

THE EVERMORE
AT PEIRCE FARM ESTATE

**SMALL BUT MIGHTY
CELEBRATIONS**

MICRO WEDDINGS | MINI-MONIES | ELOPEMENTS & VOW RENEWALS

2026 MENU

BIG MOMENTS, INTIMATE GATHERINGS

WELCOME TO THE EVERMORE



Our family at The Evermore is excited to share your special day with you! We have put together a few wedding options that were inspired through the need for smaller and more intimate gatherings. That little saying "less is more" is exactly what we were going for when creating these little bundle packages just for you!

NOW LET'S CELEBRATE!

Mike & Brenda Gallant & The Evermore Crew.

WHAT'S INCLUDED	ELOPEMENTS & VOW RENEWALS	MINI-MONIES PACKAGE	MICRO-WEDDINGS PACKAGE
Event Planning Assistance	♥	♥	♥
Day Of Coordination	♥	♥	♥
Full Farm & Property Photo Options for Booked Time	♥	♥	♥
Estate Suite Access	♥	♥	♥
Ceremony On-Site	♥	♥	♥
Champagne Toast	♥	♥	♥
Choice of Arbor	♥	♥	♥
Choice of Table Linens/Color Napkins		♥	♥
House Centerpieces		♥	♥
Open Bar Post Ceremony		♥	♥
Artisan Cheese Board & Crudite		♥	♥
Choice of 3 Passed Hors D'oeuvres		♥	♥
Option to add additional guests <i>Up to 10 people</i>		♥	♥
House Carafe Wine On Tables			♥
Choice of 2 Plated Entrées			♥
Choice of Color Uplighting			♥
Cocktail Hour Lawn Games			♥
Duration / Guest Count Maximum	2.5 HOURS MAX 25 PEOPLE	4.5 HOURS MIN 50 PEOPLE	5.5 HOURS MIN 50 PEOPLE
Inquire Within for Package Pricing			
Available Booking Dates	Monday - Wednesday or any date open within 120 days	Monday - Wednesday or any date open within 120 days	Monday - Wednesday or any date open within 120 days

Review your favorite Small But Mighty celebration package in more detail on the following pages.

*All prices subject to Massachusetts meals/liquor tax of 6.25%, local tax of 0.75%, *No cost reduction allowed for underage guest count. If adding additional guests, additional cost will be calculated at final meeting and will include all surcharges. All prices subject to change.*

MICRO WEDDINGS

CELEBRATING INTIMATELY & ELEGANTLY



THE MICRO WEDDING PACKAGE

Includes the following for a minimum of (50) Guests, maximum of (60)*

Five and a half (5.5) hours of venue use to include 1 hour pre-ceremony Estate suite access for you, 30 minute ceremony, 4 hour reception

(additional hour can be added for extra cost.)

- On-Site Ceremony
- Choice of one out of our two arbors
- Choice of three (3) passed hors d'oeuvres
- Artisan cheese board & crudite display
- Choice of two (2) plated entrée's and one (1) vegetarian
BBQ/Brunch menus also available.
- Open bar for three (3) hours
- Champagne toast
- House carafe wine on tables
- Choice of table linen and napkin color
- House centerpieces
- Uplighting in your choice of color
- Cocktail hour lawn games

**Up to ten (10) additional guests may be added after 50 people for an additional cost, per person/per child 12 and under. (+22% admin fee.) No cost reduction allowed for underage guests count. If adding additional guests, additional cost will be calculated at final meeting and will include all surcharges.*

Vendor meals are not included.

THE FUN CONTINUES

Add our Magnolia Suite Experience Package for some all day fun!

2nd Floor Magnolia Suite Access:

Arrival start at 9am for wedding party
(maximum 25 people) for hair, makeup, and chill time

•
An assortment of bagels, muffins, seasonal fruit, coffee, juice & mimosas provided

•
A late afternoon snack assortment of granola bars, chips, crackers, etc.

1st Floor Record Room Access:

2 hour early arrival from start of ceremony/reception

•
Chilled beverage bucket featuring domestic beers, assorted sodas & spring waters
(single service, non replenished)



THE PEIRCE BARN

MINI-MONIES



MINI-MONIE PACKAGE

Includes the following for a minimum of (50) Guests, maximum of (60)*

Four and a half (4.5) hours of venue use to include 1 hour pre-ceremony Estate suite access for you, 30 minute ceremony, 3 hours post ceremony for photos and cocktail hour reception.

- On-Site Ceremony
- Choice of one out of our two arbors
- Choice of three (3) passed hors d'oeuvres
- Artisan cheese & crudites display
- Open bar for two and a half (2.5) hours post ceremony
- Champagne toast
- Choice of table linen and napkin color
- House centerpieces

**Up to ten (10) additional guests may be added after 50 people for an additional cost, per person/per child 12 and under. (+22% admin fee.) No cost reduction allowed for underage guests count. If adding additional guests, additional cost will be calculated at final meeting and will include all surcharges.*

THE FUN CONTINUES

Enhance your guest's culinary experience by adding some of these additional appetizer stations!

♥ Street Taco Station

Street style soft tacos served with shredded cheese and sour cream.

Choose (2):

- Baja fish with avocado crema
- Adobo chicken with black bean salsa
- Pork carnitas with zesty cabbage slaw
- Skirt steak with cilantro lime vinaigrette

Grilled Flatbread Station

A flavorful assortment of grilled flat breads:

Choose (3):

- Classic Cheese
- Arugula and caramelized onion with goat cheese and apples
- Buffalo chicken with bleu cheese
 - Bacon and jalapeño with pepper jack cheese
- BBQ pulled pork with monterey jack cheese and red onion
- Crab and spicy corn salsa with monterey jack cheese, scallions, and balsamic drizzle

Grilled Cheese Stations

A yummy, ooey, gooey assortment of gourmet grilled cheeses:

Choose (3):

- Classic Cheese
- Buffalo Chicken with bleu cheese
 - Cheddar, apple, and bacon
 - Gruyère and fruit chutney
- Mac and cheese and bacon
 - Spinach and artichoke

♥ - EVERMORE FAN FAVORITE

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PASTURE ANIMALS

ELOPEMENTS & VOW RENEWALS

WHEN SAYING "I DO" IS ALL THAT MATTERS



Who says you need a big fancy wedding to marry the one you love?! The Evermore offers our simple yet elegant mini ceremony package for an easy way of saying "I DO" without all the extras.

Our Hidden Garden is the perfect space for a small gathering of friends and family to witness the intimate moment of exchanging vows.

ELOPEMENT PACKAGE

Includes the following for a maximum of (25) Guests

Two and a half (2.5) hours of venue use to include 1 hour pre-ceremony Estate suite access for you, 30 minute ceremony, 1 hour post ceremony for photos and champagne.

- On-Site Ceremony
- Choice of one out of our two arbors
- Champagne Toast

There can be no additions or substitutions to the elopement package. This package is reserved ONLY for a sweet ceremony in our Hidden Garden with a celebratory toast!

22% admin fee included; no cost reduction allowed for underage guest count. All prices subject to change.





SMALL BITES & MAIN ENTRÉE OPTIONS

Micro Weddings • Mini Monies

PASSED HOR D'OEUVRES

FOR COCKTAIL HOUR



FROM THE SEA

Broiled Scallops (GF)
Applewood smoked bacon.

♥ **Mini Fish-N-Chips**
Tartar dipping sauce.
Additional cost applies

Firecracker Shrimp (GF)
Sweet chili dipping sauce.

Fried Coconut Shrimp (GF)
Sweet and sour dipping sauce.

♥ **Mini Lump New England Crab Cakes**
Old Bay mustard lemon sauce.

Tuna Tartare**
Crispy wonton cup.

Petite Lobster Salad Rolls
Lemon aioli.
Additional cost applies

CHOOSE 3

*upgrade to choice of 5
*upgrade to choice of 8

FROM THE FIELD

Mini Grilled Cheese Point
Tomato soup shooter.

♥ **Asiago Stuffed Arancini**
Truffle cream sauce.

♥ **Truffle French Fries (GF)**
Garlic aioli.

Buffalo Cauliflower Bites
Blue cheese drizzle.

Avocado Toast
Plum tomatoes and
balsamic drizzle.

Pear, Goat Cheese, and Honey
Oat Toast Points.

Tomato, Basil, and Fresh Mozzarella
Toasted Baguettes.

Mini Vegetable Spring Rolls
Sweet and sour dipping sauce.

FROM THE LAND

♥ **Cheddar Bacon Potato Tots**
Sour cream drizzle.

Mini Buffalo Chicken Spring Rolls

Chinese Chicken Dumplings
Soy dipping sauce.

♥ **Crispy Coconut Chicken Bites (GF)**
Golden pineapple ketchup.

Short Rib Quesadillas
Braised short ribs, cheddar
jack cheese, sour cream dollop.

Mini Fried Chicken Sliders
Buttermilk ranch dressing, pickles.

Mini Beef Sliders
Cheddar cheese and
caramelized onions.

Roasted Brussel Sprout Bites (GF)
Bacon tomato jam.

♥ **Grilled Baby Lamb Chops (GF)**
Mediterranean spiced.
Additional cost applies

DAYTIME WEDDINGS: THEMED FOR FUN!

Sweet, Savory, and Served Bite-Sized

Cinnamon Rolls
Cream cheese drizzle.

♥ **Fresh Peach & Mascarpone Bruschetta**
Balsamic drizzle.

French Toast Sticks
Maple syrup drizzle.

Fresh Fruit & Pancake Skewers
Raspberry drizzle.

♥ **Fried Chicken & Waffles**
Hot honey drizzle.

♥ **Maple Bacon Pancake Bites**
Maple syrup drizzle.

Hot Donut Bites
Cinnamon & Sugar.

Granola & Fresh Fruit Tart

Sausage, Spinach & Cheese Egg Muffins

Sausage & Pancake Skewers
Maple syrup drizzle.

♥ - EVERMORE FAN FAVORITE / (GF) - GLUTEN FREE / (V) - VEGAN

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy. All prices subject to Massachusetts meal/liquor tax of 6.25%, local tax of 0.75% and house/admin fee of 22%. All prices subject to change.

PLATED ENTRÉE

SELECTIONS



Plated Entrée Selections include focaccia bread and butter, choice of 1 salad, choice of 2 entrées plus a vegetarian option, and coffee/tea service.

SALAD

CHOICE OF 1 SALAD

Included with all Plated Entrée Selections.

Roasted Beet and Goat Cheese Salad (GF)

Mixed greens, sunflower seeds, honey vinaigrette.

Caprese Arugula Salad (GF)

Seasonal tomato and fresh mozzarella, arugula, fresh basil, balsamic drizzle.

Caesar Chopped Salad

Baby romaine hearts, melted cheddar cheese toast, shaved parmesan, lemony caesar dressing.

Fresh Strawberry and Mandarin Orange Salad (GF)

Baby greens, sunflower seeds, chopped celery, champagne vinaigrette.

Harvest Salad (GF)

Baby spinach, crumbled goat cheese, candied walnuts, dried cranberries, fresh Asian pears, champagne vinaigrette.

Watermelon and Feta Salad (GF)

Arugula, red onion, basil, balsamic vinaigrette.

CHICKEN & PORK

♥ Herb Pesto Stuffed Chicken

Fire-roasted tomato chutney.

Harvest Chicken

Cranberry, spinach and brie stuffing, harvest chicken with thyme seasoning.

♥ Chicken Piccata

Lemons, capers, white wine sauce.

Roasted Statler Chicken (GF)

Classic hunter sauce with white wine, button mushrooms, roasted tomatoes.

Tuscan Chicken

Spinach, sun-dried tomatoes & basil parmesan cream sauce.

Add a 3rd Main Entrée Selection

ADDITIONAL COST APPLIES

BEEF & LAMB

Grilled Filet Mignon, 6oz.* (GF)

Additional cost applies

♥ Braised Beef Short Ribs (GF)

Grilled Rosemary Lamb Chop* (GF)

Additional cost applies

Grilled Herb Crusted Beef Sirloin (GF)

SAUCE OPTIONS

With beef/lamb options, you may choose 1 sauce to accompany your selection:

Bourbon Infused House

Creamy Bleu Cheese & Garlic

Mushroom and Pearl Onion Demi-Glaze

Peppercorn Sherry Cream Sauce

All sauces are prepared gluten free.

ENTREE SIDE DISHES Starches & Vegetables

*Choose 1 of each for chicken, beef, and seafood entrée's, vegetarian excluded.
All vegetables are prepared gluten free.*

Garlicky Mashed Potato Cake

Smoked Gouda Au Gratin Potato

Roasted Garlic Orzo

Roasted Fingerling Potatoes

Evermore Signature Mac & Cheese

Spicy Lemon Cauliflower

Roasted Summer Vegetables *mix of bell peppers, zucchini, fennel, red onion.*

Roasted Lemon Asparagus

Roasted Carrots, Parsley & Tarragon

Garlic Roasted Broccolini

Roasted Green Beans, Blistered Tomatoes & Shallots

♥ - EVERMORE FAN FAVORITE / (GF) - GLUTEN FREE

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PLATED ENTRÉE (CON'T)

SELECTIONS



Plated Entrée Selections include focaccia bread and butter, choice of 1 salad, choice of 2 entrées plus a vegetarian option, and coffee/tea service.

SEAFOOD

♥ **Pan Seared Citrus Miso Salmon (GF)**
Cilantro gremolata.

Roasted Seabass
Caramelized fennel and orange.

Pan Roasted New England Cod (GF)
Blistered yellow/red tomatoes, basil oil.

Panko Crusted Haddock
Lemon butter cracker crumble.

Roasted Seabass
Carmelized Fennel and Orange.

♥ **Pan Seared Scallops (GF)**
Brown butter.

VEGETARIAN

♥ **Roasted Vegetable Lasagna**
Ricotta, mozzarella, provolone, and parmesan cheeses, roasted seasonal vegetables, rustic marinara sauce.

Carrot Wellington
Carrot and mushroom filling, shallots, puff pastry.

Roasted Oyster Mushrooms (GF) (V)
Braised bok choy, coconut ginger rice, tahini vinaigrette.

Wild Mushroom Ravioli
Fresh garden peas, creamy garlic and parmesan sauce.

♥ **Spice Rubbed Cauliflower Steak (GF) (V)**
Brown rice, roasted vegetables, quinoa, white beans, cumin vinaigrette.

Roasted Delicata Squash* (GF)
Brown rice, beets, shallots, goat cheese, pomegranate, tahini drizzle.

**Available fall/winter only*

CHILDREN

Children 12 And Under Choose 1:

Chicken Fingers with French Fries

Chicken Fingers with Macaroni & Cheese

Macaroni & Cheese

Pasta with Butter

Add a 3rd Main Entrée Selection
ADDITIONAL COST APPLIES

Vendor Meals
ADDITIONAL COST APPLIES

OUR CHEF LOVES
MAKING YOU HAPPY!

The Evermore proudly accommodates
all allergy requests.

[CLICK HERE TO SEE OUR
ALLERGEN GUIDE](#)

SIGNATURE DUET ENTRÉES

Your guests won't have to make a choice between 2 main proteins. Instead, they can get a beautiful plated entrée of both delicious options!

Additional cost applies

Sirloin and Short Rib Duet* (GF)
Grilled herb crusted sliced sirloin and braised beef short rib, natural au jus.

♥ **Filet Mignon and Seafood Duet* (GF)**
Filet mignon with choice of grilled lobster tail, grilled shrimp, or hand formed crab cake with hollandaise.

**Please note: the hand formed crab cake is not gluten free*

Chicken and Crab Cake Duet*
Asparagus and mushroom stuffed chicken and hand formed crab cake with hollandaise.

♥ - EVERMORE FAN FAVORITE / (GF) - GLUTEN FREE / (V) - VEGAN

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BRUNCHES & BBQ'S

DAYTIME CELEBRATIONS



Choose your theme and let's celebrate! Served station style:

BRUNCH MENU

Waldorf Apple Salad

Cheddar/Scallion Frittata

Brussels Sprout Hash

Blueberry/Ricotta Pancakes or
Cinnamon-Sugar French Toast,
Blood orange syrup

Honey Glazed Bacon

Sliced Beef Tenderloin,
Horseradish cream

Truffle Potato Wedges,
Fresh herbs

Lemony Roasted Asparagus

Cinnamon Roll Cake

BBQ MENU

Grilled Corn Chowder

Chopped Caesar Salad

BBQ Beef Brisket

BBQ Chicken

Savory Mac & Cheese with
Bacon Crumble

Smoked Gouda Au Gratin Potato

Collard Greens or Roasted
Green Beans with Blistered
Tomatoes & Shallots

Cornbread

Strawberry Shortcake

A LITTLE SOMETHING EXTRA

Mini Breakfast Sandwich Display

Tasty, savory assortment of mini biscuit or bagel sandwiches, complete with eggs, cheese, and choice of bacon, ham or sausage.

Iced Coffee Bar

Cold and delicious! Our iced coffee bar features all the extras for that perfect cup of coffee.

**Spiked iced coffee also available
(non-alcoholic iced coffee will be available as well.)*

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THE EVERMORE

AT PEIRCE FARM ESTATE

LET'S PLAN A WEDDING!

CLICK HERE TO
BOOK A TOUR

THEEVERMORETOPSFIELD.COM

116 Boston Street • Topsfield, Massachusetts 01983
tel 978.867.1355

