

Evermore 2024 Packages Include:

~ Exclusive use of the property, this beautiful historical property is only available to one couple per day.

~ Four elegant wedding areas: The Ceremony section with landscaped gardens overlooking 45 acres of rolling farmland, the Outdoor Courtyard nestled between our stunning outbuildings, an Outdoor Lounge with two fireplaces, furnished for relaxing with friends and family, and our beautifully restored Barn, all to use for your many moments of the day.

~ Wonderful menu choices, created and prepared fresh in our commercial kitchen by professional staff and our top executive chef, with services executed by our highly proficient serving and bar staff

~ Complimentary "Feed Your Dreams" late night poutine option ~ meat or vegetarian gravy

~ Classic floor length white linen tablecloths, your choice of coloured cloth napkins, silver flatware, white china and glassware, tables, ceremony and dining chairs, flameless pillar candles, and free parking

~ Antique tables & 2 large harvest tables for cake and gifts

~ Table Numbers

~ Card Box

~ Wedding Day of Coordination by certified planner

~ Bridal Prep in Brand new Carriage House (pending construction completion, otherwise in Naismith Historical Home (9am til ceremony time)

~ Naismith Historical Home ~ \$1,000 plus 17% service charge and hst Overnight Accommodation for 8 (only available for overnight accommodation if construction on carriage house is complete, 2pm day of wedding till 10am the next day)

Evermore 2024 Package Pricing

“Love at First Sight”

Includes 5 canapés, Choice of 1 appetizer, Main (2 protein options & vegetarian or vegan option) Dessert and late night poutine.

Monday - Thursday

“Love at First Sight”

“Love at First Sight” ~ \$170 per guest 12 and older

For Fridays

“Love at First Sight”

~ \$185 per guest 12 and older

~ For Saturdays (as well as Sundays of Long Weekends)

“Love at First Sight”

“Love at First Sight” ~ \$195 per guest 12 and older

~ For Sundays of Regular Weekends

“Love at First Sight”

~ *\$180 per guest 12 and older ~

Children under 12 years old ~ \$50 per child (kid’s menu consists of your choice of Spaghetti, Chicken Fingers & Fries, Pizza, or Grilled Cheese & Fries ~ comes with cut up veggies and dip to start and same Dessert as adult menu)

****choose one main option for all children attending
(listed prices are subject to 13% tax and 17% service charge and are subject to change)***

Evermore Venue Fee Rates

Monday ~ Thursday

Minimum 75 adults ~ waived

Minimum 50 adults ~ \$2,900

Fridays Regular Sundays

Minimum 100 adults ~ waived

Minimum 75 adults ~ \$3,000.00

Minimum 50 adults ~ \$5,500.00

Saturdays & Long Weekend Sundays

Minimum 125 adults ~ waived

Minimum 100 adults ~ \$4,500.00

Minimum 75 adults ~ \$6,000.00

Minimum 50 adults ~ \$10,000.00

Pricing is subject to 13% HST

Late Night Guests do not apply to minimums

Evermore Wedding Drink Packages

Non-Alcoholic Bar Package (This package can be combined with a cash bar for 100% of guest count for the duration of the event. Includes unlimited soft drinks, juices, non- alcoholic beers, non- alcoholic wines, non - alcoholic sparkling wines

~ **\$15.00 per person**

~**\$7.50 per person if adding on to cocktail hour package pricing**

Signature Drinks Non - alcoholic and alcohol options (during cocktail hour only, signature drinks are pre -poured at one drink per guest, drink list will be provided upon booking.)

Alcoholic~ \$8.00 to \$15.00 per person

Non-Alcoholic ~ \$4.00 to \$6.00 per person

Cocktail Hour Package (only available during cocktail & dinner for a max of 3 hours) ~ \$50 per person

Open bar for Cocktail Hour (includes non-alcohol drinks, domestic beers, premium beer, craft beer and ciders, rail alcohol, excludes doubles and shots ~ upgrades to premium are available for an additional cost of \$5 more per person)

Banff Vodka * Tanqueray Gin * Bacardi White Rum * Bacardi Spiced Rum*

Brugal Anejo Rum * Canadian Club * Sauza Gold Tequila Ramazzotti

Sambuca* Selection of Liqueurs

~ * excludes shooters , shots & doubles

Prosecco Toast (add a toast during a speech, or as a welcome drink during cocktail)

\$50.00 per bottle recommend 2 bottles per table of 8 for a toast~

~Nua Brut Vino Spumante

***Premium Bar Package ~ \$69 per person**

includes, non alcohol drinks, domestic & premium beers, craft beer, ciders, rail alcohol, premium alcohol, our signature wines, soft drinks, juices and water; excludes doubles and shots. Selected shooters available from 9pm til close. Bar opens after ceremony, & bar closes during wedding party intro & during the serving of each dinner course.

Banff Vodka * Tanqueray Gin * Bacardi White Rum * Bacardi Spiced Rum*

Brugal Anejo Rum * Canadian Club * Sauza Gold Tequila Ramazzotti

Sambuca* Selection of Liqueurs

* Sailor Jerry Spiced Rum * Tito's Handmade Vodka * Grey Goose Vodka *

Belvedere Vodka * Ketel One Vodka * Roku Gin * Sipsmith Gin * Empress

Gin * Top Shelf Gin* Macallan 12 Scotch *Laphroaig Scotch* Bowmore

Scotch* Highland Park Scotch* Glenrothes Scotch* Patron Silver Tequila **

Jameson Irish Whisky * Kilbeggan Irish Whiskey* Basil Hayden's Bourbon *

Makers Bourbon* Knob Creek Bourbon * Crown Royal Whisky *

Glenfiddich 12 year Old Scotch Whiskey * Chambord * Courvoisier * Grand

Marnier

*

Bar Minimum for Friday & Saturday is \$55.00 pp

Bar Minimum for Regular Sunday Through Thursday is \$45.00 pp

(Prices do not include Taxes and 17% service charge and is subject to change without notice~ all alcohol packages will be pre-billed on invoice and based on 100% of the adult guest count)

Evermore Consumption Bar

*Applicable when guests drinks are applied to a host tab or on a cash bar basis. If doing a cash bar, only debit or credit cards are taken. *Bar minimums must be met and service charge prepaid on total minimum required.*

Domestic Beer ~ \$8.00

Premium Beer ~ \$9

Crafts & Ciders ~ \$9

Evermore Signature Wine \$10 per glass \$50 per bottle

Standard Mixed Cocktails ~ \$8

Double Mixed Cocktails ~ \$13

Specialty Cocktails ~ \$15

**prices are per drink unless specified*

(List & Price Subject to Change, does not include tax and the 17% service charge, must be prepaid on final balance and based on bar minimums required)

Evermore Cocktail Hour Canapé Options

(choose 5)

Pork Egg Rolls

*~ Chinese five spice, Napa cabbage & bean sprouts, fresh coriander,
Quebec Pork & shrimp, pumpkin sauce ~*

Wild Mushroom Arancini

~ Goat cheese & herbs, pomodoro sauce ~

Fior Di Latte & Tomato

*~ Fresh mozzarella, bruschetta style marinade, balsamic reduction,
crostini ~*

Braised Beef Tostada

~ Lemon & garlic crema, fresh coriander, crispy tortilla ~

Crispy Polenta Bites

~ Roasted garlic aioli, double smoked bacon, chives ~

Veal & Pork Meatball

~ Arabiatta sauce, grana padano ~

House-Made Duck Prosciutto

~ Crostini, pickled melon ~

Beet Cured Salmon

~ Pickled shallot, smoked crème fresh, dill on a crostini ~

Spanakopita

*~ Sautéed spinach, egg, fresh herbs & feta cheese wrapped in phyllo
pastry, served with house tzatziki ~*

Sesame, Chili & Soy Chicken Skewers

*~ Toasted sesame, chili, ginger & soy marinated chicken breast, thai
peanut & coriander sauce ~*

Evermore Love at First Sight

Includes 5 Canapés (\$5.50 pp for additional)

Choice of 1 appetizer, Main & Dessert and late night poutine station, upgraded pricing applies to all guests for first course and dessert options, upgraded pricing only applies to amount ordered for chosen upgraded second course option

First Course Options

(choose 1 option)

Arugula, Apple & Pea Salad

~ apple, thyme & Champagne vinaigrette, toasted almonds, shaved manchego cheese, pea & pancetta puree, fresh apple & pickled shallots ~

Potato, Leek & Grainy Mustard Velouté

~ caramelized leek 'ash' crème fraiche ~

Roasted Wild Mushroom Bisque

~ shaved rugantino cheese, chive oil ~

Roasted Tomato Soup

~ single estate olive oil, grant Padano cheese ~

Market Salad

~ various baby lettuces, grape cherry tomatoes, fresh english cucumber, brown butter & herb croutons, carrot puree, crumbled goats cheese, charred onion vinaigrette ~

Rustic Caesar Salad

~ romaine hearts, smoky crouton, lemon, roasted garlic & anchovy dressing, pancetta lardon, Padano cheese~

Heirloom Tomato & Fresh Mozzarella ~ \$8 more per guest

~ basil crème fraiche, pickled shallot, fresh local garlic & basil, balsamic & lemon, single estate olive oil~

Lobster Bisque ~ \$9 more per guest

~ chive oil, tarragon crème fraiche~

Evermore Second Course Options
(choose two protein options, vegetarian included)

Canada AAA Beef Short rib

~ whipped roasted garlic & herb potatoes, market vegetables, caramelized pearl onion jam, shallot & thyme veal jus ~

Filet of Atlantic Salmon

~ pan roasted with butter, lemon & herb glazed Israeli couscous & chickpeas, roasted tomatoes, baby zucchini, sautéed greens, finished with a roasted pepper cream, topped with roasted & spiced cashews~

Chicken Supreme

~ roasted skin-on with butter, herbs & garlic, Romesco sauce, brown butter roasted fingerling potatoes, market vegetable medley, grainy dijon jus, herb oil ~

Wild Mushroom Risotto (Vegetarian)

~ porcini, chanterelle & cremini mushrooms, roasted tomato, crispy kale, finished with lemon, fresh herbs & gran Padano cheese ~

Alaskan Halibut ~ (6oz) \$12 more per guest

~ lobster & crab risotto, watercress, olive oil & pecan pesto, fresh baby cress, fennel & citrus salad, oven dried tomato & basil~

Grain Fed Veal Osso Bucco ~ \$12 more per guest

~ whipped root vegetable mash, seasonal vegetables, red wine & veal reduction, pine nut gremolata ~

Quebec Duck Confit ~ \$12 more per guest

~ pomme aligot, market vegetables, sour cherry jus ~

Soy & Ginger Beef or Tuna Tataki ~ \$12 more per guest

~ black garlic aioli, chilled soba noodle, mirin & garlic vinaigrette, toasted nori, crispy tempura ~

Brown Butter & Herb Gnocchi ~ (vegetarian) \$10 more per guest

~ tarragon cream sauce, roasted rapini, toasted pine nuts & lemon ~

Rainbow Trout ~ \$12 more per guest

~ brown butter gnocchi, market vegetable medley, double smoked bacon hollandaise, pickled asparagus ~

Evermore Desserts (one option for all guests)

White & Dark Chocolate Cheese Cake

*~ cocoa cookie crust, white chocolate cheesecake, raspberry coulis, fresh raspberries
& mint ~*

Dark Chocolate Truffle

*~ house-made shortbread, coffee whipped mascarpone, strawberry compote & salty
stout caramel ~*

Creme Brûlée

Espresso & Banana Layer Cake ~ \$8 more per guest

~ espresso & mascarpone cream, caramelized bananas & dulce de leech ~

~ **Late Night Additional Options ~ applies to all guests**

Pulled Pork Taco Station ~ \$10 more per guest

~ garnishes include: fresh iceberg lettuce, housemaid salsa, house sweet & spicy
barbecue sauce, cheddar cheese, soft flour tortillas ~

Braised Beef Cheek Sliders ~ \$8 more per guest

~ brioche bun, tomato relish, balderson's double smoked cheddar, classic garnish ~

House Brined Pastrami Sandwich ~ \$12 more per guest

~ house fermented kraut & mustard, pickles, rye and gruyere ~

Charcuterie or Seafood Platters ~ Market price

~ appropriate accoutrements ~

Evermore FAQs

How do you price and what is included?

We price per guest and it includes the following:

- *The Evermore venue exclusively for the day*
- *The menu (includes 5 passed canapés, one appetizer, two protein mains, vegan or vegetarian options, one dessert and one complimentary late night poutine station)*
- *All staff (kitchen, servers, mixologists)*
- *All of the furniture (rectangular tables, ceremony and dining chairs, lounge), all cutlery, plate ware, stemware, and classic white linens*
- *Flameless pillar candles, Table Numbers, Card Box*
- *Bridal Prep in new carriage house or beautiful historic Naismith Home (9am till 6pm)*

What is the capacity of Evermore?

We can host up to 200 guests for your wedding or event.

What is the minimum guest count for certain days?

Our pricing is based on a tier system, that reduces or waives the venue fee based on your guest count.

What time can we start our Wedding day at Evermore?

You can come at 9am the morning of your day to begin decorating; Ceremonies start at 4pm followed by cocktail hour and dinner around 6pm

For Fridays (all), Saturdays (all) and Sundays of long weekends, last call is 12:45AM.

For Mondays through till Thursdays and regular Sundays last call is 11:45PM.

Do you host more than one wedding at a time?

Evermore is exclusively yours for the entire day.

Can we invite additional guests after dinner?

Absolutely, and we can discuss your late night and bar packages to provide for your additional guest count, additional costs will apply.

Can I decorate the venue?

You can decorate the venue any way you wish as long as no damage is done to the property or buildings (no nails, tape or glues). We do not allow dried flowers or artificial petals, nor do we allow confetti or rice.

Evermore FAQs continued...

Where can I have my ceremony?

We provide a truly picturesque ceremony area overlooking 45 acres of sweeping farm fields, as well as a beautiful outdoor courtyard overlooking a willow tree. In case of inclement weather, we also provide a beautiful Sperry wedding tent that can accommodate 200 guests for ceremony/cocktails/ free of charge

Are we able to bring in food and alcohol from a third party provider?

Evermore will provide all alcohol and food for your wedding day. Our highly talented staff will execute your delicious menu choices, and professional mixologists will take care of all of your refreshment needs.

Do you cater for all dietary requirements?

Yes we do!

Are you licensed for alcohol?

Evermore is fully licensed to provide you with refreshments for your day and our professional mixologists can design you a variety of drinks to make it as personal as you wish. Off site alcohol is not permitted.

When is last call?

The bar closes at 12:45 am on Fridays Saturdays & long weekend Sundays, and at 11:45pm on a Monday through Thursday or a regular non long weekend Sunday.

Candles, sparklers or fireworks?

No open flame is permitted on the property, including, candles, sparklers, fireworks, dried ice, smoke bombs or cold sparks; however, we do provide many flameless pillar candles.

When are we able to have the rehearsal at Evermore?

We will host your rehearsal during the week of your wedding day; the specific day is subject to our schedule of events and will be discussed well in advance.

What is your parking Capacity?

We have complimentary parking for up to 75 vehicles.

Where can our guests stay overnight?

The Grand Hotel in Carleton Place (12 min from Evermore)

16 beautiful hotel rooms, pub and fine dining restaurant www.thegrandhotelcp.ca

Carleton Place Comfort Inn & Suites

There are B&Bs in the beautiful town of Almonte (5 minutes) as well as hotels in Kanata (25 minutes)

Almonte: Riverside Inn, Menzies House, The Almonte Suites, The Artist's Loft

Kanata: Brookstreet Hotel, Holiday Inn, Country Suites

How do you control the temperature?

We provide fans in our barn for the warmer days and for the cooler days, infrared radiant heated floors, as well as stand heaters outside with four outdoor fireplaces.

Evermore FAQs continued...

Do you have audiovisual equipment?

We have ambient speakers throughout the entire venue, indoor and outdoor. Your DJ and/or live musicians can patch into our system so your music is played in every area of Evermore. Evermore does require that you hire a DJ, band or sound professional to manage the audio/visual components of your big day. These industry professionals ensure that your sound runs smoothly and can quickly deal with any technical difficulties that may arise. Also if you plan on using the outdoor ceremony site, your DJ will have to provide speakers and mic.

Can we bring our pet to Evermore?

Pets are family too! You are definitely allowed to bring your pet for the ceremony portion of your day; just please keep them leashed and clean up after them (pets are not allowed inside the venue or Naismith home)

Are you wheelchair accessible?

Yes we are.

How do I book my wedding date with Evermore?

If you wish to secure your date, we require a signed contract and a \$7,500.00 CAD deposit upon signing..

Evermore Conditions

- 1. Pricing is subject to HST and 17% service charge.*
- 2. Signed contract and a \$7,500.00 deposit is due in order to secure the date*
- 3. 50 percent of package is due with signed contract 4 months prior to wedding date*
- 4. Remainder of balance is due 14 days prior to wedding date.*
- 5. All Payments and deposits are nonrefundable and must be paid within the timelines set.*
- 6. Ceremonies begin at 4pm, no earlier.*
- 7. Venue fee will apply if guests count is less than 75 adults on Thursday, less than 100 adults on Friday & Regular Sundays & less than 125 adults on Saturday & Long weekend Sundays, late night guests, kids and vendors are not included in guest count.*
- 8. Evermore will not permit fireworks, confetti, “of any kind” sparklers, Chinese lanterns, dry ice, cold sparks, real candles, dried or artificial petals or smoke machines.*
- 9. All personal items belonging to the Clients must be removed from the premises 30 minutes after event ends. All personal items from the carriage house or Naismith home immediately following ceremony, unless renting Naismith House overnight.*
- 10. No outside alcohol is permitted on the premises of Evermore at anytime*
- 11. No outside food is permitted on the premises of Evermore (except for wedding cake candy station, or sweet table). Outside Food is permitted at Naismith House but cannot be consumed outside of the Naismith House..*
- 12. Rehearsals will be scheduled for the week of your event on a Monday through Thursday based on availability.*
- 13. If chosen, Clients must purchase servings for 90% of total guest count for the upgraded late night menu*
- 14. If chosen, Clients must purchase 100% of total guest count for any of the drink packages provided by Evermore Weddings & Events Inc, no exceptions*
- 15. Vendor meals can be provided for \$130 plus tax and service charge (does not include beverages/bar packages in that pricing)*
- 16. Prices are subject to change based on increases in food, beverage, staffing & venue preparation costs provided at Evermore Weddings & Events Inc.*
- 17. Clients who wish to invite guests for after dinner celebrations, the per guest price is \$70 pp for a consumption or cocktail bar, \$139 pp for a premium host package, all pricing would be subject to a 17% service charge and hst (includes late night poutine for all prices listed).*
- 18. Clients are responsible for set up and tear down of all of their decor*
- 19. Doubles and shots are excluded from all drink packages, selected shooters will be available from 9pm til close as part of our standard host/premium packages*
- 20. Evermore can not accommodate RV's or Camper Trailers in our parking lot.*
- 21. Surcharge will be applied to all weddings/events booked on statutory holidays*