

BOOK WITH YOUR BEAUFORT ST LOCAL.



MOUNT LAWLEY'S LOCAL

Standing tall at the top of Beaufort St is The Elford, the proud corner pub whose walls tell stories of generations past. Named after George H Elford, the owner of Beaufort Streets 1909 Wine Saloon, we at The Elford understand the depth of history that Beaufort St boasts and do not take our inclusion in this rich and illustrious list of hospitality venues to grace the strip lightly.

Our love of craft beer, a full bodied wine, live music and hearty eats means that we respect what it means for you to be in our pub, enjoying all of these things. Whether you're with us for just casual drinks and nibbles or whether you're hosting a big celebration with us, we're here to help you have the best experience. With 2 storeys, 2 outdoor balcony/decks and so much space, we have something to suit every occasion.

YOUR BOOKING PROCESS

WHAT type of function can I book?

WHERE can I book at The Elford?

WHICH options are suitable for me?

HOW do I book?

OVERVIEW OF AREAS AVAILABLE

Area	Space	Capacity	Private Bar	Coverage	PA+AV	Wheelchair Access
Downstairs	Restaurant	1 - 60	N	Y	N	Y
	High Tables	15 - 30	N	Y	N	Y
	Beaufort St. Benches	30 - 60	N	Y	N	Y
Upstairs	Common Room	50 - 100	Option	Y	Y	N
	The Balcony	50 - 100	N	Undercover + Heaters	w	
	Common Room + The Balcony	50 - 200	Option	Undercover + Heaters	Y	N

STEP ONE: WHAT

STEP TWO: WHERE

STEP THREE: WHICH

STEP FOUR: HOW

The Process

1-60pax

15-30pax

30-60pax

50-100pax

100-200pax

Beaufort St. Benches

Common Room + Balcony

Map

Food

Add-Ons

Pizza

Seated







Beverage

Added Extras

Contact Us









“CAN I BOOK A TABLE?”

-  1-60 pax
-  Low Dining Tables
-  Open Area, Not Sound Proof, Wheelchair Accessible
-  Ground Floor
-  Bookings available all day from 11am
All bookings allocated 120min
-  Card Pre-Auth Required
-  Set Menu Required for Groups 20+



“WE WANT TO DRINK AND NIBBLE!”

-  15-30 pax
-  High Tables
-  Open Area, Not Sound Proof, Wheelchair Accessible
-  Ground Floor
-  Bookings available all day from 11am
All bookings allocated 120min
-  Card Pre-Auth Required

*Perfect for after work drinks, casual get-togethers & small celebrations



“I’M THINKING OF GETTING MY OWN LITTLE AREA”

-  **30-60 pax**
-  **Sectioned Off Area For Exclusive Use, Not Sound Proof**
-  **Areas Available: Beaufort Street Benches, Common Room (roped off area, not wheelchair accessible)**
-  **Minimum Spend Applies**
-  **Day & Night Bookings**
- *Great for celebrations, networking, and special occasions.**
- *No hire fee!**

“LET’S GET AN AREA FOR MY BIRTHDAY!”

-  **50-100 pax**
-  **Sectioned Off Area For Exclusive Use, Not Sound Proof**
-  **Ground Floor, Common Room* & Balcony areas***
-  **Minimum Spend Applies, No Hire Fee**
-  **Day & Night Bookings**

*Great for celebrations, networking, and special occasions.

*Common Room & Balcony not wheelchair accessible.

*Please be aware of *Live Music Wednesday - Sunday*, sound cross over can occur.





“BIG PARTY NEEDS A BIG SPACE...”


- 100-200 pax
- Exclusive Use
- Common Room + Balcony Combined
- Minimum Spend Applies, No Hire Fee
- Day & Night Bookings

*Great for celebrations, networking, and special occasions.

*No wheelchair access.

*Please be aware of *Live Music Wednesday - Sunday*, sound cross over can occur.

BEAUFORT ST. BENCHES

 **Capacity - 30-60 Guests**

 **Minimum Spend Applies**

 **Facilities**

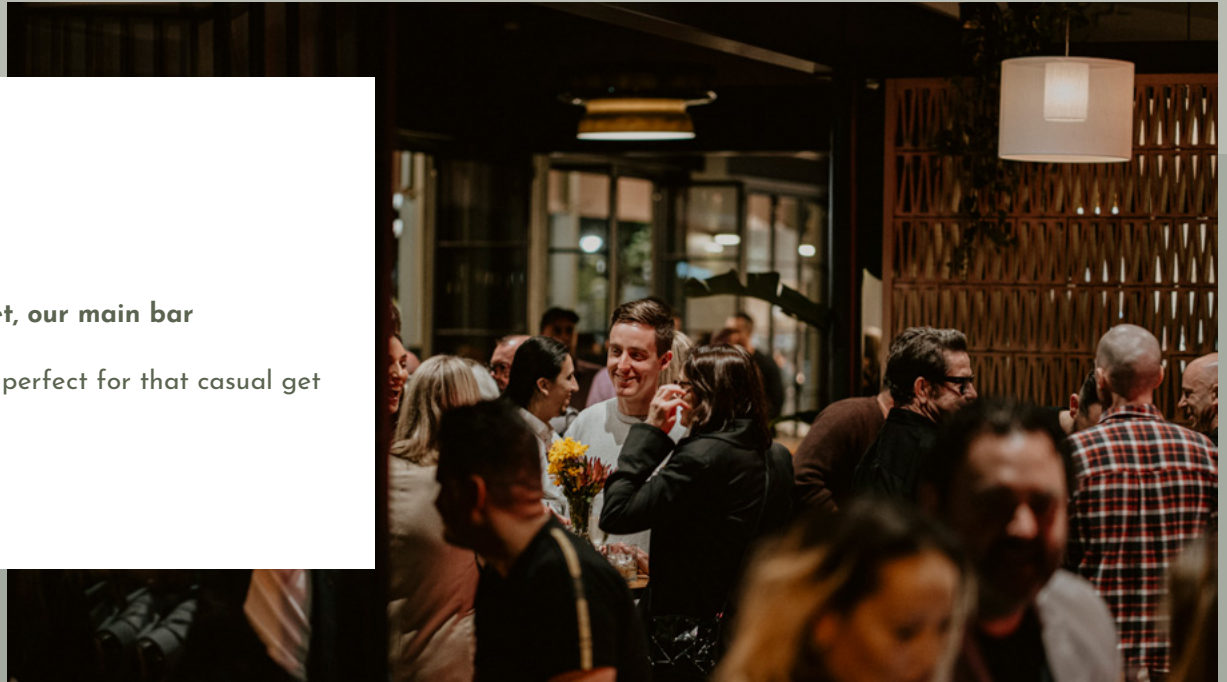
 **Close to all the action of bustling Beaufort Street, our main bar and live music on the ground floor.**

This is a non-exclusive area, offers optional seating and perfect for that casual get together, special occasion or celebration.

*This space is not fully enclosed and is not sound proof.

*Wheelchair accessible.

*Seats may not be provided for each guest.

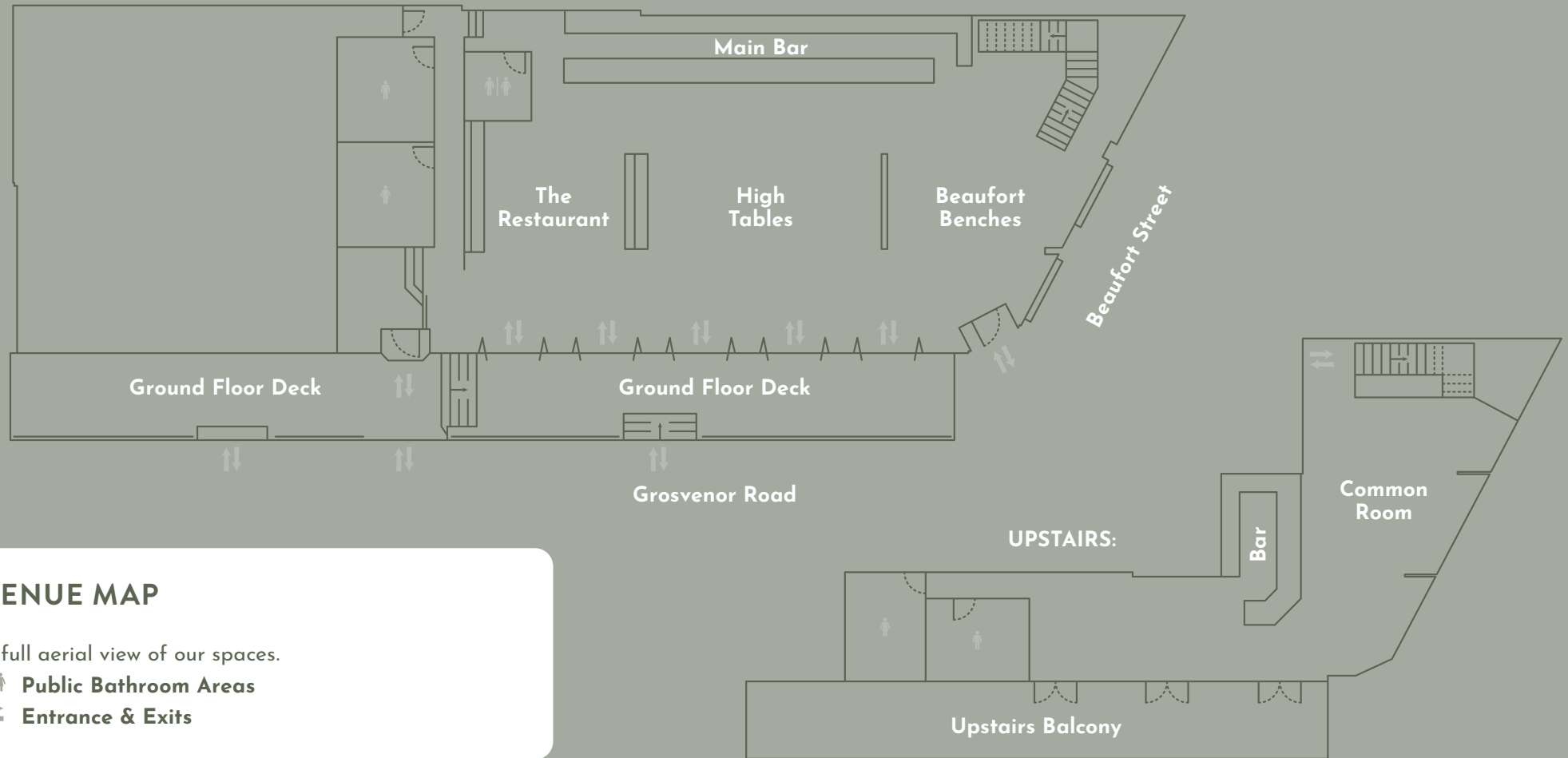


UPSTAIRS + BALCONY

- 📍 **Combined indoor and outdoor upstairs areas.**
You'll enjoy a fully serviced function space, *private bar & facilities.
 - 👤 **50-100 guests roped off area**
 - VIP **80+ guests standing / 50-80 guests seated exclusive use.**
 - 🍸 **Perfect for: Stand up cocktail awards, Corporate Networking, and Birthdays.**
 - 📄 **Minimum Spend Applies**
TV/AV capabilities
 - 📍 **Close to bar access**
 - ♿ **Close to Facilities**
- *Available for exclusive use or sectioned area based on numbers.
 *This space is not partially enclosed and is not sound proof.
 *Please be aware of *Live Music Wednesday - Sunday*, sound cross over can occur.
 *Not wheelchair accessible.



DOWNSTAIRS:



VENUE MAP

A full aerial view of our spaces.

Public Bathroom Areas

Entrance & Exits



CANAPE PACKAGES

Select 4 Canapés (Hot or Cold)	\$20pp
Select 5 Canapés (Hot or Cold)	\$25pp
Select 6 Canapés (Hot or Cold)	\$30pp

STANDING CANAPÉ MENU

*All menus are subject to seasonal change, availability and price increases. Please speak to your function coordinator for exact menu.

Vegetarian

- Spiced Chickpea Falafels, sumac yoghurt, za'atar gf v
- Mozzarella Arancini, basil mayo, shaved ricotta, olive tapenade v
- Roast Beetroot Tartlet, whipped Delizia ricotta, walnuts gf v

Seafood

- Seared Tuna Tostada, avocado, salsa fresca, aji Amarillo, coriander gf df
- Crispy Chilli Prawns, herb mayo, togarashi, snow pea shoots df
- Barramundi Springrolls, cabbage, thai sweet chilli sauce df

Meat

- Joe's Bakery Party Pies, tomato sauce
- Peking Duck Wellington, honey mustard mayo, sesame
- Mexican Chicken Empanada, aji verde, cumin avocado
- Amelia Park Lamb Kofta, tzatziki, hazelnut dukkah, mint gf dfo

Dessert

- Espresso Martini Cannoli, la delizia latticini ricotta, dark chocolate
- Torched Lemon Meringue Tarts gf
- Dark Chocolate Profiteroles gf



FUNCTION ADD-ONS

Bowl of Chips **\$12 Per Bowl**

Stirling Ranges Beef Sliders Platter **\$140 Per Platter**

Vegan Tasting Plate gfo (5 pieces) **\$25 Per Plate**

Grazing Platter (Serves 20) **\$90 Each Per Platter**

Australian cheese selection, seeded lavosh, fruit, candied walnuts,
glazed clementine gfo

Charcuterie, cured meats, pickles, olives, wood-fired flat bread gfo

Grazing Table Serves 50+ **\$30 Per Person**

Australian cheeses selection and charcuterie gfo

* Menu is subject to change based on availability, seasonal changes and price increases.



PIZZA

Margherita	23
Napolitana sauce, fior di latte, fresh basil, extra virgin olive oil vgo	
Pizza Caprese	25
Napolitana sauce, mozzarella, roma tomatoes, olives, basil, balsamic glaze vgo v	
BBQ Chicken	25
Napolitana sauce, mozzarella, onion, pickled jalapeños, corn	
Tandoori Grass Fed Albany Lamb	26
Mozzarella, mint yoghurt, red onion, coriander	
Tiger Prawns	27
Napolitana sauce, garlic, fior di latte, chilli, rocket	
Pepperoni	26
Napolitana sauce, fior di latte, basil	
Mushroom	28
La Delizia ricotta, garlic butter, fior di latte, truffle oil, thyme vgo	
Add Prosciutto & Rocket	+8
Add Vegan Cheese	+5

* Menu is subject to change based on availability, seasonal changes and price increases.

SEATED FUNCTION OPTIONS

2 Course Set Menu \$60pp | 3 Course Set Menu \$70pp

Example menu:

Entrée (Shared)

Mozzarella Arancini, Basil Mayo, Shaved Ricotta, Olive Tapenade **v**
Crispy Chilli Squid, Herb Mayo, Wasabi Avocado, Togarashi, Sesame **gf df**
Spiced Chickpea Falafels, Whipped Tofu, Quinoa, Tomato, Cucumber, Mint,
Za'atar **gf vg**

Main (Choice)

Pan Roasted Barramundi, Avocado & Pea Purée, Herb Potatoes, Broccolini **gf dfo**

250g Stirling Ranges Rump Steak, Chips, Rocket, Shallot, Radish,
Peppercorn Sauce, Mustard

Herb & Ricotta Gnocchi, Bacon, Broccoli, Spinach, Leek Cream, Smoked
Almonds **gfo vgo**

Dessert (Shared)

Sticky Date Pudding, Butterscotch Sauce, Vanilla Ice Cream

Bahen Chocolate Brownie, White Chocolate Shard, Strawberry Sorbet **gf**

*Dietary requirements need to be advised with final numbers

**Please note that our products either contain or/are produced in
kitchens which contain/use the allergens of peanuts, tree nuts, seafood,
soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and
sulphite preservatives. We cannot guarantee that any of our products
are 100% allergen free.

* Menu is subject to change based on availability, seasonal changes and
price increases.



BEVERAGE PACKAGES available to groups of 30+

Package One

Includes house wine list including sparkling, all tap beer & cider and non-alcoholics

2 Hour	\$50pp
3 Hour	\$70pp
4 Hour	\$85pp

Add spirits for \$12pp per hour

Package Two

Includes premium wine list including sparkling, all tap beer & cider and non-alcoholics

2 Hour	\$60pp
3 Hour	\$80pp
4 Hour	\$95pp

Add spirits for \$12pp per hour

Bar tabs on consumption: Set to a limit and selection of your choice, available to any function size. Tab limits will be set to meet minimum spend. You are welcome to also set a limit or pre-pay.

Additional Info

* All of our tap beers and cider served in either a 425ml schooner or a 570ml pint size. Packaged beer options are not offered unless arranged prior.

* Wine is served by the glass only 150ml

* Menu is subject to seasonal change, and price increases.



ADDED EXTRAS

Cakeage

We are happy for you to arrange your own cake. We will cut and plate your cake for you for a flat fee of \$30.

Cakes are to be brought in at the time of your reservation for dining bookings and may be delivered no more than 2 hours prior to your event for all seated and standing function bookings.

*Note this charge applies per cake

We are proud to offer an in-house cake making service. Simply send through your desired design and our function coordinators will provide you with a personalised quote.

Styling, Flowers & Balloons

You are welcome to arrange flowers, balloons or styling for your booking or event. All items and arrangements must be pre-approved by your function coordinator. Decoration and styling items must be brought with you at the time of arrival and be removed when your booking concludes. If your styling includes items needing assembly, please organize an appropriate time with your function coordinator.

Please let us know if you would like to arrange any of the above through one of our preferred suppliers, we would be happy to assist in coordinating and discussing options with you.

Audio Visual

In order to complement our beautiful function & event spaces, we are excited to be able to a range of audio visual equipment. All prices include hire and set up costs.

Mixer, Microphone + in-house speakers (Upstairs only) \$200 Includes leads and set up. This is perfect for larger functions where more people are required to be able to hear speeches and presentations.

Wall Mounted Television \$100 - A 80" television on stand, with USB and HDMI connections.

Staging - \$150 various sizes available. * If any equipment is required in addition to the above, your event and function manager will quote through our partner Reid Corp.

Preferred Suppliers:

MC/Host/Comedian:

Daniel Delby - www.danieldelby.com

Balloons,Plinths, Backdrops:

Charli - charlizaikos@gmail.com

DJ/Live Music:

Streamline Entertainment - streamlineperth.com



CONTACT US

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HOW TO BOOK?

Visit our website bookings page for table reservations up to 20pax.
theelfordhotel.com.au/book

You: Fill in an online enquiry form

Us: Our functions team will email you with requested date availability, general info and a booking form

You: Fill out your booking form with personal details, function times and deposit payment

Us: The function is confirmed with the receipt of the booking form. We'll get cracking on your event order

You: Confirm your food and beverage items and any bump in/set up requirements. Full payment of food is required if not covered by your previously paid deposit

You're all good to go, enjoy your function!

