

REFURB





Introducing the new Guildford Hotel. With her heritage belvedere tower and baroque façade make-over, we've fallen hard for her latest look. The restored white and grey majesty can be found in the heart of Guildford where she was first built in the 19th Century, just a short stumble to the station.

Inside this pristine local is where you will explore 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 three amazing function spaces, we are looking forward to hosting your next special occasion at The Guildford Hotel.



Located on level 1 of The Guildford Hotel, our 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.

Named after G. Hiscox's original Vaudeville Theatre, built adjacent to the hotel in the 1890's, it can still be seen through the room's six arch windows.

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.

The level 1 landing provides a lovely welcome area for your guests. Located at the entrance to the Vaudeville Room, this area will be the ideal meeting place for those early comers, or even a pop up bar.

Based on your event requirements, date and time we will design a tailored quote for you. Our experienced functions team will master your event from organisation to execution.

	SETUP	CAPACITY
Vaudeville Room	Long Tables	80 - 90
Vaudeville Room	Cocktail	100
Vaudeville Room (including Level 1 landing)	Cocktail	110



Watch the world go by from our level 1 James Street Verandah, 1915. This addition to the hotel was designed by Cameron and Powell in 1914 and built in 1915 under the ownership of G. Hiscox. Take a step back in time - the original 1915 spiral stair case remains on show! This verandah also includes a versatile internal corner platform and in its entirety certainly offers spectacular views as one of the most unique areas of the hotel.

Perfect for cocktail events, hire this area exclusively or for smaller events, a section can be reserved.

Based on your event requirements, date and time we will design a tailored quote for you

	SETUP	CAPACITY
1915 Verandah <i>Reserved area</i>	Cocktail	30 - 50
1915 Verandah <i>Exclusive hire</i>	Cocktail	60



Can't decide if you want your event to be indoor or outdoor? Hiscox Courtyard can do both!
Boasting a retractable roof, gaze at the stars or enjoy the sun whilst enjoying delicious grazing dishes and drinks.

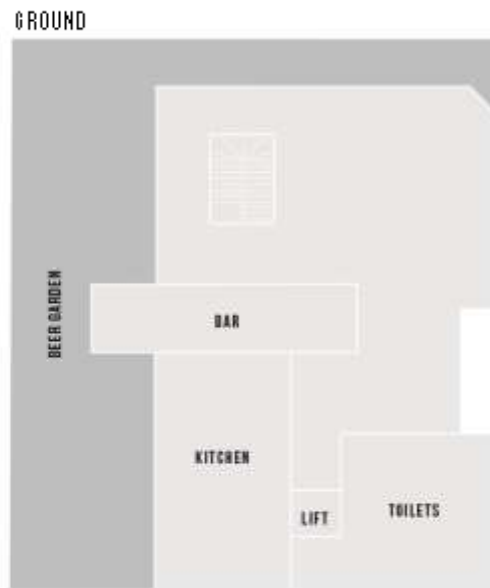
Located on the ground floor on the corner of James and Johnson street, this exclusive space is perfect for your next cocktail celebration.

Hire this area exclusively or just a reserved section. Once our functions team establish your requirements, date and time, we will design a tailored quote for your event.

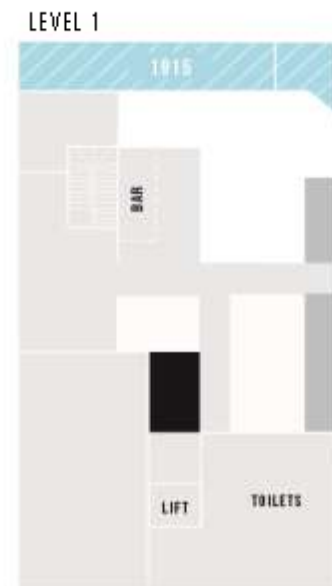
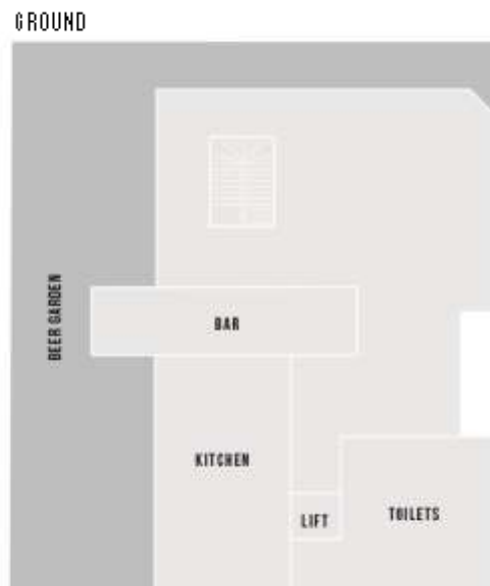
Available for hire Sunday - Thursdays

	SETUP	CAPACITY
Hiscox Courtyard <i>Reserved area</i>	Cocktail	30 - 50
Hiscox Courtyard <i>Exclusive hire</i>	Cocktail	80

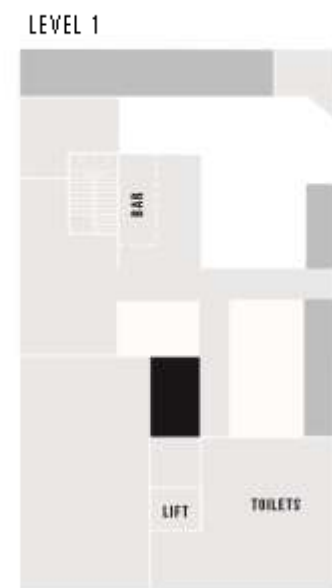
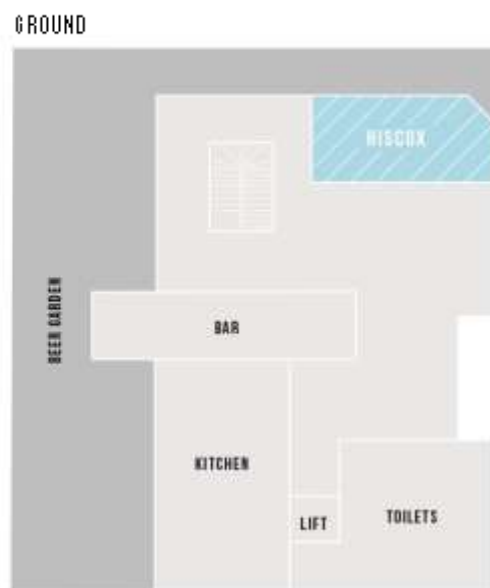
VAUDEVILLE ROOM



1915 Verandah



HISCOX COURTYARD



EAT WITH ONE HAND OR TWO

We like to keep it casual, we also love to share. Our menu is not limited by country or style, nor is it your classic knife and fork style dining experience. Indulge in a selection from our one handed grazing as well as more substantial, two handed grazing for your stand-up cocktail style function.

one handed Grazing \$5 per PIECE

Corn croquettes, herbs, popcorn crumble (v)

Guildford Fried Chicken; buttermilk southern fried & crispy

Potato skin croquettes, smokey bacon, three cheese, chive mayo (4pc)

Cheeseburger spring rolls "OH MY"

Fried pumpkin tacos, pickled shallot, soft cheese, spiced almonds (V, GF)

Smoked lamb tacos, pomegranate, chilli, coriander (GF)

Lamb ribs, beer sauce

Smoked cheese stuffed jalapeño poppers (v, gf)

Mac & cheese bombs, chipotle mayo (v)

Old bay crab, corn fritter, chervil

Mini beef, cheese and bacon pies, Diemen's ketchup

Duck, smoked bacon sausage rolls, smokey BBQ

Sweet treats - \$5 per piece

Jam donuts, cinnamon sugar (v)

Pecan, walnut and maple pies (v)

Key lime pie, burnt meringue (v)

Coconut panna cotta, mango and white chocolate (v)

Two handed \$7 per piece

Mini GH cheeseburger, that burger sauce

Mini brisket sanga, cheddar & pickles

Beer battered fish, chips, lemon & mayo to dunk

Fried green tomato Bao, kimchi & smoky BBQ (v)

To complement:

Swan Valley and imported cheese selection, dried wine grapes, chutneys and pastes, artisan flat bread and stone baked sourdough

\$15 per person

6 pieces per person \$30pp

6 One handed grazers

8 pieces per person \$42 pp

7 One handed grazers plus 1 two handed

10 pieces per person \$54pp

8 One handed grazers plus 2 two handed

12 pieces per person \$64pp

8 One handed grazers plus 2 two handed plus 2 sweet treats

All packages receive charred bread, hung yoghurt, smoked honey, hummus and local olives

Menus are seasonal and subject to change

GUILDFORD GRAND FEAST

Sharing is caring. Feast grandly amongst friends and family with our sit-down dining experience. All platters, plates and boards are served to the centre of the table. With so much to choose from over three delicious courses, your guests will not leave hungry.

Firsts

Charred bread, hung yoghurt, smoked honey, hummus, local olives (v)

Charcuterie boards; cured meats, prosciutto, bresaola, salami, spicy nduja, Swan Valley pickles, Mt Zero olives, mustards & crackers

Goat's cheese stuffed zucchini flowers, smokey honey (v, gf)

Seconds

Our signature BBQ smoked meat board; "that brisket", smokey free range chicken, sticky pulled pork, ribs, sticky beer sauce, jalapeño cheddar snags;

Loads of pickles and hot sauces

Summer slaw (v, gf)

Chipotle buttered mash (v, gf)

Crispy fried Brussels, Aussie bacon, mustard cream (V,GF)

Dietary requirements will be catered for outside of the above selection, please advise of any requirements in advance

SWEET TREATS

Pecan walnut and maple pies

Key lime pie, burnt meringue

Coconut panna cotta, mango and white chocolate (gf)

SUPPER ADD ON...

Swan Valley and imported cheese selection, dried wine grapes, chutneys and pastes, artisan flat bread and stone baked sourdough

\$15 per person

Package 1 | Two course | \$50 pp
Firsts and seconds

Package 2 | Three course | \$65 pp
Firsts seconds and sweet treats

Package 3 | Grazing and three course | \$80 pp
Three grazing on arrival, firsts, seconds and sweet treats

Package 4 | Grazing and two course | \$65 pp
Three grazing on arrival, seconds and sweet treats

Menus are seasonal and subject to change

BARMAN'S BEVERAGES

CLASSIC GUILDFORD

Sitella Sparkling Chenin, Swan Valley, WA

Howard Park SBS, Margaret River, WA

Arlewood Cabernet Merlot, Margaret River, WA

Tap: Guildford Lager

Bottled: Pipsqueak Cider

Soft Drinks & Juices

BELVEDERE'S BREW

Delamere Cuvee NV, Tamar Valley, TAS

Mandoon Rose, Margaret River, WA

Greywacke Sauvignon Blanc, Marlborough, WA

Silkwood Pinot Noir, Pemberton, WA

Tap: Guildford Lager

Bottled: Corona, James Squire 150 Lashes, Peroni Legerra,

Rogers, Pipsqueak Cider

Soft Drinks & Juices

PREMIUM POUR

G.H. Mumm Cordon Rouge Brut, Reims, FR

Marchand & Burch Rose, Margaret River, WA

Devils Lair Chardonnay, Margaret River, WA

Sandalford SBS, Margaret River, WA

John Kosovich Verdelho, Swan Vallsey, WA

Partisian by Jove Tempranillo, McLaren Vale, SA

Alamos Malbec Mendoza, ARG

Mon Tout Shiraz, Margaret River, WA

Tap: Guildford Lager

Bottled: Corona, James Squire 150 Lashes, Peroni Legerra
Rogers, Pipsqueak Cider, Little Creatures Pilsner, Brooklyn
Lager, Gage Roads Single Fin

Soft Drinks & Juices

CLASSIC GUILDFORD

2 Hour \$34pp | 3 Hour \$43pp | 4 Hour \$52pp

Belvedere's Brew

2 Hour \$55pp | 3 Hour \$64pp | 4 Hour \$73pp

Premium pour

2 hour \$60pp | 3 hour \$80pp | 4 hour \$100pp

GUILDFORD GATHERINGS

The perfect option for the old faithful catch up!

Be treated to a reserved area, tasty delights from Chef and icy cold brews—the ultimate start to any occasion.

Enjoy a delicious spread of the finest one handed bites from our menu, including buttermilk fried chicken, fried green tomato bao buns, S&P squid and much more.

You haven't been to The Guildford Hotel until you've tried this party starter!

Up to 10 guests: \$200

Includes a reserved area, chef's platter, \$100 bar tab

11-20 guests: \$400

Includes a reserved area, two chef's platters, \$200 bar tab

21-30 guests: \$600

Includes a reserved area, three chef's platters, \$300 bar tab

Payment required to confirm booking

Beverages available from the bar

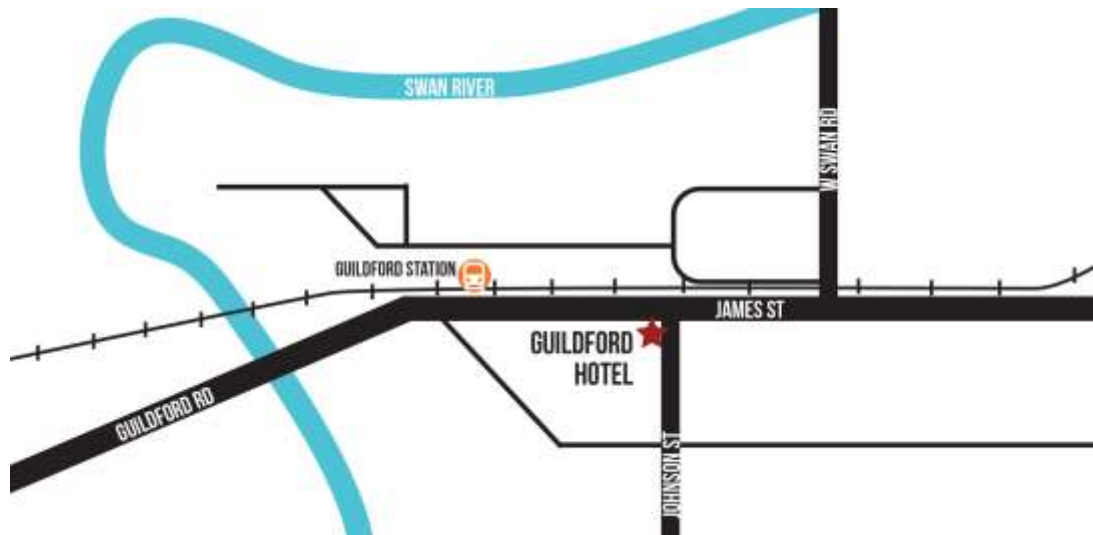
Non-exclusive area with reserved tables and few seats provided

Requests for indoor and balcony areas considered but not guaranteed

Guests must arrive within 30 minutes of booking time

7 days cancellation notice required for full refund

Wristbands provided on arrival



We would love to hear about your next event,
please call and speak with our function team

08 6336 9766

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