

Host Your Next Event

at

Cabarrus Arena & Events Center



4751 NC Highway 49 North - Concord, NC 28025
704.920.3988 lcivesay@cabarrusarena.com



Thank you for considering Cabarrus Arena & Events Center for your upcoming event. If you have not yet visited our venue, I invite you to see our spaces and learn about all of the services we offer. The staff at Cabarrus Arena & Events Center take great pride in making your event a memorable one for you and your guests. We want you to feel confident that your expectations will not only be met, but hopefully exceeded.

This document contains information on our event spaces, menus, pricing, and other details to help plan your event. There are many menu selections to choose from; please know we are happy to accommodate special requests whenever possible.

I look forward to meeting you and helping you plan your perfect event.

Sincerely,

Lauren Livesay

Sales & Marketing Manager

704.920.3988

llivesay@cabarrusarena.com

Rental Spaces

Cabarrus Rooms

5,000 square foot space with Cabarrus Room Lobby included and seating for up to 200 guests - \$1,800



Gold Hall 2

10,000 square foot space with Gold Hall Lobby included and seating for up to 250 guests - \$1,800



Rental Spaces

Gold Hall I

20,000 square foot space with Gold Hall Lobby included and seating for up to 400 guests - \$2,200



Event Center B

30,000 square foot space with seating for up to 500 guests - \$2,400



Equipment Rentals

Cabarrus Arena & Events Center's catering package includes the use of reception tables, chairs, linens, flatware, and up to ten additional rectangular tables . Additional equipment can be rented for the event at the cost listed below.

Additional Equipment

- Banquet Chairs - \$4
- Dance Floor - \$150
- 4'x8' Stage Panel - \$40/Panel
- Projection Screen - \$50
- LCD Projector - \$100
- Draped Table for Overhead Projector - \$10
- Easel - \$15
- Podium - \$15
- Microphone Stand - \$10
- Gold Stanchion - \$15
- Coat Rack - \$10
- Cream Archway - \$150
- 3' Pipe & Drape - \$2/foot
- 8' Pipe & Drape - \$3/foot
- 12' Pipe & Drape - \$10/foot

All rental items must be arranged prior to event to ensure availability

Additional services and items are available upon request

Food & Beverage

Whether your event hosts fifty guests or five hundred, we are able to meet and exceed your food and beverage expectations. Menu selection is an important piece of your event and we take pride in customizing it to fit your individual requests.

With professional, courteous staff, and extensive menu selections, we are honored to assist in making your day extraordinary. The following menu items are a small selection of what Cabarrus Arena & Events Center has to offer for your special day. The full menu is available upon request. Please note, all Food & Beverage prices are subject to a 20% service charge plus sales tax.

"I was pleased to learn that Cabarrus Arena & Events Center manages all food and beverage on site. This was one less vendor I had to juggle! The food and beverage staff prepared the most amazing meal for all 200 of our wedding guests."

– Nichole, Wedding Wire Review



Food & Beverage

THE CABARRUS ARENA DINNER BUFFET

A two entrée buffet that includes two entrées, one vegetable, one starch, salad, rolls, dessert, and two non-alcoholic beverages

\$28* per person

SALADS

Spring Mix Salad

Tomato, Cucumber, Red Onion, and Croutons with a Choice of Two Dressings

Spinach Salad

Mandarin Oranges, Strawberries, Toasted Walnuts, and a Raspberry Vinaigrette

VEGETABLES

Green Beans

Tender Green Beans with Sauteed Onions & Bacon

Ginger-Garlic Carrots

Roasted Carrots Caramelized with Ginger & Garlic

Seasonal Vegetables

Fresh from the Market - Steamed or Roasted

Fried Okra

Crispy Golden Brown

Steamed Broccoli

Tender Broccoli with Fresh Garlic

Roasted Brussels Sprouts

with Crispy Bacon

STARCHES

Mashed Potatoes

Fresh Whipped Mashed Potatoes

Wild Rice Pilaf

Mixed Rice Seasoned to Perfection

Garlic Cheese Grits

Creamy Garlic Grits with Sharp Cheddar

Macaroni & Cheese

Homemade Macaroni with White Cheddar Cheese Sauce

Sweet Potato Casserole

Sweet Potatoes with a Marshmallow Top



Food & Beverage

ENTRÉES

Ginger-Soy Flank Steak

Marinated with Sautéed Peppers & Onions

Pecan Crusted Chicken

Ground Pecans with Maple Syrup

Chicken Marsala

Baked with Mushrooms & Marsala Wine

Lemon Pepper Cod

Baked with Basil Crumb Topping

Low Country Shrimp & Grits

Creamy Cheddar Grits with Andouille Sauce
(add \$2 per guest)

Pork Chop

Golden Brown with White Pepper Gravy

Pasta Primavera

Fresh Vegetables, Penne Pasta, and a Garlic-Parmesan
Cream Sauce



If you don't see what would you like , don't worry! This is a sample menu
and we have **many** more options and customizations available

Food & Beverage

PRESENTATION & SPECIALITY ITEMS

*Prices vary depending on guest count

APPETIZERS

Fresh Fruit Platter

Delicious Blend of Seasonal Fruit Artistically Displayed with Garnish

Vegetable Crudités

Delicious Blend of Seasonal Vegetables Artistically Displayed with Garnish and Dips

Charcuterie Board

Assortment of Local Meats and Cheese

Shrimp Cocktail

with a Zesty Homemade Sauce

Crab Stuffed Mushrooms

Mushrooms Stuffed with Blend of Crab Meat & Spices

Buffalo Chicken Skewers

Brushed with Hot Sauce and Served with Cucumber Dip



CHEF ATTENDED CARVING STATION

Slow Roasted Prime Rib of Beef

Au Jus, Horseradish Cream, Whole Grain Mustard

Herb Roasted Pork Loin

Georgia Peach BBQ Sauce, Whole Grain Mustard, Caramelized Apples

Smoked Turkey Breast

Cranberry Compote, Savory Herb Gravy

Honey & Brown Sugar Virginia Ham

Whole Grain Mustard

Roasted Tenderloin of Beef

Wild Mushroom Demi-Glace, Horseradish Cream





Bar Packages

Cabarrus Arena & Events Center offers many options for bar packages. If you choose to have a hosted bar, you are billed for all drinks according to the final number of guests. Alcoholic beverages will not be served past 11:00pm and will be cleared one hour before event's end.

OPTION 1 BEER & WINE

To include: Budweiser, Bud Light,
Miller Light, Coors Light, Stella
Artois, Yuengling
\$7* per glass for Cash Bar

Josh Cellars Chardonnay &
Cabernet, Biltmore White
Zinfandel, KRIS Pinot Grigio, J. Lohr
Estates Los Osos Merlot
\$8* per glass for Cash Bar

Pepsi & Diet Pepsi

Limited Hosted Bar:
First Three Hours @ \$24* per guest

OPTION 3 CASH BAR

\$250 set up fee for bar
(covers staff and labor)

OPTION 2 BEER, WINE, & LIQUOR

To include: Absolut Vodka, Bacardi
Light Rum, Captain Morgan,
Tanqueray Gin, Jose Cuervo Tequila,
Crown Royal, Jack Daniels, Jim Beam,
Johny Walker Red, Seagram's 7,
Southern Comfort, E&J Brandy,
Disaronno, Malibu, Midori, Peach
Schnapps, Chambord
\$9* per glass for Cash Bar

Mixers: Orange Juice, Cranberry
Juice, Pepsi, Diet Pepsi, Sierra Mist,
Tonic Water, Ginger Ale, Club Soda,
Sour Mix, Margarita Mix

Hosted Bar:
First Three Hours @ \$30* per guest

* Prices do not include a 20% service charge and NC sales tax and are subject to change

Additional Information

Thank you for considering Cabarrus Arena & Events Center to host your special event. We look forward to serving you in every way possible. The following information will help us to ensure the success of your upcoming event.

DEPOSITS AND CANCELLATIONS

All private functions will require a signed contract and a non-refundable deposit of 50% of the room lease amount. Deposits must be received at the time of contract signing in order to confirm your date and space. Cancellation of contracted service must be made in writing to the Sales Manager. Any event cancelled less than 3 business days prior to the event will incur 100% of the estimated charges.

GUARANTEES

Please notify the Food & Beverage Manager with the exact number of attendees by noon, fourteen (14) business days prior to the event. Changes in the guaranteed attendance will be accepted up to 72 hours before the event, provided space and product are available. The guarantee is not subject to changes within 72 hours before the start of the event.

CHARGES

All food and beverage purchases are subject to a 20% service charge and applicable North Carolina sales tax. Other fees which may be incurred include: bartender fees, audio-visual fees, and equipment fees. Please note that menu prices are subject to change with notice.

FOOD AND BEVERAGE

Cabarrus Arena & Events Center is responsible for the administration, sale, and service of alcoholic beverages in accordance with county & state regulations. It is policy that all Food & Beverage products, including alcoholic beverages must be supplied by Cabarrus Arena & Events Center. There are exceptions for specialty items such as wedding cakes and some culturally-specific items which Cabarrus Arena & Events Center is unable to provide. For health and safety reasons, food and beverage may not be taken off premise.

Due to seasonal fluctuations and acts of nature that may affect quality and availability of products, Cabarrus Arena & Events Center reserves the right to adjust pricing or substitute menu items to compensate for such charges. All food and beverage services are scheduled for two hours unless otherwise noted; however, they may be extended at an additional charge. For plated service, you must provide us with a method of identifying each guest's menu choice such as tickets, place cards, stickers, etc.

PAYMENTS

Final payment for the event charges are made fourteen (14) day prior to the event. Any onsite adjustments will be reflected in a final invoice payable within 10 days of event date. The following payment options are accepted: approved credit card, certified check, prior approved personal check, and cash.

DECORATIONS AND FLORALS

The following decorations are prohibited by Cabarrus Arena & Events Center: freestanding candles, pyrotechnics, confetti, metallic confetti, rice, sand, marbles, glitter, rose/flower petals, loose candies/objects, and helium balloons. There is a Food & Beverage charge of \$10.00 per table for cleanup of each table will be added into the final event settlement for the use of the prohibited items.

INSURANCE

Event insurance is required for all events. This can be purchased through the Cabarrus Arena & Events Center. Please ask the Sales Manager for details.

RESPONSIBILITIES

The host is responsible for the following items:

Payment of all expenses related to their event prior to the event date.

The conduct of their guest at the event - Cabarrus Arena & Events Center reserves the right to escort disorderly or out of control guests from the property.

Damages to or loss of any Cabarrus Arena & Events Center property or facilities caused by any person connected with your event. Injuries to any of your guests, Arena staff, or general public resulting from negligent actions by persons associated with your event. Cabarrus Arena & Events Center shall NOT be responsible for any loss, damage, or destruction of any property, whether brought to Cabarrus Arena & Events Center by a guest, or left in a function room by the host or a guest.

COVID-19

The Cabarrus Arena & Events Center takes the COVID-19 pandemic very seriously. Please ask the Sales Manager about the current event restrictions that are in place.