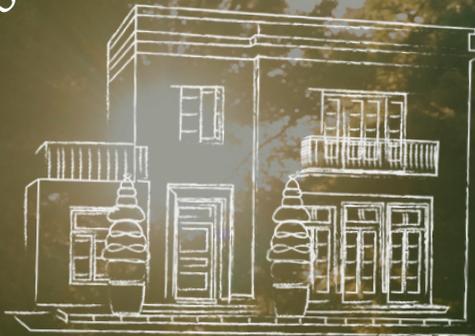


HISTORIC PARK VENUE



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BEAUFORDS

*in Totara Park*

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WEDDINGS & FUNCTIONS

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

# V e n u e

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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

# V e n u e   H i r e

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*2025 / 26 Prices*

**1st May - 30th September**

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

**October 2025 - 30th April**

*Excluding December*

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

**December**

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



## M E N U S

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We offer extensive menus 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.

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

# Mains

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*Select 3 mains from any option below*

## CLASSIC

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Baked Chicken Breast with Cranberry Sauce

Grilled Salmon with Bearnaise Sauce

Roasted Lamb with Mint Sauce

Market Fish with Bureau blanc sauce

Vegetarian Green Curry with Coconut Cream

Mushroom Risotto

## PACIFIC

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Coconut crusted fish

Pork belly with pineapple glaze

Slow cooked Beef Brisket

Carvery of champagne Ham (extra costs apply)

## INDIAN

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Murgh Makhani

Chilli Paneer Tikka Masala

Lamb Rogan Josh

Chana Masala

Chicken Tikka Masala

Vege Biryani

# Sides

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Choose 2 Sides

## CLASSIC

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

## INDIAN

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Jeera Rice  
Garlic Naan  
Aloo Gobi  
Dal Tadka

## PACIFIC

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Roasted taro and kumara  
Coconut rice  
Potato Salad  
Roasted vegetables

# Salads

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Choose 2 Salads

## CLASSIC

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

## INDIAN

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Kachumber Salad  
Raita  
Pickles and Chutney

## PACIFIC

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Island coleslaw  
Beetroot salad  
Potatoe Salad with Crabmeat

# Desserts

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Choose 2 Desserts

Cheese cake  
Chocolate Brownie  
Ice Cream  
Mini donuts  
Fresh Fruit Salad  
Gulab Jamun  
Kheer  
Coconut and Mango Sago Pudding

# 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.**

# Frequently Asked Questions

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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*
- *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).*
- *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.*