



McWALLY'S

EATS & DRINKS • BOWLING • LASER TAG



The Ultimate **EVENT** Planning Guide

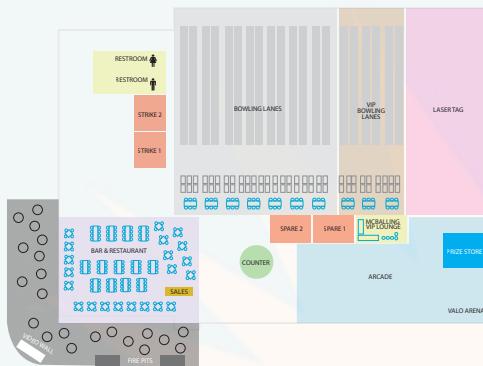
Contact Events@McWallys.com
or Scan Here to Submit Your Inquiry



Fuquay-Varina's Premier Event Destination

This Event Planning Guide is your key to creating incredible moments at McWally's, where excitement meets convenience all under one roof. Whether you're organizing a birthday bash, corporate outing, or group celebration, we've got the perfect blend of entertainment and hospitality.

From high-energy laser tag and LED-lit bowling lanes to our full-service restaurant, modern arcade and dynamic sports bar, McWally's has something for everyone.



BOWLING



Get ready for high-energy fun with our cutting-edge 20-lane bowling experience—featuring a private, 6-lane VIP suite outfitted with SPARK, the immersive projection-mapped system that transforms your game with stunning interactive visuals.

Enjoy advanced Sync scoring, on-screen interactive games and plush lounge-style seating for added comfort and convenience.

Elevate your experience with full-service food and drinks delivered right to your lane by a dedicated server.

ARCADE

Packed with 60+ of the hottest games, thrilling challenges, and unbeatable prizes, our arcade is the perfect destination for gamers of all ages. Play games and earn points to be redeemed at the Redemption Counter for big and small prizes.

VALO ARENA

Experience the world's first mixed reality playground—an immersive, free-roam adventure for up to 6 players. Using full-body tracking and cutting-edge technology, this dynamic environment blends video gaming with real-world movement—no headsets or gear required. It's an active, hands-free experience that's thrilling for kids, teens, and adults alike.

LASER TAG

Dive into 5,000 square feet of themed laser tag action! Designed for all ages, this high-energy arena delivers fast-paced, team-based gameplay that's packed with adrenaline and excitement.

EVENT SPACES

McWally's is built for celebrating—no matter the size of your group or the style of your event. Our venue features four spacious party rooms with adjustable accordion doors, allowing for flexible layouts that can be customized to fit your needs, whether you're hosting an intimate gathering or a large-scale celebration.

Looking for something bigger? Reserve additional areas throughout the venue, including our private VIP Bowling Suite, the lively Outdoor Patio, the full-service Restaurant & Bar—or even the entire facility for a truly exclusive experience. Perfect for groups from 10 to 1,000 guests.

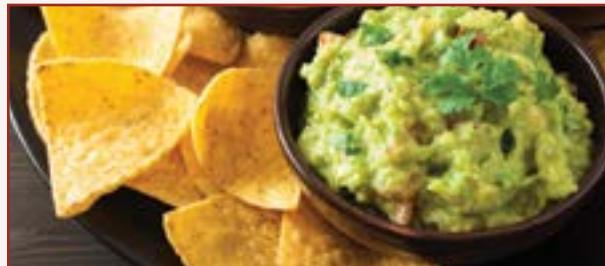
RESTAURANT & BAR

Great food meets great vibes with menus designed for maximum flavor and fun. Choose from multiple dining and bar spaces tailored to fit any event—big or small.

Kick back in our main restaurant & bar, featuring wall-to-wall TVs for the ultimate game-day atmosphere. Head outside to our indoor/outdoor bar and patio, where community tables, cozy fire pits, and a built-in live music stage create the perfect setting for laid-back gatherings and lively celebrations.



With seating for over 300 guests, there's plenty of room for everyone to enjoy the food, drinks, and entertainment that make every event unforgettable.



Breakfast

\$22 /per person

Seasonal Fruits & Berries ^(GF, V)

Assorted Individual Yoghurts

Assortment of Freshly Baked Breakfast Pastries, Muffins, Honey Butter & Preserves

Farm Fresh Scrambled Eggs ^(GF)

Traditional Hashbrowns ^(GF, V)

Applewood Smoked Bacon

Breakfast Sausage

Hydration Station

Assorted Chilled Fruit Juices

Regular & Decaffeinated Coffee

Appetizers

\$26 /per person

Please Select Four

Each Additional Appetizer \$5 /Person

BBQ Pork Egg Rolls

Crispy Buffalo Cauliflower Bites ^(GF)

Bacon Wrapped Shrimp ^(GF)

Cheeseburger Sliders

Buffalo Chicken Sliders

White Bean Hummus ^(V)

Grilled Veggie Quesadilla

Creamy Spinach Artichoke Dip & Chips

House-Made Guacamole & Chips ^(V)

Pork or Chicken Potstickers

Vegetable Spring Rolls ^(V)

Chicken Tenders

Pretzel Bites & Queso

Roasted Garlic & Tomato Bruschetta ^(V)

Bone-In Chicken Wings

Choose Up to Two Flavors:

Buffalo | Chipotle Honey Hot | Sweet & Smokey BBQ

Garlic Parmesan | Honey Habanero Dry Rub

Buffalo Lemon Pepper Dry Rub



All food and beverage items will have applicable tax and gratuity added to the total.

(GF) GLUTEN FREE (V) VEGETARIAN

*Contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. Not all ingredients are listed in the menu.



Lunch Break

\$24 /per person

STARTER

Fresh Fruit Platter (GF, V)

SALADS

Please Select One

Caesar*

Crisp Romaine, Aged Parmesan, Rustic Croutons, Caesar Dressing

Greek

Romaine, Feta Cheese, Olives, Red Onions, Cucumber, Honey-Balsamic Vinaigrette

PROTEINS

Please Select Three

Smoked Turkey

Salami

Chicken Salad

Brown Sugar Ham

Grilled Portobello Mushrooms

Pepperoni

Applewood Smoked Bacon

Comes With

Assorted Sandwich Rolls

Assorted Bags of Chips

Sliced Cheeses

Includes Cheddar, Swiss, Pepperjack, Provolone

Toppings

Includes Shaved Lettuce, Red Onion, Dill Pickle Chips, Fresh Jalapeños, Sliced Tomatoes, Pickled Onions, Chipotle Baja Sauce, Pesto Aioli, Mayonnaise, Ketchup, Mustard, Vinegar & Oil

Hand-Crafted Pizza Bar

\$24 /per person

****Gluten Free Crust Available Upon Request****

FRESH SALADS

Please Select One

Garden

Seasonal Greens, Oven Roasted Tomatoes, Fresh Mozzarella, Toasted Sunflower Seeds

Dressings: Buttermilk Ranch, Honey-Balsamic Vinaigrette, Honey Mustard, Caesar, Bleu Cheese

Caesar*

Romaine, Aged Parmesan, Rustic Croutons, Caesar Dressing

16" PIZZAS

Please Select Three

Original Cheese

Marinara, Mozzarella, Provolone, Aged Parmesan

Pepperoni

Marinara, Mozzarella, Large Slice Pepperoni, Fresh Basil

Andouille

Basil Pesto, Mozzarella, Andouille Sausage, Bell Peppers, Red Onion, Fresh Jalapeños

Margherita

Fresh Mozzarella, Oven Roasted Tomatoes, Balsamic Reduction, Fresh Basil

BBQ Chicken

Sweet & Smoky BBQ, Mozzarella, Grilled Chicken, Applewood Bacon, Red Onion, Cilantro

Roasted Veggie

Basil Pesto, Fresh Mozzarella, Oven Roasted Tomatoes, Mushrooms, Bell Peppers, Red Onion

The Works

Marinara, Mozzarella, Pepperoni, Mushrooms, Olives, Grilled Onions & Peppers

Chicken Alfredo

Basil Pesto Alfredo, Mozzarella, Grilled Chicken, Grilled Onions, Mushrooms, Fresh Basil

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Fajita & Taco Bar

\$28 /per person

STARTERS

House Made Salsa, Guacamole & Tortilla Chips ^(V)

PROTEINS

Please Select Two

Honey Chipotle Chicken ^(GF)

Cajun Seared Shrimp* ^(GF)

Marinated & Grilled Steak ^(GF)

Chopped Pork ^(GF)

Fire Grilled Portobello Mushrooms ^(GF, V)

COMES WITH

Flour & Corn Tortillas

Salsa Verde

Grilled Peppers

Caramelized Onions

Sour Cream

Cheddar Jack Cheese

Cotija Cheese

Shaved Lettuce

Pico de Gallo

Fresh Jalapeños

Spanish Rice

Chopped Slaw

Pinto Beans

Build Your Own Greens

\$24 /per person

GREENS

Romaine

Arugula

Spinach

Iceberg

MEAT, SEAFOOD & OTHER PROTEINS

Please Select Two

Grilled Chicken Breast ^(GF)

Hickory Smoked Ham ^(GF)

Oven Roasted Turkey ^(GF)

Grilled & Sliced Steak ^(GF)

Blackened Shrimp* ^(GF)

Seasoned Tofu ^(GF, V)

Fire Grilled Portobello Mushrooms ^(GF, V)

COMES WITH

Assorted Dressings

Cheeses

Including Cheddar Jack, Cotija, Fresh Mozzarella

Toppings

Including Avocado, Cucumbers, Tomatoes, Peppers, Pickled Onions, Olives, Fresh Jalapeños, Hard Boiled Eggs, Toasted Sunflower Seeds, Rustic Croutons

All food and beverage items will have applicable tax and gratuity added to the total.

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Carolina Style BBQ

\$27 /per person

SALADS

Please Select One

Garden

Seasonal Greens, Oven Roasted Tomatoes, Fresh Mozzarella, Toasted Sunflower Seeds
Dressings: Buttermilk Ranch | Honey Mustard
Honey-Balsamic Vinaigrette | Caesar | Bleu Cheese

Caesar*

Crisp Romaine, Aged Parmesan, Rustic Croutons, Caesar Dressing

PROTEINS

NC Style Chopped BBQ Pork ^(GF)

BBQ Grilled Chicken ^(GF)

Add BBQ Pork Ribs + \$3 /guest

COMES WITH

Skillet Cornbread & Honey Butter

SIDES

Please Select Four

Chopped Slaw

Campfire Beans

Collard Greens

Potato Salad

Macaroni & Cheese

Cheezy Corn

Southern Comforts

\$32 /per person

STARTER

Carolina Crab Dip

Buttered Toast, Lemon

SALADS

Please Select One

Garden

Seasonal Greens, Oven Roasted Tomatoes, Fresh Mozzarella, Toasted Sunflower Seeds
Dressings: Buttermilk Ranch | Honey-Balsamic Vinaigrette | Honey Mustard | Caesar | Bleu Cheese

Caesar*

Crisp Romaine, Aged Parmesan, Rustic Croutons, Caesar Dressing

MAINS

Please Select Two

Shrimp & Grits

Parmesan Grits, Chipotle Cream, Grape Tomatoes

Fried Catfish

Cajun Remoulade, Tartar, Lemon

Cajun Pasta

Andouille Sausage, Bell Peppers, Grape Tomatoes, Cajun Cream, Grilled Chicken

Meatloaf

Smoky Maple Bourbon Glaze

Pulled Pork

Mac & Cheese

COMES WITH

Skillet Cornbread & Honey Butter

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The Southern Table

\$38 /per person

SALADS

Please Select One

Garden

Seasonal Greens, Oven Roasted Tomatoes, Fresh Mozzarella, Toasted Sunflower Seeds
Dressings: Buttermilk Ranch | Honey-Balsamic Vinaigrette | Honey Mustard | Caesar | Bleu Cheese

Caesar*

Crisp Romaine, Parmesan, Rustic Croutons, Caesar Dressing

MAINS

Please Select Two

Prime Rib

Rosemary, Roasted Garlic, Creamy Horseradish Sauce, Au Jus

Fire Grilled Airline Chicken (GF)

Honey Hot Glazed Ham

Red Wine Braised Beef Short Ribs (GF)

Blackened Mahi (GF)

COMES WITH

Assortment of Fresh Vegetables & Cheeses

Parker House Rolls & Honey Butter

SIDES

Please Select Two

Garlic Mashed Potatoes

Roasted Broccoli

Southern Style Green Beans

Roasted Red Potatoes

\$50 ^Carving Station Fee/ 30 Guest Minimum

Sweets

\$3 per item /per person

Must accompany a food station

Freshly Baked Chocolate Chip Cookies

Ghirardelli Triple Chocolate Brownies

Assorted Cheesecake Bites

Tuscan Tiramisu

Lemon Bars



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Party Platters

Must accompany a food station

10 Servings per Platter

Say Cheese	\$75
Assortment of Imported & Domestic Cheeses, Fresh Fruit, Assorted Crackers	
Antipasto	\$85
Cured Italian Meats & Cheeses, Grilled Vegetables, Marinated Olives, White Bean Hummus, Grilled Baguette	
Seasonal Fresh Fruit	\$50
Fresh Vegetables	\$55
Fiesta!	\$65
Grilled Quesadilla, Loaded Nachos, House-Made Guacamole, Fire Roasted Salsa. Served with Tortilla Chips	
Rollin	\$70
BBQ Pork Egg Rolls, Vegetable & Chicken Spring Rolls Served with Soy Ginger Sauce	
Sliders	\$65
Cheeseburger, Pulled Pork, Buffalo Chicken	
BBQ Pork Egg Rolls	\$60
Bacon Wrapped Shrimp <small>(GF)</small>	\$70
Cheeseburger Sliders	\$65
Buffalo Chicken Sliders	\$65
Grilled Veggie Quesadilla	\$60
Pretzel Bites & Cheese Fondue	\$50
Roasted Garlic & Tomato Bruschetta <small>(V)</small>	\$48
Chicken Wings	\$65
<i>Choose Up to Two Flavors:</i>	
Buffalo Chipotle Honey Hot Sweet & Smokey BBQ	
Garlic Parmesan Honey Habanero Dry Rub	
Buffalo Lemon Pepper Dry Rub	
Spinach Artichoke Dip & Crispy Tortilla Chips	\$45
Cheese Fondue Dip & Crispy Tortilla Chips	\$45
Guacamole & Crispy Tortillas Chips <small>(V)</small>	\$48
Crispy Chicken Tenders	\$65
<i>Choice of Dipping Sauces</i>	
Veggie <small>(V)</small> or Chicken Spring Rolls	\$55
Chicken Alfredo	\$19
Soy Ginger Sauce	

16" Pizzas

Must accompany a food station

Original Cheese	\$16
Marinara, Mozzarella, Provolone, Aged Parmesan	
Pepperoni	\$18
Marinara, Mozzarella, Large Slice Pepperoni, Fresh Basil	
Cheeseburger	\$20
Sweet Marinara, Mozzarella, Cheddar, Seasoned Hamburger, Red Onion, Pickles & Mustard	
Margherita	\$18
Fresh Mozzarella, Oven Roasted Tomatoes, Balsamic Reduction, Fresh Basil	
BBQ Chicken	\$20
Sweet & Smoky BBQ, Mozzarella, Grilled Chicken, Applewood Bacon, Red Onion, Cilantro	
Roasted Veggie	\$18
Basil Pesto, Fresh Mozzarella, Oven Roasted Tomatoes, Mushrooms, Bell Peppers, Red Onion	
The Works	\$20
Marinara, Mozzarella, Pepperoni, Mushrooms, Olives, Grilled Onions & Peppers	
Chicken Alfredo	\$19
Basil Pesto Alfredo, Mozzarella, Grilled Chicken, Grilled Onions, Mushrooms, Fresh Basil	



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BEVERAGE MENU

NON-ALCOHOLIC

Includes: Coca-Cola canned beverages, bottled water, sweetened & non-sweetened iced tea
Unlimited \$5 /per person

BEER & WINE PACKAGE

Includes: 16oz domestic draft beers, house wine, fountain drinks & bottled water
\$8 Per Ticket Price (1 ticket = 1 drink)

STANDARD BAR PACKAGE

Includes: 16 oz. draft beers, any domestic bottle of beer, seltzer, house wine, well liquor, mixers, fountain drinks & bottled water
\$10 Per Ticket Price (1 ticket = 1 drink)

PREMIUM BAR PACKAGE

Includes: 16 oz. draft beers, any craft bottle of beer, seltzer, house wine, well, call and premium liquor, mixers, fountain drinks & bottled water
\$12 Per Ticket Price (1 ticket = 1 drink)

HOSTED BAR

Charges based on consumption

CASH BAR

Guests are Responsible for their own beverage purchases

Standard liquor brands might include - Smirnoff Vodka, Jack Daniel's, Bacardi Rum, Captain Morgan Spiced Rum, Jose Cuervo Tequila, Dewar's Scotch, Tanqueray Gin

Premium liquor brands might include - Grey Goose, Ketel One, Tito's, Crown Royal, Maker's Mark, Bombay Sapphire Gin, Patron Tequila, Bailey's

All food and beverage items will have applicable tax and gratuity added to the total.

EVENT INQUIRY FORM

Today's Date _____

Name _____ Organization/Guest of Honor _____

Address _____ City _____ State _____ Zip _____

Phone _____ Fax _____ Email _____

Referred By _____ Number of Guests _____ Preferred Party Date _____

Preferred Party Start Time (check one) 10am 12pm 2pm 4pm 6pm 8pm

<input type="checkbox"/> Breakfast	\$22++ pp _____
<input type="checkbox"/> Appetizers	\$26++ pp _____
<input type="checkbox"/> Lunch Break	\$24++ pp _____
<input type="checkbox"/> Pizza Bar	\$24++ pp _____
<input type="checkbox"/> Fajita & Taco Bar	\$28++ pp _____
<input type="checkbox"/> Build Your Own Greens	\$24++ pp _____
<input type="checkbox"/> Carolina Style BBQ	\$27++ pp _____
<input type="checkbox"/> Southern Comforts	\$32++ pp _____
<input type="checkbox"/> The Southern Table	\$38++ pp _____
<input type="checkbox"/> Party Platters 10 servings per platter	

Must accompany party package. Serve up to 10 guests per platter.

<input type="checkbox"/> Say Cheese	\$75++ _____
<input type="checkbox"/> Antipasto	\$85++ _____
<input type="checkbox"/> Seasonal Fresh Fruit ^(GF, V)	\$50++ _____
<input type="checkbox"/> Fresh Vegetables ^(GF, V)	\$55++ _____
<input type="checkbox"/> Fiesta!	\$65++ _____
<input type="checkbox"/> Rollin	\$70++ _____
<input type="checkbox"/> Sliders	\$65++ _____
<input type="checkbox"/> Spinach Artichoke Dip & Crispy Tortilla Chips	\$45++ _____
<input type="checkbox"/> Cheese Fondue Dip & Crispy Tortilla Chips	\$45++ _____
<input type="checkbox"/> Guacamole & Crispy Tortillas Chips ^(V)	\$48++ _____
<input type="checkbox"/> Crispy Chicken Tenders	\$65++ _____
<input type="checkbox"/> Veggie (V) or Chicken Spring Rolls	\$55++ _____
<input type="checkbox"/> Chicken Wings	\$65++ _____
<input type="checkbox"/> BBQ Pork Egg Rolls	\$60++ _____
<input type="checkbox"/> Bacon Wrapped Shrimp ^(GF)	\$70++ _____
<input type="checkbox"/> Cheeseburger Sliders	\$65++ _____
<input type="checkbox"/> Buffalo Chicken Sliders	\$65++ _____
<input type="checkbox"/> Grilled Veggie Quesadilla	\$60++ _____
<input type="checkbox"/> Pretzel Bites & Cheese Fondue	\$50++ _____
<input type="checkbox"/> Roasted Garlic & Tomato Bruschetta ^(V)	\$48++ _____

16" Pizzas

<input type="checkbox"/> Original Cheese	\$16++ _____
<input type="checkbox"/> Pepperoni	\$18++ _____
<input type="checkbox"/> Cheeseburger	\$20++ _____
<input type="checkbox"/> Margherita	\$18++ _____
<input type="checkbox"/> BBQ Chicken	\$20++ _____
<input type="checkbox"/> Roasted Veggie	\$18++ _____
<input type="checkbox"/> The Works	\$20++ _____
<input type="checkbox"/> Chicken Alfredo	\$19++ _____

EVENT BEVERAGES

Non-Alcoholic Beverages

Includes: Coca-Cola canned beverages, bottled water, sweetened & non-sweetened iced tea

\$5++ pp unlimited _____

Beer / Wine Package

Includes: 16oz domestic draft beers, house wine, fountain drinks & bottled water

\$8++/Ticket _____

Standard Bar Package

Includes: 16 oz. draft beers, any domestic bottle of beer, seltzer, house wine, well liquor, mixers, fountain drinks & bottled water

\$10++/Ticket _____

Premium Bar Package

Includes: 16 oz. draft beers, any craft bottle of beer, seltzer, house wine, well, call and premium liquor, mixers, fountain drinks & bottled water

\$12++/Ticket _____

Hosted Bar Charges Based on Consumption++

Cash Bar

ENTERTAINMENT & ENHANCEMENTS

(Please make your selections below)

Bowling Lane(s)/Hour (6-8 per lane) _____

Regular Lanes _____ VIP Lanes _____

Laser Tag (Up to 6 per game) _____

Valo Arena (Up to 6 per game) _____

Arcade Game Play- Load Up & Save _____

 Arcade games range from 5-25 credits/game

150 Credits (\$30 Value) \$25 _____

228 Credits (\$45 Value) \$35 _____

350 Credits (\$70 Value) \$50 _____

750 Credits (\$150 Value) \$100 _____

Party Room

Your Party is not confirmed until a contract is created by McWally's. Please send completed Request Form to:
Email: Events@McWallys.com or mail/drop-off to:
McWally's, 1475 N. Judd Pkwy NE, Fuquay-Varina, NC 27526.

Scan Here to
Submit Inquiry



All food and beverage items will have applicable tax and 18% gratuity added to the total. All parties require a 50% non-refundable deposit and must be booked through the group sales department. Minimum guest count of 20 required for event menus.