



Celebrations at Beaumont House



National Trust
South Australia

www.woodythewagon.com.au

About Beaumont House

Tucked into the heart of Adelaide's prestigious eastern suburbs, **Beaumont House** is a breathtaking, elegant historic manor set amongst sweeping lawns, shady trees and lush botanical gardens.

This classical brick residence was originally built in 1849 and is now owned and maintained by the National Trust of South Australia as a state heritage property. Every stunning feature has been beautifully preserved - from the open brickwork parapet and arched veranda to the stone Coach House, intricate French doors, heritage olive grove and gorgeous gardens.

Beaumont House is less than 10 minutes' easy drive from the Adelaide CBD, offering plentiful free parking, beautiful vistas and total privacy all in the heart of the 'leafy east'! From relaxed high teas to spectacular food truck parties, the sweeping lawns, brick cloisters and lush grounds make this venue a truly spectacular backdrop to celebrate your next milestone.



Daytime events



Grazing & Pizza Brunch \$4495 for up to 40 guests* Additional guests \$59pp

Including:

- 3 hours of private venue hire (music room, veranda and gardens), 9.30am-12.30pm
- music room, veranda and gardens professionally styled with 4 cocktail tables with linen, 16 stools, 4 trestle tables with linen, 30 white Americana chairs with your choice of coloured sashes and a gift/cake table
- a luxurious, fully styled brunch grazing station, including Bircher muesli cups, danishes, fresh fruit platters, ham and cheese croissants, pancakes with toppings, frittata slice, mini muffins and yoghurt cups
- our delicious, wood-fired 'Brunch Lover' pizza (free range eggs, smoked bacon, mozzarella and homemade Hollandaise) served hot and fresh for 90 minutes
- all compostable napkins, servingware, plates and cutlery
- setup, staffing and service

ADD a three-hour drinks package including freshly brewed tea & coffee, orange juice and bubbly for \$30pp.

Afternoon Grazing Party \$4995 for up to 40 guests* Additional guests \$59pp

Including:

- 3 hours of private afternoon venue hire (music room, veranda and gardens), 2-5pm
- music room, veranda and gardens professionally styled with 4 cocktail tables with linen, 16 stools, 4 trestle tables with linen, 30 white Americana chairs with your choice of coloured sashes and gift/cake tables
- a luxurious, fully styled grazing table, including meats, cheeses, breads, dips, fruits, marinated veg, antipasto and hot nibbles
- all compostable napkins, servingware, vintage plates and cutlery
- setup, staffing and service
- a three hour drinks package including beer, wine, soft drinks and juice.

ADD a custom-created celebration cake, sliced and served as dessert from \$345!

** available Sunday to Friday, \$1300 venue hire surcharge for Saturdays*

Daytime events



Intimate High Tea \$2950 for up to 20 guests* Additional guests \$65pp (max 30)

Including:

- 3 hours of private venue hire (music room, veranda and gardens), from 10am or 1pm
- music room, set for a seated high tea, including round guest tables, white linen, vintage crockery and elegant tiered stands
- a three-stage high tea served to your tables on tiered stands, including our Chef's selection of sandwiches, handmade savouries, delicate sweets and buttermilk scones with jam and cream
- three hours of bottomless, freshly brewed tea and coffee
- all styling, setup, staffing and service.

ADD a custom-created celebration cake, sliced and served with scones from \$195.

ADD bottomless bubbly apricot cocktails, served for two hours for \$14pp.

Grazing High Tea \$4995 for up to 40 guests* Additional guests \$65pp

Including:

- 3 hours of private venue hire (music room, veranda and gardens), from 10am or 1pm
- music room, veranda and gardens professionally styled with 4 cocktail tables with linen, 16 stools, 4 trestle tables with linen, 30 white Americana chairs with your choice of coloured sashes and gift/cake tables
- a luxurious, fully styled high tea grazing table, including stands filled with an ever-changing, seasonal menu of Chef-selection savouries and mini sandwiches, followed by delicate handmade sweets and finished with buttermilk scones with jam and cream
- all compostable napkins, servingware, vintage plates and cutlery
- two hours of freshly brewed tea & coffee
- setup, staffing and service.

ADD a three hour drinks package including beer, wine, soft drinks and juice for \$35pp.

** available Sunday to Friday, \$1300 venue hire surcharge for Saturdays*

Daytime events



Food Truck Pizza Lunch **\$4495 for up to 40 guests*** **Additional guests \$59pp (max 150)**

Including:

- 3 hours of private venue hire (music room, veranda and gardens), 12-3pm
- music room, veranda and gardens professionally styled with 4 cocktail tables with linen, 16 stools, 4 trestle tables with linen, 30 white Americana chairs with your choice of coloured sashes and gift/cake tables
- a fully styled gourmet grazing table to start, including meats, cheeses, breads, dips, antipasto and hot nibbles
- our food wagon on site, serving 90 minutes of bottomless, wood-fired pizzas as main course to the food station
- all compostable napkins, servingware, plates and cutlery
- setup, staffing and service.

ADD a three hour drinks package including all glassware and RSA-certified bar staff to serve a full package of beer, wine, soft drinks & juice for \$35pp.

UPGRADE to a Combo menu of 3 wood-fired pizzas PLUS 3 hot canapes, served bottomless to the food station for two hours for \$16pp.

Cocktail Lunch **\$4995 for up to 40 guests*** **Additional guests \$69pp (max 150)**

Including:

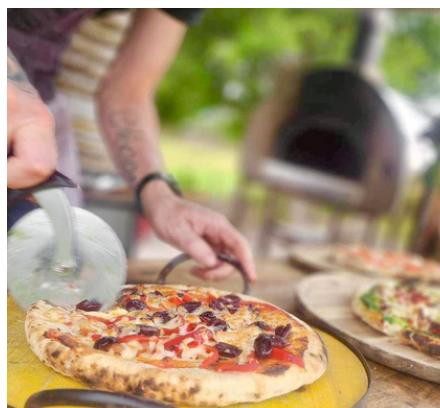
- 3 hours of private venue hire (music room, veranda and gardens), from 10am or 1pm
- music room, veranda and gardens professionally styled with 4 cocktail tables with linen, 16 stools, 4 trestle tables with linen, 30 white Americana chairs with your choice of coloured sashes and gift/cake tables
- a fully styled gourmet grazing table to start, including meats, cheeses, breads, dips, antipasto and hot nibbles
- handmade hot and cold canapes served roaming-style for 90 minutes
- all compostable napkins, servingware, plates and cutlery
- setup, staffing and service.

ADD a three hour drinks package including all glassware and RSA-certified bar staff to serve a full package of beer, wine, soft drinks & juice for \$35pp.

ADD a custom-created celebration cake, sliced and served as dessert from \$345!

** available Sunday to Friday, \$1300 venue hire surcharge for Saturdays*

Evening events



Food Truck Pizza Dinner \$6995 for up to 40 guests* Additional guests \$59pp (max 150)

Including:

- 4 hours of private venue hire (music room, veranda and gardens), 7-11pm
- music room, veranda and gardens professionally styled with 4 cocktail tables with linen, 16 stools, 4 trestle tables with linen, 30 white Americana chairs with your choice of coloured sashes and gift/cake tables
- a fully styled gourmet grazing table to start, including meats, cheeses, breads, dips, antipasto and hot nibbles
- our food wagon on site, serving two hours of bottomless, wood-fired pizzas as main course to the food station
- all compostable napkins, servingware, plates and cutlery.

ADD a four hour drinks package including all glassware and RSA-certified bar staff to serve a full package of beer, wine, soft drinks & juice for \$45pp.

UPGRADE to a Combo menu of 3 wood-fired pizzas PLUS 3 hot canapes, served bottomless to the food station for two hours for \$16pp.

Cocktail Dinner \$7495 for up to 40 guests* Additional guests \$69pp (max 150)

Including:

- 4 hours of private venue hire (music room, veranda and gardens), 7-11pm
- music room, veranda and gardens professionally styled with 4 cocktail tables with linen, 16 stools, 4 trestle tables with linen, 30 white Americana chairs with your choice of coloured sashes and gift/cake tables
- a fully styled gourmet grazing table to start, including meats, cheeses, breads, dips, antipasto and hot nibbles
- handmade hot and cold canapes served roaming-style for two hours
- all compostable napkins, servingware, plates and cutlery.

ADD a four hour drinks package including all glassware and RSA-certified bar staff to serve a full package of beer, wine, soft drinks & juice for \$45pp.

ADD four handmade, Chef's choice mini dessert canapes served after main course for \$16pp.

* available 7 days

Menu details...

Below are our mouthwatering menus!

And never fear – we will work with you to look after anyone with special dietary needs.

Food Truck Pizza Menu (served bottomless to our food station)

Margherita – passata, mozzarella, fresh basil v

Spudilicious – finely sliced potato, rosemary, sea salt, garlic, lemon zest v

Pepperoni – passata, mozzarella, pepperoni, fresh basil

Cluckin' Good – marinated chicken, semi-dried tomato, mozzarella, pesto

Cocktail Dinner Menu (served roaming-style)

Cold items – roast beef 'en crouete' with beetroot pickle, prawn tail and avocado salsa cups, mini bruschettas

Hot items – Tandoori chicken skewers with raita, pumpkin and goat cheese arancini, beef and red wine mini pies with creamy mash, pulled pork sliders with slaw

Food Truck Combo Menu (served for two hours)

Pizza selection – Margherita, Pepperoni, Cluckin' Good

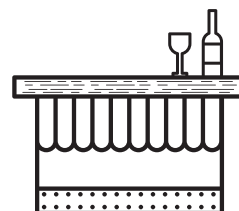
Canape selection – Tandoori chicken skewers, pumpkin and goat cheese arancini, pulled pork sliders



The drinks package

If you choose to add a drinks package, the following will be served:

- full range of soft drinks and juices
- Coopers Pale Ale, Hahn Super Dry and apple cider
- Lambrook 'Spark' Sparkling Pinot Noir Chardonnay
- Adelaide Hills Moscato
- Grounded Cru Sauvignon Blanc and Shiraz



Our full bar is also available for spirit purchases throughout your reception.

All the Extras



From celebration cakes and decorations to DJs, photobooths, lighting, videography, fresh flowers and even fireworks - we can help with **All the Extras** to completely personalise your perfect celebration!



Download our detailed **All the Extras** package to check out the endless possibilities...

The nitty gritty...

Frequently Asked Questions

How much is my booking payment? To secure your celebration, we require a non-refundable, non-transferable booking payment ranging from \$500-\$2000 depending on the size and style of your event.

Your booking payment will of course be deducted from your final invoice.

When will I pay my final invoice? Your final payment will be due in full once all planning is complete, around one month prior to your event.

How much will my complete package cost? The exact package inclusions and full pricing/costs are outlined clearly within this document. You may also choose to add extras or extend/upgrade some elements of your package – in which case pricing for any extras will be confirmed when booked.

Please note that a 15% surcharge applies for packages booked on all declared public holidays.

Can I pay in instalments? We do not offer payment plans or instalments.

Can I add more than 40 guests to my package? Yes! Each package starts with a price for 'up to 40 guests', then outlines the price per person for additional guests (up to the maximum of 150 guests).

Are venue hire and décor setup fees included within my package? Yes – our packages include full venue hire and setup/pack down of all listed, included décor within the timeframes outlined.

Can children attend my event? Yes! Children are very welcome and all children aged over 2 must be counted in your final guest numbers. Chat to your coordinator for children's pricing/menus.

How many guests can attend my event?

The maximum number of guests for each package is detailed on the package page.

Can you cater to special dietary requirements? Yes – we will always endeavour to cater for special dietary requirements such as gluten free, vegetarian and vegan guests! Exclusions do apply for severe allergies and restrictive diets (such as coeliac and FODMAP). In the case of a significant number of guests requiring custom menus, surcharges will apply at our discretion.

The nitty gritty...

Frequently Asked Questions

Can I extend/amend the included food and/or drinks? Yes – chat to our team for options.

Can I BYO any alcohol or food to your venue? You can choose to BYO drinks, or add one of our all-inclusive, fully staffed drinks packages. For BYO, you must also supply glassware, storage and ice.

Can I organise my own suppliers for 'extras'? Absolutely! However please advise your coordinator the full details of any BYO suppliers, and ensure they can work within your event timelines and the venue's insurance, heritage and setup/packdown requirements.

When do I need to confirm my final guest numbers? Your final guest numbers – along with details of all special dietary requirements – are required no less than two weeks prior to your event. We cannot guarantee that last minute or late additions will be accepted.

What happens in the case of wet weather? Your coordinator will work with you to find the best solution if adverse weather is predicted. Indoor spaces are available.

If a client chooses to remain in an outdoor location without shelter despite wet weather, some soft décor items (such as ornamental or wooden chairs, cushions, linen, rugs, artificial flowers etc) may not be set up or utilised, and staff are not expected to stand or serve in extreme heat or rain.

Can I customise my package? Our packages are designed to begin with set-priced basics, which can be personalised to create your dream event! We offer a huge range of 'Extras' to further customise your day, and may be able to remove some package elements too.

When will I begin my event planning? Once your booking payment is finalised you will receive a detailed confirmation email, outlining your full event timing, key elements of your package and introducing your coordinator. Your coordinator will help with any questions along the way, and will also drop you a line 6-8 prior to the event, to ensure your planning is well underway and finalise any last details.

Where do I park? There is on-site parking at Beaumont House (enter off Glynburn Rod), and generous, free street parking around the venue on Glynburn Road and surrounding streets.