

Penfolds®

MAGILL ESTATE

EVENTS

PRIVATE EVENTS & WEDDINGS





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: 40PP MAXIMUM

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

DINNER: MONDAY TO SUNDAY FROM 6:00PM UNTIL 11:00PM

UNDERGROUND CELLARS

DRIVE 5: 20PP MAXIMUM

CELLAR 20: 90PP SEATED AND 150PP COCKTAIL STYLE

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

DINNER: MONDAY TO SUNDAY FROM 6:00PM UNTIL 11:00PM

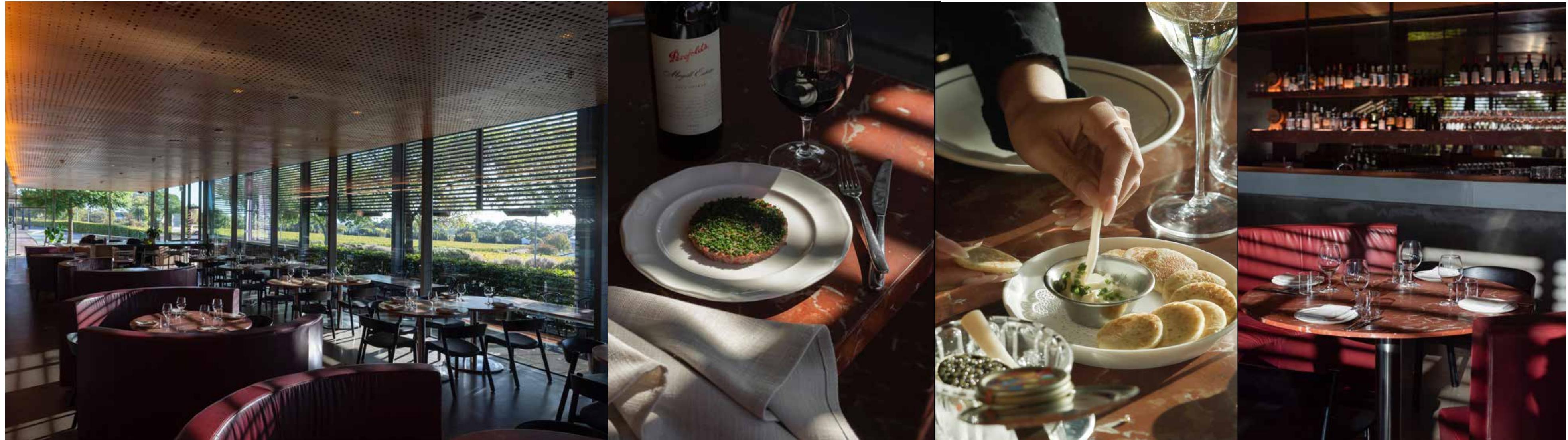
THE LAWNS

CAPACITY: 150PP SEATED AND 200PP COCKTAIL STYLE



MAGILL ESTATE KITCHEN

Penfolds®



EXCLUSIVE PRIVATE DINNERS

OPEN PLAN WINDOWS OVERLOOKING THE SHIRAZ VINEYARDS PLANTED IN 1950.

CAPACITY: 60PP

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 DINING ROOM (PDR)

Penfolds®



LONG LUNCHES, CORPORATE OR SOCIAL CELEBRATIONS

LOCATED INSIDE MAGILL ESTATE KITCHEN
ROOM HIRE: \$200

CAPACITY: 14PP
LUNCH: WEDNESDAY TO SUNDAY 11AM UNTIL 4:00PM
DINNER: FRIDAY AND SATURDAY 5:00PM UNTIL 9:00PM
TASTING MENU FROM MAGILL ESTATE KITCHEN
BEVERAGE ON CONSUMPTION

FEATURES: PRIVATE ROOM WITH MARBLE TABLE
PRIVATE TERRACE

OUTSIDE OF THE TRADING HOURS AND DATES, PLEASE ENQUIRE

THE GALLERY

Penfolds®



CAPACITY: MINIMUM 15 TO 40PP
ROOM HIRE: \$200

AVAILABILITY:
LUNCH: MONDAY TO SUNDAY FROM 12:30PM UNTIL 4:30PM
DINNER: MONDAY TO SUNDAY FROM 6:00PM UNTIL 11:00PM

ANNIVERSARY, CORPORATE LUNCH, SOCIAL CELEBRATIONS

TASTING MENU \$195PP
OYSTER AND MIGNONETTE

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

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

FERGUSON LOBSTER WITH BEARNAISE
750G-1KG T-BONE STEAK

HAND CUT CHIPS
LEAF SALAD, VINAIGRETTE
MAC AND CHEESE

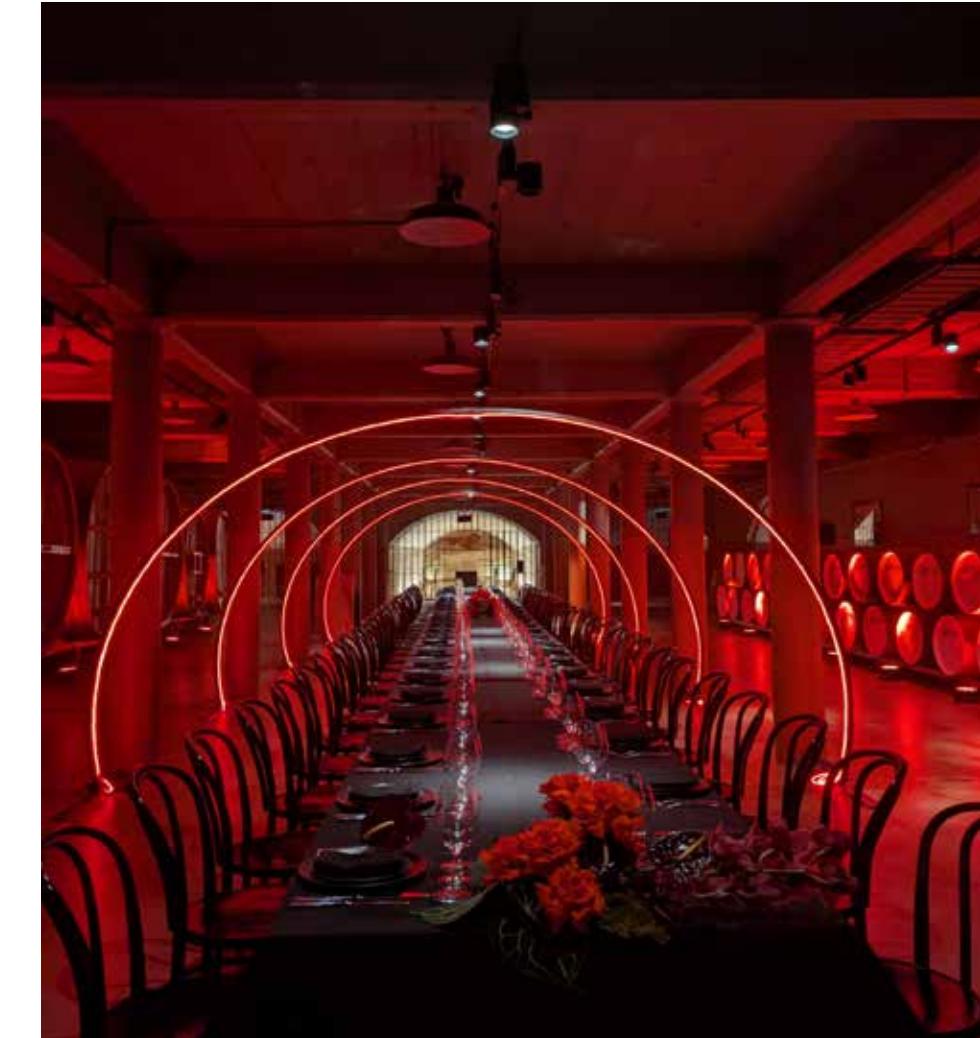
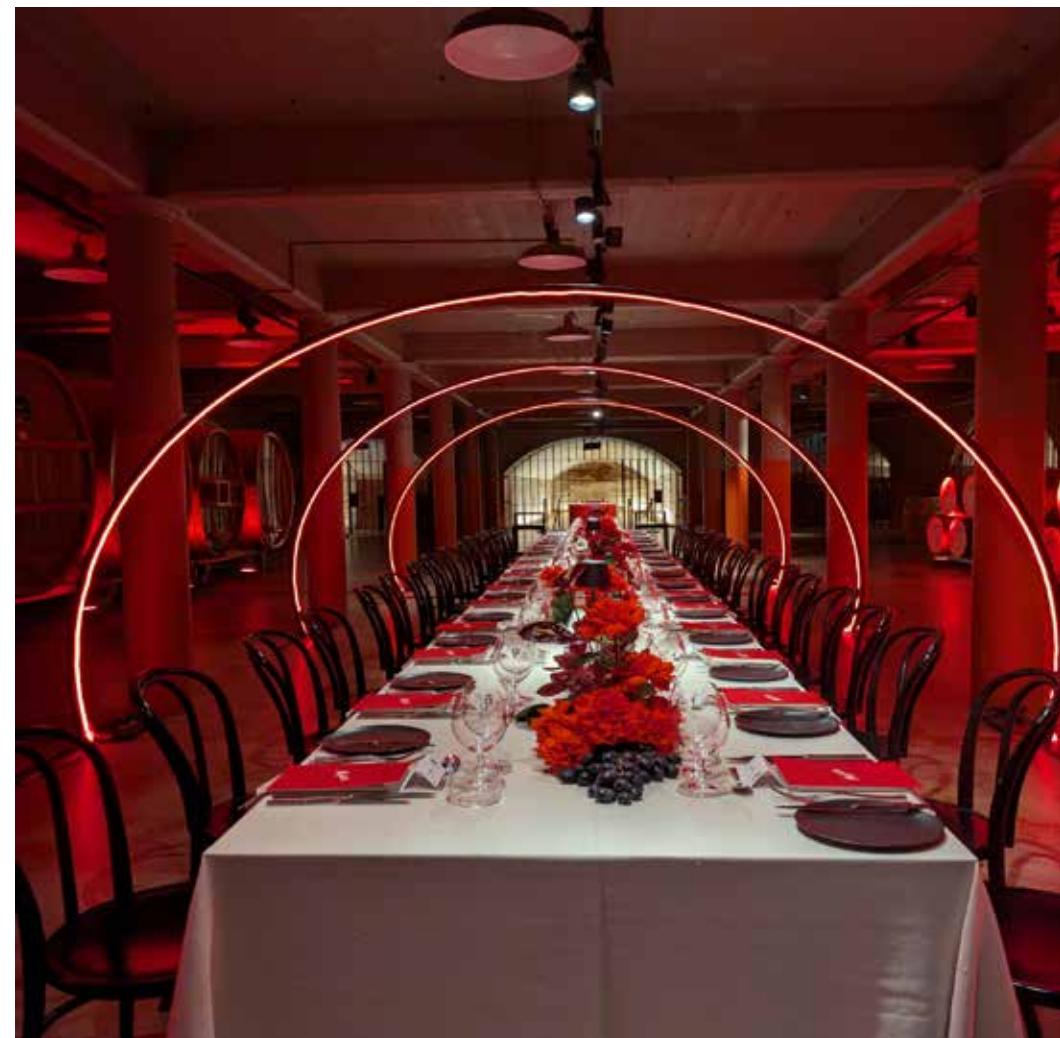
SONIA'S STICKY DATE, BUTTERSCOTCH, VANILLA ICE CREAM

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

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

UNDERGROUND CELLARS

Penfolds®



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 4:00PM
ROOM HIRE: \$1,000

DINNER: MONDAY TO SUNDAY FROM 6:00PM UNTIL 11:00PM
ROOM HIRE: \$2,000
WEDDING ROOM HIRE: \$10,000

INCLUSIONS: UP TO 100PP

- LINEN – CUTLERY
- CROCKERY – GLASSWARE
- WEDDINGS: COMPLIMENTARY MENU TASTING FOR
BRIDE AND GROOM

THE LAWN

Penfolds®



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 THE BRIDE AND GROOM.

THE MENUS

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 ENTRÉES

TWO MAINS WITH THREE SIDES

ONE DESSERT

ADDITIONAL SELECTION CHOICE

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



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 \$16PP

THREE COURSE SET MENU SELECTIONS




TO START

LOST LOAF SOURDOUGH WITH CHURNED BUTTER

WOOD FIRED ICON PORTERHOUSE WITH MASH POTATOES AND GARLIC SOY (GF)

PROTEIN UPGRADE:
200G 4+ WAGYU FILLET

FIRST

SASHIMI WITH PEANUT AND CHILLI

CONFIT DUCK LEG WITH BEETROOT AND LENTILS (GF)

STEAK TARTARE WITH CRISPS (GF)

BURRATA, CARAMELISED ONION JAM, BRASSICA (V)

ROASTED PORK BELLY, CAULIFLOWER, CITRUS SALAD

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

SECOND

WOOD-FIRED CHICKEN WITH PEARL BARLEY 'FRIED RICE'

HOUSE MADE GNOCHI WITH SEASONAL SAUCE (V)

MARKET FISH WITH BEETROOT, CITRUS (GF & DF)

THREE COURSE SHARED MENU SELECTIONS




FIRST

SELECTION OF TWO

LAMB SKEWERS ON SMOKED BABAGANUSH, HERB SALAD (V)

SASHIMI WITH PEANUT AND CHILLI

STEAK TARTARE WITH CRISPS (GF & DF)

SELECTION OF CHARCUTERIE

ROASTED PORK BELLY, CAULIFLOWER, CITRUS SALAD

HOUSE MADE GNOCHI WITH SEASONAL SAUCE (V)

THIRD

SELECTION OF ONE

APPLE CRumble, VANILLA ICE CREAM

PAVLOVA, SEASONAL FRUITS (GF)

BAKED LEMON TART

STICKY DATE PUDDING, VANILLA BEAN ICE CREAM, BUTTERSCOTCH

CHEF SELECTION OF DESSERT CANAPES

TO START

LOST LOAF SOURDOUGH WITH CHURNED BUTTER

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)

SIDES

SELECTION OF THREE ADDITIONAL SIDES \$10PP

POTATO AU GRATIN

MACARONI AND CHEESE WITH GRUYERE AND BACON

ROASTED CARROTS WITH BLACK GARLIC HUMMUS AND PUMPKIN 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




CANAPÉS

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



TIER ONE TIER TWO TIER THREE PRICE

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

CANAPÉ SELECTION




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 ANCHO-
VY

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 TARTARE ON HASHBROWN

MUSHROOM SKEWER WITH GARLIC AND CHILLI (V)

CONFIT DUCK LEG AND LENTIL SALAD (GF)

FRIED POTATO BREAD, SALAMI, PARMESAN

TIER THREE

CATERED AT ONE ITEM PER PERSON

LOBSTER BRIOCHE

SCALLOP SAUSAGE IN TAIWANESE BREAD

BEEF SHORT RIB TACO

MACARONI AND CHEESE WITH GRUYERE
AND BACON

GNOCCHI AND SUGO

CONFIT DUCK LEG AND LENTIL SALAD (GF)

BEVERAGE PACKAGES



ON CONSUMPTION

\$60 PER PERSON MINIMUM SPEND

LIMITED TO FUNCTIONS UP TO 50PP

\$85 PER PERSON BASED ON TWO HOUR PERIOD

GEORGE 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 CUVÉE CHAMPAGNE \$110PB

\$105 PER PERSON BASED ON TWO HOUR PERIOD

GEORGE 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 CUVÉE CHAMPAGNE \$110PB



FOR ALL YOUR EVENT ENQUIRIES
PLEASE CONTACT

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