

SINGLE VINEYARD / SUSTAINABLY FARMED

Margan Wines & Restaurant is a multi-generational grape growing and winemaking business with an acclaimed wine and food tourism operation.

The estate farms 100 hectares of vines following regenerative agricultural principles and is certified Sustainably Farmed (SWA).

Margan specialises in sustainability focused tours and dining experiences, showcasing our vineyards, one-hectare kitchen garden and winery.

Available for small (10 to 40 delegates) and large (up to 120 delegates) groups.



EVENTS OVERVIEW

Event Spaces

The Restaurant 23 50

Beautifully decorated and featuring stylish, comfortable furniture, this intimate space can cater for up to 50 guests.

The Lawn 🚜 120

The lawn opens out to our garden areas and olive grove. It is a great area for enjoying pre-dinner drinks and canapes and watching spectacular sunsets over Yellow Rock.

Cellar Door 🚜 40

The striking rammed earth Cellar Door can be available for exclusive use for evening events and provides an intimate bar area for guests to mingle. It is adjacent to the Courtyard so can be opened to this area and flows into the Restaurant.

The Courtyard 23 60

The charming Courtyard provides a warm welcome for guests at Margan. Soft lighting, antique French iron gates, fountain and lush landscaping add to the wow factor as guests enjoy pre-dinner drinks and canapes.



Our stunning rammed earth Barrel Room is where we mature wine in beautiful French oak casks providing an impressive backdrop for your event. The area is presented in a striking but simple way that requires no additional styling but will also allow for extra elements to be added including theming and florals to suit each event.



EVENTS HIGHLIGHTS

We tailor bespoke events to the needs of our clients and guests. The below options have proved particularly successful, engaging delegates beyond the ordinary, and providing unmatched wine and dining experiences.

Masterclasses

Our knowledgeable team will curate a masterclass on any of Margan's unique offerings, from our sustainably farmed, single-vineyard wines to our botanical estate-made Vermouth. These masterclasses are run in groups of up to 20 guests and can be run in succession or simultaneously.

Tours

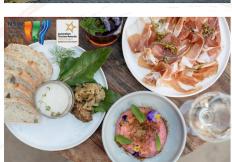
An integral aspect of our tourism operations on our property are our sustainability focused tours of our home property, Ceres Hill. Tours feature discussion of our winemaking practices, innovative viticulture, provenance of our kitchen garden & orchard and our on-site winery. Tours can operate in groups of up to 20 guests and can be run in succession or simultaneously.

Wine Tasting

The perfect way to engage with our premium single vineyard sustainably-farmed White Label range of wines! We curate our wines tastings to your requirements including time, knowledge to impart or theme. Tastings can be run in small and large groups, larger groups are subject to capacity requirements, can also be run in succession to or simultaneously to other experiences.

Dining

Whether it's canapes on the lawn, dining on a two course menu in the Restaurant or enjoying a tasting menu in the Barrel Room our Chef hatted dining experiences are perfect to bring your team together. Suitable for small and large groups, private exclusive hire is subject to minimum spend requirements.





FOR ENQUIRIES & MORE INFO CONTACT US: E: EVENTS@MARGAN.COM.AU

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