



# WEDDING RECEPTIONS



# WELCOME TO CLYDE'S WILLOW CREEK FARM

Thank you for considering Clyde's Willow Creek Farm for your wedding reception.

We look forward to making your celebration a memorable experience! We've put together the following package for your special day, which includes the following:

- Four-hour wedding reception starting from \$172 per person
- Four-hour standard open bar
- Cocktail hour including passed and displayed hors d'oeuvres
- Three-course dinner, including wedding cake
- Celebratory sparkling wine toast
- Tableside wine service

*To learn more, please contact our team:*

Keeley Glasper—Event Manager

571.209.1200 | [wcfevents@clydes.com](mailto:wcfevents@clydes.com) | 42920 Broadlands Blvd., Broadlands, VA 20148





# EVENT SPACES

## OUTDOOR TERRACE & RICHMOND HOUSE BAR

*(seasonal; weather-permitting)*

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



# EVENT SPACES

## CHANDLER BARN

*(seasonal; weather-permitting)*

Can accommodate up to 144 guests seated with a dance floor, stage, and full audio-visual capabilities.



# OUR FOOD

The best food starts with the best ingredients. Now widely embraced, most gave this simple idea little thought until recently. At Clyde's Restaurant Group, however, this view has always informed how we run our kitchens. We embraced a farm-to-table approach before the term was coined. Decades ago, we chose to source ingredients locally, establishing relationships with farmers who grew the best fruits and vegetables around. Working directly with nearby farms gave our chefs the freshest ingredients to create the most flavorful dishes, while also supporting the local economy.

At Clyde's, we call this seasonal, sustainable food philosophy our "Commitment to Better," and it informs everything we do. In addition to local, farm-grown produce, our restaurants showcase the freshest seafood from nearby waters, supporting fishers along the East Coast, including the neighboring Chesapeake Bay. And we proudly serve humanely raised beef and chicken that's free of hormones or antibiotics. Simply put, we believe great dining begins with fresh ingredients, friendly people, and an unforgettable atmosphere. Our Executive Chef and Event Team are here to help you create a meaningful, memorable experience.

## MENU SELECTION

Upon booking, our Private Events team will work with you to create your menu based on seasonal ingredients. To help you choose your menu, we provide a complimentary tasting for two. We will happily accommodate all vegetarians, vegans, allergies, and dietary restrictions.

- All Wedding Packages include a 4-hour standard open bar package, celebratory toast, four passed hors d'oeuvres, choice of two boards and platters, choice of plated menu or buffet menu, and wedding cake.
- Final menu selections are due one month prior to your event date.
- Entree counts for plated menus are due two weeks prior to your events and place cards are required to be provided by the host.



# BAR PACKAGES

Our bar package includes four hours of standard open bar, with a celebratory sparkling wine toast and tableside wine service. Premium level liquor and upgraded wine are available for an additional charge. Any guest attending the event and requesting alcoholic beverages may be asked to present proof of age, and we reserve the right to decline service to any guest at any time.

## STANDARD BAR

- Stolli Vodka
- Beefeater Gin
- Jose Cuervo 'Tradicional' Tequila
- El Dorado 3-Year Rum
- Four Roses Bourbon
- Sagamore Rye Whiskey
- Pierre Ferrand '1840' Cognac
- X by Glenmorangie Scotch
- Clyde's Label Chardonnay and Cabernet Sauvignon
- A selection of bottled beers including Miller Lite, Corona, Blue Moon, a rotating selection of local beers
- Non-alcoholic beverages

## PREMIUM BAR

*Additional \$24 per guest*

- Tito's Vodka
- Hendrick's Gin
- Casamigos Blanco Tequila
- El Dorado 3-Year Rum
- Captain Morgan Spiced Rum
- Woodford Reserve Bourbon
- Sagamore Rye Whiskey
- Macallan 12 year Scotch
- 1 specialty cocktail
- A selection of house wines including Prosecco, Pinot Grigio, Sauvignon Blanc, and Malbec
- A selection of bottled beers including Miller Lite, Corona, Blue Moon, a rotating selection of local beers
- Non-alcoholic beverages

## ADD-ONS

### WINE

Our standard package includes house wine. You may choose to upgrade the wine selection and can choose from our extensive wine list.

### CELEBRATORY TOAST

All packages include a sparkling wine toast. You may upgrade from sparkling wine to Champagne for a fee.

### SPECIALTY COCKTAILS

*Included in premium bar package.*

Choose from our selection of classic cocktails. Additional pricing per cocktail applies.

### EXTEND YOUR EVENT

Keep the bar open for an additional hour, starting at \$16 per person.

# COCKTAIL HOUR

## PASSED HORS D'OEUVRES

*Select four*

- Mini Crab Cakes  
*Herb aioli*
- Bacon-Wrapped Scallops  
*Dijon maple glaze*
- Filet Mignon Crostini  
*Horseradish aioli*
- Peperonata and Goat Cheese Crostini
- Mini Meatballs  
*Marinara, Pecorino Romano*
- Vegetable Spring Rolls  
*Sweet chili sauce*
- Arancini  
*Marinara*
- Crispy Chicken Bites  
*Honey Sriracha*
- Grilled Ham and Cheese  
*Pimento cheese*
- Coconut Shrimp  
*Sweet chili sauce*
- Mac & Cheese Bites  
*Hot pepper mayo*
- Potato & Kale Croquettes  
*Herb aioli*
- Sesame Crusted Tuna  
*Spicy Ponzu aioli*
- Smoked Salmon & Cucumber  
*Whipped dill cream cheese*
- Cheeseburger Sliders  
*American cheese, pickles, ketchup*
- Hummus & Cucumber  
*Smoked paprika*
- Baby Lamb Chops  
*Rosemary Salt*  
*(+\$2.50 per person)*



# COCKTAIL HOUR

## BOARDS AND PLATTERS

Select two

- Farmhouse Cheese Board  
*Artisanal cheese, grapes, crackers, bread*
- Charcuterie Board  
*Assorted cured meats, pickled vegetables, olives, bread, whole grain mustard*
- Hummus & Crudite  
*Pita bread, peppers, carrots, cucumber*
- Crab & Artichoke Dip  
*Baguette*
- Spinach & Artichoke Dip  
*Baguette*

## RAW BAR

Enhance your event by adding a raw bar feature

Priced per piece; minimum 12 pieces

- Raw Oysters.....\$3.99 ea
- Oysters Rockefeller.....\$4.29 ea
- Shrimp Cocktail.....\$4.29 ea
- Little Neck Clams .....\$1.59 ea
- The Poseidon Platter .....\$260  
*1-pound Maine Lobster, jumbo lump crabmeat salad, sterling pacific white sturgeon caviar, 24 oysters, 12 jumbo shrimp, 12 little neck clams*
- The Orca Platter .....\$180  
*1-pound Maine lobster, jumbo lump crabmeat salad, 24 oysters, 12 jumbo shrimp, 6 little neck clams*
- The Neptune Platter .....\$125  
*12 oysters, 6 jumbo shrimp, 6 little neck clams*
- Jumbo Lump Crabmeat Salad..\$80  
*1-pound*



# PLATED DINNER

## FIRST COURSE

*Choose one:*

Caesar Salad

Mixed Greens Salad

Market Salad

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## ENTREE COURSE

**\$172 per person**

*Choose two*

- Roasted Half Chicken
- Chicken Marsala
- 6oz Filet Mignon
- Salmon
- 14oz Duroc Pork Chop

*Vegetarian option also available*

**\$192 per person**

*Choose two (or one duet)*

- Crab Cakes
- Halibut
- Branzino
- 8 oz Filet Mignon
- 14oz NY Strip

**Duets:**

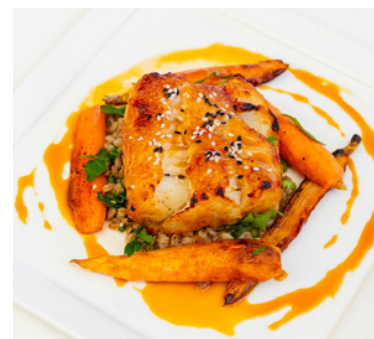
- Filet & Salmon
- Filet & Crab Cake
- Filet & Shrimp

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## SIDES

Our Chef will pair two sides featuring seasonal ingredients. Below is a sample of our offerings:

- Whipped Potatoes
- Parmesan-Garlic Roasted Fingerling Potatoes
- Potato Pavé
- Ancient Grains
- French Green Lentils
- Garlic Butter Green Beans
- Chili-Garlic Broccolini
- Polenta
- Glazed Baby Carrots
- Pan-Roasted Brussels Sprouts with sherry, vinegar, thyme, lemon zest



# BUFFET DINNER

\$180 per person

Includes 2 salads, 2 entrees, and 1 pasta, and 2 sides

## FIRST COURSE

Caesar Salad  
Mixed Greens Salad  
Market Salad

## ENTRÉE

Chicken  
*Crispy Roasted Chicken,  
Chicken Marsala, Chicken Piccata,  
or Chicken Parmesan*

Salmon  
*Lemon-Caper Beurre Blanc  
or Chimichurri*

Market Catch  
*Seasonal Fish with  
Chef's preparation*

Flat Iron Steak  
*Bordelaise  
or Bearnaise*

Petite Filet Medallions  
+\$12  
*Bordelaise or Bearnaise*

Jumbo Lump Crab Cakes  
+\$14  
*Tartar sauce, lemon*

## PASTAS

Penne alla Norma 🍴  
Rigatoni with Butter-Roasted Tomato Sauce 🍴

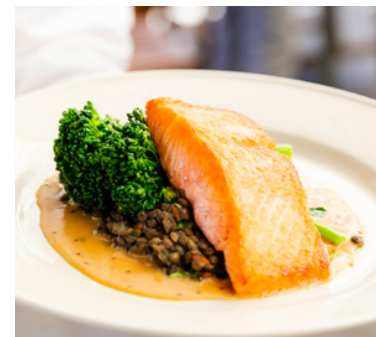
Chicken Fusilli  
*Shiitake-cremini mushroom sauté, Marsala  
cream, parsley, Pecorino Romano*

Shrimp Orecchiette  
*Cherry tomatoes, basil, garlic, chili flakes,  
white wine-lemon butter*

Rigatoni Bolognese  
*Pork and beef ragu, with grana Padano*

## SIDES

- Whipped Potatoes
- Parmesan-Garlic Roasted Fingerling Potatoes
- Ancient Grains
- Herb Butter Green Beans
- Olive Oil & Lemon Broccolini
- Polenta
- Glazed Baby Carrots
- Pan-Roasted Brussels Sprouts with sherry, vinegar, thyme, lemon zest
- Glazed Baby Carrots
- Cauliflower Gratin
- Grilled Zucchini & Squash with Scallion "Dressing"



# AFTER PARTY

## BEVERAGES

After dinner specialty drinks:

- Irish Coffees (Bailey's) or Cordials (Montenegro, Fernet Branca, Ramazotti) \$5 per person
- Passed cocktails: Espresso Martini (vanilla vodka, cold brew, Demerara Syrup, Kahlua) or Cold Fashioned (bourbon, cacao, vanilla syrup, cold brew, chocolate bitters, black walnut bitters) \$12 per person

## FOOD

- Slider station \$16 per person  
*Choose one: Crispy Chicken or Cheeseburger*  
*Choose one: Tater Tots or Mac and Cheese Bites*
- Pretzel Station \$16 per person  
*Soft pretzel with mustard sauce*
- Tater Tot Nachos \$16 per person  
*Cheese, sour cream, scallions, chili*
- Rice Krispy & Brownies \$14 per person
- Late Night Raw Bar:  
*Priced per piece; minimum 12 pieces*
  - Raw Oysters.....\$3.99 ea
  - Oysters Rockefeller.....\$4.29 ea
  - Shrimp Cocktail.....\$4.29 ea
  - Little Neck Clams .....\$1.59 ea



# OTHER EVENTS

With dozens of venues across Washington, DC, Maryland, and Virginia, Clyde's Restaurant Group can help you find the perfect space for your event and make it shine with our signature hospitality. Enjoy an intimate dinner amid the historic charm of 1789 Restaurant & Bar, a festive brunch in the light-filled Atrium at Clyde's of Mark Center, or a corporate reception featuring live entertainment at The Hamilton Live. Just steps from the White House, event spaces at the Old Ebbitt Grill include the mahogany-paneled Cabinet Room and the Rooftop Terrace, with sweeping views over iconic DC monuments.

Whether you're looking to host a cozy celebration or a grand reception, our Event Team would love to help you plan a meaningful, memorable event.



# EVENT DETAILS

## MINIMUM & ROOM FEE

- A total Food and Beverage Minimum and Room Fee will apply to your wedding. The minimums are determined by the date of interest and space desired.
- On-site ceremonies may be available and are subject to additional charge for space reservation and ceremony setup.

## GRATUITY, TAX & SERVICE

- All food & beverage items are subject to a 4% administrative fee.
- All food & beverage items, and room/venue fees are subject to a 6% Virginia State Sales Tax.
- Food & Beverage Minimums do not include VA Sales Tax, service charge or additional fees.

## DEPOSITS, PAYMENTS & CANCELLATIONS

- A deposit equal to 50% of the food and beverage minimum is due at the time of booking. Deposits are non-refundable and nontransferable. Events are not confirmed until the signed contract and deposit are received.
- Payment is due in full three days prior to the event. Any requested deposits will be credited towards the total cost of your event. Billing/Invoicing is not available.
- Cancellation of any event is subject to a cancellation fee as outlined in your contract.
- Force Majeure clause included in your contract

## GUARANTEED GUEST COUNT

- A final guest count is due by noon, three 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 and beverage selections are due **one month in advance**. Your events specialist will contact you at least six weeks prior to your event date to guide you through the menu selection process and finalize details for your event unless confirmed in advance.
- Final entree counts for plated menus are due **14 days prior to your event**.
- Client to provide place cards or table assignments denoting menu selections at least **three days prior to the event**.
- Food Pricing is subject to change until menu selections are confirmed on the Banquet Event Order.
- Outside dessert fee is \$3 per guest. If substituted for dessert course, fee does not apply.
- Food Allergies and Dietary Restrictions – We pride ourselves on accommodating guests with food allergies and dietary restrictions. Please discuss any food allergies and/or dietary restrictions with your event manager.

Food or beverage may not be brought on or off premise without written permission of the event department.

## SPACE RESERVATION & TIMELINE

- All wedding packages are for a 4-hour service.
- If you wish to increase the length of time for your event, please contact your event manager for pricing information.
- The guest and their authorized vendors are guaranteed access to the space at least 1 hour prior to the event for setup.
- The guest or their authorized planner will confirm any set up requests and timeline for the event in advance with the Event Manager to facilitate a successful event.

*Continued on next page*

# EVENT DETAILS

## MENU TASTINGS

- To inspire menu selection, complimentary menu tastings are offered for up to 2 guests for contracted weddings with a minimum of 75 guests. Tastings are planned a minimum of 2-3 months before the event. Tastings do not include hors d'oeuvres. Tastings appointments are subject to availability and are held Tuesday–Friday at 2 pm.

## LINENS & DECOR

- We provide dining tables, chairs, linens, napkins, simple votive centerpieces, plates, cutlery, and glassware. Speak with the Event Manager for a full list of items available.

## VENDORS & SPECIAL SERVICES

- We do not require a wedding planner, but we highly recommend one for your special day to coordinate details before and on the wedding day.
- Should you desire entertainment, photography, florals, or other specialty services, your Event Manager would be delighted to assist with referrals and recommendations of our vendor partners.
- The restaurant reserved the right to approve vendor(s) access to work at the restaurant. Proof of insurance from your vendor(s), listing the restaurant as an additional insured, may be required.

**THANK YOU TO THE COUPLES WHO  
HAVE CELEBRATED THEIR WEDDINGS  
WITH US AT WILLOW CREEK FARM AND  
VOTED US A WEDDINGWIRE COUPLE'S  
CHOICE AWARD WINNER!**

