



photo courtesy of Paul Robert Berman

THE ESTATE AT
MORAINES FARM





2018 VENUE RENTAL & DINING PACKAGES

The Estate at Moraine Farm, located on the North Shore in Beverly, Massachusetts, is set on 175 acres overlooking beautiful Wenham Lake. Only 25 minutes north of Boston, this unique venue is conveniently situated off Route 128, yet feels a world away from the city. The spectacular grounds and estate were designed by renowned landscape architect Frederick Law Olmsted, who also designed Central Park in New York and the Emerald Necklace in Boston. The historic estate house has sweeping views of the lake from its curved brick terrace. Next to the house and terrace, the Great Lawn is the perfect setting for ceremonies or fun games and the Tea House provides a charming backdrop for ceremonies and photos. Just beyond the Tea House, traditional European-style gardens are a magical setting for more photos. The Estate at Moraine Farm is truly a hidden gem, tucked away in a protected reserve of farmland and forest. The site is ideal for wedding ceremonies and receptions, corporate and private events, dinner parties and cocktail parties.

The house and terrace accommodate many group sizes ranging from 50 guests for sit-down dinners and meetings and up to 100 guests for cocktail parties. From early May through late October, the entire estate including the Great Lawn and Tea House Gardens can accommodate 80 to 350 guests for tented events and weddings.

Fireside Catering is proud to be the exclusive caterer to The Estate at Moraine Farm. We source local and sustainable food from area farms and artisan food purveyors, including our own farm, the Gibbet Hill Farm, in Groton, MA. Our menus are designed according to what is locally and sustainably available in the season of your event. Our food reflects the best flavors of each season, elegantly prepared and thoughtfully presented. We hope you and your guests will have a truly unforgettable experience, both at Moraine Farm and with Fireside Catering.



VENUE RENTAL PACKAGE

During the warmer months, from May to October, the Estate at Moraine Farm can accommodate 80 to 350 people for tented, outdoor weddings or events. Smaller events, ceremonies, and the cocktail hour can be held inside the estate house or on the beautiful curving brick patio. During the off-season, from November to April, we offer the estate house for cocktail parties for up to 100 people and seated dinners for up to 50 people.

What is included in the Venue Rental?

- Private and exclusive use of the estate and surrounding lawns and gardens
 - This consists of a 5-hour rental period, with an option to extend one hour for a ceremony, totaling 6 hours. Events must conclude by 11pm.
- Beautiful Sail Cloth Tent
 - **Fully floored** with bistro lighting and clear siding
 - Upgrades such as heaters, fans and additional lighting are available.
- Tables, Chairs and Linens
 - All dining and bar tables with elegant floor-length white linens and cushioned white garden chairs are included in your dining package.
 - Farm tables, lounge furniture and other unique options can be added for an additional charge.
- Two Private Suites
- Ample on-site parking

	Venue Rental Fee	Tent Fee
Friday:	\$3,600	\$1,000
Saturday:	\$4,800	\$1,000
Sunday:	\$3,600 \$4,800 on Holiday Weekends	\$1,000

Ceremony Fee: \$500

Ceremony fee includes ceremony time of 30 minutes and two hours of Wedding Party pre-arrival time. Fee also includes ceremony chairs and the set up and breakdown of chairs and a rehearsal after 5pm during the week.

*** Overtime available at \$500.00 per hour beyond five hour reception*

***All events must end by 11:00 PM*

DINING PACKAGE

At Fireside Catering we are committed to customizing the perfect menu for your event. Below are some sample plated dinner menus our chef has created. These are intended only to give you a sense of our style and capabilities. We would love to assist you in creating the unique menu you have always envisioned.

While the composition of these menus is designed to flow naturally from one course to the next, we invite you to combine items from different menus if you desire. Note that we have dozens of additional items not shown that can be substituted into your menu if you choose. Prices will be adjusted accordingly as courses are added or deleted. Vegetarian or Vegan options, special dietary needs, children's menus and vendor meals can easily be arranged during your planning process.

You have the option of giving a choice of two different entrées plus the chef's choice vegetarian entree to your guests. The guaranteed guest count as well as the number of people having each entrée, and at which tables, will be needed two weeks in advance of your event. Entrees will then be charged accordingly.

What is included in your Dining Package?

- Full on site/day of staffing: Servers, Bartenders, Chefs and Event Managers
- Planning services by our Director of Sales and Events
 - Multiple Planning meetings
 - Planning guide and planning worksheets
 - Email and phone support throughout the duration of your planning period
 - Pre-event vendor coordination and ceremony + ceremony rehearsal coordination
 - Provision drop off and day of placement
- Our dining package includes:
 - Elegant white-rim china, glassware + stemware and European-sized flatware
 - Five passed hors d'oeuvres to be served during the cocktail hour
 - A basket of assorted artisan breads and flatbreads with whipped butter at each table
 - European style wedding cake sourced from one of our bakery partners
 - Coffee & assorted tea station at the conclusion of the meal
- Please Note:
 - All events May through October will be subject to the following food minimums: \$14,000 for Saturday and \$10,000 for Friday and Sunday. Minimums apply to food only and are not inclusive of beverage, gratuity, administrative fee or tax.
 - Gratuity of 12% with a 6% administration fee will be added onto all food and beverage charges. The Administration fee does not represent a tip or service charge for wait staff employees, service employees, or service bartenders. Tax of 7% will be added to your total bill (excluding gratuity).

PLATED SAMPLE MENUS

You will have the option to offer your guests a choice between two entrees;
Requests made by those with specific food allergies and dietary restrictions will be accommodated.

All menus include your choice of five passed hors d'oeuvres, a bread basket for each table, wedding cake
& a coffee and tea station for dessert.

This is not an exhaustive list of available menu items; these sample menus should stand to give you an idea of
the pricing options you have to choose from. All menu items are interchangeable.

Sample Menu #1

Roasted Beet & Goat Cheese Salad with
Field Greens, Roasted Beets, Toasted Pistachios
& Maple Vinaigrette

~

**Pan Seared Hunter Style Statler Chicken Breast
with Roasted Seasonal Mushrooms, Cipollini Onions,
Smoked North Country Bacon & Tarragon Velouté**

~

Parsnip-Potato Puree
Roasted Brussels Sprouts with Chestnut Brown Butter

\$91 per person

Sample Menu #3

Seasonal Field with
Fresh Raspberries, Candied Walnuts, Vermont Brie
& Champagne Vinaigrette

~

**Seared Beef Tenderloin with
Great Hill Blue Cheese & Bacon Compound Butter
(Medium-Rare)**

~

Sweet Potato Hash with Scallion, Onion & Garlic
Sautéed Green Beans with Herb Butter

\$101 per person

Sample Menu #2

Field Green Salad with Asparagus Tips, Vidalia
Onion, Hazelnuts & Champagne Vinaigrette

~

Red Wine & Apricot Braised Beef Short Ribs

~

Garlic and Herb Roasted Fingerling Potatoes
Sautéed Kale with Vidalia Onion

\$100 per person

Sample Menu #4

Baby Arugula Salad with
Roasted Peaches, Fresh Burrata
& Maple Vinaigrette

~

**Seared Faroe Island Salmon with Extra Virgin Olive
Oil, Local Tomato Confit & Fresh Salsa Verde**

~

Grafton Cheddar Scalloped Potatoes
Sautéed Seasonal Gibbet Hill Farm Vegetables

\$95.50 per person

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Sample Menu #5

Gibbet Hill Farm Pickup Salad with
Herb Vinaigrette

~

**Fresh Cavatelli with Fat Moon Farm Mushrooms,
Roasted Tomatoes & Arugula**

\$ 90 per person

Sample Menu #7

Baby Spinach Salad with Local Strawberries,
Golden Raisins, Cinnamon Spiced Pecans, Westfield
Farms Goat Cheese & a Tart Cherry Vinaigrette

~

**Pan Seared Cod with
Charred Leeks, Fat Moon Farm Mushrooms
& Andouille Sausage Crumbles**

~

Celery Root and Potato Puree
Maple-Glazed Heirloom Carrots

\$96 per person

Sample Menu #6

Romaine Hearts and Teardrop Tomatoes with
Applewood Smoked Bacon, Cabot Sharp Cheddar
& Homemade Buttermilk Ranch Dressing

~

**Grilled Boneless Ribeye Steak
with Caramelized Shallot Compound Butter
(Medium-Rare)**

~

Sea Salt Roasted Baby Redskin Potatoes
Grilled Asparagus

\$99 per person

Sample Menu #8

Heirloom Tomato & Maplebrook Farms Cow's Milk
Mozzarella Salad with Fresh Basil, Extra Virgin Olive
Oil, Sea Salt, & Aged Balsamic Reduction

~

**Free-Range Statler Chicken with
Cabot Sharp Cheddar, Artichokes, Roasted Fennel
& Herb Buerre Blanc**

~

Leek and Fontina Redskin Potato Gratin
Grilled Baby Squashes with Extra Virgin Olive Oil,
Garlic and Fresh Herbs

\$92 per person

PASSED HORS D'OEUVRES

Our dinner packages come with five hors d'oeuvres to be passed during your cocktail hour. Some items carry a surcharge and pricing for additional hors d'oeuvres starts at \$3.00 per piece; please see your sales manager for details. Some items may have limited availability depending on time of year.

Baby Lamb Chop with Dijon,
Garlic Confit & Rosemary

Fennel Seared Scallops
with Pancetta & Potato
Purée

Local Fried Clams with
Sriracha Mayo and Cilantro-
Ginger Sambal

Smoked Salmon Canapé
with Lemon Crème Fraîche,
Dill and Salmon Roe on Rye
Toast

Fried Triple Cream Brie with
Fireside Lime-Apricot Jam

Artichoke-Charred Leek
Fonduta on 3-Seeded Ficelle

Seared Tuna with Saffron-
Aioli & Blood Orange
Gastrique on Charred
Focaccia Bread

Zucchini Fritter
Buttermilk Ranch, Dill

Maine Lobster BLT
on Buttery Toasted Brioche

Peppered Beef Tenderloin
& Great Hill Blue Fondue

Grilled White Pizzetta with
Asparagus, Mushrooms,
Caramelized Onion & Garlic
Confit, Shaved Parmesan,
Fresh Herbs

Crispy Fried Calamari
with Rice Flour & Jalapeno
Aioli in a Bamboo Cone Cup

Jumbo Lump Crab Meat in
English Cucumber Cup with
Crab Louie Sauce & Tobiko

Chicken Pot Pie
Roasted Free Range
Chicken, Farm Vegetables,
Yukon Gold Potato Puree

Hubbardston Capri with
Butternut Arancini & Sweet
Onion Jam

Miniature Jumbo Lump Crab
Cakes with Spicy Rémoûlade

Mixed Mushroom Tartlets with
Sweet Garlic Custard

Pumpkin Bisque with Maple
Crème Fraîche & Spiced
Pumpkin Seeds

Craft Stout Braised Beef Short
Rib with Parsnip-Potato Purée

Oyster Po' Boy Slider
Oyster Po Boy on Grilled
Scratch Brioche Slider Bun,
Mache, Remoulade

New England Lobster Roll
Maine Lobster Salad on a
Traditional Roll

Applewood Bacon Wrapped
Scallops

Tandoori Chicken Salad,
Poppadum, Herb Salad

STATIONARY DISPLAY HORS D'OEUVRES

In addition to your passed hors d'oeuvres, stationary displays may be added to enhance your cocktail hour.

Baked Brie with Seasonal Jams & Preserves

French Baguette & Assorted Crackers

\$75.00ea. (feeds 25 people)

Farmhouse Vegetables

House Marinated Pitted Olives, Caramelized Onion & Fennel Fondue, Provencal Ratatouille, Sweet Bell Peppers, Pickled Beets, Pickled Carrots & Parsnips, Seasonal Bean Salad, Marinated Roasted Tomatoes & Marinated Grilled Asparagus.

This table also includes Assorted Crackers, Flatbreads and Baguette Crostini.

Spreads to include Hummus & Fire Roasted Pepper Dip

\$7.50 per serving

Charcuterie Table

Prosciutto di Parma, Hard Salami, Spicy Sopressata, Triple Creme, Grafton Cheddar, Great Hill Blue Cheese, Fennel Salad with Lemon and Olive Oil, Cornichons, Olives, Coarse Mustard, Jam, Dried Fruit, Honey & Grilled Sourdough
\$10.00 per serving

Local Farmhouse Cheeses

An assortment of locally sourced cheeses may include but are not limited to:

Grafton Cheddar (Grafton, VT)

Westfield Farms White Buck (Hubbardston, MA)

Smith's Country Smoked Gouda (Winchendon, MA)

Great Hill Blue (Marion, MA)

Vermont Brie (Cookeville, VT)

Assorted Toasts, Crackers, Dried Fruit & Seasonal Preserves Accompany the Cheeses
\$7.50 per serving

New England Raw Bar

Served on Ice.

Customize your own Raw Bar.

Choose from among:

Shrimp Cocktail, Shucked Littleneck Clams, Shucked Oysters with Lemon, King Crab Legs, Marinated Calamari Salad, Crab Cocktail.

Served with Spicy Cocktail Sauce & Horseradish
Market Price

Tapas Table

Rustic Mixed Display to include:

Rioja Braised Chorizo, Sliced Spanish Cheeses, Shaved Serrano Ham, Glaceed Dried Figs, Gambas al Ajillo, Garlicky Shrimp, Albondigas, Spanish Meatballs with Spicy Tomato Sauce

\$11.00 per serving

Artisan Cheese Fondue Display

Seasonal Vegetables, Grilled Baguette, Scratch Pretzel Bites
\$8.00 per serving

Beef & Blue Display

Fireside's Signature Cast Iron Display of Skewered Local Tenderloin of Beef with Great Hill Blue Cheese Fondue
\$8.00 per serving

Fireside Pretzel Bites

Fresh Pretzel Bites with Craft Ale-Local Cheddar Sauce, Mustards
\$6.50 per serving

ADDITIONAL DESSERT OPTIONS

In addition to a custom European-style wedding cake, dessert stations or trays of confections can be added during the coffee and tea service.

Chef's Selection of Miniature Pastries

3 Pieces Per Person

*May Include but not limited to
Espresso Chocolate Torte, Carrot Cake,
Cream Puffs and Cannoli
\$7.50 per serving*

Assorted Homemade Pie Station

Your choice of 3

*Apple, Apple-Cranberry, Blueberry,
Strawberry Rhubarb,
Pecan and Pumpkin
\$6.00 per serving*

Mini Trio of Whoopie Pies

*Gingerbread, Red Velvet & Chocolate
\$5 per serving*

Gelato Station

*Your choice of 3
pistachio, strawberry, chocolate, coconut,
vanilla
Sauces:
chocolate ganache, fresh vanilla bean
whipped cream, fresh raspberry coulis,
caramel sauce or butterscotch
Toppings:
candied cherries with brandy syrup,
toasted pistachios, white & dark chocolate
pieces, toasted almonds
\$9.50*

Ice Cream Sundae Station

Your choice of 3

*Vanilla, Chocolate, Coffee, Chocolate
Chip, Mint Chocolate Chip,
Strawberry, Cookie Dough
served with:
Hot Fudge, Caramel Sauce, Chocolate
and Rainbow Sprinkles,
M&M's, Candied Chopped Walnuts, Heath
Bar Crumbles, Oreo Crumbles,
Cherries & Whipped Cream
\$7.50 per serving*

Donut Muffins

*Cinnamon Sugar
\$4.50 per person*

SPECIALTY DRINK STATIONS

Old-Fashioned Lemonade & Iced Tea Station

*Pitchers and Spigot Jars filled with
Lemonade and Iced Tea.*

Served with Garnishes of Mint and Lemon.

Based on one glass per person.

\$4.50 per serving

Hot & Cold Apple Cider Station

*Mulled Cider with a Cinnamon
Stick Garnish*

(Based on one cup per Person)

\$4.50 per serving

Mint-Infused Lemonade

Fresh Lemon Garnish

\$3.00 per serving

Hot Cocoa Station

Hot Dark Chocolate with

*Whipped Cream, Miniature Marshmallows,
Shaved Chocolate & Peppermint Sticks*

\$4.50 per serving

Fresh Limeade

Fresh Lime & Mint Leaf Garnish

\$3.25

LATE NIGHT SNACKS

Milk & Cookies

*Warm Chocolate Chip and Oatmeal Raisin
cookies*

\$3.50 per serving

Pommes Frites

Salted Chive & Parmesan French Fries

\$3.00 per serving

Grilled Cheese Station

Your choice of 3

Passed or Station

*Grafton Cheddar on Local Brioche
Farm Cheeses on Slow Rise Sour Dough*

*Smith's Smoked Gouda and Artisanal
Ciabatta*

Fontina and Gruyere on Challah

Vermont Brie on Rye

\$7.50 per serving

Grass Fed Beef Sliders

Ketchup & Grafton Cheddar on Scratch

Miniature Brioche Bun

\$3.00 per serving

BEVERAGE & BAR SERVICE OPTIONS

Hosted Bar

Option 1: Fireside Catering can provide full bar service for your guests. Bar service can be hosted by the client and will be charged based on consumption per beverage. This option allows the client to only pay for what is consumed and prevents clients from having to pay for opened, but unused beverages. Beverage prices include setup, ice, bar garnish, and glassware as well as Liquor liability insurance.

Option 2: The host of the function is charged a flat rate per person. The total price is based on the guaranteed guest count and drinks are unlimited for guests. Note that guests under 21 years of age will be given a reduced price for unlimited consumption of soft drinks only. Flat rate per person includes setup, ice, bar garnish, and glassware as well as Liquor liability insurance.

Full Bar: \$35.00/person

Beer & Wine Only: \$28.00/person

** Both Include beverages passed during cocktail hour, wine poured with dinner and a Champagne Toast*

Please Note:

- Bar service not to exceed 4.5 hours and/or must end one half hour prior to the conclusion of any event which ever comes first.
- Gratuity of 12% with a 6% administration fee will be added onto all food and beverage charges.
- The Administration fee does not represent a tip or service charge for wait staff employees, service employees, or service bartenders. Tax of 7% will be added to your total bill (excluding gratuity).

Fireside Catering Bar Menu

Liquor

Grey Goose
Tito's
Bombay Sapphire
Tanqueray
Bacardi Superior
Captain Morgan
Jack Daniels
Balvenie 12yr.
Bulleit Bourbon
Bulleit Rye
Olmecca Altos

Beer

Bud Light
Sam Adams Boston Lager
Corona
Ipswich Ale
Newburyport Sessions IPA

Wine

Barone Fini Pinot Grigio, *Valdadige, Italy*
Jacob's Creek "Reserve" Chardonnay, *Adelaide Hill, Australia*
Rickshaw Pinot Noir, *California*
Broadside Cabernet Sauvignon, *Paso Robles, California*
Silver Palm Cabernet Sauvignon, *North Coast, California*

Sparkling

Kenwood Yulupa, *Sonoma Valley, California*
Ruffino Prosecco, *Trieste, Italy*

Specialty Cocktails

Blackberry Margarita
Tequila Blanco, Blackberry, Orange Liqueur, Lime

Mint Julep Sour
Bourbon, Mint, Sugar, Lemon

Dalliance
Vodka, Thyme, Strawberry, Elderflower, Lemon, Bubbles

Respect Your Elders
Gin, Elderflower, Rosemary, Lime

Harvest Fizz
Sparkling Wine, Apple-Sage Syrup, Apple Brandy

Fall Spiced Sangria
Red Wine, Clove, Cinnamon, Brandy, Citrus