

HISTORIC PARK VENUE



BEAUFORDS

in Totara Park

WEDDINGS & FUNCTIONS

WWW.BEAUFORDS.CO.NZ



V e n u e

Beaufords offers exclusive use of our historic homestead and garden marquee for private evening functions, with 5 hours of guest service from 5 PM to 10 PM and access from 3 PM for decorating.

For alternative times, please contact us.

Max Capacity : 140 guests



Venue Hire

2025 / 26 Prices

1st May 2026 - 30th September 2026

Monday.....	\$750
Tuesday - Thursday.....	\$850
Friday & Sunday.....	\$1000
Saturday.....	\$1250

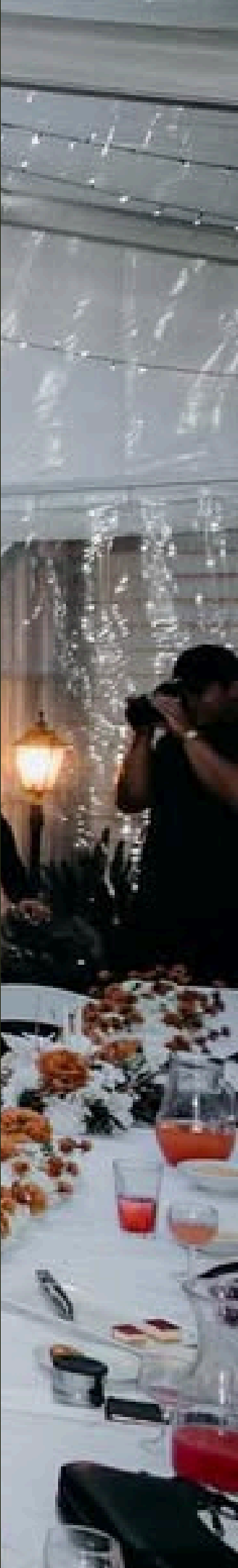
1st October 2025 - 30th April 2026

Excluding December 2025

Monday.....	\$850
Tuesday - Thursday.....	\$950
Friday & Sunday.....	\$1200
Saturday.....	\$1350

December 2025

Monday.....	\$1200
Tuesday - Thursday.....	\$1350
Friday & Sunday.....	\$1500
Saturday.....	\$2000





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 : \$68pp

80 - 140 Adults : \$62pp

MAINS

(choose 3)

Grilled Chicken Breast
marinated with herbs and served with a creamy garlic sauce

Beef Brisket
slow roasted with peppercorn crust served with red wine jus

Oven Roasted Fish
served with bureau blanc sauce

Mushroom Risotto
creamy rice cooked with fresh mushroom, parmesan cheese, and truffle oil

Vegeterian Curry
A vibrant medley of seasonal vegetables simmered in a rich, aromatic curry sauce

Champanghe Ham
cured pork leg on the bone with fresh herbs and sauces

SIDES

(choose 2)

Garlic mashed potato or roast potato
Seasonal roasted vegetables
Steamed basmati rice
Herbed couscous

SALADS

(choose 2)

Classic Caesar salad
Greek salad
Beetroot and quinoa salad
Fresh garden salad

DESSERTS

(choose 2)

Cheese cake
Chocolate Brownie
Ice Cream
Mini donuts
Fresh Fruit Salad

For 100 + guests choose 4 mains, 3 sides and 3 salads



I N D I A N M E N U

40 - 79 Adults : \$68pp
80 - 140 Adults : \$62pp

MAINS

(choose 3)

Murgh Makhani
Chilli Paneer Tikka Masala
Lamb Rogan Josh
Chana Masala
Chicken Tikka Masala
Vege Biryani

SIDES

(choose 2)

Jeera Rice
Garlic Naan
Aloo Gobi
Dal Tadka

SALADS

(choose 2)

Kachumber Salad
Fresh Garden Salad
Beetroot Salad
Raita
Pickles and Chutney

DESSERTS

(choose 2)

Gulab Jamun
Kheer
Cheesecake
Ice Cream
Mini Donuts

P A C I F I C M E N U

40 - 79 Adults : \$68pp
80 - 140 Adults : \$62pp

MAINS

(choose 3)

Coconut crusted fish
Pork belly with pineapple glaze
Oven roasted chicken breast
Roast Ham

SIDES

(choose 2)

Roasted taro and kumara
Coconut rice
Potato Salad
Roasted vegetables

SALADS

(choose 2)

Island coleslaw
Green salad
Beetroot salad

DESSERTS

(choose 2)

Coconut and mango sago
pudding
Ice cream
Cheesecake
Mini donuts

For 100 + guests choose 4 mains, 3 sides and 3 salads



SELF - CATERING OPTION

40 - 79 Adults : \$35pp

80 - 140 Adults : \$32pp

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 our venue and marquee
- Fully licensed bar
- Tables and chairs
- Cutlery and glassware
- Chafing dishes and utensils
- Waitstaff to assist your event
- 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

When do we need to pay? The Venue Hire is required as deposit to secure the booking. 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. 50% of the final invoice is due 1 month prior to the event after the planning meeting.

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 with, balloons, a photo board, your own centrepieces. You get 2 additional hours prior to your event for set up and decorating

Do you have a sound system? Yes we have speakers throughout the venue you can connect to

Can we have our own DJ? Yes, but there are sound restrictions with DJs bringing their own equipment. Please get your DJ to check with us prior

Can we bring our own food? Yes, you are welcome to add your own food to any of our menus but please check with us prior

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

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

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