



PRIVATE EVENT INFORMATION



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TABLE OF CONTENTS

<i>About</i>	3
<i>Event Spaces at a Glance</i>	4
<i>Beverage Packages</i>	5
<i>Weekend Brunch</i>	6
RECEPTIONS	
<i>Hors D'oeuvres</i>	7
<i>Platters & Boards</i>	8
<i>Dips and Raw Bar</i>	9
<i>Reception Stations</i>	10
<i>Lunch</i>	11
<i>Dinner</i>	12
<i>Buffet</i>	13
<i>Sides & Desserts</i>	14
EVENT SPACES	
<i>Fox & Hounds</i>	15
<i>The Sanctuary</i>	16
<i>Audubon Bar & West</i>	17
<i>Roxbury Main or Roxbury Ell</i>	18
<i>Chandler Barn</i>	19
<i>Richmond Terrace</i>	20
<i>Richmond House</i>	21
<i>Event Details</i>	22



ABOUT

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.

The history of the design goes back to the early 1980s when Clyde's purchased a series of antique heavy timber structures that had been destined for the wrecking ball. These structures were photographed, labeled, disassembled, preserved, and stored for later restoration with no clear understanding of where or when they would be employed. When the opportunity for a new restaurant at Broadlands arose, this became the perfect venue to combine these historic pieces in creating what will become a truly unique restaurant for Northern Virginia.

The eye will delight in the outrageous collection of art found at Clyde's Willow Creek Farm—the antique carriages from the late nineteenth century hanging from the ceiling of the Carriage Bar, the life-sized horse, made in France and once the mascot of the famous 21 Club in New York City, pulling an antique carriage; the complete collection of "Audubon's Fifty Best" from the Original Havell Engravings of John James Audubon's Birds of America featured in the front dining room and adjacent bar; and the two beautiful sleighs poised outside the entrance, restored to their original splendor. Murals by Wiggins & Paulsen cover the walls of the long interior hallway and the small Samuel French Tavern dining room, and several of their paintings are found at the entrance

OUR FOOD

Our Commitment to Better began decades ago when we chose to bypass traditional commercial produce routes in favor of locally grown fruits and vegetables. Establishing relationships with local farmers, Clyde's Restaurant Group was farm-to-table before it was a term. 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. Our chefs proudly support local watermen of the nearby Chesapeake Bay and other east coast fisheries. Our seasonal menus showcase the true "bounty of the sea." In addition to our local, farm-grown produce and seafood, we proudly serve Cedar River Farms® Natural Beef, humanely raised, free of hormones and antibiotics.

Our sincere belief is that great dining begins with fresh ingredients, friendly people, and an unforgettable atmosphere. Our Executive Chef and Event Team are here to help you create that experience.

EVENTS TEAM

To learn more about hosting a private event at Clyde's Willow Creek Farm, please contact our team:

Phone: 571.209.1200
Email: wcfevents@clydes.com
Tara Morris—Event Sales Manager
Keely Glasper—Event Manager

EVENT SPACES

at a glance





BEVERAGE PACKAGES

STANDARD BAR

2 hour minimum
Two hours, \$38 per guest
Additional hours, \$14 per guest, per hour

Standard Bar Package includes:

- Stoli Vodka
- Beefeater Gin
- Jose Cuervo ‘Tradicional’ Tequila
- Plantation ‘3 Stars’ 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, Pacifico, Blue Moon, a rotating selection of local beers
- Non-alcoholic beverages

PREMIUM BAR

2 hour minimum
Two hours, \$44 per guest
Additional hours, \$16 per guest, per hour

Premium Bar Package includes:

- Tito’s Vodka
- Hendrick’s Gin
- Casamigos Blanco Tequila
- Plantation ‘3 Stars’ Rum
- Captain Morgan Spiced Rum
- Woodford Reserve Bourbon
- Sagamore Rye Whiskey
- Glenlivet 12 year Scotch
- A selection of house wines including Prosecco, Pinot Grigio, Sauvignon Blanc, and Malbec
- A selection of bottled beers including Miller Lite, Pacifico, Blue Moon, a rotating selection of local beers
- Non-alcoholic beverages

BEER & WINE

2 hour minimum
Two Hours, \$28 per guest
Additional hours, \$10 per guest, per hour

Rotating selection of bottled beers, house wines, and non-alcoholic beverages

HOST BAR

Beverages will be billed to the host based upon consumption.

Please select premium, standard, or beer & wine only.

CASH BAR

All beverages will be purchased by guests.

Bartender fee of \$3 per guest will be applied to the final bill (*\$125 minimum*)

NON-ALCOHOLIC

\$7 per guest

Coke, Diet Coke, Sprite, Q Club Soda and Tonic, juices, iced tea, hot tea, and coffee

BEVERAGE ENHANCEMENTS

PROSECCO TOAST

\$6 per guest

**inquire for full selection of sparkling wines available.*

Charged on consumption

SPECIALTY COCKTAILS

Feature one of our seasonal specialty cocktails or non-alcoholic drinks for your guests to enjoy! Inquire for current selection.

Must include a beverage package.

Cocktails will be billed based upon consumption.

Open bar packages are for the entirety of the event and must be confirmed in advance on the Banquet Event Order. Shots are not permitted at events



WEEKEND BRUNCH

For parties of 25 or more
 Available Saturday & Sunday until 4 pm
 Served with coffee, tea, soft drinks, or iced tea

BUFFET \$45 PER GUEST

- Fresh fruit
- Brunch Potatoes
- Coffee Cake
- Bacon and Pork or Turkey Sausage

Select three:

- Scrambled Eggs
- Vegetable Frittata
- Smoked Salmon Platter
Bagels & cream cheese, capers, red onions, chopped egg, cream cheese
- Eggs Benedict
Traditional, Florentine, Chesapeake (+\$5)
- Breakfast Burrito
Scrambled eggs, chorizo, black beans, cheddar, ranchero sauce, sour cream, scallions
- French Toast
- Pan-Seared Salmon
lemon-caper butter
- Shrimp & Grits with Andouille Sausage
- Flat Iron (+\$12)
Choice of two: chimichurri, shallot-Dijon, mushroom red wine sauce
- Crab Cakes (+\$14)
Tartar sauce, lemon

ELEVATE YOUR EXPERIENCE

- Raw Oysters \$3.59/ea (minimum – one dozen)
- Oysters Rockefeller \$3.99/ea (minimum – one dozen)
- Shrimp Cocktail \$4.29/ea (minimum – one dozen)

OMELET STATION

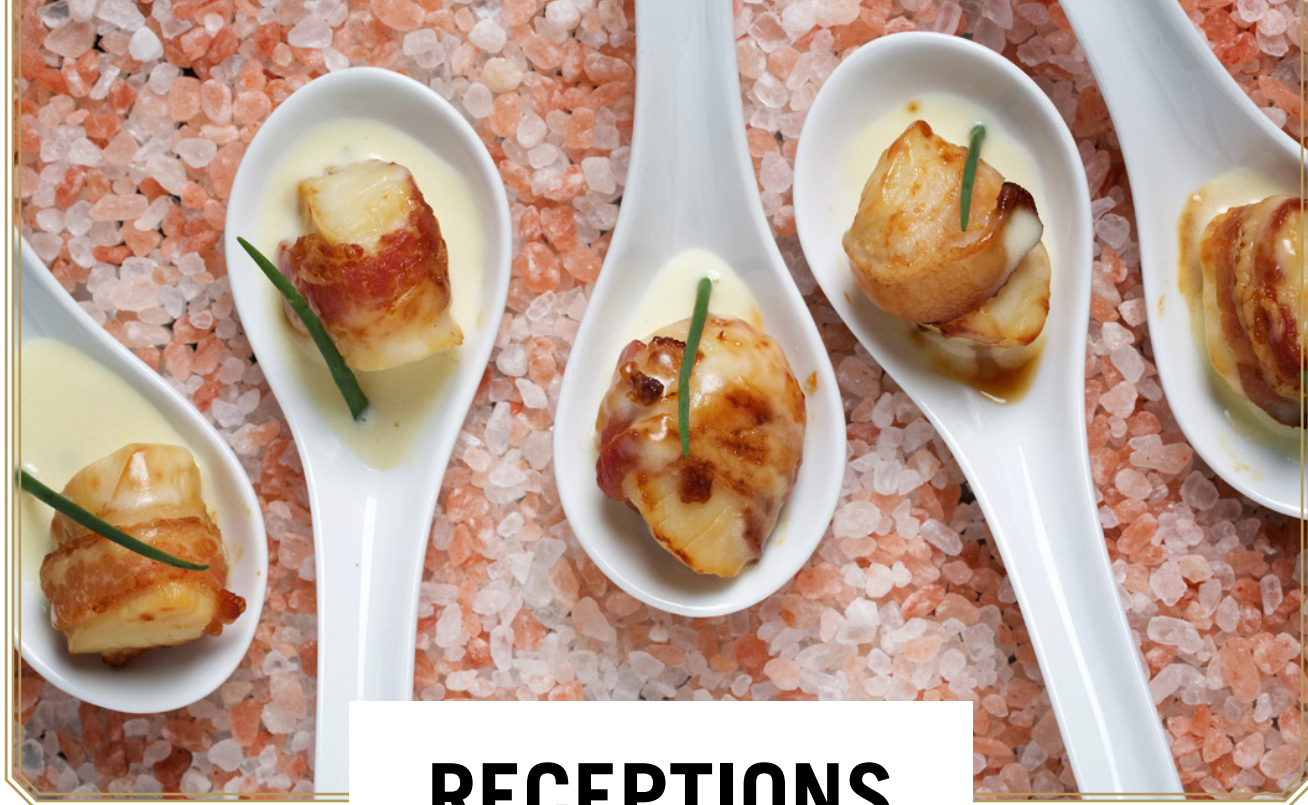
Omelet \$12 per person + \$125 per attendant (1 attendant per 35 guests)

- Mushrooms, tomatoes, cheese, bacon, ham, peppers, onions
- Add crab (\$6 per guest) or shrimp (\$3 per guest)

BRUNCH DRINKS

BLOODY MARYS & MIMOSAS

\$27 per guest for 2 hours
 \$12 per guest for each additional hour



RECEPTIONS

PRE-DINNER:

Choose 5: \$23 per guest
 Choose 8: \$38 per guest

COCKTAIL RECEPTION (2 Hour Service):

Choose 5: \$41 per guest
 Choose 8: \$65 per guest
 Choose 10: \$81 per guest

PASSED HORS D'OEUVRES

- Mini Crab Cakes
Tartar
- Seared Scallop
Bacon-wrapped scallops, Dijon maple glaze
- Oysters Rockefeller
Bacon, spinach, garlic butter, Parmesan
- Fried Oysters
Cocktail sauce
- Maryland Crab Soup Shooter
- Filet Steak Bites
Horseradish aioli
- Filet Mignon Crostini
Horseradish aioli
- Mini Meatballs
Marinara, Pecorino Romano
- Vegetable Spring Rolls
Nuoc cham or sweet chili sauce
- Arancini
Marinara
- Crispy Chicken Bites
Honey Sriracha or mumbo
- Grilled Cheese
Pimento cheese, smoked ham
- Steak Tartare
Route 11 potato chips
- Coconut Shrimp
Sweet chili sauce
- Whipped Goat Cheese Crostini
Peperonata
- Mac & Cheese Bites
Hot pepper mayo
- Potato & Kale Croquettes
Romesco sauce
- Sesame Crusted Tuna
Spicy Ponzu aioli
- Smoked Salmon & Cucumber
Whipped dill cream cheese
- Cheeseburger Sliders
American cheese, pickles, ketchup
- Stuffed Mushroom Florentine
Spinach, Parmesan
- Hummus & Cucumber
Aleppo pepper, olive oil
- Rosemary Marinated Lamb Kabobs
Tzatziki (+\$1.50 per person)
- Baby Lamb Chops
Mint yogurt (+\$2.50 per person)



RECEPTIONS

DISPLAYED

One platter serves up to 25 guests

BOARDS AND PLATTERS

<p>Farmhouse Cheese Board \$240 <i>Assorted cheese, grapes, crackers, bread</i></p> <p>Charcuterie Board..... \$240 <i>Assorted cured meats, pickled vegetables, olives, bread, mustard</i></p> <p>Farmhouse Cheese & Charcuterie Board \$240 <i>Assortment of cheese and cured meats, crackers, bread, pickled vegetables, olives, bread, mustard</i></p> <p>Sliders</p> <ul style="list-style-type: none"> • Cheeseburger \$180 • Fried oysters \$200 • Crab cake \$220 	<p>Mini Crab Cake Platter \$220 <i>Tartar sauce, lemon</i></p> <p>Meatballs \$175 <i>Beef, Veal & Pork</i></p> <p>Chicken Wings or Chicken Bites <i>Buffalo or honey mustard</i> <i>Dipping sauces: choice of blue cheese or ranch</i></p> <p>Wings \$190</p> <p>Bites \$175</p>
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RECEPTIONS

DISPLAYED

DIPS & SPREADS

Priced per 25 guests

HOT ITEMS

Crab & Artichoke Dip.....\$200

Sliced baguette

Spinach & Artichoke Dip.....\$175

Sliced baguette

COLD ITEMS

Hummus & Crudités..... \$150

Grilled pita, pico, roasted red pepper, feta, cucumbers, baby carrots, tomatoes, radishes, pepperoncini, gem lettuce

French Onion Dip.....\$135

Caramelized onions, shallots, sour cream, mayo, Worcestershire sauce, Route 11 chips

RAW BAR

Priced per piece, minimum of one dozen

- Raw Oysters\$3.59 ea
- Oysters Rockefeller\$4.29 ea
- Shrimp Cocktail\$4.29 ea
- Little Neck Clams..... \$1.59 ea
- White Stone Platter\$145

24 oysters, 12 clams, 12 shrimp



RECEPTIONS

STATIONS

Minimum 25 guests

DESSERTS

Priced per 25 guests

House-made Cookies
& Brownie Bites \$150

House-made Cheesecake
& Brownie Bites.....\$175

Assorted Petite Pastries
2 per guest\$175
3 per guest\$225

CARVING STATIONS

\$150 fee per attendant per 50 guests

Beef Tenderloin
Carving\$36/per person

*Whipped potatoes, horseradish
sauce, soft rolls*

Roasted Turkey
Breast Carving\$26/per person

*Whipped potatoes, garlic butter green
beans, cranberry aioli, soft rolls*

Whole-Roasted
Side of Salmon\$28/per person

*Ancient grains or Carolina rice,
garlic butter green beans,
dill crème fraîche*

FOOD STATIONS

Taco Bar\$24/per person

*Chicken tinga, pork carnitas, salsa
verde, pico de gallo, cotija cheese,
lettuce, diced red onions, pickled red
onions, flour tortillas, corn chips*

Mediterranean\$26/per person

*Grilled chicken breast, roasted
vegetables, falafel, pita, hummus,
whipped feta, tabouleh salad*

Italian\$26/per person

*Rigatoni bolognese, vegetarian
pasta, house salad, mozzarella salad
(seasonal accompaniments),
garlic bread*

Southern\$26/per person

*Shrimp & grits, BBQ pulled pork
chilled green bean salad with
lemon-basil vinaigrette, cole slaw,
potato rolls*



LUNCH

TWO-COURSE PLATED LUNCH

Includes first and second course, soft drinks, iced tea, coffee, and hot tea. Desserts may be added for an additional fee.

Children's menu, available for ages 10 and under: \$20 per child.

For groups of 50 or more, we require exact entree counts one week prior to the event date.
The host is responsible for providing place cards that indicate what each guest ordered

FIRST COURSE

Select one:

- Caesar Salad
- Mixed Greens Salad
- Market Salad
- Maryland Crab Soup

SECOND COURSE

Select two:

Entree Salads & Sandwiches

- Steak Wedge Salad.....\$32
- Chicken Cobb Salad.....\$28
- Turkey Club with Avocado....\$28
- Chicken #1.....\$28

Chicken & Beef

- Roasted Chicken Breast.....\$36
- Clyde's Meatloaf.....\$34
- Filet Mignon 6 oz..... \$41
- New York Strip Steak 8 oz..... \$46

Seafood

- Pan-Seared Salmon\$38
- Pan-Roasted Seasonal Fish... \$41
- Jumbo Lump Crab Cake..... \$41

Pasta & Vegetarian

- Pasta Bolognese..... \$30
- Chickpea Cakes\$34
- Ricotta Ravioli \$30

SIDES

Select two options from [Page 14](#)

Served plated with entree

DESSERT

Additional \$8.50 per guest

Select one option from [Page 14](#)



DINNER

THREE-COURSE PLATED DINNER

Includes first and second courses, dessert, soft drinks, iced tea, coffee, and hot tea.

Children’s menu, available for ages 10 and under: \$20 per child.

For groups of 50 or more, we require exact entree counts one week prior to the event date.
The host is responsible for providing place cards that indicate what each guest ordered

STARTER COURSE— RAW BAR ENHANCEMENTS

Optional

- Raw Oysters
3 oysters.....\$10.99
- Jumbo Shrimp Cocktail
3 shrimp.....\$12.99

FIRST COURSE

Select one:

- Caesar Salad
- Mixed Greens Salad
- Market Salad
- Maryland Crab Soup

SECOND COURSE

Select two:

Chicken & Beef

- Roasted Half-Chicken \$50
- Filet Mignon 8 oz \$70
- New York Strip 14 oz \$70
- Duroc Pork Chop 14 oz \$55
- Red Wine Braised
Short Rib \$60
- Clyde’s Meatloaf..... \$45

Seafood

- Pan-Seared Salmon \$53
- Pan-Roasted Seasonal Fish.....\$55
- Jumbo Lump Crab Cakes..... \$70

Pasta & Vegetarian

- Chickpea Cakes \$45
- Ricotta Ravioli \$45
- Pasta Bolognese..... \$45

DUETS

Include salads & dessert

- Filet Mignon & Salmon..... \$72
- Filet Mignon & Crab Cake..... \$78
- Filet Mignon & Shrimp..... \$70

SIDES

Select two options from [Page 14](#)

Served plated with entree

DESSERT

Select one option from [Page 14](#)



BUFFET

For parties of 25 or more
Includes three courses, soft drinks, iced tea, coffee, and hot tea

Lunch: includes one salad, two entrees (or one entree & one pasta), two sides, and assortment of petite pastries \$45
Dinner: includes two salads, two entrees & one pasta, two sides, and assortment of petite pastries \$65

SALADS

- Caesar Salad
- Mixed Greens Salad
- Market Salad

ENTREE

- Chicken
Choice between: crispy roasted chicken, chicken marsala, chicken piccata, or chicken Parmesan
- Salmon
Choice between: lemon-caper beurre blanc, peperonata
- Seasonal Fish
Choice between: lemon-caper beurre blanc, peperonata
- Flat Iron Steak
Choice between: bordelaise, chimichurri, or bearnaise
- Petite Filet Medallions (+\$12)
Choice between: bordelaise, chimichurri, or bearnaise
- Jumbo Lump Crab Cakes (+\$14)
Tartar sauce, lemon
- Grilled Pork Chops 5 oz
Choice between: shallot-dijon sauce or chimichurri

PASTA

- Chicken Farfalle
Shiitake-cremini mushroom sauté, Marsala cream, parsley, Pecorino Romano
- Shrimp Orecchiette
Cherry tomatoes, basil, garlic, chili flakes, white wine-lemon butter
- Spicy Sausage Ragu Garganelli
San Marzano tomatoes, Tuscan kale, Pecorino Romano

VEGETARIAN PASTAS

Fall/Winter:

- Butternut Squash Ravioli
- Mushroom Garganelli
- Penne with Creamed Leek & Spinach
- Penne alla Norma

Spring/Summer:

- Spinach-Lentil Orecchiette
- Asparagus Campanelle
- Rigatoni with Butter-Roasted Tomato Sauce
- Ricotta Ravioli with Tomato & Corn Chesapeake



SIDES & DESSERTS

SIDES

- Whipped Potatoes
- Parmesan-Garlic Roasted Fingerling Potatoes
- Potato Gratin/Pave
- Baked Mac & Cheese
- Carolina Rice with sesame seeds
- Polenta
- Ancient Grains
- French Green Lentils
- Garlic Butter Green Beans
- Chili-Garlic Broccolini
- Glazed Baby Carrots
- Brussels Sprouts with maple bacon, honey-whole grain mustard vinaigrette
- Pan-Roasted Brussels Sprouts with sherry, vinegar, thyme, lemon zest
- Roasted Garlic & Thyme Cremini Mushrooms

BOUNTY OF THE SEASON

Available from our local farms in the spring and summer months:

- Ratatouille: Spring/Summer
- Asparagus: Spring/Summer
- Tomato & Corn Chesapeake: Spring/Summer

DESSERTS

PLATED FOR LUNCH AND DINNER

- Chocolate Brownie Sundae
Vanilla ice cream, caramel sauce, whipped cream
- Flourless Chocolate Cake (gluten-free, nut-free)
Raspberry sauce
- Salted Caramel Bread Pudding
Vanilla ice cream
- Cheesecake
- Crème Brûlée
- Key Lime Pie
Raspberry sauce, whipped cream
- Sorbet or Ice Cream
- Seasonal
 - » Warm Apple Crumble: Fall/Winter
 - » Strawberry Shortcake: Spring
 - » Peach Cobbler: Summer

FAMILY STYLE

Priced per 25 guests

House-Made Cookies & Brownie Bites

House-Made Cheesecake & Brownie Bites

Assorted Petite Pastries | 2 per guest

3 per guest..... add \$3 per person



FOX & HOUNDS

**ROOM CAPACITY:
26 SEATED GUESTS
30 STANDING GUESTS**

Located on the second floor, not ADA accessible

For events with over 20 guests, buffets are not available in the Fox & Hounds

DAYTIME EVENTS

Food & Beverage Minimum: \$300-\$750
\$250 Room Fee

EVENING EVENTS

Food & Beverage Minimum: \$750-\$2,500
\$350 Room Fee

Pricing may vary based on event date.



THE SANCTUARY

**ROOM CAPACITY:
18 SEATED GUESTS
30 STANDING GUESTS**

Located on the second floor, not ADA accessible

DAYTIME EVENTS

Food & Beverage Minimum: \$300-\$600
\$150 Room Fee

EVENING EVENTS

Food & Beverage Minimum: \$500-\$1,500
\$275 Room Fee

Pricing may vary based on event date.



AUDUBON BAR & WEST

ROOM CAPACITY:
66 SEATED GUESTS
75 STANDING GUESTS

DAYTIME EVENTS

Food & Beverage Minimums:
Monday–Friday \$1,250–\$3,500
\$250 Room Fee

Saturday & Sunday \$1,500–\$4,000
\$450 Room Fee

EVENING EVENTS

Food & Beverage Minimums:
Sunday–Thursday \$2,000–\$5,000
\$450 Room Fee

Friday & Saturday \$4,000–\$7,000
\$650 Room Fee

Pricing may vary based on event date.



ROXBURY MAIN OR ROXBURY ELL

**ROOM CAPACITY:
66 SEATED GUESTS
75 STANDING GUESTS**

DAYTIME EVENTS

Food & Beverage Minimums:

Monday–Friday \$1,250
\$150 Room Fee

Saturday & Sunday \$1,500
\$250 Room Fee

EVENING EVENTS

Food & Beverage Minimums:

Sunday–Thursday \$2,000–\$4,000
\$300 Room Fee

Friday & Saturday \$4,000–\$6,500
\$500 Room Fee

Pricing may vary based on event date.



CHANDLER BARN

ROOM CAPACITY:
160 SEATED GUESTS
110 SEATED GUESTS WITH STAGING & DANCE FLOOR
225-250 GUESTS FOR COCKTAIL RECEPTIONS

DAYTIME EVENTS

Food & Beverage Minimums:

Monday–Friday \$3,000–\$5,000
\$1,000 Room Fee

Saturday & Sunday \$4,500–\$8,000
\$2,000 Room Fee

EVENING EVENTS

Food & Beverage Minimums:

Sunday–Thursday \$7,000–\$12,000
\$2,000 Room Fee

Friday & Saturday \$10,000–\$18,000
\$2,500 Room Fee

Pricing may vary based on event date.



Photo by Sarah Mattozzi Photography

RICHMOND TERRACE

WEATHER PERMITTING

**CAPACITY:
130 GUESTS SEATED
175 GUESTS FOR STANDING RECEPTIONS**

Food & Beverage Minimums may vary

Room Fee: \$500-\$2,000

SEMI-PRIVATE OPTIONS AVAILABLE FOR SMALLER PARTIES:

Our beautiful terrace is the perfect setting for a variety of events from intimate dinners and special occasions, to reunions and celebrations, for smaller groups of 15-50 which do not require a fully private space.

Please inquire for availability and pricing.

Pricing may vary based on event date.



RICHMOND HOUSE

CAPACITY:
30 GUESTS FOR STANDING RECEPTIONS

Food & Beverage Minimums:

Monday–Friday \$1,500
Room Fee: \$250

Saturday & Sunday \$2,500
Room Fee: \$500

Pricing may vary based on event date.

EVENT DETAILS

GRATUITY, TAX & SERVICE

- Gratuity percentage is at the sole discretion of the guest and is paid directly to the event staff. Gratuity percentage may either be predetermined or added to the final bill the day of the event. If gratuity is not predetermined, credit card must be presented for payment on day of event.
- All food & beverage items, and room/venue fees 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.

DEPOSITS & PAYMENT

- Prices are subject to change. Please consult with your event manager upon booking.
- A non-refundable/non-transferable deposit is due upon booking. Deposit will be applied to the final bill. Events are not confirmed until the deposit is received.
- 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 two (2) weeks prior to event date are subject to 100% of estimated contract cost, except in the case of Force Majeure.
- Force Majeure clause included with booking form.

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.

SPECIAL SERVICES

- 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.

SPACE RESERVATION & TIMELINE

- All spaces are priced for an event up to 3 hours of service. If you wish to increase the length of time for your event, please contact your event manager for pricing information.
- The guest is guaranteed access to the space at least 30 minutes prior to the event for set up.
- The guest will confirm any set up requests and timeline for the event in advance with the Event Manager to facilitate a successful event.

MENU SELECTION

- Final food and beverage selections are due two weeks in advance. Your events specialist will contact you at least three weeks prior to your event date to guide you through the menu selection process and finalize details for your event unless confirmed in advance.
- For Plated Meals with more than one entree selection:
 - For groups of 50 or more, we require exact entree counts one week prior to the event date. The host is responsible for providing place cards that indicate individual entree selection for each guest.
 - For groups of less than 50 Guests, if entree selections and place cards are not provided in advance, orders will be taken tableside on the day of the event. Please note that table side orders may elongate the overall dining time.
- A Bar & Beverage package is required for the full length of the event and will be confirmed in advance on your Banquet Event Order.
- Food pricing is subject to change until menu selections are confirmed.
- 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.
- Reception style events require a food minimum of \$41/person for full guest count, for two hours of passed hors d'oeuvres or three food stations.