



## WEDDING RECEPTION INFORMATION

Situated in picturesque Loudoun County, Clyde's Willow Creek Farm combines four historic, original antique buildings, each connected and restored to represent the classic American Inn.

We are proud to feature local, fresh, and sustainable foods across our menus. Long ago, Clyde's Restaurant Group chose to bypass traditional commercial produce routes and opt for locally-raised, farm-grown vegetables and fruits. Not only does this provide fresher ingredients for our chefs and guests, but we consider it part of our ongoing collaboration with the local economy to design dining experiences that support the region's growth. In addition to our local and farm-grown produce, our legendary burgers are made with hormone-free, farm-raised beef, sourced from Shenandoah Valley, Virginia. We also proudly serve Bell & Evans chicken and Cedar River Farms® Natural Beef, both free of hormones and antibiotics. We offer select gluten-friendly items and can modify others upon request. Care is taken to avoid cross-contact, however our kitchen is not completely gluten-free. Please discuss any food allergies or dietary needs with our event team.

Thank you for considering Clyde's Willow Creek Farm for your wedding reception. We look forward to working with you to make your wedding the most memorable experience. Our private event staff will work side by side with you to ensure that every detail has been covered. To make it easier for you, we have put together the following wedding packages. The packages are based on a four to five-hour reception ranging from \$120 to \$140 per person.

## EVENTS SPACES

### Outdoor Terrace & Richmond House Bar

\$1000 room fee

Can accommodate up to 130 guests seated with a dancefloor.

Food & Beverage Daytime minimum \$5,000, Evening minimum \$10,000 before tax and service.

### Chandler Bar & Barn

\$1000 room fee

Can accommodate up to 144 guests with a dancefloor, stage, and full Audio-Visual capabilities.

This room may be used as the primary location or the inclement weather plan for the Terrace

Food & Beverage Daytime minimum \$5,000, Evening minimum \$10,000 before tax and service.

*Please inquire about alternate days of the week and off-peak season months for reduced minimums.*

*Inclement weather alternative location within the restaurant is determined upon booking.*

## **EVENT DETAILS**

### **SERVICE CHARGE AND TAX**

All Food & Beverage items are subject to a 20% service charge (17% service charge, 3% admin fee). All food, beverage, and service charges are subject to a 6% Virginia State Sales Tax.

### **GUARANTEED GUEST COUNT**

An estimated guest count must be given when reserving the space. A final guest count is due by noon, two business days in advance and is not subject to reduction.

### **MENU SELECTIONS**

All private events are required to select a menu offered by the Private Events Manager & Executive Chef. We will accommodate any vegetarian/vegan, allergies, and other dietary restrictions.

### **DEPOSITS AND PAYMENTS**

An initial \$300 non-refundable deposit is required to hold a daytime reservation, \$500 for an evening reservation. Final payment is due at the conclusion of your event. Billing is not available.

### **CANCELLATIONS**

Cancellations less than one month in advance are subject to 50% of the estimated bill. Cancellations less than one week in advance are subject to 100% of the estimated bill.

### **BAR SERVICE**

Unlimited call brand liquors, domestic and imported beers, house wines and non-alcoholic beverages are included in the package. We offer 5 hours of bar service. Please inquire about beer & wine only or pre-mium pricing. Any guest attending the event and requesting alcoholic beverages may be asked to present proof of age, we reserve the right to decline service to any guest at any time.

### **CHAMPAGNE TOAST**

We will provide our house sparkling wine for the toast.

### **WINE SERVICE**

We offer our house wines throughout meal service. You may choose to upgrade wine and can select from our extensive wine list. We will then charge the difference between our house wine and the price of your selection.

### **LINENS & DECOR**

We will provide floor length white or cream tablecloths and white or cream napkins. Specialty chairs, chair covers, and linens can be rented for an additional fee.

**BANDS, DJ'S, & AUDIOVISUAL**

We have a microphone & speaker system that may be used on the Outdoor Terrace. There is a local 11:00pm noise ordinance in effect. The Chandler Barn has wireless microphones, slideshow projection, monitors, and a music port. There is also a stage for bands and DJs.

**WEDDING CAKES**

You are welcome to provide your own wedding cake with no extra cutting fees when using the wedding package. Our site Pastry Chef is also happy to create a simple wedding cake for an additional fee.

**CHILDREN**

Children are always welcome at Clyde's Willow Creek Farm. We offer a \$20 kids menu for children age 10 and under.

## COCKTAIL HOUR

Upon guest arrival or at the conclusion of your ceremony, our staff will welcome guests with hors d'oeuvres and open bar service. You may select either passed or displayed hors d'oeuvres

### PASSED HORS D'OEUVRES

(Please select 5 of the following)

**Jumbo Lump Crab Cakes**  
*prosciutto & herbed aïoli*

**Spanikopita**  
*spinach & feta*

**Seared Sesame Tuna**  
*sweet chili sauce*

**Seasonal Crostini**

**Chicken Salad Canapé**

**Seasonal Flatbread**  
*vegetarian or meat*

**Chef's Savory Tart**

**Sliders**  
*pulled pork or cheeseburger*

**Shrimp Cocktail**  
*horseradish cocktail sauce*

**House-made Mac 'n' Cheese**

**Shrimp Tempura**

**Steak Bite**

**Bacon Wrapped Scallops**  
*brown butter sauce*

**Grilled Baby Lamb Chops**  
**(additional \$2 per piece)**  
*apricot mint jelly*

*Please inquire about seasonal options.*

### DISPLAYED HORS D'OEUVRES

(Please select 3 of the following)

**Farmhouse Cheese Display**  
*seasonal fruit, baguette*

**Mediterranean Vegetable Platter**  
*hummus, tzatziki, grilled pita flatbread*

**Baked Wheel of Brie**  
*En croute with seasonal compote*

**Crab and Artichoke Dip**  
*served with baguette*

**Sliders**  
*pulled pork or cheeseburger*

**Fried Calamari**  
*arugula, pickled peppers, pepper jelly*

**Shrimp Cocktail**  
*cocktail sauce & lemon wedges*

## SEATED LUNCH OR DINNER

Includes two courses, sodas, iced tea, and coffee  
*Price based on entrée selection.*

### First Course

Please select **one**:

House Salad  
Caesar Salad  
Seasonal Salad  
Maryland Crab Soup

### Entrée

Please select one of the following:

For two options, we ask for entree counts one week before and place cards indicating each guest's entree selection.

Seasonal Ravioli \$120  
Roasted Chicken Breast \$125  
Atlantic Salmon \$130  
Herb Crusted Pork Loin \$130  
8 ounce Filet Mignon \$140  
Jumbo Lump Crab Cake \$140

### Duet:

Entire party must have one of the following selections:

Chicken & Grilled Shrimp \$125  
Chicken & Salmon \$130  
Grilled Filet Mignon & Salmon \$140  
Grilled Filet Mignon & Crab Cake \$145

*Entrées are served with Chef's selection of seasonal accompaniments.*

### Dessert

Freshly brewed coffee served.

You are welcome to bring in your own cake at no additional cost or for an additional cost Pastry Chef Dillyn Millnick can create a simple wedding cake. Please inquire for details and pricing.

## BUFFET LUNCH OR DINNER \$130

### Salad

Please select **two**:

House Salad  
Caesar Salad  
Seasonal Salad

### Entrée

Please select **three**:

Seasonal Ravioli  
Chicken Scaloppini  
*prosciutto, capers, and asiago cream sauce over linguini*  
Pan- Roasted Salmon  
*with lemon butter sauce*  
Sliced Hanger Steak  
*with bordelaise*  
Jumbo Lump Crab Cakes \$10/per guest  
*with herbed aioli*

### Carving Stations

*Carving fee of \$75 will be added to the final bill*

Beef Tenderloin \$14/per guest  
Roasted Turkey \$8/per guest  
Glazed Ham \$8/per guest

### Sides

Please select **two**:

Mashed Potatoes  
Roasted Potatoes  
Seasonal Grain Mix  
Rice Pilaf  
Seasonal Vegetable  
House-made Mac 'n' Cheese

### Dessert

Freshly brewed coffee served.

You are welcome to bring in your own cake at no additional cost or for an additional cost Pastry Chef

Dillyn Millnick can create a simple wedding cake. Please inquire for details and pricing.

## WEDDING CONFIRMATION FORM

Thank you for considering Clyde's Willow Creek Farm for your wedding reception. Please fill out the following information and return by fax or email.

Once we receive this form, we will send you an emailed link to authorize your credit card for deposit payment. Your credit card number will be safely stored in that online file. All information will be securely processed through our catering software, Tripleseat. Your reservation is not confirmed until the deposit is received and processed.

Event Name: \_\_\_\_\_ Event Date: \_\_\_\_\_

Type of Function: \_\_\_\_\_ Room: \_\_\_\_\_

Estimated Guest Count: \_\_\_\_\_ Time: \_\_\_\_\_

Contact Name: \_\_\_\_\_

Address: \_\_\_\_\_

Telephone: \_\_\_\_\_ Fax: \_\_\_\_\_

E-mail: \_\_\_\_\_

**Deposit Amount: \$300 daytime/ \$500 evening**

I understand that all Food & Beverage items are subject to a 20% service charge (17% service charge, 3% admin fee). I understand that all deposits are non-refundable. Cancellations less than one month in advance are subject to 50% of the estimated bill. Cancellations less than one week in advance are subject to 100% of the estimated bill.

Billing is not available. Final payment is due at the conclusion of the event.

Name \_\_\_\_\_ Date \_\_\_\_\_

Signature: \_\_\_\_\_