



# WEDDINGS & ENGAGEMENTS





# THE GUILD FORD HOTEL

Wow your guests in a 19th century built landmark where old world meets contemporary charm. With her belvedere tower and baroque façade make-over, this restored heritage majesty can be found in the heart of Guildford.

First built in the 19th century, The Guildford Hotel offers two stories of original brick, repurposed timber, brass finishes and an impressive collection of recovered décor throughout. With this super impressive collection, we have your 'something old' and 'something new' covered.

The 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.

With an expert events team and truly unique spaces to choose from, rest assured that your special day will be in good Guildford Hotel hands. After all, we do love a little party!



08) 9460 9966  
info@theguildfordhotel.com.au  
159 James St, Guildford WA 6055  
www.theguildfordhotel.com.au







**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.







		
70	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.

		
70	200	Y
		
N	Y	Y







# WEDDING PACKAGES

Ceremony package - \$500 (set up & room hire)  
Room flip from ceremony to cocktail - \$250  
Room flip from ceremony to sit down - \$500

## INCLUSIONS

Menus  
Paper napkins  
Plates  
Cutlery  
Glassware  
Tables  
Chairs

## UPGRADES

Additional staffing - prices vary  
Linen napkins - \$1.5 per napkin  
Linen table cloths - \$20 per table





# 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, sweet chilli (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, sweet chilli | \$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

## Firsts

Ploughman's platter

Prawn san choy bow

Corn tostadas

## Mains

House smoked brisket, pulled pork, chicken,

sausages and ribs.

Crispy potatoes and miso corn.

## Desserts

Lemon cheesecake

Chocolate brownie

Homemade ice cream