

HISTORIC PARK VENUE



# BEAUFORDS

*in Totara Park*

WEDDINGS & FUNCTIONS

[WWW.BEAUFORDS.CO.NZ](http://WWW.BEAUFORDS.CO.NZ)



# W E L C O M E

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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 you, your time here will be special.

## V E N U E

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### Beauford Weddings Include:

**Venue:** 7 hours of exclusive use 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 Menu with your choice of Classic, Pacifica, and Indian styled cuisine

# V E N U E

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Venue Hire for  
Reception & Ceremony

## Nov, Dec, Jan, Feb & March

Sunday-Thursday: ..... \$2500  
Friday & Saturday: ..... \$3500

## June, July & August

Sunday-Thrusday: ..... \$1300  
Friday & Saturday: ..... \$2300

## April, May, Sept & Oct

Sunday - Thursday: ..... \$1900  
Friday & Saturday: ..... \$2900



A buffet line featuring various dishes in stainless steel chafing dishes. The background is slightly blurred, showing a person in a green shirt serving. The foreground shows a close-up of a chafing dish with a lid, and another dish with a colorful salad.

## M E N U S

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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 options for added flexibility to cater to every guest.

**40 - 79 adults: \$110 pp**

**80 - 140 adults: \$95 pp**

# Mains

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Select 4 mains from any option below

## CLASSIC

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### **Mediterranean Chicken**

*Herb infused chicken breast roasted, finished with rosemary butter and lemon sauce*

### **Creamy Mushroom Chicken Breast**

*Tender chicken breast served with a rich, creamy mushroom sauce.*

### **Herb Roasted Lamb**

*Oven roasted lamb marinated in olive oil, rosemary and mixed herbs. Served with a mint sauce gravy*

### **Braised Beef Brisket in Red Wine**

*Slow roasted brisket with a peppercorn crust served with a red wine jus*

### **Honey Mustard Glazed Roast Beef**

*Oven roasted beef with honey and mustard glaze, served with fresh herbs and gravy*

### **Apple and Sage Pork Loin**

*Pork loin roasted with apple, sage and rosemary jus*

### **Lemon and Dill Baked Salmon**

*Salmon baked with fresh lemon juice and dill served with Beurre blanc sauce*

### **Thai Green Curry**

*Vegan/GF. Default medium space  
Seasonal veges topped with coconut cream*

### **Spinach and Ricotta Cannolini**

*Cannolini filled with baby spinach and ricotta served with homemade tomato sauce*

## PACIFIC

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### **Slow Roasted Pork Belly**

*Slow Roasted with tender crispy crackling served with a apple. maple and rosemary jus*

### **Coconut Crusted Market Fish**

*Baked Fish fillet coated with herbs and coconut served with white wine lemon-caper sauce*

### **Chop Suey**

*Sapa Sui with chicken or beef*

### **Slow Cooked Beef Brisket**

*Prime beef brisket seasoned with house spices served with a rich beef jus*

## INDIAN

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### **Murgh Makhani**

*Tender chicken, simmered in a tomato butter sauce*

### **Palak Paneer**

*Soft cottage cheese cubes coated in a smooth mildly spiced spinach puree*

### **Lamb Rogan Josh**

*Slow cooked lamb in a rich gravy*

### **Chana Masala**

*Chickpeas stewed in a tangy spiced tomato and onion sauce. Served with fresh coriander*

### **Black Lentils (Dal Makhani)**

*Slow simmered black lentils and kidney beans in a creamy butter sauce.*

### **Vege or Chicken Biryani**

*Basmati rice cooked with spices and tender meat or vegetables.*

# Sides

Choose 3 Sides

## CLASSIC

Mixed Herb Roast Potatoes  
Seasonal Roasted Vegetables  
Broccoli with Pancetta  
Steamed White Rice

## INDIAN

Pratha  
Raita  
Pulao Rice  
Butter Naan  
Rajmah Masala

## PACIFIC

Fried Bread  
Coconut Rice  
Roasted Kumara and Taro

# Salads

Choose 3 Salads

## CLASSIC

Classic Caesar Salad  
Garden Salad  
Baby Gourmet Potato Salad  
Greek Salad

## INDIAN

Pickled Onion  
Aloo Chaat  
Kachumber Salad

## PACIFIC

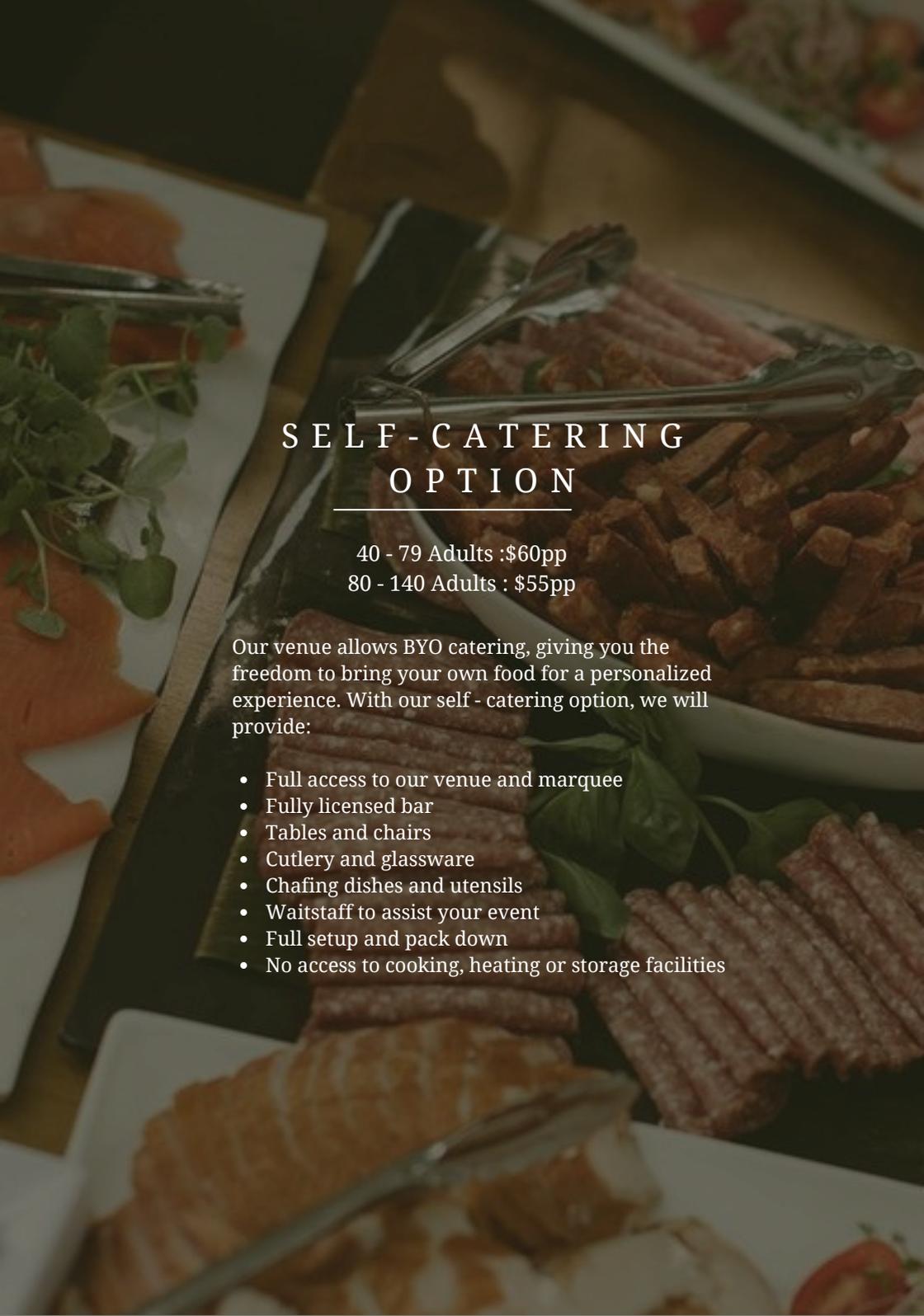
Potato Salad with Crabmeat  
Island Coleslaw  
Kumara Salad

# Desserts

Choose 3 Desserts

Cheesecake  
Tiramisu  
Vanilla Ice Cream  
Sticky Date Pudding  
Apple Crumble

Kheer  
Rasgulla  
Gulab Jamun  
Coconut and Mango Sago  
Mini Donuts



## SELF-CATERING OPTION

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40 - 79 Adults :\$60pp

80 - 140 Adults : \$55pp

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
- No access to cooking, heating or storage facilities

# Cocktail Menu

*Choose 4 options \$19/pp. Minimum 40 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

**The cocktail menu must be added as an extra to our buffet menu.**











# FAQ

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**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 7 hours of service from 3:00 PM to 10:00 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 carparks; 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

**What about dietary requirements?** While we take care in preparing our food, we cannot guarantee it is free from allergens. Our kitchen handles common allergens including nuts, gluten, dairy, eggs and seafood. Please advise us of any allergies or dietary requirements in advance.

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