



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. We offer a variety of rooms and settings to meet your event needs.

EVENT SPACES

Please note that 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, limited handicap accessibility

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, limited handicap accessibility

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

Outdoor Richmond Terrace (weather permitting)

Maximum of 130 seated guests, 175 standing receptions

Food & Beverage minimum may vary, please inquire

Richmond House

Maximum of 30 guests for standing receptions

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

EVENT DETAILS**SERVICE CHARGE AND TAX**

All Food & Beverage items are subject to a 20% service charge (17% service charge, 3% admin fee). All food, beverage, and service charges are subject to a 6% Virginia State Sales Tax.

OTHER FEES

Outside wine is subject to a \$15 corkage fee per bottle. Outside dessert fee is \$3 per guest. If substituted for dessert course, fee does not apply.

GUARANTEED GUEST COUNT

An estimated guest count must be given when reserving the space. A final guest count is due by noon, two business days in advance and is not subject to reduction.

MENU SELECTIONS

Final menu selection is due seven days in advance. For parties over 35, we ask for entree counts seven days in advance and place cards indicating each guest's entree selection.

DEPOSITS AND PAYMENTS

An initial \$300 non-refundable deposit is required to hold a daytime reservation, \$500 for an evening reservation, and \$100 for the Fox & Hounds room and the Sanctuary. Final payment is due at the conclusion of your event. Billing is not available.

CANCELLATIONS

Cancellations less than seven days in advance are subject to 50% of the estimated bill. Cancellations less than two business days in advance are subject to 100% of the estimated bill.

BEVERAGE SERVICES

Premium Open Bar

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

One hour pre-Dinner, \$20 per guest

Second hour, \$16 per guest

Additional hours, \$14 per guest, per hour

Call Brand Open Bar

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

One hour pre-Dinner, \$14 per guest

Second hour, \$12 per guest

Additional hours, \$9 per guest, per hour

Beer & Wine Open Bar

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

One hour pre-Dinner, \$12 per guest

Second hour, \$10 per guest

Additional hours, \$8 per guest, per hour

Champagne Brunch Open Bar

Champagne, mimosas, and Bloody Marys

Two hours, \$16 per guest

Three hours, \$24 per guest

Non-Alcoholic Open Bar

Sodas, juices, tea, and coffee

\$5 per guest

Host Bar

All beverages will be billed to the host upon consumption

Cash Bar

All beverages will be purchased by guests

Fee of \$1 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 \$23

Eggs Benedict \$25

Breakfast Burrito \$23

Norwegian Benedict \$26

WCF Parfait \$22

Eggs Chesapeake \$27

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, \$32 per guest

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

Please select **three**:

Scrambled Eggs

Seasonal Frittata

Biscuits & Gravy

Breakfast Burrito (*Chicken or Chorizo*)

French Toast

Shrimp 'n' Grits

Eggs Benedict

WCF Parfait

Pan-roasted Salmon

Accompaniments

Seasonal Fruit \$6 per guest

Smoked Salmon Platter \$8 per guest

Omelette Station* \$7 per guest

Seasonal vegetables \$5 per guest

Devilled Eggs \$48 (48 pieces)

**attendant fee of \$75 will be added*

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 \$25
Roasted Chicken Breast \$25
Chicken Scaloppini \$25
Seasonal Fish Selection \$28
(based upon availability)
Pan-roasted Salmon \$28
Seasonal Steak \$30
Jumbo Lump Crab Cake \$30

Vegetarian or vegan option available upon request, \$25 per guest

\$15 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 \$5 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 \$36
Roasted Chicken \$38
Chicken Scaloppini \$38
Pork Chop \$42
Pan-roasted Salmon \$42
8-oz Filet Mignon \$54
Jumbo Lump Crab Cakes \$52

OR

Duet Entrée

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

Grilled Filet Mignon and Salmon \$52
Grilled Filet Mignon and Jumbo Lump Crab Cake \$54

Vegetarian or vegan option available upon request, \$33 per guest

\$15 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 \$38 per guest

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

DINNER BUFFET \$48 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
Seasonal Steak
Seasonal Vegetable Pasta
Seasonal Ravioli
Seasonal Fish
Jumbo Lump Crab Cakes (add \$10 per guest)

Carving Stations

Carving fee of \$75 will be added

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

COCKTAIL RECEPTIONS

PASSED HORS D'OEUVRES

Pre-Dinner passed Hors D'oeuvres, \$17 per guest

Two hours of passed Hors D'oeuvres, \$32 per guest

(Please ask 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 'n' Cheese
Chicken Salad Canapé	Shrimp Cocktail	Grilled Baby Lamb Chops (additional \$2 per piece)

DISPLAYED HORS D'OEUVRES

Priced per 25 guests

Farmhouse Cheese Display \$185
seasonal fruit, baguette

Mediterranean Vegetable Platter \$110
hummus, tzatziki, grilled pita bread

Baked Wheel of Brie en Croute \$135
house-made jam

Crab and Artichoke Dip \$145
served with baguette

Mini Burger Sliders \$175
displayed with heat lamp (75 pieces)

Buffalo Chicken Wings \$145
blue cheese dressing, celery (90 pieces)

Fried Calamari \$145
arugula, pickled peppers, pepper jelly

Shrimp Cocktail \$3.75 per piece
cocktail sauce, lemon wedge

Mini Crab Cakes \$200
displayed with heat lamp (50 pieces)

Charcuterie Display \$200
*Locally sourced sausages, hams, pâtés
with traditional accompaniments*

FOOD STATIONS

Priced per guest

Two stations recommended for Cocktail Reception, four stations for Dinner events

Antipasto \$19

charcuterie, American artisanal cheeses, pasta salad, pickled vegetables, olives, assorted breads

Vegetarian & Vegan \$15

grilled marinated vegetables, whole grain salad, seasonal vegetable pasta, salad
(gluten-free pastas are available)

Southwestern \$16

tortilla chips, salsa, queso, cheese quesadillas, grilled chicken, beef, or vegetable

Mediterranean \$19

chicken, beef, and vegetable skewers, spreads, pita

Italian \$14

house-made seasonal pastas, includes vegetarian pasta, house salad, garlic bread

Virginia Southern \$18

BBQ meats, house-made mac 'n' cheese, seasonal farm greens, coleslaw

Brunch \$15

biscuits, whipped butter, seasonal jam, sliced VA ham, fried French Toast stacks, baked egg cup

Tea Sandwich \$16

smoked salmon and cream cheese, egg salad, seasonal chicken salad, cucumber, fruit

Seasonal Salads \$13

House, Caesar, Farm Fresh, crostini

Sliders \$17

burger, pulled pork, crab cake, seared vegetable

Pastry \$15

assorted mini pastries, bite-sized cakes, Clyde's brownies



BOOKING REQUEST

Thank you for considering Clyde's Willow Creek Farm for your upcoming event. Please fill out the following information and return by fax or email.

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.

Event Name: _____ Event Date: _____

Type of Function: _____ Room: _____

Estimated Guest Count: _____ Time: _____

Contact Name: _____

Address: _____

Telephone: _____ Fax: _____

E-mail: _____

I understand outside wine is subject to a \$15 corkage fee and the outside dessert fee is \$3 per guest. I understand that all Food & Beverage items are subject to a 20% service charge and a 6% Virginia State Sales Tax.

I understand that all deposits are non-refundable. Cancellations less than seven days in advance of an event are subject to 50% of the estimated bill. Cancellations less than two business days in advance are subject to 100% of the estimated bill. Billing is not available. Final payment is due at the conclusion of the event.

Name _____ Date _____

Signature: _____