



PRIVATE EVENTS & WEDDINGS



HELEN KELLER

NO 916

CAPACITY 10374

48,979

H.M.C.

H.M.C.
2716
150



AVAILABILITY & MINIMUM SPEND

MINIMUM SPEND ON FOOD AND BEVERAGE

MONDAY – THURSDAY \$6,000

FRIDAY \$8,000

SATURDAY \$10,000

SUNDAY \$15,000

LOCATIONS:

MAGILL ESTATE KITCHEN

CAPACITY RESTAURANT: 60PP
PRIVATE DINING ROOM: 14PP

LUNCH: PRIVATE DINING ROOM – WEDNESDAY TO SUNDAY
DINNER: MONDAY TO THURSDAY

THE GALLERY

CAPACITY: 30PP MAXIMUM

LUNCH: MONDAY TO SUNDAY FROM 12:30PM UNTIL 4:30PM
DINNER: MONDAY TO SUNDAY FROM 5:30PM UNTIL 11:00PM

UNDERGROUND CELLARS

DRIVE 5: 24PP MAXIMUM

CELLAR 20: 90PP SEATED AND 150PP COCKTAIL STYLE

LUNCH: MONDAY TO SUNDAY FROM 12:30PM UNTIL 4:30PM
DINNER: MONDAY TO SUNDAY FROM 5:30PM UNTIL 11:00PM

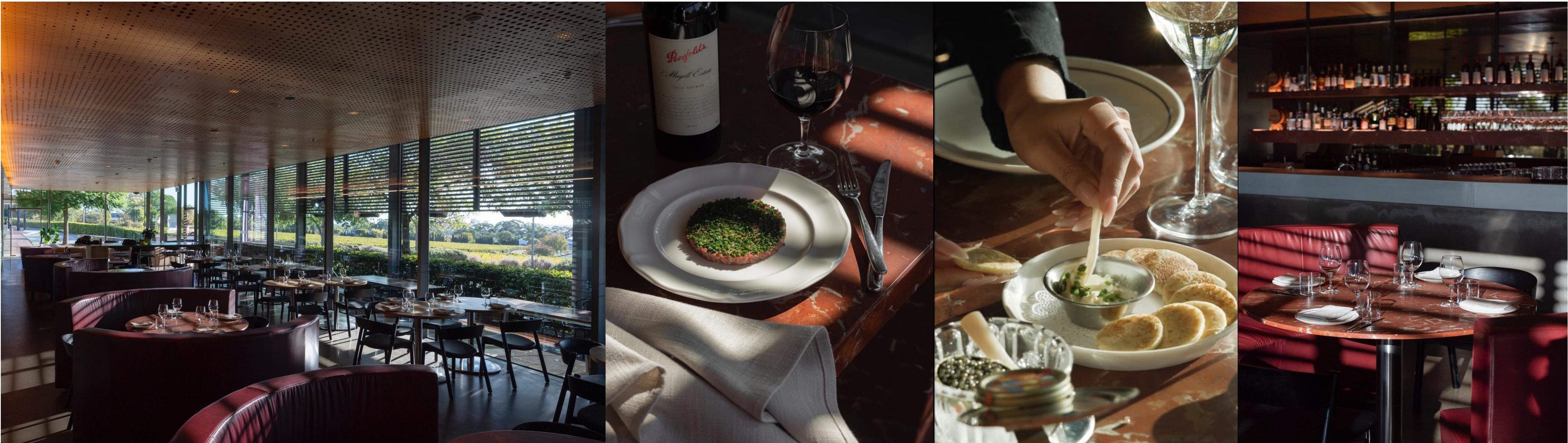
THE LAWNS

CAPACITY: 150PP SEATED AND 200PP COCKTAIL STYLE

DINNER: MONDAY TO SUNDAY FROM 5:30PM UNTIL 11:00PM



MAGILL ESTATE KITCHEN



EXCLUSIVE PRIVATE DINNERS

OPEN PLAN WINDOWS OVERLOOKING THE SHIRAZ VINEYARDS PLANTED IN 1950.

CAPACITY: 60 PP

AVAILABILITY: MONDAY TO THURSDAY

ON REQUEST- FRIDAY AND SATURDAY
ROOM HIRE OF \$3,000 WILL BE APPLIED PLUS MINIMUM SPEND

TAILORED PACKAGES CAN BE CREATED UPON REQUEST

PUBLIC HOLIDAYS UNAVAILABLE

PRIVATE DINNING ROOM (P D R)



LONG LUNCHES, CORPORATE OR SOCIAL CELEBRATIONS

LOCATED INSIDE MAGILL ESTATE KITCHEN
ROOM HIRE: \$200

CAPACITY: 14 PP

LUNCH: WEDNESDAY TO SUNDAY 11 AM UNTIL 4:00PM

DINNER: FRIDAY AND SATURDAY 5:00PM UNTIL 9:00PM

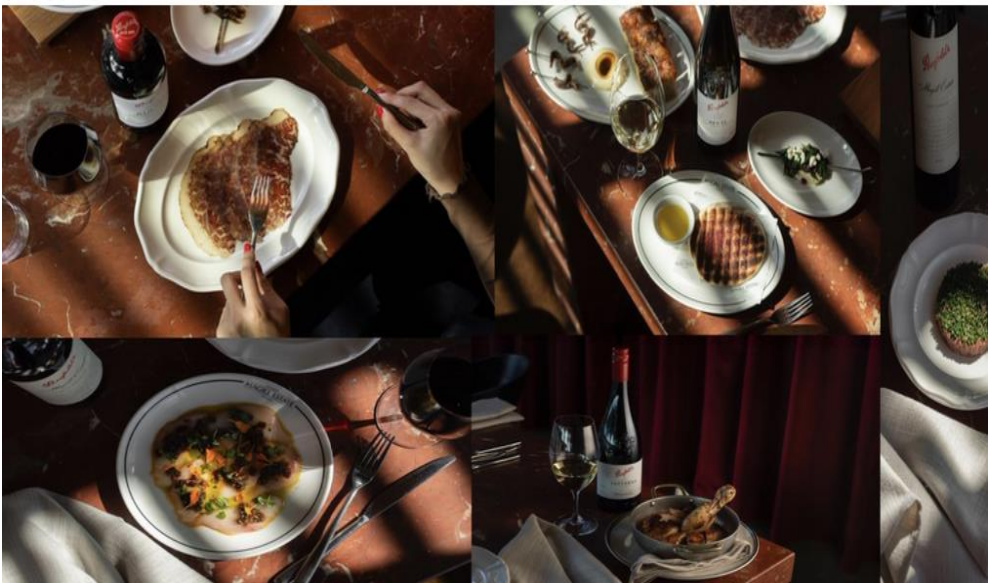
TASTING MENU FROM MAGILL ESTATE KITCHEN

BEVERAGE PACKAGE ON CONSUMPTION

FEATURES: PRIVATE ROOM WITH MARBLE TABLE
PRIVATE TERRACE

OUTSIDE OF THE TRADING HOURS AND DATES, PLEASE ENQUIRY

THE GALLERY



CAPACITY: MINIMUM 15PP MAXIMUM 30 PP

ROOM HIRE: \$200

AVAILABILITY:

LUNCH: MONDAY TO SUNDAY FROM 12:30PM UNTIL 4:30PM

DINNER: MONDAY TO SUNDAY FROM 5:30PM UNTIL 11:00PM

ANNIVERSARY, CORPORATE LUNCH, SOCIAL CELEBRATIONS

TASTING MENU \$195PP

OYSTER AND MIGNONETTE

BEEF SHORT RIB TACO WITH MUSTARD AND PICKLES
SCALLOPS SAUSAGE IN TAIWANESE BREAD

BURRATA, CARAMELISED ONION JAM, BRASSICA
LOST LOAF SOURDOUGH WITH HOMEMADE BUTTER
SASHIMI WITH PEANUTS AND CHILLI

FERGUSON LOBSTER WITH BERNAISE
750-1KG T-BONE STEAK

HAND CUT CHIPS
LEAF SALAD, VINAIGRETTE
MAC AND CHEESE

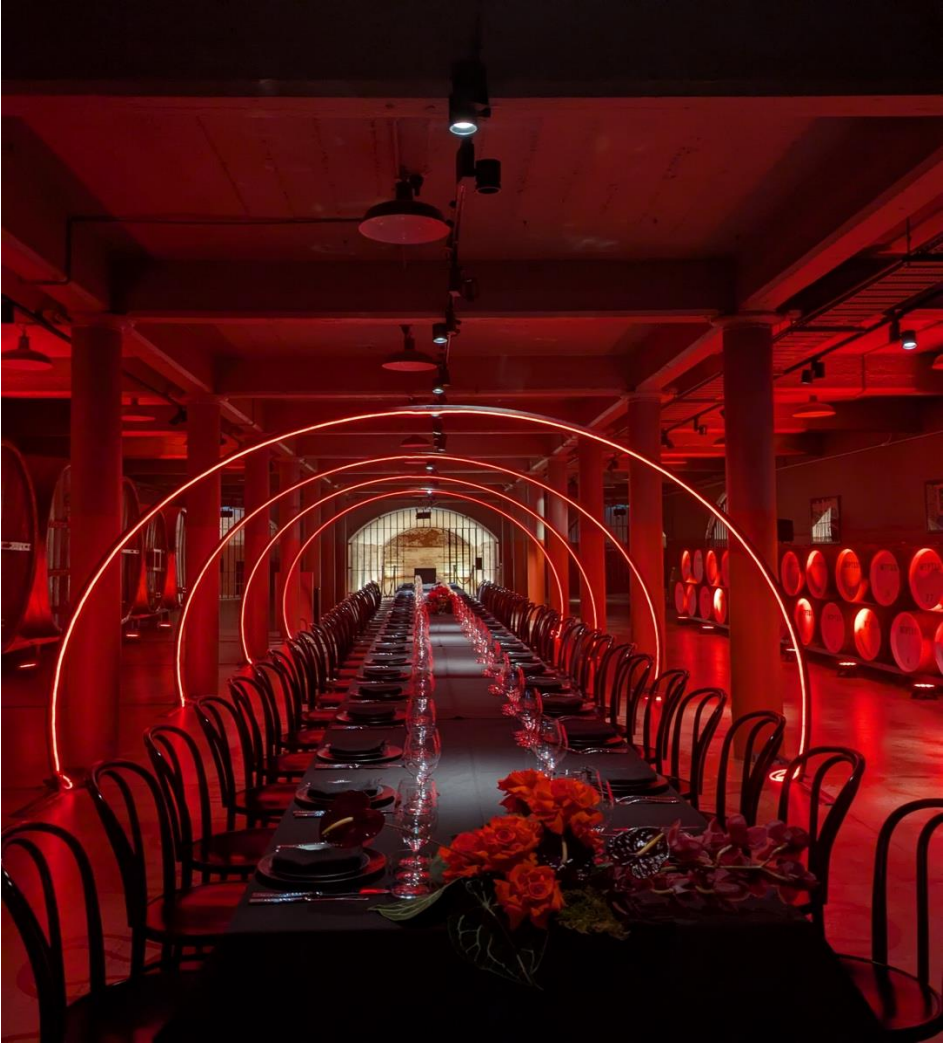
SONIA'S STICKY DATE, BUTTERSCOTCH, VANILLA ICE CREAM

PROTEIN UPGRADE: MAYURA STATION DRY AGED TOMAHAWK \$55PP

BEVERAGE: ON CONSUMPTION

WINE PAIRING: LUXURY \$150PP- INCLUDES 4 WINES

UNDERGROUND CELLARS



DRIVE 5: 20PP SEATED

HOST YOUR CELEBRATION IN THE MAGILL ESTATE TUNNELS

CELLAR 20 CAPACITY:

90PP SEATED

150PP COCKTAIL STYLE

LUNCH: MONDAY TO SUNDAY FROM 12:30PM UNTIL 4:30PM

ROOM HIRE: \$1,000

DINNER: MONDAY TO SUNDAY FROM 5:30PM UNTIL 11:00PM

ROOM HIRE: \$2,000

WEDDINGS CELEBRATIONS ROOM HIRE: \$10,000

INCLUSIONS: UP TO 100PP

- LINEN – CUTLERY
- CROCKERY – GLASSWARE
- WEDDINGS: COMPLIMENTARY MENU TASTING FOR BRIDE AND GROOM.
- ADDITIONAL GUESTS CHARGE ACCORDINGLY.

THE LAWN



HOST YOUR WEDDING ON THE PENFOLDS LAWN

REQUIREMENTS:

- MARQUEE
- TABLES AND CHAIRS
- CONDITIONS APPLY TO MARQUEE HIRE AND BUILD. FURTHER DETAILS TO BE PROVIDED UPON EXPRESSIONS OF INTEREST.

CAPACITY: 150PP SEATED
200PP COCKTAIL STYLE

ROOM HIRE: \$10,000
MAGILL ESTATE RESTAURANT EXCLUSIVITY: \$10,000
FOOD AND BEVERAGE: \$10,000 MINIMUM SPEND.

INCLUSIONS: UP TO 100PP

- LINEN – CUTLERY
- CROCKERY – GLASSWARE
- WEDDINGS: COMPLIMENTARY MENU TASTING FOR BRIDE AND GROOM.
- ADDITIONAL GUESTS CHARGE ACCORDINGLY.

MAGILL ESTATE EVENTS



THREE COURSE SET MENU

\$105 PER PERSON

INCLUDES:

LOST LOAF SOURDOUGH WITH
CHURNED BUTTER

ENTRÉE

MAIN

DESSERT

PROTEIN UPGRADE:

- 200G 4+ WAGYU FILLET \$35PP



THREE COURSE SHARED MENU

\$105 PER PERSON
SHARED BETWEEN 6PP

INCLUDES:

LOST LOAF SOURDOUGH WITH
CHURNED BUTTER

TWO ENTREES

TWO MAINS WITH THREE SIDES

ONE DESSERT

ADDITIONAL SELECTION CHOICE

- ENTREE \$20PP
- MAIN \$25PP
- DESSERT \$20 PP



THREE COURSE CHOICE MENU

\$160 PER PERSON
MAXIMUM 50 GUESTS

INCLUDES:

LOST LOAF SOURDOUGH
WITH CHURNED BUTTER

ENTRÉE – CHOICE OF TWO
MAIN – CHOICE OF TWO
DESSERT – CHOICE OF TWO

ADDITIONAL COURSE

CHEESE COURSE \$16 PP

THREE COURSE SET MENU SELECTIONS



TO START

LOST LOAF SOURDOUGH WITH CHURNED BUTTER

FIRST

SASHIM WITH PEANUT AND CHILI
CONFIT DUCK LEG WITH BEETROOT AND LENTILS (GF)
STEAK TARTARE WITH CRIPS (GF)
BURRATA, CARAMELISED ONION JAM, BRASSICA (V)
ROASTED PORK BELLY, CAULIFLOWER, CITRUS SALAD

SECOND

WOOD FIRED CHICKEN WITH PEARL BARLEY ‘FRIED RICE’
HOUSE MADE GNOCCHI WITH SEASONAL SAUCE (V)
MARKET FISH WITH BEETROOT, CITRUS (GF & DF)
WOOD FIRED ICON PORTERHOUSE WITH MASH POTATOES AND
GARLIC SOY (GF)

PROTEIN UPGRADE:

200G 4+ WAGYU FILLET \$35PP

THIRD

STICKY DATE PUDDING, VANILLA BEAN ICE CREAM,
BUTTERSCOTCH
TAHITIAN VANILLA BEAN CRÈME BRULEE (GF)
70% VALRHONA CHOCOLATE MOUSSE, HONEYCOMB, TAWNY
CHEESE, LAVOSH, QUINCE PASTE, MUSCATELS (GF)
CITRUS CURD ICE CREAM, APEROL CARAMEL, GRANITA

THREE COURSE SHARED MENU SELECTIONS



TO START

LOST LOAF SOURDOUGH WITH CHURNED BUTTER

FIRST

SELECTION OF TWO

- LAMB SKEWERS ON SMOKED BABAGANUSH, HERB SALAD (GF)
- SASHIMI WITH PEAUT AND CHILLI
- STEAK TARTARE WITH CRIPS (GF & DF)
- SELECTION OF CHARCUTERIE
- ROASTED PORK BELLY, CAULIFLOWER, CITRUS SALAD
- HOUSE MADE GNOCCHI WITH SEASONAL SAUCE (V)

SECOND

SELECTION OF TWO

- 1KG WOOD FIRED T-BONE
- MARKET FISH, BROWN BUTTER, CAPERS AND PARSLEY (GF)
- ROASTED CAULIFLOWER, ALMOND HUMMUS, ZUCCHINI SALAD (V, GF, DF)
- CHICKEN ROASTED ONIONS AND TARRAGON (GF)
- SLOW COOKED LAMB SHOULDER, SMOKED EGGPLANT AND CHARRED GRAPES (GF&DF)

THIRD

SELECTION OF ONE

- APPLE CRUMBLE, VANILLA ICE CREAM
- PAVLOVA, SEASONAL FRUITS (GF)
- BAKED LEMON TART
- BASQUE CHEESECAKE
- STICKY DATE PUDDING, VANILLA BEAN ICE CREAM, BUTTERSCOTCH
- CHEF SELECTION OF DESSERT CANAPES

SIDES

SELECTION OF THREE
ADDITIONAL SIDE \$10PP

- POTATOE AU GRATIN
- MACARONI AND CHEESE WITH GRUYERE AND BACON
- ROASTED BABY CARROTS WITH BLACK GARLIC
- HUMMUS AND PUMKIN SEEDS (GF & DF)
- GREEN BEANS AND ALMONDS (V & GF)
- LEAF SALAD, SHALLOT VINAIGRETTE & RADISHES (V&GF)
- SMOKED BEETROOT WITH GOATS CURD AND PUFFED BARLEY

CANAPÉS



CANAPES

MINIMUM 40 PEOPLE
CATERED
1 ITEM PER PERSON

TIERS

TIER ONE \$8
CATERED AT 1 PER ITEM PER PERSON

TIER TWO \$10
CATERED AT 1 PER ITEM PER PERSON

TIER THREE – BOWLS \$12
CATERED AT 1 ITEM PER PERSON

COST

	TIER ONE	TIER TWO	TIER THREE	PRICE
ARRIVALS				
1 HOUR:	2	2		\$34PP
2 HOURS:	4	2	2	\$65PP
4 HOURS:	4	4	2	\$85PP
6 HOURS:	5	5	3	\$115PP

CANAPÉ SELECTIONS



TIER ONE

CATERED AT ONE ITEM PER PERSON

OYSTERS

NORI CRACKER WITH MARKET FISH TARTARE (GF &DF)

CRAB AND CORN CAKES

WAGYU TARTARE ON TOAST

SMOKED TOMATO ON TOAST, OLASAGASTI ANCHOVY

BACON AND CHEDDAR CROQUETTES

WOOD GRILLED SOURDOUGH, TOMATO, JAMON

CUCUMBER, AVOCADO,MACADAMIA (V&VE)



TIER TWO

CATERED AT ONE ITEM PER PERSON

WAGYU BURGERS

DUCK PANCAKES

SMOKED SALMON CRUMPETS

PRAWN, SCALLOP CHICKEN WING

CRISPY CURRIED FISH

LAMB TARTERE ON HASHBROWN

MUSHROOM SKEWER WITH GARLIC AND CHILLI (V)



TIER THREE

CATERED AT ONE ITEM PER PERSON

LOBSTER BRIOCHE

SCALLOP SAUSAGE IN TAIWANESE BREAD

BEEF SHORT RIB TACO

MACARONI CHEESE WITH GRUYERE AND BACON

GNOCCHI AND SUGO

CONFIT DUCK LEG AND LENTIL SALAD (GF)

FRIED POTATOE BREAD, SALAMI, PARMESAN

BEVERAGE PACKAGES



\$65 PER PERSON BASED ON
A TWO-HOUR PERIOD

KOONUNGA HILL AUTUMN RIESLING, EDEN VALLEY
MAX’S CHARDONNAY, SA
PENFOLDS MAX’S ROSÉ, ADELAIDE HILLS
KOONUNGA HILL SEVENTY-SIX ,SHIRAZ CABERNET, SA

BEER

ASAHI
CARLTON DRAUGHT
HEINEKEN 0
SOFT DRINKS
STILL AND SPARKLING WATER



\$75 PER PERSON BASED ON
A TWO-HOUR PERIOD

GEORG JENSEN HALLMARK CUVÉE NV, MULTI REGIONAL
BIN 51 RIESLING, EDEN VALLEY
BIN 311 CHARDONNAY, MULTI REGIONAL
BIN 23 PINOT NOIR, ADELAIDE HILLS
BIN 150 SHIRAZ, SA

BEER

ASAHI
CARLTON DRAUGHT
HEINEKEN 0
SOFT DRINKS
STILL AND SPARKLING WATER
UPGRADE TO PENFOLDS CUVEE CHAMPAGNE \$10PP



\$95 PER PERSON BASED ON
A TWO-HOUR PERIOD

GEORG JENSEN HALLMARK CUVÉE NV, MULTI REGIONAL
BIN 51 RIESLING, EDEN VALLEY
BIN 311 CHARDONNAY, MULTI REGIONAL
BIN 23 PINOT NOIR, ADELAIDE HILLS
BIN 389 CABERNET SHIRAZ, SA

BEER

ASAHI
CARLTON DRAUGHT
HEINEKEN 0
SOFT DRINKS
STILL AND SPARKLING WATER
UPGRADE TO PENFOLDS CUVEE CHAMPAGNE \$10PP



FOR ALL YOUR EVENT ENQUIRIES
PLEASE CONTACT

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