

CONTENTS

- 5 Ceremony Collection
 - 6 The Pavillion
 - 8 The Coach House
 - 10 The Marquee
- 13 Pavillion & Coach House Wedding Packages
- 14 Marquee Wedding Packages
 - 16 Beverage Collection
 - 18 Seated Menu
 - 21 Shared Menus
 - 22 Special Additions
 - 24 Open Air Weddings
 - 25 Pavillion & Coach House Winter Wedding Special
 - 26 Traditional Indian Inspired Banquet Menu
 - 27 Traditional Asian Inspired Banquet Menu
 - 28 Special Offers
 - 29 Recommended Suppliers

"Our day turned out so beautiful & seeing everything put together on the night just made me so happy. It was everything we envisioned for our beautiful day. We had so many compliments about the food, our families left so full & were so happy. We can't thank you all enough for all you did!"

Mr & Mrs Azzopardi



"From the spreadsheet to all your planning & organising, to all the following up, to checking on us, the bridal party & our families the WHOLE night - we are so grateful & appreciative. Our wedding day was amazing & we have only heard AMAZING things back from everyone. The Marquee, the food, the service - it was all incredible! We cannot wait to be back for an event & thank you for your amazing service!"

Mr & Mrs Grindlay



Mr & Mrs Grech







Dan Evans Photography





CEREMONY COLLECTION

INFORMATION & PACKAGES

ESTATE WEDDING CEREMONY

- Two hours of time immersed in our spectacular Sunnybrae Estate gardens for your wedding ceremony & photos
- Signing table & chairs
- · 2 wine barrels
- 32 white Americana guest chairs (\$5 per additional chair)

\$1800 - 2023/2024

CEREMONY LOCATIONS

- Palm Garden
- The Landing
- Rose Garden

In the event of inclement weather, our estate provides a complimentary undercover location for your ceremony, which can accommodate up to 200pax (subject to availability).

CEREMONY ONLY

Should you choose to celebrate your ceremony with us, you may select any one of our stunning locations for timing of either 12-2pm or 1-3pm.

CEREMONY REFRESHMENT PACKAGE

Indulge your guests with a half hour service of Vinteloper Park Wine, Besa OJ & local SA cheese platters \$18pp

CEREMONY CELEBRATION PACKAGE

Indulge your guests with a half hour service of Sparkling Wine, Beer, Besa OJ & our chefs selection of 3 canapes \$25pp*

*minimum 50pax

CEREMONY & RECEPTION

If you plan to continue your celebrations with your reception to follow your ceremony here at the estate, we are happy to offer the Estate Wedding Ceremony Package for \$750*

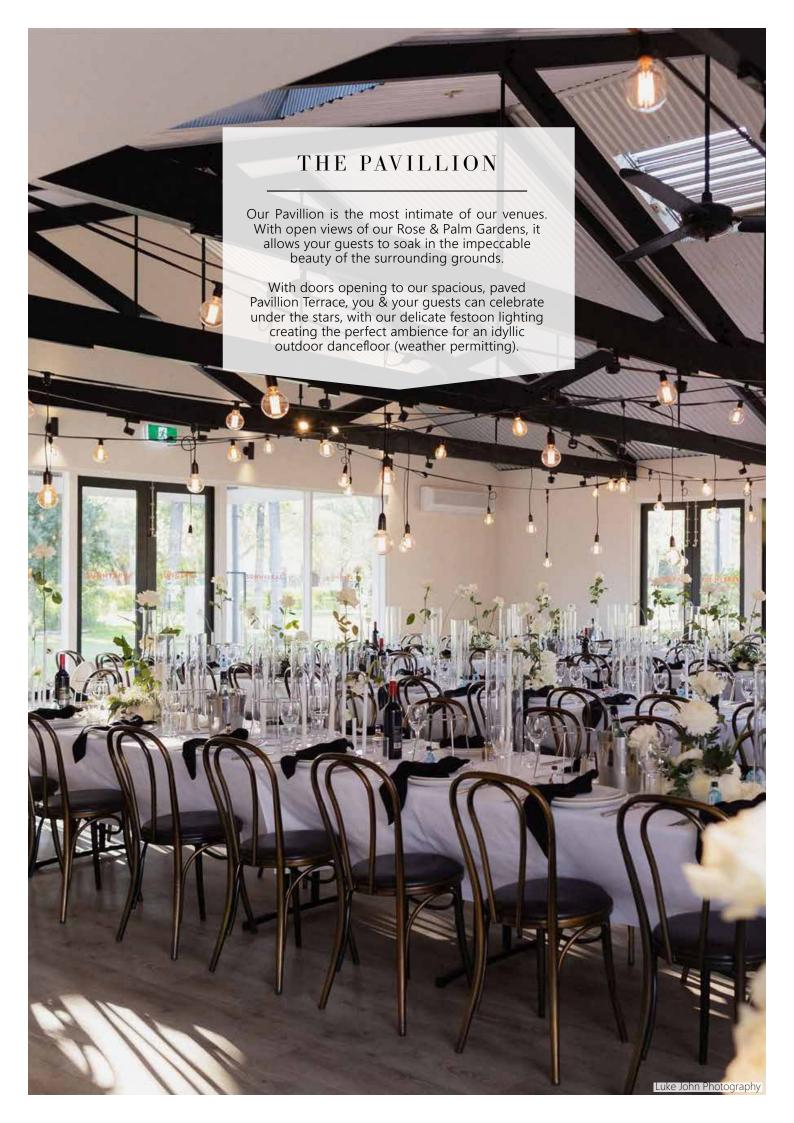
*2023/2024 pricing

Our spacious grounds have enabled us to create ceremony locations specifically designed to compliment each individual function room and ensure the seamless flow of your special day.

- Pavillion Palm Garden
- The Coach House The Landing
- Marquee Rose Garden

Sunnybrae Estate will have a bar facility open between your ceremony and reception for your guests to purchase drinks.





Pavillion Minimum Spend

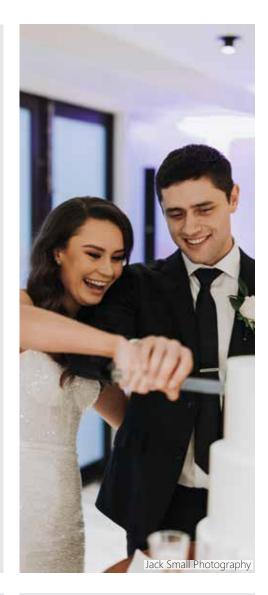
Sunday* - Friday: \$10,500 Saturday: \$13,200

*Sundays that fall on a long weekend automatically adopt Saturday minimum spends.



Pavillion Inclusions

- A dedicated & experienced event coordinator allocated to be on hand to assist with planning & managing your special day
- A reduced rate on our Estate Ceremony package
- 5 hour venue hire
- Access to the estate's grounds for photographs
- Access to a private room for the bridal party (subject to availability)
- Complete room setup by Sunnybrae Estate staff including place cards & bonbonniere
- 2 printed menus per table
- Copper Bentwood chairs
- Choice of white or black linen table cloths, napkins & white bridal skirting
- Wine barrel for your cake
- Modern lighting
- Ample complimentary parking

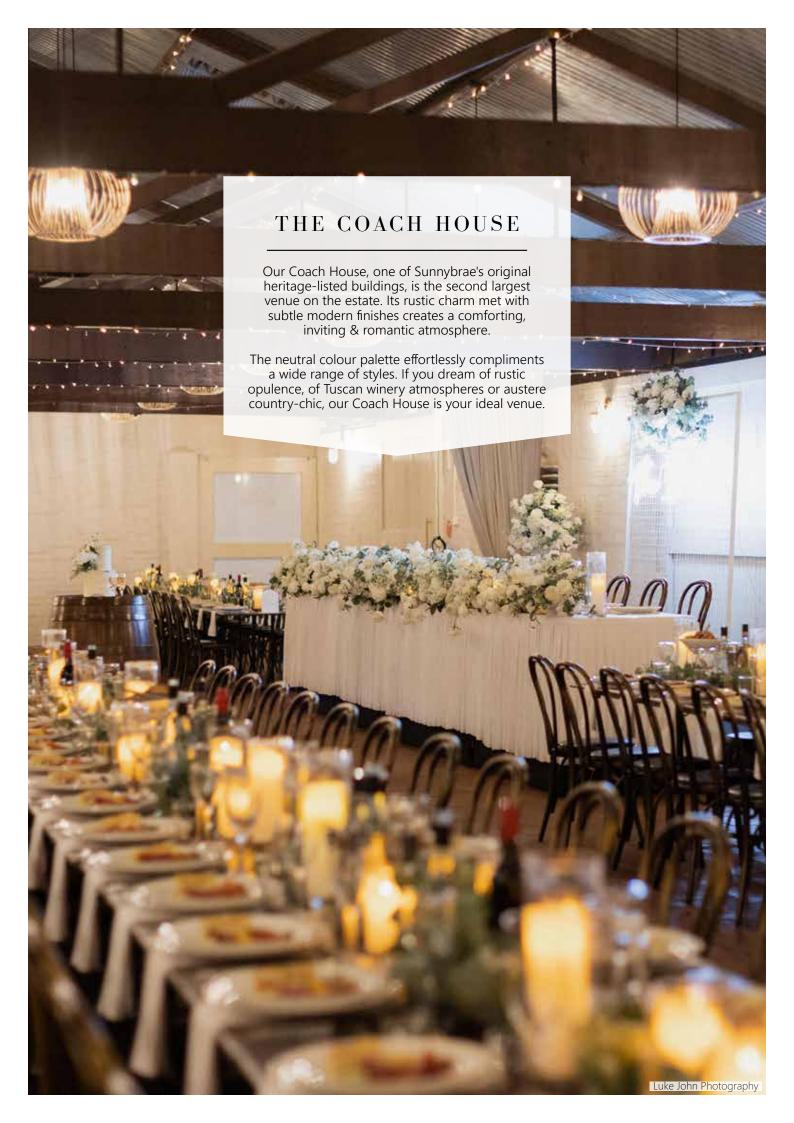




Pavillion Maximum Capacity*

Round tables 60pax + bridal Trestle tables 96pax + bridal

*Room numbers can increase without a bridal table. Subject to supplier inclusions.



Coach House Minimum Spend

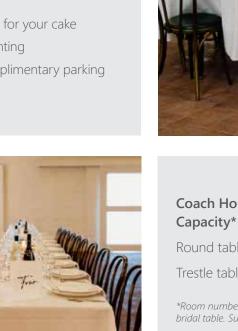
Sunday* - Friday: \$15,500 Saturday: \$23,000

*Sundays that fall on a long weekend automatically adopt Saturday minimum



Coach House Inclusions

- A dedicated & experienced event coordinator allocated to be on hand to assist with planning & managing your special day
- A reduced rate on our Estate Ceremony package
- 5 hour venue hire
- Access to the estate's grounds for photographs
- Access to a private room for the bridal party
- Complete room setup by Sunnybrae Estate staff including place cards & bonbonniere
- 2 printed menus per table
- Copper Bentwood chairs
- Choice of white or black linen table cloths, napkins & white bridal
- Wine barrel for your cake
- Modern lighting
- Ample complimentary parking



Jacob Jennings Photography

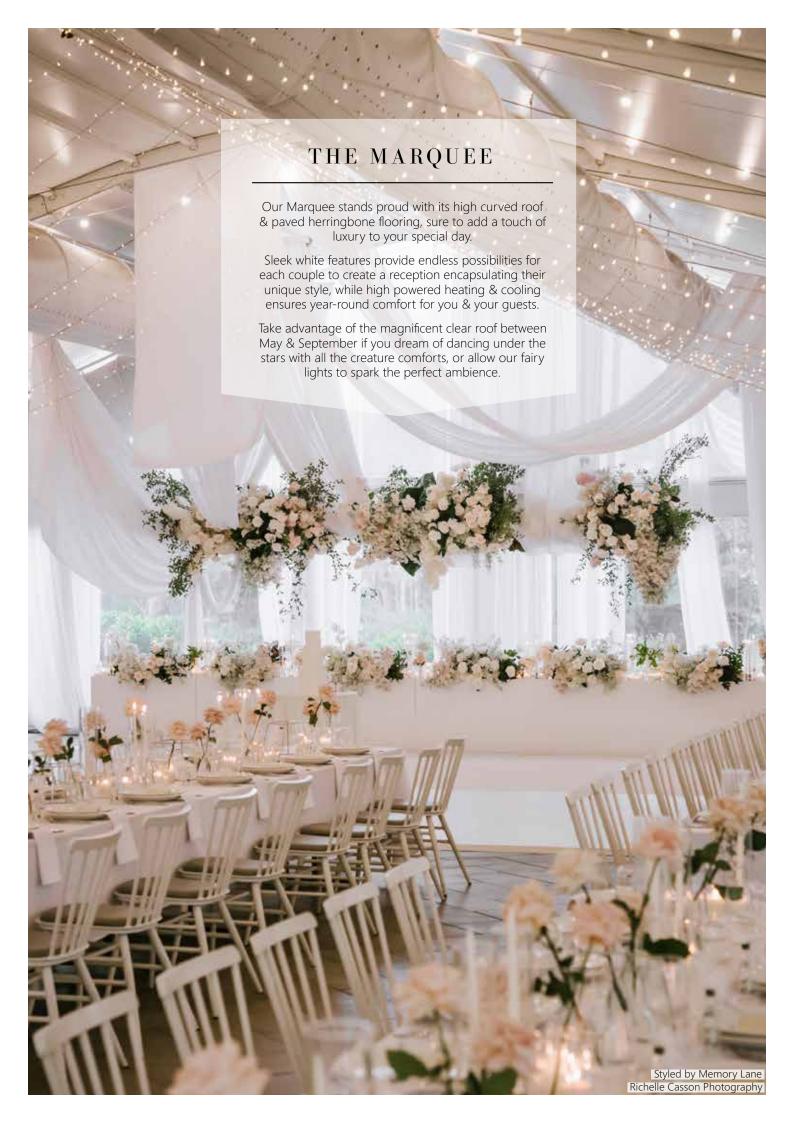


Coach House Maximum

Round tables 230pax

Trestle tables 260pax

*Room numbers can be increased without a bridal table. Subject to supplier inclusions.



Marquee Minimum Spend

Sunday* - Friday: \$34,500 Saturday: \$40,500

*Sundays that fall on a long weekend automatically adopt Saturday minimum spends.





Marquee Inclusions

- A dedicated event coordinator allocated to assist with planning & managing your special day
- A reduced rate on our Estate Wedding Ceremony package
- 5.5 hour venue hire
- Access to the estate's grounds for photographs
- Access to a private bridal suite
- Complete room setup by Sunnybrae Estate staff, including place cards & bonbonniere
- 2 printed menus per table
- White spoke-back chairs
- A choice of white or black linen table cloths & napkins
- White bridal skirting
- Cake table
- Modern lighting
- Ample complimentary parking
- White Roof: October April
- Clear Roof: May September*
- *Winter 2024 Only





Marquee Maximum Capacity

Round tables 310pax Trestle tables 330pax

Marquee Maximum Capacity (wall extended)*

Round tables 360pax Trestle tables 380pax

*additional fees may apply

COACH HOUSE & PAVILLION WEDDING PACKAGES

Our shared banquet menus are an homage to the abundant Mediterranean table, where family & friends come together to enjoy a beautiful meal.

RUSTICO BANQUET WEDDING PACKAGE

- Chef's selection of 3 canapés (half hour service)
- Shared starter platters per table
- Crusty bread with butter, olive oil & balsamic
- Your selection of 2 shared entree options
- Your selection of 2 shared main course options
- 2 sides per table with main course
- Wedding cake cut & served on shared platters
- Freshly brewed coffee & tea drop tea selection
- Estate Range beverage package for 5 hours

\$167 pp 2023/2024

MEZZE BANQUET WEDDING PACKAGE

- Chef's selection of 3 canapés (half hour service)
- Shared starter platters per table
- Handmade spanakopites & sudo saganaki
- Crusty bread with butter, olive oil & balsamic
- Shared main course platters with 3 charcoal cooked meats & 3 seafood selections
- 2 sides per table with main course
- Wedding cake cut & served on shared platters
- Freshly brewed coffee & tea drop tea selection
- Heritage Range beverage package for 5 hours

\$175 pp 2023/2024

The more traditional style seated menu, but with a modern touch. Offer an impeccably plated individual meal for each quest, for a formal & elegant event.

ELEGANCE WEDDING PACKAGE

- Chef's selection of 3 canapés (half hour service)
- Freshly baked Tuscan bread rolls with butter, olive oil & balsamic
- Your selection of a set entrée
- Alternate drop main course (your selection of 2 options)
- 2 sides per table with main course
- Wedding cake served individually as dessert
- Freshly brewed coffee & tea drop tea selection
- Estate Range beverage package for 5 hours

\$169 pp 2023/2024

DELUXE WEDDING PACKAGE

- Chef's selection of 3 canapés (half hour service)
- Shared starter platters per table
- Freshly baked Tuscan bread rolls with butter, olive oil & balsamic
- Your selection of a set or alternate drop entrée
- A choice of main course (your selection of 2
- ontions
- 2 sides per table with main course
- Wedding cake served individually as dessert
- Freshly brewed coffee & tea drop tea selection
- Heritage Range beverage package for 5 hours

\$188 pp 2023/2024

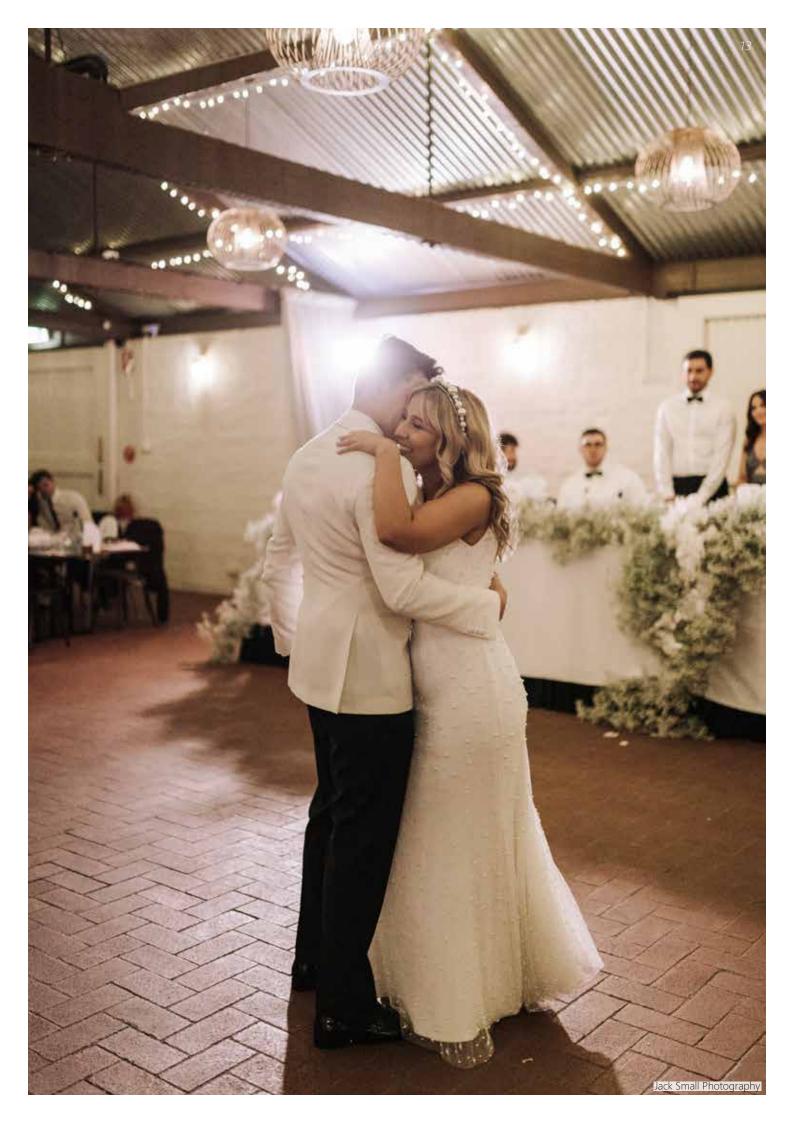


Package pricing is based on Saturday dates.

Friday events receive a \$3pp discount.

Sunday events incur a \$4pp surcharge.

Time extensions \$3.80pp / half hour*
*This extension does not apply to your chosen
beverage package



MARQUEE WEDDING PACKAGES

Our shared banquet menus are an homage to the abundant Mediterranean table, where family & friends come together to enjoy a beautiful meal.

RUSTICO BANQUET WEDDING PACKAGE

- Chef's selection of 3 canapés (half hour service)
- Shared starter platters per table
- Crusty bread with butter, olive oil & balsamic
- Your selection of 2 shared entree options
- Your selection of 2 shared main course options
- 2 sides per table with main course
- Wedding cake cut & served on shared platters
- Freshly brewed coffee & tea drop tea selection
- Marquee Reserve beverage package for 5 hours

\$198 pp 2023/2024

MEZZE BANQUET WEDDING PACKAGE

- Chef's selection of 3 canapés (half hour service)
- Shared starter platters per table
- Handmade spanakopites & sudo saganaki
- Crusty bread with butter, olive oil & balsamic
- Shared main course platters with 3 charcoal cooked meats & 3 seafood selections
- 2 sides per table with main course
- Wedding cake cut & served on shared platters
- Freshly brewed coffee & tea drop tea selection
- Marquee Reserve beverage package for 5 hours

\$205 pp 2023/2024

The more traditional seated menu, but with a modern touch. Offer an impeccably plated individual meal for each guest for a formal & elegant event.

DELUXE WEDDING PACKAGE

- Chef's selection of 3 canapés (half hour service)
- Shared starter platters per table
- Freshly baked Tuscan bread rolls with butter, olive oil & balsamic
- Your selection of a set entrée
- A choice of main course (your selection of 2 options)
- 2 sides per table with main course
- Wedding cake served individually as dessert
- Freshly brewed coffee & tea drop tea selection
- Marguee Reserve beverage package for 5 hours

\$209 pp 2023/2024

MARQUEE EXCLUSIVE PACKAGE

- Chef's selection of 3 canapés, freshly shucked oyster station & Aperol Spritz cart (half hour service)
- Shared starter platters per table
- Freshly baked Tuscan bread rolls with butter, olive oil & balsamic
- Your selection of 2 shared entree options
- A choice of main course (your selection of 2 options)
- 2 sides per table with main course
- Wedding cake served individually & platters of Sunnybrae's petit fours per table as dessert
- Freshly brewed coffee & tea drop tea selection
- Marguee Premium beverage package for 5 hours

\$230 pp 2023/2024

Package pricing is based on Saturday dates.

Friday events receive a \$3pp discount. Sunday events incur a \$4pp surcharge.

Time extensions \$3.80pp / half hour* *This extension does not apply to your chosen

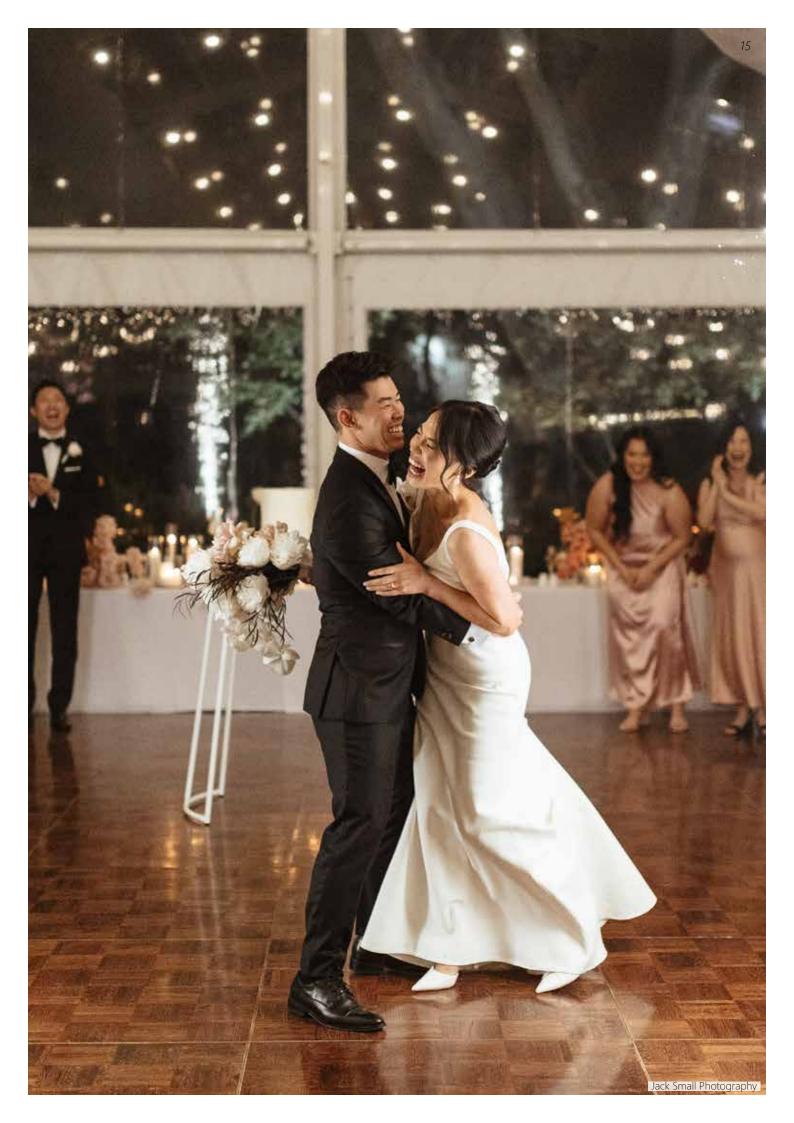
beverage package

MARQUEE ADDITIONS

- 1m spaced fairy lighting \$1200
- 50cm spaced fairy lighting \$2600

Additional costs apply for fairy lighting if the Marquee wall is to be extended.





BEVERAGE COLLECTION



ESTATE RANGE

Half hour extension \$3.5pp

- Farrell Shiraz
- Fenêtre Lavande Pinot Noir
- Fenêtre Lavande Pinot Gris
- Reschke Bull Trader Sauvignon Blanc
- Tomich Hill Sparkling Blanc de Noir
- Great Northern Super Crisp Lager
- Hahn Super Dry
- · Coopers Pale Ale
- Coopers Premium Light
- Pipsqueak Apple Cider

HERITAGE RANGE

Half hour extension \$4.5pp Upgrade from Estate Range \$4pp

- The Hedonist Shiraz
- · Lambrook Pinot Noir
- Tim Adams Pinot Gris
- Tim Adams Riesling
- Fenêtre Lavande Rosé
- Tomich Hill Sparkling Blanc de Noir
- Great Northern Super Crisp Lager
- Hahn Super Dry
- Coopers Pale Ale
- Coopers Premium Light
- Pipsqueak Apple Cider

RESERVE RANGE

Half hour extension \$5.5pp Upgrade from Estate Range \$10pp Upgrade from Heritage Range \$6pp

- Elderton Estate Shiraz
- First Drop Matador Grenache
- Bleasdale Sauvignon Blanc
- · Vinteloper Pinot Gris
- Vinteloper Rosé
- Lambrook 'Spark' Sparkling
- Great Northern Super Crisp Lager
- Hahn Super Dry
- · Coopers Pale Ale
- Coopers Premium Light
- Pipsqueak Apple Cider

All beverage packages include soft drink varieties & OJ

BEVERAGE COLLECTION

MARQUEE RESERVE RANGE

Half hour extension \$5.5pp

- Elderton Estate Shiraz
- First Drop Matador Grenache
- Bleasdale Sauvignon Blanc
- Vinteloper Pinot Gris
- Vinteloper Rosé
- Lambrook 'Spark' Sparkling
- Asahi
- Peroni Nastro
- Coopers Premium Light
- Pipsqueak Apple Cider

MARQUEE PREMIUM RANGE

Half hour extension \$6.5pp Upgrade from Marquee Reserve \$8pp

- Torbreck Woodcutters Shiraz
- Ulithorne Nova Duo Grenache Shiraz
- Vinteloper Pinot Noir
- First Drop Endless Summer Pinot Grigio
- Altezza Chardonnay
- Lambrook Stellar Rosé
- Vinteloper Sparkling
- Asahi
- Heineken
- Coopers Premium Light
- Pipsqueak Apple Cider

All beverage packages include soft drink varieties & OJ

ADDITIONAL WINE UPGRADES

- MOJO Moscato \$2pp
- Kangarilla Road Fiano \$3pp
- Vinteloper Chardonnay \$4pp
- Vinteloper Sparkling \$5pp
- First Drop Following The Sun Prosecco **\$3pp**
- Tomich Woodside Pinot Noir \$3pp
- First Drop Moderno Barbera \$4pp
- Torbreck Cuvee Juveniles Grenache Blend \$4pp
- Lambrook Stellar Syrah \$4pp
- Bleasdale Generations Malbec \$5pp
- Elderton Cabernet Sauvignon \$5pp
- Olaro Shiraz \$5pp
- Elderton Grand Tourer Shiraz \$6pp
- Molly Dooker Blue Eyed Boy Shiraz \$7pp

ADDITIONAL BEER UPGRADES \$3pp or minimum \$450 per beer

- Asahi
- Coopers Pale Ale
- Corona
- Great Northern Super Crisp Lager
- Heineken
- Peroni Nastro Azzurro
- · Peroni Red

3 HOUR SPIRIT SERVICE FEE \$3pp

Half hour extension \$1pp

Provide your own range of spirits. Bottles are to remain behind the bar to be served by Sunnybrae staff during the last 3 hours of your chosen beverage package timing.

Recommended 1 bottle per 10 quests.

3 HOUR SPIRIT PACKAGES

HOUSE SPIRITS \$16pp

A house selection of Vodka, Gin, Scotch Whiskey, Bourbon & Spiced Rum

PREMIUM SPIRITS \$21pp

A premium selection of Vodka, Gin, Scotch Whiskey, Bourbon & Spiced Rum

SA LOCAL SPIRITS PACKAGE \$23pp

78-Degrees Gin, 23rd Street Violet Gin, Never Never Triple Juniper Gin, 78 Degrees Australian Vodka, 23rd Street Hybrid Whiskey served with Strange Love Coastal Tonic

COCKTAIL PACKAGES

COCKTAIL CART \$12pp

Choice of one cocktail served to your guests from our Sunnybrae cart for 30 minutes during pre-dinner drinks.

COCKTAIL CELEBRATION

Two hour service of your choice of one or two cocktails after main course:

One Cocktail \$14pp Two Cocktails \$22pp

- Spirito Santo Limoncello Spritz
- Spirito Santo Pink Limoncello Spritz
- Aperol Spritz
- Gin Gin Mule
- Spiced Mojito*
- Espresso Martini*

*N/A for pre-dinner drinks service



SUMMER SEATED MENU

STARTER

Italian cured meats, Greek style loukaniko, basil marinated bocconcini, provolone, feta filled peppers, fefferoni, Penfield olives, rosemary & sea salt ciabatta bread & house made dip (NF)

Tuscan bread rolls with butter medallions, olive oil & balsamic

ENTRÉE

Slow cooked prawn tartare, bonito mayo, shallot, celery & tapioca linseed crisp (DF, GF, NF)

Handmade potato gnocchi, Barossa chorizo, watercress, amatriciana sauce (NF)

La casa whipped ricotta, Heirloom tomato, strawberry, black garlic, almonds (GF, V)

Spinach & gruyere rotolo, San Marzano tomato sugo, basil gremolata (NF, V)

Roasted pork belly, rhubarb chutney, parsnip, mustard seed (GF, NF)

Lamb shoulder ragu pappardelle, basil pesto, pecorino, sourdough crumb (NF)

MAIN

Atlantic salmon, miso cauliflower, pickled cucumber, spring onion verde, squid ink cracker (GF, NF)

Barramundi, tomato & caper dressing, harissa, sea greens (GF, NF, DF)

Lemongrass-infused free range chicken breast, brussel sprouts, creamed leek, Dijon mustard jus (GF, NF)

Pork scotch, red wine apple puree, heirloom carrot, Spanish onion, jus (GF, NF)

Sous vide lamb rump, walnut baba ghanoush, preserved lemon greens, salsa verde (GF, DF)

Eye fillet, royal blue potato, charred baby onion, green oil, asparagus, leek ash (GF, NF)

SIDES

Traditional Greek salad (GF, NF, V)

Butternut pumpkin & quinoa salad, baby spinach, parsley (GF, NF, Ve)

Chickpea salad, chilli, lemon, coriander, sumac & garlic yoghurt (GF, NF, V)

Cucumber, sugar snaps, green beans, lemon dressing (GF, NF, Ve)

Roasted crushed potato, green peppercorn sour cream (GF, NF, V)

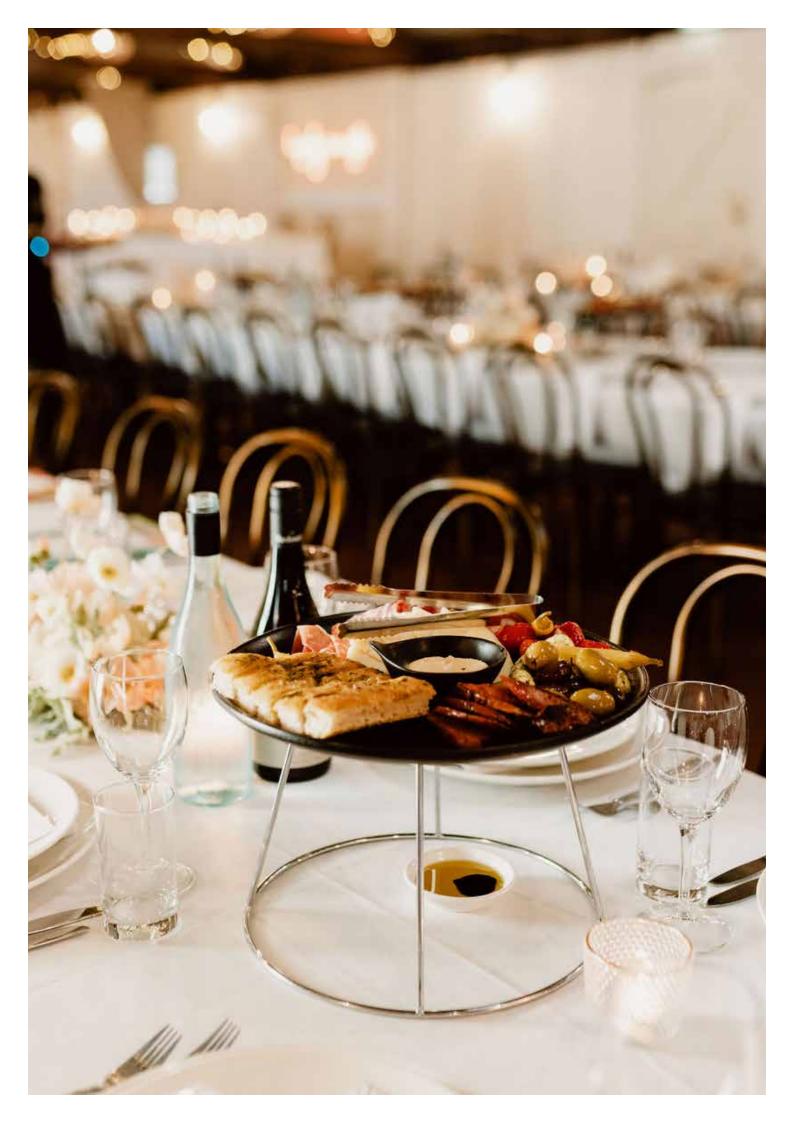
Mediterranean roast vegetables, sumac, labneh, pepitas (GF, NF, V)











SUMMER SHARED MENUS

RUSTICO

STARTER

Italian cured meats, Greek style loukaniko, basil marinated bocconcini, provolone, feta filled peppers, fefferoni, Penfield olives, rosemary & sea salt ciabatta bread & house made dip (NF)

Crusty bread with butter medallions, olive oil & balsamic

SHARED ENTREE

La casa whipped ricotta, Heirloom tomato, strawberry, black garlic, almonds (GF, V)

Chargrilled prawns, nduja dressing, snow pea (GF, NF)

Orecchiette amatriciana, quanciale, pecorino (NF)

12-hour slow cooked lamb ragu, gnocchi, pesto, pecorino (NF)

Charred octopus, romesco, kale* (GF)

*Additional costs apply

SHARED MAIN

Barramundi, tomato and caper dressing, harissa, sea greens (GF, NF, DF)

Lemon chicken, creamed leek, brussel sprouts, mustard jus (GF, NF)

Pork scotch, heirloom carrots, Spanish onion, red wine apple (GF, NF)

Whole lamb shoulder, mint & rosemary couscous, citrus labneh (NF)

Kerwee rib eye, royal blue mousseline, charred onion, asparagus (GF, NF)

SIDES

Traditional Greek salad (GF, NF, V)

Butternut pumpkin & quinoa salad, baby spinach, parsley (GF, NF, Ve)

Chickpea salad, chilli, lemon, coriander, sumac & garlic yoqhurt (GF, NF, V)

Cucumber, sugar snaps, green beans, lemon dressing (GF, NF, Ve)

Roasted crushed potato, green peppercorn sour cream (GF, NF, V)

Mediterranean roast vegetables, sumac, labneh, pepitas (GF, NF, V)

MEZZE

STARTER

Italian cured meats, Greek style loukaniko, basil marinated bocconcini, provolone, feta filled peppers, fefferoni, Penfield olives, rosemary & sea salt ciabatta bread & house made dip (NF)

Crusty bread with butter medallions, olive oil & balsamic

Handmade spanakopites & sudo saganaki

CHARCOAL COOKED MEATS

Free range chicken thigh, lemon oil (GF, NF, DF)

Slow cooked pork scotch, red wine apple, pickled onion (GF, NF, DF)

Great southern lamb cutlet, mint gremolata (GF, NF, DF)

Sous vide lamb rump, garlic yogurt (GF, NF)

Kerwee rib eye, Greek chimichurri (GF, NF, DF)

FRESH SEAFOOD

Chargrilled prawn skewers, fermented chilli (GF, NF, DF)

Lemon & pepper calamari, lime aioli (NF, DF)

Barramundi, spring onion oil, lemon, micro greens (GF, NF, DF)

Salmon, pickled cucumber, cauliflower puree (GF, NF)

Charred octopus, romesco, kale (GF)*

*Additional costs apply

SIDES

Traditional Greek salad (GF, NF, V)

Butternut pumpkin & quinoa salad, baby spinach, parsley (GF, NF, Ve)

Chickpea salad, chilli, lemon, coriander, sumac & garlic yoghurt (GF, NF, V)

Cucumber, sugar snaps, green beans, lemon dressing (GF, NF, Ve)

Roasted crushed potato, green peppercorn sour cream (GF, NF, V)

Mediterranean roast vegetables, sumac, labneh, pepitas (GF, NF, V)

To ensure the highest quality produce, Sunnybrae Estate's menus are updated seasonally. Our Summer menu will apply to all events between October 2023 & April 2024.

OPTIONAL ADDITIONS



MENU ADDITIONS

Individual starter course \$10pp
Shared starter platters \$8pp
Add entrée course \$10pp
Upgrade to alternate drop entrée \$5pp
Upgrade to choice of main course \$12-\$14pp
Add third shared main (*Rustico*) \$10-12pp

A LITTLE EXTRA

Freshly shucked Coffin Bay oysters, mignonette \$55 per dozen (minimum of 10 dozen)

Late Night Snack Add a snack to be served before the party ends & satisfy those late night cravings

- Korean fried chicken, sriracha mayo \$6pp
- Chicken, cheese & jalapeno quesadillas \$6.50pp
- Wagyu beef sliders, onion pickle, tartare \$7.50pp
- Platters of prosciutto, olives & sourdough \$9.50pp

SPECIAL GUESTS

Children's Meal \$50 per child Choose one option for the little ones to enjoy, followed by a special dessert

- Pasta & meatballs
- Tempura battered fish & chips with salad
- House made crispy fried chicken with chips & salad
- Cheeseburger with chips

Young adults meal \$30 off adult per head rate Suppliers meal (main course & soft drinks) \$50pp

SOMETHING SWEET

Petit Fours platter (one per table) \$3.50pp
Fruit Platter (one per table) \$5.50pp
Continental cakes platter (one per table) \$5.50pp
SA Local cheese platters (one per table) \$8pp
Individual dessert (one per person) \$9pp
Add an individual dessert, created in-house by

- our pastry chef, to your wedding package
 Lemon and macadamia tart, vanilla bean cream
- Burnt honey panna cotta, freeze dried raspberry, vanilla vinegar
- Tonka bean crème brûlée, oatmeal crumble
- Dark chocolate & hazelnut mousse, nougatine & maple cream

Upgrade to Barista made coffee to be served with dessert* (1.5 hour service) \$3.80pp or minimum \$350 *Subject to availability

48 FLAVOURS CART HAPPY DAYS PACKAGE \$12pp*

Treat your guests by adding the unique 48 Flavours Ice Cream Cart to your celebrations with your choice of flavours served over 2 hours for your reception.

*Minimum 120pax. A cost of \$3.5pp will apply for each additional guest over 150pax.



OPTIONAL ADDITIONS



TIME TO SHINE

Sparkler farewell* \$280

Dry ice *OR* standard floor fireworks (x4) \$450
Dry ice with standard floor fireworks (x4) \$750
Standard floor fireworks for entrance (x2) & first dance (x4) with dry ice \$950
Fireworks for driveway departure \$1050
5 minute Big Bang sky show \$2500

*Sparklers provided & farewell coordinated by Sunnybrae Estate.

DANCEFLOOR ADDITIONS*

Coach House

Timber dancefloor (incl. lift & relay) \$1100 White dancefloor (incl. lift & relay) \$2600

Marquee

Timber dancefloor (complimentary)
White dancefloor (incl. lift & relay) \$2600

*Subject to availability

PAVILLION & COACH HOUSE WINTER SPECIAL

CEREMONY

Includes two hours on Sunnybrae Estate's pristine grounds for your ceremony & photographs, with an indoor back up location in case of inclement weather.

Hire of 32 white Americana chairs, 2 wine barrels & signing table

MARRIAGE CELEBRANT

Silvana from For Weddings & No Funerals or Victoria Edwards to take care of all the paperwork to create a special ceremony reflecting your unique relationship

CARS

Kombis4U or Jaguars With Grace to deliver the bridal party within 15 km radius to Sunnybrae Estate

PHOTOGRAPHY

5 hour photography package & unlimited photos with Gainsborough Studios or Valentina Perez Imaging

FLOWERS

Angelik Blossoms to create your stunning floral arrangements using seasonal blooms & foliage for 4 bridal bouquets, 4 buttonholes, 2 arrangements for the ceremony, a choice from floral vase centrepieces or greenery & candles, wishing well & throw-posy

ENTERTAINMENT

Entertainment Adelaide to kick off the party with a 5 hour DJ & MC package

Dance your first dance in the clouds with dry-ice

FOOD

Sunnybrae Estate's winter menu with Chef's selection of 3 canapes during pre-dinner drinks, a set entrée, choice of main course, set sides and our 5 hour Heritage beverage package

Sugar & Spice to sweeten the night with a scrumptious wedding cake served as dessert

2024 \$18,250 50 pax add. pax up to 79 \$183pp

\$24,000 80 pax add. pax up to **129 \$175pp**

\$33,500 130 pax add. pax up to 280 **\$170pp**



OPEN AIR WEDDINGS

At Sunnybrae Estate, our exquisite grounds lend themselves to provide the perfect backdrop for an outdoor wedding. Whether you are dreaming of a springtime breeze or a long summers night, of dancing beneath a pink sunset or a romantic moonlit sky, an open air reception in our gardens is just for you!

Savour the idyllic landscape as fine dining meets Mother Nature. Let the champagne & the good vibes flow as you celebrate your love under the stars.



PAVILLION TERRACE + PAVILLION*

(max 120pax)

Minimum spend \$20,000 Saturday Minimum spend \$17,000 Sunday - Friday

ROSE GARDEN + MARQUEE*

(max 300pax)

Minimum spend \$40,500 Saturday Minimum spend \$34,500 Sunday - Friday

OUTDOOR SET UP COSTS

\$35pp or \$3500 minimum set up fee (additional to selected package price)

OPEN AIR INCLUSIONS

Full outdoor set up & pack down by Sunnybrae staff (incl. tables, white Americana chairs, linen, tableware & glassware)

Outdoor Bar Wooden Dancefloor (for grassed area) Festoon lighting

*Designated indoor venue held in case of inclement weather

MARQUEE TRADITIONAL INDIAN INSPIRED BANQUET PACKAGE

TRADITIONAL INDIAN BANQUET

Exclusively catered by Indian Delights

CANAPES

Dahi Ke Puchke Semolina puffs, spiced potatoes, chutneys, yoghurt, sev & pomegranate

Frenched chicken winglet, tandoori spices, Schezwan Chutney Tandoori Soya Chaap Soya chaap, yoghurt, ginger, garlic & spices with lemon cream & green sauce

ENTREE DE TRIO

Chicken Lollipops

Kasundi Chicken Tikka Chicken pieces, kasundi mustard paste, yellow chilli powder, in-house grounded spices & yoghurt

Tandoori Lamb Chaap 24 hour marinated lamb cutlets, tandoori spices

Hara Bhara Kabaab Spinach, potatoes, green pea & cauliflower patties with sev & trio of chutney

MAIN BANQUET

Lamb Roganjosh

Nilgiri Fish Korma Barramundi pieces, Nilgiri spices, coconut & tamarind gravy

Daal Maharani Urid & ramjah cooked with tomato, butter & cream

Malai Kofta

Paneer & potato balls, onion & tomato gravy, in-house spices & cream

SIDES

Garlic & Butter Naan Kuchumber Salad Peas Rice Boondi Raita Assorted Pickle

DESSERT

Pista Kulfi & Gulab Jamun Wedding Cake served on platters

BEVERAGE PACKAGE

Served by Sunnybrae Estate

Tomich Red Label Shiraz Fenêtre Lavande Pinot Noir Tomich Red Label Sauvignon Blanc Fenêtre Lavande Pinot Gris Fenêtre Lavande Rosé Tomich Hill Sparkling Blanc de Noir Asahi

> Peroni Nastro Coopers Premium Light

Pipsqueak Apple Cider

Add 3-Hour Whiskey Package \$36pp*



\$195pp 2023/2024

PACKAGE INCLUSIONS

*Whiskey package available to be served during the last 3 hours of beverage package timing. Exclusive catering by Indian Delights, exclusive 5 hour drinks package serviced by Sunnybrae Estate and standard Marquee inclusions (see p. 17). Extra curries (max. of 6) additional \$5pp. Minimum spends apply (see p. 17).

MARQUEE TRADITIONAL ASIAN INSPIRED BANQUET PACKAGE



TRADITIONAL ASIAN BANQUET

Exclusively catered by Kong Bros Catering

ENTREE

XO oyster & scallop

Crab claw served with mild sweet & sour sauce Shark fin soup infused with crab meat & shark fin

MAINS

Australian rock lobster served with noodles

Twice cooked quail seasoned in garlic

Whole abalone & Chinese mushroom served in traditional rich gravy

Lotus leaf fried rice

DESSERT

Wedding cake served on platters with raspberry coulis

Seasonal fruit platter

BEVERAGE PACKAGE

Served by Sunnybrae Estate

Tomich Red Label Shiraz
Fenêtre Lavande Pinot Noir
Tomich Red Label Sauvignon Blanc
Fenêtre Lavande Pinot Gris
Fenêtre Lavande Rosé
Tomich Hill Sparkling Blanc de Noir
Asahi

Peroni Nastro

Coopers Premium Light
Pipsqueak Apple Cider

2023/2024

150-199 pax **\$240pp**

200-249 pax **\$235pp**

250-299 pax **\$229pp** 300-349 pax **\$224pp**

350-480 pax **\$219pp**

PACKAGE INCLUSIONS

anapes available for an additional \$6pp. Individual plating available for an additional \$6pp Minimum 150 adult requirement. Minimum spends apply *(see p. 11).*

EXCLUSIVE PARTNERSHIPS



SOFITEL

Located in the heart of Adelaide, Sofitel Adelaide is the perfect setting for those seeking to celebrate their journey of love. With exquisite amenities, stunning ambiance and impeccable service, Sofitel offers a haven where romance flourishes and memories are crafted to last a lifetime.

Celebrate la nuit de mariage & spend your first night of wedded bliss at Sofitel Adelaide.

Their Wedding Night Accommodation Package includes an overnight stay for the happy couple in a luxurious guestroom or suite, a leisurely late check-out of 2pm as well as breakfast in bed or in Garcon Bleu for two.

Receive unique rates with Softiel Adelaide for the most luxurious end to your dream wedding when you book with Sunnybrae Estate. Don't forget to ask about a special wedding night rate for your wedding guests!

Sofitel Adelaide offers unmatched elegance & exudes charm. Love is in the air, and it awaits you at Sofitel Adelaide.

OSCAR HUNT

Oscar Hunt Adelaide is the ultimate destination for any grooms or brides to be. With combined decades of wedding suiting on hand, we have the expertise to help you create the perfect look for both you and your wedding party.

Whether you're heading out to Kangaroo Island for a glamorous beachside soiree, hosting an intimate reception in the Adelaide Hills or doing something far more lavish at one of South Australia's many wonderful vineyards, our team will have you covered.

Focusing not only on the end product but also on the experience itself, we strive to ensure you and your wedding party are relaxed and get to enjoy the process. With a substantial footprint, our Adelaide Showroom easily houses entire weddingparties and provides ample space for all to relax.

Recieve special offers from Oscar Hunt for your special day when you book your dream wedding with Sunnybrae Estate.



RECOMMENDED SUPPLIERS

CAKE & DESSERT

SUGAR & SPICE CAKES

sugarandspicecakes@bigpond.com (08) 8172 1078

LYONS DEN CAKES

admin@lyonsdencakes.com 0402 492 429

CAFFETTIERA ESPRESSO CARTS

caffettieracarts@gmail.com 0499 849 910



CARS

JAGUARS WITH GRACE

jags@jaguarswithgrace.com.au 0412 554 040

CELEBRANTS

FOR WEDDINGS & NO FUNERALS

silvana@forweddings.com.au 0422 798 184

CEREMONIES BY GERRELYN

gerrelyn.glico@gmail.com 0417 091 874

VICTORIA EDWARDS - MARRIAGE CELEBRANT

info@victoriaedwards.com.au 0434 386 812

MATTHEW VERCOE - MARRIAGE CELEBRANT

matthewvercoecelebrant@gmail.com 0419 535 337

MR. SAMUEL JAMES

samuel@mrsamueljames.com 0407 711 029

EVENT HIRE/STYLISTS

THE STYLIST'S GUIDE

info@thestylistsguide.com.au thestylistsguide.com.au

MEMORY LANE

events@memorylaneaus.com 0400 042 613

LUXE EVENT HIRE

hello@luxeeventhire.com.au 0407 851 308

THE SOCIAL HOUR

thesocialhourhireco@gmail.com 0439 814 972



FLORISTS

ANGELIK BLOSSOMS

angelikblossoms@gmail.com 0405 452 935

MJ FLORAL & EVENTS

info@mjfloralandevents.com.au 0434 660 209

STUDIO BOTANIC

info@studiobotanic.com 0438 501 292



LIGHTING & AV

VENUE PRODUCTIONS

info@venueproductions.com.au (08) 8382 4112

INVITATIONS & STATIONERY

INVITATIONS FOR ALL OCCASIONS

info@ifao.com.au (08) 8272 4000

RECOMMENDED SUPPLIERS

FORMAL WEAR

ALEXIS GEORGE

info@alexisgeorge.com.au (08) 8373 1109

OSCAR HUNT

adelaide@oscarhunt.com.au 0456 577 418

VARACALLI COUTURE

varacallicouture@gmail.com 0431 577 757



PHOTOGRAPHERS

B CAPTURED

info@bcaptured.com.au 0423 084 933

GAINSBOROUGH STUDIOS

service@gainsborough.com.au (08) 8408 5900

JACK SMALL PHOTOGRAPHY

jack@jacksmallphotography.com 0434 084 319

JASON WONG PHOTOGRAPHY

jasonwongphotohraphy@gmail.com 0412 994 238

VALENTINA PEREZ IMAGING

contact@valentinaperezimaging.com 0405 337 735

VIDEOGRAPHERS

I DO CINEMA

ido@idocinema.com.au (08) 8361 8190

INFINITY FILMS

enquiries@infinityfilms.com.au

ENTERTAINMENT/DJ

ADELAIDE MUSICIANS LIVE

info@amlive.com.au 0402 669 452

ENTERTAINMENT ADELAIDE

info@entertainmentadelaide.com.au 0448 400 900

GOSTI MUSIC

jessgosti@gmail.com 0403 274 894

ZAFFIT

info@zaffit.com.au 0413 968 522



PHOTOBOOTHS

IN THE BOOTH

adelaide@inthebooth.com.au 1300 026 684

SNAP SNAP

hello@snap-snap.com.au 0416 325 119



WEDDING JEWELLERY

FILI JEWELLERY

37/120 Grenfell Street, Adelaide fili@filiadelaide.com.au (08) 8232 8824

ADDITIONAL NOTES

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