



# FUNCTION PACK



# WELCOME TO THE GUILDFORD 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.







**GOOD FOOD.  
GOOD DRINK.  
GOOD COMPANY.**

**THAT'S WHAT  
IT'S ALL ABOUT.**

# 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

# 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

# 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.

					
100	200	Y	N	Y*	Y

\* DJ / Live music not permitted



# 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

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

### NON ALCOHOLIC

Soft drink and juices

## 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

# BEVERAGE ADD ONS

## 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

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





## CONTACT US

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