



WEDDING RECEPTION 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 wedding reception. We look forward to working with you to make your wedding the most memorable experience. Our private event staff will work side by side with you to ensure that every detail has been covered. To make it easier for you, we have put together the following wedding packages. The packages are based on a four hour reception ranging from \$120 to \$140 per person.

EVENTS SPACES

Outdoor Terrace & Richmond House Bar

\$1000 room fee

Can accommodate up to 130 guests seated with a dance floor.

Food & Beverage Daytime minimum \$5,000, Evening minimum \$10,000 before tax, gratuity, & fees.

Chandler Bar & Barn

\$1000 room fee

Can accommodate up to 144 guests with a dance floor, stage, and full Audio-Visual capabilities.

This room may be used as the primary location or the inclement weather plan for the Terrace

Food & Beverage Daytime minimum \$5,000, Evening minimum \$10,000 before tax, gratuity, & fees.

Please inquire about alternate days of the week and off-peak season months for reduced minimums.

Inclement weather alternative location within the restaurant is determined upon booking.

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 a 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

- 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 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

- Food or beverage may not be brought on or off premises without written permission of the event department, including leftover buffet food.

BAR SERVICE

- Our four hour open bar package includes standard liquors, domestic and imported beers, house wines and non-alcoholic beverages.
- Please inquire about beer & wine only or premium liquor pricing.
- Any guest attending the event and requesting alcoholic beverages may be asked to present proof of age. We reserve the right to decline service to any guest at any time.

CHAMPAGNE TOAST

- We will provide our house sparkling wine for the toast.

WINE SERVICE

- We offer our house wines throughout meal service. You may choose to upgrade wine and can select from our extensive wine list. We will then charge the difference between our house wine and the price of your selection.

LINENS & DECOR

- We will provide floor length white or cream tablecloths and white or cream napkins. Specialty chairs, chair covers, and linens can be rented for an additional fee.

BANDS, DJ'S, & AUDIOVISUAL

- We have a microphone & speaker system that may be used on the Outdoor Terrace. There is a local 11:00pm noise ordinance in effect.
- The Chandler Barn has wireless microphones, slideshow projection, monitors, and a music port. There is also a stage for bands and DJs.

WEDDING CAKES

- You are welcome to provide your own wedding cake with no extra cutting fees when using the wedding package. Our site Pastry Chef is also happy to create a simple wedding cake for an additional fee.

CHILDREN

- Children are always welcome at Clyde's Willow Creek Farm. We offer a \$20 kids menu for children age 10 and under.

COCKTAIL HOUR

Upon guest arrival or at the conclusion of your ceremony, our staff will welcome guests with hors d'oeuvres and open bar service. You may select either passed or displayed hors d'oeuvres.

PASSED HORS D'OEUVRES

(Please select 5 of the following)

Jumbo Lump Crab Cakes
prosciutto & herbed aioli

Spanikopita
spinach & feta

Seared Sesame Tuna
sweet chili sauce

Seasonal Crostini

Chicken Salad Canapé

Seasonal Flatbread
vegetarian or meat

Chef's Savory Tart

Sliders
pulled pork or cheeseburger

Shrimp Cocktail
horseradish cocktail sauce

House-made Mac 'n' Cheese

Shrimp Tempura

Steak Bite

Bacon Wrapped Scallops
brown butter sauce

Grilled Baby Lamb Chops
(additional \$2 per piece)
apricot mint jelly

Please inquire about seasonal options.

DISPLAYED HORS D'OEUVRES

(Please select 3 of the following)

Farmhouse Cheese Display
seasonal fruit, baguette

Mediterranean Vegetable Platter
hummus, tzatziki, grilled pita flatbread

Baked Wheel of Brie
En croute with seasonal compote

Crab and Artichoke Dip
served with baguette

Fried Calamari
arugula, pickled peppers, pepper jelly

Shrimp Cocktail
cocktail sauce & lemon wedges

Sliders
pulled pork or cheeseburger

SEATED LUNCH OR DINNER

Includes two courses, sodas, iced tea, and freshly brewed coffee

Price based on entrée selection

First Course

Please select **one**:

House Salad
Caesar Salad
Seasonal Salad
Maryland Crab Soup

Entrée

Please select **one** of the following:

For two options, we ask for entree counts one week before and place cards indicating each guest's entree selection.

Seasonal Ravioli \$120
Roasted Chicken Breast \$125
Atlantic Salmon \$130
Grilled Pork Chop \$130
8 ounce Filet Mignon \$140
Jumbo Lump Crab Cake \$140

Duet:

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

Chicken & Grilled Shrimp \$125
Chicken & Salmon \$130
Grilled Filet Mignon & Salmon \$140
Grilled Filet Mignon & Crab Cake \$145

Entrées are served with Chef's selection of seasonal accompaniments

Dessert

You are welcome to bring in your own cake at no additional cost or for an additional cost our Pastry Chef can create a simple wedding cake. Please inquire for details and pricing.

BUFFET LUNCH OR DINNER \$130

Salad

Please select **two**:

House Salad
Caesar Salad
Seasonal Salad

Entrée

Please select **three**:

Seasonal Ravioli
Chicken Scaloppini
Pan-Roasted Salmon
Sliced Hanger Steak
Jumbo Lump Crab Cakes (add \$10/per guest)

Carving Stations

Attendant fee of \$100 will be added, per 50 guests

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

Freshly brewed coffee served.

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