





An Epicurean Boutique Lakefront Wedding & Event Venue" for The Perfect "Weekend Wedding Venue" & Weekday Events!

An Epicurean Boutique Lakefront Wedding & Event Venue!

Welcome to The Landing at Lake Norman, a stunning "One Wedding A Weekend" Venue & Weekday Corporate & Private Event Venue on 3 acres and over 600 ft of shoreline! One Mile from Interstate 77 at Exit 33 (Williamson Road Exit or 1.7 Miles miles from Exit 33 (Brawley School Road).

Located on Lake Norman in the Heart of Mooresville, North Carolina across from Eddies at the Lake restaurant (No Affiliation). One of the fastest growing Suburbs of Charlotte, NC. and 10 minutes from the Historic Downtown Mooresville. Lake Norman is North Carolina's largest man-made reservoir (circa 1963), often called the "inland sea," covering 520 shoreline miles. Located 22 miles North of Charlotte, N.C. USA and has a direct Express Toll Lanes!

The Landing At Lake Norman Venue is turning into a Year Round Indoor & Outdoor, Lakefront Wedding & Event Venue!

The Outdoor Venue Phase One can be Booked and Used Now!
Even with the 18 Year Record Drought, We still have 500 ft of Shoreline!

Phase One Outdoor Renovation is Completed an added over 6000 sf of "Celebration Bermuda Turf" Golf Course grade turf for the Outdoor Events and it currently being groomed and will look like a golf course by the end June 2026..

The 700 SF Bridal Suite is ready to go with 8 oversized windows overlooking the waters of Lake Norman!

Phase Two is in progress: Retained a local, well known Designer to Upgrade the look, feel & decor of the entire Interiors, including the current Bridal Suite. This will carry over to the newly added Indoor Reception Venue & Bar Area with year round lake views. And an exterior Covered Porta Cache and Grand Entryway

But check out our FAQ section for next Phase of Upgrades Timeline!

www.TheLandingAtLakeNorman.com



The Perfect "Weekend Wedding Venue"





The Perfect "Weekend Wedding Venue"

"Vows at Water's Edge" - Micro Weddings

We focus on a niche market of micro weddings on the shores of Lake Norman and so much more!

\$7850.00 Package (45 Guests)

Our "Outdoor & Indoor Venue with Embedded Services" for The Perfect "Weekend Wedding Venue" includes all you need for a successful Lake Front Wedding Ceremony & Reception. Lakeview 700 SF Bridal Suite, Chef Inspired Catering, custom wood charcutier board, Dinnerware, 6 in Cutting Cake & Mini Desserts, Beverage Services, Tables, Chairs, Linens, Lantern (LED) Centerpiece, Basic Florals (1 Bridal Bouquet & 1 Groom Boutonniere), Wedding Venue Coordination & Day of Wedding" Coordinator, Set-Up, Clean-Up. Professional Staff Included

**"Shoreline Serenity" - Wedding Weekend & Reception Weekend Package - A seamless," Lake Front Wedding Weekend & Reception Venue with Embedded Services" covering every essential detail for a perfect lakeside ceremony.
(Add \$100 PP over 45)**

**"The Liquid Horizon" - Wedding Weekend & Reception Weekend Package - Everything in the standard package plus a curated selection of Beers, Wines and Eleven Lakes Brewery Craft Beer for a spirited celebration.
(Add \$120 PP over 45)**

(The Greater Charlotte Metro Region had over 14,000 weddings in 2025, with an average wedding size of 135 guests with the average wedding cost at \$36,464. The median total wedding cost is \$18,773, this means half of all weddings cost less than this amount, making it a realistic budget for the majority of couples in the area.

The under 50 guests Weddings, accounted for over 18% of the weddings in 2025 (That's around 2520 Micro Weddings). By the start of the 2026 wedding season, the Charlotte Metro market has seen an 15% rise (378+) in **"Intimacy over Industry"** bookings, making this the trend going forward. Venues made for larger weddings will all fight for the smaller weddings that make the room appear very large to the new Micro Wedding Tread going forward.



The Landing at Lake Norman – An Epicurean Boutique Lakefront Wedding & Event Venue

Shoreline Serenity

\$12,500

Outdoor Tent, Tables, Chairs, Lantern w/LED Table Centerpiece, Indoor Reception Hall
700 SF Bridal Suite with 2 Day Secured Access - Fancy Disposable Chinette & Reflection Cutlery
Mocktail Bar (2) - Non Alcoholic Beverage Bar - Cocktail Hour + 2 Passed Appetizers
Chef Inspired Menu with Salad, 2 Proteins, 2 Sides, Rolls & Butter
6" Wedding cutting cake (Tiered, by quote) - Basic Wedding Floral Package (Bridal & Bridesmaids
Bouquet & Grooms Party Boutonniere & Corsages)
Rehearsal Dinner with Beer, Wine & Craft Beer - Event Staff
Venue & Day Of Event Coordination (Wedding Planning, by quote)
Wedding after-party 2nd venue location til 2am - Parking Shuttle Service
Event Set-Up, Tear-Down, Clean-up, Trash and Security!

The Liquid Horizon

\$14,500

Shoreline Serenity Package Plus Beer, Wine & Craft Beer Bartenders Included (For a Full House
Bar Add \$10/pp)

Beyond Weddings: "The Dockside"

Weekday Corporate & Community Experience Indoor or Outdoor Venue Rental

\$5,000 + food & beverage Bridal or Wedding Shower Space (max 25 guests) \$500 + food & beverage
*Rentals are based on 5hrs - (All other Corporate & Private Events By Quote Only!) * New Venue
2026 Pricing subject to change

WEDDINGS (NOT INCLUDED) - Officiant, Photographer, Wedding Planner, (Complex Weddings),
Custom Floral Arrangements, Additional Decor/Rentals, DJ & Videographer *Any additional vendors
above must be vetted



Evolving Excellence: The Venue Blueprint

Available Now (Phase 1)

Outdoor Tented Event Space with Expansive lakeside lawn.
Fully Functional 700 sq ft Bridal Suite and a Grooms Space

Arriving Summer 2026 (Phase 2)

"Celebration Bermuda Turf (Gold-course grade) for outdoor events (May 27th, 2026)

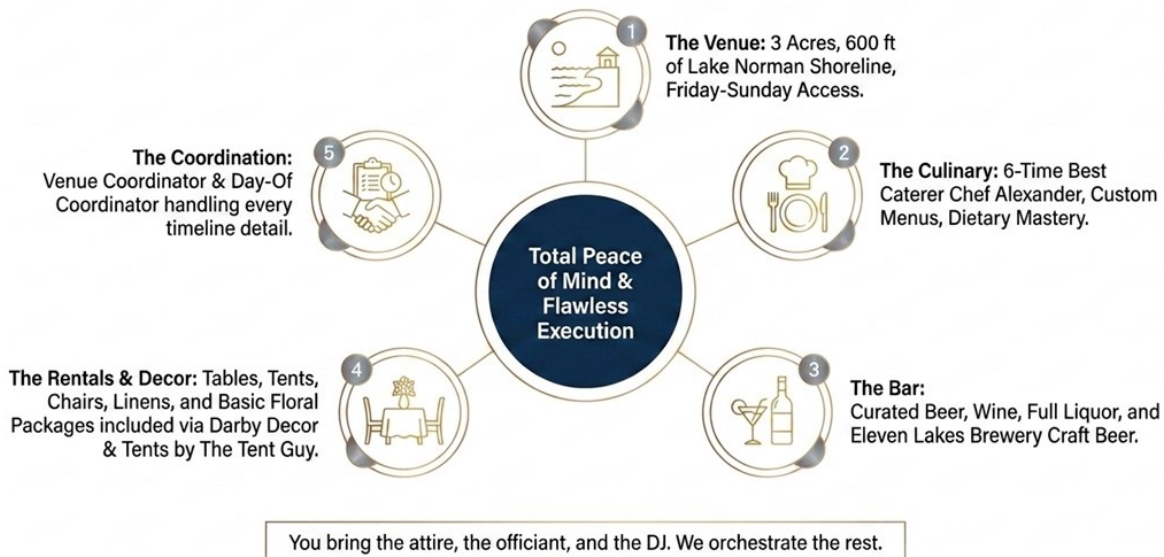
New Indoor Reception Venue with a separate Bar & year-round lake views (End of June 2026)

Grand covered entry, expanded restrooms, observation deck and enhanced sound/privacy barriers.

[Link to Wedding Weekend Page](#)



The Embedded Services Ecosystem



(c)2026 Q4S

The Embedded Services Ecosystem

Our "Venue with Embedded Services" for The Perfect "Weekend Wedding Venue" includes all you need for a successful Lake Front Wedding. We Do include an "On-Site Wedding Venue Coordination" and "Day of Wedding" Coordinator and a Basic Wedding Floral Package

But You will need the below Wedding Services to complete the Weekend or for Deluxe Upgrades to the services we provide!

(NOT INCLUDED) Officiant - Photographer - Wedding Planner (Complex Weddings)

Multi-Tier Wedding Cake - Custom Floral Arrangements

DJ & Videographer (2 Preferred DJ packages)

[Link to Additional Wedding Services & Venue Partners Page](#)



"The Wedding Weekend Experience"

Lake Front Wedding Weekend & Reception - Lake Norman Concierge Services

Check into the 700 SF "Dreadworthy" Bridal Suite with a keyless secured entry on Friday after 2 pm. Drop off your Wedding Dress and the Bridal Party Dress, shoes and everything else so you don't forget it at the hotel Saturday morning! Have the Wedding Rehearsal and then stay on-site for the fully Catered Rehearsal Dinner with Beer & Wine Service. Arrive anytime on Saturday Morning using the secured keyless entry on your own time. We will be there as well, but you never have to wait for anyone as it's Your Weekend!

Saturday is Your Day, All Day - We will provide catered platters during the day, then cater to you for the Wedding and the Reception and be by your side when you need us!

The Reception is winding down, Now What? - We have arranged for transportation to the off-site after-party Venue or the local Partner Hotels prior to the end of the wedding reception. Last Bus makes sure all guests are safe and off the property. Our Staff does all the Clean-up, Packs your Personal Decoration and secures them until the next morning.

Sunday Morning - You have secured access to the Bridal Suite until 10 am Sunday morning. You can pick up whatever you left the night before. And you can even donate your decorations with our "Pay It Forward Bridal Program" for a future deserving bride!

(NOTE: Secured Access has evening time limitations and No On property overnight stays.)

[Link to Wedding Weekend Page](#)



The All-Inclusive Advantage

Traditional Venue Rental	The Landing at Lake Norman
⚠️ Hourly limits with rigid cutoffs	✓ Full Weekend Access (Fri 2 PM to Sun 10 AM)
⚠️ Outsourced vendors with hidden fees	✓ Embedded Chef Alexander custom menus & open bar options
🕒 Rented a la carte at high markups	✓ Comprehensive tables, chairs, linens, and basic floral included
🕒 Unpredictable final costs	✓ Transparent packages

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Wedding Weekend All-Inclusive Advantage

Full Weekend Bridal Suite, Secured Keyless Entry Access
(Friday 2 pm to Sunday 10 am with 11 pm auto lock for Security Reasons)
Embedded Full Weekend Catering by Chef Alexander & Bar Services
(Custom Menu's)
Rentals & Services Included
(Tent, Tables, Chairs, Linens, Dining, (Basic Floral & Cutting Cake)
Transparent Weeding Weekend Pricing
(\$12,5K or \$14.5K)
(New Venue 2026 Book Now Only!)

[Link to Wedding Weekend Page](#)



The In-Progress Interior & Exterior Upgrades (Fall 2026)





Culinary Arts by Chef Alexander

- ◆ Farm-to-Table bespoke menus crafted with uncompromising ingredient quality.
- ◆ Specialized dietary accommodations (Gluten-Free, Vegan, Allergy-Aware) integrated effortlessly at no extra charge.
- ◆ Private scheduled tasting appointments available in our dedicated culinary studio.

Culinary Arts by Chef Alexander

The NEW Wedding & Event Venue is situated on the picturesque cove on Lake Norman with breathtaking views that will make your wedding day unforgettable. But it is designed around Chef Inspired Cuisine the entire Wedding Weekend!

And Specialized menus for Corporate & Private Events, Turnkey Non-Profit Event,
Farm to Table Events and Pop Up Weekday Events!
Specializing in Dietary Accommodations!

Chef Alexander and his Team are the Exclusive Caterer, Beverage Services, Rentals, Event Co-ordination, Vendor Relations

Voted "BEST CATERER" for the 6th Year in a row! (Lake Norman Publications Readers)
BEST of 2025 Mooresville, N. C. Award Winner - "Caterer"
Charlotte Regional FILM Commission Approved

[Link to Catered By Chef Alexander Page](#)



All Weekend Catering Included

Award Winning Chef Attended Catering

4 hour Reception, Appetizer Garden Display on custom Wood Boards, 2 Display or Passed Apps

All Professional Service Staff included all weekend.

Elegant Staffed Served Buffet Dinner & Carving Station

Choice of Salad, 2 Proteins, 1 Starch, 1 Veg and Roll from the Chef created Menu.

Mini Dessert Shooters. (Guest Served both Proteins and NOT Either Or!)

Your Wedding Cake or Our Included Single Level Wedding Cake is professionally Cut by our Staff, Served on our Cake Plates and served to your guests.

(Customized Chef's Menu)

The All-Inclusive Wedding Weekend Packages will include a 6" Round, One Tier Cutting Cake with Matching Wedding Florals. (See Wedding Services)

Included in the Package (Choose ONE below)

#1 -Heavy Duty Disposal Square Dinner Plate set at Buffet or at the Dinner Table with Silver look Fork & Knife. Water Glass at Table.

#2 - White Porcelain Dinner Plate at Buffet Table or Dinner Table with real Silverware & Water Glass Set at Dinner Table.

Fully Plated Meal Served on Porcelain Dinnerware to the Table! (Optional - Add \$10 Per Guest)

During all Reception's, are Heavy Duty Disposal Square App. Plates, heavy Duty Silver look Fork and Black cocktail napkins. Your Wedding Cake or Our Provided Wedding Cake (Extra Cost), is professionally Cut by our Staff, Served on our Cake Plates and served to your guests.

We have a full Bakery for Custom Desserts and Wedding Cakes!

Rehearsal Dinner Included

Included in the Wedding Booking is the Private Indoor, Chef Prepared & Served Buffet for the Rehearsal Dinner with Tea, Lemonade, Beer & Wine Service for up to 20 Guests. All Staff Included!



Basic Menu Choice's (Chef Inspired additional choices available!)

Entrees - Fish

Salmon – Bourbon Maple Syrup & Lite Cayenne pepper or Tarragon Beurre Blanc

Charleston Style Crab Cakes with Remoulade

Shrimp Fra Diavolo - Creole style with Peppers, Onions, & Andouille Sausage

*Pan Seared, Blackened Mahi-Mahi with Coconut Cream *Sesame Sea Scallops wrapped with Bacon

Entrees - Italian

Italian Baked Ziti (Beef or Sausage or Cheese & Vegetarian)

3 Cheese Lasagna (Beef or Cheese & Vegetarian)

Tuscan Tortellini Pasta (Vegetarian or Chicken or Vegan Plant based Chicken)

Bow Tie or Penne Pasta with Marinara or Alfredo (Vegetarian, Chicken, Beef or Vegan Chicken)

Authentic Mexican Fiesta

Taco - Fajita - Nacho Bar Combo! (Comes with Chicken, Beef & Pork)

All the Toppings, Spanish Rice, Refried or Black Beans, , Fresh Salsa & Guacamole & Tortilla Chips

Sides

Creamy Garlic Smashed Red Potatoes

Parmesan & Parsley Smashed Red

Garlic & Herb Roasted Red Potatoes

Wild Mushroom Risotto Roasted Garlic & Herb Pilaf

Seasoned Roasted Vegetables

Grilled Asparagus in Lemon Butter

Sweet Potato Hash Maple Baked Beans Haricot Verts Mexican Street Corn Honey Cornbread

Jalapeno-Cheddar Cornbread Vinegar & Feta Slaw Garlic & Dill Potato Salad Southern Biscuits

*** Indicates Market Rate Pricing**

Custom Entrees by Request - Latin Fusion, Mediterranean, German & Indian Fusion



Basic Menu Choice's (Chef Inspired additional choices available!)

Salads

European Salad - Iceberg, Tomatoes, Cucumbers, Mozzarella, Balsamic or Herbed Ranch

Pear & Walnut Salad - Blue Cheese Crumbles & Champagne Vinaigrette

Salad of Baby Field Greens - Fresh Berries, Toasted Almonds, & Raspberry Vinaigrette

Classic Caesar - Shaved Parmesan, Croutons, in a House Caesar Dressing

Entrees - Chicken

Upon Request - Chef Approved Vegan Pulled Chicken)

Grilled Herbed Marinated Bistro Chicken (Or Add a Sauce - Chardonnay Cream, Tarragon Cream, Lemon Violette, Pineapple Salsa or Coconut Cream)

Tuscan Chicken - Sundried tomatoes, Sweet Onion & feta

Spinach & 3 Cheese Stuffed Chicken in a Chardonnay Cream

Lemon Chicken Piccata / Chicken Marsala / Chicken Parmesan (Light & Flaky Panko Breading)

Entrees - Beef

Herbed Rubbed Roast Beef / Mongolian Beef (Soy & Ginger Flank Steak with Scallions over Rice)

* Beef Brisket / Beef Short Ribs / Beef Pepper Steak (Onion & Peppers & Mushrooms Burgandy Sauce)

* Tender Sliced Beef Medallions in a Red Wine reduction Demi Glace

*Prime Rib with Au Jus & Horseradish Cream *(Carving Station)

*Filet Mignon with Bearnaise Southern (Carving Station)

Entrees - Pork

Pulled Pork with 2 BBQ Sauces (Sweet & Mild) **(Upon Request - Chef Approved Vegan Pulled Pork)**

Caribbean Braise Pork with Mango Chutney / Maple Balsamic Braised Pork Medallions

Tuscan Stuffed Pork Loin-Tomatoes, Spinach, & Feta

*** Indicates Market Rate Pricing**



Basic Menu Choice's (Chef Inspired additional choices available!)

Hors d'euvres (Display or Passed) Part of Event Package

Pepper-Jack & Pimento w/Pita Points	Bourbon BBQ Meatballs
Ultimate Bruschetta	Caprese Platter or Skewers
Spicy Thai Chicken Skewers	Baked Brie with Candied Pecans
Teriyaki Chicken Skewers	*Bacon Wrapped Scallops
Cornbread Mac & Cheese Popovers w/Apple Butter	Sun Dried Tomato Pesto & Goat Cheese Crostini
Shrimp Cocktail with a Tequila Lime Sauce	Mini Assorted Quiche
*Seared Tuna & Ginger Crostini	Grilled Garlic & Black Pepper Shrimp Skewers
Jerk Chicken & Pineapple Skewers	Buffalo Chicken Dip with Pita Points
Spinach Artichoke Dip with Pita Points	Dips with Optional Corn or Tri-Color Tortilla Chips
Fresh Fruit Platter with Chantilly Cream	Garden Crudites with House Herbed Ranch
Stuffed Jumbo Mushrooms (Italian Sausage & Feta Cheese - Spinach & Feta Cheese - *Crab)	
*Charcuterie Board Display with Flatbreads	Cheese & Fruit Board on a custom Wood Board

Desserts

Assorted Cookie and/or Brownies	Bourbon Pecan Bars	Coconut Bars
Triple Chocolate Brownie Trifle	Banana Pudding	<u>*Custom Cakes & Cupcakes</u>

Desserts in Mini Shooters Cups (Add \$5 pp)

Key Lime Pie, Chocolate Mousse, Cherry or Strawberry Cheesecake, or Banana Pudding

* Indicates Market Rate Pricing



Basic Menu Choice's (Chef Inspired additional choices available!)

Stations (Part of Package)

Mac & Cheese Bar- Chopped Chicken, Bacon, & Scallions

Mashed Potato Bar- Chopped Chicken, Port Gravy, Chopped Bacon, Shredded Cheddar, & Sour Cream

Hot Dog Bar- Beef Franks with Dog Chili, Nacho Cheese, Chopped Onion, Ketchup & Mustard

Mexican Bar (Chicken or Beef) Guac, Cheddar, Pico de Gallo, Queso, Lettuce, Tomato, Soft Shells, Tortilla

Gourmet Pasta Bar - Chefs Choice Penne or Farfalle Pasta with Roasted Tomato Marinara or Alfredo Sauce (With Chicken or On the Side). Served with grated Parmesan cheese.

Southern Shrimp & Grits Bar - Tail On Jumbo Shrimp, green onion, yellow stone ground grits.

Build Your Own Sliders: Or Chef Built On-Site

Pulled Pork with BBQ & Slaw

Mini Gourmet Hamburger (cheese, fixings, condiments)

Mini Crab Cake with Remoulade

Mini Buffalo Chicken: Blue Cheese or Ranch Spread

Mini Beef Tenderloin, Spinach & Gorgonzola Cheese (Chef Built Only!)

Chef Carving Station

Spiced & Roasted OR Stuffed Pork Loin

Turkey Breast with Cranberry Chutney Lamb with Mint Sauce

Beef Bistro Filet

*Prime Rib with Au Jus & Horseradish Cream

*Beef Tenderloin * Indicates Market Rate Pricing

Food Advisory - Consuming raw or under cooked meats, seafood, poultry, shellfish or eggs may increase your risk of food borne illness



Beverage Services Included

"Shoreline Serenity" - Wedding & Reception Weekend

A seamless, all-inclusive experience covering every essential detail for a perfect lakeside ceremony.

Included Reception Beverage Services - Infused Water, Sweet & Unsweet Tea **After Dinner Coffee Service** - 2 Mocktails (Wedding Couples Choice served in Clear Bev. Dispensers) Bar Set -Up, Garnishes, Coolers, Ice

Upgrade to the

"The Liquid Horizon" - Wedding & Reception Weekend

Everything in the standard package plus a curated selection of beers, wines and craft beers for a spirited celebration.

"The Liquid Horizon" 4 Hour Beer & Wine Bar

6 Beer's (Minimum of 3 Domestic, 1 Import and 2 Craft Beer (*) and (Cabernet & Merlot / White (Chardonnay & Pinot Grigio Wine)

Includes Bartenders

Upgrade "The Liquid Horizon" Package to Full House Liquor Bar, Beer & Wine Package - \$10 P.P ()**

Includes additional 2 Signature Cocktails, essential mixers, fresh garnishes, glassware/cups, bar tools, Non-Alcoholic: Sodas (Coke, Diet Coke, Sprite), Tonic, Club Soda, Sparkling Water, Juices (cranberry, orange, grapefruit), Bottled Water

Professional Bartenders

() Beer Brands for House Beer base on Inventory. Venue choice of Bottles, Cans poured into cups or Draft beer base on availability!)*

[Click to See Catering & Bar Services](#)



The Exclusive After-Party Solution

The Wedding Reception went Great, Everyone is Happy but Now What? Back to the Hotel Bar? Restaurants are Closed? And No Late Night Snacks?

No Other Wedding Venue at Lake Norman area has This After-Party Location! Cash Bar and a Baja Cafe "Street Food" Menu

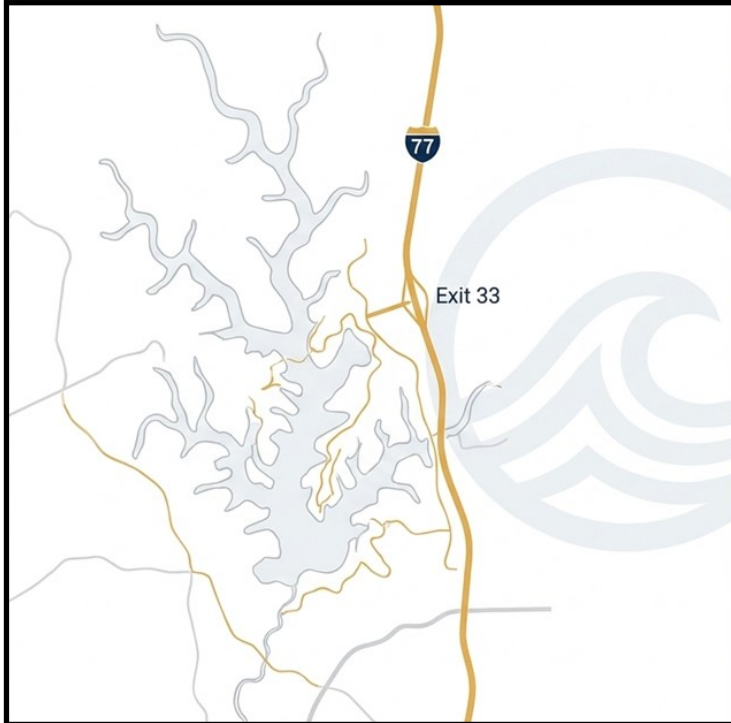
Your Private "After-Party" Space is Open until 2 am! Shuttle Service to -from the Wedding Venue 2 minutes away is also the After-Party Location. Shuttle Service to and from the Hotels and UBER & LIFT Services are available.

Visit the NEW "SoLuna Baja Cafe" inside the Mi Veracruz Mexican American Restaurant as a Dual Concept After-Party location, 2 Food Concepts and open 7 days a week, 11 am to 10 pm, and until 2 am for Weddings & Events!

[Link to the Weekend Wedding Page](#)







One Team.
One Contract.
Flawless Execution.

The Location
630 Williamson Rd, Mooresville NC.
Just 1.2 miles from I-77 at Exit 33.

The Accessibility
20 miles North of Charlotte, NC in the heart
of the region's fastest-growing suburb.
Immediate proximity to 3 partner hotels.

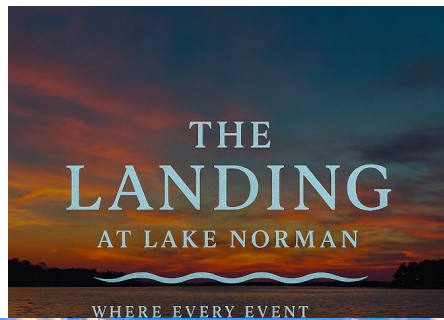
**Hold your date and build your
bespoke ecosystem today.**

Location & FAQ

The Landing at Lake Norman Wedding & Event Venue is located in Mooresville, NC on the Shores of Lake Norman (8 miles x 34 miles), just 1.2 Miles from Interstate 77 at Williamson Road (Exit 33). In one of the fastest growing Suburbs in the Nation, 10 minutes from the Top Historic Downtown Mooresville (circa 1850) and 20 miles north of Charlotte, NC.

Main Venue Location, Off-Site Parking & "After-Party" Location, Loading & Unloading at the Venue, Backup Plans for Outdoor Weddings: Weather, Tents, and Vendor Coordination

[Link to the Venue Location & FAQ Page](#)



Beyond Weddings: "The Dockside" - Weekday Corporate & Special Events Corporate & Community Experience

Boutique Outdoor & Indoor Venue for up to 100 guests! (*)

* Lake Front Corporate & Private Events * * Full Outdoor Farm to Table Events *

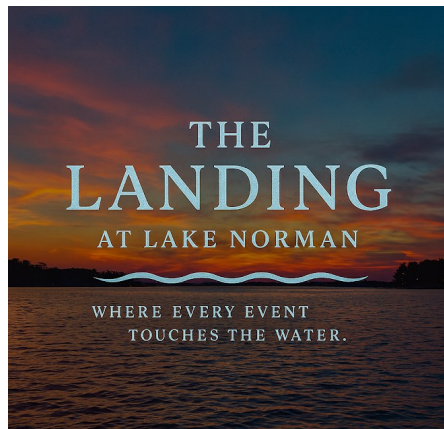
* Private Chef Catered Dinners with a View of Lake Norman

* Private & All Day Weekday Corporate Meetings and More! *

All Inclusive Corporate & Private Event Venue - Catering - Bar Services

* Venue with Tent & Rentals Included * Off-site Parking with "after-party" 2nd Venue until 2 am! *

Turnkey Non-Profit Waterfront Indoor & Outdoor Fundraiser Events



**"The Dockside" - Weekday Corporate & Special Events
" Corporate & Private Event Venue with Embedded Services" "Catering
Beverage Services - Rentals - Staff"**

Corporate Inside Lake View Meeting Space is available weekdays for up to 20 Guests from 8 am to 5 pm. Includes Coffee, Waters, Light Continental Breakfast, Mid day Meeting Snacks & Corporate Chef Inspired Buffet Lunch (2 Proteins, 1 Starch, 1 Veg, Roll, Teas)

\$1000 flat rate. All Day during the Week (Monday to Thursday, with Optional Fridays)

Weekday & Evening Private Catered Events - Cost is \$1000 for up to 20 Guests and includes Inside Private Venue & Chef Prepared & Served Buffet Dinner with Beer & Wine Service.

Indoor & Outdoor Events Venue with Embedded Services" - By Quote Only

(After-hour Meeting Chef Prepared Dinner & Drinks) (Add \$50 Per Guest 10 guest Minimum)

(Off Season Availability 7 Days a week except Friday Nights)

"The Dockside" Corporate Meeting or Private Event Dinners



"The Dockside" Customized Corporate and Special Events

Add \$50 Per Guest to cover Meal's, Beverage Services, Tables, Chairs, Linens and Plating.

(NOTE: Our Caterer & Bar Services is the only exclusive vendor)

We do have Preferred Vendors for Florists, DJ's, additional Rentals, Transportation and Hotels).

1st Responders-Veteran Discounts-Non-Profit Giving Back!

We always provide a 10% Discount for all Events for 1st Responders, Veterans and Government Agency's. Just make sure your provide the agency validation. We are Veteran and former 1st Responder Owned!

Is Your Charitable Organization having an Event that's Needs a Venue, Catering and Bar Services all wrapped into one event? We can plan your entire Event for you!

Work with Us and we will discount 10% back to your registered 501-(C)(3)!

And that's just to Start!



Corporate & Private Event Catering

BBQ Event Menu Pricing

Backyard BBQ

Mixed Greens Salad (Honey Balsamic & Buttermilk Ranch)

Pulled Pork with 2 Sauces (Sweet & Vinegar)

Grilled Chicken, BBQ Chicken or Pulled Buffalo Chicken

Southern, Vinegar & Feta or Gourmet Slaw Mac & Cheese, Southern Maple Baked Beans

Sweet Rolls & Butter, Fresh Baked Cookies & Banana Pudding

Fancy Square Chinette, Reflection Cutlery Napkins

“The Lake” BBQ

Mixed Greens Salad (Honey Balsamic & Buttermilk Ranch)

Pulled Pork with 2 Sauces (Sweet & Vinegar) Grilled Chicken, BBQ Chicken or Pulled Buffalo Chicken Smoked Beef Brisket

Gourmet Green Apple & Cranberry Slaw, Southern Baked Triple Beans, Smoked Gouda Mac & Cheese

Sweet Rolls & Butter Fresh Baked Cookies & Banana Pudding

Fancy Square Chinette, Reflection Cutlery Napkins

Vegan Pulled BBQ & Pulled Chicken (Plant based, Chef Approved)

by BarVecue Smokehouse of NC



Corporate & Private Events

Bronze Package (Staff Served Buffet or Plated with Chef Fee & Additional Servers)

Full Garden Display Cocktail Hour on Custom Wood Boards

(Display's of Domestic & Imported Cheeses, Hummus, Veggies, Fruit, Pita Bread)

Choice of One Salad, Two Entrees, One Starch, One Veg, One Dessert, Rolls & Butter,

Infused Water, Tea, Sweet Tea Beverage Station, Fancy White Square Chinette, Reflection Silver Cutlery, Linen-Like Paper Dinner Napkin with Pocket (Choice of Color)

Cake Cutting & Fancy White Square App & Cake Plates

Silver Package (Staffed Served Buffet or Plated with Chef Fee & Additional Servers)

Silver Package but Add One Vegetarian & One Protein Appetizer during Cocktail Hour

Upgraded Poly Linen Dinner Napkin (In-house)

Gold (Staffed Buffet or Plated with Chef Fee and Additional Servers Required)

Silver Package but Add Real Dinnerware (Salad & Dinner) and Silver Flatware (Salad, Dinner Fork & Knife)

Water Goblets at each dinner place setting

(2 Staff minimum per Guest Count or Staff Plated Dinner)

Chef Plating Fee



PHOTOS

PLATED

Catering





PHOTOS



Weddings





PHOTOS

Limited Custom Cakes





PHOTOS

Small Plates,

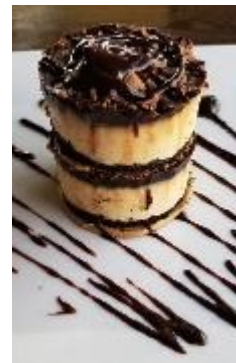
Appetizers

Desserts





PHOTOS
Appetizers
&
Desserts





Event Rentals

We Proudly Partner with Darby Decor & Rental

(One Stop Shop with Rentals Directly Contracted between Client and Our Rental Company Partners)

Additional Full Wedding Decor (not limited to) Round, Rectangle & High Top Tables, Table Linens, Event & Wedding Chairs, Large Event Tents, Gift Table Accessories, Arches, Sofas, Dessert & Appetizer Table Display & Cake Stands, Florals (silk & Real), Specialty Goblet, Champagne & China, Guest Seating Boards, Personal DJ Speakers, Sweetheart Tables, Specialty Place Cards, Photo Walls, and more



Darby Design, Decor, Elegant Rentals & Floral Services
(704)400-2575

<https://www.darbydecorandrentals.com/shop?page=4>



What types of Services do you provide?

We offer Drop & Set Catering, Full-Service Catering and Private Chef Catering.

We have Rental Company Partners that you will Contract Direct with and with coordinate with them.

Do you do to accommodate Guest Dietary Issues?

We can accommodate most Guest special dietary concerns (Gluten Free, Vegetarians, Vegans and other Dietary issues & Allergies). We do not Charge Extra for this service. We just ask that these special needs are addressed in the meeting with the Chef prior to your event, can have special meals made, as well as special signs at the event.

Can we Sample Food?

We are happy to offer the opportunity for food tastings once you have chosen a sample menu within the Proposal stage. **Scheduled Tastings** are **By Appointment Only** and normally, on **Tuesday & Wednesday Evenings**, and are determined by availability of the Executive Chef and/or Event Coordinator.

A “general” catering menu tasting is limited to two people. For a “Custom Menu Specific” Tasting, there is a charge of \$10 per person and includes a tasty beverage. (Your payment will be credited towards your event for these charges on your final invoice, if we are chosen as your caterer.)