

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! If you choose a Weekend Destination Wedding, Alyson's has so much 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 – all 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 attire 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 \$7,000 for September and October. (substantially less for the month of May, Friday, 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 wedding wagon, Alyson's also provides tables, indoor chairs, tableware, linens, and bartending (75 adult guest minimum) 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 May Saturdays for \$5,500; Off season Saturdays, Peak Season Fridays and Holiday Weekend Sundays for \$4,500; Off- Season Fridays and Sunday Sunset weddings (any time of the year except holiday weekends) for \$4,000; and Mid-Week Weddings (Mon.-Thurs.) for \$3,500.***

For more information, we encourage you to visit us online at www.alysonorchard.com. Or better yet, text our Event Manager, Kelly LeFort, at 603-494-7712 or email her at info@alysonorchard.com and request an appointment to come tour the facilities and grounds in person.



ALCOHOL & BAR POLICY

Alcoholic Beverages: Because Alyson's hold the liquor license on this facility, alcoholic beverages **MAY NOT** be brought onto Alyson's property by the client or a guest, except for use in our lodgings. Alcoholic beverages will not be served to anyone who appears to be intoxicated or under the age of 21. No drinks are allowed in the restrooms or on the dance floor. 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 reception.

Reception Bartending:

Destination Saturday Weddings: From May through October, 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.

Off-season Saturdays (Nov. - April), Friday, Sunday & Mid-Week Weddings: One bartender is provided for parties greater than 75 guests. If a second bartender is required due to a larger guest count, or if the guest count is fewer than 75 adult guests, there is an additional charge of \$20/hour for the bartender.

Bar Options: 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 your preference.) Please note: **We do not accept credit cards at the bar.** Your guests must pay in **CASH** when you offer a cash bar, but we do have an easily accessible ATM on site. However, at the end of your reception, **you** may pay for an open bar with a check, cash, or a credit card, but there is a 4% processing fee added for using a card. An 18% gratuity will automatically be added to all open bar invoices.

- **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 with our wedding coordinator.
- **Apple Sangria as your "Signature Drink"** – Made with Pinot Grigio, Alyson's Dry Apple Wine, Peach Schnapps, Orange juice, Sparkling seltzer, and a beautiful array of fresh, chopped apples: 50 servings = \$300; 100 servings = \$450 or 200 servings = \$850. You may also create and name your own signature drink and we will price it out for you.
- **Tickets:** You may print drink tickets 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. We will be happy to consult with you before making the transition, if you think that you might want to keep it open for a while longer.
- **Tabs** – You have the option of running an open tab for select individuals if you are having a Cash Bar by giving the wedding coordinator a list of names in advance. (Example: wedding party, parents, grandpa, etc.) We are not equipped to run individual tabs for other guests.
- **Prosecco or Sparkling Cider Toasts:**
 - Indoor: A Prosecco toast is \$4.00 per glass. A Sparkling Cider toast is \$3.00 per glass. If you prefer a specific Prosecco or Champagne, please consult with the wedding coordinator on pricing.
 - Outdoor: A Prosecco 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 consult the wedding coordinator for pricing. Here are some examples:
 - Beer & Wine only on the Deck: \$100 set-up + \$20/hour for an additional bartender.
 - Prosecco Toast at the Wedding site: \$200 set-up plus \$4.00/glass for the Prosecco.
 - Full Bar at the Wedding site: \$500 set-up fee plus the cost of drinks.



BEVERAGE SELECTION

BOURBON

Jim Beam
Maker's Mark**

GIN

Tanqueray
Hendrick's**

RUM

Captain Morgan
Bacardi Superior
Goslings Black Seal

RYE

Canadian Club

SCOTCH

Dewar's
Johnnie Walker Black**

WHISKEY

Jack Daniels
Jameson's Irish Whiskey
Crown Royal

TEQUILA

Jose Cuervo
Patron Silver**

VODKA

Absolut & Tito's
Grey Goose**

LIQUEURS

Kahlua, Bailey's Irish Cream,
Amaretto

WINE

White

House Wine – Woodbridge
- Chardonnay
- Pinot Grigio
- Sauvignon Blanc
- Rose`

Red

House Wine - Woodbridge
-Cabernet Sauvignon
-Pinot Noir

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

TOAST

- Lunetta Prosecco

BEER & MORE

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

White Claw Hard Seltzer*
(assorted flavors)

PRICING: (Includes the 9% NH Meals & Rentals Tax)

Soft Drinks \$2.00

Domestic Beer \$4.00 & Craft Beer * \$5.00

Glass of House Wine \$6.00

Mixed Drinks \$7.00 (**Top Shelf \$9.00)

Prosecco Toast \$4.00/glass

Sparkling Cider Toast \$3.00/glass

Signature Drink(s) – *We are always happy to price out special requests.*



RECEPTION CATERERS

<p>A Vermont Table Cory Bratton 22 High Street – Suite 105 Brattleboro, VT 05301 (802) 387-0151/ (802)380-2694 www.vermonttable.com Cory@AVermontTable.com</p>	<p>Hillside Organic Catering Patrick O’Hearn 31 River Street Bernardston, MA 01337 (413) 325-1537 cateringfromhillside@gmail.com</p>
<p>Hardy Foard Catering & The Porch Cafe Gretchen Hardy 648 Putney Road Brattleboro, VT 05301 (603) 721-6078 FiveSensesChef@gmail.com www.theporchtoo.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>Charcoal Charlie Productions BBQ <i>(works with) Free Range Chick Catering</i> Denise Meadows & Charlie Pini CC & D’s Market - 79 North Street Keene, NH 03431 (603) 209-4248 or (603) 357-1000 denise@freerangechickcatering.com www.freerangechickcatering.com https://www.facebook.com/CCandDsKitchenMarket/</p>	<p>Spencer’s Place, LLC Steve & Shanda Donovan 10 Westminister Street Walpole, NH 03608 (603)904-4162 www.spencersplacewalpole.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.



SOME REHEARSAL DINNER OPTIONS

If you want to host a casual Rehearsal Dinner at Alyson's Rochambeau Lodge or Foster Farmhouse, here are some catering suggestions. You may also prepare your own food at the lodging. If you prefer to go out to a restaurant, we have listed a few casual, local places below, and we are happy to recommend others!

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<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 BBQ smoker to Alyson's Orchard. Great for a casual Rehearsal Dinner at the Lodge. (Minimum 50 guests)</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>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, amazing pizza for your event at the lodging.</i></p>	<p>Kirby's Q Ken Urbanski 163 River Road Alstead, NH 03602 603-835-8151 https://www.facebook.com/KirbysQ/</p> <p><i>Will travel to the lodging with a delicious BBQ meal for your rehearsal dinner.</i></p>
<p>Spencer's Place, LLC Steve & Shanda Donovan 10 Westminister Street Walpole, NH 03608 (603)904-4162 www.spencersplacewalpole.com</p> <p><i>Varied menu – talk to them about catering your rehearsal dinner at the Lodge or hosting it at their restaurant & pub!</i></p>	<p>The Hungry Diner Caitlyn & Chris Caserta 9 Edwards Lane (at Rt. 12) Walpole, NH 03608 603-756-3444 www.hungrydinerwalpole.com</p> <p><i>Farmer owned, Farm-to-Table restaurant with 16+ Craft beers on tap!</i></p>