



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 500 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 include the Swan Valley Wine Region, Swan River, Guildford Visitor Centre & Guildford Shopping Strip.

WE DO HOTEL DIFFFRENT

We have a 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!*

We also offer no room hire & no minimum spend options for non-exclusive use of our function spaces*

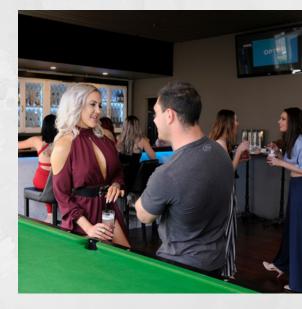
*T&C's apply. Please contact our friendly event manager for further details

THE SPORTS BAR

The Sports Bar is the ideal room for your next function. With marble-style table tops & high bar cocktail tables, this room offers both comfort & 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

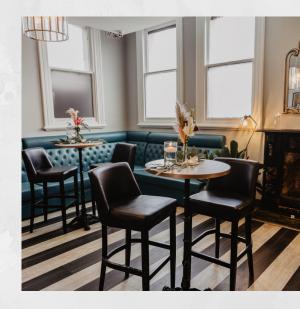


THE 1852 LOUNGE BAR

The 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



THE LOT 142 BEER GARDEN

Our stunning 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



ACCOMMODATION

OUFFN & SPLIT KING SUITES



We offer 9 split king and queen suites, four with balconies.

Features:

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

SFLF- 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

SPECIAL RATES

We offer exclusive discount rates off accommodation for the guests attending your function at The Stirling Arms Hotel. Ask us about special rates for your function guests.

MORNING & AFTERNOON TEA

FULL DAY DELEGATE PACKAGE \$49 PER PERSON (MIN 10)

MORNING & AFTERNOON TEA - CHOICE OF ONE SAVOURY OR SWEET ITEM PER BREAK LUNCH - SANDWICH SELECTION 1, IN-HOUSE AV, ROOM HIRE & SETUP, CONTINUOUS TEA & COFFEE

HALF DAY DELEGATE PACKAGE \$39 PER PERSON (MIN 10)

MORNING OR AFTERNOON TEA - CHOICE OF ONE SAVOURY OR SWEET ITEM LUNCH - SANDWICH SELECTION 1, IN-HOUSE AV, ROOM HIRE & SETUP

CONTINUOUS TEA & COFFEE \$10 PER PERSON MORNING OR AFTERNOON TEA \$15 PER PERSON LUNCH \$25 PER PERSON

SAVOURY

Ham, cheese & tomato mini croissants
Roasted vegetable frittata v, gf
Gourmet mini pies
Egg, mushroom & pesto tarts v
Antipasto baord, smoked & cured meats, cheeses, marintated vegetables, spreads,
turkish bread
Tomato & olive bruchetta

SWEET

Coffee & tea selections

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, raisins, pistachios v Petite mixed muffins v

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 spinich, carrot & rasin salad v Slow roast beef, seeded mustard, artichoke, spinach, horseradish Whole fruit selections

SET MENU

SET MENU ONE

2 COURSES \$39 PER PERSON

3 COURSES \$49 PER PERSON SET MENU TWO

2 COURSES \$45 PER PERSON

3 COURSES \$55 PER PERSON



PLEASE CHOOSE 1 OPTION PER COURSE. ADDITIONAL OPTIONS \$10 EXTRA PP, PER OPTION \$5 PER PERSON, PER COURSE FOR ALTERNATE DROP

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

MENU ONE

ENTRÉE (choice of 1)

Lemon pepper chicken, avocado puree, baby rocket, preserved lemon dressing ef 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 (choice of 1)

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 gartic jus gf

DESSERTS (choice of 1)

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

MENU TWO

ENTRÉE (choice of 1)

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 (choice of 1)

Grilled sirtoin 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 (choice of 1)

Orange & almond syrup pudding, hot cream sauce
Apple tarte tatin, caramel sauce, vanilla ice cream
White chocolate cheesecake, berry compote, double cream

BUFFET

BUFFET MENU ONE \$55 PER PERSON

BUFFET MENU TWO \$75 PER PERSON



MENUONE

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

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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

MENU TWO

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 vecetables, herb emulsion

Steamed garden vegetables, herb emulsion v, gf

SWEET

Apple tarte tatin, rum & raisin custard

Marmalade and whisky bread and butter
pudding

Coffee & tea selections

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

PLATTERS & PIZZAS

SERVES: 10 PER PLATTER 8 SLICES PER PIZZA



v - vegetarian ve - vegan vo - vegetarian option gf - gluten free (extra \$4 for gluten free pizza base) dietary requirements can be catered for - please ask our friendly team

SAVOURY PLATTERS

Selection of soft & hard cheeses, crostini, pear chutney \$125 Antipasto- smoked & cured meats, marinated vegetables, spreads, house pickles, breads \$125

Turkish bread, hummus, feta cream, pesto v \$95 Truffle & mushroom arancini, aioli (40) v \$95

Sweet corn, spring onion & coriander fritters, sambal aioli (40) v \$95

Buffalo chicken wings, ranch (40) \$105

Sausage rolls & party pies, tomato sauce (40) \$95

Smoked salmon & lemon grass fish cakes, chilli mayo (40) \$125 Jamaican jerk chicken lollipops (40) gf \$105

Lebanese lamb koftas, creamy tzatziki (40) gf \$105

Tempura fish bites, lemon, tartare (40) \$115

Chickpea Falafel Balls - Siracha Dipping Sauce (40) ve \$105

Chilli Tomato & Basil Petite Bruschetta (40) ve \$105

Spinach & Vegan Cheese Filo Bites - Tomato Kasundi (40) ve \$140 Vegetable & Tofu Sushi - Chilli Soy Dipping Sauce (40) ve \$160

SWEET PLATTERS

Vanilla cheesecake bites, passionfruit drizzle (25) \$105 Elderflower scented jelly, mixed grapes (25) gf \$105 Mini apple tarts, rum & raisin glaze (25) \$105 Fresh sliced fruits, mint dipping sauce gf \$85 Chocolate Jaffa shot (25) gf \$105 Gourmet sorbst soons (25) ef \$105

PIZZAS

Margherita, Napoletana sauce, mozzarella, fresh tomato, basil v \$22 Pepperoni, Napoletana sauce, mozzarella, peppers, onions \$25 Fungi, white sauce, mozzarella, mushroom medley, goats' cheese, rocket \$28 BBQ chicken, Napoletana sauce, mozzarella, sweetcorn, jalapeño, topped with BBQ sauce \$28

Garlic prawn, Napoletana sauce, mozzarella, spinach, rocket, pickled fennel \$30 Gluten free pizza base available \$4.5

CANAPES

MENU ONE MENU TWO

4 ITEMS \$22PP 4 ITEMS \$27PP 6 ITEMS \$33PP 6 ITEMS \$37PP 8 ITEMS \$43PP 8 ITEMS \$47PP 10 ITEMS \$53PP 10 ITEMS \$57PP



MINIMUM OF 20 PEOPLE REQUIRED

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

MENU ONE

COLD

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

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

ADD MINI FORK BOXED MEAL TO ANY PLATTER OR CANAPÉ SET \$15PP 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

MENU TWO

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, Pumpernickel, 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 SWEETS \$6PP PER SELECTION

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

BEVERAGE PACKAGES



ONE

- 3 hours \$39 per person 4 hours \$49 per person
- 5 hours \$59 per person

Running With Thieves Lager Beach Days SSB Beach Days Moscato Beach Days Cab Merlot Soft Drinks & Juices

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- 3 hours \$49 per person 4 hours \$59 per person 5 hours \$69 per person
- Includes Package One PLUS:

Hahn Super Dry 3.5 Swan Draught Bulmers Cider Hardy's The Riddle Sauv Blanc Hardy's The Riddle Cab Merlot Hardy's The Riddle Brut

THREE

- 3 hours \$59 per person 4 hours \$69 per person
- 5 hours \$79 per person
- Includes Package One & Two PLUS:

Pirate Life South Coast Pale Cape Mentelle Chardonnay Cape Mentelle SBS Cape Mentelle Shiraz Cabernet House Spirits

ADDITIONS

Upgrade your beverage package with one of these options:

Add Frozen Cocktails: \$10 per person total

Add Packaged Beer (Corona, Heineken, 5 Seeds Cider, Hahn Super Dry): \$8 per person, per hour

Add House Spirits: \$10 per person, per hour

Bar tabs, pay own accounts & tailored options are also available



AUDIO VISUAL

We have the below available to hire for your convenience.

Microphone: \$50 Data Projector & Screen: \$100

Includes set up/installation

For more extensive Audio Visual requirements, we enlist PAV Events - please email your requirements and we will provide you with a quote.



CONTACT US

FOR MORE INFORMATION ON **FUNCTIONS AT THE STIRLING ARMS HOTEL** PLEASE CONTACT

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#EVENTSATTHEARMS







FOR TERMS & CONDITIONS PLEASE VISIT: THESTIRLINGARMS.COM.AU/TERMS-CONDITIONS