



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 Options

Two & Three course options are available on weekdays only; these options are not available on weekends.

TWO COURSES | \$70 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 guested to order individually from on the day)
- shared side
- choice of four desserts

CHEF’S SELECTION | \$75 PER ADULT

- choice of three entrées
- choice of two main courses

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)

We try to accomodate all requests so don't be afraid to ask. Please note that our sample menu may change.

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.



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 | \$80 PER PERSON

- shared antipasto & charcuterie platters
- select 5 canapé items per person.
- roaming wood oven pizzas
- selection of 2 sweet petit fours (chef's choice)

*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

Sample Canapé Options

- 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

- mushroom arancini

- vegetable tartlets with pickle and tamarind chutney (GF)

- vegetable spring rolls with spicey 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



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.

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



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.

REQUIRED DEPOSITS

Groups of 20 - 30 | \$500

Groups of 30 + | \$1,000

MONDAY TO THURSDAY*

11.30am - 4.30pm or 5.30pm - 10.00pm

\$3,000 minimum spend

FRIDAY

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 or

6.00pm - 11.30pm | \$6,000 minimum spend - SATURDAY

6.00pm - 10.00pm | \$6,000 minimum spend - SUNDAY

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

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.

MINIMUM SPEND REQUIREMENTS*

Groups of 0 - 15 | \$2,000

Groups of 15 - 25 | \$3,000

MONDAY TO THURSDAY

11.30am - 4.30pm or 5.30pm - 10.00pm

FRIDAY

11.30am - 4.30pm or 5.30pm - 11.45pm

SATURDAY

11.30am - 4.30pm or 6.00pm - 11.30pm

SUNDAY

11.30am - 4.30pm or 6.00pm - 10.00pm

*In the month of December groups are required to spend a minimum of \$3,500 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 - 10.00pm
\$6,000 minimum spend + \$200 venue hire

FRIDAY

11.30am - 4.30pm | \$15,000 minimum spend + \$500 venue hire
5.30pm - 11.45pm | \$8,000 minimum spend + \$200 venue hire

SATURDAY

11.30am - 4.30pm | \$20,000 minimum spend + \$1,000 venue hire
6.00pm - 11.30pm | \$12,000 minimum spend + \$500 venue hire

SUNDAY

11.30am - 4.30pm | \$20,000 minimum spend + \$1,000 venue hire
6.00pm - 10.00pm | \$12,000 minimum spend + \$500 venue hire

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



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:

For groups of less than 20 people: to secure your 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. **For groups of 20-29 people:** we require a deposit of \$500 payable within 14 days of making your booking. **For groups of 30+ people:** we require a deposit of \$1000, payable within 14 days of making your booking. All deposits are refunded at the time of your reservation when finalising your bill with our Front of House Team.

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.