



WEDDINGS & ENGAGEMENTS



THE GUILDFORD 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!

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

CANAPÉ PACKAGES

\$37PP - 6 CANAPÉS | \$45PP - 8 CANAPÉS | \$56PP - 10 CANAPÉS

HOT

HUSH PUPPIES

FRIED CORN FRITTER, LIME MAYO (V)

WILD MUSHROOM SKEWERS

PESTO, HAZELNUT, LEMON (V, VGO, LD, LG)

SPICED LAMB SKEWERS

HUNG YOGHURT, DUKKHA (LDO)

BUTTER CHICKEN PIES

KETCHUP

PORK BELLY BITES

(LD, LG)

PUMPKIN ARANCINI

MAFFRA, PESTO (V)

CHEESEBURGER SPRING ROLLS

AWESOME SAUCE

FALAFEL

DILL MAYO (LD, V, VGO, LG)

HALOUMI BITES

HOT HONEY (V)

BATTERED FISH BITES

TARTARE (A)

CHICKEN WINGS

BBQ SAUCE (LD, LG)

COLD

SUSHI PLATTER (PICK ONE)

TERIYAKI CHICKEN, CALIFORNIA, TUNA
SMOKED SALMON, VEGETARIAN OR VEGAN
(M, 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 TOASTADA

THOUSAND ISLAND DRESSING (I, LG)

SWEET

'SNICKERS' SLICE

(VG, LG, LD)

OREO CHEESECAKE BITES

(V)

LEMON MERINGUE

(V, LG)

PLATTERS 25 PIECES

VEGAN SPRING ROLLS | 156

SWEET CHILLI (V)

CURRY PUFFS | 146

CURRY MAYO (V)

FRIED CHICKEN TENDER BITES | 156

RANCH

PRAWN TWISTERS | 106

SPICY MAYO (I)

CHICKEN SKEWER | 156

AJI VERDE, PEANUT, CRISPY CHILLI (LD, LG)

MAC & CHEESE CROQUETTE | 106

JALAPENO MAYO, CHEDDAR (V)

SAUSAGE ROLL | 106

BBQ SAUCE

ANGUS BEEF PIE | 156

KETCHUP

BREADS & DIPS | 106

TURKISH BREAD, BEETROOT & FETA DIP,
HUMMUS

BROWNIE | 106

RASPBERRY

SUBSTANTIALS

MINI CHEESEBURGERS | 11.5

PICKLES, BURGER SAUCE (LGO)

MINI BRISKET SLIDERS | 11.5

CHEDDAR, PICKLES

MINI VEGAN CHEESEBURGERS | 11.5

PICKLES, BURGER SAUCE (VG, GFO)

BEER BATTERED FISH | 11.5

CHIPS, LEMON, TARTARE (A)

SMOKED PORK BELLY BAO | 11.5

SOY SLAW, XO SAUCE, KEWPIE MAYO

DUKKHA CRUMBED CAULIFLOWER BAO | 11.5

MARINATED EGGPLANT, SPICED MAYO (VG)

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

SET MENU

PRE ORDER REQUIRED 2 WEEKS PRIOR

PICK 2 OPTIONS FOR YOUR GUESTS TO SELECT FOR PRE ORDER OR ALTERNATE DROP

\$61PP - 2 COURSES (ENTREE & MAINS)

\$79PP - 3 COURSES (ENTREE, 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 (I, LG)

MAINS

PICK 2 OPTIONS FOR YOUR GUESTS TO SELECT:

10HR BUTTERFIELD SMOKED BRISKET
HOUSE-MADE BBQ SAUCE (200G) (LG)

HOUSE SPICED SMOKED HALF CHICKEN
HOT SAUCE (LG)

SMOKED ALBANY PORK BUTT
CAROLINA GOLD (200G) (LG)

CRISPY SKINNED SALMON
LEMON BUTTER (LG)

CRISPY SKINNED BARRAMUNDI
LEMON BUTTER (LG)

DUKKHA SPICED CAULIFLOWER
(VG, LG)

PUMPKIN & MUSHROOM WELLINGTON
(VG)

SIDES

PICK 2 OPTIONS:

MIXED GREEN SALAD

CHARRED SEASONAL GREENS

CRISPY POTATO

CREAMY MASH

DESSERT CANAPES

OREO CHEESECAKE

LEMON MERINGUE (LG)

'SNICKERS' SLICE (LG, VG)

UPGRADES

BAKED COBB LOAF | 25

GARLIC CHEESE SAUCE, PARMESAN

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BEVERAGE PACKAGES

MINIMUM 30 GUESTS

STANDARD

2HRS - \$44PP | 3HRS - \$57PP | 4HRS - \$69PP

WINES

MR. MASON SPARKLING CUVÉE 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 CUVÉE 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
LEEUEWIN 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

BEER/CIDER BOTTLED

CORONA
PERONI LEGGERA
ROGERS
WHITE CLAW SELTZER
BULMERS

NON ALCOHOLIC

SOFT DRINK & 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.



TESTIMONIAL

MY HUSBAND AND I HELD OUR WEDDING RECEPTION AT THE GUILDFORD HOTEL OVER THE WEEKEND, AND IT WAS ABSOLUTELY EVERYTHING WE HOPED FOR AND MORE!

A HUGE THANK YOU TO SUMMER, THE FUNCTIONS COORDINATOR, WHO WAS A DREAM TO WORK WITH AND MADE SURE EVERY DETAIL WAS PERFECT FOR OUR SPECIAL DAY 

THE VAUDEVILLE ROOM LOOKED STUNNING, ESPECIALLY WITH THE FAIRY LIGHTS CREATING SUCH A BEAUTIFUL ATMOSPHERE. WE WERE ALSO ABLE TO USE THE LANDING AREA FOR OUR COCKTAIL HOUR WHICH WAS GREAT HAVING THAT EXTRA SPACE.

THE FOOD WAS DELICIOUS WITH VERY GENEROUS PORTION SIZES, AND THE STAFF WERE ATTENTIVE, PROFESSIONAL, AND SO ACCOMMODATING ALL NIGHT (AS WELL AS FOR ALL THE SETUP AND PACK DOWN - THANKS AARON!)

WE COULDN'T HAVE ASKED FOR A BETTER VENUE TO CELEBRATE WITH OUR FAMILY AND FRIENDS. HIGHLY RECOMMEND!

*ALEX F.
MAY 2026*



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