



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 ocassion might be we can reassure your time here will be special.



VENUE

We offer two stunning spaces to hold your functions.

Our venue hire includes:

Exclusive use of our historic homestead and garden marquee for 5 hours of service and 2 hour before your function to decorate.

Beaufords currently offers private evening functions with the earliest guest arrival of 5 PM. For lunch or earlier arrival times, please contact us.

> Mon - Thur : \$850 Fri & Sun: \$1000 Sat: \$1250





We have an extensive menu for every palette. Our in-house catering team has carefully curated each dish and menu with our guests in mind.

Please select one of delicious buffet menus and inform us if you have any dietary requirements.

MENUS

CLASSIC MENU

\$60pp

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, parmesean 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



INDIAN MENU

\$60pp

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

PACIFIC MENU

MAINS

(choose 3) Coconut crusted fish Pork belly with pineapple glaze Oven roasted chicken breast

Carvery -Roast Ham or Roast Beef

SIDES

(choose 2)

Roasted taro and kumara Coconut rice Potato Salad Steamed green banana (seasonal) Roasted vegetables

\$60pp

SALADS (choose 2)

Island coleslaw Pawpaw salad (seasonal) Green salad Beetroot salad

DESSERTS

(choose 2)

Coconut and mango sago pudding Taro tapioca pudding Ice cream Cheesecake Mini donuts



PREMIUM MENU

MAINS

(choose 3)

Herb crusted lamb rack Grilled salmon with dill sauce Roasted beef with truffle jus Baked chicken breast with creamy cranberry Wild mushroom sauce

SIDES

(choose 3)

Garlic and herb roasted potato Garlic bread Creamy polenta Rice

\$70pp

SALADS

(choose 3

Cherry tomato and burrata salad Mixed garden salad with vinaigrette Beetroot and feta salad Waldrof Salad Pear and walnut salad

DESSERTS

(choose 3)

Lemon cake Tiramisu Cheesecake with homemade berry compote Apple crumble Mini donuts

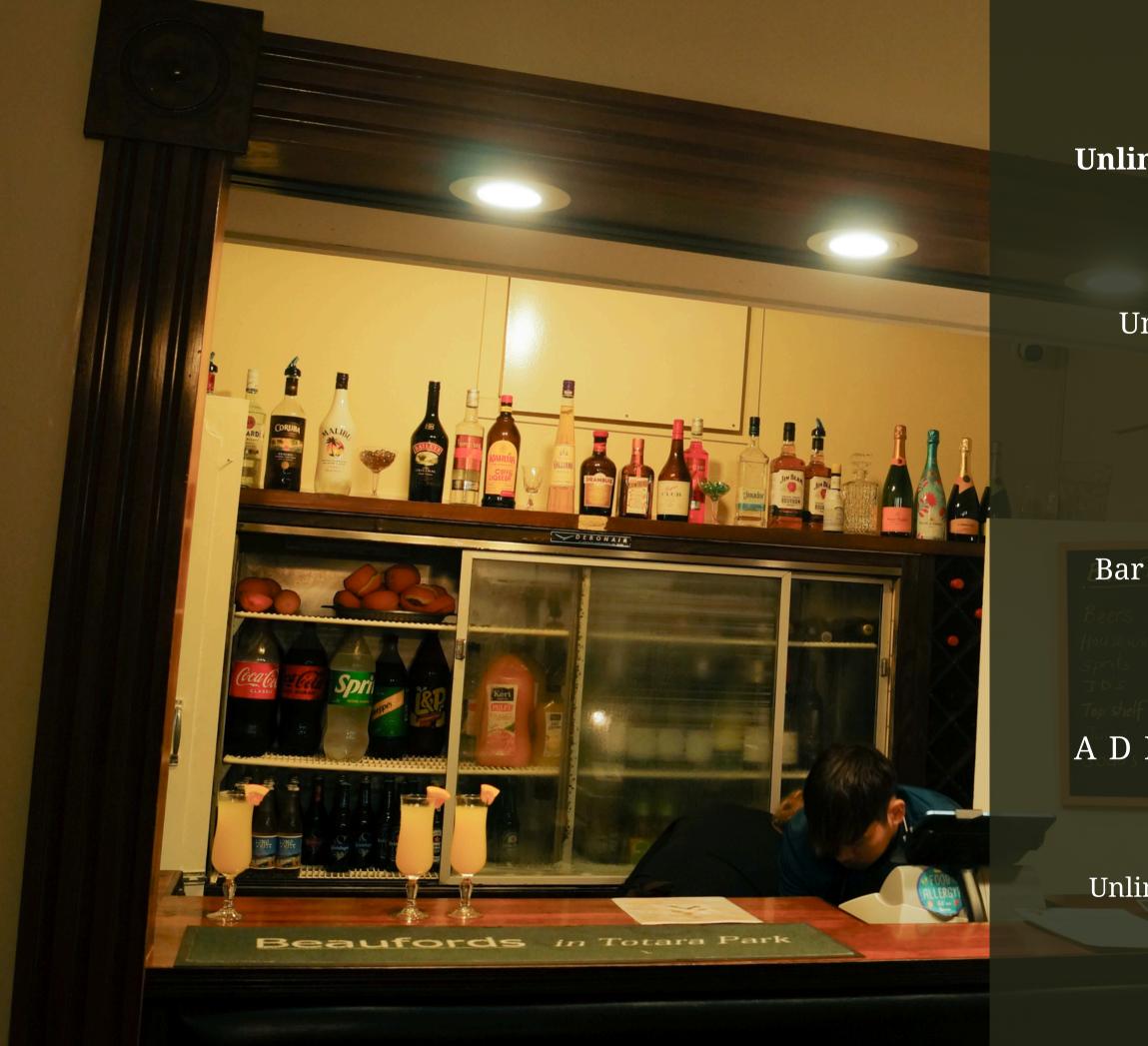


Our venue allows BYO catering, giving you the freedom to bring your own food for a personalized experience. With our self - catering option, we will provide:

- 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

SELF-CATERING ΟΡΤΙΟΝ

\$35pp



B A R

Unlimited Beer & Wine Packages 2 hours - \$32pp 4 hours -\$55pp

Unlimited Soft Drinks - \$6pp

Corkage For BYO Beer - \$5/bottle Wine - \$19/bottle

Bar Tab & Cash Bar options also available

ADDITIONAL FOOD

Canapes - \$18/pp Grazing Table - \$19/pp Unlimited Ice Cream - \$8/pp per hour Extra menu options: POA



CANAPES MENU

Vegetarian Selection

Mini Spinach and Feta Quiches Roasted Red Pepper and Hummus Crostini Goat Cheese and Beetroot Bites Sweet Potato Rounds with Avocado Caprese skewers Croissant sandwich Egg sandwich

Smoked Salmon and Cream Cheese Blinis Caprese Skewers Prosciutto-wrapped Melon Balls Cucumber Cups with Crab Salad Chicken skewers Roasted Beef crostini Salmon crostini Tuna tartare on cucumber rounds

Vegan and Gluten free options available by request

Choose 4 options \$19/pp

Meat Selection

Sweets Selection

Mini Éclairs Fruit Tartlets Petit four Mini muffins Fruit mince pies Profiteroles

Additional Options P.O.A



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 7 days prior to the function when final numbers are confirmed. Drinks can be paid on the day, or in advance if preferred.

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

How long is the booking for? You get 5 hours of service for you and your guests, and 2 hours before your event for set up

What time does the bar close? The bar closes at midnight. Beaufords reserves the right to close the bar at any time should you breach our license.

Do you have a sound system? Background music is provided throughout the homestead and garden area. DJ and Jukebox can be arranged. Or BYO speaker and phone is fine.

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 (10 parks) reserved for VIPS, and a larger one at the main entrance (120 parks).