



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
- Relaxing, private Bridal Suite
- Unique, contemporary decor style
- Rolling vineyards with beautifully manicured gardens and lawns
- 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.



Photo Courtesy - Hourglass Photography



Venue Rental Package

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

The venue rental package includes the following:

- Private, exclusive use of the Great Room, Event Terrace, Bridal Suite and outdoor grounds for a 5-hour rental period; on-site ceremony includes an additional 30-minute period
- Use of the Bridal Suite from one (1) hour pre-event to the end of the event; includes dedicated Bridal 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 (Apr. 15 - Nov. 15)		
Saturday	\$5,500	\$20,000
Friday/Sunday	\$3,500	\$15,000
Off Season (Nov. 16 - Apr. 14)		
Saturday	\$3,500	\$15,000
Friday/Sunday	\$1,500	\$12,000

Additional Information

- Ceremony Fee: \$1,200 - 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
- Wine Cellar rental for your cocktail hour is available, depending on your guest count; please discuss with your Sales Manager
- Extended reception option is available; please discuss with your Sales Manager

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 Bridal 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 of 12% with an 8% 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 9%, will be added to your bill (excluding gratuity) as required by New Hampshire State Law.*



Photo Courtesy - Love, Anneliese Photography



Champagne Brunch Package

Available for a daytime wedding from 10am - 2pm

Includes a champagne toast, artisan bread, seasonal accoutrements
and coffee and tea service | \$70 per person

Stationary Hors d'Oeuvres

please select one

Seasonal Continental Display

Sumptuous continental selections of muffins, croissants, chocolate croissants and artisan breads served with LaBelle Winery jams, jellies and butters; chef's selection of seasonal fruits and juices, including brûléed grapefruit

Artisan Cheese & Charcuterie Display

Sumptuous display of imported and domestic cheeses, charcuterie and imported cured meats; all chef's selection, served with artisan crackers

Mediterranean Tapas

Mediterranean delights such as Olive Tapenade, Tomato Bruschetta, House-Made Hummus and Spiced Feta Dip; served with pita chips, artisan crackers and fresh-baked bread

Fresh Vegetable Crudités and Dip

Chef's selection of seasonal vegetable offerings, sourced in-season from The Farm at LaBelle Winery and other local farms

Yogurt and Granola

Locally sourced yogurt and house-made granola with chef's selection of fresh fruit

Brunch Passed Hors d'Oeuvres

please select three

Skewered Mini Pancake Stack with Blueberries

Mini Cinnamon Buns

Mini Fruit Cups

Chocolate Dipped Strawberries

LaBelle Winery Jam Tarts

Bacon Wrapped Scallops

Shrimp Cocktail with LaBelle Winery Jalapeño
Pepper Wine Cocktail Sauce

Seasonal Arancini

Prosciutto and Blue Cheese Stuffed Figs

Ham Finger Sandwich with LaBelle Winery

Apricot Riesling Jam and Apples

Brunch Stations

please select two

Crêpes with Sweet and Savory Fillings

Omelettes, Served with Potato Hash

Belgian Waffles with Fresh, Wine-Infused Whipped Cream and New Hampshire Maple Syrup

Carving Stations

please select one

Wine Barrel-Smoked Tenderloin
of Beef with Béarnaise
market price

Succulent Roast Turkey
with LaBelle Winery Spiced Cranberry Jam
and Wine Demi-Glace

Peppercorn-Crusted Beef Sirloin with
Horseradish Cream
market price

Brined Pork Loin with Maple Glaze and Pear
Wine Apple Chutney

Roasted Canadian Bacon
with Honeyed Pineapple

Photo Courtesy - Hourglass Photography

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.

Stationary Displays (please select one)

Artisanal Cheese & Charcuterie Display
Assortment of Cheeses and Meats with Dried Fruits, Nuts, Mustards, Cornichons, Crackers & Breads

Farmers Market
An assortment of Raw, Roasted, Grilled and Pickled Vegetables with Seasonal Dips, Crackers & Breads

Meze Display
Hummus, Baba Ganouj, Chick Pea Salad, Roasted Peppers & Tabbouleh served with Pita Bread & Crackers

Fruit Display^{GF}
Seasonal Fresh Fruits, Berries & Dried Fruits with Minted Yogurt & Local Honey

Premium Stationary Selections

Smoked Salmon Display
Ducktrap Farms Smoked Salmon, Capers, Cucumbers, Tomato, Red Onion, Hard Boiled Eggs & Lemons with Crostini & Crackers
+\$15pp

European Cheese Display
An assortment of English, French & Italian Cheeses served with Regional Garnishes. Served with Baguettes, Crackers & Focaccia
+\$18pp

Prosciutto di Parma
The World's Finest Prosciutto hand carved to order served with Figs, Melons, Gorgonzola Dolce, Parmesan, Arugula, Aged Balsamic & Extra Virgin Olive Oil
+\$17pp

New England Cheese Table
Savory Sweet Onion Cheesecake, Brie en Croute, Great Hill Blue Cheese, Vermont Cheddar & Goat Cheese. Served with Crackers, Breads, Chutney & Maple Roasted Nuts
+\$18pp

New England Raw Bar^{GF}
Oysters & Clams on the Half Shell, Chilled PEI mussels, Shrimp Cocktail & Jonah Crab claws. Served with Traditional accompaniments.
+\$21pp

Passed Canapes (please select four)

Tomato Mozzarella & Basil Spiedini, Balsamic Reduction^{GF}

Saffron & Pea Arancini, Tomato Aioli

Spinach & Feta Stuffed Mushrooms

Spicy Sausage & Cheddar Stuffed Mushrooms

Crispy Mac'n Cheese Bites

Prosciutto Wrapped Medjool Date stuffed with Black Pepper Goat Cheese Mousse^{GF}

Fried Plantain Chip, Cilantro, Tomato & Smokey Lime Crema

Truffled Egg Salad, Housemade Potato Chip, Chive

Buffalo Cauliflower, Blue Cheese Dip

Pork & Water Chestnut Pot Sticker, Sticky Soy Ponzu

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

Curried Chicken Salad, Coconut Phyllo

Buttermilk Fried Chicken Bite, Spicy Honey

Green Olive Tapenade, Crostini, Bulgarian Feta

Mini Salmon Poke Cups, Sesame & Cucumber^{GF}

Bacon Wrapped Sea Scallops, Maple Mustard & White Wine Glaze

Herb Marinated Beef Tenderloin Skewers, LaBelle Steak Sauce

Roasted Chicken & Poblano Quesadilla, Lime Crema

Mushroom & Zucchini Quesadilla, Chipotle Crema

Mini Lobster Salad Tacos, Radish & Lemon Salad

Beef Tartare, Salt & Vinegar Potato Chips, Horseradish Crema

Wagyu Meatballs with Sweet & Sour Sauce

BBQ Duck Tacos with Hoisin & Scallions

Mini Burgers with Pickles, Burger Sauce & Vermont Cheddar



Photo Courtesy - Love, Anneliese Photography

The Shimmer Package

First Course Additions

House Made Rigatoni Pasta
Veal, Pork & Beef Bolognese,
Fried Basil & EVOO
Whipped Ricotta, +\$10pp

House Made Ricotta Gnocchi
Pea & Parmesan Pesto,
Crispy Prosciutto, +\$11pp

Mushroom Ragout
Crispy Parmesan Polenta, Basil
Tomato Scallion Salad,
+\$11pp

Maine Lobster Salad
Brioche Toast, Lemon Aioli,
Celery Salad, +\$21pp

Crispy Panko
Crusted Crab Cake
Old Bay Aioli, Herb Salad,
+\$17pp

Individual Antipasto^{GF}
Grilled Vegetables, Cured
Italian Meats & Cheese,
+\$11pp

Salad and Soup

Green Salad^{GF}
Chef's Blend of Petite Salad
Greens, Persian Cucumbers, Tiny
Tomatoes, Shaved Sweet Onion,
White Wine Tarragon Vinaigrette

Caesar Salad
Romaine Lettuce, Shaved
Parmesan, Lemon, Anchovy,
Focaccia Croutons, Caesar
Dressing

Arugula Salad^{GF}
Red Wine Poached Figs, Blue
Cheese, Toasted Almonds, Red
Wine Balsamic Vinaigrette

Caprese Salad^{GF}
Petite Greens, Fresh Mozzarella,
Marinated Tomatoes, Basil Oil,
Balsamic Reduction, Red Wine
Onion Jam

Frisee Salad^{GF}
Roasted Carrots, Bulgarian
Feta, Candied Sunflower
Seeds, Spiced Seyval Wine
Vinaigrette

New England Clam Chowder
Oyster Crackers & Chives

Seasonal Soup Selection

Main Course *Please select two and one Vegetarian*/Vegan***

Red Wine Marinated
Filet Mignon^{GF}
Onion Jam & Tarragon Butter,
\$125

Slow Roasted Prime Rib^{GF}
Onion Jam, Horseradish
Cream, Au Jus, \$119

Red Wine Braised
Beef Short Ribs^{GF}
Mushrooms &
Pearl Onions, \$105

New York Sirloin Roast^{GF}
Red Wine Demi Glace &
Onion Jam, \$105

Roasted Atlantic Salmon^{GF}
Olive & Herb Salad, \$92

Grilled Line-Caught
Swordfish Steak
Fried Capers & Brown
Butter Beurre Blanc, \$92

Bronzed Sea Scallops^{GF}
Crab Chive Butter,
Grapefruit Supremes, \$99

White Wine Roasted
Fillet of Haddock
Lemon Basil Crumbs, LaBelle
Wine Cream, \$92

Dijon Crusted Pork Loin^{GF}
Apricot Pine Nut Relish,
Roasted Apple Jus, \$85

Roasted Mushroom &
Brioche Stuffed Chicken Breast
Cranberry Gastrique, \$85

Roasted Vegetable
& Ricotta Cannelloni*
Spinach Bechamel, Roasted
Tomatoes & Parmesan
Arugula Salad, \$85

Broccoli, Ricotta & Roasted
Pepper Stuffed Chicken Breast
Spinach Veloute, \$85

Herb Roasted Statler
Breast of Chicken
White Wine Chicken Jus &
Crispy Shallots, \$85

Za'atar Dusted
Cauliflower Steak^{GF}**
Roasted Peppers, Grilled
Broccoli, Red Wine
Hummus, \$85

Soy & Orange
Marinated Tofu Steak^{GF}**
Brown Sushi Rice, Baby
Boy Choy & Soy Pickled
Shiitake Mushrooms, \$85

Stuffed Portobello
Mushroom*
Quinoa, Eggplant, Asparagus
& Goat Cheese Stuffing,
Lemon Basil Crumbs,
Olive Oil Whipped
Ricotta & Arugula, \$85

Combination Entrees *Please select one and one Vegetarian*/Vegan***

Slow Roasted Sirloin &
Crab Stuffed Shrimp
Red Wine Demi Glace
& Chive Beurre Blanc, \$120

Petite Filet Mignon &
Butter Poached Lobster Tail^{GF}
Red Wine Demi Glace
& Sauce Américaine, \$135

Herb Roasted Petite Chicken
Breast & Atlantic Salmon Fillet
White Wine Veloute &
Tomato Caper Relish, \$100

Photo Courtesy -
Ruth Eileen Photography

The Winemaker's Package

COCKTAIL RECEPTION WITH ELEGANT STATIONS

Includes all hors d'oeuvres, champagne toast, artisan bread and coffee and tea service after dinner | \$105 per person

Stationary Hors d'Oeuvres

please select one

Artisan Cheese & Charcuterie Display

Sumptuous display of imported and domestic cheeses, charcuterie and imported cured meats; all chef's selection, served with artisan crackers

Fresh Vegetable Crudités and Dip

Chef's selection of seasonal vegetable offerings, sourced in-season from The Farm at LaBelle Winery and other local farms

Baked Brie en Croute

Served with seasonal LaBelle Winery wine-infused jam, artisan crackers, crostini and fruit

Sliced Fruit Display

Chef's selection of seasonal fresh fruit, beautifully displayed and sourced in-season from The Farm at LaBelle Winery and other local farms

Mediterranean Tapas

Mediterranean delights such as Olive Tapenade, Tomato Bruschetta, House-Made Hummus and Spiced Feta Dip; served with pita chips, artisan crackers and fresh-baked bread

Passed Hors d'Oeuvres

please select four

Tomato Confit Bruschetta

Oven-roasted marinated tomato served on crostini with mozzarella, balsamic reduction and fresh basil

Seasonal Arancini

Italian rice balls (chef's flavor selection)

Artichoke Stuffed Mushrooms

Button mushrooms stuffed with artichoke, mushrooms, panko breadcrumbs and chives

Corn Fritter

Roasted corn and jalapeños fried in a sweet batter, served with lemon aioli for dipping

Mini Mac and Cheese Bites

Smoked gouda and macaroni, tossed in tempura batter and deep-fried

Watermelon Feta Skewers

Watermelon, bruléed feta, The Winemaker's Kitchen Wine Syrup and fresh basil

Tostones

Fried plantain chips with avocado purée, diced tomato, cilantro and lime zest

Deviled Eggs

Classic preparation with chives and aleppo pepper

Buffalo Cauliflower Florette

Deep-fried and tossed in buffalo sauce, served with blue cheese for dipping

Pork Pot Stickers

Served with honey ponzu for dipping

Shrimp Cocktail

Served with LaBelle Winery Jalapeño Pepper wine cocktail sauce

Coconut Shrimp

Coconut and panko-breaded shrimp, fried and served with sweet chili sauce for dipping

Curried Chicken Salad

Served in phyllo cups with dried fruits and toasted coconut

Moroccan Chicken Skewers

Marinated, roasted chicken thigh served skewered with tzatziki sauce drizzle

Avocado Toast

Avocado, multigrain toast point, peas, radish and lime zest

Smoked Salmon on Cucumber Rounds

Topped with lemon cream cheese and dill

Bacon Wrapped Scallops

Tuna Poke

Marinated tuna on fried wonton with avocado, seaweed salad, watermelon radish, black sesame seeds and scallion

Lobster Salad

Served on corn cake with tarragon aioli and lemon zest

Beef Teriyaki Skewer

Topped with toasted sesame seeds and scallion

Lobster Salad Canape

Served on cucumber round with lemon zest

Beef Tenderloin Canapé

Served on French bread crostini with blue cheese mousse, pickled red onion and chives

Premium Selections

+ \$3 per person

Beef Wellington Purse

Beef tenderloin and mushroom duxelles in a puff pastry purse

Oyster Shooter

Local oyster with vegetable gazpacho

Shrimp Bloody Mary Shooter

Jumbo shrimp with house-made Bloody Mary sauce





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 pasta and two different
wine-infused sauces

Mini Tacos Station
Assortment of pulled chicken, seasoned beef
and sautéed vegetables

Assorted Flatbread Station
Chef's selection

Assorted Sliders Station
Fried chicken and ground beef sliders

Carving Stations

please select one

Wine Barrel-Smoked Tenderloin of Beef with Béarnaise

Peppercorn-Crusted Beef Sirloin with Horseradish Cream

Slow-Roasted Prime Rib Au Jus with Horseradish Cream

Succulent Roast Turkey with LaBelle Winery Spiced Cranberry
Jam and Wine Demi-Glace

New England Favorites Enhancement

+ \$45 per person

Lobster Salad Sliders

Claw and knuckle lobster meat tossed in lemon tarragon aioli, served on a slider roll

Fried Sea Scallops

Cornmeal-crusted scallops, served with classic tartar sauce (made with cornichons, capers and Old Bay Seasoning) and LaBelle Winery Jalapeño wine cocktail sauce

New England Fish Cakes

Baked white fish with dijon mustard, seared basil and lemon aioli

New England Salad

Seasonal greens with dried cranberries, goat cheese, candied nuts
and LaBelle Winery Seyval Blanc Vinaigrette

Velvet Corn Chowder

Creamy corn chowder with potatoes and bacon, topped with chive oil

French Fries

Assorted Whoopie Pies

Moist chocolate cake sandwich made with cream filling

AMHERST, NEW HAMPSHIRE

(603) 672-9898 www.labellewinerynh.com

Special Menu Enhancements

Bridal Suite Treats

Minimum of 8

Artisan cheese and fruit display, chocolate-covered strawberries and LaBelle Winery Shimmer sparkling wine
\$30 per person

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
\$8 per person

Custom Display Donut Wall

Your choice of up to five flavors of Kane's Donuts, to be displayed on our custom-built donut wall
100 Donuts \$600
200 Donuts \$900

S'mores Bar

Custom-built s'mores station, fully stocked with everything your guests need to build their own s'mores
\$7 per person

Soup Course

Your choice between Lobster Bisque, Velvet Corn Chowder with Bacon or Butternut Squash Soup
\$7 per person

Viennese Display

Artfully-displayed assortment of fine pastries, cannolis, cheesecake bites and chocolate-covered strawberries
\$12 per person

Ice Cream Sundae Bar

Two ice cream flavors, accompanied by a variety of toppings for your guests to choose from including fresh whipped cream, \$8 per person
Add wine sorbet, \$4 per person

Late Night Snacks

Minimum of 50

Beignets with Cinnamon Sugar, \$6 per person

Mini Tacos, \$6 per person

Beef Sliders with Caramelized Onions, \$6 per person

Buffalo Fried Chicken Slider, \$5 per person

Assorted Flatbreads - Chef's Selection, \$8 per person

Sweet Potato French Fries, \$3 per person

Soft Pretzels with Wine-Infused Cheese and Mustards, \$5 per person

Breakfast Sandwiches - Chef's Selection, \$6 per person



*Photo Courtesy -
Love, Anneliese Photography*



Beverage Packages

Hosted Bar

The event host is charged based upon the total number of drinks consumed (on a per-drink basis) as tallied by the bartender(s). If desired, a maximum spend amount can be determined. A deposit is required two weeks prior to the event in the amount of \$35 per person.

No-Host Bar

Guests are responsible for their own drink purchases.

Combination Hosted/No-Host Bar

The event host may choose to provide a Hosted Bar for a specified period of time or maximum spend, with the bar converting to a No-Host bar thereafter. A deposit is required - please discuss with your Sales Manager.

Wine Pour with Dinner

Wine is poured tableside throughout the meal, or with specific courses. The event host is charged based upon consumption rate per open bottle.

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	\$10 - 12
House Champagne	\$10	Ultra Deluxe Liquor	\$13 and up
Wine by the Glass	\$11 - \$16	Martinis	Base + \$3

Bar Enhancements

Shimmer Sparkling Wine Toast Upgrade

\$5 per person

Hot Mulled Apple Wine

\$13 per person

Hot Apple Cider

\$5 per person

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

Hot Chocolate Station

House-made hot chocolate accompanied by shaved chocolate topping, crushed peppermints, marshmallows and wine-infused whipped cream, \$7 per person

Sangria Bar

Gorgeous display of fruits and accompaniments to be added to a glass of LaBelle Winery Sangria (red or white), \$5 per person

Mimosa and Bellini Bar

Fresh juices and fruit purée to be added to a glass of our house champagne, \$10 per person

Fresh Lemonade and Iced Tea Station

Prepared by the gallon and offered during your event, \$6 per person

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 Jam
with a personalized label. Choose from:
Strawberry Seyval Blanc
Blueberry Granite State Red
Three Kings Port Raspberry
\$8 each

LaBelle Winery Logo Glass
\$6 each

LaBelle Winery Wine
price varies

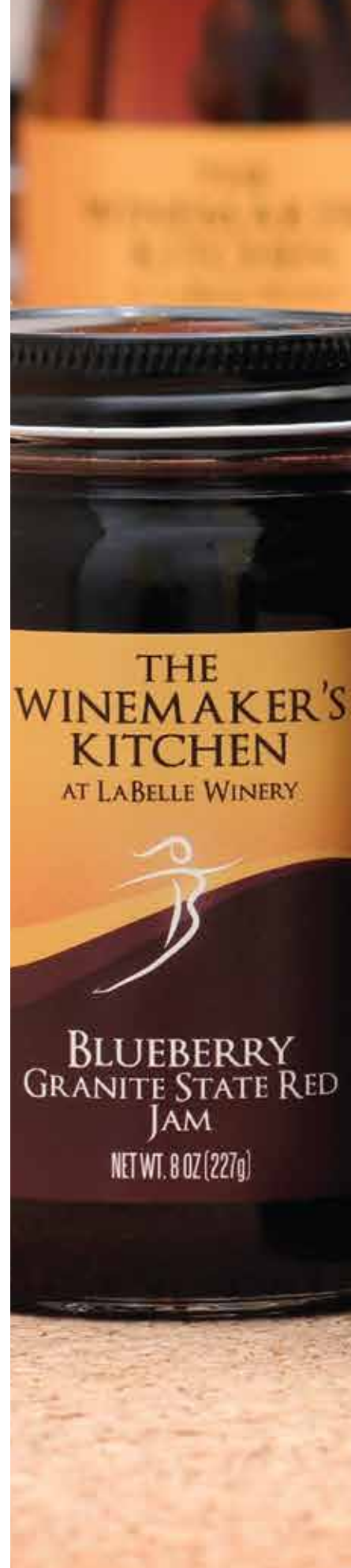
Services

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.

Transportation Services
Arranged by your Sales Manager





Details

Photo Courtesy - Love, Anneliese Photography

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 5% 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



Complete the Experience

Photo Courtesy: Morganne Bent

Complement your special day by welcoming friends & 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 250 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.

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

