



PRIVATE EVENTS

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ABOUT

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.

Our Commitment to Better began decades ago when we chose to bypass traditional commercial produce routes in favor of locally grown fruits and vegetables. Establishing relationships with local farmers, Clyde's Restaurant Group was farm-to-table before it was a term. 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. Our chefs proudly support local watermen of the nearby Chesapeake Bay and other east coast fisheries. Our seasonal menus showcase the true "bounty of the sea." In addition to our local, farm-grown produce and seafood, we proudly serve Bell & Evans chicken and Cedar River Farms® Natural Beef, both humanely raised, free of hormones and antibiotics.

Our sincere belief is that great dining begins with fresh ingredients, friendly people, and an unforgettable atmosphere. Our Executive Chef and Event Team are here to help you create that experience.

COVID-19 POLICIES

Thank you for considering hosting your event at the Clyde's Willow Creek! Please know that we are taking every possible precaution to ensure the health and safety of both your guests and our staff, and doing so comes with standard requirements. We want to ensure that your expectations for your event align with our policies, based on current Virginia mandates. Please check with our event manager to determine our current policies based on your event date.

EVENT SPACES

Minimums may 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, not ADA accessible

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, not ADA accessible

The Audubon Bar and West

\$100 room fee

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

Roxbury Ell or Roxbury Main

\$100 room fee

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); room fee may apply

Outdoor Richmond Terrace (weather permitting)

Maximum of 130 seated guests, 175 standing receptions

Food & Beverage minimum may vary (please inquire); room fee may apply

Richmond House

\$100 room fee

Maximum of 30 guests for standing receptions

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

Patio (weather permitting)

Upper Patio (*includes Richmond House Bar*): Maximum of 50 guests seated, \$4000-\$6000 Food & Beverage minimum (please inquire)

Lower Patio: Maximum of 48 guests seated; \$2000 – \$4000 Food & Beverage minimum (please inquire)

Uncovered Patio: Maximum of 20 guests seated; \$500 - \$1000 minimum (please inquire)

Room fee may apply

EVENT DETAILS

GRATUITY, TAX & FEES

- Gratuity percentage is at the sole discretion of the guest and is paid directly to the event staff. Gratuity percentage may either be predetermined or added to the final bill the day of the event. If gratuity is not predetermined, credit card must be presented for payment on day of event.
- All food & beverage items are subject to a 6% Virginia State Sales Tax.
- All food & beverage items are subject to a 2% administrative fee (this fee covers the direct costs of planning your event).
- Food & Beverage Minimums do not include Virginia State Sales Tax, gratuity or additional fees.
- A valid Virginia Tax Exempt Certificate is required for tax exemption, along with proof that payment is issued by the tax exempt organization.
- Clyde's Willow Creek Farm reserves the right to add service charge for large scale events.

DEPOSIT & PAYMENT

- A non-refundable/non-transferable deposit is due upon booking. Deposit will be applied to the final bill. Events are not confirmed until the deposit is received.
- Deposits are equal to 50% of Food & Beverage minimum.
- Final payment is due at the conclusion of the event. Billing/invoicing is not available.

CANCELLATIONS

- Cancellations one (1) week prior to event date are subject to 100% of estimated contract cost, except in the case of Force Majeure.
- Force Majeure clause included with booking form.

GUARANTEED GUEST COUNT

- A final guest count is due by noon, two business days prior to the event date and is not subject to reduction.
- If no guaranteed guest count is provided by the host, the most recently submitted count will serve as the guaranteed guest count.
- Assigned seating is required for events. Floor plans must be submitted two business days in advance, including with each guest's name and phone number.

MENU SELECTION

- Final food & beverage selections are due two weeks in advance.
- A Bar & Beverage Package is required for the full length of the event.
- For parties over 35 guests, we ask for entree counts seven days in advance and place cards indicating each guest's entree selection.
- Food pricing is subject to change until menu selections are confirmed.
- 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 restrictions with our event team.

OTHER FEES

- Outside dessert fee is \$3 per guest; if substituted for dessert course, fee does not apply
- Food or beverage may not be brought on or off premises without written permission of the event department, including leftover buffet food.

BEVERAGE SERVICES

Premium Open Bar

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

One hour pre-dinner, \$22 per guest

Second hour, \$18 per guest

Additional hours, \$15 per guest, per hour

Standard Open Bar

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

One hour pre-dinner, \$18 per guest

Second hour, \$14 per guest

Additional hours, \$12 per guest, per hour

Beer & Wine Open Bar

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

One hour pre-dinner, \$16 per guest

Second hour, \$12 per guest

Additional hours, \$10 per guest, per hour

Champagne Brunch Open Bar

Champagne, mimosas, and Bloody Marys

Two hours, \$20 per guest

Additional hours, \$10 per guest per hour

Host Bar

All beverages will be billed to the host upon consumption

Please select premium, standard or beer & wine only

Non-Alcoholic Open Bar

Sodas, juices, tea, and coffee

\$5 per guest

Cash Bar *(available for groups of 30 or less)*

All beverages will be purchased by guests

Bartender service fee of \$2 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 \$24
Eggs Benedict \$26
Breakfast Burrito \$26
Norwegian Benedict \$27
WCF Parfait \$22
Eggs Chesapeake \$30
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, \$35 per guest

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

Please select **three**:

Scrambled Eggs
Seasonal Frittata
Biscuits & Gravy
Breakfast Burrito (*chicken or chorizo*)

French Toast
Shrimp & Grits
Eggs Benedict
WCF Parfait

ACCOMPANIMENTS

Seasonal Fruit, \$6 per guest
Smoked Salmon Platter, \$8 per guest

Seasonal Vegetables, \$6 per guest
Deviled Eggs, \$48

ATTENDED STATION

Omelet Station, \$8 per guest
Attendant fee of \$100, per 50 guests

ENHANCEMENTS

HORS D'OEUVRES

Add a course to lunch or dinner, \$19 per guest.

(Please inquire 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 & Cheese
Chicken Salad Canapé	Shrimp Cocktail	Grilled Baby Lamb Chops <i>(additional \$2 per piece)</i>

PLATTERS

Priced per 25 guests

American Farmhouse Cheese \$200
seasonal fruit, baguette

Mediterranean Vegetable Platter \$125
hummus, tzatziki, grilled pita bread

Crab and Artichoke Dip \$165
served with baguette

Mini Burger Sliders \$180

Buffalo Chicken Wings \$165
blue cheese dressing, celery

Fried Calamari \$165
arugula, pickled peppers, pepper jelly

Shrimp Cocktail \$4.29 per piece
cocktail sauce, lemon wedge

Mini Crab Cakes \$225

Charcuterie \$210
*locally sourced sausages, hams,
traditional accompaniments*

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 \$27
Roasted Chicken \$28
Chicken Scaloppini \$28
Seasonal Fish \$32
Pan-Roasted Salmon \$32
8 oz NY Strip Steak - \$38
Jumbo Lump Crab Cake \$34

Vegetarian or vegan option available upon request, \$28 per guest

\$16 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 \$6 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 \$38
Roasted Chicken \$40
Chicken Scaloppini \$40
Pork Chop \$44
Pan-Roasted Salmon \$44
8-oz Filet Mignon \$58
Jumbo Lump Crab Cakes \$58

OR

Duet Entrée

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

Grilled Filet Mignon and Salmon \$58
Grilled Filet Mignon and Jumbo Lump Crab Cake \$60

Vegetarian or vegan option available upon request, \$40 per guest

\$16 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 \$42 per guest

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

DINNER BUFFET \$52 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
Hanger Steak
Seasonal Vegetable Pasta
Seasonal Ravioli
Seasonal Fish
Jumbo Lump Crab Cakes (add \$12 per guest)

Carving Stations *(attendant fee of \$100 will be added, per 50 guests)*

Beef Strip Loin (add \$12 per guest)
Beef Tenderloin (add \$14 per guest)
Roasted Turkey (add \$8 per guest)
Glazed Ham (add \$10 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

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