



BORAMBOLA WINES



FUNCTIONS BROCHURE

Borambola

Borambola
WINES
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Gundagai NSW Australia





Thank you for enquiring with Borambola Wines and Homestead to host your next function. We are pleased to present the most spectacular, beautiful and historic country setting for your function. Borambola homestead offers a majestic and gracious location for any occasion, with its rambling bush garden, rolling hills and river views; perfect for you and your guests to enjoy.

Established over 20 years ago, Borambola Wines is a family-owned and operated business that specialises in the production of 100% estate-grown wines. With the first seedling of Chardonnay being planted in 1995, the McMullen family has seen the grounds of the Borambola Homestead flourish into a winery, wedding and function venue with five different selections of wine, as well as the production of beer and cider.

Borambola Wines will deliver quality products and professional services for you to come away with an unforgettable experience!

Inclusions

- Exclusive use of the gardens and cellar door for the period of your function
- Access to Borambola Wines the day prior for set up and styling (subject to availability)
- AV system including hand held microphone and iPhone facilities
- Indoor and outdoor speaker system
- Reverse cycle air conditioning and heating
- Fridge to store your cake
- Garden Games
- Wine barrels in cellar door to use for theming
- Restroom facilities
- Professional staff to help facilitate your function
- Management of bar during your function while at Borambola Wines
- Catering of beer, wine, cider, water and soft drinks
- Cleaning of venue

TABLES AND CHAIRS

- Trestle style tables which seat up to 8 per table
- Black and silver chairs (50 available)
- Outdoor tables and chairs in gardens and veranda

LINEN

- Fresh plain white or black trestle tablecloths
- Folded plain white dinner serviettes

GLASSWARE

- Ivory High ball water glass
- Red wine glass
- Champagne flute

OPTIONAL EXTRAS

- High bar tables
- Fairy lights
- Festoon lights
- Additional chairs

VENUE HIRE

Contact Borambola Wines for a quote

Depending on the time of year you are holding your event Borambola Wines may also have a stand alone marquee available for hire - seating up to 150 guests. Contact our dedicated events team for available dates and hire information.



Borambola Wines Price List

Featuring 100% estate grown Borambola Wines products including, Shiraz, Cabernet Sauvignon, Rose, Chardonnay, Sauvignon Blanc, Sparkling Wine, Tuckerbox Hoppy Lager Beer and Apple Cider as well as other beverages available to purchase by the glass or bottle.

Borambola Wines provides ice and will exclusively manage the bar with highly professional staff for your function. You are able to nominate if you would like to run a tab during your event or for a nominated period of time, or if you would like us to manage a cash bar.

WHITE WINE

- Bunya Bunya Chardonnay	\$28 per bottle	\$8 per glass
- Wishing Well Sauvignon Blanc	\$28 per bottle	\$8 per glass
- XIII Sparkling Brut	\$35 per bottle	\$8 per glass

RED WINE

- Double Joy Rose	\$28 per bottle	\$8 per glass
- Moonlight Cabernet Sauvignon	\$30 per bottle	\$8 per glass
- Hiraji's Spell Shiraz	\$30 per bottle	\$8 per glass

BEER

- Tuckerbox Hoppy Lager Beer	\$8 per bottle
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CIDER

- Tuckerbox Premium Apple Cider	\$8 per bottle
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NON ALCOHOLIC

- Natural Still Spring Water	\$3 each
- Sparkling Mineral Water	\$3 each
- Soft drinks (Coke, Diet Coke, Lemonade & Fanta)	\$3 each
- Non-alcoholic punch	\$3 each
- Tea & Coffee	\$4 each





Wine Tastings

\$10 per person

Includes:

- Sampling of 5 x wines | 1 x beer | 1 x cider
- Learning about the history of Borambola Wines
- Hearing the story behind each label
- Walking through the vines and learning all about the wine making process



Catering

MICHELE SEYMOUR CATERING

Allow Michele to create the perfect function menu to suit your individual requirements and, budget.

Michele Seymour is a qualified Chef with many years of experience catering for many exquisite events with a special appreciation for the attention an event requires. Michele's eye for detail ensures that the presentation of your meals is second to none.

Michele Seymour Catering has a variety of menu options available to cater for all tastes and budgets. Menus can also be tailored to suit your own requirements. Finger Food, Buffet or A la Carte is available. Please visit the Facebook page at: [Facebook.com/Michele-seymour-catering](https://www.facebook.com/Michele-seymour-catering)



Entertainment

We can arrange options from an acoustic soloist, duo or band. The entertainment can either be set up outside on the lawns, on the deck or inside the cellar door room.

Contact Borambola Wines for a music quote.



Payment Requirements

- A non-refundable 50% deposit is required at the time of booking
- Pricing is subject to confirmation at time of booking
- Final venue payment is due prior wedding date
- Final beverage payment is due at the completion of the wedding
- Please pay by direct deposit to the following bank account
- Please use your surname and wedding date as reference
- **Westpac BSB: 032 769 Account: 729 809**

Terms & Conditions

- Borambola Wines is a licensed venue and no BYO is permitted

Social Media

Please see below our social media channels showcasing our weddings, events, functions and festivals. Please feel free to like, tag, check in, rate and share to your friends.

- [Facebook.com/borambolawines](https://www.facebook.com/borambolawines)
- [Instagram.com/borambolawines](https://www.instagram.com/borambolawines)
- [Twitter.com/borambolawines](https://www.twitter.com/borambolawines)

Contact Us

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