

Penfolds[®]

CORPORATE EVENTS

Penfolds



PENFOLDS MAGILL ESTATE

Penfolds Magill Estate combines the ultimate food and wine dining experiences with picturesque views of the historic Penfolds vineyard and Adelaide city.

Located only 8kms from Adelaide CBD, we are a convenient 15 minute drive from the city centre.

THE VENUE



MAGILL ESTATE KITCHEN



MAGILL ESTATE KITCHEN + CELLAR DOOR EVENING | \$2,000 VENUE HIRE

Magill Estate Kitchen is available for exclusive hire for private events from 6.30pm, 4 days a week. We are open Wednesday – Sunday for brunch and lunch from 9am – 5pm.

Maximum capacity is 80 guests seated or 200 people cocktail.

Wednesday & Thursday \$6,000 minimum spend
Friday \$8,000 minimum spend
Saturday \$10,000 minimum spend

Venue hire for a private dinner in Magill Estate Kitchen and Cellar Door is \$2,000.



THE TUNNELS



MAGILL ESTATE TUNNELS EVENING EVENTS | \$2,000 VENUE HIRE

Maximum capacity is 100 guests seated in the tunnels and 150 people for cocktail events.

Up to 60 guests
Wednesday - Thursday \$6,000 minimum spend
Friday \$8,000 minimum spend
Saturday \$10,000 minimum spend

61 - 100 guests
Wednesday - Thursday \$8,000 minimum spend
Friday \$10,000 minimum spend
Saturday \$12,000 minimum spend

MAGILL ESTATE TUNNELS LUNCH EVENTS | \$1,000 VENUE HIRE

Lunch events in the tunnels can accommodate two guests to 150 guests. Venue hire for a private lunch in the tunnels is \$1,000.

Tailored packages to meet your vision can be created upon request, with a minimum food spend of \$85 per person. We do not host dining experiences in the tunnels throughout July and August.

Operates:	Wed – Sat	11am – 5pm
Venue Hire:	\$1,000	
Min pax:	2	Max pax: 150



THE GALLERY



MAGILL ESTATE GALLERY
LUNCH EVENTS | \$500 VENUE HIRE

Maximum capacity is 40 guests seated in the gallery.
Venue hire for this private space is \$500.

Tailored package to meet your vision with a minimum food spend of \$75 per person. Available Wednesday – Saturday from 11am – 5pm.



THE LAWN



THE LAWN
EVENTS | \$10,000 VENUE HIRE

Maximum capacity is 300 guests seated in the lawn marquee.
Venue hire for this exclusive space is \$10,000.

Conditions apply to marquee hire and build.
Further details provided upon expressions of interest.

Operates:	Wed – Sat	Lunch & Dinner
Venue Hire:	\$10,000	
Min pax:	150	Max pax: 300

THE EXPERIENCES



PENFOLDS EXPERIENCES: MAGILL ESTATE

TAILORED GROUP AND CORPORATE EXPERIENCES

ULTIMATE PENFOLDS EXPERIENCE

\$175 PER PERSON

Join a member of the Penfolds team on a journey through the rich history of Penfolds, which started at Magill Estate in 1844.

Your tour starts with a visit to the Grange Cottage, the original home of Dr Christopher and Mary Penfold, before viewing the Magill Estate winery, vintage cellar and underground drives where you will discover the gems hidden within.

Your tour concludes with an intimate tasting of a curated selection of iconic wines from the Penfolds Collection.

Location:	Magill Estate		
Operates:	By Appointment	Duration:	2 hours
Min pax:	2	Max pax:	80

INCLUSIONS:

- In-depth guided walking tour through the original working winery, vineyard, and underground drives
- Bespoke tasting of an exclusive selection of premium wines, including the famous iconic wines.

PENFOLDS ICONIC EXPERIENCE

\$345 PER PERSON

Join us on the Ultimate Penfolds Experience tour, with the added experience of a three-course lunch or dinner.

Your host will take you on a journey through Penfolds history including a visit to The Grange Cottage and vintage cellar. You will also experience the underground drives and see the original hiding spot of Max Schubert's hidden Grange.

Your host will then lead you through a structured tasting of some of Penfolds most highly coveted wines followed by a three-course lunch or dinner prepared by Magill Estate Kitchen. Lunch or dinner is matched with three Penfolds wines.

Location:	Magill Estate		
Operates:	By Appointment	Duration:	4 hours
Min pax:	2	Max pax:	50

INCLUSIONS:

- In-depth guided walking tour through the original working winery, vineyard, and underground drives
- Bespoke tasting of an exclusive selection of premium wines, including the famous iconic wines.
- Shared three-course lunch or dinner with matching wines in the Magill Estate Kitchen





PENFOLDS EXPERIENCES: MAGILL ESTATE

PRIVATE EXPERIENCES

PENFOLDS COLLECTORS EXPERIENCE

\$495 PER PERSON

Join us on the Penfolds Collectors Experience, your own bespoke tour of Magill Estate, customised to your preference.

After exploring the home of Penfolds, your host will lead you through a guided tasting of Penfolds most iconic wines in a private tasting room, including Penfolds Grange, accompanied by our Grange palette cleanser. Your tour will conclude with a good and wine moment at our fine dining space, Magill Estate Restaurant.

Location:	Magill Estate		
Operates:	By Appointment	Duration:	2.5 hours
Min pax:	2	Max pax:	6

INCLUSIONS:

- Bespoke tour of Magill Estate customised to your preference.
- Private tasting of an exclusive selection of premium wines, including the iconic Grange.
- A copy of Penfolds Rewards of Patience to take home.
- Magill Estate Restaurant food and wine moment





PENFOLDS EXPERIENCES: MAGILL ESTATE

VIP EXPERIENCES

PENFOLDS MAGILL ESTATE VIP EXPERIENCE

\$3,500 PER PERSON

Join a Penfolds Ambassador for a behind-the-scenes tour of Penfolds Magill Estate.

The tour begins with a visit to Grange Cottage, the original home of Dr Christopher and Mary Penfold, before visiting the winery, vintage cellar and underground tunnels, where you will discover the gems hidden within.

You will enjoy a five-course degustation lunch with matching wines in a private setting. Your experience also includes hotel/airport transfers in a luxury vehicle and a personalised bottle of Penfolds Grange for each guest to take home.

Location:	Magill Estate		
Operates:	By Appointment	Duration:	4 hours
Min pax:	2	Max pax:	10

INCLUSIONS:

- Return luxury car transfer from Adelaide Airport/Hotel to Penfolds Magill Estate.
- Private VIP tour of Magill Estate and Grange Cellars, private tasting hosted by a Penfolds Ambassador including Grange.
- Five-course lunch with matching wines in a private setting.
- Bottle of Penfolds Grange for each guest.

KALIMNA + MAGILL ESTATE VIP EXPERIENCE

\$4,500 PER PERSON

Join a Penfolds Ambassador for a behind-the-scenes tour of Penfolds Barossa Valley and Penfolds Magill Estate.

Your experience begins via a helicopter, departing from Adelaide Airport, where you will experience our vineyards from the sky. You'll also enjoy a private tour of the fortified barrel hall and a vertical tasting in the Kalimna Homestead.

Return via helicopter to the airport where a luxury car will be waiting to transfer you to Magill Estate for a tour. The tour will start at the Grange Cottage, the original home of Dr Christopher and Mary Penfold, before visiting the winery, vintage cellar and underground tunnels, where you will discover the hidden gems within.

You will enjoy a five-course degustation lunch with matching wines in a private setting. Your experience also includes hotel/airport transfers in a luxury vehicle and a personalised bottle of Penfolds Grange for each guest to take home.

Location:	Penfolds Barossa Valley and Magill Estate		
Operates:	By Appointment	Duration:	6 hours
Min pax:	2	Max pax:	10

INCLUSIONS:

- Return luxury helicopter flight from Adelaide Airport to Barossa Valley.
- Visit Penfolds Kalimna Vineyard and the historic 1880s Block 42.
- Private tasting hosted by a Penfolds Ambassador.
- Private VIP tour of Magill Estate and Grange Cellars.
- Five-course lunch with matching wines in a private setting.
- Bottle of Penfolds Grange for each guest.
- Return luxury car transfer from Adelaide Airport/Hotel to Magill Estate.



THE MENUS



MAGILL ESTATE KITCHEN



THREE COURSE SET MENU

\$98.50 PER PERSON
INCLUDES HOUSE MADE BREAD, ENTREE, MAIN AND DESSERT ONLY

ADDITIONAL:

Choice of main \$25 per person – minimum 50 guests and maximum 100 guests
Additional choice of entree \$20 per person
Additional choice of main \$25 per person
Additional choice of dessert \$20 per person

THREE COURSE SHARED MENU

THREE COURSE SHARED STYLE MENU \$98.50 PER PERSON
MINIMUM 20 PEOPLE
AVAILABLE DAY AND EVENING

HOUSE MADE BREAD
TWO ENTRÉES SERVED TOGETHER
TWO MAINS SERVED TOGETHER
ONE DESSERT

ADDITIONAL:

Additional choice of entree \$20 per person
Additional choice of main \$25 per person
Additional choice of dessert \$20 per person
Choice courses not available



MAGILL ESTATE KITCHEN



CHOICE MENU

ENTRÉE, MAIN, DESSERT
\$153.50 PER PERSON
EVENING ONLY
MINIMUM 30 GUESTS
MAXIMUM 50 GUESTS

HOUSE MADE BREAD
ENTRÉE – CHOICE OF TWO
MAIN – CHOICE OF THREE
DESSERT – CHOICE OF TWO

ADDITIONAL:

Cheese course \$15 per person
Additional choice \$25 per person, per item

CANAPÉS



"Our aim is to constantly innovate, drawing influences from season, flavour, aroma, wine and texture. We have a conceptual approach to cooking, which draws on travels and the exchange of ideas."

SCOTT HUGGINS - EXECUTIVE CHEF

CANAPÉS FOR EVENTS

Minimum 40 people, catered at 1.5 per items per person.

TIER ONE \$8

Catered at 1.5 per items per person

TIER TWO \$10

Catered at 1.5 per items per person

TIER THREE - BOWLS \$12

Catered at one item per person

	Tier one	Tier two	Tier three	Price
Arrivals 1 hour:	2	2		\$34pp
2 hours:	4	2	2	\$65pp
4 hours:	4	4	2	\$85pp
6 hours:	5	5	3	\$115pp



CANAPÉ SELECTIONS

PLEASE SELECT FROM THE FOLLOWING FOR YOUR SHARED MENU

TIER 1 CATERED AT 1.5 PER ITEMS PER PERSON	TIER 3 CATERED AT ONE ITEM PER PERSON
Polenta fries with sauce Bacon and cheddar croquettes Oysters Raw tuna, sour cream, pea Wagyu tartare on toast Crab and corn cakes Smoked tomato and Ortiz Jamon pan con tomato	Lobster brioche Dumpling, soy mirin broth Beef short rib taco Confit duck leg and lentil salad (GF) Macaroni cheese, jamon Gnocchi and sugo
TIER 2 CATERED AT 1.5 PER ITEMS PER PERSON	
Wagyu burgers Duck pancakes Potato bread, lamb shoulder Large prawn fried Smoked salmon crumpets Prawn, scallop chicken wing Pork, brioche, spring, ginger, coriander Southern fried tender, ranch Fried mushroom sando	



SET MENUS

PLEASE SELECT FROM THE FOLLOWING FOR YOUR SET TASTING OR CHOICE MENU

TO START	THIRD
Lost Loaf Sourdough bread and homemade churned salted butter \$3.50 per guest	Pannacotta, strawberry and orange granita Tahitian vanilla bean crème brulee (GFO) 70% Valrhona chocolate mousse, honeycomb, 10 year old father tawny Cheese, lavosh, quince paste and muscatels (GFO) Chefs selection dessert canapes
FIRST	SIDES
Tuna, ponzu, smoked asparagus Confit duck leg and lentil salad (GF) Carpaccio, parmesan and rocket (GF & DFO) Asparagus, burrata, spiced pea, daikon and almond (V & VEO) Roasted pork belly, cauliflower, citrus salad	Selection of two sides \$10 per person Cos salad, vinaigrette & shallot (VE & GF) Triple fried potatoes, chimichurri Crispy broccolini, almond hummus, labneh (GF) Green beans (GF)
SECOND	
Lemon and parsley roasted chicken maryland, pearl barley salad House made gnocchi with seasonal sauce (VE) Market fish, coconut curry, cucumber, lime and rice (GF & DF) 250g Pepper crusted porterhouse, mash potato, tomato chutney & jus (GF) Optional Protein Upgrade: 150g 4+ Wagyu Fillet \$25 per guest 150g 9+ Wagyu Striploin \$60 per guest	





SHARING MENUS

PLEASE SELECT FROM THE FOLLOWING FOR YOUR SHARED MENU

TO START

Lost Loaf Sourdough bread and homemade churned salted butter \$3.50 per guest

FIRST

Lamb skewers, mint lemon garlic yoghurt and red onion salad (GFO)
Hiramasa kingfish, blood orange, roasted peanut and chilli
Boned confit duck, lentil salad (GF)
Charcuterie, parfait, terrine, pickled vegetables, toast and fruit chutney (GFO)
Roasted pork belly, cauliflower, citrus salad
Gnocchi and seasonal sauce (VE)

SECOND

750-lkg T-bone steak, potato, onion gratin and green beans (GF)
Market fish, coconut curry, cucumber lime salad and steamed rice (GF & DF)
Roasted cauliflower, almond sunflower hummus, zucchini mint and parsley salad (V, GF, DF)
Lemon and parsley roasted chicken, pearl barley salad and corn on the cobb
Smoked short ribs, slaw and sweet potato mash (GF)

THIRD

Apple crumble, custard cream and ice cream
Dark chocolate cake, salted caramel ice cream
Pavlova, seasonal fruits and cream (GF & DF)
Baked lemon tart, candied lemon and double cream
Basque cheesecake and berries (GFO)
Sticky date pudding, butterscotch and vanilla ice cream
Chef selection of dessert canapes



BEVERAGE PACKAGES

\$45 PER PERSON BASED ON A TWO-HOUR PERIOD

Koonunga Hill Autumn Riesling, Eden Valley & Barossa
Penfolds Max’s Chardonnay, South Australia
Penfolds Max’s Rosé, Adelaide Hills
Koonunga Hill Seventy Six Shiraz Cabernet, South Australia

\$65 PER PERSON BASED ON A TWO-HOUR PERIOD
(THIS PACKAGE INCLUDES SPARKLING WINE)

Bin 51 Riesling, Eden Valley
Bin 311 Chardonnay, Multi Regional
Bin 23 Pinot Noir, Adelaide Hills
Bin 28 Shiraz, South Australia
Georg Jensen Hallmark Cuvée NV, Multi Regional

\$95 PER PERSON BASED ON A TWO-HOUR PERIOD

Bin 51 Riesling, Eden Valley
Bin 311 Chardonnay, Multi Regional
Bin 28 Shiraz, South Australia
Bin 389 Cabernet Shiraz, South Australia
Georg Jensen Hallmark Cuvée NV, Multi Regional

All wine and beverage packages include bottled water (still and sparkling), soft drinks, tea and coffee and beer (we offer Coopers Pale Ale and Coopers Premium Light).





FOR ALL YOUR EVENT ENQUIRIES PLEASE CONTACT

CORPORATE EVENTS & TOURISM EXPERIENCES

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WEDDINGS, PRIVATE AND FAMILY CELEBRATIONS

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