



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!



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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.







		
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
Vanilla ice cream