



MAY BLOOMS

Between the Off-Season and the Peak Season

Traditionally people tend to think of June as THE month for weddings. At Alyson's we take a different view. May is one of the most beautiful months of the year to get married at the Orchard! Spring starts to "green up" the orchard, and everything comes alive in April. When May arrives, the orchard bursts forth with life! Because Mother Nature rules, there are no guarantees for an Apple Blossom Wedding, but it *could* happen. By Memorial Day you are almost guaranteed the best that spring has to offer! Take advantage of our special rates in May -- a 25% savings over our Peak Season weddings from June through October.

The cost for a Saturday wedding in May is only **\$5,000** for up to 175 guests, although 200+ guests can be accommodated in the Orchard Room. Our Event Manager, Fran Imhoff, is available to discuss receptions larger than 175, and other planning details. You can reach her by calling 603-756-9800 or 603-209-3588.

Included in the Venue Rental & Site Fee:

- Choice of five amazing outdoor ceremony sites with indoor space available in case of rain.
- A special wedding wagon, with driver, to bring you and your guests to the wedding site.
- A 6-hour indoor reception after the ceremony in our air conditioned, or heated, Orchard Room.
- Set-up and use of 60" round dining tables, banquet tables, and banquet chairs.
- All dishes, glasses and flatware.
- Ivory linens and napkins.
- Reception bartending.
- Use of our Bridal Room all day/evening.
- Use of the grounds for photography.
- The planning guidance of our Event Manager.
- First choice of renting any of our available lodging for your guests.

Not included in the venue rental and site fee: catering, a \$150 kitchen fee, lodging, and outdoor ceremony chairs.

57 Alyson's Lane - P.O. Box 534 - Walpole, NH 03608 - (603) 756-9800

www.alysonsorcharard.com -- info@alysonsorcharard.com

Let Your Magic Begin at Alyson's Orchard



Located in Walpole, New Hampshire – said to be one of the loveliest villages in New England – Alyson's is a working orchard that also happens to be one of the most beautiful settings you could imagine for your wedding.

We believe that one of the most important days of your life doesn't necessarily have to last just one day! Because we host only one wedding at a time...yours...all that Alyson's has to offer – a relaxed atmosphere; spectacular wedding facilities indoors and out; and literally hundreds of acres of rolling lawns, woodlands, fields and spring-fed ponds – is here for your enjoyment. Delight your wedding guests with the convenience of Alyson's comfortable lodgings – we offer three exceptional properties – where they can bond with acquaintances old and new!

So we encourage you, your family and friends to spend the entire weekend celebrating in our charming country setting. We have a fenced play area for children, plus horseshoe pits and a bocce court. Your guests can also enjoy boating, swimming and fishing. (No license required.) So remember to tell everyone to bring their swimming suits and fishing poles!

At Alyson's, we believe weddings should be festive, not fussy...sophisticated, not stuffy. You and your guests can enjoy an informal buffet or an elegant sit-down dinner in the Orchard Room. With its seasonal display of pink and white blossoms, fruit laden trees, bright fall foliage or freshly fallen snow, Alyson's always offers romantic views whatever the season!

To reserve your wedding weekend during the Peak Season (June-October), there is a site fee of \$6,000 for June, July & August and \$6,500 for September and October. (substantially less for the month of May, Sunday and Off-Season weddings ~ see below*) This fee provides for exclusive use of the Orchard Room for your reception. In addition to the outdoor wedding site and six-hour reception, Alyson's also provides tables, indoor chairs, tableware, linens, and bartending for your reception. Although catering is *not* included in the site fee, we offer a list of highly qualified caterers for you to choose from. Up to 200 of your family and friends can gather in our spacious Orchard Room for dining, dancing and celebration. Choose from among any of our breathtaking vistas for your ceremony, each one picture perfect! Treasured memories begin here!

*We also offer Off-Season Saturday, or Sunday Sunset weddings, for \$4,000; May Saturdays for \$5,000; Holiday Weekend Sundays for \$4,500 and Mid-Week Weddings (Mon.-Thurs.) for \$3,000.

For more information, we encourage you to visit us online at www.alysonsorchar.com. Or better yet, call or email our Event Manager, Fran Imhoff (603-756-9800 or 603-209-3588 or info@alysonsorchar.com) and make an appointment to come tour the facilities and grounds in person.



RECEPTION CATERERS

<p>Luca's Culinary Journey Tawnya Patzuro, Catering Manager 10-11 Central Square Keene, NH 03431 (603) 358-5200 www.LucasCafe.com lucascatering@lucascafe.com</p>	<p>Elizabethan Fare Fine Catering Elizabeth Warner P.O. Box 105 Putney, VT 05346 (802) 387-6513 www.elizabethanfare.com elizabeth@elizabethanfare.com</p>
<p>A Vermont Table Terri Ziter 37 Signal Pine Road Putney, VT 05346 (802) 387-2654 www.avermonttable.com Terri@AVermontTable.com</p>	<p>B & W Catering Company Brent & Whitney Battis 604 Church Street Chester, VT 05143 (603)359-4396 or (802)356-6432 brent@bwcateringcompany.com www.bwcateringcompany.com</p>
<p>Hardy Foard Catering Gretchen Hardy West Chesterfield, NH 03466 (603) 721-6078 FiveSensesChef@gmail.com www.hardyfoardcatering.com</p>	<p>The Vermont Country Deli Caterers Tracey John, Catering Manager P.O. Box 2402 Brattleboro, VT 05303 (802) 257-9254 www.vermontcountrydeli.com tracey@vermontcountrydeli.com</p>
<p>Free Range Chick Catering (also works with Charcoal Charlie Productions BBQ) Denise Meadows P.O. Box 1093 Keene, NH 03431 (603) 209-4248 denise@freerangechickcatering.com www.freerangechickcatering.com</p>	<p>Pit Stop Smokehouse Dennis Chamberlain Route 12 Westmoreland, NH 03467 (603) 209-0719 pitstopsmokehouse@gmail.com www.pitstopsmokehouse.com</p>

Alyson's Orchard holds an on-site catering and liquor license, but we do not cater. All caterers are required to be sub-contractors through Alyson's Orchard, therefore you must choose a caterer from this list, but Alyson's must receive payment for catering from you. You will receive an invoice from your caterer but you will write a check to Alyson's Orchard for the full amount, and the 9% Meals and Rentals tax is deducted and paid to the state of NH by us. We will also deduct the \$150 kitchen fee. Your caterer will receive a check for the balance within three business days. If your caterer requires a "deposit" to hold your date, you should also write that check directly to Alyson's Orchard & mail it to us. The address to use is P.O. Box 534, Walpole, NH 03608.



ALCOHOL and BAR POLICY

Alcoholic Beverages: Except for use in our lodgings, alcoholic beverages **MAY NOT** be brought onto Alyson's property by the client or a guest. Alcoholic beverages will not be served to anyone who appears to be intoxicated or under the age of 21. Should any of these New Hampshire Liquor Commission regulations be violated, there will be an immediate cessation of alcoholic beverage service to all persons at the event. Bar Service will close 15 minutes before the end of your 6- hour reception. (Example: If your reception starts at 5PM, the bar will close at 10:45 PM and the reception will end at 11PM.)

WEDDINGS

Destination Weddings: Bartending is provided for the reception for 75 or more adult guests. For parties of fewer than 75 adults, there is an additional charge of \$20/hour for a bartender.

Sunday Sunset & Mid-Week Weddings: One bartender is provided for parties greater than 75 guests. If a second bartender is required, or if the guest count is fewer than 75 guests, there is an additional charge of \$20/hour for the bartender.

Open or Cash Bar: You have the choice of an OPEN bar, a CASH bar, or any combination that suits your needs. (Example: You can have open beer & wine all evening and your guests pay for mixed drinks if that is their preference.) Please note: A 15% gratuity will automatically be added to all Open Bar invoices. ***We do not accept credit cards at the bar.*** Your guests must pay in **CASH** when you offer a cash bar. We have an ATM on site only from May-October.

- **Wine on the tables** - We can supply bottles of your favorite wines to be placed on your reception tables for your guests during dinner. Please inquire about procurement and pricing.
- **Apple Sangria as your "Signature Drink"** – Made with Alyson's Dry Apple Wine, Peach Schnapps, Orange juice, Sparkling seltzer, and a beautiful array of fresh, chopped fruit: 100 servings = \$425 or 200 servings = \$800.
You may also create and name your own signature drink and we will price it out for you.
- **Tickets:** You may print drink tickets (business card sized) on your computer and give them to your guests for complimentary drinks. We will tally them at the end of the event and present you with an invoice.
- **Cash Limit** – You may give us a dollar figure for what you wish to spend on an open bar. When the figure is reached, we will turn it into a cash bar, after consulting with you.
- **Tab** - You have the option of running an open tab for select individuals if you are having a Cash Bar. (Example: bride & groom, wedding party, parents, etc.) We are not equipped to run individual tabs for guests.
- **Champagne or Sparkling Cider Toasts:**
 - Indoor: A Champagne toast is \$4.00 per glass. A Sparkling Cider toast is \$2.50 per glass.
 - Outdoor: A Champagne Toast is \$4.00 per glass, plus a \$200 fee for staffing and set-up at the wedding site.
- **Outdoor Bar Set Up:** We will be happy to set up a bar on our deck or at the wedding site for an additional charge. The charge will depend on distance from the Event Center. Please inquire for pricing. Here are some examples:
 - Beer & Wine only on the Deck: \$100 set-up + \$20/hour for an additional bartender.
 - Champagne Toast at the Wedding site: \$200 set-up plus the cost of the Champagne.
 - Full Bar at the Wedding site: \$500 set-up fee plus the cost of drinks.



BEVERAGE SELECTION

PRICING

BOURBON

Jim Beam
Maker's Mark*

GIN

Tanqueray
Bombay Sapphire*

RUM

Captain Morgan
Bacardi Superior

RYE

Canadian Club

SCOTCH

Dewars
McCallan 12 (single malt)*

WHISKEY

Jack Daniels
Jameson's Irish Whiskey
Crown Royal*

TEQUILA

Jose Cuervo
Petrone*

VODKA

Absolut & Tito's
Grey Goose*

LIQUEURS

Kahlua, Bailey's Irish Cream,
Amaretto

WINE

White

House Wine – Woodbridge
- Chardonnay
- Pinot Grigio
- White Zinfandel (blush)

Red

House Wine - Woodbridge
-Cabernet Sauvignon
-Pinot Noir

If you would like to serve special wines to your guests during dinner, we will be happy to discuss your options.

CHAMPAGNE

-Chandon Blanc de Noir

BEER

Bud Lite
Coors Lite
Corona
Long Trail Ale
Harpoon IPA
Angry Orchard Hard Cider
Switchback Ale
Sam Adams Lager

Sam Summer (in season)
Shipyards Pumpkinhead (in season)

(Includes the 9% NH Meals & Rentals Tax)

Soft Drinks \$2.00
Beer \$4.00
Glass of House Wine \$6.00
Mixed Drinks \$7.00 (*Top Shelf \$9.00)
Champagne Toast \$4.00/glass
Sparkling Cider Toast \$2.50/glass



REHEARSAL DINNER OPTIONS

*If you want to host a casual Rehearsal Dinner at Alyson's Rochambeau Lodge, here are some catering suggestions.
If you prefer to go out to a restaurant, a few favorites are listed below:*

<p>Top of the Hill Grill Jon Julian 632 Putney Road Brattleboro, VT (802) 258-9178 www.topofthehillgrill.com</p> <p><i>Will travel with smoker/BBQ to Alyson's Orchard. Great for a BBQ Rehearsal Dinner at the Lodge!</i></p>	<p>Charcoal Charlie Productions & Free Range Chick Catering Denise Meadows P.O. Box 1093 Keene, NH 03431 (603) 209-4248 denise@freerangechickcatering.com www.freerangechickcatering.com</p> <p><i>Will travel with smoker to Alyson's Orchard. Great for a casual Rehearsal Dinner at the Lodge</i></p>
<p>Pit Stop Smokehouse Dennis Chamberlain Route 12 Westmoreland, NH 03467 (603) 209-0719 www.pitstopsmokehouse.com</p> <p><i>You can dine there or they will travel with smoker/ BBQ to the Lodge.</i></p>	<p>Little Zoe's Pizza Edward Forster 149 Emerald Street Keene, NH 03431 (603)358-6001 www.littlezoes.com</p> <p><i>Using a unique oven system, they will travel and supply fresh pizza for your event at the Lodge</i></p>
<p>Fetta Di Casa Carol Cersosimo Rindge, NH Facebook.com/FettaDiCasa 603-831-2494</p> <p><i>Will travel to your event at the Lodge and supply Mobil Wood fired Pizza</i></p>	<p>Rigani Catered Wood-Fired Pizza Karen Tyler 33 Highlawn Road Brattleboro, VT 05301 802-579-5511 www.riganipizza.com</p> <p><i>Will travel to your event at the Lodge and supply Mobil Wood fired Pizza</i></p>
<p>Fireworks Restaurant 22 Main Street Keene, NH 03608 (603) 903-1410 www.fireworksrestaurant.net</p> <p><i>Reservations required</i></p>	<p>The Bellows Walpole Inn 297 Main Street Walpole, NH 03608 603-756-3320 www.bellowswalpoleinn.com</p> <p><i>Reservations required</i></p>