

## BORRODELL VINEYARD – FUNCTION PACKAGE 2017



*Thank you for considering Borrodell Vineyard for your special occasion.*

We pride ourselves in making all the functions held at Borrodell Vineyard memorable, fun and hassle-free. Our passionate and dedicated team are here to help transform your vision into reality. Borrodell Vineyard is set on the picturesque slopes of the extinct volcano Mt Canobolas. Surrounded by cool climate grapes, heritage apples and native bushland, Borrodell is one of Australia's highest vineyards, with spectacular views across the beautiful Towac Valley to the town of Orange.

Borrodell Vineyard can cater for functions of various sizes, from small, intimate numbers of 10 to 40 guests in the restaurant, to larger numbers of 80 to 140 guests in the underground wine cellar. Larger numbers will require a marquee.

Borrodell provides:

- Award winning Borrodell wines
- A range of innovative menu options designed to suit your requirements.
- Flexibility and a personal approach to planning your special day.
- Accommodation available onsite in secluded suites and self-contained cottages.

Our function package includes delicious food and beverage options as well as the booking form to secure the occasion.

We invite you to discuss with us your personal vision for the occasion at Borrodell Vineyard.



**Sisters Rock Restaurant**

**Borrodell Vineyard**

P: 02 6365 3128 F: 02 6365 3588

E: info@borrodell.com.au

## FUNCTION BOOKING FORM

To secure your booking date please complete this form and return with your deposit of \$1000, by cheque or direct debit

BOOKING NAME: \_\_\_\_\_

DATE OF FUNCTION: \_\_\_\_\_ TIME: \_\_\_\_\_

TYPE OF FUNCTION: \_\_\_\_\_

ESTIMATED NUMBERS: \_\_\_\_\_ ADULTS: \_\_\_\_\_ CHILDREN: \_\_\_\_\_

CONTACT: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

PHONE: \_\_\_\_\_ MOBILE: \_\_\_\_\_

FAX: \_\_\_\_\_ EMAIL: \_\_\_\_\_

I / We have read and I / We accept the general information, terms and conditions:

SIGNATURE 1: \_\_\_\_\_

DATE: \_\_\_\_\_

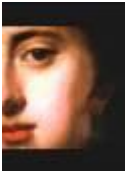
Please make your deposit into:

BANKWEST

NAME: Sister's Rock P/L

BSB: 302 100

ACCOUNT: 125 2715



# Function Menu Options

## Canapés

*\$6 per person, per choice*

Smoked salmon and herb roulade  
Wild mushroom arancini w Truffle cream  
Asparagus and brie tartlet  
Bocconcini, tomato and basil on crostini  
Tempura prawns with lemongrass mayonnaise  
Grilled lamb cutlets with orange & mint hollandaise sauce

## Entreés

*\$18 - 2 choices served alternately*

Seared duck breast with mango and papaya salsa and burnt orange syrup  
Wild mushroom and tarragon risotto with hazelnut pesto and pecorino  
Mille feuille of smoked salmon and whipped goats' cheese with lemon myrtle oil  
Chicken liver parfait with peach and capsicum relish and grilled Turkish bread  
Grilled tuna loin with smoked aubergine and coriander sauce verge  
Nugget of pork belly with Black Pudding, apple, celery and walnut

## Mains

*\$38 - 2 choices served alternately*

Steamed Blue-eye cod with seasonal vegetables and roast garlic aioli  
Pumpkin and amaretto rotolo with garlic, spinach and sage beurre noisette  
Rack of lamb with Herb de Provence crust, ratatouille and black olive jus  
Tandoori chicken with coconut dhal lentils and coriander yoghurt  
Cajun dusted pork loin with sweat potato mash and Bourbon glaze  
Entrecote of beef with bubble and squeak and Borrodell red wine jus

## Sides

*\$8 per portion - serves 3 people*

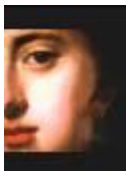
Baked cauliflower cheese  
Sautéed asparagus with garlic and almonds  
Steamed seasonal vegetables with sesame and cashews  
Baby gem Caesar salad with parmesan flakes

## Dessert

*\$17- 2 choices served alternately*

Poached Perry pears with gingerbread and stem ginger anglais  
Raspberry panna cotta with passionfruit syrup and hazelnut biscotti  
Baked chocolate tart with Borrodell cherry compote and vanilla ice cream  
Warm white chocolate mud cake with lemon curd and Melba sauce  
Selection of Australian and European Cheese with Borrodell quince paste & crackers

**ALL PRICES VALID UNTIL THE END OF 2017 & SUBJECT TO MARKET FLUCTUATIONS**



## Function Drinks Options

- **Sauvignon Blanc** \$25  
Crisp, aromatic wine, dry with tropical fruit flavours of passionfruit and lime  
*Recommended with: seafood; citrus-flavoured dishes*
- **Moscato** \$25  
Rose petal and musk aromas with sweet flavours of strawberries and peaches  
*Recommended with: spicy dishes to sweet desserts*
- **Chardonnay** \$30  
Smooth with flavours of melon, apricot and a creamy, toffee-apple finish  
*Recommended with: creamy sauce dishes; cheeses; seafood; vegetable pastas*
- **Gewürztraminer “Wine Maker’s Daughter”** \$30  
*Recommended with: fruit sorbets; blue cheeses; mildly spicy dishes*
- **Cabernet Sauvignon / Merlot** \$30  
Rich fruit and smooth berry flavours developed gently in oak for 18 months.  
*Recommended with: lamb; pork; chicken; mushroom and vegetable pastas*
- **Pinot Noir** \$35  
Cherries and red berries on palate, creamy tannins with hints of underbrush  
*Recommended with: game meats; mushroom dishes; chicken liver parfait*
- **Cherry Liqueur** \$20  
Smooth and velvety flavours of fresh cherries, light and bouncy on the palate  
*Recommended with: chocolate mousse; cheeses; fruit sorbet; panna cotta*
- **Sparkling Wine** \$33  
*Recommended with: fruit sorbets; antipasti; poached pears*
- **Spirits / Cocktails (upon request)** \$10 per glass
- **Beers (upon request):**
  - Lite \$7
  - Mid strength \$8
  - Full strength \$9
- **Non-Alcoholic Drinks** \$4  
Orange Juice / Coke / Lemonade / Diet Coke / Mineral Water
- **Coffee station** \$150  
Served with a selection of tea and ground coffee. Milk and sugar provided

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