

Magnolia Woods

EVENT VENUE

Catering by Savory Moments

12125 Statesville Rd.,
Huntersville, NC 28078

Tel: (704) 274-9303
contact@magnoliawoodsevents.com



Private Events



Room Rental Fees - 2026



Full Venue Package

Includes Magnolia Woods Ballroom, Patio, Bridal Suite, Commons, Grooms Den and Two Gardens

\$5000

contact our Magnolia Woods venue planner for full details

The Magnolia Woods Ballroom accommodates up to 220 guests.

The Commons event space accommodates up to 80 guests.

Friday, Saturday or Sunday

Full Day 8AM - MIDNIGHT

- Ballroom, Patio & Garden \$3,750
- Commons & Garden \$1,500

Half Day PM 4PM - MIDNIGHT

- Ballroom, Patio & Garden \$2,500
- Commons & Garden \$1,000

Half Day AM 8AM - 2PM

- Ballroom, Patio & Garden \$1,000
- Commons & Garden \$800

Monday - Thursday

Full Day 9AM - 11PM

- Ballroom, Patio & Garden \$1,500
- Commons & Garden \$800

Half Day PM 4PM - 11PM

- Ballroom, Patio & Garden \$1,000
- Commons & Garden \$400

Half Day AM 9AM - 2PM

- Ballroom, Patio & Garden \$600
- Commons & Garden \$400

A 25% non-refundable deposit and signed rental agreement will secure your date and time.

All rental times begin at scheduled start time and cleaned up and vacated by the scheduled end time. Additional hours can be added to rental packages at \$200/hr, up to 2 hours, and must be arranged prior to event.

Amenities



Complimentary Items

- chairs, banquet and cocktail tables
- high speed internet
- large presentation screen with HDMI cable

Friday, Saturday or Sunday - white or black table linen, runner, chargers and simple candle centerpiece

Monday - Thursday - white or black table linen and runner



Additional Rental Options

priced per each

- | | | |
|---------------------------------|------------------|----|
| • upgraded centerpiece displays | <i>per table</i> | 10 |
| • decorative table linen | | 2 |
| • large sequin table linens | | 5 |
| • glassware, all sizes | | 1 |
| • champagne flutes | | 1 |
| • china place setting package | | 6 |

Our venue manager can assist with additional decor rental options available.

**To Book a Tour,
Please Contact:**

**Pam Darnell
Venue Manager**

contact@magnoliawoodsevents.com

704.274.9303



General Information

The following information will help us ensure the success of your upcoming event.

RESERVATIONS & PAYMENTS

- A 25% non-refundable deposit and signed rental agreement will secure your date and time.
- Deposits will be directly applied toward the final balance due.
- Final pay due 30-days prior to event.
- Cash, check or credit card and Zelle accepted – please note a 4% authorization fee will be added to all transactions paid with a credit/debit card

SAVORY MOMENTS CATERED EVENT GUARANTEES

- For all catered events, final guest counts are required no later than 30 days prior to the scheduled event date. This count will be considered guaranteed and will be used for billing purposes, even if fewer guests attend.
- An increase in the guaranteed attendance will be accepted up to 72 hours before the event, provided space and product are available.
- All invoices are subject to a 10% service charge, which covers linens, chafers, sterno, equipment, serving utensils, and other necessary service-related items.
- All catering invoices will include applicable sales tax and a 20% gratuity that is distributed among the Savory Moments team supporting your event.



Bar Packages



Beer & Wine

House Wine – Pinot Noir, Cabernet, Chardonnay, Pinot Grigio, Moscato

Beer – Select Domestic, Import and White Claw

2 hours: \$20/per person **3 hours:** \$25/per person **4 hours:** \$30/per person

Beer, Wine & Liquor Traditional

House Wine – Pinot Noir, Cabernet, Chardonnay, Pinot Grigio, Moscato

Beer – Select Domestic, Import and White Claw

Liquor – House liquor selection includes sodas, juice, mixers, Tito's Vodka, Altos Tequila, Beefeaters Gin, Castillo Rum, Jack Daniel's, Triple Sec

2 hours: \$25/per person **3 hours:** \$32/per person **4 hours:** \$38/per person

Beer, Wine & Liquor Deluxe

House Wine – Pinot Noir, Merlot, Cabernet, Chardonnay, Pinot Grigio

Beer – Select Domestic, Import and White Claw

Liquor – Top shelf liquor selection includes sodas, juice, mixers, Grey Goose Vodka, 1800 Tequila, Bombay Sapphire Gin, Bacardi Rum, Bacardi Spiced Rum, Malibu, Crown Royal, Maker's Mark, Hennessy, Dewars, Johnny Walker Black, Grand Marnier

2 hours: \$28/per person **3 hours:** \$38/per person **4 hours:** \$48/per person

Mimosa Bar

Prosecco – with orange, cranberry and pineapple juices served in glass flutes

2 hours: \$20/per person **3 hours:** \$25/per person

Bar packages include one bartender per 75 guests. Additional bartenders \$35/hr.

All packages include disposable cups – upgrade to glassware for \$1 per person.

Pricing not inclusive of taxes and gratuity.

Signature Cocktails and Prosecco by the bottle available upon request.

Sodas, Juice and Mixers include coke, diet coke, sprite, ginger ale, cranberry juice, pineapple juice, sweet and sour mix, tonic and club soda.



Cash & Consumption Bar

Cash & Consumption Bars require a bartender fee of \$35 per hour for every 75 guests.

Signature Buffets

pricing not inclusive of tax and service fees

FAVORITES



price per person includes disposable place settings, cutlery, napkins and beverage station
upgrade to china package +2

- FIESTA TACO BAR** - choice of marinated diced chicken or ground beef (+2) cilantro lime rice, vegetarian refried beans, warm flour tortillas, shredded romaine, pickled red onions, jalapenos, cheddar jack cheese, roasted corn, tomato salsa, sour cream and tortilla chips - *add green chili queso +3* 23
- LITTLE ITALY** - house made beef and Italian sausage lasagna, roasted vegetable medley, parmesan caesar salad with rolls and whipped butter - *vegetarian lasagna available* 25
- CAROLINA BBQ** - pulled pork smoked in-house with north and south carolina sauces, macaroni & cheese, southern green beans and creamy coleslaw served with sweet cornbread 24
- MEDITERRANEAN BAR** - lemon oregano diced chicken breasts, chopped lettuce blend, rice pilaf, roasted vegetable medley with a variety of toppings to include hummus, feta cheese, kalamata olives, diced tomatoes, cucumbers, pickled red onions, banana peppers, tzatiki and red wine vinaigrette served with mini naan 25
- BAKED POTATOES** - jumbo oven baked potatoes, house-made chili, fresh broccoli, whipped butter, shredded cheese and sour cream served with a large garden salad with ranch dressing and balsamic dressings and sweet cornbread 23
- WESTERN ROUND UP**- double basted bbq chicken quarters or fried chicken, smashed potatoes, green beans, southwestern salad with chipotle ranch dressing with rolls and whipped butter 25



Premier Entrees

pricing not inclusive of tax and service fees

CREATE YOUR OWN BUFFET



includes choice of one salad, one entree, two sides, rolls & butter - *add a second entree +5*
price per person includes disposable place settings, cutlery, napkins and beverage station
upgrade to china package +2

SALADS

- traditional caesar with house-made dressing and garlic croutons
- garden salad with ranch and balsamic dressings
- bistro with balsamic vinaigrette
- greek with red wine vinaigrette
- apple cranberry with citrus dressing



ENTREES

- creamy chicken artichoke florentine 25
- chicken or salmon (+4) picatta in lemon caper sauce 25
- classic roast beef in gravy 27
- chicken or roast pork marsala in a mushroom wine sauce 25
- chickpea tikka masala vegan 25
- marry me chicken or salmon (+4) in a sundried tomato cream sauce 25
- pesto chicken caprese topped with tomato bruschetta & feta cheese 25
- roasted vegetable lasagna vegetarian 25
- chimichurri carved flank steak 27
- bourbon glazed pork loin 25
- honey dijon pecan crusted salmon 29

SIDES

- herb roasted potatoes
- au gratin potatoes
- smashed potatoes
- rice pilaf
- herb buttered orzo
- macaroni & cheese
- roasted vegetable medley
- southern green beans
- maple roasted carrots
- cauliflower au gratin
- sweet potato souffle



Chef Stations



pricing not inclusive of tax and service fees

priced per person, minimum of one server required, charged at \$25 per hour

Small Plates minimum of 50 guests



price per person includes disposable place settings, cutlery, napkins and beverage station
upgrade to china package +2

BUTTER CHICKEN - savory butter chicken bite served over rice with a mini naan 5
- vegetarian chickpea substitution available

CAROLINA SHRIMP & GRITS - blackened shrimp with a savory cream sauce over stone 7
ground grits

RED WINE BRAISED BEEF - tender beef in a rich wine sauce served over smashed 7
potatoes with fresh chives

SESAME SEARED TUNA - sliced tuna over rice with fresh herbs, ponzu sauce and 7
pickled cucumbers

MAC N' CHEESE - buttered herb breadcrumb topping 3
additional topping options include:

- applewood smoked bacon crumble (+2)
- pulled pork with sweet bbq drizzle (+2)
- roasted broccoli & cauliflower (+2)
- buttered lobster (+4)



Chef Attended Carving Stations minimum of 50 guests



HERB CRUSTED BEEF TENDERLOIN - served with horseradish cream, warm peppercorn 20
sauce and mini ciabatta

ROAST TURKEY BREAST - served with gravy, grain mustard and petite yeast rolls 16

HONEY GLAZED HAM- served with sweet dijon sauce, rosemary aioli and petite yeast rolls 12

BBQ DRY RUBBED PORK LOIN served with north and south carolina sauces and petite 12
yeast rolls

Appetizers



pricing not inclusive of tax and service fees
disposable or china dishes available for a fee



served in orders of 48 pieces, unless noted

VEGETARIAN

- spinach and cheese spanakopita 75
- cheese arancini - italian rice cheese balls with marinara 75
- traditional deviled eggs 48 halves 75
- caramelized onion and feta pastry 100
- tomato caprese skewers - fresh mozzarella, pesto & tomatoes 75
- vegetable spring rolls with sweet chili sauce 75
- crudité shots - fresh garden vegetables with signature ranch 125
- assorted mini quiche 100
- three cheese and spinach stuffed mushrooms 100



POULTRY / BEEF / PORK

- all-beef cocktail meatballs in sweet chili sauce - 96 per order 75
- chicken satay with a peanut sauce with fresh cilantro 125
- crispy chicken wings - choice of dry rub, buffalo, sweet bbq 125
- franks in puff pastry with grain mustard 100
- wagyu beef skewer with gorgonzola and bacon 150
- bacon wrapped dates with feta cheese filling 100
- signature eggrolls - pepperoni or southwest chicken 125
- sausage stuffed mushrooms 125



SEAFOOD

- bacon wrapped scallops 150
- tuna poke on endive lettuce cups with sesame seeds 125
- petite crab cakes with lemon caper aiolo 150
- shrimp cocktail shots 150
- seared ahi tuna cucumber bites with wasabi aioli 125



Boards & Platters

pricing not inclusive of tax and service fees
disposable or china dishes available for a fee



RECEPTION PLATTERS

serves approximately 20 guests, unless noted

DELUXE SALAD TRAYS - choice of: garden, caesar, apple cranberry or greek with choice of two dressings - ranch, balsamic, citrus or red wine vinaigrette	75
SIGNATURE SALAD CUPS - individual portioned choice of salad <i>priced per cup, minimum of 12 cups</i>	5
FRESH FRUIT PLATTER - fresh seasonal melon, golden pineapple, grapes and berries	75
VEGETABLE CRUDITE - assortment of fresh vegetables with our signature ranch	75
DOMESTIC CHEESE BOARD - cheddar, pepperjack, and colby cheese with assorted fresh fruit and crackers	75
IMPORTED CHEESE BOARD - french brie, havarti dill, bleu cheese log, greek feta and cheddar with fresh berries and grapes served with assorted crackers and crostini	100
SHRIMP COCKTAIL TRAY - jumbo tail-on shrimp with horseradish cocktail sauce and fresh lemon wedges	125
MEDITERRANEAN PLATTER - traditional hummus, tzatiki, feta cheese, carrots, assorted peppers, kalamata olives, banana peppers, and sliced cucumbers served with mini naan & crostini	100
CHARCUTERIE BOARD - assorted imported cheese, cured meats, assorted peppers, fresh fruit, mixed nuts, cornichons, olives and assorted crisps and crackers	125
CHARCUTERIE CUPS - pepperoni, salami and olive skewer, cheese and fruit skewer, mixed nuts, chocolate almonds, and crackers served in individual cups <i>priced per cup, minimum of 12 cups</i>	10
SAVORY BAR SNACKS DISPLAY - assortment of pretzels, popcorn, roasted peanuts, snack mix and seasoned kettle chips	75



Dips & Sliders

pricing not inclusive of tax and service fees
disposable or china dishes available for a fee

DIPS & SPREADS

serves approximately 20 guests

GREEN CHILI QUESO - served with salsa and tortilla rounds	75
BUFFALO CHICKEN DIP served with tortilla rounds	85
BLUE CHEESE & WALNUT SPREAD with honey and assorted crackers	100
BAKED SPINACH, ARTICHOKE & SUNDRIED TOMATO DIP served with tortilla rounds	100
WHIPPED FETA & TOMATO BRUSCHETTA SPREAD - fresh tomatoes, basil, and garlic on whipped feta with balsamic drizzle and crostini	85
DIP TRIO - traditional hummus, housemade ranch, pimento cheese with carrots, celery, mini naan and assorted crackers gluten free crackers +6	75



SLIDERS & SANDWICHES

served in orders of 20 pieces

PETITE CROISSANTS - choice of signature grape & walnut chicken salad, egg salad, or pimento cheese with leaf lettuce on petite croissants	65
ROAST BEEF CIABATTA SLIDERS - medium rare roast beef on mini ciabatta with leaf lettuce, zesty horseradish cream and pickled red onions	100
WARM HAM & PROVOLONE ROLLS with zesty mustard sauce	75
TURKEY, BRIE & CRANBERRY RELISH on petite cheddar biscuits	75
ROASTED VEGETABLE FOCACCIA - fresh roasted vegetables with provolone pesto aioli on petite focaccia	65
SMOKED PULLED PORK SLIDERS - with sweet bbq sauce and coleslaw served on petite yeast roll - pulled chicken is available substitution	75
SEARED TUNA - on mini ciabatta with sesame slaw and wasabi aioli	125
TEA SANDWICHES - egg salad, pimento cheese and cucumber finger sandwiches	65
PETITE SOUTHERN BISCUITS - pit ham and pimento cheese on mini cheddar biscuits	65



Desserts



pricing not inclusive of tax and service fees
disposable or china dishes available for a fee



COOKIES & BROWNIE DESSERT TRAY <i>serves approximately 20 guests</i>	60
ASSORTED TEA CAKE BITES <i>serves approximately 20 guests</i>	60
NEW YORK CHEESECAKE TRAY - original, caramel or cherry topping <i>per dozen</i>	75
MINI MOUSSE CUPS - chocolate or lemon curd <i>per 24 cup - select one flavor</i>	95
CUPCAKES vanilla or chocolate <i>per 24 cupcakes - select one flavor</i>	75
SWEET SKEWERS - donut holes & fresh fruit on a skewer <i>24 pieces</i>	85
SWEET CHARCUTERIE BOARD - chef-selected sweet bites to include an assortment of elegant cookies, tea cakes, chocolate truffles, fresh fruit and seasonal sweets <i>serves approximately 20 guests</i>	100
INDIVIDUAL TRIFLE CAKE CUPS - choice of: <i>per dozen - select one flavor</i>	60
<ul style="list-style-type: none">• chocolate cake with chocolate mousse• carrot cake with cream cheese icing• vanilla cake with strawberries and whipped topping• chocolate cake with peanut butter icing• vanilla with lemon mousse and fresh blueberries	
APPLE COBBLER <i>serves approximately 24 guests</i>	75
PEACH OR CHERRY COBBLER <i>serves approximately 24 guests</i>	125
SHEET CAKES - vanilla or chocolate	
<ul style="list-style-type: none">• half sheet• full sheet	
	70
	125



Beverages

pricing not inclusive of tax and service fees



price per person includes disposable cups and ice
upgrade to glassware +1

Coffee Station

3

regular coffee with disposable cups, creamer
and sweetener



Individual Beverages

bottle water 2
canned soda or sparkling water 3

Beverage Station

3

water, tea & lemonade station



DISPOSABLE PLACE SETTINGS *priced per each*

APPETIZER SERVICE appetizer plate, flatware and paper napkin 1.5

ENTREE SERVICE - WHITE WITH SILVER TRIM 4

ENTREE SERVICE - CLEAR 3

ENTREE SERVICE - RECYCLED 2

entree service includes dinner plate, salad plate, dessert plate, 3-piece flatware, disposable water glass and paper napkin

China Package includes appetizer, dinner and dessert plates, 4-piece flatware, tea & water glasses, poly napkin and charger - 6 per person or +2 upgrade on premium entrees

Deli Trays



pricing not inclusive of tax and service fees

SANDWICH PLATTERS



price per person includes disposable place settings, cutlery, napkins and beverage station
upgrade to china package +2

ARTISAN SANDWICH BOARD - choose from Savory Moments original sandwiches and wraps - vegetarian included - mayonnaise and mustard served on the side	18
SLIDER TRAY - choice of turkey club, italian or roast beef & cheddar on petite rolls	18
PETITE CROISSANT TRAY - choice of signature chicken salad, pimento cheese or egg salad croissants	17
TEA SANDWICHES - egg salad, pimento cheese and cucumber finger sandwiches	18

MAKE IT A MEAL



CHOICE OF ONE - add soup, salad or side with a cookie & brownie dessert tray	+6
PICK TWO COMBO - choice of two with a cookie & brownie dessert tray	+9

SOUP

tomato basil
broccoli cheddar
lemon chicken orzo
beef chili +2



SALADS

traditional caesar
garden
apple cranberry
greek



SIDES

kettle chips
southern potato salad
seasonal pasta salad
fresh fruit bowl



Brunch



pricing not inclusive of tax and service fees

BUFFETS

price per person includes biodegradable plates and compostable place setting

CONTINENTAL – fresh fruit bowl, vanilla yogurt topped with honey cinnamon granola, assorted muffins, danish and cinnamon rolls 20

FARM FRESH – scrambled eggs, roasted potatoes, sausage patties and fresh fruit bowl 21
– add pancake bites or french toast sticks with whipped butter and syrup +3

THE FULL SOUTHERN BREAKFAST – scrambled eggs, roasted potatoes, sausage patties, fresh baked biscuits, pepper gravy, stone ground grits and fresh fruit bowl 23

EUROPEAN BISTRO – choice of bacon & cheddar or spinach & feta crustless quiche, petite croissants and danish with whipped butter and jam and fresh fruit bowl 24

A la Carte priced per person

assorted pastries	4
fresh cut fruit cups	5
granola yogurt parfaits	6
sausage biscuit	3
egg & cheese croissant	5
bacon, pork, turkey or plant based sausage	
pancakes bites with syrup	3
french toast sticks with syrup	3

Mimosa Package

Prosecco – with orange, cranberry and pineapple juices

2 hours: \$20/per person

3 hours: \$25/per person

