



Holiday EVENT Planning Guide

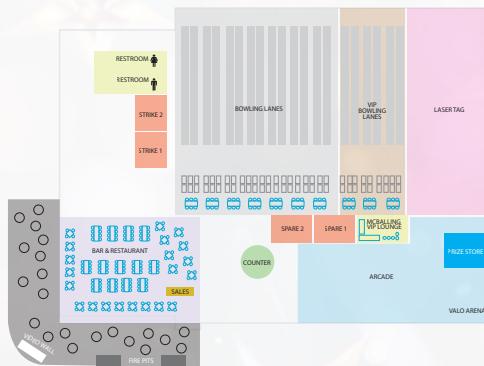
Contact Events@McWallys.com
or Scan Here to Submit Your Inquiry



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)

Caprese Skewers (GF, V)

Marinated Tomatoes, Fresh Mozzarella, Basil, Balsamic

Prime Rib & Goat Cheese Bruschetta (+ \$2/pp)

Goat Cheese, Prime Rib, Chives

Smoked Salmon Crostini (+ \$2/pp)

Cream Cheese, Smoked Salmon, Cucumber, Chives

Mini Beef Wellington (+ \$2/pp)

Seared Tenderloin, Puff Pastry, Horseradish Cream



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

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.



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.

(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.



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

COMES WITH

Skillet Cornbread & Honey Butter

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 | Bleu Cheese | Caesar
Honey-Balsamic Vinaigrette | Honey Mustard

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

Citrus Brined Roasted Turkey Breast

Sage & Rosemary Gravy

Pulled Pork Mac & Cheese

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.



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)

Citrus Brined Roasted Turkey Breast

Sage & Rosemary Gravy

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

Traditional Holiday Stuffing

Sweet Potato Mash ^(GF, V)

Grilled Asparagus ^(GF, V)

\$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

Red Velvet Cake

Blueberry Cobbler Cheesecake

Pumpkin Pie Cheesecake



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.



Holiday Platters

Designed to serve up to 20 Guests

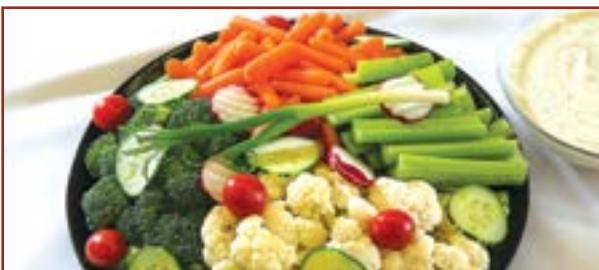
Prime Rib Bruschetta	\$165
Smoked Salmon Crostini	\$155
Mini Beef Wellington	\$180
Caprese Skewers	\$85
Red Velvet Cake	\$95
Blueberry Cobbler Cheesecake	\$145
Pumpkin Pie Cheesecake	\$145



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.



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	



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.



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.

