



*inspirational location*  
FOR BUSINESS, DISCOVERY  
& CELEBRATION



*Ramborn*  
CIDER HAFF

Certified



Corporation







## *our* PHILOSOPHY

Ramborn's story is one of charming, long forgotten, meadow orchards, and a passion for delicious cider. The original idea to create a Luxembourgish cider came from a simple conversation between three old friends. While sampling some local cider on a trip to the UK, they started sharing stories about how their parents and grandparents used to harvest apples to produce cider, known locally as "Viez".

That day, they made a pact to create their very own cider from the local apple varieties back home in Luxembourg.

In search of inspiration, the three men scoured the world looking for the very best ciders and their producers. Countless tastings, much research and many trips later, they came to one simple conclusion: «We can do it better!». And so – firm in their belief that «in Luxembourg the gold grows on trees» – they began their quest...

### **RAMBORN CIDER CO., CRAFTED WITH PASSION IN LUXEMBOURG**

Today, their vision has become reality. Ramborn produces cider using only the freshly pressed juice of fruits grown exclusively in traditional orchards of large standard trees. No concentrate and no industrial plantations are used.

The company works together with over 300 farmers to revive and maintain Luxembourg's heritage orchards (known as 'Bongerten'), harvest their fruits and ensure farmers are always paid a fair price for their work.

### **SUSTAINABLE & MADE IN LUXEMBOURG**

Traditional orchards are part of Luxembourg's farming heritage and also havens for biodiversity. Ramborn understands this and has set itself the ambitious goal of maintaining, protecting and reviving Luxembourg's old orchards.

The orchards' edible groundcover and the blossom on the fruit trees are important food sources for insects such as bees and butterflies, and many small mammals and birds rely on the orchards for food, as well as a safe place to nest and breed.

With Ramborn's support, new trees are being planted and the quality of the orchards is improved so they can continue to thrive long into the future.



Certified



This company meets high standards of social and environmental impact.

Corporation

# *ramborn* CIDER HAFF



The Ramborn Cider Haff is the proud home of award-winning Luxembourgish cider producer Ramborn.

According to the plaque in the courtyard, this renovated farm in Born in the Sauer valley dates back to the 18th century.

Members of the public are warmly invited to visit the historic premises for a tour and/or a tasting, and the venue can also be hired for all kinds of events and occasions, including

business meetings, presentations, parties, and other celebrations.

Visit the Cider Haff and discover where the fruit is pressed and transformed into Ramborn's delicious ciders, perries and juices.

**Our friendly and pragmatic team will work with you to create a seamless and stress-free event.**

**Discover our event spaces and side-services in this brochure.**

## *the perfect venue* FOR YOUR NEXT CORPORATE EVENT



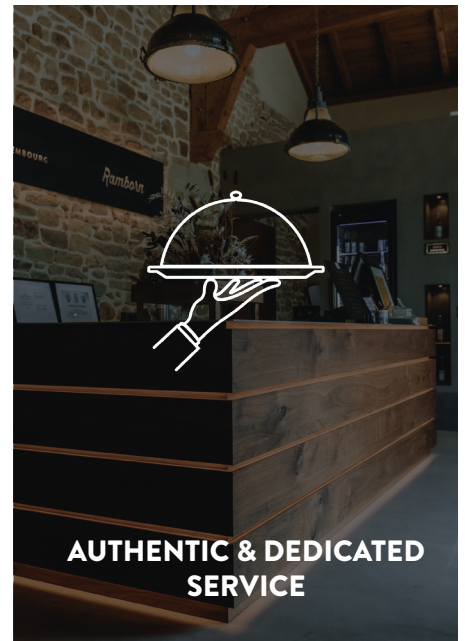
**UNMATCHED  
ATMOSPHERE**

Our venue boasts a rustic charm creating an atmosphere that is perfect for both formal and informal occasions.



**CUSTOMIZABLE EVENT  
SPACES**

From an intimate tasting area to a spacious outdoor terrace, we have a variety of options to ensure your event is tailored to your specific requirements.



**AUTHENTIC & DEDICATED  
SERVICE**

We can provide side services such as contact catering companies for you, guided visits and tastings, orchard walks, or even design custom gift bags.



## event spaces

# CIDERSTUFF & MEETING ROOM



The Ciderstuff is a double-meeting room on the ground floor of the Cider Haff's master house. Perfect place for a team's seminar, a workshop or an intimate lunch and tasting, up to 16 people.

The room is equipped with 2 custom-made wood tables, comfortable chairs, and has a screen with a wireless sharing solution for your presentations.

### SPACE SPECIFICATIONS & EQUIPMENT

Chair	Person	M <sup>2</sup>	Wi-Fi	Screen	Projector
16	24	31	✓	✓	✗

# OLD DISTILLERIE & CINEMA

A characterful former distillery with its renovated cellar, now a fully equipped cinema space with flexible seating arrangements and direct access to two paved intimate terraces.

Great for keynote talks, workshops and break-out groups, or even small cocktails or a VIP dinner. It is equipped with a large TV screen for videos and presentations.

### SPACE SPECIFICATIONS & EQUIPMENT

Chair	Person	M <sup>2</sup>	Wi-Fi	Screen	Projector
24	40	40	✓	✓	✗



# BOUTIQUE & COURTYARD

### SPACE SPECIFICATIONS & EQUIPMENT

Chair	Person	M <sup>2</sup>	Wi-Fi	Screen	Projector
25	120	65	✓	✗	✗



Our Boutique, with a direct access to the Cider Haff paved courtyard, is available for a small cocktail up to 25 people during Winter, but can accommodate up to 120 during warm and sunny weather, with an original «inside-outside» configuration.

Booking the Boutique for your event also gives you the opportunity to offer a private shopping session to your guests. **Available outside of opening hours only.**



## *event spaces*

# PRESSING BARN & SUMMER TENT








The Pressing Barn & summer tent (from April to September) offer an atypical setting for conferences, presentations, meetings and workshops, convivial dinners, corporate parties, team buildings... of all shapes and sizes up to 120 people.

Outside, when the sun is out, the summer tent can accommodate up to 300 participants, from a relaxed barbecue, to an elegant cocktail.

The Pressing Barn is equipped with an overhead projector and a foldable screen, with a wireless sharing solution for your presentations or screenings.

## SPACE SPECIFICATIONS & EQUIPMENT

		M <sup>2</sup>			
120	120	150	✓	✗	✓



## *cider haff*

# FULL PRIVATE HIRE



The whole Cider Haff can be hired for all kinds of private events – e.g. clubs' annual gatherings or competitions, corporate parties, public sector events, weddings, company gatherings, etc. Please tell us about your idea and let's make it an event to remember!

**Ask for a quote by sending an email to [events@ramborn.com](mailto:events@ramborn.com)**





## *activities*

# CIDER TASTING

up to 6 drinks



The Ramborn Cider Haff is a place where you can taste all our ciders, perries, juices and even some quince-based premium drinks.

Uncover the full character of Luxembourg's meadow orchards through our single variety ciders and sparkling fruit wines or find out how aging cider in old bourbon and rum barrels impacts flavor and aroma.

# ORCHARD HIKING

5 km

Reviving and restoring the meadow orchards of Luxembourg is by far the most important part of our work. See this first hand with an awe-inspiring hike through Luxembourg's Sûre valley. See everything from newly planted trees of traditional, local varieties, to grand, stately Luxembourgish pear trees as old as 300 years.

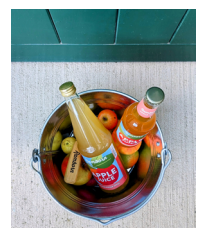


# CONSCIOUS SHOPPING

boutique extra-hours



Our shop can remain open for your guests, outside of our normal opening hours, to experience a private and confidential shopping moment, with all our different ranges of products, by-products and special editions, as well as our merchandising items.





# *activities* CLIMATE FRESK

3 hours, 14 people maximum



Come and discover the Climate Fresk, guided by our certified facilitator, a fun and educational activity based on the IPCC (Intergovernmental Panel on Climate Change) reports, which will help you understand the causes and consequences of climate change, as well as the possible levers of action.

What better place than the exceptional setting of our B Corp certified cidery to reflect together on the preservation of the environment?

**Workshop available in French or English.**

## GUIDED TOUR

90min

Come and discover the revival of Luxembourg's long heritage of cidermaking, a rich history dating at least as far back as the Romans with the traditional "Viez".

See our ancient cellars and restored barn, now once again filled with ciders and perries made from apples and pears sourced exclusively from nearby meadow orchards and pressed on site.



## MASTERCLASS

1 hour

Return to school with your colleagues by attending one of Ramborn's masterclasses on the topic of cider making, local and traditional fruit varieties or orchard management.

During 60 minutes you will be able to learn historical and sociological facts, uncover the truth about Ramborn and the fabrication of its products, taste and pair them with food, get acquainted with some of the 100+ local apples and pears varieties... and many other fascinating things.

**Masterclasses available in French or English.**





# *ramborn* LOCATION & ACCESS

Echternach : 12 Km

Trier : 15 Km

Wasserbillig : 6 Km

32 free parking spots, 50 meters  
from the Ramborn Cider Haff

Bus stop **Born, Pétzwee** and bus lines 271,  
273, B18, B19, C16

## OPENING HOURS

from wednesday to sunday 14:00-18:00  
or on request

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