



bracu[®]
WEDDINGS







SAY I DO AT BRACU

We are thrilled that you are considering Bracu Estate as the perfect setting for your wedding day celebrations. Let us take you on a tour of our beautiful wedding spaces in the pages that follow. Our team know just how to help you create a celebration that is a reflection of you, your love and what matters most to you.

WELCOME TO OUR OLIVE ESTATE

Situated on the sunlit slopes of the
Bombay Hills, just 40 minutes from
central Auckland. A breathtakingly
beautiful backdrop to your special day.





CEREMONY

Your love is unique and your wedding should celebrate that.
Bracu offers multiple one-of-a-kind ceremony location options.

THE MARQUEE

Your guests will be treated to an enchanting panorama while enjoying the comfort and protection of the Marquee. Immerse yourself in the breathtaking views of the wider estate as this elegant venue boasts transparent walls that can be fully opened on all sides. The Marquee provides a picturesque all-weather ceremony option, ensuring your special day remains unforgettable, regardless of the elements.

With seating available for up to 100 guests, and standing room for 130, the Marquee not only offers a stunning backdrop for your ceremony but also serves as an impressive pre-drink location before the main event.





FOUNTAIN POND

Say "I Do" beside our tranquil pond with a picturesque view of the olive grove and a backdrop of the rolling Bombay Hills.

Whether you envision an intimate gathering or a small wedding celebration, this enchanting space can accommodate seating for up to 25 guests, ensuring an intimate and meaningful experience for you and your loved ones.

OLIVE GROVE

Celebrate your outdoor wedding ceremony in our dedicated flat grassy area, nestled beneath the sunlit canopy of olive trees at Bracu Estate. This idyllic setting has been thoughtfully created to provide you with a truly memorable experience. Bask in the open-air ambience while enjoying the shade and beauty of the olive trees, which form a stunning natural backdrop, setting the stage for an unforgettable celebration.

As you make your grand entrance down the grassy aisle, surrounded by the serenity of the olive trees, you'll feel the enchantment in the air. This picturesque location offers unlimited seating for your guests, ensuring that all your loved ones can witness this beautiful moment and share in the joy of your union.





GAZEBO

The Gazebo offers a touch of elegance and a whimsical ambience, creating a perfect backdrop for your special day. With its seamless integration of nature and refined design, this captivating space invites you and your guests to embark on a truly enchanted journey.

Our white folding ceremony chairs are placed ensuring that your loved ones can share in the joy and witness your vows in this charming setting.

VILLA VERANDAH

Perfect for intimate receptions, our semi-private verandah dining area at Bracu Restaurant offers an elegant and contemporary space in a truly exceptional setting.

Seating available for up to 50 guests.





WINE LIBRARY

When Bracu was designed we aimed to indulge our guests with dining options to suit every taste. For those who desire only the finest things in life, we know guests will admire the privacy and prestige of our carefully stocked Wine Library.

Seating for up to 10 guests.

PAVILION

This beautifully designed reception venue is the largest gathering area on the estate.

Nestled amidst the olive grove, The Pavilion is our purpose-built facility offering a secluded and stunning location for your big day. With hireage of the Pavilion, you are guaranteed exclusive use of the venue, and our staff will take care of everything, from setup to pack down.

With the Pavilion courtyard situated next to our tranquil Fountain Pond, this venue offers a unique and unforgettable reception space with a flexible set-up that can accommodate large weddings and also be set up for cultural traditions.

Cocktail reception for up to 200 guests.

Seated reception for up to 160 guests.



YOUR BRACU WEDDING

Our team of wedding experts is dedicated to providing you with exceptional advice and recommendations.

Enjoy the ease of planning with our comprehensive offerings, including printed menus, your choice of round or trestle tables, chairs, crockery and cutlery, glassware, napkins and tablecloths. Elevate your celebration with our carefully curated table decor that adds a touch of sophistication to your reception.

Leave all the details to us, our experienced team will coordinate and manage your special day seamlessly. Our dedicated wait staff and bar staff will ensure that you and your guests are treated to impeccable service throughout your event.

To ensure everything runs smoothly, we also provide a wedding rehearsal, allowing you to practice and refine every element of your ceremony.



BRACU CUISINE

Bracu Estate is a destination that ignites the senses and captivates the palate. Our talented Catering Team delivers elegant and contemporary culinary delights that will impress your guests and have them talking about the food long after your big day.

From canapés to main courses and desserts, using only the finest ingredients and the season's freshest produce, your wedding day menu will be one of the many highlights of the day.

CANAPÉ MENU

HOT

Pork Belly Skewers | Sticky Char Siu Sauce (GF/DF)
Goat's Cheese | Puff Pastry | Caramelized Onion (V)
Smoked Chicken Ragout | Pastry | Parmesan Cheese
Truffle Arancini | Mushroom and Truffle Mayo (V)
Lamb Koftas | Tzatziki
Chicken Satay | Spicy Peanut Sauce | Crispy Shallots

COLD

Tuna Tataki | Wasabi Lime Mayo (GF)
Smoked Salmon + Cream Cheese Croûte | Chives | Red Onion
Caprese Croûte | Mozzarella | Tomato | Basil | Balsamic Glaze (V)
Courgette Roll | Mascarpone | Pine Nuts | Olive Sugar (V)
Poached Prawn | Pineapple Salsa | Crispy Tortilla | Wasabi Mayo
Chicken Liver Mousse | Filo Pastry | Cranberry Sauce

This menu is a sample of our dining options and is subject to change, and seasonal availability.

All dietary requirements can be catered to if arranged in advance.

THREE COURSE MENU

ENTRÉES

Mediterranean Mozzarella Salad (V)

Mozzarella | Cherry Tomatoes | Mixed Lettuce | Olives | Red Onion | Basil Pesto | Balsamic Glaze | Focaccia

Manuka Smoked Chicken

Smoked Chicken Breast | Pineapple Salsa, | Mixed Lettuce | Corn | Cucumber | Cherry Tomatoes | Mango Mayo

Beef Carpaccio

Sliced Beef | Rocket | Parmesan | Capers | Truffle Mayo | Pine Nuts | Puff Pastry Garnish

Cured Salmon

Cured Salmon | Cucumber | Avocado Mousse | Horseradish Sauce | Ginger Gel |
Cherry Tomatoes | Puffed Rice | Cracker | Bracu Extra Virgin Olive Oil

Seared Tuna (GF)

Pickled Ginger | Cucumber | Crispy Nori | Radish | Avocado Mousse | Bracu Extra Virgin Lemon Infused Olive Oil

Duck Parfait

Duck Parfait | Berry Gel | Caramelized Onion | Crispy Parsnip | Brioche

MAINS

Seared Beef Eye Fillet

Eye Fillet | Roasted Onion | Potato Gratin | Baby Carrot | Broccolini | Jus | Crispy Leek

Slow Cooked Beef Cheek

Beef Cheek | Creamy Mashed Potatoes | Port Wine Jus | Braised Red Cabbage with Apple and Raisins

Fish Of The Day (GF)

Fillet of Fish | Potato Bake | Grilled Courgette | Tomato | Chickpeas | Hollandaise | Crispy Carrot Ribbons

Lamb Rump (GF)

Lamb Rump | Kumara Mash | Roasted Onion | Minted Peas | Red Wine Jus | Kumara Chips

Twice Cooked Pork Belly (GF/DF)

Pork Belly | Smashed Maple Carrots | Calvados Jus | Apple Mustard Gel | Caramelized Apple

Spiced Chicken Breast (GF)

Chicken Breast | Harissa Pumpkin Purée | Roast Vegetable Orzo | Tzatziki | Fried Shallots

THREE COURSE MENU

SIDES

Fresh Seasonal Vegetables (GF)

Roasted Potatoes with Garlic Butter and Chives (GF)

Fresh Garden Salad

DESSERTS

Lemoncello Cheesecake (V)

Cheesecake | Berry Compote | Cookie Crumbs | Housemade Vanilla Ice Cream

Sticky Date Pudding (V)

Sticky Date Pudding | White Chocolate Crumbs | Caramel Sauce | Apple Gel | Housemade Vanilla Ice Cream | Apple Crisp

Coconut Panna Cotta (V)

Panna Cotta | Coconut Gel | Housemade Mango Sorbet | Coconut Foam | Toasted Coconut

Chocolate Mousse (V)

Dark Chocolate Mousse | Freshly Whipped Cream | Chocolate Sauce |
Housemade Vanilla Ice Cream | Chocolate Cookie Crumbs | Mandarin Dust

Chocolate Fondant (V)

Chocolate Fondant | Vanilla Sauce | Freshly Whipped Cream | Housemade Vanilla Ice Cream

*This menu is a sample of our dining options and is subject to change, and seasonal availability.
All dietary requirements can be catered to if arranged in advance.*



BEVERAGES

No dining experience is complete without the perfect selection of wines, we can assist by adding the perfect wine match to complement your menu selection.

We have an extensive range of wines available from the affordable to the exquisitely rare.

Beer and non-alcoholic beverage selections are also available. Pure natural spring water is provided throughout your celebration at no extra charge. If you wish to add a specific beverage choice such as a cocktail or RTD, please speak to our wedding team.



PHOTOGRAPHY LOCATIONS

The estate offers a wide range of breathtaking photo and video opportunities. The beauty of the olive grove, tranquil fountain pond, grand entry gates and rolling hills create exceptional, memorable photos. The gorgeous gazebo and elegant wine library may be available by special arrangement.



PHOTOGRAPHERS & VIDEOGRAPHERS

At Bracu Estate, your wedding day will be filled with special memories and breathtaking photo opportunities. From the enchanting olive grove and majestic iron entry gates to the serene pond and rolling hills, our estate provides a range of stunning backdrops.

Our dedicated team understands the importance of preserving these precious moments and has a curated list of specialist photographers who we can recommend.



ACCOMMODATION

Indulge in relaxation and prepare for your big day at Bracu Estate with our wedding party accommodations. We offer three distinct houses scattered across the estate, providing the perfect setting for pre-wedding celebrations.

Each house has its own unique charm and can comfortably accommodate a range of guests, with capacities ranging from six to ten guests per house.

Experience the luxury of **Harvest House**, our newest accommodation option, complete with a full-size swimming pool for ultimate relaxation and enjoyment.

For a modern and stylish retreat, **Olive House** is the ideal choice, often favoured by the groom and groomsmen.

Estate House, our largest accommodation, boasts a spacious conservatory area. This area is frequently utilized as a central hub for the bride and bridesmaids, serving as a dedicated space for hair and makeup preparations on the morning of your wedding.

These thoughtfully designed accommodations offer both comfort and convenience, ensuring that you and your wedding party have everything you need to prepare for your special day.



PRE-WEDDING ACTIVITIES

Looking for a way to relax or let off steam before the big day?
Why not experience some of the fun activities we have right here on the estate.

BERETTA AT BRACU

Activities include clay target shooting, air rifle shooting, archery and knife throwing. Single or multi-activity packages are available and can be easily integrated with dining options from Bracu Restaurant.

ESTATE TOUR

Enjoy a guided tour through our 25,000 olive tree estate as you discover the varieties, methods and processes involved in creating our award winning olive oil, all while enjoying New Zealand's finest wines.

LUXE PICNICS

Our newest way to celebrate those special moments, our Luxe Picnics are perfect for smaller celebrations, up to 20 guests.

These pre-wedding activities are carefully curated to enhance your wedding journey and provide you with unique experiences to cherish. Discuss these options with our dedicated wedding team, who will assist you in incorporating them into your overall wedding plans.





WEDDING FAVOURS

Give your guests a truly memorable gift with a bottle of Bracu Extra Virgin Olive Oil. All our olive oils are grown, pressed and bottled right here on the estate and come in 250ml bottles and 100ml bottles, perfect for gifting.

- ROSEMARY INFUSED OLIVE OIL • LEMON INFUSED OLIVE OIL • GARLIC INFUSED OLIVE OIL
- EXTRA VIRGIN OLIVE OIL • FRANTOIO OLIVE OIL • TRUFFLE INFUSED OLIVE OIL

CONTACT

We would love to hear from you and assist you further in planning your dream wedding at Bracu Estate.

To discuss your requirements or to book a venue viewing, simply get in touch with our dedicated wedding team on (09) 236 1033, or by sending an email to sayido@bracu.co.nz.


During your viewing, our team will personally guide you on a comprehensive walking tour of our stunning wedding spaces, ensuring that you have the opportunity to explore and envision the perfect setting for your special day.

Visit our website to explore more about our venue, wedding packages, and services. You can also find additional information and inspiration to help you envision your perfect wedding day at bracu.co.nz.

Follow us on Instagram [@bracu.estate](https://www.instagram.com/bracu.estate) to stay updated on the latest news, events, and beautiful moments captured across the estate.



BRACU ESTATE | 49 MAIN ROAD, BOMBAY, AUCKLAND
09 236 1033 | SAYIDO@BRACU.CO.NZ | BRACU.CO.NZ

 @BRACU.ESTATE



BRACUESTATE