

Willow Spring Mercantile Options for Special Event Coursed Dinners

Dear Friends,

Thank you for considering our venue for your special event. We understand this day is important and are honored that you have considered us to be a part. Attached is a basic menu sheet with pricing that is a starting place for planning the food, drink and location.

Once we begin the planning phase with you, we can discuss in more detail table arrangement, beverages, menu details and any special accommodations you may need.

When you book with us, our room comes with food and beverages. In some circumstances we understand that family or friends may want to share in your event by offering their services for additional food and beverage. We are glad to accommodate you and it is on a case by case basis (additional charges will apply).

We look forward to working with you to make your event a wonderful memorable day. Please let us know if you have any additional questions.

Cordially,

Jim and Daphne Bowman

Start planning your event.

As you plan the details of your event, let Willow Spring Mercantile help you create your vision. Our bistro wine cellar setting lays the foundation for an intimate gathering or a nice social event. Our staff and team display the same impeccable service and menu creation as well.

OPTIONS:

Private Room After Hours Reception in the Wine Cellar

This is a rustic basement setting with a wall full of wine racks along one wall with a stone wall and brick wall surrounding it. The space is 24 x 30 feet with 8-9 mix and matched style antique tables ranging from rounds to square and rectangle. This room seats 35-40 people comfortably. It is available after 5pm Monday through Friday and after 6pm Friday and 7pm Saturday. The facility fee is \$200 plus all food and drink purchased. Availability is determined by Willow Spring Mercantile's other calendar of events.

Wine Cellar/Bistro dining room during normal business hours

The dining rooms are able to accommodate groups of up to 30-40 people. Please be reminded that it is during normal working hours and is not a private option and can be noisy at times. It is available from 10am-3pm. The space is 24 x 30 feet with 8-9 mix and matched style antique tables ranging from rounds to square and rectangle. A set group menu is required for parties of 15 or larger. Reservations are needed to reserve the seating based on availability.

Let us answer your questions:

The facility fee is required as a non-refundable deposit to secure the space, along with a copy of the menu contract. The final food and beverage bill will be presented the night of the event for final payment.

The tax rate on food and beverage is 9.745% and is added to final bill.

Gratuity charges are discussed during the menu planning phase and will be based on how we serve you during your event.

Children 10 and under can have a child's plate or smaller version of the catered dinner for \$12.00

Prior access to your reserved room is permitted, but must be arranged and approved at least 7 days before event. Authorized time extensions can be made in advance as well. If the event exceeds scheduled time, an additional facility fee may apply.

Due to the nature of our small kitchen, we offer a catered banquet style menu service. We recommend choosing one or two menu items and/or appetizers. If choosing more than one entrée or appetizer for dinner, we will need to know guests names and menu selections prior to event for menu place cards for seating and serving.

MENU SELECTIONS:

**Appetizers Course Options \$6 per person
(can pick up to two different options to be plated and served)**

Bruschetta Crostini (two crostini served with a tomato red pepper relish and smoked roast beef with horseradish sauce)

Grilled Cajun Shrimp over Cheesy Grits with Bacon and Garlic Butter (3 large shrimp)

Grilled Salmon Cake with Seasonal Salsa (approximately 4 oz. of fresh grilled and flaked salmon)

Seared Scallops with Asian Ginger Sauce on Bibb Lettuce (3 scallops)

Eggplant Parmesan Tower (with mozzarella and homemade marinara)

Spicy Shrimp Cocktail with Seasonal Fruit Cocktail Sauce (3 shrimp)

Italian Sausage Coins over Polenta with Homemade Marinara (3 coins)

Antipasto Skewers with fresh mozzarella, smoked meats & vegetables

Seasonal Fruit Appetizers (Watermelon Caprese, Tomato Caprese) *when available

Salad Course Options: \$4 per person

House Specialty Salad: tossed with mozzarella, hard-boiled egg, bacon, homemade croutons and ranch dressing

Seasonal Salad: fresh fruit (in season), Craisins, red onion, carrots, feta cheese and house made dressing

Caesar Salad: romaine lettuce tossed with grated and shaved parmesan cheeses & homemade croutons

Classic Italian Salad with romaine lettuce, pepperoni, tomatoes, onion, artichokes, carrots, parmesan cheese and red wine vinaigrette

Wedge Salad with crumbled bacon, gorgonzola cheese, tomatoes, onions and blue cheese dressing

MENU SELECTIONS:

Main Course Protein Options \$16 per person (comes with a starch and vegetable)

Pork tenderloin medallions or 5 oz. chicken breast (wine mushroom sauce, caper butter sauce or seasonal pico)

Chicken/pork cutlet parmesan breaded, seared and baked with homemade marinara

Beef Braciola (Italian stuffed beef roulade) with homemade marinara

Lasagna roll with Italian sausage coins and homemade marinara

Date night BBQ dinner (includes beef brisket open faced on Italian toast & a pulled pork slider)

Chicken Spiedini (with basil lemon garlic sauce)

Espresso rubbed flank steak or pork tenderloin with (Chimichurri sauce, blackberry BBQ sauce, or seasonal fruit pico)

Smoked beef tenderloin (creamy horseradish, red wine reduction, or gorgonzola cheese sauce).
(5-6 oz. add \$4 extra per person)

Seared cajun salmon (fresh never frozen) (garlic butter sauce, seasonal fruit pico).
(5-6 oz. add \$4 extra per person)

Grilled Shrimp (spicy peanut sauce, Italian diavolo sauce, lemon garlic sauce) (5 shrimp per serving, add \$3 extra per person)

Starch and Vegetable Options

Mashed Potatoes (Garlic or Creamy Horseradish)

Potatoes Au Gratin

Saucy black beans or smoked baked beans

Rice (Pilaf Style or Fried)

Pasta (penne, cheese ravioli, bowtie)

Creamy Parmesan Polenta

Vegetables: we like to work with the vegetables while they are in their peak season (ie: green beans, brussel sprouts, asparagus, roasted carrots, squashes, tomatoes, etc)

MENU SELECTIONS:

Dessert Option \$5.50 per person

Chocolate Wine Cake with Ganache and Fresh Whipped Cream and Berries

Sea Salt & Caramel Brownie

Snickerdoodle Cake with Caramel Drizzle

Seasonal Fruit Cobblers and Tarts (blackberry, cranberry, pear, apple, plum, peach etc)

Flourless Fudge Cake with Raspberry Sauce

Cheesecakes (flan, traditional, stout beer, pumpkin, etc)

Spiced Apple Cake with Caramel Sauce and Ice Cream

Bread Pudding with Creamy Vanilla Sauce

Lemon Poppy Seed Cake with Fresh Whipped Cream and Berries

Tiramisu

Key Lime or Lemon Pie

Beverage Service:

Non-alcoholic drinks included with meal include coffee & tea

Vintage Sodas available for \$2.50 per person

Coke, Diet & Sprite available for \$2.25 per person (free refill)

Wine and Beer available for purchase by the bottle or by the glass (Cash or Open Bar Arrangements)

Additional Details

- Dietary restrictions and vegetarian options available upon request
- \$100 per hour for each additional hour over venue time reserved if no prior arrangements have been made.
- On occasions guests like to bring in desserts or special beverages. Corking fees and plate service charges apply; \$12 per bottle corking fees. \$1 per guest for plate/silverware service for desserts brought into event
- The event area is in a wine cellar basement so everyone must be able to navigate stairs.

Thank you for considering us for your special event and we look forward to working with you.