



FARMHOUSE REPORT

"Where fresh and comfort collide!"

FARMHOUSE CATERING



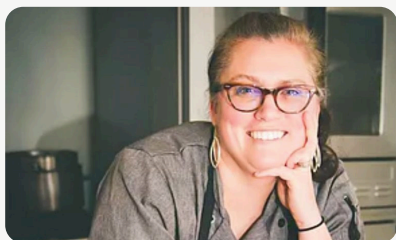
GATHERINGS EVENT VENUE



COPPER SPACES



GATHERINGS GREEN ROOM



Message from Evie

What's your Granola?

One of my favorite reads last year was *"Unreasonable Hospitality"* by Will Guidara. In it he talks about ways we, as business owners, can elevate our customer experience and be remembered long after. At one of his fine-dining restaurants, each guest leaves with a small bag of homemade granola. This gesture is designed to make the dining experience linger, even into the next morning.

It made me ponder what's our "granola?" What are people holding onto the day after the party? Is it simply memories, smells, tastes and feelings? Is there a tangible way we say **Thank you** for spending time with us? We give a thoughtful present to each couple getting married. As they are opening their gifts, our gesture ensures that we are thinking of them, we appreciate them, and it offers our best wishes for their future together. Furthermore, we actively look for opportunities to enhance their experience. For instance, the other night we noticed that the bride and groom hadn't eaten their meal. My staff took the liberty to fill up two to-go boxes for them to enjoy later. It's the little things!

While we don't have a gift for everyone at the end of the night, we are happy to share our granola recipe with you in this newsletter. We hope that every time you make it, you'll think of us. Enjoy!

~Evie Peterson, Owner



Gatherings Event Venue

Extraordinary Space for all Occasions!

Since opening our doors in 2014, Gatherings Event Venue has proudly served as a cherished "gathering place" for both large and small weddings. But did you know that Gatherings also hosts corporate events? Consider holding your next staff training, annual business meeting, retirement or holiday party with us! Our venue comfortable seats up to 250 guests. Additionally, we provide space for private meetings and extra breakout sessions in our adjacent Green Room, and the upper level Copper Spaces.

Our event manager is here to assist you in creating the ideal setup that prioritizes the comfort and engagement of your guests. Gatherings is equipped with a professional PA system, WiFi, and three large-screen televisions, all set up for presentations that ensure optimal viewing for attendees. Leave the food to us-Farmhouse Catering, is conveniently located in house and ready to serve your guests breakfast, lunch, dinner and snacks. Reach out for an upcoming wedding, but remember us for those other big occasions too!

We Love Our Clubs!



Nevada is blessed with countless individuals who serve our community. We are proud to host and provide meals for the weekly and monthly meetings of Nevada Kiwanis, Lions and Rotary Clubs. It is an honor to serve those who serve others. Consider joining one of these fine groups-plus the food is fantastic! 😊

Tips for Catering

Are you planning a corporate event and require catering services? Here are three valuable tips from Bre, our Catering Manager and Event Specialist, to help ensure a successful dining experience for your guests.

#1 Timing: When placing your food order, communicate clearly with your caterer regarding your timeline. Specify whether the time you provide is for food delivery or when you would like your guests to be served.

#2 Guest Count: Once you have the final headcount for your event, please inform us if you have already "padded" your numbers. At Farmhouse Catering, we aim to avoid running out of food. Keep in mind we automatically add a little extra to the number you give us. Our intention is to provide just the right amount of food, with a bit more for good measure.

#3 Dietary Restrictions: When ordering from Farmhouse Catering, there is no need to plan your entire meal around a few guests with dietary restrictions. We would be delighted to prepare a separate meal (vegetarian, gluten-free, dairy-free, etc.) for those individuals at a small fee.

Enjoy the taste of Farmhouse Catering at home with our **Take & Bake** meals.

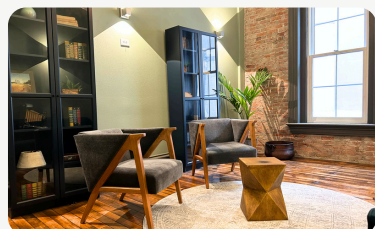
Check out the menu which changes monthly and order here!

<https://fhctakeandbake.square.site/>



Discover Copper Spaces

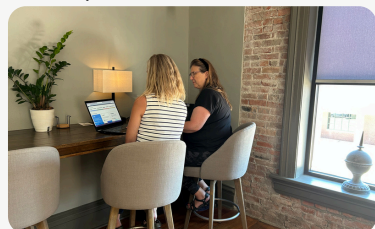
The Many Faces of Copper Spaces!



Private Office Space: Enjoy a quiet and comfortable office environment that can be tailored to reflect your personal style. Available for daily, weekly, or monthly rentals.



Meeting Space: Our private board room and conference rooms are available by the hour or the day. Pick a room based on your needs.



Co-Working Desks: A quiet and contemporary space with all the amenities of a traditional office. Individual and group workstations make it easy to collaborate!



Events: Gather your group for an intimate, after-hours get together, mixer or party to celebrate!! Farmhouse Catering makes it easy to entertain!

For a tour, contact Kristy at manager@copperspaces.com

Featured Recipe

Sutter Home Granola (Napa Valley, CA)

1 -2 c. old fashioned oats
2 -1 c. walnuts
2 -1 c. sliced almonds
1 c - 1/2 c. sweetened shredded coconut
2 1/2 - 1/3 c. vegetable oil
1/2 - 1/4 c. honey
2 c -1 c. "craisins"
1/2 - 1/4 t. salt
1 - 1/2 t. vanilla

In a bowl, combine oats, walnuts, almonds & coconut. Microwave oil, honey, salt & vanilla for 35 seconds. Stir & pour over oat mixture & mix together - then spread out evenly on a 13 x 17 jelly roll pan. Bake for 20 min. @ 325.

After cooking, immediately place back in large bowl & add dried cranberries. Mix together & let cool completely before covering.

*I prefer dried cranberries (craisins) but can also use dried blueberries, cherries or dates.

For those of you that remember Farmgrounds Coffee, this is the famous granola featured on our parfaits. This recipe came from a favorite aunt many years ago.

Sutter Homes Granola (Napa Valley, CA)

2 cups old-fashioned oats 1/4 cup honey
1 cup walnuts 1 cup craisins *
1 cup sliced almonds 1/4 teaspoon salt
1/2 cup sweetened coconut 1/2 teaspoon vanilla (shredded)
1/3 cup vegetable oil

In a bowl, combine oats, walnuts, almonds & coconut. Microwave oil, honey, salt and vanilla for 35 seconds. Stir & pour over oat mixture and mix together. Spread out evenly on a 13 x 17 jelly roll pan. Bake 20 minutes at 325 degrees.

After cooking, immediately place back in large bowl and add cranberries. Mix together and let cool completely before serving.

*I prefer dried cranberries to craisins. You can also use dried blueberries, cherries or dates.

"..we had our company holiday party at Gatherings. Everyone said the food was great! So thankful to have a venue like this in our community!"

-Satisfied Customer

Did You Know...

Giving back is important to us. Occasionally we have pans of untouched food from events we have catered. When this happens they are donated to Nevada Food at First. You'll also find us serving there once a month. Great food, great service and great community!

