



SUNNYBRAE

Estate

EST. 1882

2024/2025
WEDDING COMPENDIUM





WE ARE SUNNYBRAE

Established in 1882, our enchanting, heritage listed estate extends 8 acres of magnificent gardens & picturesque backdrops, only 12 minutes from Adelaide's CBD.

As a family owned & operated business, we are able to offer the highest quality of service. Our skilled & enthusiastic team of chefs & event staff are dedicated to creating a truly memorable day for you & your guests.

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

Sunnybrae Estate prides itself on its passion & genuine care for all our clients. We look forward to welcoming you to our venue & working with you to create the event of your dreams.

From our family to yours, we're here to celebrate with you.

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CEREMONY COLLECTION

ESTATE WEDDING CEREMONY

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

In the event of inclement weather, our estate provides a complimentary undercover location for your ceremony *(subject to availability and guest numbers)*.

CEREMONY ONLY

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

2024/2025 - **\$1,875**

CEREMONY & RECEPTION

If you plan to continue your celebrations with your reception to follow, we offer a **50% concession** on the ceremony 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.

Marquee - Rose Garden
The Coach House - The Landing
Ikos - The Walk *(coming late 2024)*

UMBRELLAS

3m square umbrellas
Ideal to shade 3 rows
\$85 ea

4.2m hexagon umbrellas
Ideal to shade 4 rows, or musicians
\$105 ea

Plus **\$155** delivery, assembly, and pickup fee

CEREMONY REFRESHMENTS

Indulge your guests with a half hour service after the conclusion of your ceremony.
Minimum 50pax

CELEBRATION PACKAGE

Sparkling Wine, Beer & Besa OJ
Accompanied by our chef's selection of 3 canapes

2024/2025 - **\$30pp**

ADDITIONS:

Aperol or Limoncello Spritz \$10pp

48 Flavours Gelato \$12.50pp *(see page 20)*

Caffettiera Coffee Cart \$490
1 hour service, under 150
2 hour service, over 150 +\$100



Scan or click here to view more photos of ceremonies.

THE COACH HOUSE

Our Coach House, one of Sunnybrae's original heritage-listed buildings, is the second largest venue on the estate. Its rustic charm met with subtle modern finishes creates a comforting, inviting & romantic atmosphere.

The neutral colour palette effortlessly compliments a wide range of styles. If you dream of rustic opulence, Tuscan wineries or austere country-chic, our Coach House is your ideal venue.



Scan or click here to view more photos of the Coach House

COACH HOUSE WEDDING PACKAGES

MAXIMUM CAPACITY

Round tables: 200pax plus bridal table

Trestle tables: 220pax plus bridal table

MINIMUM SPEND

Saturday: **\$23,900**

Sunday - Friday: **\$16,000**

Sundays that fall on a long weekend adopt the Saturday minimum spend.

COACH HOUSE INCLUSIONS

- A dedicated & professional event coordinator
- 5 hour venue hire
- Access to a private room for the bridal party
- Room setup by Sunnybrae Estate staff including client-provided place cards & bonbonniere
- 2 printed menus per table
- Cushioned copper bentwood chairs
- White linen table cloths, napkins & bridal skirting
- Wine barrel for cake stand
- Modern lighting
- Ample complimentary on-site parking
- Allocated location on the Estate for photographs

RUSTICO BANQUET WEDDING PACKAGE

- Chef's selection of 3 canapes (half hour service)
- Shared starter platters per table
- Crusty bread with butter
- Your selection of 2 shared entree options
- Your selection of 2 shared main course options
- Your selection of 2 shared sides per table
- Wedding cake cut & served on shared platters
- Freshly brewed coffee & tea selection
- Heritage Range 5-hour beverage package

2024/2025 - **\$174pp**

DELUXE WEDDING PACKAGE

- Chef's selection of 3 canapes (half hour service)
- Shared starter platters per table
- Freshly baked sourdough bread rolls with butter
- Your selection of a set or alternate drop entree
- Your selection of 2 main course options, served by choice to your guests
- Your selection of 2 shared sides per table
- Wedding cake cut and served individually
- Freshly brewed coffee & tea selection
- Heritage Range 5-hour beverage package

2024/2025 - **\$196pp**

MEZZE BANQUET WEDDING PACKAGE

- Chef's selection of 3 canapes (half hour service)
- Shared starter platters per table
- Traditional spanakopites & sudo saganaki
- Crusty bread with butter
- Shared main course of your selection of 3 charcoal cooked meats & 3 fresh seafood options
- Your selection of 2 shared sides per table
- Wedding cake cut & served on shared platters
- Freshly brewed coffee & tea selection
- Heritage Range 5-hour beverage package

2024/2025 - **\$186pp**

EXCLUSIVE WEDDING PACKAGE

- Chef's selection of 3 canapes, fresh oyster station & Aperol Spritz (half hour service)
- Shared starter platters per table
- Freshly baked sourdough bread rolls with butter
- Your selection of 2 shared entree options
- Your selection of 2 main course options, served by choice to your guests
- Your selection of 2 shared sides per table
- Wedding cake cut and served individually, accompanied by shared platters of petit fours
- Freshly brewed coffee & tea selection
- Reserve Range 5-hour beverage package

2024/2025 - **\$218pp**

Time extensions \$4.50pp per half hour. This does not apply to your chosen beverage package.

Package pricing is based on Saturday dates.

Friday events receive a \$4pp discount. Sunday events incur a \$5pp surcharge.

Security guard charges of \$72 per hour for the duration of your reception will apply.

THE MARQUEE

Our Marquee stands proud with its curved roof & paved herringbone flooring, sure to add a touch of luxury to your special day.

Sleek white features provide endless possibilities for you to create a reception encapsulating your unique style, while heating & cooling ensures year-round comfort for you and your guests.



MARQUEE WEDDING PACKAGES

CAPACITY

Round tables: 300pax plus bridal table
Trestle tables: 330pax plus bridal table

MAXIMUM CAPACITY

*Additional fees apply for wall extension
Complimentary wall extension June-September*

Round tables: 360pax plus bridal table
Trestle tables: 380pax plus bridal table

MINIMUM SPEND

Saturday: **\$42,000**
Sunday - Friday: **\$34,750**
*Sundays that fall on a long weekend adopt the
Saturday minimum spend.*

MARQUEE INCLUSIONS

- A dedicated & professional event coordinator
- 5.5 hour venue hire
- Access to a private room for the bridal party
- Complete room setup by Sunnybrae Estate staff including client-provided place cards & bonbonniere
- 2 printed menus per table
- White spoke-back chairs
- White linen table cloths, napkins & bridal skirting
- Cake stand
- Modern lighting
- Ample complimentary on-site parking
- Complimentary timber dancefloor
- Allocated location on the Estate for photographs

MARQUEE ADDITIONS

1m fairy lights: **\$1,200**
50cm fairy lights: **\$2,600**
White dancefloor: **\$2,600**

RUSTICO BANQUET WEDDING PACKAGE

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

2024/2025 - **\$206pp**

DELUXE WEDDING PACKAGE

- Chef's selection of 3 canapes (half hour service)
- Freshly baked sourdough bread rolls with butter
- Shared starter platters per table
- Your selection of a set individual entree
- Your selection of 2 individual main course options, served by choice to your guests
- Your selection of 2 shared sides per table
- Wedding cake cut and served individually
- Freshly brewed coffee & tea selection
- Reserve 5-hour beverage package

2024/2025 - **\$217pp**

MEZZE BANQUET WEDDING PACKAGE

- Chef's selection of 3 canapes (half hour service)
- Shared starter platters per table
- Traditional spanakopites & sudo saganaki
- Crusty bread with butter
- Shared main course of your selection of 3 charcoal cooked meats & 3 fresh seafood options
- Your selection of 2 shared sides per table
- Wedding cake cut & served on shared platters
- Freshly brewed coffee & tea selection
- Reserve 5-hour beverage package

2024/2025 - **\$213pp**

MARQUEE EXCLUSIVE WEDDING PACKAGE

- Chef's selection of 3 canapes, fresh oyster station & Aperol Spritz (half hour service)
- Shared starter platters per table
- Freshly baked sourdough bread rolls with butter
- Your selection of 2 shared entree options
- Your selection of 2 main course options, served by choice to your guests
- Your selection of 2 shared sides per table
- Wedding cake cut and served individually, accompanied by shared platters of petit fours
- Freshly brewed coffee & tea selection
- Allure 5-hour beverage package

2024/2025 - **\$239pp**

Time extensions \$4.50pp per half hour. This does not apply to your chosen beverage package.

Package pricing is based on Saturday dates.

Friday events receive a \$4pp discount. Sunday events incur a \$5pp surcharge.

Security guard charges of \$72 per hour for the duration of your reception will apply.

IKOS

Welcoming our newest addition;
Arriving late 2024, Ìkos (ee•kos) is Adelaide's newest premium wedding venue.

Featuring high ceilings, modern finishes, and an abundance of glass, this function space opens to manicured grounds showcasing a perfect backdrop for your perfect night.

Where our family encompasses the beauty of hospitality and extends our passion to you and your guests.



Scan or click here for a virtual walkthrough of Ìkos.

IKOS WEDDING PACKAGES

MAXIMUM CAPACITY

Round tables: 140pax plus bridal table

Trestle tables: 160pax plus bridal table

MINIMUM SPEND

Saturday: **\$31,500**

Sunday - Friday: **\$22,500**

Sundays that fall on a long weekend adopt the Saturday minimum spend.

IKOS INCLUSIONS

- A dedicated & professional event coordinator
- 5.5 hour venue hire
- Access to a private room for the bridal party
- Complete room setup by Sunnybrae Estate staff including client-provided place cards & bonbonniere
- 2 printed menus per table
- Cushioned copper bentwood chairs
- White linen table cloths, napkins & white bridal table
- Cake stand
- Modern lighting
- Ample complimentary on-site parking
- Allocated location on the Estate for photographs

IKOS INDULGENCE PACKAGE

- Chef's selection of 3 premium canapés
- Fresh oyster station
- Aperol Spritz or Limoncello Spritz for pre-dinner drinks
- Freshly baked bread with cultured butter
- Set 3 cold pre-set shared starters
- Your selection of 2 hot shared entrees
- Your selection 3 shared mains
- Your selection of 2 shared side dishes
- Chef's in-house individual dessert
- Wedding cake served to share
- Allure beverage package for 5 hours
- Sunnybrae Premium Spirits package for 3 hours
- Barista made coffee & tea selection
- Dry ice & fireworks for entry (2x) and main dance (4x)
- 5.5 hour venue hire

2024/2025 - **\$288pp**

IKOS LAVISH PACKAGE

- Chef's selection of 3 premium canapés
- Fresh oyster station
- Aperol Spritz or Limoncello Spritz for pre-dinner drinks
- Freshly baked bread with cultured butter
- Set pre-set individual starter
- Set pre-set cold shared entrees
- Your selection of 2 hot individual entrees, served by choice to your guests
- Your selection of 2 individual mains, served by choice to your guests
- Your selection of 2 shared side dishes
- Chef's in-house individual dessert
- Wedding cake served to share
- Allure beverage package for 5 hours
- Sunnybrae Premium Spirits package for 3 hours
- Barista made coffee & tea selection
- Dry ice & fireworks for entry (2x) and main dance (4x)
- 5.5 hour venue hire

2024/2025 - **\$308pp**

Time extensions \$4.50pp per half hour. This does not apply to your chosen beverage package.

Package pricing is based on Saturday dates.

Friday events receive a \$4pp discount. Sunday events incur a \$5pp surcharge.

Security guard charges of \$72 per hour for the duration of your reception will apply.

İKOS INDULGENCE MENU

Shared menu

Chef's selection of 3 premium canapes
Fresh Coffin Bay oysters with mignonette and lemon
Freshly baked bread with cultured butter

COLD PRE-SET SHARED STARTERS

Citrus cured kingfish, shaved fennel, crème fraiche, tapioca crisp (GF, NF)
Slow cooked prawns, bonito emulsion, salmon roe, black sesame cracker (GF, NF)
Heirloom tomato, Lacasa burrata, black garlic, lovage, charred tomato dressing (V, NF)

HOT SHARED ENTREES

Pork belly, sweetcorn jalapeno salsa, piquillo harissa (GF, DF, NF)
Free range chicken, mushroom fricasee, shallot crème fraiche (GF, NF)
Char prawns, nduja dressing, snow pea (GF, DF, NF)
Lamb shoulder ragu orecchiette, basil pesto, pecorino, sourdough crumb (NF)
Potato gnocchi, beef cheek ragu, green pesto, pecorino (NF)

SHARED MAINS

Wagyu beef, thyme pommes fondant, bordelaise sauce (GF, NF)
Lamb rack, smoked beetroot, pear barley, goat curd, saltbush
Mediterranean chicken breast, romesco, baby cucumber and mint dressing (GF, NF)
North territory barramundi, Boston bay mussels, Normandy sauce, kipfler, watercress (GF, NF)
Atlantic salmon, crushed potato, bock choy, caper and dill butter (GF, NF)
Slow cooked pork scotch, red wine apple, heirloom carrots, pickled onion (GF, NF, DF)
Confit duck legs, dupuy lentils, muntries jus (GF, NF)

SIDES

Pearl couscous salad, steamed kale, pomegranate, honey balsamic dressing (V, DF, NF)
Apple & rocket salad, Dijon vinaigrette, toasted sunflower seeds (Ve, GF, NF)
Butternut pumpkin and quinoa salad, baby spinach, parsley (Ve, GF, NF)
Traditional Greek salad (V, GF, NF)
Roasted crushed potato, green peppercorn sour cream (V, GF, NF)
Mediterranean roast vegetables, sumac, labneh, pepitas (V, GF, NF)

DESSERT

Weiss chocolate delice, praline, caramel, gold leaf
Wedding cake served on platters



IKOS LAVISH MENU

Individually plated menu



Chef's selection of 3 premium canapes
Fresh Coffin Bay oysters with mignonette and lemon
Freshly baked bread with cultured butter

PRE-SET INDIVIDUAL STARTER

San Danielle prosciutto, Wagyu beef bresaola, whipped mushroom parfait, smoked salmon rilette, pickles and ciabatta bread (NF)

COLD SHARED ENTREES

Slow cooked prawns, bonito emulsion, salmon roe, black sesame cracker (GF, NF)

Heirloom tomato, Lacasa burrata, black garlic, lovage, charred tomato dressing (V, NF)

HOT INDIVIDUAL ENTREES

Pork belly, sweetcorn jalapeno salsa, piquillo harissa (GF, DF, NF)

Free range chicken, mushroom fricassee, shallot crème fraiche (GF, NF)

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

Potato gnocchi, beef cheek ragu, green pesto, pecorino (NF)

INDIVIDUAL MAINS

Murray pure beef eye fillet, thyme carrot puree, black kale, beef jus (GF, NF)

Lamb rack, smoked beetroot, pearl barley, goat curd, saltbush

Mediterranean chicken breast, romesco, baby cucumber and mint dressing (GF, NF)

Northern Territory barramundi, Boston Bay mussels, Normandy sauce, kipfler, watercress (GF, NF)

Atlantic salmon, crushed potato, bok choy, caper and dill butter (GF, NF)

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

SIDES

Pearl couscous salad, steamed kale, pomegranate, honey balsamic dressing (V, DF, NF)

Apple & rocket salad, Dijon vinaigrette, toasted sunflower seeds (Ve, GF, NF)

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

Traditional Greek salad (V, GF, NF)

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

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

DESSERT

Weiss chocolate delice, praline, caramel, gold leaf

Wedding cake served on platters

SUMMER SHARED RUSTICO MENU

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

STARTER PLATTERS

Italian cured meats, basil marinated bocconcini, provolone, feta filled peppers, baby corn, fefferoni, mushrooms, Penfield olives, rosemary & sea salt ciabatta bread (NF)

Crusty bread with butter medallions

SHARED ENTREES

Pork belly, sweetcorn jalapeno salsa, harissa (GF, DF, NF)

Prawn cutlets, nduja dressing, snow pea (GF, NF)

Heirloom tomato salad, burrata, black garlic, charred tomato dressing (V, NF)

Potato gnocchi, slow-cooked lamb ragu, parsley pangrattato, pecorino (NF)

Free range chicken thigh, mushroom fricasee, shallot crème fraiche (GF, NF)

Charred octopus, romesco, kale (GF, DF, NF) *(additional costs apply)*

SHARED MAINS

Barramundi, kipfler potato, Normandy sauce, mussels, karkalla (GF, NF)

Atlantic salmon, crushed baby potatoes, bok choy, caper butter (GF, NF)

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

Mediterranean spiced chicken thighs, romesco, baby cucumber, mint & feta dressing (GF, NF)

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

Kerwee rib eye, thyme carrot mousseline, wilted garlic kale, beef jus (GF, NF)

SIDES

Pearl couscous salad, steamed kale, pomegranate, honey balsamic dressing (V, DF, NF)

Apple & rocket salad, Dijon vinaigrette, toasted sunflower seeds (Ve, GF, NF)

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

Traditional Greek salad (V, GF, NF)

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

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

DESSERT

Wedding cake served on platters



To ensure the highest quality produce, Sunnybrae Estate's menus are updated seasonally.
Our Summer menu will be served to all events between October 2024 & April 2025.

SUMMER SHARED MEZZE MENU

The most traditional banquet with an abundant choice for your guests to feast as they please.
Only offered in the Coach House & the Marquee



STARTER PLATTERS

Italian cured meats, basil marinated bocconcini, provolone, feta filled peppers, baby corn, fefferoni, mushrooms, Penfield olives, rosemary & sea salt ciabatta bread (NF)

Spanakopites (V) and Sudo Saganaki (V)

Crusty bread with butter medallions

CHARCOAL COOKED MEATS

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

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

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

Sous vide lamb rump, salsa Verde (GF, DF, NF)

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

FRESH SEAFOOD

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

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

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

Salmon, lemon caper emulsion (GF, DF, NF)

Charred octopus, romesco, kale (GF, DF, NF) *(additional costs apply)*

SIDES

Pearl couscous salad, steamed kale, pomegranate, honey balsamic dressing (V, DF, NF)

Apple & rocket salad, Dijon vinaigrette, toasted sunflower seeds (Ve, GF, NF)

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

Traditional Greek salad (V, GF, NF)

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

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

DESSERT

Wedding cake served on platters



To ensure the highest quality produce, Sunnybrae Estate's menus are updated seasonally.
Our Summer menu will be served to all events between October 2024 & April 2025.

SUMMER SEATED MENU

A traditional style seated menu, but with a modern touch. Offer an impeccably plated individual meal for each guest for a formal & elegant event.
Only offered in the Coach House & the Marquee

STARTER PLATTERS

Italian cured meats, basil marinated bocconcini, provolone, feta filled peppers, baby corn, fefferoni, mushrooms, Penfield olives, rosemary & sea salt ciabatta bread (NF)

Sourdough bread rolls with butter medallions

ENTREES

Free range chicken thigh, mushroom fricassee, shallot crème fraiche (GF, NF)

Heirloom tomato salad, burrata, black garlic, charred tomato dressing (V, NF)

Prawn remoulade, furikake, bonito mayo, black sesame cracker (GF, NF, DF)

Pork belly, sweetcorn jalapeno salsa, lime dressing, harissa (GF, DF, NF)

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

Potato gnocchi, beef cheek ragu, green pesto, pecorino (NF)

MAINS

Barramundi, kipfler potato, Normandy sauce, mussels, karkalla (GF, NF)

Atlantic salmon, crushed baby potatoes, bok choy, caper butter (GF, NF)

Mediterranean spiced chicken breast, romesco, baby cucumber, mint & feta dressing (GF, NF)

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

Lamb backstrap, roasted beetroot puree, pearl barley, smoked curd, saltbush dukkah

Beef eye fillet, thyme carrot mousseline, wilted garlic kale, beef jus (GF, NF)

SIDES

Pearl couscous salad, steamed kale, pomegranate, honey balsamic dressing (V, DF, NF)

Apple & rocket salad, Dijon vinaigrette, toasted sunflower seeds (Ve, GF, NF)

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

Traditional Greek salad (V, GF, NF)

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

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

DESSERT

Wedding cake served individually

To ensure the highest quality produce, Sunnybrae Estate's menus are updated seasonally.
Our Summer menu will be served to all events between October 2024 & April 2025.

Beef Cheek Gnocchi | Entrée



Lamb Pappardelle | Entrée



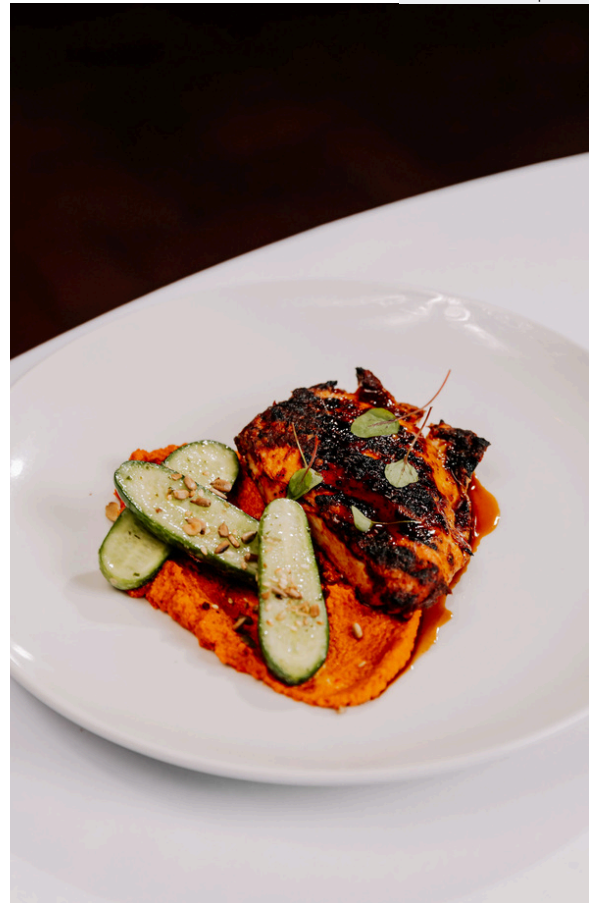
Atlantic Salmon | Main



Lamb Backstrap | Main



Chicken Breast | Main



Beef Eye Fillet | Main



BEVERAGE COLLECTIONS

Coach House Packages

HERITAGE RANGE

Farrell Shiraz
Tomich Woodside Pinot Noir
Bleasdale Pinot Gris
Bleasdale Sauvignon Blanc
Fenêtre Lavande Rosé
Reschke Sparkling
Great Northern Super Crisp
Stone & Wood Pacific Ale
Coopers Pale Ale
Coopers Premium Light
Pipsqueak Apple Cider
Soft drink varieties & Besa OJ

30-minute extension: \$5pp

RESERVE RANGE

Elderton Estate Shiraz
Olaro Grenache
Tim Adams Pinot Gris
Reschke Riesling
Amadio Ruby Rosé
Tomich Sparkling
Great Northern Super Crisp
Stone & Wood Pacific Ale
Coopers Pale Ale
Coopers Premium Light
Pipsqueak Apple Cider
Soft drink varieties & Besa OJ

*30-minute extension: \$6pp
Upgrade from Heritage: \$8pp*

Marquee Packages

RESERVE RANGE

Elderton Estate Shiraz
Olaro Grenache
Tim Adams Pinot Gris
Reschke Riesling
Amadio Ruby Rosé
Tomich Sparkling
Asahi
Peroni Nastro
Coopers Premium Light
Pipsqueak Apple Cider
Soft drink varieties & Besa OJ

30-minute extension: \$6pp

ALLURE RANGE

Elderton Grand Tourer Shiraz
Bleasdale Generations Malbec
Vinteloper Pinot Noir
Vinteloper Pinot Gris
Tim Adams Riesling
Kangarilla Road Chardonnay
Vinteloper Rosé
Bleasdale Sparkling Blanc De Blanc
Asahi
Peroni Nastro
Coopers Premium Light
Pipsqueak Apple Cider
Soft drink varieties & Besa OJ

*30-minute extension: \$10pp
Upgrade from Reserve: \$12pp*



Ikos Allure Package

Elderton Grand Tourer Shiraz
Bleasdale Generations Malbec
Vinteloper Pinot Noir
Vinteloper Pinot Gris
Tim Adams Riesling
Kangarilla Road Chardonnay
Vinteloper Rosé
Bleasdale Sparkling Blanc De Blanc
Great Northern Super Crisp
Stone & Wood Pacific Ale
Peroni Nastro
Coopers Premium Light
Pipsqueak Apple Cider
Soft drink varieties & Besa OJ
3-hour Sunnybrae Premium Spirits package

30-minute extension: \$10pp excluding spirits



BEVERAGE ADDITIONS

Package Add-ons

WINES

MOJO Moscato \$2pp
Kangarilla Road Chardonnay \$3pp
Tim Adams Riesling \$3pp
Vinteloer Pinot Gris \$3pp
Vinteloer Rose \$3pp
Bleasdale Sparkling \$4pp
De Bortoli Kings Valley Prosecco \$3pp
Vitulus Cabernet Sauvignon \$4pp
Bleasdale Generations Malbec \$4pp
Torbreck Cuvée Juveniles Grenache Blend \$4pp
Vinteloer Pinot Noir \$5pp
Molly Dooker Blue Eyed Boy Shiraz \$7pp

BEERS

Minimum \$450 per beer

- Asahi \$3pp
- Coopers Pale Ale \$3pp
- Great Northern Super Crisp Lager \$3pp
- Peroni Nastro \$3pp
- Corona \$5pp
- Heineken \$5pp
- Peroni Red \$5pp



Spirits

BYO SPIRITS - Coach House & Marquee only

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 guests.

\$5pp

Additional half hour service \$2pp.
Maximum 4-hour service.

SPIRITS PACKAGE

3-hour service of a selection of vodka, gin, scotch whiskey, bourbon, & spiced rum supplied by Sunnybrae.

House Package \$20pp

Additional half hour service \$5pp

Premium Package \$28pp

Additional half hour service \$8pp

Maximum 4-hour service.

Additional spirits (to be added to House or Premium spirits package)

1 choice \$5pp, 2 choices \$9pp

- Amaro
- Fireball
- Limoncello
- Ouzo
- Tequila

Cocktails

PRE-DINNER COCKTAIL

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

\$10pp

COCKTAIL CELEBRATION

Two hour service of your choice of cocktails after main course.

One cocktail - \$15pp

Two cocktails - \$23pp

Cocktail options:

- Limoncello Spritz
- Aperol Spritz
- Gin Gin Mule
- Espresso Martini*

*Not available for pre-dinner drinks service

MENU ADDITIONS

UPGRADE YOUR PACKAGE

- Add 30-minute service of canapes (Chef's selection of 3) \$12pp
- Upgrade to individual antipasto \$3pp
- Additional entrée course \$10pp (Shared menu) or \$12pp (Seated menu)
- Upgrade to alternate drop of entrée course \$5pp

A LITTLE EXTRA

- Shared seafood platter - Cooked prawns & calamari \$18pp
- Fresh Coffin Bay oysters with mignonette \$60 per dozen (minimum of 10 dozen)

LATE NIGHT SNACKS

- Korean fried chicken, sriracha mayo \$8pp
- Chicken, cheese & jalapeno quesadillas \$8pp
- Wagyu beef sliders, onion pickle, tartar \$10pp
- Board of prosciutto, olives & sourdough \$12pp



48 FLAVOURS CART \$12.50pp
Minimum 120pax. Guests over 150pax \$4pp

Treat your guests by adding the unique 48 Flavours Ice Cream Cart to your celebrations with your choice of 6 flavours served over 2 hours.

Sunnybrae Estate have an exclusive partnership with 48 Flavours and as such no other ice cream carts are permitted on site.



SPECIAL GUESTS

CHILDREN \$60pp

Including soft drinks and children's dessert

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

YOUNG ADULTS

Coach & Marquee packages: \$30 off adult pricing
Ikos package: \$50 off adult pricing

SUPPLIERS \$60pp

Main course & soft drinks

SOMETHING SWEET

Biscotti \$2pp

Petit Fours platter (one per table) \$5pp

Fruit platter (one per table) \$7pp

Continental cakes platter (one per table) \$6pp

SA Local cheese platter (one per table) \$10pp

Chef's individual dessert \$10pp

- Cheesecake mousse, berries, pepper meringue
- Dark chocolate delice, salted caramel sauce, Kahlúa cream
- Burnt honey panna cotta, raspberry crumble, vanilla vinegar
- Lemon tart, macadamia crumble, whipped vanilla bean

OPEN AIR WEDDINGS

At Sunnybrae Estate, our exquisite grounds lend themselves to provide the perfect backdrop for an outdoor wedding reception. 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 & good vibes flow as you celebrate your love under the stars.



OPEN AIR INCLUSIONS

- Full outdoor set up & pack down by Sunnybrae staff (including tables, chairs, linen, tableware & glassware)
 - White Americana chairs (Rose Garden)
- Cushioned copper bentwood chairs (Ikos Terrace)
 - Outdoor bar
- Wooden dancefloor (Rose Garden)
 - Festoon lighting

OUTDOOR SETUP COSTS

\$37.50pp
additional to selected package price

Designated indoor venue held in case of inclement weather

ROSE GARDEN & MARQUEE

MINIMUM SPEND

Saturday: **\$42,000**

Sunday - Friday: **\$34,750**

Sundays that fall on a long weekend adopt the Saturday minimum spend.

MAXIMUM CAPACITY

300pax plus bridal

IKOS TERRACE & IKOS

MINIMUM SPEND

Saturday: **\$31,500**

Sunday - Friday: **\$22,500**

Sundays that fall on a long weekend adopt the Saturday minimum spend.

MAXIMUM CAPACITY

160pax plus bridal

ALL INCLUSIVE WINTER SPECIAL

Exclusively offered in the Coach House

CEREMONY

All inclusions of the Estate Wedding Ceremony package to enjoy on Sunnybrae's grounds.

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

Jaguars With Grace to deliver the bridal party within a 15km radius to Sunnybrae Estate.

PHOTOGRAPHY

5-hour photography package & unlimited photos with *Jack Small Photography*.

FLOWERS

Angelik Blossoms to create your stunning floral arrangements using seasonal blooms & foliage for 4 bridal bouquets, 4 buttonholes, 2 pedestal arrangements for the ceremony, petals for aisle or throwing, a choice from floral vase centerpieces or greenery, & candles for guest tables, arrangements for the bridal table, wishing well, throw-posy and cake flowers. Bouquets & buttonholes will also be delivered to provided address the morning of.

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 & BEVERAGE

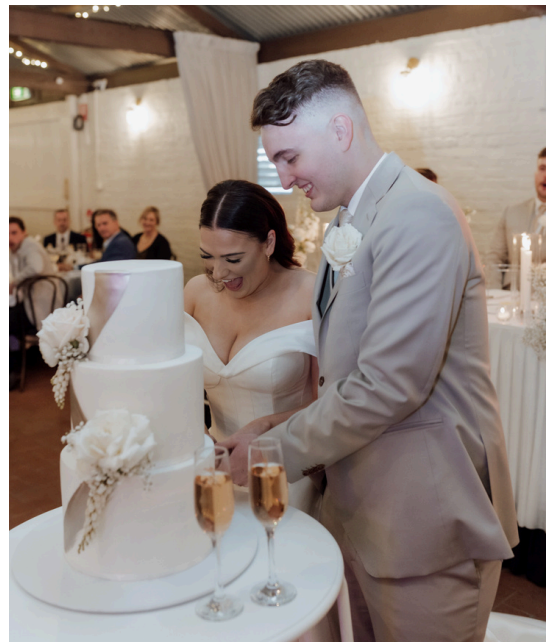
- Sunnybrae Estate's winter menu with:
- Chef's selection of 3 canapes during pre-dinner drinks
 - Shared antipasto platters
 - A set entrée
 - Choice of main course
 - 2x shared sides
 - 5-hour Heritage beverage package

DESSERT

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



VALENTINA PEREZ



WINTER 2025
JUNE, JULY, AUGUST

\$25,000 80pax
additional pax up to 129 \$185pp

\$35,000 130pax
additional pax up to 220 \$180pp

TRADITIONAL ASIAN BANQUET

Catered by the team at Kong Bros Catering exclusively offered in the Marquee

ENTRÉES

- Crispy five spice pork belly
- Steam half shell scallops with xo vermicelli
- Crab claw served with mild sweet and sour sauce
- Asian vinaigrette salad
- Prawn spring rolls
- Shark fin soup with blue swimmer crab

MAIN BANQUET

- Australian rock lobster served with noodles
- Twice cooked quail seasoned in garlic
- Whole steamed barramundi
- Kong Bros special fried rice

DESSERT

- Wedding cake served on platters
- Seasonal fruit platters

BEVERAGES

Served by Sunnybrae Estate

- Farrell Shiraz
- Olaro Grenache
- First Drop Endless Summer Pinot Grigio
- Reschke Riesling
- Hustle & Vine Rose
- Lambrook Sparkling
- Asahi
- Peroni Nastro
- Coopers Light
- Pipsqueak Cider
- Softs Drinks and OJ
- 30-minute extension: \$6pp

2024/2025 Wedding Season

Minimum 150pax

- 150 - 199pax \$250pp
- 200 - 249pax \$245pp
- 250 - 299pax \$238pp
- 300 - 349pax \$233pp
- 350 - 390pax \$228pp

Menu additions available upon request
Individual plating \$6.50pp



Standard Marquee inclusions, including room setup and minimum spends apply. See page 9.

SKY SHOW

AT SUNNYBRAE ESTATE

BRONZE | \$3,500

3-4 minute fireworks display

SILVER | \$4,200

5 minute fireworks display

GOLD | \$4,750

Over 5 minute fireworks display with additional effects and low-lying feature

PREMIUM | \$7,750

5-7 minute Gold package *plus* personal consultation, special-order personalised features and option of hand-held firing button

PLATINUM | \$10,200

Over 7 minute Premium package *plus* integrated music, Bride and Groom's initials and increased density of fireworks



OPTIONAL ADDITIONS

TIME TO SHINE

EXCLUSIVELY COORDINATED BY SUNNYBRAE ESTATE

Standard floor fireworks (x4) \$590

Entrance (x2) & first dance fireworks (x4) \$890

Dry ice \$450

If booked with fireworks \$275

CO2 Guns (Backpack or standing)

1x \$300

If booked with fireworks \$250

2x \$500

If booked with fireworks \$350

Fireworks for driveway departure (x8) \$1,200

Sparkler farewell \$300

Sparklers provided & farewell coordinated by Sunnybrae Estate staff



DANCEFLOOR ADDITIONS

Subject to availability

COACH HOUSE & IKOS

Timber dancefloor \$1,100

Gloss white or black seamless dancefloor \$1,600

MARQUEE

Timber dancefloor *(complimentary)*

White dancefloor *(including lift & relay)* \$2,600

Gloss white or black seamless dancefloor \$2,600



RECOMMENDED SUPPLIERS

CAKE & DESSERT

LYONS DEN CAKES
admin@lyonsdencakes.com
0402 492 429

SUGAR & SPICE CAKES
info@sugarandspicecakes.com.au
(08) 8172 1078

CAFFETTIERA ESPRESSO CARTS
caffettieracarts@gmail.com
0499 849 910



Sugar and Spice by Mike Hemus

PHOTOBOOTHS

IN THE BOOTH
adelaide@inthebooth.com.au
1300 026 684

INVITATIONS & STATIONERY

INVITATIONS FOR ALL OCCASIONS
info@invitationsforalloccasions.com.au
(08) 8272 4000

CARS

ADELAIDE LUXURY & PRESTIGE
CAR HIRE
bookings@adelaideluxuryandprestige.com.au
0435 037 955

JAGUARS WITH GRACE
jags@jaguarswithgrace.com.au
0412 554 040

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

WEDDING JEWELLERY

FILI JEWELLERY – ADELAIDE ARCADE
fili@filiadelaide.com.au
(08) 8232 8824



*Varacalli Couture dress
by Jessica Mary*

LIGHTING & AV

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



*Venue Productions & Angelik Blossoms
by Dan Evans*

CELEBRANTS

FOR WEDDINGS & NO FUNERALS
silvana@forweddings.com.au
0422 798 184

MATTHEW VERCOE - MARRIAGE CELEBRANT
matthewvercoecelebrant@gmail.com
0419 535 337

MR. SAMUEL JAMES
samuel@mrsamueljames.com
0407 711 029

WEDDINGS WITH ROSIE
rosie@weddingswithrosie.com
0419 040 824

VICTORIA EDWARDS - MARRIAGE
CELEBRANT
info@victoriaedwards.com.au
0434 386 812

All contracted vendors who provide any goods or services for your event must have a registered ABN & hold relevant public liability insurance in order to be permitted to work at Sunnybrae Estate.

RECOMMENDED SUPPLIERS

PHOTOGRAPHERS

B CAPTURED
info@bcaptured.com.au
0423 084 933

DAN EVANS
admin@danevansphotography.com.au
0432 495 401

EMMA FAITH PHOTOGRAPHY
emmafaith.photo@gmail.com
0450 997 404

GAINSBOROUGH STUDIOS
info@gainsborough.com.au
8408 5900

JACK SMALL PHOTOGRAPHY
jack@jacksmallphotography.com
0434 084 319

VIDEOGRAPHERS

I DO CINEMA
ido@idocinema.com.au
(08) 8361 8190

INFINITY FILMS
enquiries@infinityfilms.com.au

MOVEMENT PRODUCTIONS
wade@movementproductions.com.au
0433 590 978

PHOTO + VIDEO

LIFESKETCH WEDDINGS
enquiries@lifesketchweddings.com.au
0419 817 911



Dan Evans Photography



Entertainment Adelaide
by The Lovers Collection

ENTERTAINMENT/DJ

ENTERTAINMENT ADELAIDE
info@entertainmentadelaide.com.au
0448 400 900

ZAFFIT
info@zaffit.com.au
0413 968 522

ADELAIDE MUSICIANS LIVE
info@amlive.com.au
0402 669 452

BEHIND THE VEIL
hello@behindtheveilmusic.com.au
0402 216 095

GOSTI MUSIC
jessgosti@gmail.com
0403 274 894



Adelaide Musicians Live
by Nachos Films



Memory Lane & Studio Botanic
by Richelle Casson

FLORISTS

ANGELIK BLOSSOMS
angelikblossoms@gmail.com
0405 452 935

HAYLEY'S FLOWERSHOP
admin@hayleysflowershop.com.au
0402 774 230

MJ FLORAL & EVENTS
info@mjfloralandevents.com.au
0434 660 209

THE GATHERED BUNCH
info@thegatheredbunch.com.au
0448 844 031

STUDIO BOTANIC
info@studiobotanic.com
0438 501 292

STYLISTS

MEMORY LANE
events@memorylaneaus.com
0400 042 613



Hayley's Flowershop & Venue Productions
by Rolling Canvas

All contracted vendors who provide any goods or services for your event must have a registered ABN & hold relevant public liability insurance in order to be permitted to work at Sunnybrae Estate.

See T&Cs for more information.



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 Packages** 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 Garçon Bleu for two.

Receive unique rates with Sofitel 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.



IN THE MOOD FOR LOVE

Groom dressed by Oscar Hunt

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 wedding parties and provides ample space for all to relax,

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



SUNNYBRAE ESTATE FUNCTION CENTRE
1 Naweena Road, Regency Park, SA
P. 08 8346 8806 | M. 0418 862 999
events@sunnybrae.com.au
www.sunnybrae.com.au
Office hours: Tuesday-Saturday 10am-4pm
Tours available upon appointment only