



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.

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. Our Executive Chef and Event Team are here to help you create an event using the freshest seasonal fare.

CURRENT POLICIES

Thank you for considering hosting your event at the Clyde's of Willow Creek Farm! 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 new requirements. We want to ensure that your expectations for your event align with our policies, based on current Virginia mandates. Below are guidelines to be aware of for your prospective event:

1. All guests are required to wear masks unless actively eating or drinking; this includes when speaking with our staff, walking through the restaurant, and going to & from the restroom.
2. All tables must be socially distanced and set with a maximum of six guests per table.
3. All events must be completely seated. Receptions, mingling, and dancing are not allowed. Bar areas will be closed.
4. 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.

For any potential guest who tests positive for COVID-19, we have the following procedures in place before allowing a guest to visit the restaurant:

1. At least 3 days (72 hours) have passed since recovery defined as resolution of fever without the use of fever-reducing medications.
2. Improvement in respiratory symptoms (e.g., cough, shortness of breath).
3. At least 10 days have passed since symptoms first appeared.

EVENT SPACES

Minimums may be higher in the month of December, please inquire.

Fox & Hounds

Maximum of 20 guests seated
Daytime Food & Beverage minimum: \$300
Evening Food & Beverage minimum: \$500-\$750
\$100 room fee
Located on the second floor, not ADA accessible

The Sanctuary

Maximum of 10 guests seated
Daytime Food & Beverage minimum: \$300
Evening Food & Beverage minimum: \$500-\$750
\$100 room fee
Located on the second floor, not ADA accessible

The Audubon Bar and West

Maximum of 33 guests seated
Daytime Food & Beverage minimum Sunday-Thursday \$1000, Friday-Saturday \$1500
Evening Food & Beverage minimum Sunday-Thursday \$2000, Friday-Saturday \$3000
\$100 room fee

The Audubon West

Maximum of 24 guests seated
Food & Beverage minimum, \$500-\$750
\$100 room fee

Roxbury Ell or Roxbury Main

Ell maximum of 30 guests seated; Main maximum of 32 guests seated
Daytime Food & Beverage minimum: \$1000
Evening Food & Beverage minimum: Sunday-Thursday \$1500, Friday-Saturday \$2000
\$100 room fee

Chandler Barn

Maximum of 90 seated guests seated
Food & Beverage minimum varies; \$250-\$1,000 room fee (please inquire)

Chandler Lawn

Maximum of 35 guests seated
Food & Beverage minimum varies; \$250-\$1,000 room fee (please inquire)

Outdoor Richmond Terrace (weather permitting)

Maximum of 90 seated guests seated
Food & Beverage minimum varies (please inquire); room fee may apply

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)

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 pre-determined or added to the final bill the day of the event. If gratuity is not pre-determined, 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.

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

All beverages served tableside.

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.

ENHANCEMENTS

HORS D'OEUVRES

Add a course to lunch or dinner, \$19 per guest . Hors d'oeuvres will be served tableside.

(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, displayed per table.

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
Hanger Steak \$34
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	