



SPACES & MINIMUM CAPACITY

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

Our venue boasts three function spaces surrounded by beautiful gardens and our highly professional team of event coordinators are on hand to ensure your event runs seamlessly.

Sunnybrae Estate prides itself on its passion and genuine care for all our clients. We look forward to welcoming you and your guests to our venue for a truly memorable day.

THE MARQUEE

Minimum pax (Sun-Fri)	150pax
Minimum pax (Sat)	175pax
Maximum capacity:	330pax (<i>trestles</i>) 310pax (<i>rounds</i>)

\$185pp



THE IKOS

Minimum pax (Sun-Fri)	80pax
Minimum pax (Sat)	110pax
Maximum capacity:	160pax (<i>trestles</i>) 140pax (<i>rounds</i>)

\$195pp



THE COACH HOUSE

Minimum pax (Sun-Fri)	80pax
Minimum pax (Sat)	110pax
Maximum capacity:	260pax (<i>trestles</i>) 230pax (<i>rounds</i>)

\$175pp



Staging and Audio Visual equipment available upon request.

Please note room capacities may differ when taking into account additional room features, such as dancefloor, photobooth, ice cream cart, awards table, etc.

MENU

STARTER PLATTERS

Freshly shucked oysters with champagne vinaigrette (GF, DF, NF)
SA King prawns with avocado cream, tobiko (GF, DF, NF)

SET ENTREE

Citrus cured kingfish, crème fraiche, smoked roe, shaved fennel (GF, NF)

ALTERNATE DROP MAIN

Free range chicken breast, shiitake fricassee, lotus chips (GF, NF)
Slow cooked beef rib, potato mousseline, asparagus, baby turnip (GF, NF)

SIDES

Traditional Greek salad (GF, NF)
Roasted crushed potato, green peppercorn sour cream (GF, NF)

DESSERT

Cheesecake mousse, almond shortbread, strawberries

BEVERAGES

4-hour beverage package of 2 red wines, 2 white wines, 1 sparkling wine,
3 beers, 1 cider, soft drinks and OJ