



FUNCTION KIT



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THE STIRLING ARMS HOTEL



Looking for an exceptional affordable Guildford venue for your next corporate function, birthday party or social event? The Stirling Arms Hotel is the ideal venue, holding events for up to 400 guests.

Centrally positioned in the historical town of Guildford, The Stirling Arms Hotel is just 4.6km from Perth Airport, 400m from Guildford Train Station and 14km from Perth CBD.

The Stirling Arms Hotel also offers accommodation suites; a convenient option for guests who may be travelling to your event. Free parking is also available for up to 200 cars, subject to availability

Local Attractions:

Swan Valley Wine Region
Swan River
Guildford Visitor Centre
Guildford Shopping Strip



We do hotel different, with our guarantee to beat competitor pricing. We want to provide our clients with the best value possible & the best event possible! If you find a comparable package at a cheaper price, we will beat it!*

*T&C's apply. Please contact our friendly event coordinator for further details

PROHIBITION BISTRO

The Prohibition Bistro is the ideal room for your next function. Boasting plush booth seating and marble-style table tops, this room offers both comfort and style. Choose from a sophisticated seated event for 10 to 150 guests or a cocktail soiree for up to 280 people.

Features:

- Projector & large pull-down screen
- Elevated stage area
- Surround sound entertainment system
- Microphone
- Marble-style bar area
- Timber floors
- Reverse cycle air-conditioning
- Marble-style table tops



1852 LOUNGE BAR

The recently renovated art-deco inspired bar is sure to impress your guests with the chandelier-lit entrance and spacious design. The bar is suited for a cocktail reception or private dinner, holding anywhere from 10 to 100 people.

Features:

- Marble-style bar area featuring art-deco lights
- Projector & large pull-down screen
- Surround sound entertainment system
- Microphone
- 3 large, wall-mounted TV's
- Timber floors
- Natural light
- Reverse cycle air-conditioning



GLASS BOARDROOM

The Glass Boardroom suits up to 10 people as a corporate meeting room or for a private dining party. This room comes with comfortable cushioned chairs and a projector & large screen, to take the hassle out of your next event.

Features:

Long timber table with comfortable cushioned chairs

Projector & large screen

Microphone

Surround sound entertainment system



LOT 142 BEER GARDEN

Lot 142 Beer Garden provides ample space for large celebrations for 10 up to 250 guests. If you are looking for a lively outdoor reception area, this is the space for you.

Features:

Trees adorned with fairy lights

Easily accessible adjoining bar areas

Pet-friendly

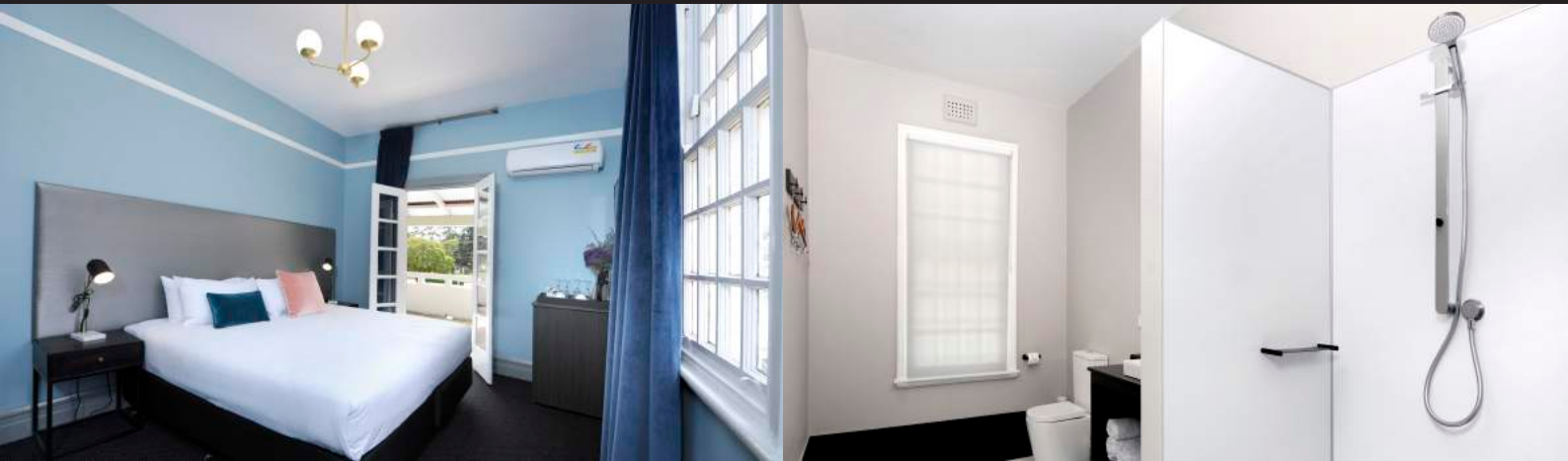
Stylish, rustic-style white chairs

Undercover alfresco area with high tables

LYONS COURTYARD

A private and outdoor space, for small soirees of 10-25 people. This space adjoins the restaurant and is ideal for private pre-canapes or small outdoor gatherings.

ACCOMMODATION



Queen and Split King Suites

The Stirling Arms Hotel offers 9 split king and queen suites, four with balconies.

Features:

- 24 Hour Check-In
- Free Wi-Fi
- Tea/Coffee Facilities
- Bar Fridge
- Reverse Cycle Air Conditioning
- Iron & Ironing Board
- All Linen & Guest Amenities



Self-Contained Apartment

The 3 bedroom, fully self-contained apartment is an ideal space for crew, executives or for a special night away.

Extra Features:

- Full Kitchen
- 2 Additional Sofa Beds, to fit up to 11 people
- Entertaining Courtyard & Barbeque
- Laundry
- Lounge & Dining Area

MORNING & AFTERNOON TEA

Full Day Delegate Package \$49 pp, min. 10 delegates

*Includes: Morning & Afternoon Tea - choice of one savory or sweet item per break,
Lunch - Sandwich Selection 1, In-house AV, Room Hire & Setup, Continuous Tea & Coffee*

Half Day Delegate Package \$39 pp, min. 10 delegates

*Includes: Morning or Afternoon Tea - choice of one savory or sweet item,
Lunch - Sandwich Selection 1, In-house AV, Room Hire & Setup*

Continous Tea & Coffee \$10 pp

Morning or Afternoon Tea \$15 pp

Lunch \$25 pp

Savoury

Ham, cheese & tomato mini croissants

Roasted vegetable frittata *v, gf*

Gourmet mini pies

Egg, mushroom & pesto tarts *v*

Antipasto board, smoked & cured meats, cheeses, marinated vegetables, spreads,
turkish bread

Tomato & olive bruchetta

Coffee & tea selections

Sweet

Berry friands *v, gf*

Sliced seasonal fruit, mango drizzle *v, gf*

Strawberry, almond, vanilla yogurt cups *v*

Buttermilk scones, blueberry jam, chantily cream *v*

Mini cinnamon apple puffs, rasins, pistachios *v*

Petite mixed muffins *v*

Coffee & Tea Selections

SANDWICH SELECTION 1 - Selection of wraps and rolls

Smoked salmon, spanish onion, capers, dill cream cheese

Chicken, crispy bacon, parmesan, cos, ceasar dressing

Roasted pumpkin, basil pesto, spinach, semi dried tomatoes *v*

Ham, swiss cheese, pea & herb slaw, lemon dressing

Whole fruit selections

SANDWICH SELECTION 2 - Selection of wraps and rolls

Harissa spiced chicken, avocado, sweet corn mayo, rocket

Baby prawns, preserved lemon aioli, mixed cress, roasted capsicum

Brie, caramelized onion, baby spinach, carrot & rasin salad *v*

Slow roast beef, seeded mustard, artichoke, spinach, horseradish

Whole fruit selections

SET MENUS

SET MENU 1

2 Courses \$36 per person, 3 Courses \$45 per person

ENTRÉE

Lemon pepper chicken, avocado puree, baby rocket, preserved lemon dressing gf
Semi-dried tomato & fetta bruschetta, olive tapenade v
Ham hock & mustard terrine, grilled bread, pickles
Chef's soup of the day, crusty bread, creme fraiche

MAINS

Rosemary braised lamb shank, mixed mushrooms, chickpea salsa gf
Baked barramundi fillet, fattoush salad, pesto, grilled lemon
Grilled haloumi, warm roasted cauliflower, dried cranberry & almond salad,
rocket dressing v, gf
Slow braised beef brisket, soft polenta, spring onions, green peas, roasted garlic jus gf

DESSERTS

White chocolate & pistachio nut brulee, biscotti
Banana & wild berry cake, double cream
Mango & passionfruit cheesecake, raspberry compote, ice cream
Warm double chocolate & raisin brownie, white chocolate ganache, double cream

SET MENU 2

2 Courses \$39 per person, 3 Courses \$48 per person

ENTRÉE

Crab & prawn risotto cake, sweet corn puree, crispy spec
Vegetable ratatouille & goats cheese tart, basil pesto v
Chicken liver pate, champagne jelly, crostini
Pork & beef meatballs, spicy romesco sauce, cress, olive oil gf

MAINS

Grilled sirloin steak, (served medium) caramelised onions, creamed spinach, garlic butter
roasted potatoes, red wine jus gf
Sumac dusted chicken breast, colcannon mash, oven dried tomato, dill butter sauce gf
Jerk salmon fillet, cous cous, asparagus, lime drizzle
Roast pork porchetta, pear, fennel & radicchio salad, balsamic dressing gf

DESSERTS

Orange & almond syrup pudding, hot cream sauce
Apple tarte tatin, caramel sauce, vanilla ice cream
White chocolate cheesecake, berry compote, double cream
Ice cream and sorbet selections, brandy snap basket

v - vegetarian gf - gluten free dietary requirements can be catered for - please ask our friendly team

BUFFET MENUS

BUFFET MENU 1 \$55 PER PERSON

Selection of baked breads & rolls

COLD

Kale & feta cheese salad, roasted hazelnuts, poached raisins, lemon dressing v, gf

Caesar salad station

Pea & herb slaw v, gf

HOT

Cajun chicken pieces, tomato salsa gf

Roasted pork leg, apple jus, crackling gf

Roasted lamb leg, mint jus gf

Garlic & rosemary roasted garden vegetables v, gf

Vegetable ratatouille v, gf

Yorkshire puddings v

SWEET

Sticky date pudding, butterscotch sauce

Mango & passionfruit pavlova gf

Coffee & tea selections

BUFFET MENU 2 \$65 PER PERSON

Selection of baked breads & rolls

COLD

Antipasto selection of smoked & cured meats, marinated vegetables, cheeses

Baby gem lettuce, cucumber, spec lardons, garlic croutons, citrus dressing

Shaved pear & mixed leaf salad, blue cheese, honey & lemon dressing v, gf

Sweet corn salsa & shredded kale salad, roasted capsicum, cherry tomatoes,

mint vinaigrette v, gf

HOT

Buttery cauliflower & parmesan soup v, gf

Slow cooked beef brisket, light tomato, garlic & olive sauce gf

Grilled crispy skin Tasmanian salmon fillet, caper, lemon, parsley butter sauce gf

Marinated grilled beef sirloin steak, mixed mushrooms, pink peppercorn sauce gf

Spicy chickpea & vegetable curry v, gf

Baked Eggplant, zucchini, capsicum, tomato sauce, toasted bread crumbs, mozzarella v

Steamed garden vegetables, herb emulsion v, gf

SWEET

Apple tarte tatin, rum & raisin custard

Marmalade and whisky bread and butter pudding

Coffee & tea selections

PLATTERS

SAVOURY - Serves 10 per platter

Selection of soft & hard cheeses, crostini, pear chutney \$125.00

Green pea, bacon & mozzarella arancini, aioli (40) v \$75.00

Anti pesto platters, smoked & cured meats, marinated vegetables, spreads, house pickles, breads \$95.00

Smoked salmon & lemon grass fish cakes, chilli mayo (40) \$95.00

Jamaican jerk chicken lollipops (40) gf \$95.00

Lebanese lamb koftas, creamy tzatziki (40) gf \$95.00

Turkish bread, hummus, feta cream, pesto v \$75.00

Tempura fish bites, lemon, tartare (40) \$95.00

Sweet corn, spring onion & coriander fritters, sambal aioli (40) v \$75.00

Spicy reggae wings, fried chicken wings, Jamaican spice dusted \$75.00

SWEET - Serves 10 per platter

Vanilla cheesecake bites, passionfruit drizzle (25) \$95.00

Elderflower scented jelly, mixed grapes (25) gf \$95.00

Mini apple tarts, rum & raisin glaze (25) \$95.00

Fresh sliced fruits, mint dipping sauce gf \$75.00

Chocolate Jaffa shot (25) gf \$95.00

Gourmet sorbet spoons (25) gf \$75.00



CANAPÉS

CANAPÉ 1

4 items \$19.00 pp

6 items \$29.00pp

8 items \$39.00pp

10 items \$49.00pp

Cold

Pesto stuffed mushroom cups, grilled haloumi gf, v
Cos cup, apple, walnuts, sour cream fresh chives gf, v
Pea & mint crostini, goat's cheese, olive oil v
Watermelon, Parma Ham & Feta Skewer gf
Baby prawn bruschetta, cocktail & dill dressing

Hot

Potato Skins, Dips gf, v
Gourmet House Sausage Roll, House Ketchup
Salmon & dill croquettes, lemon crumb
Baby parmi, feta cheese, cherry tomato's, fresh basil
Spicy meatballs, rich tomato sauce, parmesan gf

CANAPÉ 2

4 items \$24.00pp

6 items \$34.00pp

8 items \$44.00pp

10 items \$54.00pp

Cold

Spicy Smoked Salmon & Guacamole Cones
Caramelized Onion & Goat's Cheese Crostini
Zucchini Frittata, Red Onion, Oregano gf, v
Ham Hock Terrine, Crusty Bread
Brie, Pumpnickel, Strawberry

Hot

Crispy pork belly bites, Truffle pesto gf
Petite potato rosti, prawn, preserved lemon
Spicy jerk chicken skewer, red pepper sauce gf
Saffron arancini, garlic aioli v
Steak on sticks, mustard aioli gf

Add Mini Fork Boxed Meal To Any Platter of Canapé Set

\$10 PER PERSON, PER SELECTION

Gourmet pizza selections
Beer battered fish & chips
Creamy chicken, bacon & pesto penne pasta
Spicy meatballs, creamy mash gf
Slow braised mustard beef, garlic mash gf

Sweet

\$4 PER PERSON, PER SELECTION

Mini macaroons
Turkish delight
Sorbet spoons gf
Baby mango & passionfruit pavlova gf
Chocolate & honeycomb mouse pot gf

BEVERAGE PACKAGES

Stirling Package

2 Hours	\$27 pp	3 Hours	\$32 pp	4 Hours	\$37 pp
5 Hours	\$42 pp	6 Hours	\$47 pp		

Hardy's The Riddle Brut
Katherine Hills Sauvignon Blanc
Katherine Hills Shiraz
Alby Crisp Lager
Hahn Super Dry 3.5
Single Fin Summer Ale
Soft drink & juice selections

Prohibition Package

2 Hours	\$33 pp	3 Hours	\$39 pp	4 Hours	\$45 pp
5 Hours	\$51 pp	6 Hours	\$57 pp		

Mascareni Prosecco
Success Hill by Bella Ridge Estate Sauvignon Blanc Semillon
Success Hill by Bella Ridge Estate Shiraz
Atomic Pale Ale
Uber Weiss
Furphy Ale
Soft drink & juice selections

Speak Easy Package

2 Hours	\$38 pp	3 Hours	\$44 pp	4 Hours	\$50 pp
5 Hours	\$56 pp	6 Hours	\$61 pp		

Mas Pere Cava
Mandoon Estate Sauvignon Blanc
Flame Tree Embers Cabernet Sauvignon
Hahn Super Dry
Matso's Mango Beer
Little Creatures Rogers
Soft drink & juice selections

UPGRADE: add any 3 of the following drinks for \$6 per person to any package: Corona, Crown Lager, Peroni Super Dry, James Squire Pale Ale, Hello Sunshine Apple Cider

Cash bar and tab limit facilities are also available in all areas of the venue

TERMS & CONDITIONS We are sure you will appreciate the following policies, which will enable us to effectively service your forthcoming event. If you have any enquiries, please contact our events coordinator: enquiries@thestirlingarms.com.au

CONFIRMATIONS Confirmation of any event must be received in writing within fourteen (14) business days of the original booking or the due date stated on the contract. THE STIRLING ARMS HOTEL reserves the right to cancel any bookings unconfirmed at this stage.

ADVANCE DEPOSITS All bookings must be secured with a non-refundable deposit paid by the date stated on the contract. If no deposit is received, the Management of the Hotel reserves the right to cancel the booking and allocate the venue to another client. Credit card details will be taken at the time of booking, to guarantee payment, and may be used for any additional charges at the end of the event. All payments made via credit card will incur a 1.5% Handling Fee. Cost of debt recovery will be recovered from the client.

CANCELLATIONS AND POSTPONEMENTS

Clients cancelling within forty five (45) days of the event commencement date will be billed 50% of the total estimated food and beverage costs.

Clients cancelling within fourteen (14) days of the event commencement date will be billed one full day's room hire at the published rate, all catering charges (including tea and coffee) with the exception of bar drinks, and any charges associated with sub-contractors employed at the client's request, for each day of the event.

Clients cancelling within forty eight (48) hours of the event commencement date will be billed the total estimated charges for the event including quoted accommodation tariffs.

All cancellations for venue rooms and /or accommodation must be advised to us in writing to take effect.

ROOM HIRE FEE All room hire fees are dependent on the time period required, the number of guests in attendance and the overall catering requirements. Should this vary from the time at booking the room hire fee will alter accordingly.

COMMENCEMENT AND VACATING OF ROOMS The client agrees to begin the function and vacate the designated function space at the scheduled times agreed upon. In the event that a function should go beyond the agreed finishing time, we reserve the right to charge any additional costs incurred. Should the room be sold to another function we reserve the right to vacate your function from the room.

BANQUET EVENT ORDERS All events held at the hotel must be formalized by contract. The Banquet Event Order forms part of this contract and must be signed and a copy forwarded to your event coordinator within fourteen (14) days prior to the event, any changes need to be made in writing. In the instance that any adjustments are made that affect the final costing of your event after signing the event order, a new event order will be sent to you which will also need to be signed and returned to your event coordinator.

MINIMUM GUARANTEED NUMBERS FOR CATERING The client is responsible for confirming the number of delegates attending the event at least 48 hours (2 working days Monday to Friday) prior to the event. Charges will be based on not less than these confirmed numbers. Further increases will of course be charged at the agreed rates. Please also note that the hotel reserves the right to renegotiate should numbers fall by more than 20 % of those made at the time of booking.

MENU SELECTIONS Your menu selections are required to be confirmed no later than ten (10) working days prior to the event, or as otherwise advised. Menu selections are based on the hotel's current menu selection and prices.

AMENDMENTS In the event of unforeseen circumstances, or any amendments to numbers or setup, THE STIRLING ARMS HOTEL reserves the right to change the venue to another suitable room. Every effort will be made to discuss the changes with the client well in advance. Alternatively if there are any last minute changes to room set ups on the day of the event additional charges will apply.

DAMAGE OR LOSS The client agrees to be held financially liable for any damages sustained to THE STIRLING ARMS HOTEL property by any delegates, guests, contractors or sub-contractors, attending a particular event. The hotel will not be responsible for any loss to equipment, gifts, left in venues after the completion of the event.

SPECIAL DIETARY REQUIREMENTS THE STIRLING ARMS HOTEL will assist in supplying alternative meals for those guests with special dietary needs, provided fourteen (14) days written notice is given by the client.

VENUE The hotel reserves the right to assign an alternative venue for the function in the event of the venue designated for such function shall be unavailable or inappropriate.

FUNCTION MATERIAL THE STIRLING ARMS HOTEL requires approval for the display and erection of all signage and promotional material on the premises. Further more, hotel management reserves the right to remove any displays, promotional material or any other form of signage deemed to be inappropriate or in conflict with any other event which may be taking place on the property.

INSURANCE THE STIRLING ARMS HOTEL will take all necessary care, but cannot take any responsibility for the damage or loss of items before, during, or after any event. It is highly advisable for the clients to arrange their own insurance cover for property damage, loss, and public liability where appropriate.

CONSUMPTION No food or beverage of any kind will be permitted to be brought into the hotel for consumption at the function by the client or any of the client's guests, invitees or person attending the function, unless prior approval from hotel management.

RESPONSIBLE SERVICE OF ALCOHOL THE STIRLING ARMS HOTEL takes the Responsible Service of Alcohol very seriously and as such reserves the right for our managers to refuse alcohol to anyone they deem intoxicated.

EQUIPMENT With regard to any equipment contracted by the client or sub-contracted by the hotel at the request of the client, we recommend that the client or their representative be present at least one (1) hour prior to the event commencement time to ensure the equipment meets your requirements. We also request that you provide us with all details of any equipment being brought into the hotel, prior to the event date. The hotel cannot accept any responsibility for any equipment failure, incorrect set-up, or use of any equipment not provided by the hotel, or not hired by the hotel through our approved equipment supplier(s).

All installations required over and above those already available within our venue areas will be subject to appropriate connection and consumption fees. Any such installation may only be performed by our own technical staff, unless otherwise agreed by us in writing, and will incur appropriate labour charges.

ACCOMMODATION Guaranteed numbers of accommodation rooms, length of stays, and room-types are required at least twenty one (21) days prior to the event. Minimum accommodation charges will be based on these confirmed numbers. Excess rooms held in any allotment will then be released. After this date additional rooms may still be booked at the agreed rate, but will be subject to availability. A final rooming list showing individual names, arrival and departure dates is then required fourteen (14) days prior to the event.

SPECIAL CONDITIONS To enable us to effectively service your event, meet your needs and exceed your expectations, a special price structure will apply on events held on a Public Holiday and/or if an event is extended after midnight

SECURITY If the hotel has reason to believe that a function will affect the smooth running of the hotel's business, security or reputation, it reserves the right to cancel the function and remove any disruptive individuals. The hotel may also request the client to have mandatory security for any functions it deems necessary, at the expense of the client.

BASIS OF AGREEMENT Performance of this agreement is contingent upon the ability of the hotel to complete same, and is subject to labour troubles, disputes, strikes or picketing, accidents, government requisitions, restrictions upon travel, transportation, food, beverages, or supplies, equipment failure and other causes, whether enumerated herein or not, which are beyond the control of the hotel. In no event shall the hotel be liable for the loss of profit or consequential damages whether based on breach of contract, warranty, or otherwise. In no event shall the hotel's liability be in excess of the estimated cost of the function.

PRICES All prices are current at the time of quotation and are subject to revision prior to signing the Banquet Event Order. Prices are inclusive of GST.

FORCE MAJEUR Should any act of God such as an earthquake, fire, flood or civil disturbance prevent either the client or THE STIRLING ARMS HOTEL from carrying out their obligations under this agreement, neither the client nor THE STIRLING ARMS HOTEL shall be liable for the non-performance under this agreement. In the event that the client cancels for reasons of Force Majeure, all payments will be refunded except for the initial deposit. If THE STIRLING ARMS HOTEL cancels the agreement due to the Force Majeure, all advanced payments will be refunded.

ENTIRE AGREEMENT Subject only to variation specified in a subsequent Banquet Event Order signed by the client, the attached letter and these Terms and Conditions constitute the entire agreement of THE STIRLING ARMS HOTEL and the client and shall supersede all prior offers, negotiations and agreements in connection with the function.

ACCEPTANCE OF TERMS & CONDITIONS

Please indicate that you have read and understood all the above Terms & Conditions by signing below:

PRINT NAME:

DATE:SIGNATURE:.....