



## EVENT 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 upcoming event. Our Executive Chef and Event Team are here to help you create an event using the freshest seasonal fare. We offer a variety of rooms and settings to meet your event needs.

### EVENT SPACES

*Please note that minimums will be higher in the month of December, please inquire.*

#### **Fox & Hounds**

\$100 room fee

Maximum of 26 seated guests, 30 standing

Food & Beverage Daytime minimum \$300, Evening minimum \$500-\$750

Located on the second floor, limited handicap accessibility

*For events with over 20 guests, buffets are not available in the Fox & Hounds*

#### **The Sanctuary**

\$100 room fee

Maximum of 18 seated guests, 30 standing

Food & Beverage Daytime minimum \$300, Evening minimum \$500-\$750

Located on the second floor, limited handicap accessibility

#### **The Audubon Bar and West**

Maximum of 66 seated guests, 75 standing

Daytime Food & Beverage minimum Sunday-Thursday \$1000, Friday-Saturday \$1500

Evening Food & Beverage minimum Sunday-Thursday \$2000, Friday-Saturday \$4000

#### **Carriage Bar**

Semi-Private, maximum of 125 guests

Private, maximum of 200 guests

Food & Beverage minimum may vary, please inquire

**Roxbury Ell or Roxbury Main**

Ell maximum of 54 seated guests, Main maximum of 60 guests

Daytime Food & Beverage minimum Sunday-Thursday \$1000, Friday-Saturday \$1500

Evening Food & Beverage minimum Sunday-Thursday \$2000, Friday-Saturday \$4000

**Chandler Barn**

Maximum of 165 seated guests

Food & Beverage minimum may vary, please inquire

**Outdoor Richmond Terrace (weather permitting)**

Maximum of 130 seated guests, 175 standing receptions

Food & Beverage minimum may vary, please inquire

**Richmond House**

Maximum of 30 guests for standing receptions

Food & Beverage minimum Sunday-Thursday \$1500, Friday-Saturday \$2500

**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.

**OTHER FEES**

Outside wine is subject to a \$15 corkage fee per bottle. Outside dessert fee is \$3 per guest. If substituted for dessert course, fee does not apply.

**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**

Final menu selection is due seven days in advance. For parties over 35, we ask for entree counts seven days in advance and place cards indicating each guest's entree selection.

**DEPOSITS AND PAYMENTS**

An initial \$300 non-refundable deposit is required to hold a daytime reservation, \$500 for an evening reservation, and \$100 for the Fox & Hounds room and the Sanctuary. Final payment is due at the conclusion of your event. Billing is not available.

**CANCELLATIONS**

Cancellations less than seven days in advance are subject to 50% of the estimated bill. Cancellations less than two business days in advance are subject to 100% of the estimated bill.

## BEVERAGE SERVICES

### **Premium Open Bar**

Premium liquors, beer, house wines, and non-alcoholic beverages

One hour pre-Dinner, \$20 per guest

Second hour, \$16 per guest

Additional hours, \$14 per guest, per hour

### **Call Brand Open Bar**

Call brand liquors, beer, house wines, and non-alcoholic beverages

One hour pre-Dinner, \$14 per guest

Second hour, \$12 per guest

Additional hours, \$9 per guest, per hour

### **Beer & Wine Open Bar**

Beer, wines by the glass, and non-alcoholic beverages

One hour pre-Dinner, \$12 per guest

Second hour, \$10 per guest

Additional hours, \$8 per guest, per hour

### **Champagne Brunch Open Bar**

Champagne, mimosas, and Bloody Marys

Two hours, \$16 per guest

Three hours, \$24 per guest

### **Non-Alcoholic Open Bar**

Sodas, juices, tea, and coffee

\$5 per guest

### **Host Bar**

All beverages will be billed to the host upon consumption

### **Cash Bar**

All beverages will be purchased by guests

Fee of \$1 per guest will be applied to the host (\$100 minimum)

## BREAKFAST AND BRUNCH

### TWO-COURSE PLATED BRUNCH

Includes two courses, sodas, juice, iced tea, and coffee

#### First Course

Please select **one**:

Fresh Fruit Plate

WCF Parfait

#### Entrée

Please select **two**:

All American Breakfast \$23

Eggs Benedict \$25

Breakfast Burrito \$23

Norwegian Benedict \$26

WCF Parfait \$22

Eggs Chesapeake \$27

French Toast \$22

Our Chef will prepare accompanying dishes for the entrées based on seasonal availability.

### WEEKEND BRUNCH BUFFET

Saturday - Sunday, 9AM - 3PM

Minimum of 20 guests, \$32 per guest

Includes bacon, sausage, brunch potatoes, breakfast breads, freshly brewed coffee, hot tea, iced tea, and orange juice

Please select **three**:

Scrambled Eggs

Seasonal Frittata

Biscuits & Gravy

Breakfast Burrito (*Chicken or Chorizo*)

French Toast

Shrimp 'n' Grits

Eggs Benedict

WCF Parfait

Pan-roasted Salmon

#### Accompaniments

Seasonal Fruit \$6 per guest

Smoked Salmon Platter \$8 per guest

Omelette Station\* \$7 per guest

Seasonal vegetables \$5 per guest

Devilled Eggs \$48 (48 pieces)

*\*attendant fee of \$75 will be added*

## PLATED LUNCH MENU

### TWO-COURSE PLATED LUNCH

Includes two courses, sodas, iced tea, and coffee

#### First Course

Please select **one**:

House Salad  
Caesar Salad  
Seasonal Salad  
Maryland Crab Soup

#### Entrée

Please select **two**:

Seasonal Ravioli \$25  
Roasted Chicken Breast \$25  
Chicken Scaloppini \$25  
Seasonal Fish Selection \$28  
*(based upon availability)*  
Pan-roasted Salmon \$28  
Seasonal Steak \$30  
Jumbo Lump Crab Cake \$30

Vegetarian or vegan option available upon request, \$25 per guest

\$15 Children's menu, available for ages 10 and under

Our Chef will prepare accompanying dishes for the entrées based on seasonal availability. Please refer to our regular menus for examples of entrée presentations.

**Dessert** add \$5 per guest

Please select **one**:

Seasonal Cheesecake  
Brownie Sundae  
Ice Cream

Seasonal Fruit Crisp  
Flourless Chocolate Cake  
Seasonal Fruit Plate & Sorbet

## PLATED DINNER MENU

### THREE-COURSE PLATED DINNER

Includes three courses, sodas, tea, and coffee

#### First Course

Please select **one**:

House Salad  
Caesar Salad  
Seasonal Salad  
Maryland Crab Soup

#### Entrée

Please select **two**:

Seasonal Ravioli \$36  
Roasted Chicken \$38  
Chicken Scaloppini \$38  
Pork Chop \$42  
Pan-roasted Salmon \$42  
8-oz Filet Mignon \$54  
Jumbo Lump Crab Cakes \$52

*OR*

#### Duet Entrée

Entire party must have **one** of the following selections:

Grilled Filet Mignon and Salmon \$52  
Grilled Filet Mignon and Jumbo Lump Crab Cake \$54

Vegetarian or vegan option available upon request, \$33 per guest

\$15 Children's menu, available for ages 10 and under

Our Chef will prepare accompanying dishes for the entrées based on seasonal availability. Please refer to our regular menus for examples of entrée presentations.

#### Dessert

Please select **one**:

Seasonal Cheesecake	Brownie Sundae
Flourless Chocolate Cake	Seasonal Fruit & Sorbet
Ice Cream	Assorted Mini Dessert Platters
Seasonal Fruit Crisp	

## BUFFET MENUS

### LUNCH BUFFET \$38 per guest

Includes one salad, two entrées, two sides, dessert, sodas, iced tea, and coffee

### DINNER BUFFET \$48 per guest

Includes two salads, three entrées, two sides, dessert, sodas, iced tea, and coffee

#### Salads

Please select **one** for Lunch, or **two** for Dinner:

House Salad  
Caesar Salad  
Seasonal Salad

#### Entrées

Please select **two** for Lunch, or **three** for Dinner:

Chicken Scaloppini  
Pan-roasted Salmon  
Seasonal Steak  
Seasonal Vegetable Pasta  
Seasonal Ravioli  
Seasonal Fish  
Jumbo Lump Crab Cakes (add \$10 per guest)

#### Carving Stations

*Carving fee of \$75 will be added*

Beef Strip Loin (add \$10 per guest)  
Beef Tenderloin (add \$14 per guest)  
Roasted Turkey (add \$8 per guest)  
Glazed Ham (add \$8 per guest)

#### Sides

Please select **two**:

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

#### Dessert

Please select **one**:

Seasonal Fruit  
Mini Cupcakes  
Mini Pastries  
Assorted House-made Cookies & Brownies  
Special Occasion Cake (additional fee will apply)

*Buffet options are priced and ordered according to your confirmed number of guests.*

## COCKTAIL RECEPTIONS

### PASSED HORS D'OEUVRES

Pre-Dinner passed Hors D'oeuvres, \$17 per guest

Two hours of passed Hors D'oeuvres, \$32 per guest

*(Please ask about additional seasonal items)*

Please select **five**:

Jumbo Lump Crab Cakes	Shrimp Tempura	Bacon-wrapped Scallops
Spanikopita	Chef's Choice Flatbread	Chef's Savory Tart
Seared Sesame Tuna	Cheeseburger Sliders	Steak Bite
Seasonal Crostini	Pulled Pork Sliders	House Made Mac 'n' Cheese
Chicken Salad Canapé	Shrimp Cocktail	Grilled Baby Lamb Chops (additional \$2 per piece)

### DISPLAYED HORS D'OEUVRES

Priced per 25 guests

Farmhouse Cheese Display \$185  
*seasonal fruit, baguette*

Mediterranean Vegetable Platter \$110  
*hummus, tzatziki, grilled pita bread*

Baked Wheel of Brie en Croute \$135  
*house-made jam*

Crab and Artichoke Dip \$145  
*served with baguette*

Mini Burger Sliders \$175  
*displayed with heat lamp (75 pieces)*

Buffalo Chicken Wings \$145  
*blue cheese dressing, celery (90 pieces)*

Fried Calamari \$145  
*arugula, pickled peppers, pepper jelly*

Shrimp Cocktail \$3.75 per piece  
*cocktail sauce, lemon wedge*

Mini Crab Cakes \$200  
*displayed with heat lamp (50 pieces)*

Charcuterie Display \$200  
*Locally sourced sausages, hams, pâtés  
with traditional accompaniments*



## FOOD STATIONS

Priced per guest

Two stations recommended for Cocktail Reception, four stations for Dinner events

### **Antipasto** \$19

charcuterie, American artisanal cheeses, pasta salad, pickled vegetables, olives, assorted breads

### **Vegetarian & Vegan** \$15

grilled marinated vegetables, whole grain salad, seasonal vegetable pasta, salad  
(gluten-free pastas are available)

### **Southwestern** \$16

tortilla chips, salsa, queso, cheese quesadillas, grilled chicken, beef, or vegetable

### **Mediterranean** \$19

chicken, beef, and vegetable skewers, spreads, pita

### **Italian** \$14

house-made seasonal pastas, includes vegetarian pasta, house salad, garlic bread

### **Virginia Southern** \$18

BBQ meats, house-made mac 'n' cheese, seasonal farm greens, coleslaw

### **Brunch** \$15

biscuits, whipped butter, seasonal jam, sliced VA ham, fried French Toast stacks, baked egg cup

### **Tea Sandwich** \$16

smoked salmon and cream cheese, egg salad, seasonal chicken salad, cucumber, fruit

### **Seasonal Salads** \$13

House, Caesar, Farm Fresh, crostini

### **Sliders** \$17

burger, pulled pork, crab cake, seared vegetable

### **Pastry** \$15

assorted mini pastries, bite-sized cakes, Clyde's brownies



## BOOKING REQUEST

Thank you for considering Clyde's Willow Creek Farm for your upcoming event. 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: \_\_\_\_\_

I understand outside wine is subject to a \$15 corkage fee and the outside dessert fee is \$3 per guest. I understand that all Food & Beverage items are subject to a 20% service charge and a 6% Virginia State Sales Tax.

I understand that all deposits are non-refundable. Cancellations less than seven days in advance of an event are subject to 50% of the estimated bill. Cancellations less than two business days 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: \_\_\_\_\_