecorino, sage (v, lg, vgo, ldo)  
Cheeseburger spring rolls, awesome sauce (ldo, vo)  
Vegan spring rolls, awesome sauce (ld, vg)  
Butter chicken pies

### SWEET

'Snickers' slice (vg, gf)  
Oreo cheesecake bites  
Lemon meringue (gf)

### SUBSTANTIALS \$10.5

Mini cheeseburgers, pickles, burger sauce (gfo)  
Mini brisket sliders, cheddar, pickles  
Mini vegan cheeseburgers, pickles, burger sauce (vg, gfo)  
Beer battered fish, chips, lemon, tartare  
Smoked pork belly bao, soy slaw, xo sauce, kewpie mayo  
Dukkha crumbed cauliflower bao, marinated eggplant, spiced mayo (vg)

### PLATTERS

25 pieces  
Sushi Platter (pick one): teriyaki chicken, California, smoked salmon, tuna, vegetarian or vegan | \$104  
Mini spinach & feta tarts, onion relish, manchego | \$156  
Cheeseburger spring rolls, awesome sauce | \$156  
Vegan spring rolls, awesome sauce | \$68  
Butter chicken pies | \$156  
Mac n' cheese croquettes, jalapeno, lime | \$104  
Charred corn hush puppies, cumin salt, lime mayo | \$89  
Wild mushroom skewers, pesto, hazelnut, lemon | \$120  
Charcoal chicken skewers, harissa, aji verde, lime | \$151  
Spiced lamb skewers, hung yoghurt, dukkha | \$146  
Buttermilk fried chicken | \$154  
Duck & smoked bacon sausage rolls, smokey BBQ | \$89  
Chunky beef & mushroom pies, ketchup | \$156  
Pumpkin arancini, pecorino, sage | \$141  
Sweet platter | \$160



# GUILDFORD GRAND FEASTS

\$63pp – Package One: 2 course  
(entrée & mains)

\$74pp – Package Two: 3 course  
(entrée, mains & desserts)

*Designed to share*

## ENTRÉE

Ploughman's platter: crusty bread, seasonal dips, hard cheese, soft cheese, chicken liver pâté with pistachio crumb, marinated olives, crackers, prosciutto

Prawn cocktail, thousand island dressing

## MAIN

Signature smoked meats; 10 hour Butterfield beef brisket, house spiced half chicken, Albany pork butt, sticky BBQ pork ribs, sausages (gf)

Seasonal sides

## DESSERT CANAPES

Oreo cheesecake bites

Lemon meringue (gf)

'Snickers' slice (gf, vg)





# SET MENU

*Pre order required 2 weeks prior*

\$69pp - 2 course (entrée & mains)  
\$79pp - 3 course (entrée, mains & desserts)

## SHARED ENTRÉE

*Designed to share*

Ploughman's platter: crusty bread, seasonal dips, hard cheese, soft cheese, chicken liver pâté with pistachio crumb, marinated olives, crackers, prosciutto

Prawn cocktail, thousand island dressing

## MAINS

**Pick 2 options for your guests to select**

### Meat:

10hr Butterfield Smoked Brisket, house-made BBQ sauce (200g) (gf)

House Spiced Smoked Half Chicken, hot sauce (gf)

Smoked Albany Pork Butt, Carolina gold (200g) (gf)

### Fish:

Crispy Skinned Salmon, lemon butter (gf)

Crispy Skinned Barramundi, lemon butter (gf)

### Vegetarian:

Dukkha Spiced Cauliflower (vg, gf)

Pumpkin & Mushroom Wellington (vg)

## SIDES

**Pick 2 options**

Mixed green salad

Charred Seasonal greens

Crispy Potato

Creamy Mash

## DESSERT CANAPES

Oreo cheesecake

Lemon meringue (gf)

'Snickers' slice (gf, vg)

## UPGRADES

Baked Cobb Loaf, garlic cheese sauce, parmesan | \$25



# BEVERAGE PACKAGES

Minimum 30 guests

## STANDARD

2hrs - \$44pp | 3hrs - \$57pp | 4hrs - \$69pp

### WINES

Mr. Mason Sparkling Cuvee Brut NV  
Dottie Lane Sauvignon Blanc  
Hearts Will Play Rose  
Henry & Hunter Shiraz Cabernet

### BEER/CIDER

Swan Draught  
Hahn 3.5

### NON ALCOHOLIC

Soft drink and juices

## PREMIUM

2hrs - \$55pp | 3hrs - \$67pp | 4hrs - \$80pp

### WINES

Mr. Mason Sparkling Cuvee Brut NV  
Alpha Box & Dice Tarot Prosecco NV / The Hare & Tortoise Prosecco NV  
Dottie Lane Sauvignon Blanc  
Hearts Will Play Rose  
Sud Rose  
Henry & Hunter Shiraz Cabernet  
West Cape Howe Pinot Noir  
South Rock Shiraz

### BEER/CIDER

#### Tap:

Swan Draught  
Hahn 3.5  
James Squire 150 Lashes  
James Squire Ginger Beer

### NON ALCOHOLIC

Soft drink and juices





# BEVERAGE PACKAGES

*Minimum 30 guests*

## DELUXE

2hrs - \$65pp | 3hrs - \$78pp | 4hrs - \$90pp

### WINES

Alpha Box & Dice 'Tarot' Prosecco NV /  
The Hare & Tortoise Prosecco NV  
821 South Sauvignon Blanc  
Leeuwin Estate Art Series Riesling  
Xanadu Circa 77 Chardonnay  
Gabbiano Pinot Grigio  
Vivo Moscato  
Sud Rose  
Howard Park Flint Rock Pinot Noir  
La Boca Malbec  
South Rock Shiraz

### BEER/CIDER

#### Tap:

Swan Draught  
Hahn 3.5  
Great Northern  
James Squire 150 Lashes  
James Squire Ginger Beer

#### Bottled:

Corona  
Peroni Leggera  
Rogers  
White Claw Seltzer  
Bulmers

### NON ALCOHOLIC

Soft drink and juices  
Tea & Coffee

## SPIRIT UPGRADE

\$8pp per hour

## COCKTAIL ON ARRIVAL

Seasonal Spritz: \$16 each

## TEA & COFFEE STATION

\$4pp

### BAR TAB ON CONSUMPTION:

A bar tab can be arranged for your function with a specified limit or amount that you feel comfortable with. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event. At any point, you are welcome to turn the bar into a cash bar so your guests can purchase their own drinks.

Cash Bar will allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.



# Menu

## Furds

Ploughman's platter

Prawn san choy bow

Corn tostadas

## Mains

House smoked brisket, pulled pork, chicken,

sauages and ribs.

Crispy potatoes and miso corn.

## Desserts

Lemon Cheesecake

Chocolate Brownie

Vanilla Ice Cream



