



WELCOME

Welcome to 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 that 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 your 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.

Following you will find answers to some frequently asked questions as well as sample menus and price lists for events we have hosted in the past. Keep in mind - these are just samples. 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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DEPOSITS

An advance deposit is required to secure the date of your event. Deposits vary for each event and are calculated based on the estimated revenue of the event.

PAYMENT

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

FACILITIES

Chef's Table: Up to 16 people seated

Inside Dining Room: Up to 40 people seated

Outside Terrace: Up to 100 people seated or 150 people for a reception

Pavilion: Up to 400 people with a tent or up to 750 people without a tent

RENTAL FEES vary on season and facility

FULL ABC LICENSE

WE CAN HELP WITH...

Transportation

Nearby Overnight Accommodations

Wedding Cakes

Flowers and Decor

Music

Photography

Invitations

Bridal Showers

Engagement Parties

Rehearsal Dinners



EVENT TYPES

Willow Creek Inn is not just for weddings. Please consider us for all of your special event needs including:

- Anniversaries
- Award Ceremonies
- Baby or Bridal Showers
- Banquets
- Bar or Bat Mitzvahs
- Barbecues
- Birthdays
- Board Meetings
- Bridge Parties
- Children's Events
- Community Events
- Concerts
- Conferences
- Corporate Retreats
- Engagement Parties
- Fairs & Festivals
- Fund Raisers
- Galas
- Graduation Parties
- Holiday Celebrations
- Ladies Luncheons
- Political Rallies
- Rehearsal Dinners
- Reunions and Picnics
- Tea Parties
- Team Building

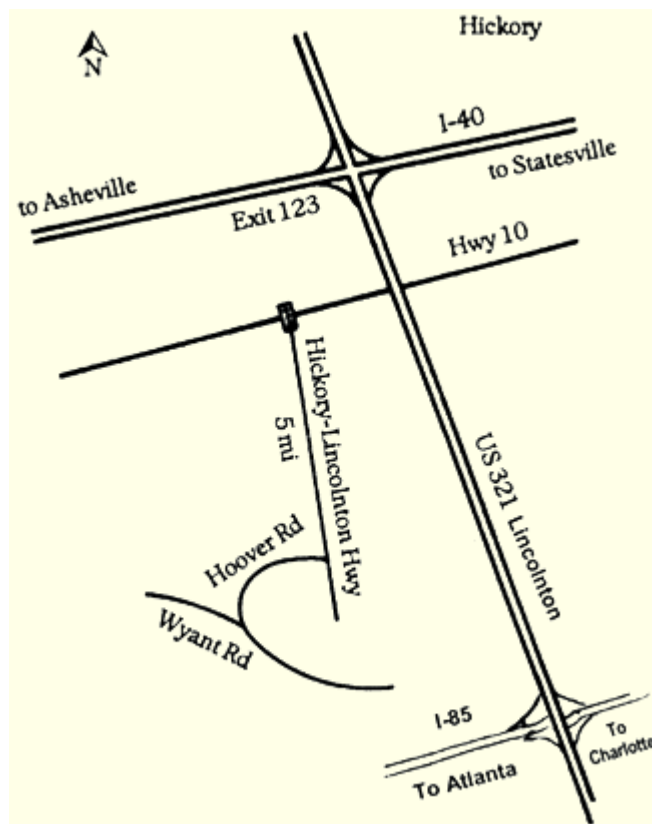
Additionally, Willow Creek Inn is the perfect place to host your next theme party. From a Mexican Fiesta to a low-country boil to a Renaissance-inspired evening filled with knights and ladies-in-waiting, we can turn any fantasy into a reality. Give us a call today at (704) 276-1111 to learn more.



WHERE WE ARE

Willow Creek Inn is located at 3083 Wyant Road in Vale, NC. We are 10 minutes from Lincolnton, 15 minutes from Newton, 20 minutes from Hickory, 25 minutes from Gastonia and 40 minutes from Charlotte.

While we don't provide overnight accommodations on-site, we can help reserve rooms at a number of nearby hotels. Additionally, we specialize in helping coordinate transportation from all over the area. Whether you need a fleet of buses to transport all of your guests, a stretch limousine for the bridal party, or a Rolls Royce to whisk the happy couple off into the sunset, we handle it all so that you and your guests can relax and have a good time.





A LA CARTE HORS D'OUEVRES

Prices for all hors d'oeuvres vary on headcount and are available upon request.

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

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

Grits Stations: 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: A taste of Italy in North Carolina. Watch as a 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).



Wood Fired Pizzas: Assorted homemade pizzas from our wood-burning oven. Toppings include pepperoni, sausage, ground beef, grilled chicken, ham, bacon, olives, pineapple, mushrooms, peppers, onions, and jalapenos.

Taco Bar: It's always a fiesta with our taco bar. Take your favorite corn or flour tortilla, stuff it with our specially seasoned ground beef or chicken, and then top with your choice of lettuce, tomato, onion, jalapenos, sour cream, shredded Mexican cheeses, and guacamole.

Mashed Potato Bar: 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.

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Carolina Style Pig Pickin' (\$20/head)

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 & bacon
Macaroni & cheese
Mashed potatoes and gravy
Country style green beans

Desserts:

Fresh strawberries & 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 (\$30 - \$40/head)

Buffet Style

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

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 and assorted fine teas.

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Elegant Supper (\$55 - \$65/head)

Buffet Style or Seated Dinner

(Choice of 1 appetizer, salad, 2 entrees, 2 sides, bread, 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 games hens with lemon, oil & herbs

Mediterranean style prawns

Grilled NY strip steaks with olive butter and blue 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 (\$85+/head):

Custom selection

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

Entrees:

Beef Wellington

Pistachio-cruste rack of lamb

Butter braised lobster

Duck à la Mansour

Veal scallopine 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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