



SIDEWOOD ESTATE

FUNCTIONS & EVENTS





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Sidewood Estate

Events for groups 10-60

Sidewood Estate is a family-owned winery and restaurant with a 5 Red Star Halliday Wine Companion accreditation. Nestled in the cool climate region of the Adelaide Hills it is the perfect location for your celebration!

Our venue was custom built in 2020. You'll find us a short 25 minute drive from the CBD in the picturesque Adelaide Hills township of Hahndorf. Set amongst a stunning mix of eucalypts, landscaped gardens and cider apple orchards, our modern yet cosy venue radiates elegance and style. Step through our doors to find open fires, warm, sleek interiors and furnishings, a separate cellar door and tasting room, private dining room, bars, a weather- protected alfresco deck and booths, pétanque greens, easy and ample parking and even a children's playground.

Our menu options reflect the diversity offered by the variety of spaces and experiences we offer. The Sidewood team has vast experience in catering and are as comfortable delivering pizzas from our woodfired pizza oven for a casual group get-together as we are hosting intimate, wine-matched degustation events or a decadent 3 course set menu to a large group celebrating a significant life event.

Delve into the following pages to see the variety of spaces and experiences we offer.





Special Occasion Menu

The sample menus are an example of the style, quantity and number of options your guests will enjoy on their menu. We always ensure there will be a balanced offering of vegetarian, seafood, white and red meat options for your guests. All guests with dietary requirements will be accommodated. If you wish to select which of the 3 main courses your guests will choose from on the day, please request a copy of the current à la carte menu otherwise our chef will select these for you.

Please note we require no less than 7 days notice of dish selections and/or any dietary requirements.

Every effort is made to meet informed allergy and dietary restrictions but cannot be guaranteed. No responsibility will be held or liability assumed by Sidewood or their staff for any adverse reactions that may occur. Please note that all of our food is prepared in kitchens where such allergens are used.





Group Menu

Two or Three Courses

TWO COURSES | \$68 PER ADULT

- shared entrées
- choice of three main courses (these form a limited menu for guests to order individually from on the day)
- shared side

* two course menu not available for reservations November-January

THREE COURSES | \$85 PER ADULT

- shared entrées
- choice of three main courses (these form a limited menu for guests to order individually from on the day)
- shared side
- choice of four desserts

CHILDREN | \$25 PER CHILD

- choice of kids menu main meal
- kids ice-cream
- glass of soft drink

(Please note that this menu applies for children under 12 years of age. Children 12 years and above are considered as adults regarding set menu pricing chosen by the group and meals provided)

Sample Menu

SHARED ENTRÉE

(chef's choice)

- garlic & rosemary focaccia, warmed olives (vg)
- charcuterie selection of local cured meats, mozzarella, pickles
- gin & beetroot cured gravlax, avocado cream fraiche, herbs (gf)
- crisp fried eggplant (vg), yuzu mayo, furikake, sweet miso sauce (gf/v)

MAIN COURSES | CHOICE OF

- crumbed fish of the day, crispy potato, green goddess tartare
- roasted pork belly, wasabi pea puree, soy king oyster mushrooms
- limestone coast 250gm sirloin chargrilled, red wine butter, crispy waffle potatoes, truffle pecorino

SHARED SIDE DISH

- fried waffle potatoes (vg), aioli (v)

DESSERT

- pear and almond tart, pear mousse, marmalade
- artisan cheese plate, quince paste, crackers





Woodfired Pizza Menu

Casual Group – Weather-proof Deck seating only

PIZZAS AND PLATTERS | \$55 PER ADULT

- shared charcuterie
- shared entrées (chef's choice)
- shared pizzas (chef's choice)

CHILDREN | \$25 PER CHILD UNDER 12

- kid's ham and cheese pizza
- kid's ice-cream
- glass of soft drink

SAMPLE GROUP MENU

SHARED ENTRÉE

- garlic & rosemary focaccia, warmed olives (vg)
- charcuterie selection of local cured meats, mozzarella, pickles
- cheese, quince paste, nuts, seed crackers
- gin & beetroot cured gravlax, avocado cream fraiche, herbs (gf)

PIZZA SELECTION

- margherita, tomato, buffalo mozzarella, basil
- mushrooms, fontina cheese, rosemary
- roasted broccoli, white anchovy, garlic and chilli
- pork sausage and fennel
- pepperoni, tomato, olives, cheese, oregano
- prawn, tomato, roasted red capsicum, salsa verde
- quattro formaggio – mozzarella, fontina, parmesan and gorgonzola

(gluten free bases available)

Please note that spots are limited for this menu - delay in choosing menus may see this option become unavailable.





Canapé Packages

Minimum 40 people

We host cocktail events on the weather-protected deck if weather does not permit an outdoor location. Please see 'Exclusive Space Hire & Minimum Spend Requirements'

CANAPÉ PACKAGE | \$60 PER PERSON

- shared antipasto & charcuterie platters
- select 8 canapé items per person.
- roaming wood oven pizza
- cheese boards and selection of 2 sweet petit fours (chef's choice)

Canapé Item Options

- crispy risotto balls:
 - porcini mushroom or bolognese or pancetta and pea
- mini filet mignon, hollandaise
- greek lamb patty, mint and radish tzatziki
- teriyaki beef, crispy rice cake, toasted sesame
- crispy pork belly spoons, pineapple salad
- pulled pork, pink lady apple, crème fraîche, chervil
- cauliflower tartlets, seared Morten Bay bug meat
- roasted vegetable tartlets, pesto
- mushroom tartlets, truffled pecorino
- vegetarian spring rolls, homemade sweet chili
- witlof boats, nectarine and fetta salad, toasted almond
- grilled rice cake, miso eggplant, spring onion
- cauliflower popcorn, spicy aioli
- tempura vegetables, dipping sauce
- buttermilk fried chicken pieces, peri peri mayo
- chicken escabeche, sherry vinegar, green olive
- satay chicken skewers, peanut sauce
- thai chicken cakes, sambal sauce, lime leaf
- sweetcorn fritters topped with avocado and prawn
- smoked salmon on rye, caper mayo, chives
- sugar cured salmon, steamed potato, horseradish
- smoked trout and herb ricotta on witlof, salmon roe

Beverage Options

DRINKS ON CONSUMPTION

Guests have access to our full range of beverages and all orders are placed on one bill to be accumulated to achieve the minimum spend required. The cost of any additional beverages above the minimum spend is required to be settled at the conclusion of the event by credit card.

Reduced wine lists can be arranged for groups opting for drinks on consumption.

Please note that groups in our outdoor courtyard or on our day beds do also have access to the Apple Shed Bar on weekends for individual drinks purchases.

Beverage Packages

ESTATE RANGE

Choose 1 sparkling, 2 whites, 2 reds
2hrs | \$47 3hrs | \$57 4hrs | \$67 5hrs | \$75

Sidewood Estate NV Sparkling
Sidewood Estate NV Sparkling Pinot Rosé
Sidewood Estate Pinot Gris
Sidewood Estate Sauvignon Blanc
Sidewood Estate Chardonnay
Sidewood Estate Tempranillo Rosé
Sidewood Estate Pinot Noir
Sidewood Estate Shiraz

Tap beer & Sidewood Estate Ciders
Juices, soft drinks

PLATINUM RANGE

Choose 1 sparkling, 2 whites, 2 reds
2hrs | \$60 3hrs | \$73 4hrs | \$85 5hrs | \$97

Sidewood Isabella Rosé Sparkling
Sidewood Sparkling Chloe Cuvée
Sidewood Mappinga Fume Blanc
Sidewood Mappinga Chardonnay
Sidewood Estate Signature 777 Pinot Noir
Sidewood Estate Signature 'Abel' Pinot Noir
Sidewood Estate Signature 'Oberlin' Pinot Noir
Sidewood Mappinga Shiraz

Tap beer & Sidewood Estate Ciders
Juices, soft drinks

Bespoke packages can be arranged.



Exclusive Space Hire & Minimum Spends

EXCLUSIVE DECK HIRE

The large, undercover, heated, hardwood deck overlooks and opens out onto eucalyptus gardens and the pétanque courts giving a picturesque outlook for your guests. The versatile café blinds help keep guests warm on colder days and can be opened up on warmer ones. If you wish to hire this space exclusively for your guests it can seat up to 120 people. The following minimum food and beverage spends apply to hire the deck space exclusively for your guests. Please note that all bookings over 60 people are required to have this space exclusively.

MONDAY TO THURSDAY

11.30am - 4.30pm or 5.30pm - 11.45pm

\$3,000 minimum spend

*Excluding Nov - Jan please discuss with our function staff if you are looking to book during this peak period.

FRIDAYS

11.30am - 4.30pm | \$6,000 minimum spend or

6.00pm - 11.45pm | \$3,000 minimum spend

SATURDAY TO SUNDAY

11.30am - 4.30pm | \$8,000 minimum spend or

6.00pm - 11.45pm | \$6,000 minimum spend

PRIVATE DINING MAPPINGA ROOM

Our Mappinga Room can accommodate for groups of up to 30 people maximum for seated functions and 50 people for cocktail style/canapé functions. This space strictly accommodates for guests aged 16+ only. The Private Mappinga Dining Room is separate from the main restaurant. It's a luxurious intimate space featuring Australian art, wood fires and beautiful furnishings. Please refer to the Mappinga Room information for further details.

MONDAY TO THURSDAY

11.30am - 4.30pm or 5.30pm - 11.45pm

\$1,000 minimum spend

FRIDAYS

11.30am - 4.30pm or 5.30pm - 11.45pm

\$1,500 minimum spend*

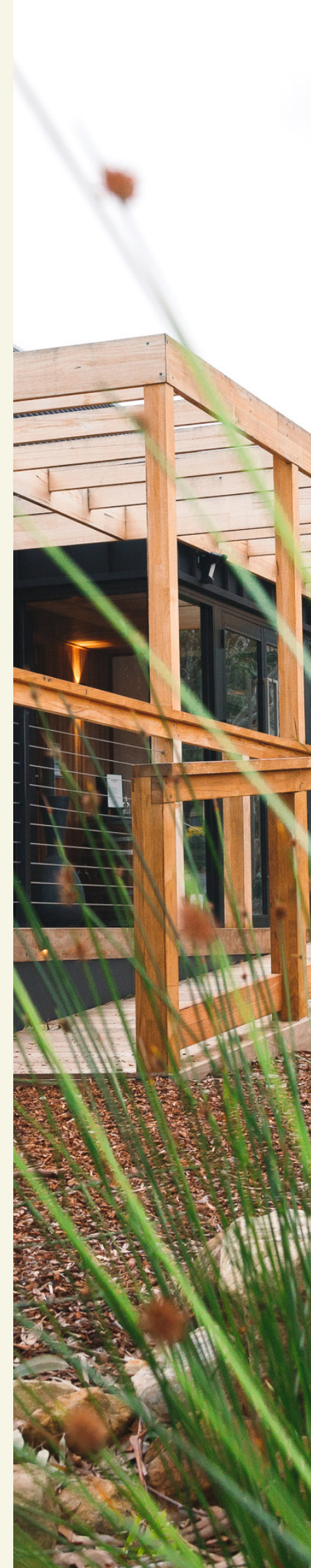
SATURDAY & SUNDAY

11.30am - 4.30pm or 6.00pm - 11.45pm

\$1,500 minimum spend*

*In the month of December groups are required to spend a minimum of \$3,000 in the Mappinga room Friday - Sunday.

Please note that groups utilising this private space will be required to provide a credit card with a pre-authorisation of \$2,000 which will be retained in the event of any breakages, property damage (including damage to our private art collection), and/or missing bottles of wine or merchandise.





Full Venue Hire

Excluding the Cellar Door and Private Dining Room

Secure the entire venue for your guests exclusively. Perfect for a group celebrating a special occasion. You can enjoy canapés, cocktails & a few rounds of lawn bowls before sitting down to your custom designed seating arrangement on the deck where our experienced staff will offer full table service.

MONDAY TO THURSDAY

11.30am - 4.30pm or 5.30pm - 11.45pm

\$6,000 minimum spend + \$200 venue hire

*Excluding Nov – Jan where our Friday pricing is applicable to all week days

FRIDAYS

11.30am - 4.30pm | \$15,000 minimum spend + \$500 venue hire

5.30pm - 11.45pm | \$8,000 minimum spend + \$200 venue hire

SATURDAY TO SUNDAY

11.30am - 4.30pm | \$20,000 minimum spend + \$1,000 venue hire

6.00pm - 11.45pm | \$12,000 minimum spend + \$500 venue hire



TERMS & CONDITIONS

Sidewood has an outstanding reputation for hosting and supporting memorable events. The following Terms and Conditions address many frequently asked questions and ensure our valued customers understand the booking terms. Please read carefully prior to providing your credit card details to secure the reservation.

BOOKING CONFIRMATION:

To secure this booking we require a holding charge of \$30.00 per adult & \$15 per child – funds will be verified and held on the presented credit card, but no charges will be deducted unless there is a cancellation. This is not a deposit as no charges are processed. All reservations are deemed tentative until this pre-authorisation has been completed. If this is not complete and your reservation is not confirmed within seven days of being made then Sidewood Estate reserves the right to cancel the reservation.

GUEST ATTENDANCE:

We ask that guest attendance be confirmed 7 days prior to the event. Any change needs to be communicated 24 hours prior to the event. Funds will not be deducted from your account when confirming your reservation however, the \$30/\$15 does act as our cancellation fee and will be charged in the event of cancellation or reduction in guest numbers with less than 24 hours' notice.

COVID 19 OR NATURAL DISASTER:

If Sidewood Estate is unable to hold your event for reasons of Force Majeure; Sidewood are not liable for any loss or damage incurred as a result of any events that are outside the reasonable control of Sidewood. This includes State and Federal Government restrictions imposed. If capacity is decreased we will prioritise reservations in the order booked. No cancellation fees will be payable and we will do our very best to accommodate as many of our bookings as possible. Where we are unable to accommodate your reservation as planned, we will work with you to re-book on another date.

MENU SELECTION:

We ask that your group menu is selected no later than 7 days prior to the event.

We do allow for BYO celebration cakes with a cakeage fee of \$5 per person to consume it on the premises. This fee is waived if all guests order dessert. Our staff will cut and serve the cake for your guests. Sidewood does not provide or bake celebration cakes.

SERVICE OF ALCOHOL:

Sidewood Estate offers our award winning wines and ciders along with a selection of local beers, spirits and non-alcoholic options. Please request a copy of our wine list if required. If selecting a beverage package all members of the group 18 years and over are required to be on the package. Individually purchased drinks can be arranged by guests from our indoor bar adjacent to our deck space or our alfresco bar. We do not allow BYO unless prior written consent has been granted by management, and a corkage fee of \$25 per bottle would apply.

Sidewood is committed to responsible service of alcohol and will not serve alcohol to patrons under the age of 18 years or guests deemed too intoxicated. Intoxicated or disorderly patrons may be asked to leave the premises in accordance with the Liquor Licensing Act 1997.

PAYMENTS & PRICING:

Sidewood offers bar tabs or drinks on consumption. If opting for drinks on consumption, all drinks will be placed onto a single bill to be paid together as a whole at the end of the day (the final bill can be split a maximum of 4 ways).

Please note that Public Holidays incur a 15% surcharge on all food and beverage.

The package pricing for group menus will be subject to a CPI increase annually in the month of September. All bookings for the month of October onwards will attract the new pricing. Please request a firm price if unsure.

DECORATIONS & EXTERNAL CONTRACTORS:

You are welcome to supply your own decorations but please note that organisation and set up of these is the sole responsibility of the guest. We can accept delivery of items on the day of your reservation. We do not allow confetti, glitter, table scatters, sticky tape, silly string, party poppers, or any other mess-inducing items and use of any of these items will see a \$250 de-foul fee retained for cleaning costs.