



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

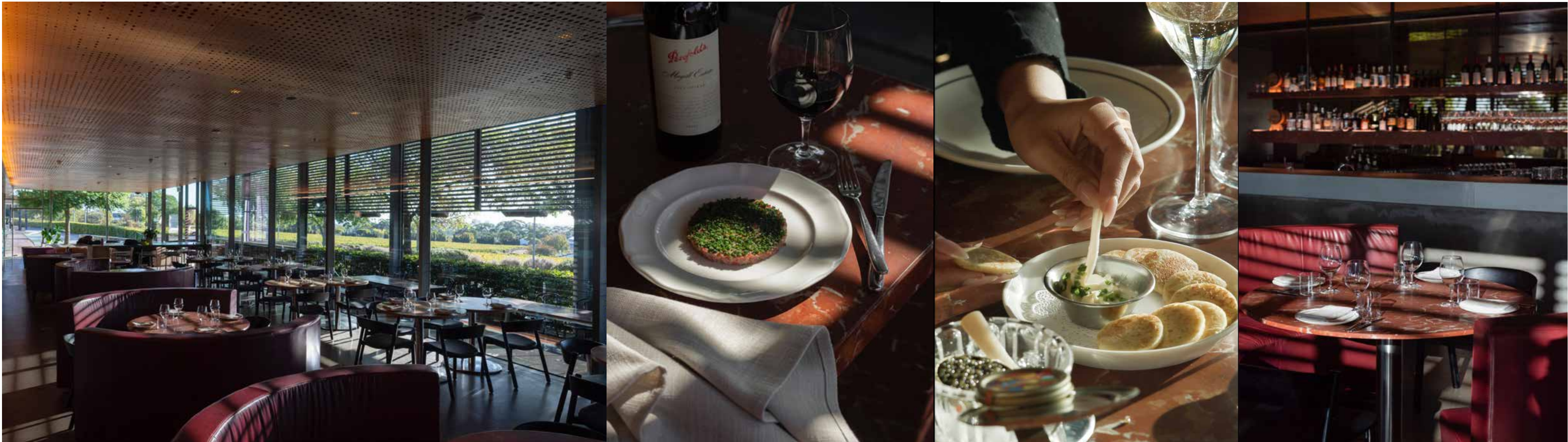
LUNCH: MONDAY TO SUNDAY FROM 12:30PM UNTIL 4:30PM  
DINNER: MONDAY TO SUNDAY FROM 6:00PM UNTIL 11:00PM

### THE LAWNS CAPACITY: 150PP SEATED AND 200PP COCKTAIL STYLE





# MAGILL ESTATE KITCHEN



## 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)

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LONG LUNCHES, CORPORATE OR SOCIAL CELEBRATIONS

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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



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

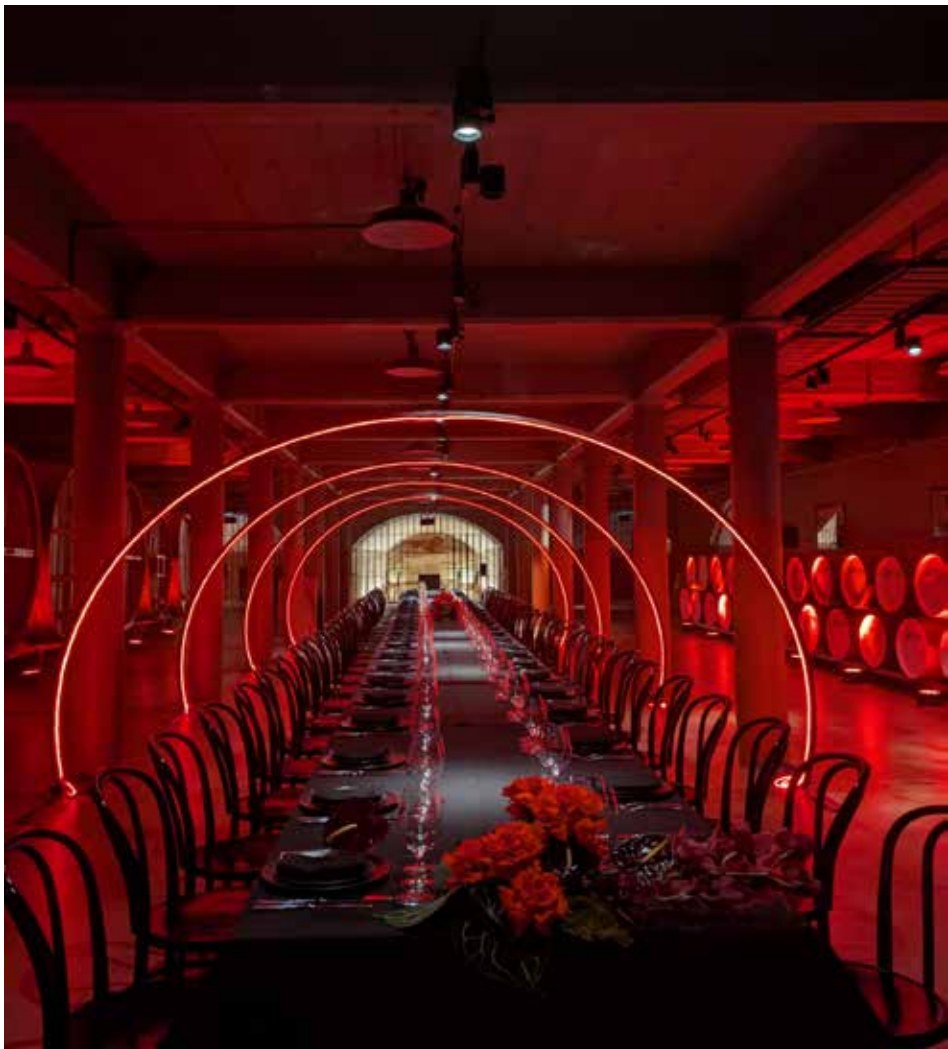
WINE PAIRING: LUXURY \$150PP - INCLUDES 4 WINES

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



UNDERGROUND CELLARS



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

DRIVE 5: 20PP SEATED

INCLUSIONS: UP TO 100PP

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



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 THE BRIDE AND GROOM.







# 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
  - ENTREE \$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

\*ALTERNATIVE DROP COURSES NOT AVAILABLE\*



# THREE COURSE SET MENU SELECTIONS



## TO START

LOST LOAF SOURDOUGH WITH CHURNED BUTTER

## 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

## 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

## 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 (V)

SASHIMI WITH PEANUT AND CHILLI

STEAK TARTARE WITH CRISPS (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

STICKY DATE PUDDING, VANILLA BEAN ICE CREAM, BUTTERSCOTCH

CHEF SELECTION OF DESSERT CANAPES

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



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



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



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)

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)

FRIED POTATO BREAD, SALAMI, PARMESAN



BEVERAGE PACKAGES



\$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



ON CONSUMPTION

\$60 PER PERSON MINIMUM SPEND

LIMITED TO FUNCTIONS UP TO 50PP





FOR ALL YOUR EVENT ENQUIRIES  
PLEASE CONTACT

MAGILL ESTATE EVENTS MANAGER  
[events@magillevents.com](mailto:events@magillevents.com)