



## **PRIVATE EVENTS**

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**

#### **FOX & HOUNDS AND THE SANCTUARY**

Located on the second floor, limited handicap accessibility  
Maximum of 26 seated guests, 30 standing; \$100 room charge each  
Daytime food and beverage minimum \$300  
Evening food and beverage minimum \$500-\$750

#### **THE AUDUBON BAR AND WEST**

Maximum of 66 seated guests and 75 standing  
Daytime food and beverage minimum Sunday-Thursday: \$1000, Friday-Saturday: \$1500  
Evening food and beverage minimum Sunday-Thursday: \$2000, Friday-Saturday: \$4000

#### **CARRIAGE BAR**

Semi Private Maximum of 125 guests  
Private Maximum of 200 guests  
Food and beverage minimum may vary, please inquire

#### **ROXBURY ELL or ROXBURY MAIN**

Ell maximum of 54 seated guests/Main maximum of 60 guests  
Daytime food and beverage minimum Sunday-Thursday: \$1000, Friday-Saturday: \$1500  
Evening food and beverage minimum Sunday-Thursday: \$2000, Friday-Saturday: \$4000

#### **CHANDLER BARN**

Maximum of 165 seated guests  
Food and beverage minimum may vary, please inquire

#### **OUTDOOR RICHMOND TERRACE**

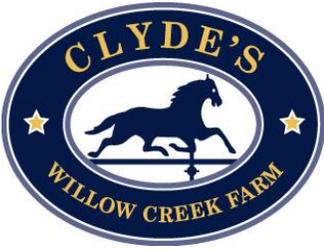
Maximum of 130 seated guests and 175 standing receptions  
Weather permitting, alternative arrangements are required  
Food and beverage minimum may vary, please inquire

#### **RICHMOND HOUSE**

Maximum of 30 guests for standing receptions  
Food and Beverage Minimum of \$1500 Sunday-Thursday, \$2500 Friday and Saturday

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

42920 Broadlands Boulevard, Broadlands, VA 20148; phone (571) 209-1200 fax (571)209-1214;  
[wcfevents@clydes.com](mailto:wcfevents@clydes.com)



## **BAR AND BEVERAGE SERVICES**

### **PREMIUM OPEN BAR**

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

One Hour Pre-Dinner \$20 per person

Second Hour \$15 per person

Additional Hours \$14 per person/per hour

### **CALL BRAND OPEN BAR**

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

One Hour Pre-Dinner \$14 per person

Second Hour \$11 per person

Additional Hours \$9 per person/per hour

### **BEER & WINE OPEN BAR**

house wines, beer and non-alcoholic beverages

One Hour Pre-Dinner \$12 per person

Second Hour \$9 per person

Additional Hours \$7 per person/per hour

### **CHAMPAGNE BRUNCH OPEN BAR**

Unlimited Champagne, Mimosas and Bloody Mary's

Two Hours \$16 per person

Three Hours \$24 per person

### **NON-ALCOHOLIC OPEN BAR**

sodas, juices, tea, and coffee

\$5 per person

### **HOST BAR**

all beverages will be billed to the host upon consumption

### **CASH BAR**

all beverages to be purchased by guests

a cash bar fee of \$1 per person, with a minimum fee of \$100 will be applied to the host



## **BREAKFAST AND BRUNCH**

### **TWO COURSE SEATED BRUNCH**

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

### **FIRST COURSE**

please select one

Clyde's House Salad

Fresh Fruit Plate

### **ENTREE**

please select two; for parties over 35 guests please select one

*Pre-counts may be received for parties over 35 guests. We must receive the counts one week before the event and have a place card provided to match the guest's order. Please inquire.*

All American Breakfast \$23

Breakfast Burrito \$23

French Toast \$22

Eggs Benedict \$25

Eggs Chesapeake \$27

WCF Parfait \$22

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

### **WEEKEND BRUNCH BUFFET**

\$30 per person, minimum of 20 guests

Available Saturday and Sunday from 9AM until 3PM

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

\*Chicken Sausage may be substituted for Pork Sausage.

Please select three of the following:

Scrambled Eggs

Biscuits and Gravy

French Toast

Eggs Benedict

Seasonal Strata

Smoked Salmon Scramble

Shrimp 'n' Grits (additional \$2 per guest)

WCF Parfait

### **ACCOMPANIMENTS**

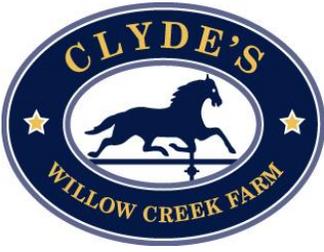
Seasonal Fruit \$5 per guest

Smoked Salmon Platter \$7 per guest

Devilled Eggs \$50 (48 pieces)

Omelette Station \$7 per guest, *attendant fee of \$75.00 will be applied to the bill.*

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## **LUNCH MENU**

### **TWO COURSE SEATED LUNCH**

includes two courses, sodas, iced tea and coffee

### **FIRST COURSE**

please select one

Clyde's House Salad

Caesar Salad

Farm Fresh Salad

Maryland Crab Soup

### **ENTREE**

please select two; for parties over 35 guests please select one

*Pre-counts may be received for parties over 35 guests. We must receive the counts one week before the event and have a place card provided to match the guest's order. Please inquire.*

Seasonal Ravioli \$22

Grilled Chicken Salad \$23

Roasted Chicken Breast \$23

Chicken Scaloppine \$24

Steak Selection \$27 (current availability)

Pan Roasted Salmon \$25

Grilled Salmon Salad \$25

Jumbo Lump Crab Cake \$28

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

A vegetarian or vegan option is always available for guests for \$22 per guest

### **DESSERT add \$5 per person**

please select one

Seasonal Cheesecake

Flourless Chocolate Cake

Ice Cream

Seasonal Fruit Crisp

Brownie Sundae

Fresh Fruit Plate and Sorbet

Outside dessert fee \$3 per guest



## **SEATED DINNER MENU**

### **DINNER MENU**

includes three courses, sodas, tea and coffee

### **FIRST COURSE**

Please select one

Clyde's House Salad  
Caesar Salad  
Farm Fresh Salad  
Maryland Crab Soup

### **ENTREE**

Please select two; for parties of 35 or more please select one

*Pre-counts may be received for parties over 35 guests. We must receive the counts one week before the event and have a place card provided to match the guest's order. Please inquire.*

Seasonal Ravioli \$33  
Roasted Chicken \$35  
Chicken Scaloppine \$37  
Pork Loin \$39

Pan-Roasted Salmon \$39  
Steak Selection \$49 (current availability)  
Jumbo Lump Crab Cakes \$49

Grilled Filet Mignon & Salmon \$51 (entire party must have this selection)  
Grilled Filet Mignon & Jumbo Lump Crab Cake \$53 (entire party must have this selection)

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

A vegetarian or vegan option is always available for guests for \$33 per person

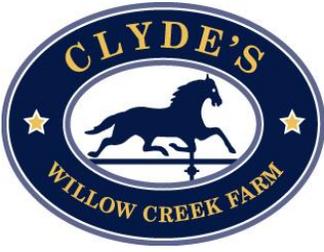
### **DESSERT**

please select one

Seasonal Cheesecake  
Flourless Chocolate Cake  
Ice Cream  
Seasonal Fruit Crisp

Brownie Sundae  
Fresh Fruit Plate and Sorbet  
Assorted Mini Dessert Platters  
(additional \$2 per guest)

Outside Dessert Fee is \$3 per guest. If substituted for dessert course, fee does not apply



## **BUFFET STATIONS**

### **LUNCH STATIONS \$36 per guest**

includes one salad, two entrees, two sides, dessert, sodas, iced tea and coffee

### **DINNER STATIONS \$46 per guest**

includes two salads, three entrees, two sides, dessert, sodas, iced tea and coffee

***\*Please note that our buffet option is priced and ordered according to the number of guests that you confirm.***

### **SALADS**

select one for lunch; two for dinner

Clyde's House Salad  
Caesar Salad  
Farm Fresh Salad

### **ENTREES**

select two for lunch; three for dinner

Jumbo Lump Crab Cakes (add \$10 per guest)  
Chicken Scaloppine  
Pan Roasted Salmon  
Seasonal Steak (current availability)  
Seasonal Vegetable Pasta  
Seasonal Ravioli

Sliced Beef Strip Loin (add \$9 per guest)  
Tenderloin Carving\* (add \$12 per guest)  
Roasted Turkey Carving\* (add \$6 per guest)  
Glazed Ham Carving\* (add \$8 per guest)  
*\*Carving fee of \$75.00 will be added to the bill.*

### **SIDES**

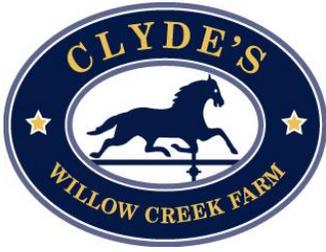
please select two

Mashed Potatoes  
Roasted Potatoes  
Rice Pilaf  
Seasonal Vegetable

### **DESSERT**

please select one

Fresh Fruit  
Mini Cupcakes  
Mini Pastries  
Assorted House Made Cookies and Brownies  
Special Occasion Cake (additional fee will apply)



## COCKTAIL RECEPTION

### PASSED HORS D'OEUVRES

Pre Dinner Passed Hors D'oeuvres \$17 per person  
Two Hours of Passed Hors D'oeuvres \$30 per person

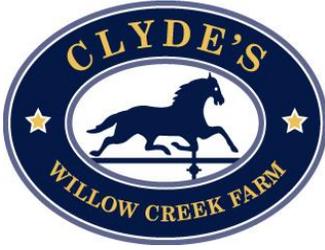
Please select five from the list:

|                       |                         |  |
|-----------------------|-------------------------|--|
| Jumbo Lump Crab Cakes | Chefs Choice Flatbread  | Chef's Savory Tart                                   |
| Spanikopita           | Caramelized Onion Tarts | Quesadillas (select beef, chicken, shrimp or cheese) |
| Seared Sesame Tuna    | Pulled Pork Sliders     |  |
| Seasonal Crostini     | Shrimp Cocktail         | Grilled Baby Lamb Chops (additional \$2 per piece)   |
| Chicken Salad Canapé  | Bacon-Wrapped Scallops  |  |
| Cheeseburger Sliders  | Tomato Tarts            | Shrimp Tempura                                       |

### DISPLAYED HORS D'OEUVRES

#### **PRICED PER 25 GUESTS, DOUBLE FOR 50 GUESTS**

|   |   |
|---|---|
| Farmhouse Cheese Display \$185<br>seasonal fruit and baguette bread | Buffalo Chicken Wings \$145<br>blue cheese dressing and celery (90 pieces)  |
| Hummus and Crudités \$110<br>grilled pita bread                     | Fried Calamari \$145<br>arugula, lime and habañero pepper jelly   |
| Baked Wheel of Brie en Croute \$135<br>seasonal fruit compôte       | Shrimp Cocktail \$3.50 per piece<br>cocktail sauce and lemon wedges<br><i>minimum order of 35 pieces</i>                |
| Crab and Artichoke Dip \$145<br>with baguette bread                 | Mini Crab Cakes \$185<br>displayed with heat lamp (50 pieces)   |
| Mini Burger Sliders \$175<br>displayed with heat lamp (75 pieces)   | Charcuterie Display \$200<br>locally sourced and house made sausages, hams<br>and pâtés with traditional accompaniments |



## **BOOKING FORM**

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

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

Number of Guests: \_\_\_\_\_ Desired Start & End Time: \_\_\_\_\_

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

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

\_\_\_\_\_

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

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

**Deposit Amount: \$300.00 daytime/ \$500.00 evening**

I understand that all deposits are non-refundable. Cancellations less than one week in advance of an event are subject to a charge of 50% of the estimated contract. Cancellations less than two business days in advance are subject to 100% of the estimated contract.

***PLEASE NOTE THAT BILLING IS NOT AVAILABLE.***

A valid credit card or cash must be present on the day of your event

and you will be required to pay the final bill at the conclusion.

***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.***

Name (please print): \_\_\_\_\_ Date: \_\_\_\_\_

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