

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

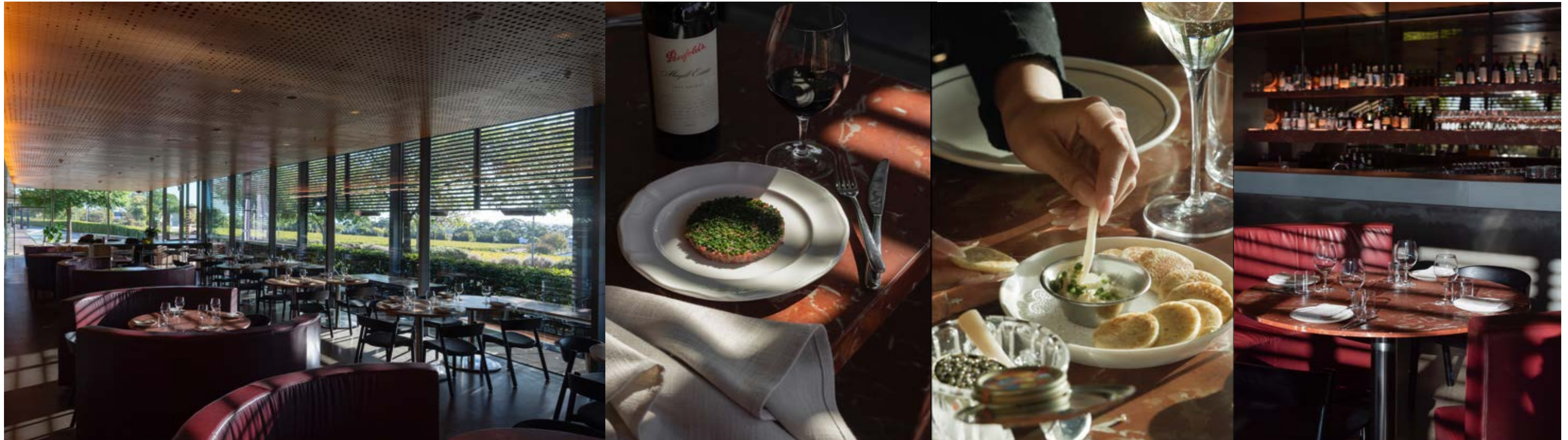
DINNER: MONDAY TO SUNDAY FROM 6:00PM UNTIL 11:00PM

THE LAWNS

CAPACITY: 150PP SEATED AND 200PP COCKTAIL STYLE



MAGILL ESTATE KITCHEN



EXCLUSIVE PRIVATE DINNERS

OPEN PLAN WINDOWS OVERLOOKING THE SHIRAZ VINEYARDS PLANTED IN 1950.

CAPACITY: 60PP

AVAILABILITY: MONDAY TO THURSDAY FROM 6:00PM UNTIL 11:00PM

TAILORED PACKAGES CAN BE CREATED UPON REQUEST

PUBLIC HOLIDAYS UNAVAILABLE

PRIVATE DINING ROOM (PDR)



LONG LUNCHEES, CORPORATE OR SOCIAL CELEBRATIONS

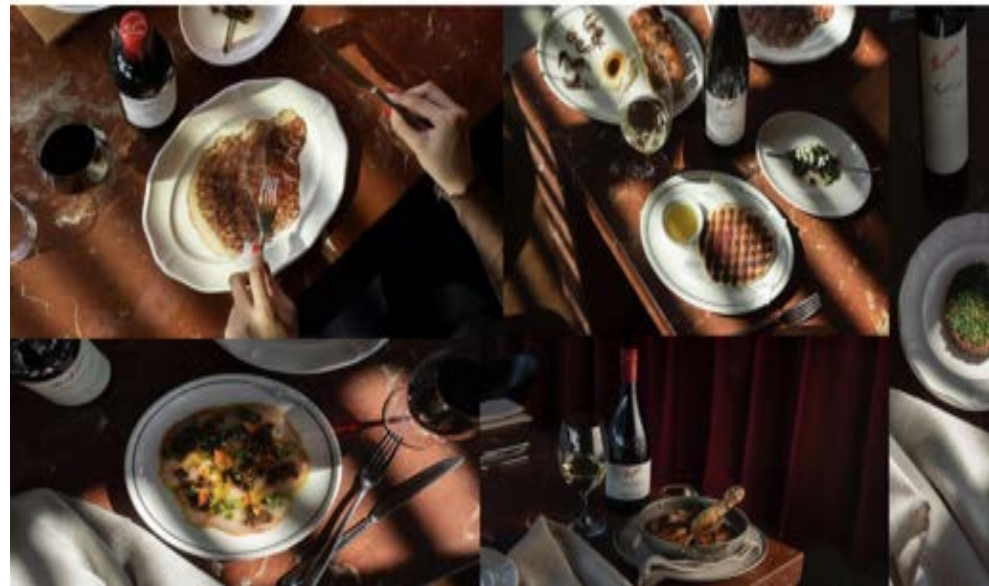
LOCATED INSIDE MAGILL ESTATE KITCHEN
ROOM HIRE: \$200

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



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

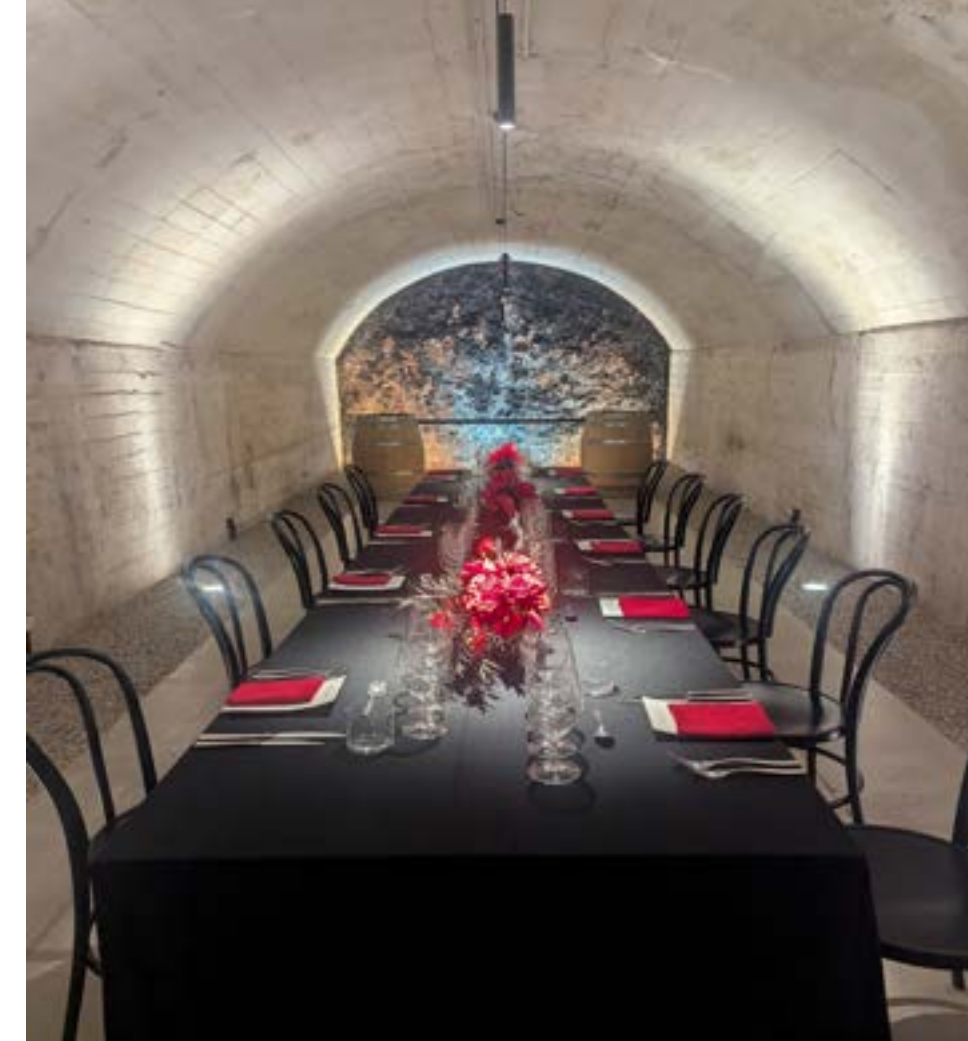
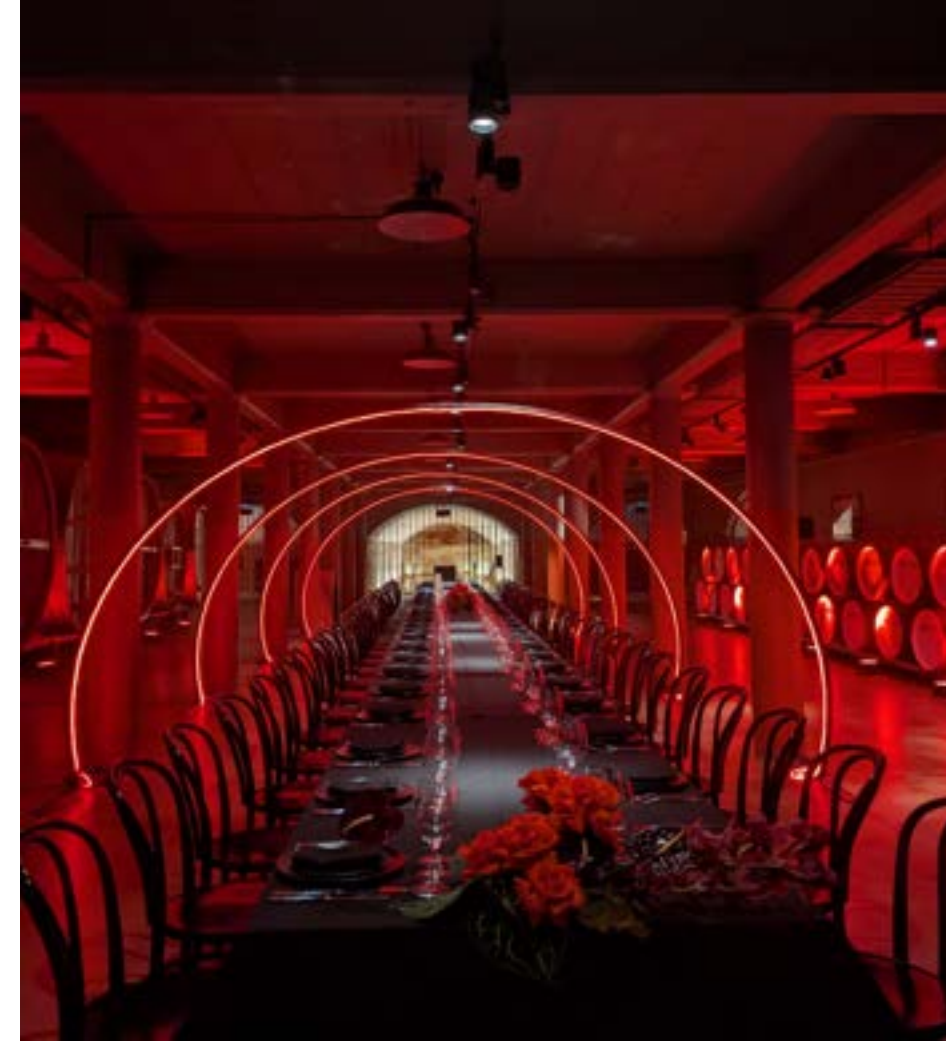
WINE PAIRING: LUXURY \$150PP - INCLUDES 4 WINES

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: \$1,500

DINNER: MONDAY TO SUNDAY FROM 6:00PM UNTIL 11:00PM
ROOM HIRE: \$2,500
WEDDING ROOM HIRE: \$10,000

DRIVE 5: 20PP SEATED

INCLUSIONS: UP TO 90PP

- LINEN – CUTLERY
- CROCKERY – GLASSWARE
- WEDDINGS: COMPLIMENTARY MENU TASTING FOR THE COUPLE

THE LAWN

Penfolds[®]



HOST YOUR WEDDING ON THE PENFOLDS LAWN

REQUIREMENTS:

- MARQUEE WITH FLOOR
- TABLES AND CHAIRS
- LINEN-CUTLERY & CROCKERY
- GLASSWARE
- CONDITIONS APPLY TO MARQUEE HIRE AND BUILD. FURTHER DETAILS TO BE PROVIDED

**CAPACITY: MINIMUM 100 AND
MAXIMUM 150PP SEATED
200PP COCKTAIL STYLE**

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

WEDDINGS: COMPLIMENTARY MENU TASTING
FOR THE COUPLE.

AVAILABILITY:
DINNER: FRIDAY AND SATURDAY
FROM 6:00PM UNTIL 11:00PM

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 TWO SIDES

ONE DESSERT

ADDITIONAL SELECTION CHOICE

- MAIN \$25PP
- ENTREE \$20PP
- DESSERT \$20PP
- SHARED CHEESE PLATTER \$48PP



THREE COURSE CHOICE MENU

**\$160 PER PERSON
MAXIMUM 40 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



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



TO START

LOST LOAF SOURDOUGH WITH CHURNED BUTTER

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)
- CRISPY EGGPLANT, AGRODOLCE, FENNEL AND GARDEN SALAD
- 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

TO START

- LOST LOAF SOURDOUGH WITH CHURNED BUTTER

SIDES

SELECTION OF TWO ADDITIONAL SIDES \$10PP

- POTATO AU GRATIN
- MACARONI AND CHEESE WITH GRUYERE AND BACON
- ROASTED CARROTS, BLACK GARLIC HUMMUS, 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 \$9
CATERED AT 1 PER ITEM PER PERSON

TIER TWO \$11
CATERED AT 1 PER ITEM PER PERSON

TIER THREE - BOWLS \$13
CATERED AT 1 ITEM PER PERSON

ADD ON
MAGILL ESTATE SIGNATURE \$14
CATERED AT 1 ITEM PER PERSON



	TIER ONE	TIER TWO	TIER THREE	PRICE
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ARRIVALS				
1 HOUR:	2	2		\$38PP
2 HOURS:	3	3	2	\$73PP
4 HOURS:	4	3	2	\$94PP
6 HOURS:	5	4	3	\$126PP

CANAPÉ SELECTION



TIER ONE

TIER TWO

TIER THREE

MAGILL ESTATE SIGNATURE

CATERED AT ONE ITEM PER PERSON

- OYSTERS
- NORI CRACKER WITH MARKET FISH TARTARE (GF, DF)
- CORN FRITTER, SWEET CHILLI
- WAGYU TARTARE ON TOAST
- SMOKED TOMATO TOASTOLASAGASTI ANCHOVY
- BACON AND CHEDDAR CROQUETTES
- WOOD GRILLED SOURDOUGH, TOMATO, JAMON
- CUCUMBER, AVOCADO, MACADAMIA (V, VE)
- MINI LEMON AND MERINGUE TART

CATERED AT ONE ITEM PER PERSON

- WAGYU BURGERS
- DUCK PANCAKES
- POTATO AND GRUYERE CROQUETTE
- CRISPY CURRIED FISH
- LAMB TARTARE ON HASHBROWN
- MUSHROOM SKEWER WITH GARLIC AND CHILLI (V)
- CHOCOLATE MOUSSE, TAWNY AND HONEYCOMB

CATERED AT ONE ITEM PER PERSON

- LOBSTER BRIOCHE
- 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
- PAVLOVA PARFAIT, SEASONAL FRUIT, VANILLA CREAM

CATERED AT ONE ITEM PER PERSON

- SCALLOP SAUSAGE IN TAIWANESE BREAD
- SMOKED SALMON CRUMPETS
- PRAWN, SCALLOP CHICKEN WING

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

SOFT DRINKS

STILL AND SPARKLING WATER

UPGRADE TO PENFOLDS CUVÉE CHAMPAGNE \$25PP

\$105 PER PERSON BASED ON TWO HOUR PERIOD

GEORGE JENSEN HALLMARK CUVÉE NV, MULTI REGIONAL

CELLAR RESERVE POLLISH HILL RIESLING, CLARE VALLEY

BIN 311 CHARDONNAY, MULTI REGIONAL

BIN 138 GSM, BAROSSA VALLEY

BIN 389 CABERNET SHIRAZ, SA

BEER

SOFT DRINKS

STILL AND SPARKLING WATER

UPGRADE TO PENFOLDS CUVÉE CHAMPAGNE \$25PP



ON CONSUMPTION

\$60 PER PERSON MINIMUM SPEND

LIMITED TO FUNCTIONS UP TO 50PP

Penfolds[®]
MAGILL ESTATE
EVENTS

FOR ALL YOUR EVENT ENQUIRIES
PLEASE CONTACT

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