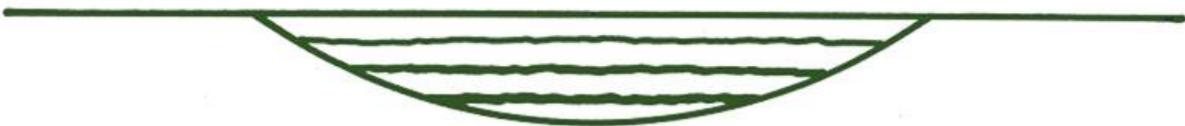




WILLOW CREEK INN



*Wedding
Planning Packages*



WELCOME

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,

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OUR FACILITIES

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

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

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

www.thewillowcreekinn.com ♦ info@thewillowcreekinn.com



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

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
Beer & Wine: Chardonnay, Blush, Merlot wines & 2 domestic beers, 1 imported beer	\$9	\$12	\$14
House Package: House vodka, gin, bourbon, rum, tequila, scotch; 2 domestic beers, 1 imported beer; Chardonnay, Merlot, Blush; soda, juice, mixers	\$12	\$14	\$17
Call Package: 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
Bartender Fees Apply:	\$75 for max of 4 hours \$25 each additional ½ hour		

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



ADDITIONAL SERVICES

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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