



WEDDINGS BY

EST. Peter 2015

Rabbit

No venue hire fee.
Minimum spends apply.

OUR SPACES

Peter Rabbit

234-244 Hindley Street



Since 2015, Peter Rabbit Cafe has organically grown to provide a unique and welcoming environment serving as a cafe by day and an event space by night.

Full venue hire, for up to 120 guests, is available every night of the week. Partial venue hire is available during cafe hours in a dedicated space within the garden.

McGregors

196 Hindley Street



McGregor's offers a unique, private event space perfect for intimate sit-down gatherings or all out cocktail parties. Opening late 2024.

Full venue hire is available day or night, with a range of catering and set-up options available.

The space can cater for cocktail functions up to 100 guests, or shared sit-down feasts for up to 40 guests.

WEDDINGS at Peter Rabbit & McGregors

exclusive use of the selected venue

up to 100 guests

no reception hire fee

\$1,000 ceremony fee



photo 1: monica cugnier photography
photo 3: tide & tribe photography

Peter Rabbit and McGregors provide the perfect location for you to say, and celebrate, your i-do's.

We offer three custom wedding packages each highlighting the unique & whimsical charm of our spaces, ensuring a truly memorable celebration.

packages:

- 1 || Celebrating the I-Do
- 2 || Stand Up for Love
- 3 || An Enchanted Gathering



1 || CELEBRATING THE I-DO

from \$240pp

cocktail function

up to 100 guests

minimum spend \$11k

Peter Rabbit or McGregors

Post Ceremony Cocktail Hour

Celebrate Post ceremony with Daosa Reserve Sparkling & two specialty cocktails of your choice for your guests

Grazing Table

Includes a selection of South Australian cheeses, cured meats, seasonal fruits, house made dip, fresh bread & crackers.

5 hour Deluxe Drinks Package

Daosa Reserve Sparkling

Vintelooper Riesling

La Prova Aglianico Rosato

Murdoch Hill Syrah

All rotating tap beers at PR including craft beers or a selection of premium bottled beers at McGregors

Barossa Apple Cider

Premium spirits including gin, vodka, rum & whiskey

Non-alcoholic selection including beer, sparkling, gin & soft drinks

Bottomless tea & coffee

Selection of 7 Canapes

Halloumi, cornichons, kewpie mayo, fermented honey, chives (GF/V)

Teriyaki chicken skewers, crispy shallots, sesame seeds, herbs (GF/VEA)

Mortadella, smoked mozzarella & pickled zucchini crostini (GFA/VA/VEA)

Spring rolls with dipping sauce (VE)

Dairyman sausage, crisp cracker, chèvre + chives (GF)

Pumpkin & vegan feta pastry, pea & mint salsa (VE)

Falafel with vegan mayo (GF/VE)

Salted caramel + chocolate brownie, Chantilly cream (GF)

White chocolate tart, Pepe Saya passionfruit curd



2 || STAND UP FOR LOVE

from \$145pp

cocktail function

up to 100 guests

minimum spend \$11k

Peter Rabbit or McGregors

4 hour Standard Drinks Package

House Sparkling

Hustle and Vine Pinot Grigio

The Pawn Co. Pinot Noir

*Current tap beers at PR or a selection of
two bottled beers at McGregors*

Barossa Apple Cider

*Non-alcoholic selection including beer, sparkling,
gin & soft drinks*

Bottomless tea & coffee

customise this package with our range of add-ons

Grazing Table

*Includes a selection of South Australian cheeses, cured meats,
seasonal fruits, house made dip, fresh bread & crackers.*

Selection of 5 or 7 Canapes

Halloumi, cornichons, kewpie mayo, fermented honey, chives (GF/V)

Teriyaki chicken skewers, crispy shallots, sesame seeds, herbs (GF/VEA)

Mortadella, smoked mozzarella & pickled zucchini crostini (GFA/VA/VEA)

Spring rolls with dipping sauce (VE)

Dairyman sausage, crisp cracker, chèvre + chives (GF)

Pumpkin & vegan feta pastry, pea & mint salsa (VE)

Falafel with vegan mayo (GF/VE)

Salted caramel + chocolate brownie, Chantilly cream (GF)

White chocolate tart, Pepe Saya passionfruit curd



3 || An Enchanted Gathering

from \$230pp

cocktail hour with seated, shared meal

up to 40 guests hosted at McGregors

minimum spend \$7.5k

Post Ceremony Cocktail Hour

*Celebrate Post ceremony with Daosa Reserve Sparkling
& two specialty cocktails of your choice for your guests*

Cheese and Charcuterie Table

*Includes a selection of South Australian cheeses,
cured meats, olives, fresh bread & crackers.*

4 hour Standard Drinks Package

House Sparkling

Hustle and Vine Pinot Grigio

The Pawn Co. Pinot Noir

*Current tap beers at PR or a selection of
two bottled beers at McGregors*

Barossa Apple Cider

*Non-alcoholic selection including beer, sparkling,
gin & soft drinks*

Bottomless tea & coffee

The Harvest Feast

*A seated, shared long feast
including 3 x shared entrees,
2 x shared mains,
served with sides
& dessert*

customise this package with our range of add-ons

