



THE EVERMORE

AT PEIRCE FARM ESTATE

2027 WEDDING MENU

Celebratory Cuisine, Cocktails & Experiences

WELCOME TO THE EVERMORE

AT PEIRCE FARM ESTATE



Welcome to **The Evermore**, a thoughtfully reimagined estate set on the historic Peirce Farm. Surrounded by rolling fields, a charming barn, and picturesque landscapes, this timeless setting was designed to elevate every moment of your celebration. Every detail has been carefully considered to create a space that feels both grand and inviting—where natural beauty meets refined elegance.

Guided by a thoughtful vision and brought to life by a dedicated team, The Evermore was created for those seeking a setting that feels personal, elevated, and effortlessly memorable. The Evermore team looks forward to welcoming you into a space designed for meaningful moments, unforgettable gatherings, and celebrations that feel entirely your own. Here, love is honored, memories are made, and the next chapter of your story begins.



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THE EVERMORE CELEBRATION SPACES

THREE BEAUTIFUL SPACES - ONE UNIQUE VENUE



Set on the historic grounds of The Evermore at Peirce Farm Estate, this wedding destination blends contemporary design with timeless, storied details.

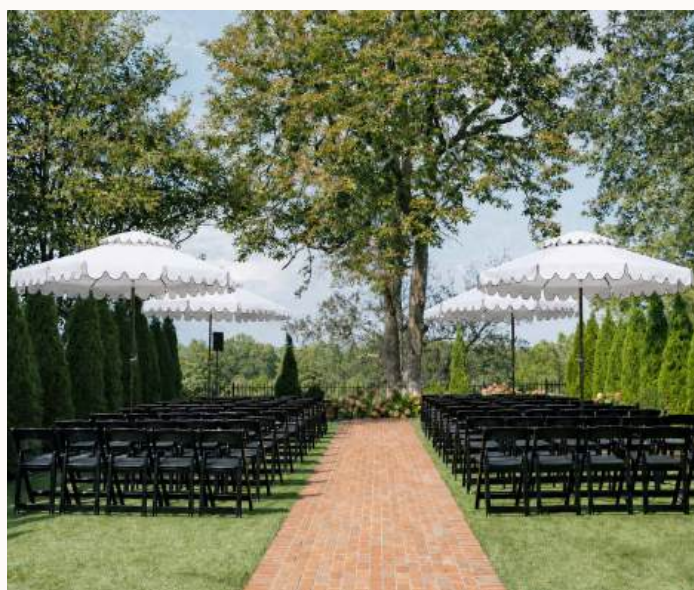
Each space features its own distinct atmosphere, designed to reflect your vision and elevate every moment. Romantic, immersive, and effortlessly refined, **The Evermore at Peirce Farm Estate** offers breathtaking settings where beauty, emotion, and unforgettable celebration come together.



THE PEIRCE BARN



THE ESTATE HOUSE



THE HIDDEN GARDEN

INCLUDED JUST FOR YOU



INCLUDED JUST FOR YOU, FOR YOUR RECEPTION:

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.

Exclusive property access 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 bathroom.

Historic Peirce Farm Barn featuring original and reclaimed woods, dramatic loft ceiling, vintage stable accents, custom crystal chandeliers, and fireplace for your reception.

Curated linens for round tables in a vast array of color options, paired with up to five banquet-style wood farm tables, thoughtfully offered to inspire a distinctive and elevated seating arrangement.

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.

The Evermore signature Under the Stars last dance, set in front of the barn under the globe lights with smoke effect.

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

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

CLICK HERE TO SEE OUR
COMPLIMENTARY DECOR
OFFERINGS

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

2027 VENUE FEES & ADULT GUEST MINIMUMS



When booking your wedding at The Evermore, you are welcomed into an experience designed with intention and ease, including:

Full Property Exclusivity

A five hour wedding reception, or up to six and a half hours when paired with an on-site ceremony, offering ample time to celebrate, connect, and fully enjoy each moment of your day

	GARDEN HOUSE SEASON April 1st - May 16th		FLORAL MEADOW SEASON May 17th - August 22nd		HARVEST SEASON August 23rd - October 31st	
	VENUE FEE	GUEST MIN	VENUE FEE	GUEST MIN	VENUE FEE	GUEST MIN
MON-WED*		75		75		75
THURSDAY		75		75		75
FRIDAY		85		100		100
SATURDAY		100		125		130
SUNDAY		85		100		100

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 1st - March 31st							
MON-THURS*		FRIDAY		SATURDAY		SUNDAY	
VENUE FEE	GUEST MIN	VENUE FEE	GUEST MIN	VENUE FEE	GUEST MIN	VENUE FEE	GUEST MIN
	75		85		100		75
COMPLIMENTARY Magnolia Suite Experience • LED Barn Uplights • House Centerpieces							

The Evermore's max capacity for total guest count including wedding couple is 140.

*Mon – Wed - 10% off plated main entrée only. Timing is based on Reception start time, ceremony would begin 30 minutes prior.
All events must conclude by 11:30pm. All prices subject to change.

MAGNOLIA SUITE EXPERIENCE

GET READY IN STYLE



Want more time? 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)



The Magnolia Suite Experience is
COMPLIMENTARY
For any Winter Lights Season Booking.

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 Garden House

THE HIDDEN GARDEN

THE BACKDROP: ACRES OF RAW NATURE



Exchange vows in the enchanting Hidden Garden, surrounded by nature and up to 140 loved ones.

THE HIDDEN GARDEN ON-SITE CEREMONY PACKAGE INCLUDES THE FOLLOWING:

One (1) additional hour on our five (5) hour reception package to include 30 minute guest arrival, 30 minute ceremony.

Private early access to the Magnolia Suite, Parlor, and Record Room for immediate family and wedding party 1 hour before ceremony start time.
(Total of 6.5 hours on property)

Black garden ceremony chair setup for complete guest count.

Complimentary aisle decorations and 1 hour scheduled rehearsal.
(to be assigned by a staff member based on venue availability)



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.

RAINY DAY PLANS THE GARDEN HOUSE



COMING FALL 2026

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

The Hidden Garden outdoor ceremonies are only offered with reception bookings at The Evermore. All prices subject to Massachusetts meals/liquor tax of 6.25%, local tax of 0.75% and house/admin fee of 22%. All prices subject to change.



BAR & LIBATIONS

Pricing ♦ Sips for Cocktail Hour

THE TUXTON EXPERIENCE

MEET TUXTON - THE ULTIMATE FOOD & BEVERAGE SERVICE TRUCK!



SLEEK, STYLISH, AND UNDENIABLY COOL

Tuxton is ready for fun, photos, and elevated food and beverage moments. This sleek, handsome service truck is stationed just outside the beautifully landscaped front doors of the barn, perfectly positioned and ready to serve.

Designed to bring a touch of indulgence and unexpected delight, Tuxton enhances select food and beverage offerings throughout your wedding celebration.



Keep an eye out for our Tuxton Stamp of Service on the menu.

Wherever this icon appears, Tuxton may be incorporated for an additional cost. Your selected offering will be served for one hour from Tuxton's charming service window, complete with a personalized menu highlighting what's available.

From signature cocktails and after-dinner sweets to late-night savory bites, the possibilities are effortlessly customizable.

In the event of inclement weather, service will be seamlessly relocated inside the Peirce Barn for your convenience.

BAR OPTIONS

BAR & COCKTAIL SELECTIONS FOR RECEPTION



PREMIUM TOP SHELF OPEN BAR INCLUDES THE FOLLOWING:

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, 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 -

BEER & WINE OPEN BAR

BEERS

Budweiser, Bud Light, Michelob Ultra, Harpoon IPA, Sam Adams Seasonal, Shipyard Seasonal, 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 -

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 added per 100 guests

CASH BAR

Bartender fee added per 100 guests

CHAMPAGNE TOAST

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



The Tuxton Experience is applicable to all cocktail hour sips listed on this page.

Additional cost for 1 hour. See pg. 10 for details



OUR FOOD

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

PASSED HORS D'OEUVRES

FOR COCKTAIL HOUR



CHOOSE 3

CHOOSE 5

CHOOSE 8

FROM THE LAND

♥ Cheddar Bacon Potato Tots (GF)
Sour cream drizzle.

Mini Buffalo
Chicken Spring Rolls
Blue cheese sauce.

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 onion, ketchup drizzle.

Roasted Brussel Sprout Bites (GF)
Bacon fig jam.

♥ Grilled Baby Lamb Chops (GF)
Mediterranean spiced.
Additional cost per person

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 sauce.

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 per person**

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 per person

♥ - 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, 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.

STATIONS

Grilled Cheese Stations

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

Choose (3):

- Classic Cheese - American cheese, white bread
- Buffalo Chicken - Blue Cheese Crumble
 - 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 flour tacos served with shredded cheese, sour cream and pico de gallo.

Choose (2):

- Baja fish with avocado crema
- Adobo chicken with black bean and corn 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 - Mozzarella and Parmesan
 - 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

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

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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.

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)

Puréeed 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

Creamy parmesan pesto
sauce, fresh basil
-Nut Free-

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.

CHICKEN & PORK

♥ Herb Pesto Stuffed Chicken
Fire-roasted tomato coulis.
-Nut Free-

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

♥ Chicken Piccata (GF)
Lemons, capers, white wine
butter sauce.

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

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.

**Please note: If selecting a duet entrée, a
third main entrée cannot be accommodated.*

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 Infused House

Creamy Blue Cheese & Garlic

Mushroom and Pearl
Onion Demi-Glaze

Peppercorn Sherry Cream Sauce

All sauces are prepared
gluten free.

THE MAIN EVENT (CON'T)

PLATED ENTRÉE SELECTIONS



SEAFOOD

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

Roasted Seabass (GF)
Caramelized fennel and orange.

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

♥ Evermore Signature
Crusted Haddock
Lemon butter cracker crumble.

♥ Pan Seared Scallops (GF)
Brown butter, pureed cauliflower.

VEGETARIAN

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

Carrot Wellington
Carrot and mushroom filling, goat
cheese, 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

♥ - 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.

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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
Truffle panko bread crumbs.

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VEGETABLES

Roasted Lemony
Asparagus (GF)

Roasted Carrots,
Parsley, Tarragon (GF)

Spicy Lemon Cauliflower (GF)

Roasted Green Beans,
Blistered Tomatoes & Shallots (GF)

Garlic Roasted Broccolini (GF)

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

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
Truffle panko bread crumbs.

...

VEGETABLES

Roasted Brussel Sprouts, Pancetta (GF)

Roasted Delicata Squash,
Sesame Maple Glaze (GF)

Roasted Carrots,
Parsley, Tarragon (GF)

Spicy Lemon Cauliflower (GF)

Roasted Green Beans,
Blistered Tomatoes & Shallots (GF)

Garlic Roasted Broccolini (GF)

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

(GF) - GLUTEN FREE

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



SWEET, SAVORY & OH SO SASSY BITES & EXPERIENCES

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

DESSERTS, SNACKS & EXPERIENCES

SWEET & SAVORY LATE NIGHT CRAVINGS



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

♥ 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.

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!

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 per person

♥ 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. Soy, sweet chili, and duck sauces available.
Served in traditional Chinese take-out containers with chop sticks.

Grilled Flatbread Station

Bite-sized flatbread pieces.

CHOOSE 3 OF THE FOLLOWING

- Classic Cheese - Mozzarella and Parmesan
- 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



The Tuxton Experience

*Additional cost for 1 hour.
See pg. 10 for details*

Grilled Cheese Station

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

CHOOSE 3 OF THE FOLLOWING

- Classic Cheese - American cheese, white bread
- Buffalo Chicken - Blue cheese crumble
- 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

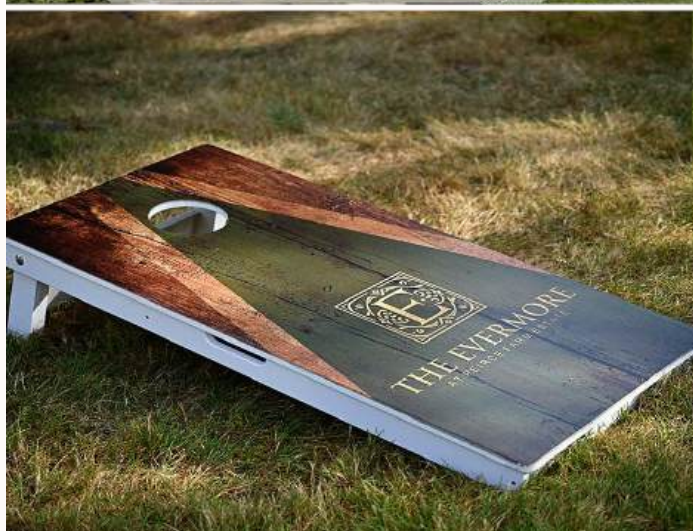
*Additional cost for 1 hour.
See pg. 10 for details*

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.



COCKTAIL HOUR LAWN GAMES INCLUDES THE FOLLOWING:

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

THE FINAL GLOW: EVERMORE AFTER HOURS

A FIRESIDE MOMENT WITH BEER & WINE, S'MORES, LIGHT MUSIC, AND STARGAZING.



EVERMORE AFTER HOURS INCLUDES THE FOLLOWING:

One-additional hour on The Evermore property*
Open beer and wine service outside (liquor is not offered) with bartender
**Bar service will close 30 minutes prior to end of firepit finale*

•

(5) Firepits with seating on our private patio below the upper deck of the barn

•

Outdoor music through our Pandora/Bose system
(DJ's should not be contracted for the additional hour)

•

Assorted tabletop games for extra fun

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*

Your four-hour celebration in the Peirce Barn will feature a Disc Jockey from Levitate Weddings who will guide you through all of the evening's special moments – from Wedding Party Introductions and the First Dance to the Cake Cutting Ceremony and more!

GOBO LIGHTING

Your initials softly illuminated on the barn floor, adding a romantic touch to your reception.

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.

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.

THE FINAL GLOW: AFTER HOURS

End the evening with an additional hour following your reception complete with our patio firepits, tabletop games, and open beer & wine.

Please see page 24 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 an additional per-hour rate. 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

THEEVERMORETOPSFIELD.COM

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tel 978.867.1355

