

EVERETT FARMS

PRIVATE EVENTS



PRIVATE EVENT INFORMATION & PACKAGES

Our events are designed to be easy to organize and plan, leading to a wonderful and effortless dining experience at Everett Farms. Our events feature flexible menu options for groups of 12-100

Our flexible spaces are perfect for:
Holiday Events – Birthdays – Anniversaries
Corporate Events – Business meetings
Weddings – Baby Showers

All of the cuisine at Everett Farms is made by hand, from scratch using only the very best possible ingredients curated from over 30 local farms. Ingredients combined in such a way to enliven senses and impress the most demanding palate.

For more information and to book online visit www.everettfarm.com

or email us at manager@everettfarm.com

Our events are held in the main dining room in a semi private setting

Sample Lunch Menu - 2 courses \$30

First Course, served family style, *pick two*

Hewn Hand Forged Bread

ancient grain bread made using a special 2 day process, hand churned butter, crunchy sea salt, cracked pepper
gluten free bread available

GF Roasted Beets

arugula, pecans, goat cheese, mandarin orange sesame vinaigrette

GF 1924 Caesar

house caesar dressing, romaine hearts, parmesan, shaved crouton

GF Steakhouse Wedge

iceberg, roquefort blue cheese, cherry tomato, smoked bacon, herb ranch dressing

Second Course, individually plated

guests choose 1 at the event:

GF Crispy Atlantic Cod

tempura, blended vinegars, tarragon aioli, hand cut potatoes

GF Wild Mushroom Risotto

4 types of mushrooms, reggiano, sweet onion

Smoked Ham, Brie & Pears

smoked ham, double creme brie, fresh pears, arugula, house mayo

Everett Cheeseburger

2 quarter pound dry aged beef patties char grilled medium, 2-year old cheddar, local tomato, romaine, mayo

Optional Third Course, served family style *add \$7*

GF Chef's Selection of 3 different seasonal desserts

1/2 hour Passed Hors d' Oeuvres - \$15

1 hour Passed Hors d' Oeuvres - \$25

4 seasonal selections determined by our chefs

All events will have custom printed menus for the entire group

Sample Dinner Menu - 3 courses \$50 or \$70

First Course, served family style or individually plated

Hewn Hand Forged Bread

ancient grain bread made using a special 2 day process, hand churned butter, crunchy sea salt, cracked pepper
gluten free bread available

GF Grilled Local Vegetables

pecorino cheese, balsamic, basil mint evoo

GF Belgium Endive whipped ricotta, pecans, country ham, fresh basil, red wine vinaigrette

GF Grilled Wedge quick grill, iceberg, roquefort blue cheese, cherry tomato,
smoked bacon, herb ranch dressing

Second Course, individually plated

guests choose 1 at the event:

GF Grilled Loch Duart Salmon

paprika & nutmeg crust, whipped potatoes, fresh herbs, pumpkin seed-mint salsa.

GF Memphis Style Smoked Pork

charred broccolini, black pepper brown butter jus, buttery whipped french green lentils

GF Grilled Steak Frites

natural jus & red wine reduction, kennebec "5 time" fries

GF Zucchini Noodles pesto, mushrooms, whipped ricotta, sweet onion, reggiano parmigiano

Third Course, served family style or individually plated

GF Chef's Selection of 3 different seasonal desserts

1 hour Passed Hors d' Oeuvres - \$16

2 hour Passed Hors d' Oeuvres - \$25

3 hour Passed Hors d' Oeuvres - \$45

4 seasonal selections determined by our chefs

All events will have custom printed menus for the entire group

THE NITTY GRITTY...

What we need to secure the event and book the room:

- Non-refundable deposit is 50% of the F&B Minimum

What we need 7 days before the event:

- Final Gauranteed Guest Count
(any reduction in guests after 7 days prior shall be billed at the gauranteed guest count)
- All menu options, choices, special requests, allergies, and beverage selections

NO Room Fees, NO nickel and dime charges, NO hassle.

Food & Beverage Minimum fees –

Dining Room & Heated Patio

- Sunday - Thursday Lunch - \$2500
- Sunday - Thursday Dinner - \$4000
- Friday & Saturday Lunch - \$3000
- Friday & Saturday Dinner - \$7000

Patio (enclosed and heated in winter months)

- Sunday - Thursday Lunch - \$1500
- Sunday - Thursday Dinner - \$4000
- Friday & Saturday Lunch - \$1500
- Friday & Saturday Dinner - \$5000

The Lounge

- Sunday - Thursday Lunch - \$2500
- Sunday - Thursday Dinner - \$4000
- Friday & Saturday Lunch - \$2500
- Friday & Saturday Dinner - \$5000

Entire Restaurant Buyout including Bar, Dining Room & Patio, & The Lounge

- Monday - Thursday Lunch - \$3500
- Monday - Thursday Dinner - \$10,000
- Friday & Saturday Lunch - \$4500
- Friday & Saturday Dinner - \$15,000

All prices subject to 8% sales tax and gratuity. A 20% Gratuity is recommended for all private events.
If the food and beverage consumed on the evening of the event does not reach the minimum, a Supplemental Fee shall be assessed to bring the balance due up to the minimum. This Supplemental Fee shall not be allowed to include other items such as take home food or take home beverages.

CUSTOM DESIGNED MENUS,
WINE TASTING EVENTS, OR SPECIAL THEMED EVENTS.
WE WOULD LOVE TO WORK WITH YOU TO CREATE ANY SPECIAL EVENT!

contact us at 847.604.3795
everettfarm.com
manager@everettfarm.com