

HISTORIC PARK VENUE



BEAUFORDS

in Totara Park

WEDDINGS & FUNCTIONS

WWW.BEAUFORDS.CO.NZ



WELCOME

Beaufords Totara Park is a special place tucked away in nature's haven.

This heritage building is perfect for functions from weddings to birthdays and conferences.

Whatever the occasion might be we can reassure your time here will be special.



A photograph of an outdoor wedding ceremony setup in a lush garden. Rows of white folding chairs are arranged on either side of a red aisle runner decorated with white petals. At the end of the aisle, a white floral arch stands against a backdrop of dense green trees and foliage. The scene is bathed in soft, natural light.

V E N U E

Beauford Weddings Include:

Venue: 7 hours of guest service and access from 9am to decorate

Bridal Room: Check in from 9am

Clear Marquee: Brand new clear Marquee with capacity for up to 140 guests

Planning Meetings: At least 2 meetings with our team and a rehearsal

Full Set Up: Ceremony, chairs, tables, cutlery, crockery and linen

The Extras: Outdoor games, PA system, Speakers, Flower Centerpieces, Cake Table, Gift Table all available for use

Elegant Dining Options: Flexible Menus with your choice of Classic, Pacifica, and Indian menus



V E N U E

Venue Hire for
Reception & Ceremony

Nov, Dec, Jan, Feb & March

Monday & Tuesday	\$1800
Wednesday - Thursday:	\$2600
Friday:	\$2900
Saturday & Sunday:	\$3500

June, July & August

Monday & Tuesday:	\$1200
Wednesday - Friday:	\$1800
Saturday & Sunday:	\$2500

April, May, Sept & Oct

Monday & Tuesday	\$1500
Wednesday - Thursday:	\$2000
Friday:	\$2400
Saturday & Sunday:	\$2900





M E N U S

We offer an extensive menu to suit every palate.
Our in-house catering team has carefully
curated each dish with our guests in mind.

You're welcome to **mix and match** across our
Classic, Pacific, and Indian menus for added
flexibility to cater to every guest.

CLASSIC MENU

40 - 79 adults: \$110 pp

80 - 140 adults: \$95 pp

MAINS

(choose 4)

Pork Ribs roasted *with Champagne Sus*

Baked Chicken Breast *with Creamy Cranberry*

Grilled Salmon *with Bearnaise Sauce*

Roasted Prime Beef *with Herb Sauce*

Roasted Lamb *with Mint Sauce*

Mushroom Risotto *with Parmesean*

Thai Green Curry *with Coconut Cream*

SIDES

(choose 3)

Mixed herb roast potato

Green bean almondine

Glazed carrots

Brussels sprout/broccoli with pancetta (seasonal)

Steamed white rice

SALADS

(choose 2)

Classic caesar salad

Waldrof salad

Garden salad

Coleslaw

Roasted seasonal greens

DESSERTS

(choose 3)

Cheesecake

Lemon meringue

Tiramisu

Ice Cream

Sticky date pudding

Vegan and Gluten free options available by request



INDIAN MENU

40 - 79 adults: \$110 pp
80 - 140 adults: \$95pp

MAINS

(choose 4)

Murgh Makhani

Palak Paneer

Lamb Rogan Josh

Chana Masala

Black Lentils (Dal Makhani)

Vege or Chicken Biryani

SIDES

(choose 3)

Pratha

Raita

Pulao Rice

Butter Naan

Rajmah Masala

SALADS

(choose 2)

Pickled onion

Aloo chaat

Fresh garden salad

Kachumber Salad

DESSERTS

(choose 3)

Kheer

Rasgulla

Ice-cream

Gaja Halwa

Mini Donuts

PACIFIC MENU

40 - 79 adults: \$110 pp
80 - 140 adults: \$95 pp

MAINS

(choose 4)

Slow cooked beef brisket

Coconut crusted fish

Roast chicken

Pork ribs marinated with fresh local
herbs

Pork Belly with Pineapple Glaze

Chop Suey

SIDES

(choose 3)

Fried Bread

Coconut rice

Roasted kumara and taro

Classic potato salad

Twice cooked taro with coconut cream

SALADS

(choose 2)

Papaya and cucumber salad

Potato salad with crabmeat

Island Coleslaw

DESSERTS

(choose 3)

Apple rhubarb crumble

Coconut and mango sago

Mini Donuts

Taro and tapioca pudding

Ice Cream



SELF - CATERING OPTION

40 - 79 adults: \$60 pp

80 - 140 adults: \$55 pp

Our venue allows BYO catering, giving you the freedom to bring your own food for a personalized experience. With our self - catering option, we will provide:

- Full access to venue and marquee
- Fully licensed bar
- Table and chairs
- Cutlery and glassware
- Chafing dishes and utensils
- Staff to assist
- Full setup and pack down



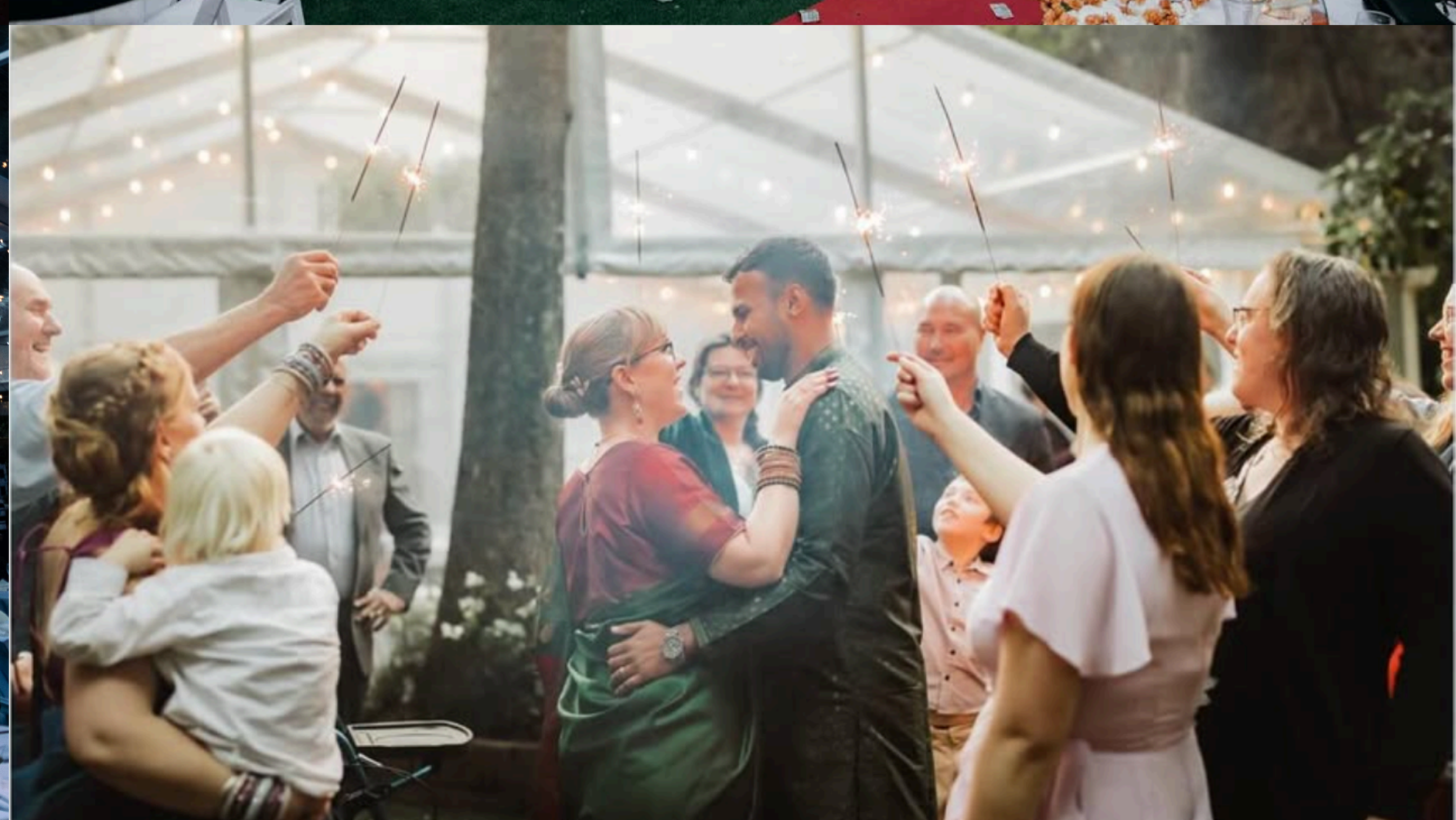
COCKTAIL MENU

Choose 4 options - \$19/pp
Minimum 30 guests

- Mixed dumpling platters
- Fresh sushi selection
- Wontons (pork, chicken, vegetarian) with chilli sauce
- Spring rolls with Asian dipping sauce
- Salt & pepper squid with garlic aioli
- Spicy buffalo wings
- Beer-battered fish bites with lime aioli
- Beer-battered prawn tails with cocktail sauce
- Honey soy chicken tulips with toasted sesame seeds
- Vegetarian rice paper rolls, with cabbage,
- Thai-style vegetable spring rolls with nuoc- cham dip
- Aloo pakora
Thinly sliced potato, deep-fried in a spicy batter
- Vegetable manchurian balls
Fried, mixed vegetable balls with a tomato chilli sauce
- Onion bhajee
Crispy fried onion balls blended with curry spices
- Bread & Dips (choose 3 dips) :
Roasted garlic and basil aioli | Roasted hummus | Smoked salmon & dill Crème Fraîche | Chicken liver and brandy Pâté | Avocado salsa
- Antipasto - Gourmet selection of cured meats, pates, dips, tureens, olives and artisan breads
- Mushroom manchurian
Tempura battered mushrooms in a spicy barbeque sauce
- Gobi 65
Tempura battered cauliflower with a reduced reduced curry yoghurt sauce







FAQ

Venue Hire: This gives you exclusive use of the Homestead, Marquee and Garden area – and includes table settings – chairs, tablecloths, cutlery, glassware. The venue hire is on top of the per person rate

What is the minimum guest number? Our minimum guest number is 40 adults and maximum is 140 guests. For weddings less than 40 adults we offer our intimate wedding package.

What is included in the setup? 60 ceremony chairs, round tables, bridal table, reception dining chairs for every guest and extra tables such as cake table, signing table, DJ table if required

When do we need to pay? \$1500 is required as deposit to secure the booking. An additional \$2000 is due 3 months prior to the wedding. This is non-refundable. Final payment is required 14 days prior to the function when final numbers are confirmed. Drinks can be paid on the day, or in advance if preferred.

Is there a discount for children? Children under 3 are free. For children up to 12 years old we will charge half price.

Can we do our own decorating? The marquee and dining room will already be dressed. Of course you may want to add your own personal touches and you get access from 9am of your wedding day for set up and decorating

How long is the booking for? Our standard booking time is 8 hours of service from 3:00 PM to 11:00 PM. The bridal room is available for check-in from 9:00 AM, and decorations can begin from 9:00 AM. If you require booking times outside of these hours, please check with us in advance to confirm availability.

Do you have a sound system? Yes we have full sound system around our venue, PA and microphones are also available.

Will there be other functions on at the same time? No, you will have exclusive use of the venue.

Parking? There are 2 car parks; one smaller one next to homestead (5 parks) reserved for VIPS, and a larger one at the main entrance (120 parks).

Is there a public holiday surcharge? Yes, a 10% surcharge will apply to the entire invoice for public holiday bookings

The prices include GST. Menus and costs are based on present day costs and are subject to change.