



THE EVERMORE

AT PEIRCE FARM ESTATE

2026 WEDDING MENU

Celebratory Cuisine, Cocktails & Experiences

WELCOME TO
THE EVERMORE
AT PEIRCE FARM ESTATE



Partners in life, love, family & business, Michael & Brenda Gallant are beyond excited to introduce you to The Evermore. Located on historic Peirce Farm Estate, this magical venue, with its rolling fields, charming barn, and picturesque landscapes, is a testament to their shared vision and hard work. Michael and Brenda have meticulously crafted every detail to ensure it radiates the grandeur and beauty they have always envisioned for a unique farm event property. The entire staff at The Evermore can't wait to share this enchanting space with you, where the splendor of nature and the warmth of their hospitality come together to create the perfect setting for your special day. The Evermore is ready to welcome you in celebrating love, unity, and the beginning of many beautiful stories.

Michael & Brenda Gallant & The Evermore Team!

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THE HISTORY OF PEIRCE FARM ESTATE



Peirce Farm Estate, located in Topsfield, Massachusetts, is a historic gem that dates back to the 17th century. Originally part of a larger land grant, the estate has seen numerous transformations over the centuries. It began as a working farm, essential to the local agrarian community, and has evolved through generations of stewardship. The current estate, with its beautifully preserved Victorian manor and expansive grounds, reflects the rich heritage and architectural elegance of its time. Today, Peirce Farm Estate is cherished not only for its historical significance but also as a premier venue for weddings and events, offering a picturesque setting that seamlessly blends historical charm with modern amenities.

Forging A New Legacy

CELEBRATION SPACES

THREE BEAUTIFUL CELEBRATION SPACES - ONE UNIQUE VENUE

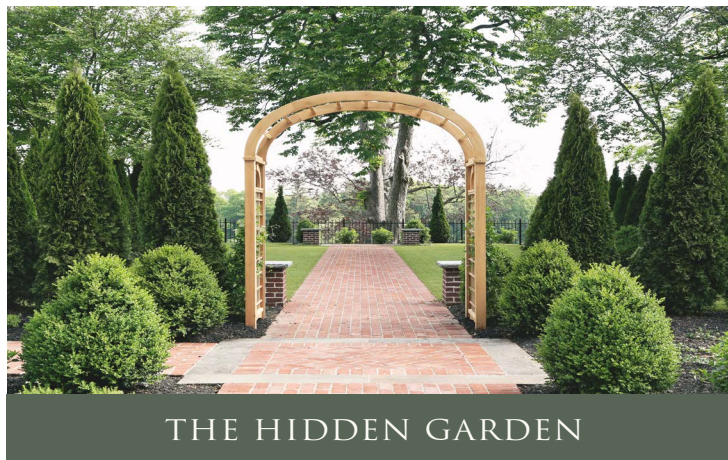
The year 2025 marks the beginning of a new legacy at Peirce Farm Estates with the evolution of The Evermore wedding venue, a modern fusion of contemporary trends, new cultural influences, and timeless historic elements. Offering three iconic celebration spaces, each with its distinctive charm to suit your special day. Choosing The Evermore as your wedding destination, you can't help but immerse yourself into the history that once was and embrace the excitement for your new journey ahead.



THE PEIRCE BARN



THE ESTATE HOUSE



THE HIDDEN GARDEN

CHOOSE THE SEASON. CHOOSE THE DAY. LET'S CELEBRATE!

2026 ADULT GUEST MINIMUMS



	SPRING SOCIAL SEASON April 1st - May 17th	FLORAL MEADOW SEASON May 18th - August 23rd	HARVEST SEASON August 24th - November 15th
MON-WED*	Anytime 75 Guests	Anytime 75 Guests	Anytime 75 Guests
MAGNOLIA SUITE EXPERIENCE			
THURSDAY	Anytime 75 Guests	Anytime 75 Guests	Anytime 75 Guests
MAGNOLIA SUITE EXPERIENCE			
FRIDAY	Anytime 75 Guests	Anytime 100 Guests	Anytime 100 Guests
MAGNOLIA SUITE EXPERIENCE			
SATURDAY	Anytime 100 Guests	Anytime 125 Guests	Anytime 130 Guests
MAGNOLIA SUITE EXPERIENCE			
SUNDAY	Anytime 75 Guests	Anytime 85 Guests	Anytime 100 Guests
MAGNOLIA SUITE EXPERIENCE			
The Magnolia Suite Experience includes exclusive 9am access to the Magnolia Suite. See pg. 6 for details.			

EXPERIENCE THE MAGIC OF WINTER

Winter weddings here are cozy, romantic, and effortlessly timeless. Let the quiet beauty of the season transform your celebration into a storybook moment.

WINTER LIGHTS SEASON** November 16th - March 31st			
MON-THURS* Anytime 75 Guests	FRIDAY Anytime 75 Guests	SATURDAY Anytime 100 Guests	SUNDAY Anytime 75 Guests
MAGNOLIA SUITE EXPERIENCE COMPLIMENTARY			

*Mon - Wed - 10% off plated main entrée only **Winter Lights - Complimentary Magnolia suite access, on-site ceremony, barn uplights, house centerpieces.
Timing is based on Reception start time, ceremony would begin 30 minutes prior. All events must conclude by 12:00am. All prices subject to change.

INCLUDED JUST FOR YOU

FOR YOUR RECEPTION



STAFF & SUPPORT

One-on-one event assistance throughout planning process.



Professional event manager and personal wedding concierge for your entire event.



An extensive wedding planning portal exclusive to you - a perfect tool for organizing those small important details.

EVENTS & SPACES

Exclusive accommodations for onsite receptions for five hours, six and a half hours with on-site ceremony.



Private use of 1st floor private suite and 2nd floor privacy suite for all wedding attendants during event rental time to include private bathrooms



Historic Peirce Farm Barn featuring original and reclaimed woods, vintage stable accents, custom lighting, and fireplace for your reception.



Floor length table linens and napkins with 75+ color choices.



Complimentary on-site parking for up to 65 cars, handicap accessible.

CULINARY

Complimentary champagne during cocktail hour for entire wedding party.



Wedding cake cutting service.*



Attendance to our annual grand tasting event featuring a selection of our most favorite passed hors d'oeuvres, entrée's and more.

This event is reserved for our booked couples only.

EXCLUSIVES

The Evermore signature last dance featuring professional illumination.



Themed ceremony & reception items.
(aisle decorations, card boxes, table numbers, etc.)

CLICK HERE TO SEE OUR
**COMPLIMENTARY
DECOR**
OFFERINGS

MAGNOLIA SUITE EXPERIENCE

GLAMOUR, GRACE, GET READY IN STYLE



Spend the day together as professional hair and makeup artists work their magic, enjoy light fare and refreshments (don't forget those mimosas!) and cherishing every second with your closest friends and family in our enchanting estate house suites.

THE MAGNOLIA SUITE EXPERIENCE PACKAGE INCLUDES THE FOLLOWING:

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)



Please note: the property may have other engagements going on during this time to include property tours, planning walk throughs or photo shoots. Any first look/photography planning can be included 2 hours before start of ceremony time to utilize entire property without any interference.



CEREMONY LOCATIONS

The Hidden Garden ♦ The Peirce Barn

THE HIDDEN GARDEN

THE BACKDROP: ACRES OF RAW NATURE



THE HIDDEN GARDEN CEREMONY PACKAGE

THE SETTING

Exchange vows in the enchanting Hidden Garden, surrounded by nature and up to 150 loved ones. Guests enjoy comfortable garden chairs, a floral-scented breeze, and sweeping meadow views—an idyllic backdrop for your celebration.

SUITE ACCESS

Private early access to the Magnolia Suite, Parlor, and Record Room for immediate family and wedding party, beginning 1 hour before the ceremony (30 minutes before guest arrival)

TIMELINE

Guests arrive 30 minutes before the ceremony. A 30-minute ceremony transitions seamlessly into a 5-hour reception. (6.5 hours total on property)

SEATING & DÉCOR

Black garden chairs for up to 150 guests, plus complimentary aisle décor for an elegant processional.

REHEARSAL

1-hour rehearsal included, scheduled by our team based on venue availability.



WE'VE GOT YOU COVERED

Your backup plan has been answered!

A perfect setting for a not-so-perfect weather day, the Peirce Barn is exactly where you want to be!

NOVELTY CEREMONY OPTIONS

Champagne Station

Guests will be greeted with a glass of champagne as they enter our ceremony space. Water dispenser will also be available.

Pre-Ceremony Beverage Station

Welcome your guests with our simply quaint pre-ceremony beverage station of lemonade, iced tea, or other refreshing options. A thoughtful gesture that adds a little more finesse to those hot summer days.

Ceremony Arbor

Choose from either of our beautifully handcrafted and delicately sophisticated arbors to perfectly enhance all wedding ceremonies.



OUR FOOD

Passed Hor d'oeuvres ♦ Stationary Displays & Stations
First Courses: Soup/Pasta/Salad ♦ Main Event: Plated Entrées
♦ Entrée Sides: Starches & Veggies
♦ Station Selections ♦ Brunches & BBQ's

PASSED HORS D'OEUVRES

FOR COCKTAIL HOUR



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

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 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

CHOOSE 5

CHOOSE 8

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

*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.

STATIONARY DISPLAYS & STATIONS

FOR COCKTAIL HOUR



DISPLAYS

♥ Artisan Cheese Board and Crudités

A bountiful arrangement of imported and domestic cheeses - seasonal fresh fruits, berries, seasonal crudités, and cocktail crackers.

Antipasto Display

A plentiful assortment of marinated vegetables and meats - pepperoni, salami, mozzarella, domestic and imported cheeses, olives, bruschetta, capicola, roasted red peppers, crostini.

♥ Evermore's Signature Chilled Shrimp (GF)

An abundant presentation of fresh, chilled jumbo shrimp cocktail - cocktail sauce, horseradish, and lemons.

Raw Bar (GF)

Cherrystone clams on the half shell, jumbo chilled shrimp cocktail, oysters on the half shell, cocktail sauce, horseradish, and lemons. Served on an authentic craftsmen style wooden boat handmade from Cape Cod.

STATIONS

Grilled Cheese Stations

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

Choose (3):

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

♥ Street Taco Station

A delicious offering of 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

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

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FIRST COURSES

SOUP • PASTA • SALAD



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, garlic toast
points, shaved parmesan,
lemony Caesar dressing.

♥ Fresh Strawberry and Mandarin Orange Salad (GF)

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

**Watermelon and
Feta Salad (GF)**
Arugula, red onion, basil,
balsamic vinaigrette.

♥ **Harvest Salad (GF)**
Baby spinach, crumbled goat
cheese, candied walnuts, dried
cranberries, fresh Asian pears,
champagne vinaigrette.

SOUP

♥ **New England Clam Chowder**
Creamy clam broth, fresh clams,
potatoes, smoky bacon,
dash of tobasco.

Lobster Bisque (GF)
Creamy lobster broth, fresh Maine
lobster meat, sherry, fresh herbs.

**Roasted Butternut
Squash and Apple Soup (GF)**
Rich purée of butternut squash and
red delicious apples, fresh rosemary,
touch of cream.

White Bean Escarole (GF)
Vegetable broth, carrots, escarole,
celery, onions, tomatoes,
cannellini beans.

Chilled Gazpacho (GF)
Purée tomatoes, cucumbers, red and
green peppers, onion, carrots.

PASTA

♥ **Pasta Pomodoro**
Cavatelli with crushed
tomatoes, fresh basil, garlic.

Summer Pasta Primavera
Gemelli pasta, seasonal grilled
vegetables, creamy
parmesan garlic sauce.

♥ **Cheese Tortellini**
Parmesan pesto sauce,
fresh basil.

Lobster Ravioli
Corn and lemon cream
sauce, basil garnish.

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

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THE MAIN EVENT

PLATED ENTRÉE SELECTIONS



Choose 2 entrées & 1 vegetarian option.

Add a 3rd Main Entrée Selection

ADDITIONAL COST APPLIES

CHICKEN & PORK

♥ Herb Pesto Stuffed Chicken
Fire-roasted tomato chutney.

Harvest Chicken
Cranberry, spinach and brie
stuffing, thyme seasoning.

♥ Chicken Piccata
Lemons, capers, white wine sauce.

Roasted Statler Chicken (GF)
Classic hunter sauce with
white wine, button mushrooms,
roasted tomatoes.

Pan Fried Tuscan Chicken (GF)
Spinach, sun-dried tomatoes
& basil parmesan cream sauce.

VENDOR MEALS

CLICK HERE TO SEE OUR
**ALLERGEN
GUIDE**

Signature DUET ENTRÉES

With The Evermore's signature Duet option, 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. Of course you can still offer another main entrée and vegetarian with the duets, however we find that most guests really love the perfectly matched plate our chef has put together for you!

♥ 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*

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

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

CHOOSE ONE

BEEF & LAMB

Grilled Filet Mignon, 6oz.* (GF)

♥ Braised Beef Short Ribs (GF)

Grilled Rosemary Lamb Chop* (GF)

Grilled Herb
Crusted Beef Sirloin (GF)

SAUCE OPTIONS

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

Bourbon Inflused House

Creamy Blue Cheese & Garlic

**Mushroom and Pearl
Onion Demi-Glaze**

Peppercorn Sherry Cream Sauce

All sauces are prepared
gluten free.

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

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.

THE MAIN EVENT (CON'T)

PLATED ENTRÉE SELECTIONS



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.

♥ 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 scratch made
macaroni and cheese

Macaroni & Cheese

Pasta with Butter

Add a 3rd Main Entrée Selection
ADDITIONAL COST APPLIES

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

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.

STARCHES & VEGGIES

PLATED ENTRÉE SIDE SELECTIONS



The main course selections (from pages 13 & 14) include a choice of 1 starch and 1 vegetable as accompaniments for all entrée's excluding vegetarian.

SPRING/SUMMER OPTIONS

STARCHES

Garlicky Mashed
Potato Cake (GF)

Smoked Gouda Au
Gratin Potato

Roasted
Garlic Orzo

Roasted Fingerling
Potatoes (GF)

Evermore Signature
Mac & Cheese

...

VEGETABLES

All prepared gluten free

Roasted Lemony
Asparagus

Roasted Carrots,
Parsley, Tarragon

Spicy Lemon Cauliflower

Roasted Green Beans,
Blistered Tomatoes & Shallots

Garlic Roasted
Broccolini

Roasted Summer Vegetables
(Mix of bell peppers, zucchini,
fennel, red onion.)

FALL/WINTER OPTIONS

STARCHES

Garlicky Mashed
Potato Cake (GF)

Smoked Gouda Au
Gratin Potato

Braised Mushroom, Wild
Rice and Kale (GF)

Roasted Fingerling
Potatoes (GF)

Evermore Signature
Mac & Cheese

...

VEGETABLES

All prepared gluten free

Roasted Brussel Sprouts, Pancetta

Roasted Delicata Squash,
Sesame Maple Glaze

Roasted Carrots,
Parsley, Tarragon

Spicy Lemon Cauliflower

Roasted Green Beans,
Blistered Tomatoes & Shallots

Garlic Roasted
Broccolini

Roasted Root Vegetables
(Mix of parsnips, fennel,
carrot, onion, turnips.)

(GF) - GLUTEN FREE

Before placing your order, please inform your server if a person in your party has a food allergy.



BAR & LIBATIONS

Pricing ♦ Sips for Cocktail Hour

BAR OPTIONS

BAR & COCKTAIL SELECTIONS FOR RECEPTION



PREMIUM TOP SHELF OPEN BAR

SPIRITS

Grey Goose, Ketel One, Casamigos, Goslings, Bombay Sapphire, Makers Mark, Glenlivet 12, Hennessy, Crown Royal, Johnnie Walker Black

BEERS

Budweiser, Bud Light, Michelob Ultra, Harpoon IPA, Sam Adams Seasonal, Shipyard Seasonal, Whales Tail Pale Ale, Corona, White Claw Seltzer, Woodchuck Cider, O'Doul's

WINES

Cabernet, Merlot, Pinot Noir, Pinot Grigio, Chardonnay, Sauvignon Blanc, Rose, Sparkling

OTHER

Mixers, Sodas, Garnishes

4 Hour Premium Top Shelf Open Bar receives red & white carafe dinner wine, signature cocktail, and craft cocktails for reception.

4 hrs. 3 hrs. 2 hrs. 1 hr.

- PER GUEST COST -

BEER & WINE OPEN BAR

BEERS

Budweiser, Bud Light, Michelob Ultra, Harpoon IPA, Sam Adams Seasonal, Shipyard Seasonal, Whales Tail Pale Ale, Corona, White Claw Seltzer, Woodchuck Cider, O'Doul's

WINES

Cabernet, Merlot, Pinot Noir, Pinot Grigio, Chardonnay, Sauvignon Blanc, Rose, Sparkling

OTHER

Mixers, Sodas, Garnishes

4 hrs. 3 hrs. 2 hrs. 1 hr.

- PER GUEST COST -

CONSUMPTION BAR

Our bartenders will keep tally of drinks ordered by your guest until the predetermined dollar amount (chosen by you!) is reached. Once your predetermined amount is reached, you have the option to add additional dollar amount or your guests may enjoy a cash bar for the duration of the event. If the pre-determined amount is not reached, any remaining balance is returned back to you.

- BARTENDER FEE APPLIES PER 100 GUESTS -

CASH BAR

- BARTENDER FEE APPLIES PER 100 GUESTS -

CHAMPAGNE TOAST

- PER GUEST COST -

All bar service concludes 15 minutes prior to end of reception time. 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.

SIPS FOR COCKTAIL HOUR

FUN BEVERAGE STATIONS & SPECIALTY DRINKS



Express your personality and impress your guests!

EVERMORE

Signature Cocktails

Unlimited 1-hour service during cocktail hour

Mounty Mule

Vodka, ginger beer, fresh lime juice

Take Me To The "Fair"

Sweet Tea Vodka, lemonade, mint, lemon garnish

The Drunk Donkey

Vodka, raspberry champagne, lemonade

Ranch Water

Silver tequila, fresh lime juice, sparkling water, pinch of salt

Punch Drunk In Love

Light rum, pineapple juice, orange juice, ginger beer, lime juice

Farmer's Market

Vodka, peach purée, lemonade, peach rings gummy garnish

"Whisk-ey" Me Off My Feet

Bourbon, lemon juice, orange juice, simple syrup, strawberries

Bourbon Cola Smash

Bourbon, cherry brandy, lime juice, coca cola, black cherry garnish

English Garden

Gin, elderflower cordial, apple pucker, soda water, mint, lemon

COCKTAIL HOUR BEVERAGE STATIONS

Unlimited 1-hour service during cocktail hour

Sangria Bar

Housemade red and white sangria served in glass spigot jars and infused with fresh seasonal fruits.

Spiked Iced Tea Bar

Sweet tea vodka mixed with lemonade, served in mason jars with fresh mint & lemon garnish.

Martini Bar

Choice of (2) flavor vodka martinis including: apple, berry, chocolate, espresso, orange, pomegranate, vanilla, and wedding cake.

Boozy Popsicle Bar

Frozen fresh puree popsicles including: peach, orange, mango, strawberry, and berry served in a prosecco-filled glass.

ANYTIME FAVORITES

Iced Coffee Bar

Featuring all the extras for that perfect cup of coffee.

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

Mimosa or Bloody Mary Station Classic yet oh-so-loved!

Unlimited 1-hour service during cocktail hour



SWEET, SAVORY & OH SO SASSY BITES & EXPERIENCES

Dessert & Snacks ♦ Trendy Treats ♦ Lawn Games
♦ All-Inclusive Package

DESSERTS, SNACKS & EXPERIENCES

SWEET & SAVORY



These guilty pleasure treats can be served the last hour of your event.

FOR THE SWEET TOOTH

Fun Fair Favorites

Indulge in childhood favorites with warm cinnamon sugar churros, chocolate dipping sauce, funnel cake fries sprinkled with powdered sugar, and classic sweet & salty kettle corn

Milkshakes, Sundaes & Cookies

Choice of (3) ice cream flavors, mixins and toppings - either as a sundae or milkshake, paired with warm chocolate chip cookies = happiness overload!

♥ Evermore Grand Finale

An impressive assortment of mini pastries, cannolis, mini cakes, tortes, and Italian biscotti. Special coffee service with Sambuca, Bailey's, Kahlua, and tea also included.

Gourmet Donut Display

Displayed to guarantee a lighthearted, fun factor to your celebration.



It's Cookie Time

Featuring an assortment of Crumbl Cookie's rotating flavors. These mini cookies are big bursts of joy!



Flavors vary by the week

Petite Finale

An assortment of mini pastries to include cannolis, chocolate tortes, mini fruit tarts, cream puffs, eclairs + more.

SAVORY OPTIONS

Sliders and Fries

Mini burgers, cheese, pickles, mustard, ketchup and french fries.

Add chicken tenders/house made dipping sauce for just an additional cost

♥ Pretzel Station

Warm pretzel bites with cheese, cinnamon sugar pretzels, mini pretzel dogs with mustard, gourmet chocolate dipped pretzel rods.
(A little bit of sweet AND savory!)

♥ Chinese Takeout

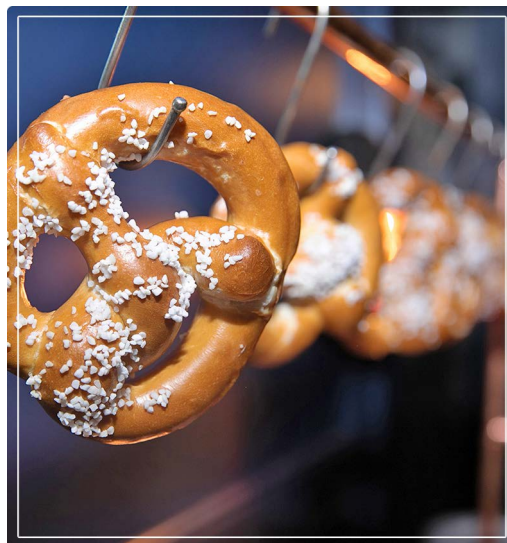
Chicken teriyaki, crab rangoon, mini egg rolls, and fried rice. Served in traditional Chinese take-out containers with chop sticks.

Grilled Flatbread Station

Bite-sized flatbread pieces.

CHOOSE 3 OF THE FOLLOWING

- Classic Cheese
- Arugula and caramelized onion with goat cheese and apples
- Buffalo chicken with blue 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 Station

Our take on this classic comfort food of bite-sized grilled cheese pieces.

CHOOSE 3 OF THE FOLLOWING

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

DECADENT DELIGHTS

TRENDY TREATS TO SPOIL YOUR PEEPS



WHISKEY & CIGAR EXPERIENCE

4 top shelf bourbons to choose from served in half mason jars with oversized jumbo cocktail cube. This unique after dinner treat of pairing a smooth bourbon cocktail with a cigar is an impressive way to kick off the evening's celebration.



WHOOPIE PIE FAVORS

Whoopie! You did it! Give each of your guests a delicious, individually wrapped chocolate whoopie pie with a personalized label to take home with them at the end of the night! Who doesn't want a late night snack on the ride home?!



THE MEMORABLE MARTINI

What a fun pick me up for the last hour of your celebration! Treat your guests to a yummy espresso martini cocktail with a customized photo topper "espressing" your love!

"A LITTLE SOMETHING EXTRA" DRINK STATIONS

Hot & Cold Apple Cider Station

Delicious mulled hot and cold cider served with a garnished cinnamon stick and delicious apple cider donuts.

Cappuccino & Espresso Station

Our professional barista will whip up some yummy espresso, cappuccinos and lattes unlimited for two hours at the bar for a nice after dinner treat! Complete with assorted flavor shots!

Hot Cocoa Station

Hot dark chocolate and peppermint hot chocolate, garnished with fresh whipped cream, miniature marshmallows and shaved chocolate.

Self-Serve Coffee & Herbal Tea Station

THE TUXTON EXPERIENCE

MEET TUXTON - THE ULTIMATE WEDDING-DAY WOW FACTOR!



Sleek, stylish, and undeniably cool, Tuxton is your all-in-one, decked-out sleek black food truck designed to add a touch of unexpected fun to your wedding day.

There's so many ways to introduce Tuxton to your family & friends and make a statement that's chic, sophisticated & purely indulgent!

Cocktail Hour CHEERS FOR ALL

Champagne for all
guests over 21

- OR -

Red & White Sangria
for all guests over 21

- OR -

Choose (1) Signature Cocktail
for all guests over 21

After Dinner SWEET TREATS

Seasonal Donuts with
hot/cold Apple Cider

- OR -

Novelty Ice Cream
Bars & Cookie Sandwiches

- OR -

Assorted Popcorn flavors
with Hot Chocolate

Goodbye GUILTY PLEASURES (served as guests are leaving)

Grilled Sausage or
Hot Dog with Chips

- OR -

Chicken Fingers
with Fries

- OR -

Hot Pretzel with
Cheese Dipping Sauce

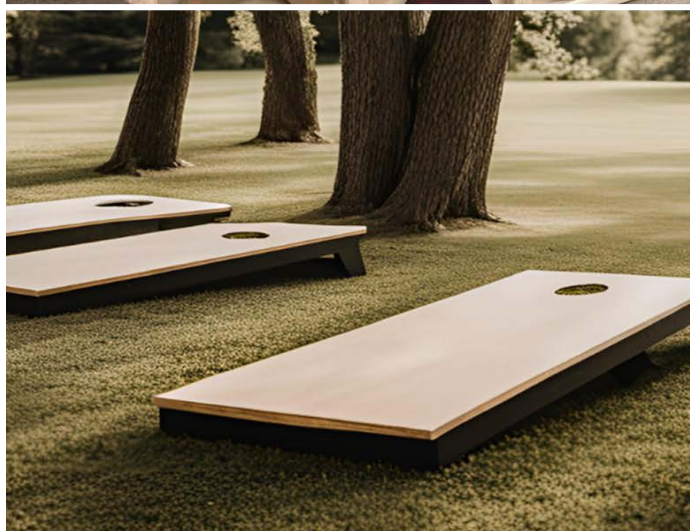
Tuxton will be stationed just outside the main barn doors with an attendant, ready to enhance your experience—no matter which option you choose! In case of inclement weather, a service table will be set up inside the Peirce Barn for your convenience.

COCKTAIL HOUR LAWN GAMES

THE FUN BEGINS!



When the formalities of the wedding reception give way to the festivities, the celebration takes on a new, enchanting dimension with interactive lawn games. Family and friends can't help but engage in spirited rounds of cornhole, giant jenga, ring toss, tic-tac-toe, and giant connect four. This delightful addition not only fosters a sense of camaraderie but also creates a lively, unforgettable atmosphere that perfectly complements the joyous occasion.



WHAT'S INCLUDED

The setup & breakdown of (5) lawn games in front of the barn during cocktail hour with outdoor music throughout.

ALL INCLUSIVE PACKAGE

EVERYTHING INCLUDED, EASY PLANNING



The Evermore offers an all-inclusive package that includes the perfect necessities for a beautiful and fulfilling wedding day without the extra headache. Everything listed below is included!

TABLE CENTERPIECES

The Evermore will provide a house candle-lit centerpiece for each of your guest tables.

Centerpieces are the property of The Evermore and not to be taken off the premises.

BUTLER PASSED HORS D'OEUVRES

During cocktail hour your guests will enjoy a choice of (3) butler passed hors d'oeuvres.

Additional charges apply to specified hors d'oeuvres. Please see page 10 for details.

STATIONARY DISPLAY

Artisan cheese and crudité board to compliment passed hors d'oeuvres during cocktail hour.

BEVERAGES

One hour complimentary beer, wine, soda, juice and mineral water for all your guests to enjoy during cocktail hour.

INTERACTIVE DISC JOCKEY*

The four-hour performance will be provided by an Interactive Disc Jockey from award winning entertainers Pure Energy Entertainment, complete with use of our intelligent lighting system throughout the grand ballroom highlighting all special moments throughout the evening including Bridal Introductions, First Dance, Cake Cutting Ceremony and so much more!

GOBO LIGHTING

Feature your initials projected onto our dance floor.

DINNER AND TABLE WINE

(1) carafe of house white and red wine per table. Choice of (2) plated entrée selections, (1) vegetarian selection, artisan rolls and salad.

Add a 3rd main entrée selection for an additional \$5 per person.

Additional charges apply to specified plated entrée options. Please see page 13 for details.

After-dinner coffee and tea service.

WHOOPIE PIE FAVORS

Send your guests home with a homemade sweet treat - Individually wrapped with a customized label, chocolate whoopie pie favor for each of your guests to take home with them at the end of the night

COCKTAIL HOUR LAWN GAMES

All (5) of our large lawn games set out in front of the barn during cocktail hour for extra festive fun.

TUXTON EXPERIENCE *Choice of one*

Select one Tuxton Experience to elevate your special day with a personalized touch.

Please see page 23 for details.

L.E.D. UPLIGHTS

Add an extra pop of color to the barn with (18) uplights set to your color scheme.

All-Inclusive pricing for children's meals 12 & under

*The Disc Jockey is available for additional time, to include providing music for on-site ceremonies or additional hour of reception time at a rate of \$350 per hour. All prices subject to Massachusetts meals/sales tax of 6.25%, local tax of 0.75% and house/admin fee of 22%. All prices subject to change. Before placing your order, please inform your server if a person in your party has a food allergy. The items listed on the All Inclusive Wedding Package cannot be substituted for anything else other than what is listed, nor is credit given if an item represented here is not used during the event.



THE EVERMORE

AT PEIRCE FARM ESTATE

LET'S PLAN A WEDDING!

CLICK HERE TO
BOOK A TOUR

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