

CORPORATE MEETINGS PACKAGE

The
GUILDFORD HOTEL



INTRODUCTION

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.

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.**



BREAKFAST & BRUNCH MEETINGS

SHARE STYLE

\$35 per person

Includes 4 Breakfast Items, Tea and Coffee Station, Fruit Juice

PLATED

\$55 per person

Includes 2 Breakfast Items, 1 Plated Breakfast Item, Tea and Coffee Station, Fruit Juice

BREAKFAST ITEMS

Mini Vegetarian quiche (v)
Yoghurt pots
Seasonal fresh fruit (vg) (gf)
Bacon and egg slider
Mini cheese and tomato croissant
Carrot cake (vg) (gf)
White chocolate blondie (gf)

PLATED BREAKFAST

Seasonal fruits bowl,
honey yoghurt & granola (v, vgo, nfo)
Avocado toast, tomato salsa, mushrooms,
crispy kale green goddess & seeds (vg, v,gfo)
Scrambled eggs & bacon on toast (gfo)

ROOM INCLUSIONS

Room Inclusions Exclusive room use | Wi-Fi | Signage | LCD screen with audio / or projector and screen Microphone | Flipchart with pens | Microphone

Please inform a team member if you have allergies or intolerances.
We'll do our very best to accommodate them, but as our menu is prepared
freshly in kitchen, there may be trace allergens.

LG – Low Gluten | **LD** – Low Dairy | **V** – Vegetarian | **VG** – Vegan
LGO – Low Gluten Option | **LDO** – Low Dairy Option
VO – Vegetarian Option | **VGO** – Vegan Option
Seafood Origin: - A - Australian | I - Imported | M - Mixed

CORPORATE MEETINGS

HALF DAY MEETING PACKAGE

\$75 per person

Includes a tea and coffee station, two morning or afternoon tea items and feasting buffet lunch with soft drinks

FULL DAY MEETING PACKAGE

\$85 per person

Includes a tea and coffee station, two morning tea items, feasting buffet lunch with soft drinks and two afternoon tea items

ROOM INCLUSIONS

Exclusive room use | Wi-Fi | Signage | LCD Screen with audio Flip chart with pens
| Pads & Pens | Iced water & mints

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MORNING OR AFTERNOON TEA

\$22 PER PERSON

Includes two food items, fruit juice, tea and coffee station

MORNING/AFTERNOON TEA ITEMS

- Mini Vegetarian quiche (v)
- Sliced seasonal fresh fruit (vg) (gf)
- Sausage rolls
- Classic little beef pie
- Carrot cake (vg) (gf)
- White chocolate blondie (gf)
- Mini cheese and tomato croissant

FEASTING BUFFET LUNCH

Includes bread, one vegetarian pasta, one protein with sides and two salads

BREAD

Bread and dips Eggplant & olive tapenade, Beetroot chutney olives, Turkish bread (vg, gfo)

VEGETARIAN

Chefs choice of vegetarian pasta

SELECT ONE PROTEIN

(all served with pickles and chat potatoes)

Smoked whole chicken with jus and rosemary

Pulled pork with Carolina gold sauce

Smoked cheese sausage with mustard

SELECT TWO SALADS

Beetroot salad, feta, roasted pecans, dukkha, mesclun, red wine vinaigrette (v, gf)

Ceaser salad, croutons, bacon, parmesan, egg (gfo, vgo)

Garden salad, cherry tomato, cucumber, pickled red onion, house dressing (gf, v, vg)

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