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2020



2020-2021 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 and lawn games. 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.

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 early November, the Estate at Moraine Farm can accommodate 50 to 300 people for tented, outdoor weddings or events. Smaller events and the cocktail hour can be held inside the estate house or on the beautiful curving brick patio. During the off-season 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 time for the ceremony.

Beautiful Tide Water Tent

- 96'8" x 57'7" **Fully floored** Tide Water tent with bistro lighting.
- Clear siding as needed
- Upgrades such as heaters, fans and additional lighting are available.

Use of 2 elegant hospitality suites for the wedding party.

Ample on-site parking

	Venue Rental Fee	Food + Beverage Minimum
Friday	\$3,500	\$14,000
Saturday	\$7,000	\$23,000
Sunday	\$2,000	\$10,000
Sunday Holiday	\$7,000	\$23,000

Ceremony Fee: \$750

Ceremony fee includes two hours of wedding

party pre-arrival, 1/2 hour early guest arrival and 1/2 hour ceremony.

Ceremony fee also includes ceremony chairs and the set up and breakdown of chairs. Ceremony rehearsals are not permitted prior to wedding day.

** 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 many 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 (gluten free and dairy free for example), children's menus and vendor meals can easily be arranged during your planning process.

You may offer your guests a pre-selected choice of two entrees and a chef's choice vegetarian meal as well as a children's meal. The guaranteed guest count as well as the number of guests 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 coordination
- Provision drop off and day of placement

Our dining package includes:

- Elegant white-rim china, glassware and stemware and European-sized flatware
- White floor length linen and white linen napkins
- Round dining, buffet and bar tables as well as cushioned white garden chairs are included. Farm tables, specialty linen, lounge furniture and other unique options can be added for an additional charge.

Please Note;

 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

All menus below include your choice of five passed hors d'oeuvres for cocktail hour, a bread basket with whipped butter for each table, European style wedding cake sourced from our bakery partner, coffee and a selection of teas. Sliced cake, coffee and tea will be presented on a station at the conclusion of the meal.

These sample menus provide a price range and are a small start to what Fireside Catering can offer. Together with your sales manager, you will discuss a sample proposal with 2 entrees, a vegetarian meal and a children's meal as well as allergies and dietary needs.

Sample Menu #1

Field Greens, Brie & Raspberries Spiced Walnuts, White Balsamic Vinaigrette

Herb Roasted Free-Range Statler Chicken Celery Root Purée, Shaved Fennel Salad, Lemon Jus

> Snap Beans, Peas, Broccoli Rabe Garlic & Chili

Sea Salted Red Skin Potatoes & Caramelized Onion

\$97 per person

Sample Menu #3

Caprese Tomato, Fresh Mozzarella, Basil, Aged Balsamic Reduction

> Seared Atlantic Halibut Fennel Cream

Garlic & Herb Roasted Baby Carrots

Celery Root & Potato Mash

\$110 per person

Sample Menu #2

Gibbet Hill Farm Salad Herb Vinaigrette

Seared Faroe Island Salmon

Caramelized Fennel, Lemon Chive Beurre Blanc

Baby Zucchini, Sunburst Squash, Baby Carrot, Cipollini

Orzo, Feta, Kalamata, Tomato, Red Onion

\$102 per person

Sample Menu #4

Field Greens & Local Apples Westfield Farms Goat Cheese, Dried Cranberries, Spiced Pecan, Maple Vinaigrette

Free-Range Statler Chicken

Parsnip Purée, Apple-Sage Chutney

Spiced Butternut Dried Cranberries, Pepitas

Roasted Root Vegetables Celeriac, Sweet Potatoes, Parsnips

\$98 per person

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Sample Menu #5

Baby Spinach & Strawberries Spiced Pecans, Golden Raisins, Great Hill Blue Cheese, White Balsamic Vinaigrette

> Miso Roasted Native Cod Sweet Corn Purée

Asparagus, Haricot Vert, Sweet Pea

Oven Roasted Garlic & Herb Fingerling Potatoes

\$104 per person

Sample Menu #7

Romaine, Applewood Smoked Bacon, Tomatoes Aged Cheddar, Buttermilk Ranch

Grilled Beef Tenderloin Filet

Roasted Brussels Sprouts Bacon & Cider Gastrique

Wild Mushroom Farro

\$114 per person

Sample Menu #6

Summer Burrata Heirloom Tomato, Native Corn, Braised Apricots, Basil & Mint Frisée & Radicchio Garnish White Balsamic Vinaigrette

Black Garlic Dijon Crusted Lamb Loin Rosemary Lamb Jus

Herb Butter Green Beans

Parmesan Barley Risotto

\$115 per person

Sample Menu #8

Baby Spinach & Roasted Yellow Beet Westfield Farms Goat Cheese, Salted Cashews, Honey Vinaigrette

Red Wine & Apricot Braised Short Rib

Roasted Parsnip & Sweet Potato Dried Cherries

White Cheddar Polenta

\$109 per person

PASSED HORS D'OEUVRES

Our dinner packages include five hors d'oeuvres to be passed during your cocktail hour.

This is a small sample of what Fireside has to offer. Some items may have limited availability depending on time of year. Some items carry a surcharge.

(*) Indicates item is available in a larger format (3 to 4 bites rather than 1 to 2).

All passed hors d'oeuvres available as late night snacks

Pulled Chicken Taco Cheddar, Avocado Cream, Cilantro

> Fried Chicken and Waffles Maple Butter

Smoked Duck & Cherry Quesadilla Cumin, Lime, Spiced Smoked Pepper Crema

Peppered Beef Tenderloin Skewer Great Hill Blue Cheese

Fondue

Ahi Tuna Cone Basil, Lemon, Black Garlic

Artichoke & Charred Leek Fonduta

Applewood Smoked Bacon Wrapped Scallops

Miniature Cheese Board Crème de Brie, Fig, Pistachip

Grilled Thai Beef Salad Chili, Cilantro, Mint

Lobster Bisque

Thai Pork Meatball Garlic & Ginger Soy **Spicy Tuna** Scallion Pancake, Sweet Soy, Pickled Ginger

Red Wine Braised Short Rib Parsnip Purée, Crispy Garlic, Pickled Onion

Black Garlic Mustard Seared Lamb Chop Rosemary Crumble

Smoked Salmon Everything Bagel Crisp, Caper Cream Cheese

Fried Local Whole-Belly Clams Sriracha Mayo

Kurobuta Pork Belly Slider

Pineapple-Lime Slaw, Sriracha Mayo, Bourbon Glaze, King's Hawaiian Bun

New England Lobster Roll Chilled Lobster Salad, Griddled Bun

Barbeque Pulled Pork Slider* Coleslaw, Brioche

Parmesan Truffled Pommes Frites

Chilled Jumbo Shrimp Cocktail

Buffalo Chicken Slider* Blue Cheese Dressing, Carrot & Celery Slaw, Brioche Bun

Alaskan King Crab Chive Beurre Blanc

Local Mushroom and Gruyere Pastry

Tomato Soup, Aged Cheddar Grilled Cheese

Local Oyster on the Half Shell Classic Mignonette

Black Angus Beef Slider* Aged Cheddar, Ketchup

Garlic & Chili Szechuan Cauliflower

Maine Crab Cakes Sriracha Remoulade

Black Bean & Poblano Taco Salsa Verde, Pickled Onion

Tandoori Chicken Skewer Tamarind Reduction

STATIONARY DISPLAY HORS D'OEUVRES

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

Artisan Cheese Board

Clothe Bound Cheddar, Humbolt Fog Goat, Manchago Sheep, Danish Blue, Brie Dried Fruit, Preserves, Toasts, and Crackers \$10.00 per guest

Gibbet Hill Farm Vegetable Crudités

Seasonal Selection such as Baby Carrots, Romanesco, Peppers, Asparagus, Radish, Sugar Snap Peas & Sweet 100 Tomatoes Roasted Garlic Hummus \$7.50 per guest

Charcuterie

Spicy Sopressata, Capicola, Hard Salami Pate de Campagne Grafton Cheddar, Parmesan Cured Olives, Grainy Mustard, Cornichons Rustic Baguette and Herb Flatbread \$12.00 per guest

Mediterranean Mezze

Caponata, Artichoke & Fennel Salad Marinated Olives, Capers, Cherry Tomatoes, Pepper Argo Dolce, Marinated Mushrooms Fresh Mozzarella, Feta, Hummus Crostini and Soft Pita \$10.00 per guest

Middle Eastern Mezze

Israeli Salad, Chickpea Salad, Baba Ganoush, Tabbouleh, Falafel Whipped Goat Cheese, Spicy Feta Hummus, Sriracha, Tzatziki Naan and Crispy Pita \$10.00 per guest

Local Raw Bar

Oysters on the Half Shell & Jumbo Shrimp Mignonette, Cocktail Sauce, Lemon, Horseradish \$15.00 per guest

RAW BAR ADD ONS:

Additional Local Oysters or Shrimp \$4 each Countneck Clams \$3.00 per guest Jonah Crab Claws \$4.00 per guest

Antipasto

Salami, Capicola Marinated Mushrooms, Mixed Olives, Roasted Eggplant, Pepperoncini, Heirloom Tomato, Pepper Drops, Artichoke & Fennel Salad Aged Provolone, Marinated Mozzarella White Bean Dip, Crostini and Grissini \$11.00 per guest

Burrata Bar

Pepperonata, Heirloom Tomato, Native Corn, Mixed Olives, Pickled Onion Marinated Apricots, Roasted Peaches, Strawberries, Pistachios, Pecans, Basil, Mint White Balsamic Vinaigrette, Extra Virgin Olive Oil, Lemon Juice, Pesto Baguette \$12.00 per guest

Bruschetta Bar

Kalamata Olive Tapenade, White Bean Dip Garlic & Herb Ricotta, Crumbled Goat Cheese, Fresh Mozzarella Heirloom Tomato, Basil, Arugula, Grilled Artichoke, Shaved Fennel Genoa Salami, Crumbled Bacon Toasted Almonds, Golden Raisins, Pine Nuts Garlic Rubbed Ciabatta and Focaccia \$11.00 per guest

ADDITIONAL DESSERT OPTIONS

A custom European-style wedding cake is included in your package.

Dessert stations can be added as a supplement or can replace the wedding cake. There may be a difference in cost.

Instead of a formal wedding cake, we offer 10" cakes for the ceremonial cake cutting. This would be in addition to stations and/or bites.

<u>STATIONS</u>

Gelato Station

Lemon, Vanilla & Chocolate Gelato Sugared Cherries, Pistachios, Waffle Cookie, Ganache \$12.00 per serving

Blueberry Shortcake Station

Lemon Lavender Biscuit, Blueberry Compote, Lemon Whipped Cream \$9.00 per serving

Ice Cream Sundae Bar

Vanilla, Coffee, Chocolate Chip Ice Cream Brownie Bits, Toffee, Toasted Almonds, Fresh Strawberries, Cherries Hot Fudge, Caramel Sauce, Whipped Cream \$10.00 per serving

Cider Donuts

Cinnamon Sugar presented in paper bag \$4.00 per serving

Kane's Donuts Table

\$6.00 per serving

Cookies & Brownies Station

choose 3 Double Chocolate Chip Brownie Chocolate Chip Oatmeal Coconut Brown Sugar Maple \$6.00 per serving

Milk & Cookies Station

Chocolate Chip, Oatmeal Coconut, Brown Sugar Maple Ice Cold Milk \$8.00 per serving

10" Cutting Cake

choose 1 Chocolate Cake, Chocolate Buttercream Vanilla Cake, Vanilla Buttercream Carrot Cake, Cream Cheese Frosting \$80.00 per cake

Individual Apple Crisp Maple Crème Anglaise

\$7.00 per serving

Country Pies

choose 3 Apple Crumb, Pecan, Pumpkin, Cherry, Strawberry Rhubarb, Blueberry, Chocolate Cream Vanilla Ice Cream, Whipped Cream \$10.00 per serving

ADDITIONAL DESSERT OPTIONS CONTINUED

A custom European-style wedding cake is included in your package.

Trays of confections can be added as a supplement or can replace the wedding cake. There may be a difference in cost

Dessert Bites require a minimum of 50 pieces.

Dessert Bites may also be late night snacks, favors and to-go snacks.

Instead of a formal wedding cake, we offer 10" cakes for the ceremonial cake cutting. This would be in addition to stations and or bites.

<u>BITES</u>

Chocolate Dipped Salted Caramel Rice Krispie Treat \$5.00 per piece

> **Chocolate Dipped Strawberry** \$4.00 per piece

Classic Chocolate & Vanilla Whoopie Pie \$4.00 per piece

Chocolate Chip & Banana Whoopie Pie Cookie-Butter Cream Filling \$4.00 per piece

Oatmeal Cookie & Salted Caramel Butter Cream Whoopie Pie \$4.00 per piece

Pumpkin Cheesecake Bite Boozy Cherry \$4.00 per piece

Individual Vanilla & Honey Crème Brûlée Edible Flower \$5.00 per piece

Individual Chocolate Ancho Crème Brûlée

Cinnamon Dust \$5.00 per piece Hibiscus & Strawberry Curd Tartlet Meringue Garnish \$4.00 per piece

Chocolate Ganache & Caramel Tartlet Sea Salt Sprinkle \$4.00 per piece

Espresso Pots de Crème Almond Biscotti Bite, Apricot

\$5.00 per piece

Summer Peach Pavlova

Peach Chutney, Mint Cream \$4.00 per piece

Miniature S'mores Cupcake

Graham Cracker Cupcake, Chocolate, Toasted Marshmallow Frosting \$4.00 per piece

Miniature Red Velvet Cupcake

Cream Cheese Frosting \$4.00 per piece

Miniature Chocolate Cupcake Vanilla Frosting \$4.00 per piece Strawberry Mousse Cream Puff White Chocolate Glaze \$4.00 per piece

Earl Grey & Blueberry Cream Puff White Chocolate Glaze \$4.00 piece

Honey & White Chocolate Mousse Cream Puff \$4.00 per piece

Classic Chocolate Truffle \$4.00 per piece

Chocolate Champagne \$4.00 per piece

Raspberry Chocolate Truffle \$4.00 per piece

Chocolate Chip Cannoli \$4.00 per piece

> Pistachio Cannoli \$4.00 per piece

Lemon Cannoli \$4.00 per piece

SNACKS

Snacks are a great way to enhance early guest arrivals. Snacks may also be served as late night bites, a favor and to-go snacks.

Fresh Berries

In bamboo cones \$4.00 per piece

Maple & Cayenne Candied Bacon

\$4.00 per piece

Sea Salt and Rosemary Potato Chips

In individual paper bags \$3.00 per piece

Honey Roasted Nuts

In individual glass jars \$6.50 per piece

D.I.Y. Trail Mix

Sweet, Spicy, Salty, Crunchy & Chewy In Individual Paper Bags \$6.50 per piece

Popcorn Bar

Sea Salt & Butter, Spiced Caramel, Garlic Parmesan In Bamboo Cones \$4.00 per piece

Bacon Bourbon Chex Mix

In individual glass jars \$4.50 per piece

Miniature Soft Pretzel

Whole Grain, Ball Park and Honey Mustard In Individual Paper Bags \$3.50 per piece

Soy Ginger Lo Mein

Julienne Vegetables In Take Out Containers \$6.00 per piece

Pad Thai Style Rice Noodles

Shredded Carrot, Bean Sprouts, Scallions In Take Out Containers \$6.00 per piece

Spicy Udon

Shiitake Mushroom, Red Pepper, Napa Cabbage In Take Out Containers \$6.00 per piece

BEVERAGE STATIONS

Enhance your pre-ceremony arrival or offer as a late night refresher or to-go beverage.

Basil-Infused Lemonade Fresh Lemon

\$3.00 per glass

Lemon, Cucumber & Mint Water

\$2.00 per glass

Hibiscus Orange Water

\$2.00 per glass

Old Fashioned Lemonade + Iced Tea

Fresh Lemon \$4.50 per glass

Apple Cider Station \$4.50 per glass

Hot Chocolate Station

Whipped Cream, Miniature Marshmallows, Shaved Chocolate, Peppermint Sticks \$4.50 per glass

BEVERAGE & BAR SERVICE OPTIONS

Consumption Bar

The host of the function is charged based on the total number of drinks consumed. Drink price is on a per drink basis and is tracked by the bartender. An estimated per person bar cost of \$35 per adult and \$4.00 per child is collected upfront. The client is invoiced for any amount owed or is reimbursed any overage following the event. Beverage prices include setup, ice, bar garnish and glassware as well as liquor liability insurance. *Specialty drinks not available for consumption bar.

<u>Open Bar</u>

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 of \$4.00 for unlimited consumption of soft drinks only. Open bar includes setup, ice, bar garnish and glassware as well as liquor liability insurance.

Full Bar:\$39.00/personBeer & Wine Only:\$32.00/person

With the option to extend if over time is purchased

*Open bar packages include beverages passed during cocktail hour, wine poured with dinner and a sparkling wine toast

<u>Please Note;</u>

- Bar service to end one half hour prior to the conclusion of any event. Soft drinks will be served through the remainder of the event. If you wish to extend your rental, extra bar service may apply.
- 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. Bulliet Bourbon Bulliet Rye Olmeca Altos

Beer

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

<u>Wine | Choose 4</u> Barone Fini Pinot Grigio, Valdadige, Italy Jacob's Creek "Reserve" Chardonnay, Adelaide Hill, Australia Chateau Nicot Rose, Bordeaux, France Rickshaw Pinot Noir, California Broadside Cabernet Sauvignon, Paso Robles, California Silver Palm Cabernet Sauvignon, North Coast, California

<u>Sparkling | Choose 1</u> Kenwood Yulupa, Sonoma Valley, California Ruffino Prosecco, Trieste, Italy

Specialty Cocktails

Your choice of 2 specialty cocktails are included in the cost of the open full bar package only. Specialty drinks not available on consumption basis or in the open beer + wine bar package.

Blackberry Margarita Tequila Blanco, Blackberry, Orange Liqueur, Lime

Mint Julep Sour Bourbon, Mint, Sugar, Lemon

10 Year Punch Inspired by Fireside's 10+ years of service Rum, Batavia Arrack, Fruit Juices, Bitters

Respect Your Elders Gin, Elderflower, Rosemary, Lime Dalliance Vodka, Thyme, Strawberry, Elderflower, Lemon, Bubbles

Mass Mule Vodka, Ginger Beer, Cranberry Lime

Blood Orange Sangria White wine, Brandy, Blood Orange, Apricot

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