



**WILLOW CREEK INN**



*Wedding  
Planning Packages*



## WELCOME

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Welcome to the Willow Creek Inn. Nestled in the heart of the Piedmont and set on 70 lush acres resplendent with lavender, jasmine, cedars and willow trees, Willow Creek Inn is one of North Carolina's premier destinations for all of your special events and festivities. Whether you are looking to host an intimate dinner at our Chef's Table, or a blowout celebration for all of your friends and family in our Pavilion, we can accommodate any number of guests for any type of event you can imagine.

Willow Creek Inn is well known throughout the region for its exquisite cuisine. As a Master Chef, I combine global culinary influences with the best local resources including fresh fruits, vegetables and herbs from my own gardens to create an unforgettable dining experience for you, your family and friends.

My staff and I have spent years throwing parties and hosting events and as a result we have a number of long-standing and well-established affiliations with key vendors who can provide any service you require. Whether you need a photographer, a DJ, a florist – we have the relationships and resources to provide you with a complete turnkey solution. And because of the volume of business we do with our partners, we can offer you prices you won't be able to get on your own.

In this packet, you will find pricing information, suggested packages, and information on additional services. Keep in mind, we can customize any packages to meet your needs. The way we see it, Willow Creek Inn is a blank canvas and you are the artist. Every event we host here is completely unique and we can help you work within your budget to create your own special masterpiece.

Willow Creek Inn is a mystical place where anything can happen and where dreams turn into realities. I personally invite you to come experience the magic for yourself.

Sincerely,

*Mansour Zand*



## OUR FACILITIES

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Nestled in the heart of the Piedmont and set on 70 lush acres resplendent with lavender, jasmine, cedars and willow trees, the Willow Creek Inn has diverse facility options for any size event.

### **Dining Room**

Our formal dining area for seating up to 40 guests is perfect for a small reception of your closest friends and family. *450 sf.*

### **Dining Deck**

Enjoy a view of our gardens on our comfortable dining deck. Designed for seating approximately 140 or standing room for 220, the open layout takes advantage of the serene surroundings of Willow Creek Inn. *1650 sf.*

### **Pavilion**

Our covered outdoor pavilion is nestled by Willow Creek with seating for 150 or standing room for 250. It contains two bar areas and a large cooking section. This versatile location can be enclosed for cooler evenings or left open for warmer ones. *2400 sf.*

### **Courtyard**

Our beautiful courtyard accommodates seating for 150 or standing room for 250. With the addition of a tent rental\*, the courtyard turns into an extension of the pavilion for combined seating up to 500 people. *2400 sf.*

### **Wedding Deck**

This creek side deck and gazebo make the perfect location to exchange your vows. The trickling of Willow Creek and the shelter of the ancient trees make a lovely dining area as well and accommodates seating for 120 or standing room for 220. *2300 sf.*

### **\*Large Event Tents**

Have your wedding reception anywhere on our grounds and rest assured weather is not an issue with the rental of custom sized large event tenting. These elegant expandable shelters are pleasing to the eye while turning any outdoor area into the perfect spot for your reception. Sizes and pricing varies, and we'll help you pick the best option for your special day.



## EXCLUSIVITY

Willow Creek Inn is yours for the entire day when you book a wedding with us. We want your event to be memorable, without the stress of looking at your watch.

## VENUE PRICING

Our pricing options are for areas requiring setup for a Saturday or holiday event. Prices include tables, chairs, table linens, and place settings for parties up to 200 people.

Dining Room	Dining Deck	Pavilion	Courtyard	Wedding Deck	Event Tent	Pricing
X						\$449
	X					\$1499
		X				\$2399
			X			\$1199
				X		\$1149
X	X					\$1729
	X			X		\$2079
		X	X			\$2999
		X		X		\$2979
	X	X				\$3149
X	X	X	X	X		\$4549
					X	Prices vary

For example, you could set up the Wedding Deck for your ceremony and the Pavilion for your reception. Pricing to rent and set up these two areas would be \$2979 for the day of your event (generally an 8 hour period).

## DISCOUNTED PRICING

A 25% discount is applied to the venue pricing for weddings scheduled on Friday or Sunday. A 40% discount is applied to the venue pricing for weddings scheduled Monday through Thursday.

*Note: Pricing does not include 7.75% sales tax or 15% gratuity*



## SETUP AND SERVICE FEES

Setup and service fees include event setup, event cleanup, and an attentive wait staff based on the number of guests.

Number of Guests	Setup/Service Fees
50	\$320
100	\$480
150	\$640
200	\$960

## LINEN & TABLE RENTAL

For all wedding events of up to 200 people, the following is included:

- Tables, Chairs
- White Table Cloths, White Linen Napkins
- Place Settings

For parties of more than 200 people, additional rental charges apply.

## DEPOSITS

An advance deposit of 20% is required to secure the date of your event. Deposits are non-refundable if the event is cancelled within six months of the event date. 50% of the remaining balance is due one month before the event.

## PAYMENT

We accept many forms of payment including all major credit cards, personal checks, and cash.

## TAX AND GRATUITY

Pricing does not include 7.75% sales tax or 15% gratuity



## À LA CARTE HORS D'OEUVRES

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***Cheese Basket : \$3.95 per person***

A selection of domestic and international cheeses including Aged Cheddar, Monterey Jack, Parmesan, Feta, Chevre and Gouda. Accompanied by assorted crackers, flatbreads, fresh breads and fruit.

***Fruit Basket: \$3.95 per person***

An overflowing bounty of whatever is fresh and in season. Might include watermelon, cantaloupe, honeydew, assorted berries, pineapple, grapes, mango, apple, orange, papaya, and kiwi.

***Vegetable Basket: \$2.95 per person***

A healthy and tasty alternative way to start your evening. A selection of fresh and seasonal vegetables might include celery, carrots, broccoli, bell pepper, cucumber, mushrooms, asparagus and green onions. Accompanied by your choice of dips and spreads.

***Baked Brie: \$2.95 per person, (min 50 people)***

Wrapped in puff pastry and served piping hot, fresh from the oven. Accompanied by roasted figs, caramelized onions and toast points.

***Mashed Potato Bar: \$6.95 per person***

Everyone's favorite side dish becomes the star of the show with this unique station. Fresh, creamy mashed potatoes served with all of your favorite toppings including butter, sour cream, bacon, green onions, cheddar cheese and Parmesan cheese.

***Antipasto Platter: \$7.95 per person***

Inspired by the Mediterranean, this platter includes salami, prosciutto, fresh mozzarella, Parmesan cheese, grilled vegetables, marinated artichoke hearts, roasted peppers and olives.

***Grits Stations: \$9.95 per person***

You've never had grits like this! Slow-simmered until just right and served with your choice of toppings, including grilled shrimp, bacon, country ham, oysters, green onions, tomato and assorted cheeses.

***Pasta Station: \$8.95 per person***

A taste of Italy in North Carolina. Watch as one of our chefs personally prepares your choice of pasta (spaghetti, tortellini or farfalle) with your choice of sauce (marinara, Alfredo, or garlic & oil) and your choice of additional ingredients (Parma ham, mushrooms, grilled chicken, peas, bacon, olives, and Italian sausage).

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# SAMPLE RECEPTION PACKAGES

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## Carolina Style Pig Pickin' (\$19.95 per person)

### *Buffet Style*

(Choice of 2 meats, 3 side dishes, and 1 dessert)

#### **Entrees:**

NC-style pulled pork BBQ  
Ground chuck burgers  
Gourmet sausages  
BBQ free-range chicken

#### **Sides**

Assorted homemade biscuits (*Jalapeno & Cheddar \* Rosemary-Garlic \* Traditional Buttermilk*)  
Willow Creek Inn Granny Smith slaw  
Corn on the cob  
Hushpuppies  
Southern style baked beans with brown sugar and bacon  
Macaroni & cheese  
Mashed potatoes and gravy  
Country style green beans

#### **Desserts**

Fresh strawberries and cream  
Peach cobbler  
Apple pie  
Brownies à la mode

*Includes water, soft drinks, sweet tea, coffee & assorted fine teas*

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## Most Favorite Wedding (\$29.95-\$39.95 per person)

### *Buffet Style*

(Choice of 1 entree, salad, 2 side dishes, bread, and 1 dessert) (\$29.95 per person)

(Choice of 2 entrees, salad, 2 side dishes, bread, and 1 dessert) (\$39.95 per person)

### **Entrees:**

Roast beef carving station with horseradish, bread, au jus

Ham carving station with biscuits, mustard, chutney

Mansour's French chicken with herbed cream sauce

Seasonal salad selection

### **Sides**

Broccoli casserole

Sautéed green beans almandine

Brown sugar roasted carrots

Steamed saffron rice

Garlic-rosemary roasted potatoes

Selection of homemade breads from our own wood-burning oven

### **Desserts**

Banana pudding

Chocolate layer cake

Carrot cake

Strawberry shortcake

*Includes water, soft drinks, sweet tea, coffee & assorted fine teas*

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*NOTE: Pricing does not include 7.75% sales tax or 15% gratuity*

Willow Creek Inn ♦ 3083 Wyant Road ♦ Vale, NC 28168 ♦ (704) 276-1111

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## Elegant Supper (\$59.95 per person)

### *Buffet Style*

(Choice of 1 appetizer, salad, 2 entrees, 2 sides, bread, and 1 dessert)

#### **Appetizers:**

Shrimp & grits  
Middle-Eastern style grilled veal patties with dilled cucumber yogurt sauce  
Roasted chicken-tomato soup  
Crab & corn chowder  
Stuffed mushrooms  
Selection of seasonal crostini

Seasonal salad selection

#### **Entrees:**

Wood fired Cornish game hens with lemon, oil & herbs  
Mediterranean style prawns  
Grilled NY strip steaks with olive butter and bleu cheese crumbles  
Roast pork tenderloin with fall fruits  
Salmon à la Mansour

#### **Sides**

Oven-roasted asparagus  
Sautéed spinach with garlic and oil  
Roasted fingerling potatoes  
Eggplant, tomato & mozzarella towers  
Broiled stuffed tomatoes  
Jeweled rice with pistachios, almonds, mulberries, orange rind & saffron

Selection of homemade breads from our own wood-burning oven

#### **Desserts**

Seasonal fresh fruit tart  
Assorted cheesecakes  
Classic tiramisu  
Willow Creek Inn signature rose petal ice cream & assorted cookies

*Includes water, soft drinks, sweet tea, coffee & assorted fine teas.*

*Wine pairings available for an additional charge upon request.*

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## **Gone With the Wind Extravaganza (\$84.95+ per person)**

*Custom Selection of Appetizers, Entrees, Sides, and Desserts*

### **Appetizers:**

Pan-fried crab cakes with mango pico de gallo  
Bacon wrapped scallops  
Oysters 1-1-1 (*Rockefeller \* Buccaneer \* Thermidor*)  
Shrimp cocktail martini

Seasonal salad selection

### **Entrees:**

Beef Wellington  
Pistachio-crusted rack of lamb  
Butter braised lobster  
Duck à la Mansour  
Veal scaloppini with lemon & capers

### **Sides**

Prosciutto-wrapped asparagus bundles  
Cheese soufflé  
Sautéed exotic mushrooms  
Creamed spinach  
Whipped potatoes with truffle oil

Selection of homemade breads from our own wood-burning oven

### **Desserts**

Crème Brulée  
Bananas Foster  
Crepes Suzette  
Willow Creek Inn signature rose petal ice cream & assorted cookies

*Includes water, soft drinks, sweet tea, coffee & assorted fine teas.*

*Wine pairings available for an additional charge upon request.*

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## BAR PACKAGES

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Our bar packages are priced per person and based on 2, 3 and 4 hour timeframes. To purchase additional hours, please ask for pricing.

	2 hrs	3 hrs	4 hrs
<b>Beer &amp; Wine:</b> Chardonnay, Blush, Merlot wines & 2 domestic beers, 1 imported beer	\$9	\$12	\$14
<b>House Package:</b> House vodka, gin, bourbon, rum, tequila, scotch; 2 domestic beers, 1 imported beer; Chardonnay, Merlot, Blush; soda, juice, mixers	\$12	\$14	\$17
<b>Call Package:</b> Smirnoff Vodka, Beefeater Gin, Jim Beam, Canadian Club, Bacardi Rum, Sauza Tequila, Johnny Walker Scotch; 2 domestic beers, 1 imported beer; Chardonnay, Merlot, Blush; soda, juice, mixers	\$15	\$17	\$20
<b>Bartender Fees Apply:</b>	\$75 for max of 4 hours \$25 each additional ½ hour		

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## ADDITIONAL SERVICES

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We have a number of long-standing and well-established affiliations with key vendors who can provide any service you require. Whether you need a photographer, a DJ, a florist – we have the relationships and resources to provide you with a complete turnkey solution. Based on your budget, we can use our experience to recommend vendors who will give you a quality product at a reasonable price.

- Transportation
- Nearby Overnight Accommodations
- Wedding Cakes
- Flowers and Décor
- DJ
- Live Band
- Photography
- Wedding Director
- Ceremony Officiant
- Bartender Fees Apply (\$75 per four hours; \$25 per additional half hour)

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