



SIDEWOOD ESTATE

FUNCTIONS & EVENTS





Sidewood Estate

Events for groups 60-350

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 2019. 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.

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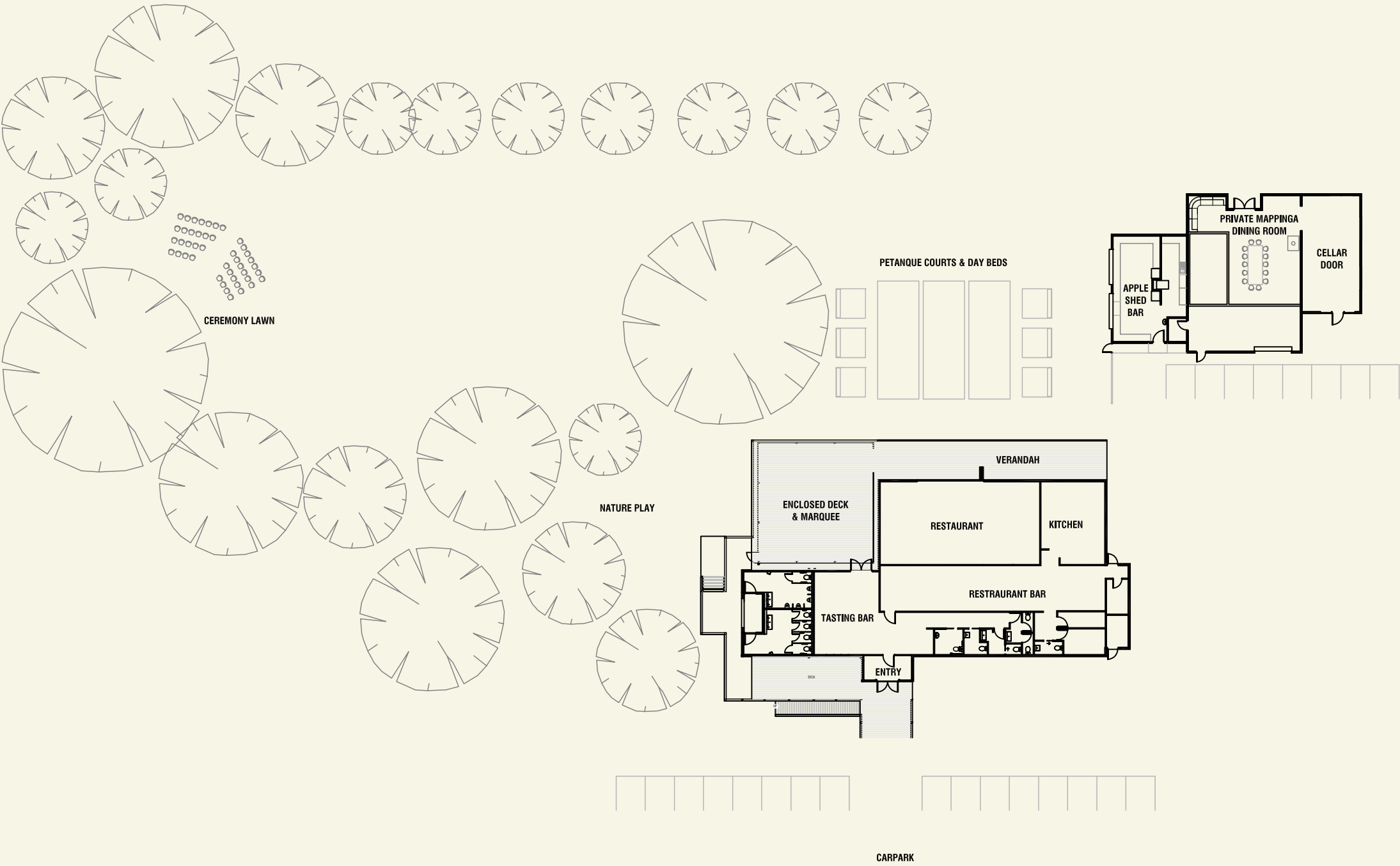
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Venue Plan





The Restaurant

The main restaurant space uses natural materials, including giant Victorian ash trusses, local stone flooring, warm caramel leather banquettes and a large open fire. The venue also features an eclectic collection of Australian art, including works by Olsen, Blackman, Boissevain and Grey-Smith. This space would be the perfect choice if you want a exclusive private area for your guests to sit in smaller groups to enjoy a meal separate from the general public.

The restaurant can be a multifunctional space depending on your event. From sit down dinners, long lunches, wine tastings or even cocktails and canapés.

If you are booking the entire venue this space is great to use for wine tasting experiences.

RESTAURANT INTERIOR ONLY

MONDAY - FRIDAY

11:30am – 5:00pm \$4,000 minimum spend

SUNDAY

11:30am – 4:30pm \$14,000 minimum spend

FRIDAY - SATURDAY

6:00pm – 11:45pm \$12,000 minimum spend

Please note no more than background level music after 9pm.

REQUIRED DEPOSIT

\$1,000





The Deck

The interior restaurant flows outside onto an enormous hardwood deck which offers many different types of casual dining experiences. From lounges in front of an open two-way stone fireplace to bar stools or formally set dining tables. It's a flexible space that can accommodate up to 120 seated or 200 for cocktail events. The space is fully enclosed with plastic blinds and heated with both an open fire place and gas heaters. During the warmer months the blinds open up for an alfresco deck experience with an external cooling system to keep your guests comfortable. This area is perfect to give a larger group a space of their own but allows them to spill out onto the lawn bowl courts and children into the nature play spaces. If your group is less than 100 people we can use the rest of the space for stand up mingling, cake and/or present tables or even lounges if space permits.

MONDAY - THURSDAY*

11:30am – 4:30pm \$3000 minimum spend

FRIDAYS

11:30am – 4:30pm \$6,000 minimum spend or
6:00pm – 11:30pm \$3,000 minimum spend

SATURDAY - SUNDAY

11:30am – 4:30pm \$8,000 minimum spend
6:00pm – 11:30pm \$6,000 minimum spend – SATURDAY
6:00pm – 10:00pm \$3,000 minimum spend – SUNDAY

REQUIRED DEPOSIT

\$1,000

*Excluding Nov – Jan please discuss with our function staff if looking to book during this peak period.
Please note no more than background level music after 6pm.





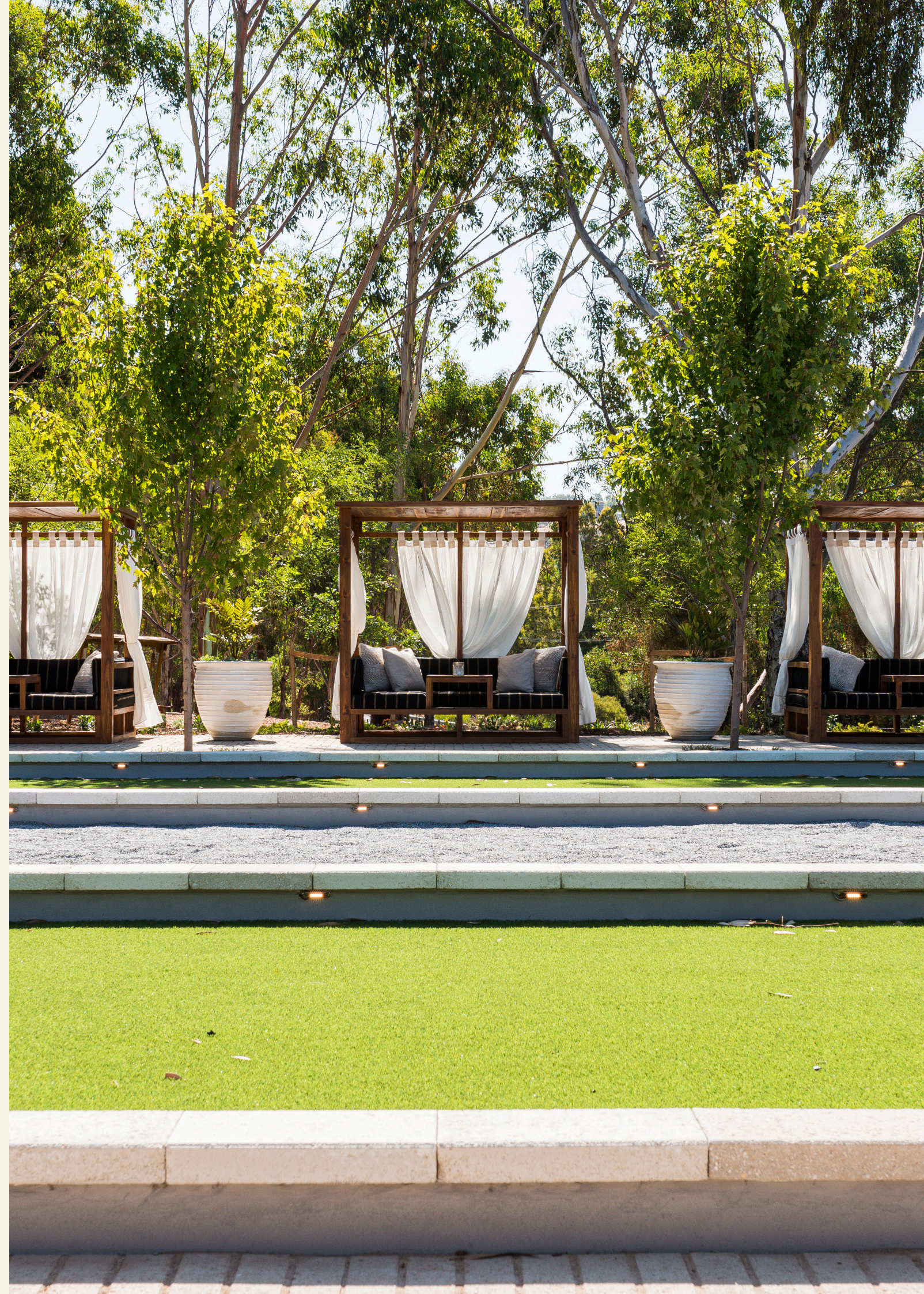
Outdoor Spaces

At Sidewood we are all about enjoying our environment. Set amongst a stunning mix of eucalyptus and landscaped gardens why wouldn't we! Our stunning petanque and lawn bowl courts have day beds and other lush lounging spaces, perfect for soaking up sunshine in an adults only space, while our nature play spaces are a wonderland to keep little guests happy.

We do not book these spaces separately unless you book the entire venue. Your guests may access these spaces on the day along with other guests. Please be aware that these spaces are not protected from the weather.

CHILDREN'S PLAY SPACE & LAWN GAMES

Sidewood's extensive children's play space mean it's the perfect choice for a Christening or significant birthday where adults and children celebrate together. Why not make it really special by booking some extra entertainment, such as face painting, a jumping castle or a petting zoo.





The Full Venue

Excluding the Cellar Door and Private Dining Room

Want to reserve everything we have to offer exclusively for you and your guests? Complete privacy, bring in your own entertainment, set up the different spaces to suit you and the experiences you want to offer? Why not hire the full venue!

MONDAY TO THURSDAY*

11:30 am – 4:30 pm or 5:30 pm – 10:00 pm
\$6,000 minimum spend + \$200 venue hire

FRIDAYS

11:30 am–4:30 pm \$15,000 minimum spend + \$500 venue hire
5:30 pm–11:30 pm \$8,000 minimum spend + \$200 venue hire

SATURDAY & SUNDAY

11:30 am – 4:30 pm \$25,000 minimum spend + \$1,000 venue hire

Saturday Evening

6:00 pm – 11:30 pm \$12,000 minimum spend + \$500 venue hire

Sunday Evening

6:00 pm – 10:00 pm \$12,000 minimum spend + \$500 venue hire

REQUIRED DEPOSIT

\$1,000

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

Please note no more than background level music after 9pm.

Venue hire inclusions consist of long trestle tables and chairs, linen napkins, full table settings including client supplied table decorations, flexible table plans, set up of display tables, in-house audio and microphone, dedicated bar, event co-ordination and execution.





Beverage Options

We offer beverage packages or a bar tab. If opting for drinks on consumption, all drinks are placed onto a single bill to be paid as a whole at the end of the day (this bill can be split to a maximum of 4 ways). You are welcome to swap to guests purchasing their own drinks after the minimum spend requirements have been met. This can be accommodated at either our inside Foyer Bar or the alfresco Apple Shed Bar.

Limited drinks menus can be arranged for guests opting for drinks on consumption. Please select range from either the Estate or the Platinum Beverage Package and add any other offerings you'd like such as a gin and tonic. Specialised drinks lists will be printed for the table on the day.

If selecting a beverage package all members of the group 18 years and over are required to be on the package.

All guests under the age of 17 will be charged \$25 for a non alcoholic beverage package.

Beverage package options, products and vintages may change according to product availability.

Bespoke packages can be arranged on request.

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
Sidewood Nearly Naked NV Sparkling - 0% Alcohol
Sidewood Nearly Naked Sauvignon Blanc - 0% Alcohol

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
Sidewood Nearly Naked NV Sparkling - 0% Alcohol
Sidewood Nearly Naked Sauvignon Blanc - 0% Alcohol

Tap beer & Sidewood Estate Ciders
Juices, soft drinks



Menu Options

For a sit-down dining experience, we generally offer our seasonally based Chef's Selection 5 Course Share Menu* for larger groups as per below:

CHEF'S SELECTION | 5 COURSE SHARE MENU

- 3 shared entrées
- 2 shared mains

However, our Menu is quite flexible so we strongly encourage you to meet with our Executive Chef Jamie Carter and Events and Functions Manager Melanie Moloney to go through your specific needs and requirements which will result in the perfect menu for your special function.

*Sample Menu is across, but please see our website for the latest menu offerings.

See 'Experiences' page to add arrival canapés and/or a personalised experience.

KIDS | \$25 PER CHILD

- Kids main meal
- Kids ice-cream
- Glass of soft drink

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

*We try to accomodate all requests so don't be afraid to ask.

Sample Menu

SHARED ENTRÉE

- charcuterie of cured meats, pickles, house marinated olives & focaccia (gfa)
- chargrilled S.A. octopus, pepperonata, chorizo, romesco, potato aioli (gf/df)
- fire roast cauliflower, kimchi baby cucumbers, gochujang hummus, smoked pap oil (gf/ve)
- grassfed beef tartare, shichimi togarashi, picked ginger, katsuobushi (gf/df)
- fresh fettucine, house smoked ocean trout, preserved lemon, watercress (v)
- gnocco fritto, La Stella burrata, confit cherry tomatoes, San Danielle prosciutto, apple balsamic (gfa/vga)
- hot and sour prawn larb, coriander and mint, cos lettuce cups (gf/df)

MAIN COURSES | CHOICE OF

- wood oven chimichurri chook, parsnip velouté, apple and smoked almonds (gf)
- masterstock duck, roast pumpkin puree, baby beets, crispy enoki (gf/df)
- 12 hour lamb shoulder, fire roasted baba ganoush, freekeh tabbouleh, pomegranate & lamb jus (gf/df)
- panfried gnocchi, Hahndorf venison, pecorino
- whole baby barra, green mango & papaya, namjim (df)
- chargrilled 500g wagyu rump, miso bernaïse, wilted spinach (gf)

SHARED SIDE DISH

- rocket salad and apple salad, parmesan, walnut pesto (gf)
- wood oven roasted brussel sprouts, chilli sauce, lemon (gf/v)
- roasted spuds, zhoug butter
- shoestring fries (gf/v)

DESSERT

- single origin 70% dark chocolate & orange lava cake, white chocolate ganache
- new season bruleed citrus tart, cardamon & pistachio ice cream (gf)
- malted peanut butter semifreddo, maple, peanut & banana popcorn
- affogato with hahndorf gelato, espresso, kahlua/frangelico/baileys (gf/vga)
- cheese 30gm, served with quince paste, muscatels, crackers (gfa)





Woodfired Pizza Menu

PIZZAS AND PLATTERS | \$55 PER ADULT

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

- charcuterie of cured meats, pickles, house marinated olives (gfa)
- woodfired focaccia (gfa)
- gnocco fritto, La Stella burrata, confit cherry tomatoes, San Danielle prosciutto, apple balsamic (gfa/vga)

PIZZA SELECTION

- crab & prawn cake, roasted cherry tomatoes, bonito flakes, basil, mozzarella
- pepperoni, kalamata olives, mozzarella, oregano
- mozzarella, lemon roasted broccoli, feta, pickled chili sauce, toasted pinenuts (v)
- confit garlic base :
- roasted mushrooms, parmigiano, provolone, mozzarella, thyme (v)
- prosciutto, roasted butternut, parmigiano, mozzarella, sage
- pancetta, charred brussel sprouts, parmigiano, black pepper, mozzarella, sherry vinegar dressing
- (gf bases and vegan cheese available)

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



Stand Up Cocktail Events

CANAPÉ PACKAGE | \$80 PER PERSON

- Shared antipasto & charcuterie platters
- Select 5 canapé items per person
- Followed by roaming wood oven pizza
(4 varieties including 1 vegetarian)
- Selection of 2 sweet petit fours

*You may add extra canapés for \$4.50 per item

*Cheese boards POA - please speak with our functions team

Sample Canapé 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

Canapé Item Options

- 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
- mushroom arancini
- vegetable tartlets with pickle and tamarind chutney (GF)
- vegetable spring rolls with spicy sauce (DF)
- bean avocado taco (DF/GF/VEG)
- bruschetta, tomato basil, olive pumpkin (DF/GF/VEG)
- pastry roll, fetta, sundried tomato
- ricotta gnocchi, fresh chilli pesto oil side
- cauliflower pakora, mango chutney GF/DF/VEG

Petit Fours:

- white chocolate & pistachio tart (gf)
- dark chocolate dipped strawberry



Experiences

At Sidewood Estate we have a reputation for being memorable. We are passionate about wine and love introducing them to people through unique and fun experiences. Your event at Sidewood will be so much more than sharing a meal. Why not add a little something special to your event and make sure it's a day your guests won't forget!

CUSTOMIZED WINE TASTING EXPERIENCES

Speak with our experienced sommeliers to design a special wine tasting to suit your occasion. Prices vary

SPARKLING SABRAGE ARRIVAL DRINKS

Learn how to open a bottle of Sidewood sparkling wine with a Sabre. A ceremonial tradition dating back to the 1800's, this is an experience on every true wine lovers' 'bucket list'. Why not add this opportunity to your arrival drinks. While your guests enjoy sparkling on arrival our in-house sparkling wine experts can teach guests the art of Sabrage at a dedicated Sabrage station. Pricing is \$300 for a 1 hour station set up on top of the beverage package or drinks on consumption choice. This option must be booked and pre-paid prior to the event

ALFRESCO CANAPES & LAWN BOWLS | \$25 PP

Kick off your event with a sense of fun and a sense of generosity with arrival canapes to be enjoyed over a few rounds of friendly lawn bowls. Includes exclusive use of the lawn bowls courts for 1 hour and 4 canape items per person.



Terms and 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 completing the Booking Form.

THE AGREEMENT:

The Client wishes to hire Sidewood Estate for a certain period as specified in the ‘Booking Agreement’ and to engage Sidewood to provide those services and associated equipment for the Event. The contract between the Client and Sidewood is comprised only of these Terms and Conditions and the ‘Booking Agreement’ to which these Terms and Conditions are annexed.

BOOKING TIME AND DURATION:

Normal Opening Hours:

Monday, Wednesday and Thursday: 11.30am – 5pm

Friday & Saturday: 11.30am – late

Sunday: 11.30am – 5pm

Please check with our functions team in advance of your reservation if you wish to extend your function beyond the agreed function times. Bookings that exceed the agreed hours on the day may incur an additional charge of up to \$1000.

Exclusive space or venue hire on a Friday or Saturday will have exclusive use of the booked space between the following times:

11:30 – 4:30pm or

5:30pm – 11:45pm

BOOKING CONFIRMATION & PAYMENTS:

All reservations are deemed tentative until a deposit has been received. Upon booking Sidewood will issue an invoice for a deposit of \$1,000. If the deposit is not paid Sidewood Estate reserves the right to cancel the tentative reservation.

Based upon the final number of minimum guests confirmed 14 days prior to the event date, an invoice will be issued to the client for the total costs or the minimum spend requirement, less any payments already paid. If the total costs of any applicable venue hire, catering or beverage packages exceeds the minimum spend the total cost amount will be invoiced. This invoice is to be fully paid no less than 7 days prior to the event.

Any additional guests added within the 14 days prior or further costs over and above the invoice paid may be settled by credit card upon the completion of the event. Sidewood accepts all credit cards (except diners), cash or direct deposit. A 1% credit card surcharge applies for all credit card transactions. Please note that Public Holidays incur a 15% surcharge on all food and beverage and minimum spends.

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.

Terms and Conditions

GUEST ATTENDANCE

We ask that guest attendance and any dietary requirements be confirmed 7 days prior to the event.

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 rebook on another date.

MENU SELECTION

We ask that your group menu is selected no later than 7 days prior to the event. Menus may change due to seasonal availability. We do allow for BYO celebration cakes with a cakeage fee of \$5 per person to consume it on premises. Our staff will cut and serve the cake for your guests. Sidewood does not provide or bake 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.

Individually purchased drinks can be arranged by guests from our indoor bar adjacent to our deck space or our alfresco bar adjacent to the pétanque courts.

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.

ADDITIONAL STAFF COSTS

Where applicable additional staff costs may be charged where set up costs or specific requirements outside our normal running of business. Labour is charged on an hourly basis with minimum hourly requirements.

PHOTOGRAPHY AND INTELLECTUAL PROPERTY

Sidewood reserves the right to photograph events at any point and use photography in subsequent promotional advertising. Sidewood also reserves the right to use or re-use any images in the public domain.

Terms and Conditions

Group bookings are required to give at least 2 weeks notice of any cancellation or change to guest numbers. Failure to do so will incur a \$30 charge per non attending person.

CANCELLATION OF EVENTS WITH EXCLUSIVE USE OF AN AREA

If the Client cancels their confirmed booking, a percentage of the minimum food & beverage spend is immediately due and payable to Sidewood (any monies paid will be applied towards this charge) on the following basis:-

Cancellation within 7 days of the Event date - 25% of the minimum spend commitment is due and payable.

Cancellation within 7 - 2 days of the Event date - 50% of the minimum spend commitment is due and payable.

Cancellation within 0 - 2 days of the Event date - 100% of the minimum spend commitment is due and payable.

In the event of either Federal or State Government guidelines pursuant to a general health issue (e.g. Covid-19 pandemic response) having the same effect on the business of Sidewood Estate as Force Majeure the following will apply:-

Guest numbers and final full payment will be required 7 days before the event in lieu of the standard 14 days requirement. If the Clients confirmed booking for their event cannot be held at all on the original confirmed date then:-

- a) Sidewood will consult with the Client to arrange another mutually acceptable date for their event.
- b) A credit will be raised by Sidewood for all monies paid by the Client and assigned to that new date.
- c) If no future date is mutually acceptable to the Client and Sidewood then a refund of monies will be offered in accordance with the next succeeding Clause.
- d) Upon receiving a written request for cancellation and refund 14 days prior to the agreed event date, Sidewood will refund 100% of the total amount paid except for 10% of their estimated final invoice costs to cover the direct expenses applicable to the Client's original booked date incurred by Sidewood in catering and planning for the event.

Terms and Conditions

DAMAGE & LIABILITY

The safety of all guests including minors is the responsibility of the Client. The Client must particularly ensure that minors are supervised at all times and note that all guests under 18 years of age are not permitted on the outdoor lawnbowls court.

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. Confetti, rice, table scatters or similar items are not permitted on the property.

All third party suppliers and their access rights, set-up times, equipment placement and bump out times are subject to the approval and reasonable directions of Sidewood Management.

Sidewood is a multi-use venue and all goods or equipment must be removed from the property upon completion of the Event. Alternative collection arrangements must have prior written approval from Sidewood and must not interfere with our ability to trade.

Sidewood does not accept any responsibility for any items left on the property.

If damages occur to the Venue or the Venues equipment or property by any guests, attendees or personnel associated with the Client before, during or after an event, the Client is financially liable to make good such loss or damage.

In order to confirm your booking Sidewood requires your credit card pre-authorisation details for a damage security bond. This amount will only be charged should any damage or excessive cleaning occur. Photographic evidence of any damages will be provided to support any additional charges.

ENTERTAINMENT

Clients are welcome to arrange entertainment for their event. Sidewood reserves the right to cancel an act or performance if it is deemed to be offensive, unlawful or unsuitable.

Sidewood reserves the right to control sound levels at all times. Sidewood reserves the right to cease entertainment if Management directives are not immediately adhered to.

Booking Confirmation Form

Booking Name:_____

Company:_____

Contact Number:_____

Contact Email:_____

Booking Date:_____

Estimated Number of guests:_____

Menu Style:_____

I have read and understood the Terms and Conditions above
and hereby commit to adhering to them.

Signature:_____

Date Signed:____/____/____

CREDIT CARD AUTHORISATION

I hereby authorise Sidewood to debit the following Credit Card to satisfy any amounts that may be payable under this agreement or, subject to written authority by the Client, for any other amounts payable when and if necessary to comply with the Clients full payment obligations under this agreement:-

Name On Card:_____

Card Type:_____

Card Number:_____

Expiry Date:____/____/____

CCV:_____

Signature of Card Holder:_____