

WEDDINGS - PRIVATE PARTIES - CORPORATE EVENTS

MORE THAN JUST A VENUE

We are nestled in Huntersville just outside of Charlotte, NC.We have several rooms to choose from to accommodate all events.

Magnolia Woods would be pleased to walk you through the entire process, share our extensive knowledge, and collaborate with you to customize an experience that is *uniquely* yours!





MAGNOLIA BALLROOM

Ceremony Fee \$500.00

Friday \$3000.00 Saturday \$3500.00 Swrday \$3000.00



"IT'S IN A GREAT SPOT BECAUSE OF IT'S LOCATION IN
RELATION TO CHARLOTTE AND THE LAKE NORMAN AREA. THE
OWNERS ARE EXTREMELY NICE, DEPENDABLE, AND
PROFESSIONAL."

- Event guest

Includes: 3400 Sq. Ft. Indoor Space 3000 Sq. Ft. Covered Patio **Tables Chiavari Chairs** White Resin Chairs White and Black **Table Linens** Simple Centerpiece Chargers **Napkins Table Runners** Access to the event space 4-hour event time

Breakdown



James & Becca

WEDDING MENU

APPETIZERS

All American Bite. Meatball stacked on skewer with Lettuce, Cheddar Cheese, and Bacon topped with a Cherry Tomato.

Pear Bite. Crisp Pear slice with Whipped Feta, Chiffonade Cranberry and Nuts.

SALAD

A Fresh Countryside Salad with Strawberry Slices, Green Apple Slices, Feta Cheese, and Dried Cranberries atop a bed of chopped Romaine Lettuce. Served with Citrus Dressing.

ENTRÉE

Chicken Caprese. Chicken Breast lathered in Pesto, Fresh Mozzarella & Tomato. Bourbon Glazed Pork Tenderloin cooked in a Bourbon Glaze.

Fresh Roasted Vegetables. Roasted Squash, Carrots, Onions & Brussel Sprouts. Roasted Potato Medley. Red Potatoes & Sweet Potatoes oven roasted and lightly seasoned.

catering menu

Your choice from the following menu of two butler passed appetizers, salad, entrée, two sides, yeast rolls with honey butter, cold beverage service, & china



APPETIZERS

Barbque Egg Roll filled with Pulled Pork Barbecue served with a
Mustard Barbecue Sauce.

Mini Baked Potatoes. Mini Potatoes filled with Caramelized Onions,

Crisp Bacon & Blue Cheese.

SALAD

Farmhouse Garden Salad a blend of fresh greens, Cucumbers, Tomato, Shredded Carrots, atop a bed of Chopped Romaine Lettuce. Served with Homemade Ranch.

ENTREE

Lime Ranch Flank Steak marinated with Lime Ranch and thinly sliced.

Naked Chicken Cordon Blu. Chicken Breast with Ham and melted Swiss covered with Dijon Sauce.

Broccoli Rice Casserole. Creamy Rice mixed with fresh Broccoli and baked to a golden brown.

Rosemary Roasted Potatoes. Red Potatoes chopped and roasted with Rosemary.

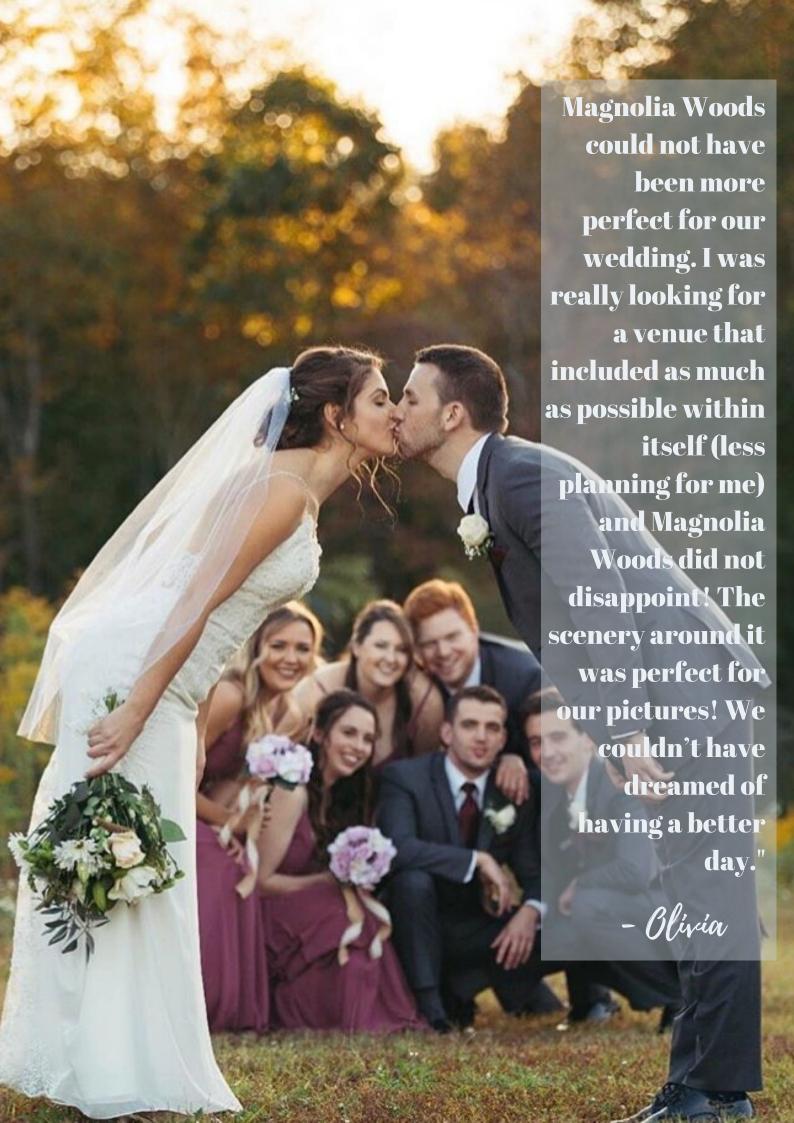


"THE CATERER WAS SAVORY MOMENTS AND THE FOOD WAS ACTUALLY GOOD! WAITSTAFF WAS PLEASANT AND QUICK WITH CLEARING TABLES AND OTHER DEBRIS TO KEEP THE BALLROOM TIDY. I'LL BE PLANNING AN ANNIVERSARY PARTY IN A FEW YEARS AND WILL KEEP THIS ON MY LIST."

- Evert guest







social station

A SARA

menu

Your choice from the following menu of two butler passed appetizers, four stations, cold beverage service, service charge, & china

CARA & NDREW

APPETIZERS

Ham & Swiss Rolls. Petite Dinner Rolls filled with a Sweetened Mustard Sauce, Black Forest Ham & Swiss Cheese.

Buffalo Chicken Egg Roll. Fresh made Buffalo Dip in an Eggroll.

SOCIAL STATIONS

Cheese & Crudité Station. Assorted Cheeses to include Cheddar, Swiss, Citrus Glazed Brie & Savory Cheese Terrine. Vegetables to include Cherry Tomatoes & Cauliflower served with Fresh Made Ranch Dip.

Bourbon Chicken. Tender cooked Chicken in a Bourbon Sauce tossed with Fresh Carrots served with Rice.

Carving Station. Peppered Pork Tenderloin Served with warm Bourbon Glaze, Mustard Sauce, Cranberry Coulis.

Smashed Potato Bar. Red Potatoes smashed with Butter and Cream served with topping choices of Chopped Bacon, Cheddar Cheese, Whipped Butter, Horseradish Sour Cream & Caramelized Onion Marmalade and Sweet Potato smashed with Butter and Cream served with Topping choices of Brown Sugar, Cinnamon, Mini Marshmallows, Granola Mix & Whipped Honey Butter.



amanda & joseph · dinner menu

APPETIZERS

Fruit Skewer. Bamboo Skewer with Fresh Melon, Pineapple, & Strawberry. Jalapeno Chicken Bite. Chicken Bite & Sliver of Jalapeno wrapped in Bacon.

SOCIAL STATIONS

Chips and Salsa Bar. Corn Tortilla Chips served with Warm Queso sauce, Traditional Salsa, Pico de Gallo and Salsa Verde.

Taco Bar. Street tortillas, warm Julienne Chicken, Shredded Cheese, Chipotle Sauce, Salsa, Black Bean Salad, Roasted Corn Salsa, Candied Jalapenos, and Shredded Lettuce.

Fajita Bar. Seared Lime Ranch Chicken tossed with Sautéed Peppers and Onions served with Street tortillas, Shredded Lettuce, and Traditional Salsa.

Beans and Rice Bar. Refried Bean, Black Seasoned Beans, Cilantro Lime Rice and Spanish Rice.



bor menu

You choose beer and wine or beer, wine, and spirits. We also offer champagne toast, signature drink, bubbly bar, sangria bar & bloody mary bar.



Bubbly Bar

Prosecco with Juice options of orange, cranberry, grapefruit, and pineapple with a fresh fruit garnish of orange slices, strawberries, and seasonal berries

Sangria Bar

Fresh cut fruit mixed with red wine, juices and spritzer

Bloody Mary Bar

Vodka with regular and spicy tomato mix with a selfserve bar of: olives, celery, carrot sticks, lemon and lime wedges, Worcestershire, pepperoncini, and pickle spears

BEER

Budlight, Miller Lite, Coors Lite, Blue Moon, Sweet Water IPA, Yuengling

WINE

Woodbridge: Moscato,
Rose, Pinot Grigio,
Chardonnay, Melot, Pinot
Noir, Cabrenet, and
Prosecco

SPIRITS

Titos, Smirnoff, Malibu, Calico Jack, Sauza Silver, Sauza Gold, Pancho Villa, Beefeathers, Seagrams Gin, Crown Royal, Jack Daniels, Dewar's



