Willow Creek Winery

PRIVATE WINE-PAIRED WEDDING PACKAGES

Love, Like Wine, Gets Better with Time

Who We Are

Picture yourself among sweeping rows of grapevines as our vineyard vistas provide the perfect backdrop for your wedding day. Our team of event production experts work seamlessly with you to create your perfect wedding – one that is both unique and memorable. From a rustic Cape May beach wedding to an opulent affair, Willow Creek Winery does it all flawlessly. As you embark on the most memorable journey of your life, we invite you to become a beloved member of our own farm family.

Willow Creek Winery is committed to sustainable agriculture. We hope that by having your wedding here, you will share with friends and family the beauty of this farm and enjoy our agriculture product: wine.

The Southern Mansion & LeGates Farm Market

The Southern Mansion operates as both Cape May's largest, most opulent boutique hotel and a catering company renowned for truly amazing food and incredibly prompt and professional service. The Southern Mansion exclusively caters all events hosted at Willow Creek Winery.

From field to table to your special celebration, The Southern Mansion sources all of its ingredients, whenever possible, from the many outstanding local New Jersey farms including our sister property, LeGates Farm, a 65-acre farm located just minutes away. From beef and seafood to premium wines, the Garden State has the finest local ingredients that the catering team will integrate into your chosen menu for your memorable event.

The Willow Creek Wedding Experience

EXPERT ASSISTANCE FROM YOUR VENUE COORDINATOR

FIVE-HOUR EVENT, INCLUDING ONE-HOUR COCKTAIL HOUR AND FOUR-HOUR RECEPTION

OUR EXCLUSIVE VENDOR LIST OF HIGHLY RECOMMENDED EVENT SERVICE PROVIDERS

FLOOR-LENGTH IVORY DAMASK LINENS

TWO DISPLAY PRESENTATIONS

FIVE BUTLERED HORS D'OEUVRES

SOUP OR SALAD

CHOICE OF TWO EXQUISITE PLATED DINNER SELECTIONS

CAKE CUTTING

COFFEE AND TEA STATION

SPECIALTY PRICING FOR CHILDREN AND VENDORS

60-INCH ROUND RECEPTION TABLES (SEATS UP TO 10 GUESTS)

WOODEN CROSS-BACK CHAIRS

FLATWARE, CHINA, WINE AND WATER GLASSES

ACCESS TO GROUNDS FOR ELEGANT PHOTOS

ON-SITE PARKING

Wedding Pricing

Pricing Per Person

JAN., FEB.Sun-ThursFriSatMAR., APR., NOV., DEC.\$125\$135\$145MAY., JUN., SEPT., OCT.\$145\$165\$170JUL., AUG.\$225\$225\$225

Minimum Guest Count

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	Sun-Thurs	Fri	Sat	
JAN., FEB.	100	125	125	
MAR., APR., NOV., DEC.	125	150	150	
MAY., JUN., SEPT., OCT.	150	150	175	
JUL., AUG.	175	175	175	

Site Fee

JAN., FEB. MAR., APR., NOV., DEC.	Sun-Thurs \$3000	Fri \$3750	Sat \$3750	
MAY., JUN., SEPT., OCT.	\$3750	\$4500	\$4500	
	\$4500	\$5250	\$5250	
JUL., AUG.	\$6750	\$7500	\$7500	

Wine Purchase

All weddings must meet the minimum wine purchase requirement of \$2600. To meet that minimum, you need to purchase at least 1 case of wine per every 40 guests and at least 1 favor bottle per every 2 guests over the age of twenty-one.

Pricing subject to 22% Service Fee and 6.625% NJ Tax.

Wedding Ceremony

Make your Willow Creek Winery wedding even more special with an on-site ceremony in one of our three favorite vineyard vista locations. An on-site ceremony is available for just \$10 per person, which includes white resin ceremony chairs. Additional ceremony site fees apply and include a ceremony rehearsal the day before.

Whether you are planning a traditional wedding and reception, or you're just looking to say "I do" in front of your close family and friends, let Willow Creek Winery hold your dream ceremony. Its spectacular gardens offer you a secluded, serene backdrop — even during the most bustling weekends in Cape May.

WINERY PATIO CEREMONY

Celebrate your vows among the vines on Willow Creek Winery's gorgeous brick patio. After the ceremony, your guests will flow seamlessly into cocktail hour at our Vineyard Bar. The Winery Patio ceremony site fee starts at \$7,000.

ESTATE LAWN CEREMONY

Add an extra touch of elegance by joining your loved ones on the lawn of the Estate Mansion in the front of our 50-acre vineyard. The Estate Lawn ceremony site fee starts at \$2,000.

ALICE GARDEN CEREMONY

Incorporate an element of whimsy into your celebration as you exchange vows in our Alice in Wonderland Garden. The Alice Garden ceremony site fee starts at \$1,750.

Cocktail Hour Displays

Please select two. Add \$8 pp each additional display.

Assorted Crudités | seasonal fresh local vegetables | savory dip Fresh Fruit | farm-fresh seasonal sliced fruits | creamy sweet dip Grilled Local Vegetables | zucchini | squash | asparagus | eggplant Roma Tomato & Basil Bruschetta | garlic crostini | fresh herbs & spices

International Cheese | artisan cheeses | assorted crackers

Baked Brie | raspberry sauce | fresh berries

Herbed Goat Cheese Terrine | roasted red pepper spread | olive tapenade | basil pesto | layered with creamy goat cheese

Spinach-Artichoke Dip | ultra rich | garlic crostini

Antipasto | imported fine meats | marinated olives & artichoke | roasted red peppers | assorted artisan cheeses

Quesadillas | farm-fresh tomato salsa | guacamole | sour cream

Seared Tuna | sesame seed-encrusted | soy sauce | wasabi

Homemade Smoked Salmon | capers | red onion | lemon

Cocktail Shrimp Raw Bar | cocktail shrimp | horseradish | cocktail sauce | lemon

Butlered Hors d'Oeuvres

Please select five. Add \$6 pp per additional.

Vegan Meatball Bites | sweet thai chili sauce (+\$2 pp)

Vegan Sausage Stuffed Mushrooms (+\$2 pp)

Caprese Skewers | cherry tomato | mozzarella ball | basil

Cheese & Spinach Stuffed Mushrooms | cremini mushrooms

Coconut Chicken | sriracha-orange dipping sauce

Lime Raspberry Chicken Skewers | lime marinade | bacon | raspberry dipping sauce

Mango Honey Pulled Pork | wood-smoked | garlic crostini

Pigs in a Blanket | mustard dipping sauce

Flank Steak & Mushroom Skewers | marinated grilled beef | farmfresh mushrooms

Petite Beef Wellington | beef | puff pastry | mushroom

Coconut Shrimp | sriracha-orange dipping sauce

Beer Steamed Shrimp | cocktail dipping sauce

Scallops Wrapped in Bacon | atlantic scallops | applewood-smoked bacon (+\$1 pp)

Clams Casino | applewood bacon | farm-fresh peppers | jersey clams

Conch Fritters | fresh conch | deep fried

Crab Puffs | bite-sized | maryland-style | lump crab (+\$2 pp)

First Course

Please select one. Add \$5 pp to offer both soup and salad.

SOUP

Lobster Bisque

Tomato Bisque

Crab & Roasted Red Pepper Bisque

Italian Wedding Soup

Red or White Clam Chowder

Award-winning Atlantic City Clam Chowder | clams casino-inspired

Conch Chowder

SALAD

Mixed Field Greens | choice of creamy and vinaigrette dressings

Spinach & Romaine Salad | bleu cheese | walnuts | sun-dried tomatoes | garlic-dijon dressing

Roma Tomato & Fresh Mozzarella Salad | basil | balsamic drizzle

Spinach & Dried Cranberries Salad | sweet walnuts | goat cheese | berry vinaigrette

Caesar Salad | house-made brioche croutons

Plated Entrées

Please select two meat entrées and one vegan entrée. Served with rolls & butter and chef's choice starch and vegetables.

Bronzed Chicken | roasted red peppers | sharp provolone | garlic cream

Chicken Breast stuffed with Shrimp Imperial

Chicken Marsala

Mediterranean Chicken | marinated artichokes | olives | roasted red peppers | diced tomato and garlic sauce

Southern Chicken | pepper & onion cornbread stuffing | supreme sauce

French-trimmed Pork Chop | cider-soaked | apple-brandy sauce

First Cut Sirloin | demi-glace au bœuf or béarnaise sauce

Center Cut Filet Mignon | demi-glace au bœuf (+\$10 pp)

Flounder Turbans stuffed with Shrimp Imperial

Herb Encrusted Salmon | lobster cream sauce

Mahi-mahi | lemon beurre blanc sauce

Vegetable and Pesto Flounder | nut-free pesto | fresh vegetables

Crab Cake | maryland-style | roasted red pepper sauce (+\$10 pp)

VEGAN

Jackfruit Cake | imitation crab cake | spiced coconut sauce Pasta Primavera | seasonal vegetables | nut-free pesto

Menu Enhancements

INTERMEZZO

A refreshing sorbet to cleanse the palate (+\$5 pp)

DUO PRESENTATION

The perfect pairing with no need for preselected entrée counts. Served to all guests.

Cape May Surf & Turf (+\$30 pp) Crab Cakes | Petit Filet Mignon

Deluxe Surf & Turf (+\$25 pp) Jumbo Shrimp Stuffed with Crab Imperial | Petit Filet Mignon

Sweethearts Selection (+\$15 pp) Choose the perfect pairing of entrées

BUFFET-STYLE (+\$10 pp)

COCKTAIL HOUR CHEF ATTENDED STATIONS Each station requires chef attendance at \$150 per attendant.

Pasta Station (+\$10 pp) two pastas | three delectable sauces

Carving Station (+\$12 pp) Please select one. All carving station selections are served with appropriate accom<mark>pani</mark>ments

- Steamship Beef | leg of beef
- Roasted Pork Loin
- Roasted Turkey Breast
- Virginia Baked Ham

Event Enhancements

At Willow Creek Winery, the possibilities for customizing and enhancing your special day are limitless. Below are just a few of the many upgrades available at our farm & winery. Please consult with your event manager for more information on these or other possible enhancements.

GOLD CHIAVARI CHAIR UPGRADE

ON-SITE CEREMONY

EXTENDED EVENT TIME

FIRE PIT

SANGRIA BAR

CHEF'S MENU TASTING

ADDITIONAL MENU SELECTIONS

CHAMPAGNE TOAST SETUP

TABLE WINE SERVICE

ADDITIONAL BARTENDERS AND SERVERS

BATHROOM ATTENDANT

COAT CHECK

FAQs

What is Willow Creek Winery's capacity?

We are able to comfortably accommodate weddings of up to 350 guests.

Do you have time restrictions?

Our standard event times are 6:00 p.m. to 11:00 p.m. on non-holiday dates September through June. Amplified music is not permitted outdoors after 11:00 p.m.

Do you offer a place for the bride to get ready?

The Rosé Room, our bridal dressing room, is available for rent on the day of the wedding.

When do we have to give you the final headcount?

The final headcount is due twenty-eight days prior to your event along with each guest's meal selection and any food allergy information.

What is required to book our wedding date?

To book your date, you need to sign contracts and pay initial deposits to Willow Creek Winery and The Southern Mansion.

How does the payment schedule work?

Upon booking, we require a non-refundable initial deposit of \$2,000 to Willow Creek Winery and \$3,000 to The Southern Mansion to hold the date. A second deposit equal to 50% of the remaining minimum balance owed to The Southern Mansion is due approximately six months prior to your wedding, and the final balance is due twenty-one days before your wedding.

FAQs

Do you have overnight accommodations available?

Our expansive grounds are also home to six stunning rental cottages that are extremely popular all year long. You can also consider staying at our sister property, The Southern Mansion. The historic mansion, which is now Cape May's premier boutique hotel, is set on one-and-a-half acres of beautifully landscaped gardens and is centrally located in the Cape May historic district.

Can I bring in an outside caterer?

The Southern Mansion is the exclusive in-house caterer for events hosted at our farm.

How does the minimum wine purchase requirement work?

Willow Creek is not a catering hall but an actual working farm and winery. The main reason that we host weddings is to educate guests, market our agricultural product, and provide unforgettable farm experiences. Therefore, we must require that a \$2,600 minimum of wine be purchased in a way that ensures all of your guests will all have the opportunity to enjoy it. To meet that minimum, you need to purchase at least one case of wine per every forty guests. This wine is served during the wedding and ensures that all guests who attend have the opportunity to sample our agricultural product. You also need to purchase at least one favor bottle per every two guests over the age of twenty-one. This ensures that all guests have the opportunity to take a bottle of our agricultural product home.

What about beer or liquor?

While Willow Creek provides the wine, you are more than welcome to bring in beer or liquor from one of our designated local distributors. With our package, you will also receive trained bartenders who will ensure that you and your guests have the best possible experience. After the wedding is over, we will secure you alcohol and any leftover wine and hold it for you to pick up the next day.