



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

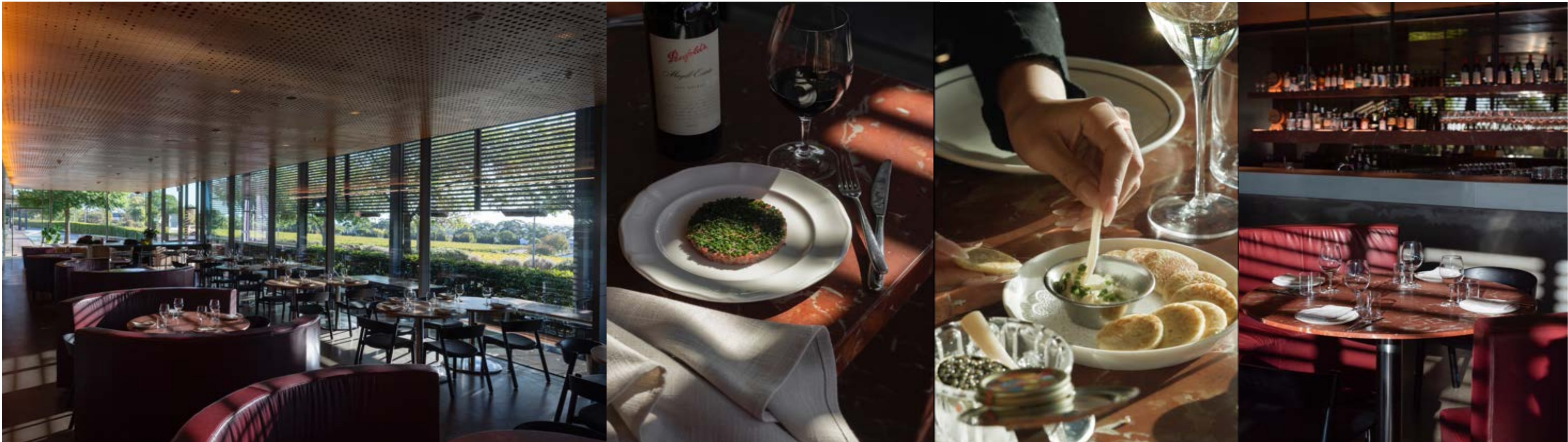
DRIVE 5: 20PP MAXIMUM
CELLAR 20: 90PP SEATED AND 150PP COCKTAIL STYLE

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 LUNCHES, CORPORATE OR SOCIAL CELEBRATIONS

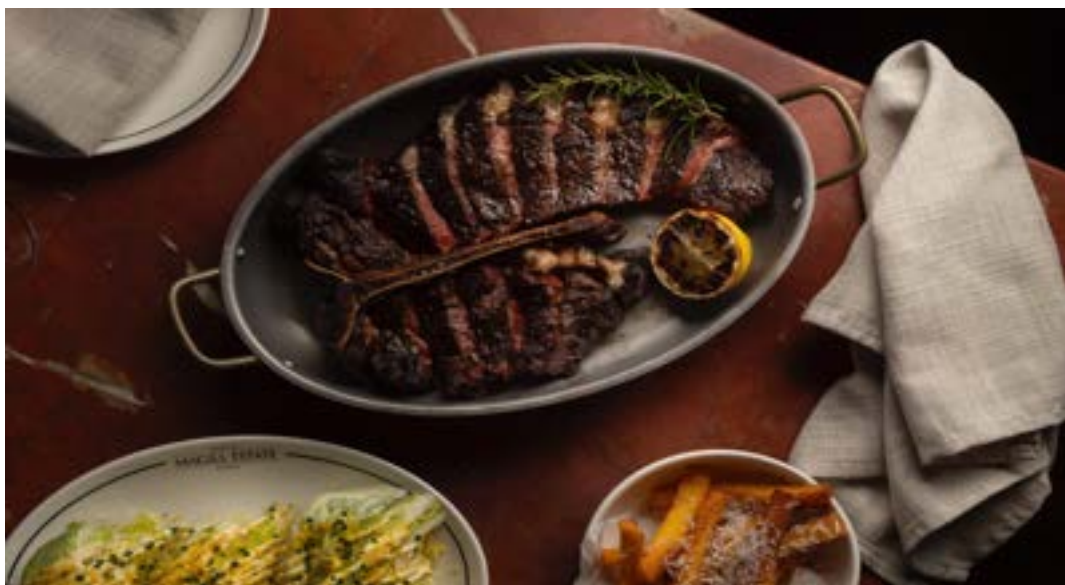
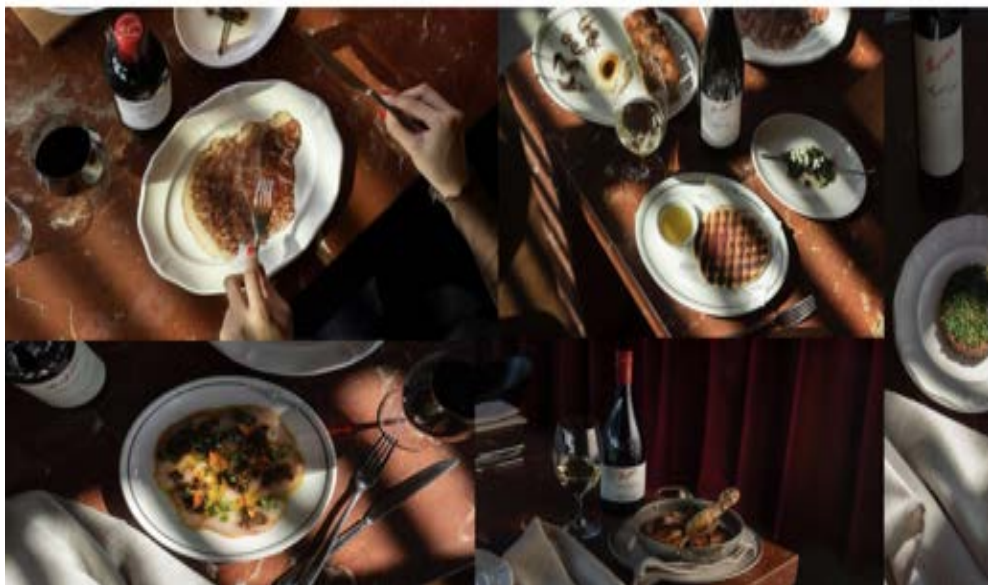
LOCATED INSIDE MAGILL ESTATE KITCHEN
ROOM HIRE: \$200

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



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

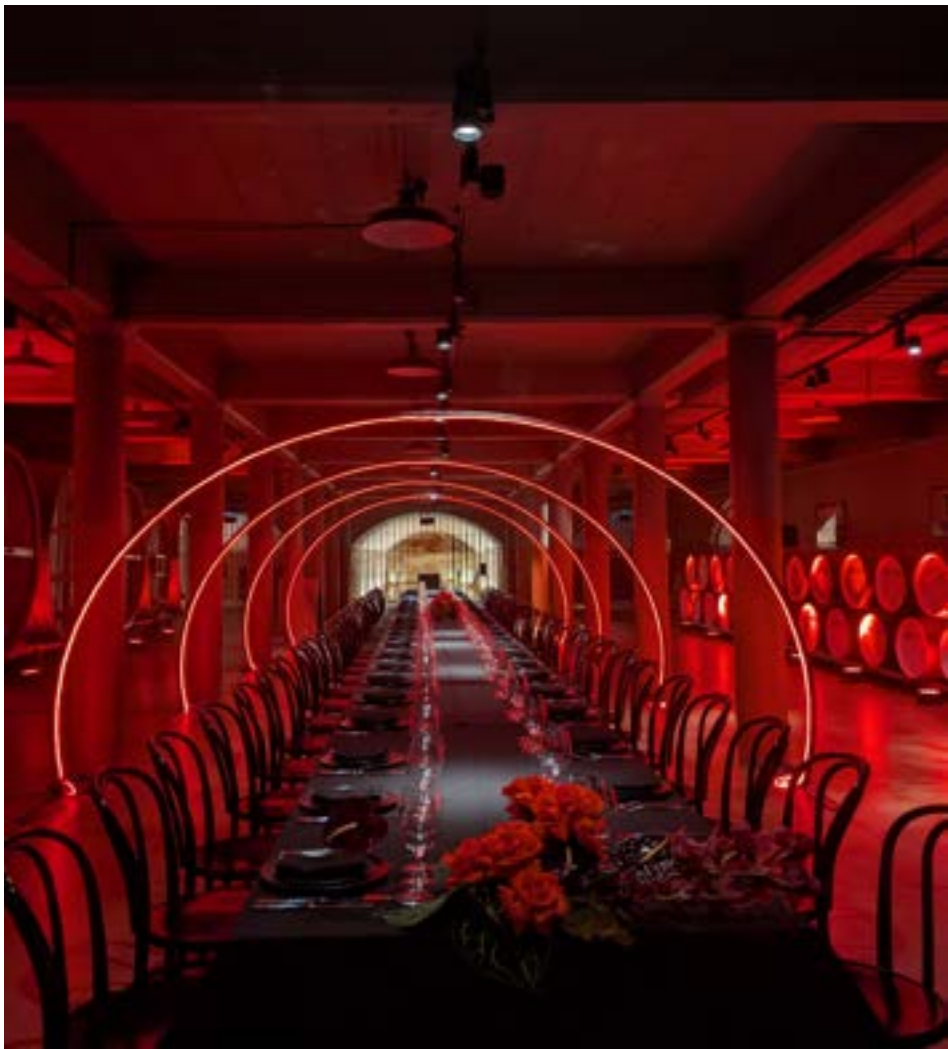
AVAILABILITY:
LUNCH: MONDAY TO SUNDAY FROM 12:30PM UNTIL 4:30PM
DINNER: MONDAY TO SUNDAY FROM 6:00PM UNTIL 11:00PM

ANNIVERSARY, CORPORATE LUNCH, SOCIAL CELEBRATIONS

TASTING MENU \$195PP
OYSTER AND MIGNONETTE (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

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



THREE COURSE SET MENU

\$110 PER PERSON

INCLUDES:

LOST LOAF SOURDOUGH WITH CHURNED BUTTER

ENTRÉE

MAIN

DESSERT

PROTEIN UPGRADE:

200G 4+ WAGYU FILLET \$35PP



THREE COURSE SHARED MENU

\$120 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

\$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



TO START

LOST LOAF SOURDOUGH WITH CHURNED BUTTER

FIRST

- 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

- 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

- 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

SEAFOOD COUNTRY OF ORIGIN
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THREE COURSE SHARED MENU SELECTIONS



TO START

LOST LOAF SOURDOUGH WITH CHURNED BUTTER

FIRST

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

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

SECOND

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

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

SEAFOOD COUNTRY OF ORIGIN
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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	CATERED AT ONE ITEM PER PERSON	CATERED AT ONE ITEM PER PERSON	ADD ON \$14PP
OYSTERS (A)	WAGYU BURGERS	LOBSTER BRIOCHE (A)	CATERED AT ONE ITEM PER PERSON
NORI CRACKER, MARKET FISH TARTARE (GF, DF) (A)	DUCK PANCAKES	BEEF SHORT RIB TACO	SCALLOP SAUSAGE IN TAIWANESE BREAD (M)
CORN FRITTER, SWEET CHILLI	POTATO AND GRUYERE CROQUETTE	MACARONI AND CHEESE WITH GRUYERE AND BACON	SMOKED SALMON CRUMPETS (A)
WAGYU TARTARE ON TOAST	CRISPY CURRIED FISH (A)	GNOCCHI AND SUGO	PRAWN, SCALLOP CHICKEN WING (M)
SMOKED TOMATO TOAST, OLASAGASTI ANCHOVY (I)	LAMB TARTARE ON HASHBROWN	CONFIT DUCK LEG AND LENTIL SALAD (GF)	
BACON AND CHEDDAR CROQUETTES	MUSHROOM SKEWER WITH GARLIC AND CHILLI (V)	FRIED POTATO BREAD, SALAMI, PARMESAN	
WOOD-GRILLED SOURDOUGH, TOMATO, JAMON	CHOCOLATE MOUSSE, TAWNY AND HONEYCOMB	PAVLOVA PARFAIT, SEASONAL FRUIT, VANILLA CREAM	
CUCUMBER, AVOCADO, MACADAMIA (V, VE)			
MINI LEMON AND MERINGUE TART			

SEAFOOD COUNTRY OF ORIGIN
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BEVERAGE PACKAGES



\$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





FOR ALL YOUR EVENT ENQUIRIES
PLEASE CONTACT

MAGILL ESTATE EVENTS MANAGER
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