

*Penfolds*<sup>®</sup>  
**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

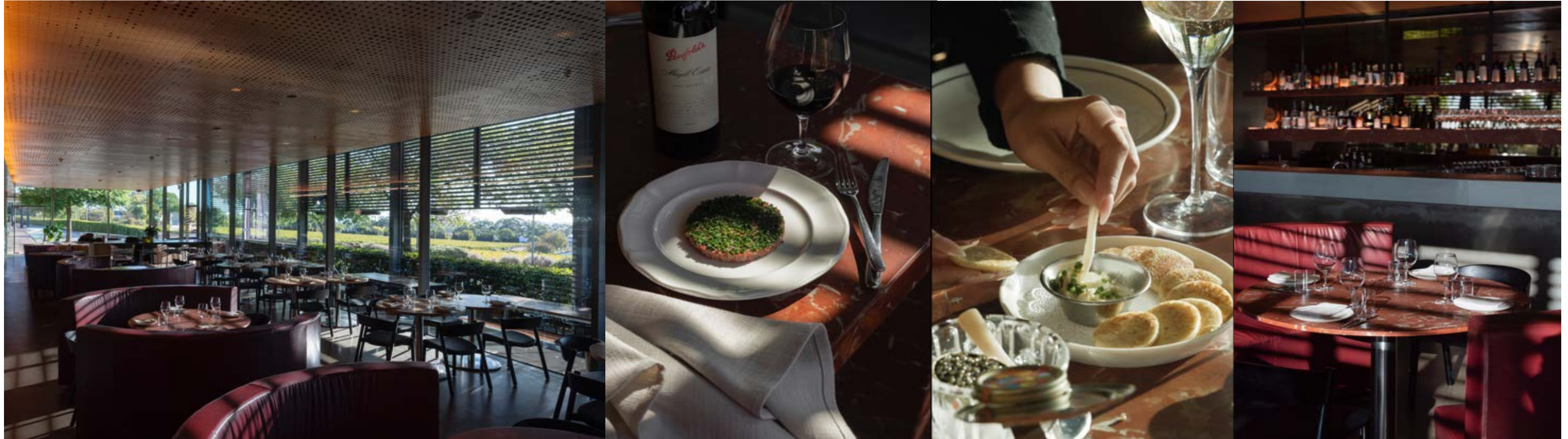
#### **THE LAWNS**

**CAPACITY: 150PP SEATED AND 200PP COCKTAIL STYLE**



## MAGILL ESTATE KITCHEN

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### EXCLUSIVE PRIVATE DINNERS

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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)

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**LONG LUNCHEES, CORPORATE OR SOCIAL CELEBRATIONS**

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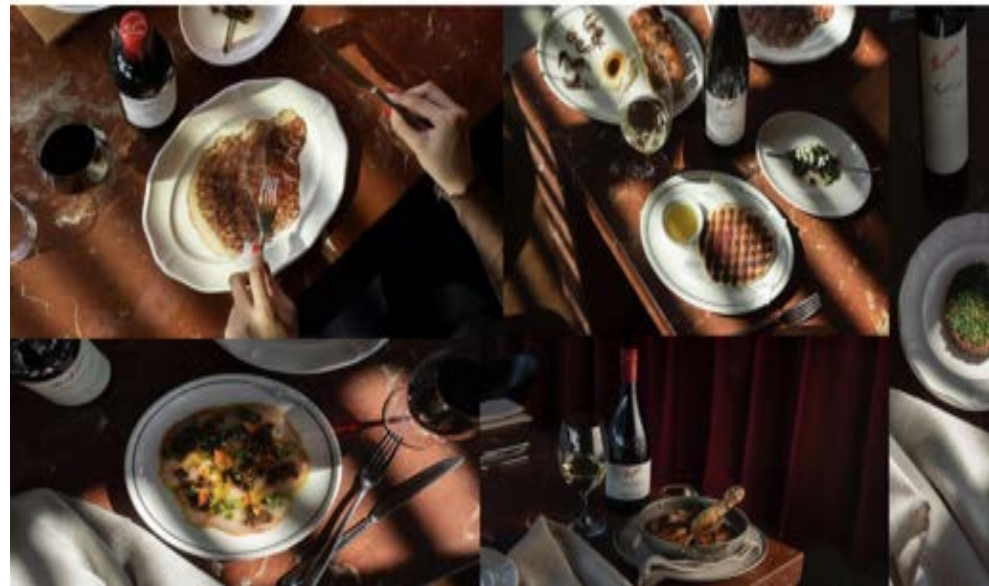
LOCATED INSIDE MAGILL ESTATE KITCHEN  
**ROOM HIRE: \$200**

**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 (A)

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

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

FERGUSON LOBSTER WITH BEARNAISE (A)  
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

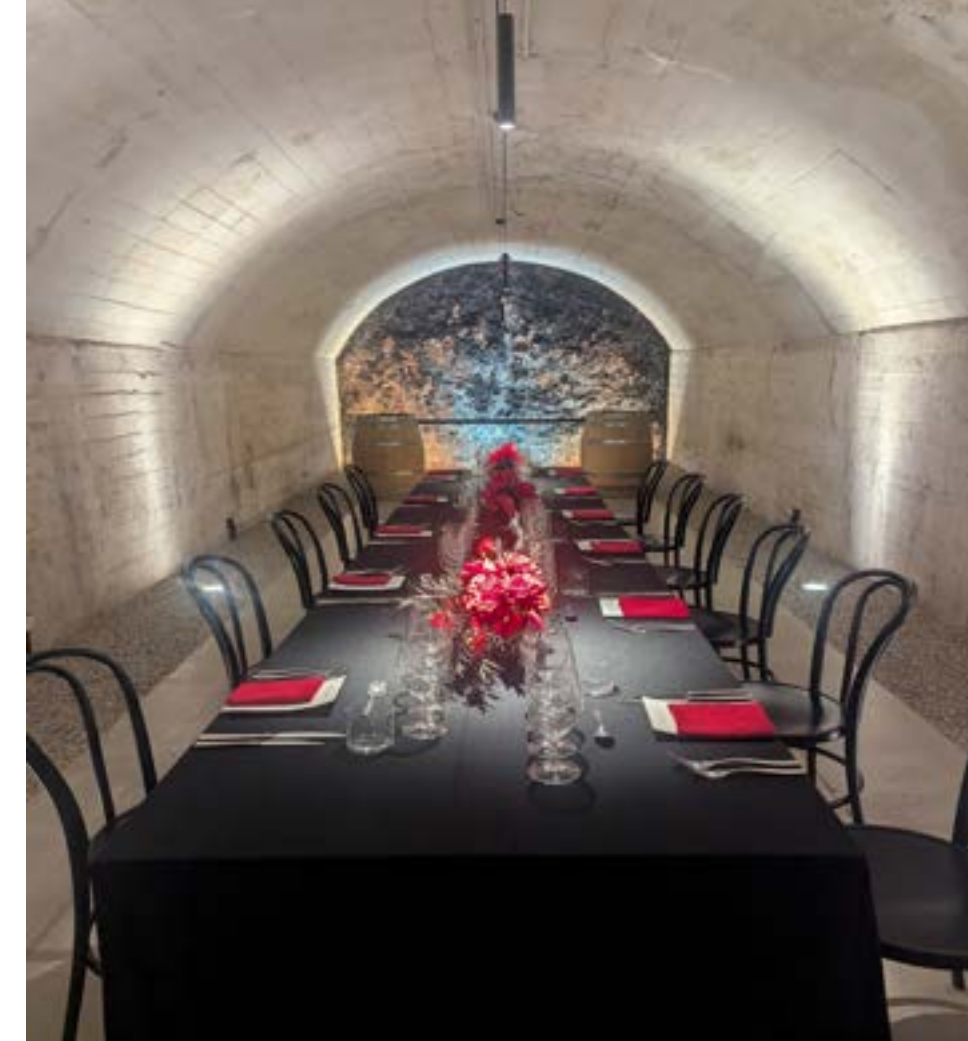
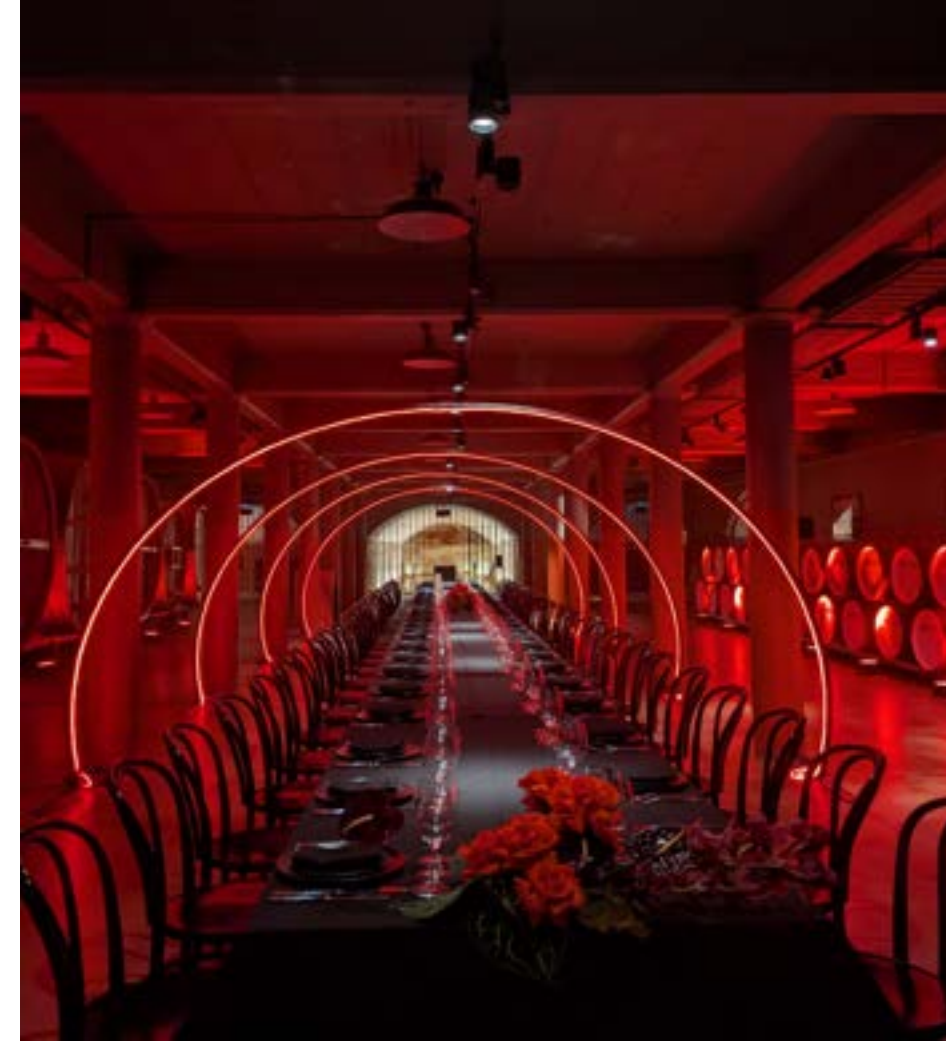
**CAPACITY:** MINIMUM 15 TO 40PP  
**ROOM HIRE:** \$200

**AVAILABILITY:**

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

SEAFOOD COUNTRY OF ORIGIN  
(A) = AUSTRALIAN  
(I) = IMPORTED  
(M) = MIXED ORIGIN

## 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



### 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

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### THREE COURSE SET MENU

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**\$105 PER PERSON**

**INCLUDES:**

LOST LOAF SOURDOUGH WITH CHURNED BUTTER

ENTRÉE

MAIN

DESSERT

**PROTEIN UPGRADE:**

200G 4+ WAGYU FILLET \$35PP



### THREE COURSE SHARED MENU

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**\$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
- ENTRÉE \$20PP
- DESSERT \$20PP
- CHEESE PLATTER 16PP



### THREE COURSE CHOICE MENU

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**\$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

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### FIRST

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SASHIMI WITH PEANUT AND CHILLI (A)

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

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WOOD-FIRED CHICKEN WITH PEARL BARLEY 'FRIED RICE'

HOUSE-MADE GNOCCHI WITH SEASONAL SAUCE (V)

MARKET FISH WITH BEETROOT, CITRUS (GF & DF) (A)

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

**PROTEIN UPGRADE:**  
200G 4+ WAGYU FILLET

### THIRD

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STICKY DATE PUDDING, VANILLA BEAN ICE CREAM, BUTTERSCOTCH

TAHITIAN VANILLA BEAN CRÈME BRÛLÉE (GF)

70% VALRHONA CHOCOLATE MOUSSE, HONEYCOMB, TAWNY

CHEESE, LAVOSH, QUINCE PASTE, MUSCATELS (GF)

CITRUS CURD ICE CREAM, APEROL, CARAMEL, GRANITA



### TO START

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LOST LOAF SOURDOUGH WITH CHURNED BUTTER

SEAFOOD COUNTRY OF ORIGIN  
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## THREE COURSE SHARED MENU SELECTIONS

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### FIRST

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#### SELECTION OF TWO

- LAMB SKEWERS ON SMOKED BABAGANUSH, HERB SALAD
- SASHIMI WITH PEANUT AND CHILLI (A)
- STEAK TARTARE WITH CRISPS (GF & DF)
- CRISPY EGGPLANT, AGRODOLCE, FENNEL AND GARDEN SALAD (V)
- ROASTED PORK BELLY, CAULIFLOWER, CITRUS SALAD
- HOUSE-MADE GNOCCHI WITH SEASONAL SAUCE (V)

### THIRD

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#### 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 CANAPÉS

### TO START

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- LOST LOAF SOURDOUGH WITH CHURNED BUTTER

### SECOND

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#### SELECTION OF TWO

- 1KG WOOD-FIRED T-BONE
- MARKET FISH, BROWN BUTTER, CAPERS AND PARSLEY (GF) (A)
- 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

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#### 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



## CANAPÉS

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
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 (A)
- NORI CRACKER, MARKET FISH TARTARE (GF, DF) (A)
- CORN FRITTER, SWEET CHILLI
- WAGYU TARTARE ON TOAST
- SMOKED TOMATO TOAST, OLASAGASTI ANCHOVY (I)
- 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 (A)
- LAMB TARTARE ON HASHBROWN
- MUSHROOM SKEWER WITH GARLIC AND CHILLI (V)
- CHOCOLATE MOUSSE, TAWNY AND HONEYCOMB

#### CATERED AT ONE ITEM PER PERSON

- LOBSTER BRIOCHE (A)
- 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

#### ADD ON \$14PP

- CATERED AT ONE ITEM PER PERSON
- SCALLOP SAUSAGE IN TAIWANESE BREAD (M)
- SMOKED SALMON CRUMPETS (A)
- PRAWN, SCALLOP CHICKEN WING (M)

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## BEVERAGE PACKAGES

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### \$170 PER PERSON BASED ON FOUR 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

NV PENFOLDS CUVÉE CHAMPAGNE

CELLAR RESERVE POLISH 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



### ON CONSUMPTION

\$60 PER PERSON MINIMUM SPEND

LIMITED TO FUNCTIONS UP TO 50PP

*Penfolds*<sup>®</sup>  
**MAGILL ESTATE**  
EVENTS

FOR ALL YOUR EVENT ENQUIRIES  
PLEASE CONTACT

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