



Weddings at LaBelle Winery Amherst

Photo Courtesy
Lovely Valentine Photography

LaBelle Winery is New England's premier wedding venue. Our wedding experts know that your wedding is unique to you as a couple and will help you achieve your goal of creating a wedding experience that reflects your individual style, character and relationship. We don't aspire to cookie-cutter weddings, so you're in good hands! We take the time to truly understand you, your intentions, your values, your style and your dreams so that we are able to transform those sentiments into your one-of-a-kind wedding day experience.

Here are just a few features of our property and methodology that make us stand out:

- One wedding at a time - yours!
- Two unique ceremony locations with custom artisan-crafted features
- Three separate stunning event spaces
- One relaxing, private suite
- Unique, contemporary decor style
- Beautifully manicured gardens, lawns and vineyard
- Award-winning wine and delectable culinary fare
- Dedicated wedding experts that take the journey with you; from the first day of planning to the last moment of your wedding day and beyond

OUR INTENTIONS ARE TO:

- Help you design a fresh wedding experience that speaks to your individuality
- Make planning your wedding a celebratory, stress-free process
- Never tell you what your wedding day should or should not be
- Offer honest and fair pricing
- Inspire you through creative thinking and thoughtful planning
- Listen, listen, listen
- Support your goals, which are a reflection of your values
- Honor your time by being efficient and accurate

OUR VALUES GUIDE US:

- In loving and supporting all couples; all genders, religions and preferences
- In seeking to value everything in life, large or small
- In being optimistic, glass-half-full kind of people who celebrate the glorious moments of our day
- In finding inspiration in our daily travels to blend into our work style
- In wanting to get to know you, forever

Thank you for giving us the opportunity to understand your vision and make it a reality; you inspire us. We are thrilled to be part of what we believe is the most important day of your life!



Photo Courtesy - Alexandra Wiciel Photography

From the planning stages to the completion of your event, the experienced staff at LaBelle Winery will attend to every detail, making your event **stress-free and spectacular.**

LABELLE WINERY AMHERST

345 Route 101, Amherst, New Hampshire 03031 | 603 . 672 . 9898 | www.labellewinery.com



Venue Rental Package

LaBelle Winery is a full-service event facility year-round.

The venue rental package includes the following:

- Private, exclusive use of the Great Room, Event Terrace, Wedding Suite, and outdoor grounds for a 5-hour rental period; on-site ceremony includes an additional 30-minute period
- Use of the Wedding Suite from two (2) hours pre-event to the end of the event; includes dedicated Wedding Party Attendant
- Elegant chiavari chairs and round dining tables with floor-length linens; includes cocktail tables and banquet tables, as needed
- Ample on-site parking
- All set-up and clean-up of the event

	VENUE RENTAL FEE	FOOD/BAR MINIMUM
Peak Season (April, May, June, July, August)		
Saturday	6,500.	20,000.
Friday/Sunday	4,500.	15,000.
Harvest Season (September and October)		
Saturday	7,000.	22,000.
Friday/Sunday	5,000.	17,000.
Off Season (November, December, January, February, March)		
Saturday	4,500.	15,000.
Friday/Sunday	2,500.	12,000.

Additional Information

- Ceremony Fee: 1,500—includes the following:
 - All set-up and clean-up of the ceremony
 - Use of elegant white ceremony chairs, authentic decorative wine barrels and a custom-made artisan-crafted wedding arbor
 - Ceremony rehearsal by appointment, during the week prior to the event
 - Inclement weather determines placement of the ceremony; both indoor and outdoor options available
- Weekday and daytime rentals are offered at a discounted rate; please discuss with your Sales Manager
- “First Looks” may be done on-site earlier than the appointed time if arranged; please discuss with your Sales Manager
- Extended reception option available; please discuss with your Sales Manager

2024

LABELLE WINERY AMHERST

345 Route 101, Amherst, New Hampshire 03031 | 603 . 672 . 9898 | www.labellewinery.com

Dining Package

LaBelle Winery is delighted to create the perfect menu for your special day! Our sample menus are intended to give you a sense of our creative style and culinary capabilities. Our experienced Sales Team welcomes the opportunity to create with you the unique menu you have always envisioned.

What is included in your Dining Package?

- Planning services of our experienced Sales Team
- One complimentary Food and Wine Tasting during planning stages
- Dedicated Wedding Party Attendant on the day of your event to attend to your every need
- Full staffing of your Day-Of Coordinator(s), Chefs, Bartenders and Servers

* Note: all parties are subject to food and beverage minimums; please ask your Sales Manager for details

* A gratuity and administration fee will be added onto all food and beverage charges and fees. The administration fee does not represent a tip or service charge for service bartenders, waitstaff employees or service employees.

* A tax, currently 8.5%, will be added to your bill (excluding gratuity) as required by New Hampshire State Law.

* These rates are subject to change.



Photo Courtesy - Love, Anneliese Photography

LABELLE WINERY AMHERST

345 Route 101, Amherst, New Hampshire 03031 | 603 . 672 . 9898 | www.labellewinery.com



Wedding Brunch Package

Available for a daytime wedding from 10am - 2pm

Includes a sparkling wine toast, artisan bread basket, seasonal starch and vegetable, and coffee and tea service.
75 pp

Stationary Hors d'Oeuvres

please select one

Artisanal Cheese and Charcuterie Display

Chef's selections of imported and domestic cheese, charcuterie and accompaniments

Fresh Vegetable Crudité ^{V GF}

Chef's selection of fresh vegetables and house-made dips

Seasonal Continental Display

Continental selections of muffins, croissants and assorted pastries, served with LaBelle Winery jams, jellies and butters

Mediterranean Tapas

Chickpea salad, marinated roasted red peppers, hummus, spiced feta dip, pita chips and naan

Fruit Display ^{V GF DF}

Seasonal fresh fruits, berries and dried fruits, with minted yogurt and local honey

Smoked Salmon Display

Ducktrap Farms smoked salmon, capers, cucumbers, tomato, red onion, hard boiled eggs and lemons with crostini and crackers
+15 pp

Brunch Passed Hors d'Oeuvres

please select three

Skewered Mini Pancake Stack ^V

with Blueberries

Mini Cinnamon Buns ^V

Mini Fruit Cups ^{V GF DF}

Chocolate Dipped

Strawberries ^{V GF DF}

LaBelle Winery Jam Tarts ^V

Bacon Wrapped Scallops ^{DF}

Shrimp Cocktail ^{GF DF}

with LaBelle Winery Jalapeño
Pepper Wine Cocktail Sauce

Tomato Garlic Arancini ^V

Spicy Sausage and Smoked Gouda Stuffed Mushrooms ^{GF}

Brunch Stations

please select two

Sweet Ricotta-filled Crêpes

Choice of strawberry, blueberry or
Bananas Foster

Belgian Waffles

with fresh, wine-infused whipped
cream, strawberries and New
Hampshire maple syrup

Omelettes with Home Fries

your choice of:

Western - Ham, cheese, onion,
bell pepper ^{GF}

Bacon, ham, sausage and cheddar ^{GF}

Assorted seasonal vegetables ^{GF}

+10pp

Carving Stations

please select one

Beef Tenderloin with Béarnaise ^{GF}

market price

Peppercorn-Crusted Beef Sirloin ^{GF}

Horseradish cream
market price

Roast Turkey ^{GF}

LaBelle Winery Spiced Cranberry Jam
and wine demi-glace

Brined Pork Loin ^{GF}

Maple glaze and apple chutney

Photo Courtesy - Hourglass Photography

LABELLE WINERY AMHERST

345 Route 101, Amherst, New Hampshire 03031 | 603 . 672 . 9898 | www.labellewinery.com

The Shimmer Package

PLATED MENU SELECTIONS

Includes hors d'oeuvres, sparkling wine toast, artisan bread baskets, and coffee and tea service after dinner. Priced per person. Prices can be found next to entree selections.

Stationary Hors d'Oeuvres

please select one

Artisanal Cheese and Charcuterie Display

Chef's selections of imported and domestic cheese, charcuterie and accompaniments

Fresh Vegetable Crudité ^{V GF}

Chef's selection of fresh vegetables and house-made dips

Mediterranean Tapas

Chickpea salad, marinated roasted red peppers, hummus, spiced feta dip, pita chips and naan

Fruit Display ^{V GF DF}

Seasonal fresh fruits, berries and dried fruits, with minted yogurt and local honey

Passed Hors d'Oeuvres

please select four

Tomato Confit Bruschetta ^V

Tomato Garlic Arancini ^V

Spinach and Feta Stuffed Mushrooms ^{V GF}

Spicy Sausage and Smoked Gouda Stuffed Mushrooms ^{GF}

Crispy Mac'n Cheese Bites ^V

Goat Cheese-stuffed Peppadew with White Wine Honey ^{V GF}

Pork Pot Sticker, Ponzu

Caprese Skewer ^{V GF}

White Wine Poached Shrimp Cocktail, Jalapeño Pepper Wine Cocktail Sauce ^{GF DF}

Curried Chicken Salad, Coconut Phyllo

Buttermilk Fried Chicken Bite, Spicy Honey

Bacon-Wrapped Sea Scallops ^{DF}

Herb Marinated Beef Tenderloin Skewers, LaBelle Steak Sauce ^{DF}

Roasted Chicken and Poblano Quesadilla, Lime Crema

Berbere-spiced Chicken Skewer with Lemon Yogurt Drizzle ^{GF}

Lobster Salad Cucumber Cup, Radish and Lemon ^{DF GF}

Coconut Shrimp, Sweet Chili Sauce

Smoked Salmon on Cucumber Rounds with Dill Crema ^{GF}

Wagyu Meatballs with Sweet and Sour Sauce

BBQ Duck Tostada with Hoisin and Scallions

Mini Burgers with Pickles, Burger Sauce and Vermont Cheddar

Mini Crab Cake with Cajun Remoulade



Photo Courtesy -
Love, Anneliese Photography

LABELLE WINERY AMHERST

345 Route 101, Amherst, New Hampshire 03031 | 603 . 672 . 9898 | www.labellewinery.com

The Shimmer Package

Salad

Green Salad ^{V GF DF}

Chef's blend of petite salad greens, persian cucumbers, cherry tomatoes, shaved sweet onion, white wine tarragon vinaigrette

Caesar Salad

Romaine lettuce, shaved parmesan, lemon, focaccia croutons, caesar dressing

Arugula Salad ^{V GF}

Strawberry, goat cheese, toasted almonds, honey rosemary balsamic vinaigrette

Caprese Salad ^{V GF}

Petite greens, fresh mozzarella, marinated tomatoes, basil oil, balsamic reduction

Chopped Salad ^{GF}

Romaine hearts, smoked bacon, Vermont sharp cheddar, tomatoes, Seyval wine vinaigrette

Main Course

Please select two and one Vegetarian/Vegan.

Entrees served with seasonal chef's choice starch and vegetable

Red Wine Marinated Filet Mignon ^{GF}

Caramelized onions, béarnaise market

Grilled Ribeye ^{GF}

Wine-infused butter market

Red Wine Braised Beef Short Ribs ^{GF}

House-made demi glace market

Pepper-Crusted New York Sirloin ^{GF}

Blue cheese mousse, shallot jam market

Pork Loin Chop ^{GF DF}

Wine-brined, bone-in pork chop with apple whole grain mustard chutney, pancetta bacon crumble 89 pp

White Wine Roasted Fillet of Haddock

Lemon basil crumbs, LaBelle wine cream 94 pp

Roasted Atlantic Salmon ^{GF DF}

Olive and herb salad 94 pp

Seared Halibut ^{GF DF}

Roasted cauliflower puree, butterbean and olive salad 99 pp

Stuffed Chicken

Saltimbocca ^{GF}
Statler chicken stuffed with alpine cheese, sage and prosciutto, red wine syrup 90 pp

Herb Roasted Statler

Breast of Chicken ^{GF}
Seyval cream sauce 85 pp

Confit Chicken Leg ^{GF}

Lemon thyme cream sauce 100pp

Roasted Vegetable and Ricotta Cannelloni ^V

Spinach bechamel, roasted tomatoes and parmesan arugula salad 85 pp

Za'atar Dusted Cauliflower Steak ^{V GF}

Roasted peppers, grilled broccolini, red wine hummus 85 pp

Combination Entrees

Please select one and one Vegetarian*/Vegan**

Slow Roasted Sirloin and Crab Stuffed Shrimp

Red Wine Demi Glace and Chive Beurre Blanc 120 pp

Petite Filet Mignon and Butter-Poached Lobster Tail ^{GF}

Red Wine Demi Glace and Sauce Américaine market

Herb Roasted Petite Chicken Breast and Atlantic Salmon Fillet

White Wine Veloute and Tomato Caper Relish 100 pp

The Winemaker's Package

COCKTAIL RECEPTION WITH ELEGANT STATIONS

Includes hors d'oeuvres, sparkling wine toast, artisan bread baskets, and coffee and tea service after dinner.
115 pp

Stationary Hors d'Oeuvres

please select one

Artisanal Cheese and Charcuterie Display

Chef's selections of imported and domestic cheese, charcuterie and accompaniments

Fresh Vegetable Crudité ^{V GF}

Chef's selection of fresh vegetables and house-made dips

Mediterranean Tapas

Chickpea salad, marinated roasted red peppers, hummus, spiced feta dip, pita chips and naan

Fruit Display ^{V GF DF}

Seasonal fresh fruits, berries and dried fruits, with minted yogurt and local honey

Passed Hors d'Oeuvres

please select four

Tomato Confit Bruschetta ^V

Tomato Garlic Arancini ^V

Spinach and Feta Stuffed Mushrooms ^{V GF}

Spicy Sausage and Smoked Gouda Stuffed Mushrooms ^{GF}

Crispy Mac'n Cheese Bites ^V

Goat Cheese-stuffed Peppadew with White Wine Honey ^{V GF}

Pork Pot Sticker, Ponzu

Caprese Skewer ^{V GF}

White Wine Poached Shrimp Cocktail, Jalapeño Pepper Wine Cocktail Sauce ^{GF DF}

Curried Chicken Salad, Coconut Phyllo

Buttermilk Fried Chicken Bite, Spicy Honey

Bacon-Wrapped Sea Scallops ^{DF}

Herb Marinated Beef Tenderloin Skewers, LaBelle Steak Sauce ^{DF}

Roasted Chicken and Poblano Quesadilla, Lime Crema

Berberbe-spiced Chicken Skewer with Lemon Yogurt Drizzle ^{GF}

Lobster Salad Cucumber Cup, Radish and Lemon ^{DF GF}

Coconut Shrimp, Sweet Chili Sauce

Smoked Salmon on Cucumber Rounds with Dill Crema ^{GF}

Wagyu Meatballs with Sweet and Sour Sauce

BBQ Duck Tostada with Hoisin and Scallions

Mini Burgers with Pickles, Burger Sauce and Vermont Cheddar

Mini Crab Cake with Cajun Remoulade



LABELLE WINERY AMHERST

345 Route 101, Amherst, New Hampshire 03031 | 603 . 672 . 9898 | www.labellewinery.com



The Winemaker's Package

COCKTAIL RECEPTION WITH ELEGANT STATIONS

Culinary Stations

please select two

Served with salad and chef's selection of seasonal starch and vegetable

Gourmet Pasta Station

Your choice of two different wine-infused sauces

Shrimp Scampi

House-made Bolognese

Marinara ^{V DF}

Alfredo ^V

Vegetable Primavera ^V

Gourmet Mac & Cheese Station

Select two:

Classic Four Cheese

Buffalo Chicken

Short Rib

Lobster (+10pp)

Mini Tacos Station

Assortment of pulled chicken, seasoned beef and sautéed vegetables

Assorted Sliders Station

Fried chicken and ground beef sliders

Carving Stations

please select one

Wine Barrel-Smoked Tenderloin of Beef - Market Price

with Béarnaise

Peppercorn-Crusted Beef Sirloin

with Horseradish cream

Slow-Roasted Prime Rib Au Jus - Market Price

with Horseradish cream

Roast Turkey

with LaBelle Winery Spiced Cranberry Jam and wine demi-glace

LABELLE WINERY AMHERST

345 Route 101, Amherst, New Hampshire 03031 | 603 . 672 . 9898 | www.labellewinery.com

Special Menu Enhancements

Hospitality Suite Treats, Option 1

Minimum of 8

Artisan cheese and fruit display, chocolate-covered strawberries and LaBelle Winery sparkling wine
30 pp

Hospitality Suite Treats, Option 2

Minimum of 8

Soft pretzels with wine-infused cheese and mustard, and a bucket of beers
22 pp

Raw Bar

Cocktail shrimp with LaBelle Winery Jalapeño wine cocktail sauce and fresh lemons, oysters with LaBelle Winery mignonette, little neck clams, lobster cocktail, tuna tartare and crab legs
market price, per person

Nacho Bar

Crisp tortilla chips topped with melted cheese, accompanied by a variety of toppings for your guests to choose from
9 pp

French Fry Bar

Parmesan truffle | Sweet potato | Cajun seasoning
served with sauces
8 pp

S'mores Bar

Custom-built s'mores station, fully stocked with everything your guests need to build their own s'mores
8 pp

Viennese Display

Artfully-displayed assortment of fine pastries, cannolis, cheesecake bites and chocolate-covered strawberries
12 pp

Ice Cream Sundae Bar

Two ice cream flavors, accompanied by a variety of toppings for your guests to choose from including fresh whipped cream
9 pp (Minimum 50 people)

Custom Display Donut Wall

Your choice of up to five flavors:
100 donuts, 600
200 donuts, 900

Late Night Snacks

Minimum of 50

Mini Tacos, 6 pp

Beef Sliders with Caramelized Onions, 6 pp

Buffalo Fried Chicken Slider, 5 pp

Assorted Flatbreads - Chef's Selection, 8 pp

Soft Pretzels with Wine-Infused Cheese and Mustards, 5 pp

Breakfast Sandwiches - Chef's Selection, 6 pp



Photo Courtesy -
Love, Anneliese Photography

LABELLE WINERY AMHERST

345 Route 101, Amherst, New Hampshire 03031 | 603 . 672 . 9898 | www.labellewinery.com



Beverage Packages

Open Bar

The event host is charged a per-person flat rate determined by what tier of liquor is selected. Pre-event or extended rentals are on a consumption basis. Pre-payment is required two weeks prior to the event.

w/ Premium tier - 35 pp

w/ Deluxe tier - 40 pp

w/ Ultra tier - 45 pp

Limited Open Bar

Full 5 hours (Beer and Wine only) - 40 pp

No-Host Bar

Guests are responsible for their own drink purchases.

Open Cocktail Hour

The event host may choose to provide an Open Bar for cocktail hour at a set per-person flat rate.

w/ Premium tier - 20 pp

w/ Deluxe tier - 22 pp

w/ Ultra tier - 26 pp

Limited Open Cocktail Hour

(Beer and Wine only) - 22 pp

Wine Pour with Dinner

Wine is poured tableside one or two times during the meal. The event host is charged a flat rate per person over 21.

1 pour - 10 pp 2 pours - 18 pp

Note that pre-ceremony bar is not included in these rates, nor is an extended reception

Bar Pricing Guidelines

Soft Drinks	2.75 - 3.75	Wine by the Bottle	40 - 50
Mineral Water/Juice	3.50 - 4.50	House Liquor	9
Beer	5.25 - 8.50	Deluxe Liquor	11 - 12
House Champagne	10	Ultra Deluxe Liquor	13 and up
Wine by the Glass	11 - 16	Martinis	Base + 3

Bar Enhancements

Signature Cocktail

Design a specialty cocktail of your own or choose from our wide array of wine cocktails, to be available at the bar for your event

Shimmer Sparkling Wine Toast Upgrade

5 pp

Hot Mulled Apple Wine Station

13 pp

Hot Apple Cider (NA) Station

5 pp

Hot Chocolate Station

House-made hot chocolate accompanied by shaved chocolate topping, crushed peppermints, marshmallows and wine-infused whipped cream

7 pp

Sangria/Mimosa Bar

Gorgeous display of fruits and accompaniments

5 pp

Infused Water Station

Select up to two varieties:

- Triple Citrus
- Strawberry Mint
- Berry & Basil
- Cucumber Lime

4 pp

Fresh Lemonade and Iced Tea Station

Prepared in-house and offered during your event

6 pp

Cocktail Hour Ice Sculpture

Martini Station

Please discuss options and pricing with your Sales Manager

Favors and Services

Favors

The Winemaker's Kitchen Buzz'd Raw Honey

with a personalized label
8 each

The Winemaker's Kitchen Blueberry Granite State Red Jam

with a personalized label
8 each

LaBelle Winery Logo Glass

6 each

LaBelle Winery Wine

price varies

Services

Tenting

Elegant sailcloth tenting is available for the Event Terrace.
Arranged by your Sales Manager

Fireworks Display

Delight your guests with this special, magical show by the award-winning fireworks technicians of Atlas PyroVision Productions.
Arranged by your Sales Manager

LaBelle Winery Decor Rental

We offer a wide range of decor rental items including card boxes, table numbers, centerpieces, seating charts, votive candles and so much more. Upgraded linens, chargers and glassware are also available.
Pricing and inventory available for review on your site tour.

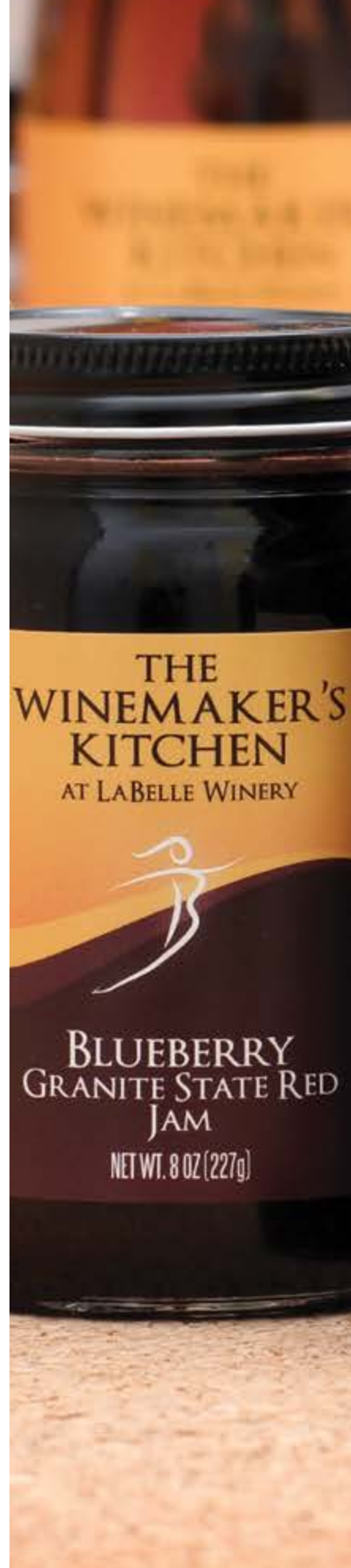




Photo courtesy- Love, Anneliese Photography

Details

Booking and Catering Deposits: Signed contract and deposit of Venue Rental and Ceremony fees are required to reserve your wedding date. Dates are not guaranteed until the deposit is received by LaBelle Winery Events. 25% of your Food and Beverage Minimum is due 1-year prior to your wedding date, with an additional 25% due 6-months prior and 3-months prior to your wedding date. If your wedding date falls within 1-year from the date of your booking, then 25% of your Food and Beverage Minimum is due upon signing in addition to the Venue Rental and Ceremony fees. The full remaining balance is due two weeks prior to your wedding date based on your final headcount.

Preferred Vendors: A preferred vendor list is provided to our booked couples. You are not required to have a vendor from this list.

Vendor Meals: Vendor meals available at 35 per vendor (chef's selection).

Children's Meals: Children's meals are available at 20 per child (aged 10 and under).

Decor: We invite you to personalize the venue as you desire but respectfully ask that you do not use the following: scented candles, balloons, heavily scented flowers, confetti, birdseed, flower seeds or rice. In addition, you may not staple, pin, tape or post anything to the facility walls, beams or facade.

Cake: All cakes must be supplied by a licensed vendor. LaBelle Winery does not charge a cake cutting fee.

Dietary Requests: Most dietary requests can be accommodated; certain fees may apply. No food or beverage may be brought into the facility (including wedding favors) unless they are provided by LaBelle Winery and approved by your Sales Manager. Kosher meals may be arranged by your Sales Manager.

Catering Pricing: Pricing of all packages are subject to change based on market fluctuations; up to 10% annually.

Alcohol Policy: No outside alcohol may be brought into the facility for consumption. No outside alcohol can be consumed on-premises unless provided by LaBelle Winery.



Photo Courtesy -
Zev Fisher Photography

LABELLE WINERY AMHERST

345 Route 101, Amherst, New Hampshire 03031 | 603 . 672 . 9898 | www.labellewinery.com



Photo Courtesy - Morganne Bent

Complement your special day by welcoming friends and family to LaBelle Winery for other wedding events, including your:

Bridal Shower Bachelorette Wine Tastings Rehearsal Dinner After-Wedding Brunch

Select from one of our three unique, custom-designed event spaces:

The Great Room features a vaulted and beamed ceiling, large windows, private attached Event Terrace and private pre-function area. Perfect for executing special events from 30 to 220 guests.

The Vintage Room is warm, rustic and elegant with custom-made trestle tables, upholstered seating and private attached Event Terrace overlooking the Pedroso Vineyard. Ideal for groups of 32 guests or less.

The Wine Cellar is unique and industrial, as it is our fully-functioning wine production area. Large steel wine tanks, authentic wine barrels and warm string lighting create an inviting ambiance. This space is also available for tours during your event. The Wine Cellar has limited availability during Harvest Season - September and October.

For more information about hosting these or other events at LaBelle Winery, please discuss with your Sales Manager.

LABELLE WINERY AMHERST

345 Route 101, Amherst, New Hampshire 03031 | 603 . 672 . 9898 | www.labellewinery.com



345 Route 101, Amherst, New Hampshire 03031 | 603.672.9898 | www.labellewinery.com