



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.

EVENT SPACES

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, 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

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); 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

Maximum of 30 guests for standing receptions

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

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 of Willow Creek reserves the right to add service charge for large scale events.

DEPOSIT & PAYMENT

- A non-refundable/non-transferable deposit is due upon booking.
- 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.
- Large scale event cancellations one (1) calendar month prior to event date are subject to 100% of estimated contract cost, or \$100 per person (whichever amount is greater).

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.

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.
- Reception style events require a food minimum of \$34/person for full guest count.
- 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

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

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

COCKTAIL RECEPTIONS

PASSED HORS D'OEUVRES

Pre-Dinner passed Hors D'oeuvres, \$19 per guest

Two hours of passed Hors D'oeuvres, \$34 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>

DISPLAYED HORS D'OEUVRES

Priced per 25 guests

American Farmhouse Cheese \$200
seasonal fruit, baguette

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

Baked Wheel of Brie en Croute \$145
house-made jam

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 \$4.00 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	

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
Special Occasion Cake (additional fee will apply)

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