



# WILLOW CREEK FARMS & WINERY

WINE-PAIRED EVENTS

WINERY  
ENTRANCE  
←



## Our Farms & Winery Mission

We greatly appreciate your consideration of our farm to host such a special celebration. Our mission at Willow Creek is to create an unforgettable, agricultural experience. This allows everyone who visits our farm an opportunity to enjoy the best of our county, our Cape May island, our vineyard, and especially our farm-fresh products and wines. From weddings to bat mitzvahs to all life celebratory events, our farm is always a special place for friends and loved ones to come together and celebrate all things magical.

Our winemaker has teamed up with Master Chef Brian Parker from the Southern Mansion of Cape May to ensure that every event at our farm has a special focus on farm-fresh ingredients, which are paired perfectly with our wines.

Our highly experienced team can assist you in planning every aspect of your celebration in beautiful Cape May. Our event team's knowledge of our town and training in special event coordination will provide you with all the tools and resources you need to navigate in planning your perfect celebration. From hotel accommodations to transportation services, bakers, photographers, house rentals, next-day brunches, rehearsal dinners, after party locations and everything in-between, our staff is here for you from start to finish.





# *A Message from our Winery*

I would like to take this time to personally thank you for considering our farm and our town to host such a special event. As a show of appreciation for your consideration to host such a memorable celebration here at our farm, our team is more than happy to help you in any way we can from start to finish. Even if you don't book with us, our team can point you in the right direction when it comes to everything from wedding vendors and other reception spaces to hotel accommodations, after party locations, rehearsal dinner spaces, entertainment, and transportation services. Our knowledge of the area is unmatched. We truly understand the valuable economic impact these types of celebrations have on our town, and we are happy to help you make memories on our island that will last a lifetime.

If at anytime you need any help or direction in planning your perfect escape to Cape May, do not hesitate to email me directly at [WillowCreekWinery@gmail.com](mailto:WillowCreekWinery@gmail.com).

My kindest regards,

Ariella Tautua  
Director of Special Events  
Willow Creek Farms & Winery



# *Willow Creek Winery*



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## **Agricultural Requirements**

Please note that our winery is 100% focused on bringing awareness to the importance of sustainable agriculture. To ensure that this focus is maintained, we require specific minimum wine purchases for all private, closed-to-the-public events. This allows all visitors the opportunity not only to sample our agricultural products but also to leave our farm with our most delightful farm product, a favor bottle of our finest wine.

Please review the following information if considering our vineyard and winery for a private, closed-to-the-public event. Enjoy...





# *Minimum Wine Purchase & Rental Fee*

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The minimum wine purchase requirements for a private event at our farm must be applied in a certain manner that includes the purchase of at least one case of wine for every 40 guests to be offered during the event as well as at least one split-size (375ml) bottle to be given to each guest or couple over the age of 21. Both of these requirement costs will be deducted from the minimum wine purchase amounts listed below.

## *April through October*

4 hour rental, Friday & Saturday - minimum of \$3,800  
(\$2,000 towards wine, \$1,800 for exclusive rental of winery)

5 hour rental, Friday & Saturday - minimum of \$5,000  
(\$2,600 towards wine, \$2,400 for exclusive rental of winery)

4 hour rental, Sunday & Thursdays - minimum of \$3,100  
(\$1,600 towards wine, \$1,500 for exclusive rental of winery)

5 hour rental, Sunday & Thursdays - minimum of \$4,000  
(\$2,000 towards wine, \$2,000 for exclusive rental of winery)

Please add 6.625% NJ State sales tax, and a 20% Winery service fee.

## *November through March*

Take \$500 off any rental fee listed above



*Willow Creek Farms & Winery  
Featuring Catering from The  
Southern Mansion*





2018/ 2019  
CATERING PROVIDED THROUGH THE  
SOUTHERN MANSION  
AVAILABILITY & PRICING

Please add 6.625% NJ State sales tax, and  
22% for Southern Mansion service fee.

**Winter Events**

(November through March)

- **Weekdays: \$85 - \$100**  
(Minimum 60 Guests)
- **Friday: \$95 - \$120**  
(Minimum 75 Guests)
- **Saturday: \$95 - \$120**  
(Minimum 75 Guests)
- **Sunday: \$85 - \$100**  
(Minimum 75 Guests)

**Spring Events**

(April & May)

- **Weekdays: \$85 - \$100**  
(Minimum 75 Guests)
- **Friday: \$105 - \$125**  
(Minimum 100 Guests)
- **Saturday: \$105 - \$125**  
(Minimum 100 Guests)
- **Sunday: \$105 - \$120**  
(Minimum 75 Guests)

**Prime Season**

(June, September & October)

- **Weekdays: \$110 - \$125**  
(Minimum 100 Guests)
- **Friday: \$110 - \$150**  
(Minimum 150 Guests)
- **Saturday: \$110 - \$150**  
(Minimum 150 Guests)
- **Sunday: \$110 - \$150**  
(Minimum 120 Guests)

**Summer Events**

(July & August)

- **Weekdays: \$115 - \$196**  
(Minimum 150 Guests)
- **Friday: \$115 - \$196**  
(Minimum 150 Guests)
- **Saturday: \$115 - \$196**  
(Minimum 150 Guests)
- **Sunday: \$115 - \$196**  
(Minimum 150 Guests)

\*7pm Start Time



# *Willow Creek Farms & Winery Dinner Options*

## **Cocktail Hour**

Displays, Choose 2

- Assorted Crudités
- International Cheese
- Fresh Vegetables and Fruit
- Grilled Vegetables
- Antipasto
- Baked Brie with Raspberry Sauce
- Seared Tuna
- Goat Cheese Tureen
- Quesadillas
- Spinach & Artichoke Dip
- Roma Tomato and Basil Bruschetta

Butlered Hors D'oeuvres, Choose 4

- Petite Beef Wellington
- Coconut Chicken
- Teriyaki Chicken Skewers
- Coconut Shrimp
- Beer Steamed Shrimp
- Scallops Wrapped in Bacon
- Clam Fritters
- Clams Casino
- Conch Fritters
- Crab Puffs
- Pigs-in-a-Blanket
- Cheese & Spinach Stuffed Mushroom
- Crab & Spinach Stuffed Mushroom
- Flank Steak and Mushroom Skewers
- Teriyaki Beef Skewers
- Honey Mango Pulled Pork Crostini
- Assorted Mini Quiche





# *Dinner Reception*

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## Soup

- Lobster Bisque
- Crab & Roasted Red Pepper Bisque
- Red or White Clam Chowder
- Vegetarian Tomato Bisque
- Tomato & Crab Bisque
- Conch Chowder

## Or Salad

- Mixed Field Greens with a Choice of Two Dressings on the Side
- Spinach and Romaine Topped with Bleu Cheese, Walnuts, and Sun-Dried Tomatoes with Garlic Dijon Dressing
- Roma Tomato and Fresh Mozzarella Salad
- Spinach, Dried Cranberries, Sweet Walnuts, and Goat Cheese with Berry Vinaigrette

## Vegetarian

- Souther Star; Grilled Vegetables over a bed of Saffron Rice & Provence Seasoning

## Entrees, Please choose 2

- Center Cut Filet Mignon with Merlot Demi-Glaze
- Grilled French Pork Chops with Mushroom Gravy
- Tenderloin Steak Neptune Topped with Crab and Sun-Dried Tomato Sauce
- Crab Cakes with Roasted Red Pepper Sauce
- Pesto Vegetable Stuffed Flounder Topped with Sun-Dried Tomato Sauce
- Flounder Imperial
- Herb Encrusted Salmon Topped with Lobster Cream Sauce
- Salmon Imperial
- Mahi-Mahi with Lemon Butter
- Chicken Breast Stuffed with Shrimp Imperial
- Mediterranean Chicken Stuffed with Vegetables, Olives and Capers and Topped with Tomato Basil Sauce
- Chicken Cordon Bleu
- Chicken Marsala Topped with Cremini Mushroom Marsala Sauce
- Bronzed Chicken with Roasted Red Peppers and Sharp Provolone

Selected package includes the following:  
Rolls, Butter, Chef's Choice Starch and a Vegetable.

Keep in mind that our Chef can prepare dishes to accommodate any dietary restrictions that you or your guests may have at no additional cost. Must be provided in advance.



# MENU ENHANCEMENTS

## Plated Appetizer Course

- Smoked Duck Breast with Raspberry Cabernet Sauce  
**Additional \$10 per person to package price**

- Coconut Shrimp
- Angels on Horseback

**Additional \$10 per person to package price**

## Sit-down Enhancements

- Cape May Surf 'n' Turf:  
Jumbo Lump Crab Cakes and Petit Filet Mignon  
**Additional \$ 25 per person to package price**

- Superior Surf 'n' Turf:  
Lobster Tail and Petite Filet Mignon  
**Additional cost per person at  
Market Price**

- Stuffed Shrimp:  
Gulf Shrimp, Lump Crab Imperial, Lemon Lime Infused Butter,  
White Wine, Herb Rice Pilaf  
**Additional \$ 10 per person to package price**

Filet Mignon and Jumbo Shrimp Imperial:  
Filet Mignon and Two Jumbo Shrimp Stuffed with Crab Imperial  
**Additional \$22 per person to package price**

Grilled Veal Chops and Flounder Francese:  
Charbroiled Veal Chops with Egg Buttered Founder Topped  
with Lemon White Wine Butter Sauce  
**Additional \$20 per person to package price**



# MENU ENHANCEMENTS

The previous menu may be upgraded to a buffet reception for an additional \$10 per person to package price. A third station entree, from previous options may be added for an additional \$8-\$10. Add an hors d'oeuvre for an additional \$3-\$6 per person to package price.

## Additional Station Options

### **Pasta Station with Chef Attendant**

Choice of two Pastas and Three Delectable Sauces with Chef Attendant  
**Or, Choice of two**

- Penne Pastas with Fresh Roma Tomato and Basil.
  - Baked Ziti with Pepperoni Marinara Baked Ravioli Alfredo
- Additional \$8 per person to package price**

### **Saute Station with Chef Attendant**

Please choose two:

- Shrimp & Scallop al Fresca
- Fresh Jersey Clams Aglio y Olio
- Caribbean Chicken
- Shrimp Scampi

**Additional \$14 per person to package price**

### **Carving Station with Attendant**

Please choose one:

- Top Round of Beef
- Roast Loin of Pork
- Roast Breast of Turkey
- Virginia Baked Ham

**Additional \$12 per person**

### **Seafood Station**

Includes:

- U-peel steamed shrimp, fresh Jersey Clams
- Casino Rockefeller, appropriate sauces and condiments.

**Additional \$20 per person**

Cocktail Shrimp, Oysters, Crab Claws, Steamed Maine Lobster

**Additional cost- at market price**





# Package Includes

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- The selected menu
- Cocktail hour setup
- Table and basic chair setup inside for reception
- Coffee and tea station
- Silverware and China
- Winery Glassware
- House linen for tablecloths and napkins
- Service Staff
- Certified Bartenders  
(fee shown in proposal provided)

## Event Upgrades

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- Gold Chivari Chair Upgrade  
**\$10.00 per chair**
- Ceremony On-site  
(includes chair rental & setup)  
**\$15.00 per chair**
- Specialty Glassware Handling (includes polishing & washing of glassware rented from an outside vendor; applies to all glassware not supplied by Caterer such as champagne flutes or martini glasses)  
**\$2.00 per glass**
- Coat Check  
**\$2.00 per guest**
- Additional In-House Setup Request  
(**price varies depending on nature of requested services & setup**)



## *Want a quick quote? Email us the following information:*

1. Minimum Guaranteed Guests
2. 3 Top Dates
3. Dream Menu in the following format:
  - 2-3 Displays
  - 4-5 Passed Hors D'oeuvres
  - 1 Salad instead of Soup
  - 2 Entrees

Once we have received this information, our event team will be able to meet with Chef Parker to prepare a basic pricing outline for you. We will also be able to provide recommendations for any price saving options that we may be able to see from your selections.

Thank you for considering our farm for your special event.

## *What's next?*

After receiving your quick quote, if you would like to schedule a phone meeting or tour of our farm with our event team, please contact us at [WillowCreekWinery@gmail.com](mailto:WillowCreekWinery@gmail.com). We would love to assist you in any way!

We look forward to hearing from you,  
The Event Team at Willow Creek





# *Frequently Asked Questions*

## **1.** Along with your wines, do you allow outside alcohol?

Yes, outside alcohol is permitted, but you must adhere to our minimum wine purchase requirements as well as New Jersey state law guidelines for bringing in outside alcohol for a private event. All outside alcohol must be purchased in the state of New Jersey from one of our designated local distributors. The catering company will provide your T.I.P.S certified bartenders to assure your guest the best experience. All guests that intend to drink must have proper ID, those under the age of 21 are strictly prohibited from drinking, and we hold the right to refuse alcohol service to anyone at any time. After the event, all alcohol will be held at the winery overnight for next-day pick up.

## **2.** What is included in set up?

Set up of reception tables, linens, white padded chairs, silverware and china are all included with your package. Chivari chairs as well as an in-house specialty set-up team are available for upgrade at an additional fee

## **3.** What is the cost per person?

Price truly varies depending on day of the week, month of the year, minimum number of guests, and menu selections.

## **4.** Do you have any suggestions for overnight accommodations?

We do, and we are happy to share them with you. From hotels to B&Bs and motels to house rentals that sleep 26, our team has you covered. Our farm even has several villa-style apartments on-site as well.

## **5.** Do you offer any transportation or accommodations?

We work closely with many excellent transportation services throughout the year. Your options include everything from school buses to trolleys, jitneys, limos, unique cars, horse and carriages and even 54-passenger luxury liner buses that will provide quick and safe transport for all of your guests. After you've booked, we'll provide you with a list of our recommended vendors that are familiar with our venue and have previously provided excellent service to our guests.





Willow Creek Farms & Winery

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