



PRIVATE EVENT INFORMATION



42920 Broadlands Blvd., Broadlands, VA 20148
Phone: 571.209.1200 | wcfevents@clydes.com

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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

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 create our menus. 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 Banquet Chef and Event Team are here to help you create a meaningful, memorable 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
Keeley Glasper—Event Manager
Christine Gorman—Event Sales Manager

EVENT SPACES

at a glance





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, includes:

- Fresh Fruit
- Brunch Potatoes
- Breakfast Breads
- 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
- Crab Cakes (+\$14)
Tartar sauce, lemon

ELEVATE YOUR EXPERIENCE

- Raw Oysters \$3.99/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)



PASSED HORS D'OEUVRES

COCKTAIL HOUR
(must be accompanied by a full menu)
 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
<i>Herb aioli</i> | • Arancini
<i>Marinara</i> | • Sesame Crusted Tuna
<i>Spicy Ponzu aioli</i> |
| • Scallop with Bacon ^{GF}
<i>Dijon maple glaze</i> | • Crispy Chicken Bites
<i>Honey Sriracha</i> | • Smoked Salmon & Cucumber ^{GF}
<i>Whipped dill cream cheese</i> |
| • Filet Steak Bites ^{GF}
<i>Horseradish aioli</i> | • Grilled Ham and Cheese
<i>Pimento cheese</i> | • Cheeseburger Sliders
<i>American cheese, pickles, ketchup</i> |
| • Peperonata & Goat Cheese
<i>Crostini</i> | • Coconut Shrimp
<i>Sweet chili sauce</i> | • Hummus & Cucumber ^{GF} 
<i>Smoked paprika</i> |
| • Mini Meatballs
<i>Marinara, Pecorino Romano</i> | • Mac & Cheese Bites 
<i>Hot pepper mayo</i> | • Baby Lamb Chops ^{GF}
<i>Rosemary Salt</i>
<i>(+\$2.50 per person)</i> |
| • Vegetable Spring Rolls
<i>Sweet chili sauce</i> | • Potato & Kale Croquettes 
<i>Herb aioli</i> | |

INDIVIDUAL DISPLAY PLATTERS

Choose one selection (serves 25)
\$165 per platter

 Vegetarian ^{GF} Gluten Friendly



DISPLAYED BOARDS & PLATTERS

One platter serves up to 25 guests

Farmhouse Cheese Board\$240
Artisanal cheese, grapes, crackers, bread

Charcuterie Board.....\$240
Assorted cured meats, pickled vegetables, olives, bread, whole grain mustard

Farmhouse Cheese & Charcuterie Board.....\$265
Artisanal cheese, assorted cured meats, pickled vegetables, grapes, olives, whole grain mustard, crackers, bread

Sliders

- Cheeseburger.....\$180
- Fried oysters\$200
- Crab cake\$220

Mini Crab Cake Platter\$220
Tartar sauce, lemon

Meatballs\$175
Beef, veal & pork

Chicken Wings or Chicken Bites

Buffalo or honey mustard
Dipping sauces: choice of blue cheese or ranch

Wings\$190

Bites\$175



DISPLAYED PLATTERS

DIPS & SPREADS

Priced per 25 guests

HOT ITEMS

Crab & Artichoke Dip.....	\$200
<i>Baguette</i>	
Spinach & Artichoke Dip.....	\$175
<i>Baguette</i>	

COLD ITEMS

Hummus & Crudité	\$150
<i>Pita bread, peppers, carrots, cucumber</i>	
French Onion Dip.....	\$135
<i>Caramelized onions, shallots, sour cream, mayo, Worcestershire sauce, Route 11 chips</i>	

RAW BAR

Priced per piece, minimum of one dozen

- Raw Oysters\$3.99 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*



FOOD STATIONS

For a minimum of 25 guests

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

Slider station \$28/per person

*Choose two: crispy chicken, cheeseburger, falafel slider
Choice of: tater tots or potato chips, & potato salad or cole slaw*

Tater Tot Nachos \$16/per person

Cheese sauce, sour cream, scallions, diced tomatoes, chili

CARVING STATIONS

\$150 fee per attendant per 50 guests

Beef Tenderloin Carving \$48/per person

Whipped potatoes, horseradish sauce, soft rolls

Roasted Turkey Breast Carving \$32/per person

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

DESSERTS

Priced per 25 guests

House-made Cookies & Brownie Bites \$150

House-made Cheesecake & Brownie Bites \$175

Assorted Petite Pastries

2 per guest \$210

3 per guest \$250

TWO-COURSE PLATED LUNCH

Please select one first course and two entrees.

Soft drinks, iced tea, coffee, and hot tea are included.

For groups larger than 50, individual entree selections must be provided 10 days in advance.

The host is responsible for providing place cards that indicate what each guest ordered.

Dessert may be added for an additional fee.

FIRST COURSE

Select one:

Caesar Salad | Mixed Greens Salad | Market Salad | Soup du Jour

SECOND COURSE

Select two:

CHICKEN & BEEF

Half Chicken...\$42

*whipped Yukon gold potatoes,
asparagus, chicken jus*

Filet Mignon...\$56

*8-oz beef tenderloin, whipped Yukon
potatoes, broccolini, bordelaise sauce*

PASTA & VEGETARIAN

Pasta Bolognese...\$30

Falafel Bowl...\$34

SEAFOOD

Faroe Island Salmon...\$42

*Carolina gold rice, green beans,
lemon-caper beurre blanc*

Market Catch, Seasonal Fish...\$45

*Carolina gold rice, green beans,
lemon-caper beurre blanc*

Jumbo Lump Crab Cake...\$45

*garlic-herb red bliss potatoes, green beans,
tartar sauce, lemon*

DESSERT

Add for \$10

Chocolate Brownie Sundae

*Vanilla ice cream, caramel sauce, whipped
cream*

Flourless Chocolate Cake

*Raspberry sauce
(gluten-free, nut-free)*

Cheesecake

Salted Caramel Bread Pudding

Vanilla ice cream

Crème Brûlée

Key Lime Pie

Raspberry sauce, whipped cream

Sorbet or Ice Cream

Each entree is also available in an ever-changing Chef's preparation featuring the freshest market ingredients, please speak with your event manager to learn more about the current offering.

THREE-COURSE PLATED DINNER

Please select one first course and two entrees or one duet entree, and one dessert.

Soft drinks, iced tea, coffee, and hot tea are included.

For groups larger than 50, individual entree selections must be provided 10 days in advance.

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 | Soup Du Jour

SECOND COURSE

Select two main entrees or one duet:

CHICKEN & BEEF

Half Chicken...\$52
*whipped Yukon gold potatoes,
asparagus, chicken jus*

Filet Mignon...\$70
*8-oz beef tenderloin, whipped Yukon
potatoes, broccolini, bordelaise sauce*

PASTA & VEGETARIAN

Pasta Bolognese...\$45

Falafel Bowl...\$45

SEAFOOD

Faroe Island Salmon...\$52
*Carolina gold rice, green beans,
lemon-caper beurre blanc*

Market Catch, Seasonal Fish...\$55
*Carolina gold rice, green beans,
lemon-caper beurre blanc*

Jumbo Lump Crab Cakes...\$70
*garlic-herb red bliss potatoes, green beans,
tartar sauce, lemon*

DUETS

Select one for the entire group

Jumbo Lump Crab Cake & Filet Mignon...\$78
*4oz filet & one crab cake, garlic-herb red bliss potatoes, green beans,
bordelaise, lemon beurre blanc*

DESSERT

Chocolate Brownie Sundae
*Vanilla ice cream, caramel sauce,
whipped cream*

Flourless Chocolate Cake
*Raspberry sauce
(gluten-free, nut-free)*

Cheesecake

Salted Caramel Bread Pudding
Vanilla ice cream

Crème Brûlée

Key Lime Pie
Raspberry sauce, whipped cream

Sorbet or Ice Cream

Each entree is also available in an ever-changing Chef's preparation featuring the freshest market ingredients, please speak with your event manager to learn more about the current offering.

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...\$48

Dinner: includes two salads, two entrees & one pasta, two sides, and assortment of petite pastries...\$70

FIRST COURSE

Caesar Salad

Mixed Greens Salad

Market Salad

ENTRÉE

Market Catch

Seasonal Fish with Chef's preparation

Chicken

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

Salmon

Lemon-Caper Beurre Blanc or Chimichurri

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
- Pan-Roasted Brussels Sprouts with sherry, vinegar, thyme, lemon zest
- Glazed Baby Carrots
- Cauliflower Gratin
- Grilled Zucchini & Squash with Scallion "Dressing"



BAR & BEVERAGE

Please select a beverage option to complement your event.

Option 1: Select a package featured on this page for unlimited consumption.

Option 2: Select an option from page 14 to be charged on consumption.

STANDARD BAR

2 hour minimum

Two hours, \$44 per guest

Additional hours, \$18 per guest, per hour

- Stolichnaya
- Beefeater Gin
- Jose Cuervo 'Tradiciona' 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, Blue Moon, a rotating selection of local beers
- Non-alcoholic beverages

PREMIUM BAR

2 hour minimum

Two hours, \$56 per guest

Additional hours, \$22 per guest, per hour

- Tito's Vodka
- Hendrick's Gin
- Casamigos Blanco Tequila
- El Dorado 3-Year 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, Blue Moon, a rotating selection of local beers
- Non-alcoholic beverages

BEER & WINE

2-hour minimum

Two Hours, \$40 per guest

Additional hours, \$12 per guest, per hour

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

BRUNCH DRINKS

Bloody Marys & Mimosas

\$30 per guest for 2 hours

\$12 per guest for each additional hour

*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.*



BAR & BEVERAGE

Additional Beverage Package options:

HOST BAR

Beverages will be billed to the host based upon consumption.

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

NON-ALCOHOLIC

\$8 per guest for up to 3 hours

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

BEVERAGE ENHANCEMENTS

PROSECCO TOAST

\$8 per guest

Inquire for full selection of sparkling wines available. Billed upon consumption

TABLESIDE WINE SERVICE

\$12.50 per person when added to a beverage package

SPECIALTY COCKTAILS

Feature one of our seasonal specialty cocktails. Inquire for current selection. Billed upon consumption.

ZERO-PROOF COCKTAILS

Non-alcoholic specialty beverages can be featured and billed upon consumption. Offerings change seasonally, pricing ranges from \$8-14.



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

\$1,000–\$1,500
 Food & Beverage Minimum

\$250
 Room Fee

EVENING EVENTS

\$1,500–\$3,000
 Food & Beverage Minimum

\$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	EVENING EVENTS
<p>\$1,000 Food & Beverage Minimum</p> <p>\$150 Room Fee</p>	<p>\$1,000–\$2,000 Food & Beverage Minimum</p> <p>\$275 Room Fee</p>

Pricing may vary based on event date.



AUDUBON BAR & WEST

ROOM CAPACITY:
66 SEATED GUESTS
75 STANDING GUESTS

DAYTIME EVENTS		EVENING EVENTS	
MONDAY–FRIDAY	SATURDAY & SUNDAY	SUNDAY–THURSDAY	FRIDAY & SATURDAY
\$1,250–\$3,500 Food & Beverage Minimum	\$1,500–\$4,000 Food & Beverage Minimum	\$2,000–\$5,000 Food & Beverage Minimum	\$2,000–\$5,000 Food & Beverage Minimum
\$250 Room Fee	\$450 Room Fee	\$450 Room Fee	\$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		EVENING EVENTS	
MONDAY–FRIDAY	SATURDAY & SUNDAY	SUNDAY–THURSDAY	FRIDAY & SATURDAY
\$1,250 Food & Beverage Minimum	\$1,500–\$2,500 Food & Beverage Minimum	\$2,000–\$4,000 Food & Beverage Minimum	\$4,000–\$6,500 Food & Beverage Minimum
\$250 Room Fee	\$250 Room Fee	\$350 Room Fee	\$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		EVENING EVENTS	
MONDAY–FRIDAY	SATURDAY & SUNDAY	SUNDAY–THURSDAY	FRIDAY & SATURDAY
\$3,000–\$5,000 Food & Beverage Minimum	\$4,500–\$8,000 Food & Beverage Minimum	\$7,000–\$12,000 Food & Beverage Minimum	\$10,000–\$18,000 Food & Beverage Minimum
\$1,000 Room Fee	\$2,000 Room Fee	\$2,000 Room Fee	\$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

DAYTIME EVENTS		EVENING EVENTS	
MONDAY–FRIDAY	SATURDAY & SUNDAY	SUNDAY–THURSDAY	FRIDAY & SATURDAY
\$3,000–\$5,000 Food & Beverage Minimum	\$4,500–\$8,000 Food & Beverage Minimum	\$7,000–\$12,000 Food & Beverage Minimum	\$10,000–\$18,000 Food & Beverage Minimum
\$1,000 Room Fee	\$2,000 Room Fee	\$2,000 Room Fee	\$2,500 Room Fee

Pricing may vary based on event date.



RICHMOND HOUSE

CAPACITY:
30 GUESTS FOR STANDING RECEPTIONS

MONDAY–FRIDAY	SATURDAY & SUNDAY
\$1,500 Food & Beverage Minimum	\$2,500 Food & Beverage Minimum
\$250 Room Fee	\$500 Room Fee

Pricing may vary based on event date.



OUTDOOR PAVILION

CAPACITY:
120 GUESTS SEATED
170 GUESTS FOR STANDING RECEPTIONS

Food and Beverage Minimum: \$7,500–\$12,000

Room Fee: \$1,000

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 4% 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 & 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.

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.
- For outdoor events, please discuss inclement weather options with your Event Manager

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.