



SIDEWOOD ESTATE

MAPPINGA ROOM





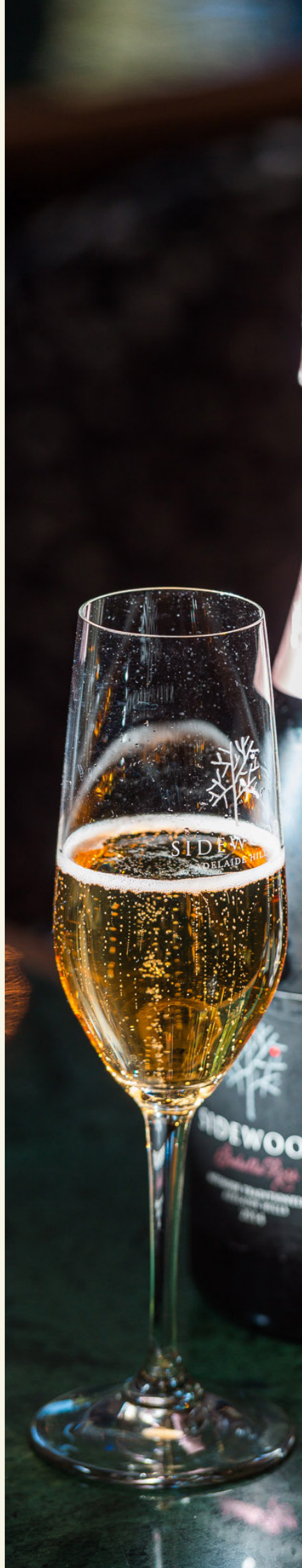
Mappinga Room Private Dining

A unique experience you and your guests will remember for years to come. Our private Mappinga dining room offers a visual and sensual journey.

Head Chef Ali Seedsman crafts contemporary Australasian menus carefully matched to our award winning wines by our Master Sommelier. The sleek private dining room is separate from the main restaurant. Seat your guests at the long antique dining table in a warm and modern dining room with its own combustion wood fire. Perfect to celebrate an intimate special occasion, corporate event or cocktail party. The Mappinga room can seat a maximum of 30 guests and 50 for a stand up event.

At Sidewood we offer the unique opportunity for you to curate your own bespoke degustation menu for your guests. This way you can ensure the offering will suit your guests tastes and wine interest. Please don't hesitate to discuss any requests for particular wine or matched dishes when making your reservation.

We ask that all dish selections & dietary requirements are confirmed within 14 days of your reservation to allow the kitchen ample time to order speciality ingredients.





Mappinga Room Sample Menu Options

3 Course Set Menu | \$85 pp
- \$30 wine match (optional)

5 Course Set Menu | \$95 pp
- \$45 wine match (optional)

7 Course Set Menu | \$130 pp
- \$65 wine match (optional)

Canapé
- On arrival | \$20 per person
- Full canapé dinner | pricing variable

All menu items are subject to change.

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.

Mappinga Room Canapé Options

Standing Canapés

Allow your guests to mingle and relax into the occasion and begin your event with a selection of standing canapés, which you may wish to enjoy at the lawnballs court.

Choose 5 for on arrival

- Cheese gougeres
- Steak tartare on seeded crackers
- Mini crab sandwiches, nasturtium, fine herbs
- Chicken liver pate, lavosh, quince
- Pork and pistachio terrine on crouton, fresh pear, pickled shallot
- Zeppoli with anchovies
- Teriyaki salmon on cucumber, wasabi mayo, furikake
- Tempura prawns, dipping sauce
- Cauliflower tartlet, seared scallop
- Natural oysters
- Cheese croquettes, smoked tomato aioli
- Crispy wafer, duck and coconut salad, fried shallot
- Fried potato, smoked trout, crispy capers, horseradish
- Blue cheese terrine, lavosh, pink lady apple, caramelised apple balsamic





Mappinga Room Sample Menu

STARTER

Choose 1

Steamed mushroom wonton, shitake broth
Sidewood Estate Pear Cider

Cauliflower and oyster soup, poached oyster,
salmon roe, chives
2015 Sidewood Cassandra Blanc de Blancs

Aburi prawns, cucumber & nori salad, grilled rice cakes
2015 Sidewood Sparkling Chloe Cuvee

MAIN

Choose 3 for 5 course

Choose 4 for 7 course

Crispy fried eggs, smoked mushroom soy, wilted greens, chilli
2021 Sidewood Sauvignon Banc

Warm sesame and shallot marinated chicken salad, rice berries,
fried ginger, lotus root
2021 Sidewood Sauvignon Banc

Kingfish sashimi, soy, ginger, seaweed salad, wasabi mayo
2019 Sidewood Pinot Blanc

Roasted baby quail, braised faro, salsa verde
2019 Sidewood Pinot Blanc

Caramelised beetroot & Spanish onion, creamy aged goat cheese,
rocket, green garlic & marjoram emulsion
2019 Sidewood Estate Chardonnay

Slow braised nomad chicken, tarragon, Dijon, tweedvale cream,
pangkarra wholegrain linguine
2018 Sidewood Mappinga Chardonnay

Market fish, tomato & fenugreek leaf sauce, cucumber raita
2019 Sidewood Mappinga Fumé Blanc

Fresh pasta with seared scallops and hazelnut butter
2018 Sidewood Mappinga Chardonnay

T-smoked ocean trout, three pea salad, smoked buttermilk dressing,
black salt, coddled egg
2020 Sidewood Tempranillo Rosé

12-hour pork shoulder, wood fungus, shitake mushroom, star anise
glaze, radish cake
2019 Sidewood Oberlin Pinot Noir

Rolled loin of lamb, parsley stuffing, cultured butter roasted pumpkin
2019 Sidewood Tyre Fitter Syrah

Potato gnocchi, winter vegetable ragout, cavolo nero, truffle cream
2018 Sidewood Old China Hand Syrah

Wood oven roasted beef or pork scotch fillet, crispy garlic potatoes,
parsnips, swede, asparagus, hollandaise
2017 Sidewood Mappinga Shiraz (beef)
2019 Sidewood Abel Pinot Noir (pork)





DESSERT

Choose 1 for 5 Course

Choose 2 for 7 Course

Mandarin curd tartlet, blood orange and champagne granita,
citrus salad

2021 Sidewood Pinot Gris

Apricot & white chocolate cheesecake, apricot jelly, vanilla bean
ice cream

NV Sidewood Sparkling Pinot Noir

Steamed banana, wattle seed & pecan pudding, caramel custard,
crème fraîche

Sidewood Estate Pineapple Cider

Comte, Adelaide Hills Royal Gala apple, seed cracker

Sidewood Estate Apple Cider

Aged cheddar, caramalised onion jam, lavosh

Special release shiraz

All degustation menus are completed with barista made coffee,
a selection of teas & handmade truffles.





Beverage Options

Matched Wines

3 Course \$30 per person
5 Course \$45 per person
7 Course \$65 per person

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 drinks lists can be arranged for groups opting for drinks on consumption and menus printed.

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.





Minimum Spend & Venue Hire Requirements

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.

Monday to Thursday

11:30 am – 4:30 pm or 5:30 pm – 11:45 pm

\$1,000 minimum spend

Fridays

11:30 am – 4:30 pm or 5:30 pm – 11:45 pm

\$1,500 minimum spend*

Saturday to Sunday

11:30 am – 4:30 pm or 6 pm – 11:45 pm

\$1,500 minimum spend*

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

Please note that groups utilising the Mappinga Room will be required to provide credit card 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.

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 our 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 \$2,000 - 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 14 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 \$2,000 does act as our cancellation fee and a portion 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 work with you to accommodate as many of your guests as possible. Where we are unable to accommodate your reservation as planned, we will work with you to re-book on another date.





Terms & Conditions

Menu Selection:

We ask that your group menu is selected no later than 14 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 also order desserts. 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. We do not allow BYO unless prior written consent has been granted by management. 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:

Our Mappinga Private Dining room offers matched wines, drinks on consumption (including exclusive wine lists) or beverage packages. 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 pricing for set 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 from your pre-authorisation for cleaning costs.