

Wedding Menus



THE HOTEL ROANOKE
& CONFERENCE CENTER



Congratulations!

At The Hotel Roanoke & Conference Center, more than 125 years of experience ensures a level of service that is unsurpassed in the region.

Whether you are hosting an intimate ceremony and cocktail reception for your closest family members, or an all-inclusive black-tie celebration, our magnificent hotel promises you and your wedding guests an unforgettable memory and a timeless experience.

For brides and grooms who want a venue as distinctive as they are, the ballrooms at our historic property are more than wedding reception venues – they are illustrious backdrops for romance and breathtaking settings for lavish celebrations that feature plenty of amenities.

Breathtaking indoor and outdoor function spaces allow you to build a combination of venues that suits your needs comfortably, regardless of the size or atmosphere of your celebration. Multiple ballrooms provide limitless options and can be configured in various ways to suit the unique needs of your day.



General Information

Wedding Package

At The Hotel Roanoke & Conference Center we believe in the importance of service and presentations. As your guests come to the hotel to help celebrate your new life together, we want to ensure your day goes exactly as planned. That is why we've created a separate set of standards just for our wedding receptions. Some of these include: Our wedding packages offered are based on a minimum guarantee of 50 guests. To make your planning easier we provide:

- *A Dedicated Special Catering Manager*
- *All Set Up and Service*
- *Your Personal Banquet Captain Directing*
- *White Linens*
- *Complimentary Use of Hotel Centerpieces*

Seating

Banquet seating will be at rounds of ten unless otherwise specified. Special seating diagrams with numbered tables are provided by the Catering Department.

Additional Services

We offer exceptional services in transportation, security, audio visual, overnight accommodations and personal ice carving for sculptures. Fees are available from your Catering Manager.

Outside Services

A complete list of recommended services including floral arrangements, alternative linen & decoration services, entertainment options & custom wedding cakes. Your Catering Manager will have this information.



General Information

MENUS

Our menus are planned to offer you an established variety of foods. We are eager to create any menu specifically for you in private consultation with our Conference Services & Special Events Department managers.

We request that you limit your selection to one menu for each event you book with us. Experience has shown that your needs are best served with this arrangement; however, should you require a choice of selections the following guidelines will apply:

A guaranteed number for each entree selection within the established guarantee guideline.

Provide means of identifying each guest's selection.

Menu selection is required thirty days prior to event date.

CHARGES

A privately catered event gives you the luxury and privacy of having your own private "restaurant" at affordable prices. This is due to our being able to produce a certain quantity of food, based on the number of guests you guarantee. It is with these advantages that the following charges are applied:

Service Charge: A service charge of 21% is automatically added to the final bill. Tax is added to the service charge.

Tax: There is a 5.3% food and beverage tax along with a 5.5% state sales tax that will be added to your final bill.

Fees: The following fees apply to any additional labor requirements and are subject to all applicable taxes.

Menu Printing Service	1.00 each
Cake Cutting Fee	1.00 per person
Chiavari Chairs	3.00 each
Bartender	30.00 per hour
Cashier	20.00 per hour
Engineer	85.00 per hour
Social Server	25.00 per hour
Chef Attendant/Carver	70.00 for 2 hours
Dance Floor	75.00 setup fee

PRICING

The prices listed are our present rates and are subject to change. The definite prices will be confirmed 120 days prior to your event.

GUARANTEE

A minimum guarantee will be determined fourteen days prior to your event. A final "Guarantee" is required to be called into the Catering Department office 72 business hours prior to your event. Guarantees are due by noon, and should not fall below the pre-determined minimum guarantee. The guarantee will be the minimum number for which you are charged and will not be subject to reduction. We are able to serve a maximum of 3% over the guaranteed number. If our office receives no guarantee, the anticipated guest count will become the final guarantee.

SUPPORT FACILITIES

Menus, Place Cards and Signs: The Hotel Roanoke & Conference Center will be happy to prepare individual menus, place cards and signs with sufficient notice and at a nominal charge.

Entertainment and Music: We would be happy to provide recommendations regarding entertainment or music for your event. Please note that fog/smoke machines are not permitted.

Decorations: For dinners, we offer at no cost, hurricane globes with a taper candle. Luncheons are set with bud vases and fresh flowers.

Our Chef can create ice sculptures for added elegance. Prices will depend on the complexity of the design. Glitter and confetti are not permitted.

Specialty Linens may be rented to enhance your special event.

Your Hotel Roanoke & Conference Center professionals are available to assist you with any special requests to make your event both successful and memorable.

Prices subject to service charges and applicable taxes. Subject to change.

The Rehearsal Event

Traditionally hosted by the groom's parents, includes the immediate family, the out of town guests, wedding party and the clergyman. The Rehearsal Dinner is an icebreaker for your wedding festivities.

Relax and Enjoy!

(50 person minimum)

(3.00 per guest surcharge applied for groups between 25 -49)

THE EMERALD

GARDEN COURTYARD COOKOUT

*Grilled Outdoors Weather Permitting

**As an Outdoor Event We Will Provide a Complimentary Grill Chef

Tangle of Garden Salad (VN, GF)

baby greens, shredded carrot, grape tomato, cucumber, honey balsamic, ranch

Tomato, Potato, & Mustard Greens (VN, GF)

yellow tomato, red frilly mustard, shallot, chives, dijon-sherry vinaigrette

Surf "N" Turf Kebobs (GF)

smoked brisket and shrimp

Free Range Chicken (GF)

garlic & rosemary marinade

Grilled Seasonal Vegetable Medley (GF)

Cheddar Chive Cornbread (V)

Dessert Trio

Seasonal Fruit Cobbler

Ambrosia Salad (Contains Nuts)

Banana Pudding

33.00 per guest

THE RUBY

REHEARSAL BUFFET

(50 person minimum)

Garden Greens Center (V, GF)

freshly tossed seasonal greens
signature Hotel Roanoke vinaigrette
& Greek salad company

Pesto Tortellini Martinis (V)

cheese pasta, pesto dressing, toasted pine nut, shaved parmesan

Marinated Grilled Vegetable Platter (VN, GF)

garden assortment, balsamic syrup

Sliced, Braised Short Ribs(GF)

mushroom demi

Quebec Spiced Chicken (GF)

herb velouté

Seared Salmon (GF)

brown sugar mustard glaze

Rosemary Roasted Red Bliss Potato (VN, GF)

Lemony Haricot Vert & Charred Red Onion (VN, GF)

Dessert Trio

Seasonal Mini Pies

Chocolate Truffles

Cream Puffs

39.00 per guest

The Bridal Luncheon

THE MINGLING

Intimate Cheese Board (V, GF)

smoked gouda, dill havarti, boursin, aged cheddar, grapes, strawberries, local blackberry jam, crispy flatbread (not GF) and gluten-free crackers

PLATED LUNCH

STARTER

(select one)

Chef's Soup du Jour

Roasted Tomato & Parmesan Salad (V, GF)

spring greens, roasted cherry tomato, cucumber, golden carrot, crisp parmesan wafer, champagne vinaigrette

Spinach, Bacon & Blue Cheese Salad (GF)

red onion, apple cider vinaigrette

ENTREE

(select two - pre-order)

Served with chef's seasonal starch and vegetable

Crispy Buttermilk Chicken

lemon basil velouté

Rosemary Rainbow Trout (GF)

shallot pan sauce

Signature Cobb Salad (GF)

romaine, goat cheese, bacon, egg, chicken, tomato, avocado, champagne vinaigrette

Tarragon Seared Chicken (GF)

garlic pan sauce

Savory Spinach & Cannellini Gateaux (V, GF)

cumin-coriander cream

DESSERT

Cream Cheese Strawberry Tart

lime curd

Served with rolls & butter, iced tea and fresh brewed coffee service

26.20 per guest

ADDITIONAL ENTRÉE OPTIONS

Seared Salmon (GF) lemon-dill cream

Shoulder Tender Steak (GF) grilled, port-peppercorn reduction, shallot

31.80 per guest

The Ready Room Reception

Displayed Selections for Your Party As You Prepare

Select Two, Minimum 10 guests

Tea Sandwiches

(Served On Crust-Less Country Loaf White Bread)

Prawn & Lemon Cucumber

Virginia Ham & Pimento Cheese

Cucumber Red Onion & Dill Sour Cream

Canapés & Crostini

(select two)

Buffalo Deviled Egg (Gf)

blue cheese crumble, hot sauce, celery leaf

Creamy Crab Salad Phyllo Cup

Shaved Asparagus Crostini

crispy prosciutto, whipped brie,

Grilled Flatbread With Figs

goat cheese, prosciutto & arugula

Smoked Salmon Rillettes

cream cheese, bagel chips

Savory Spinach Bites (GF)

coriander leaf

Almond Chicken Pinwheel

Intimate Cheese Board

smoked gouda, dill havarti, boursin, aged cheddar, grapes, strawberries, local blackberry jam, crispy flatbread and gluten-free crackers

Vegetable Crudité

cucumbers, broccoli florets,

mélange of peppers, celery, carrot, cherry tomatoes, cauliflower florets, asparagus spears,

avocado ranch and balsamic vinaigrette

HRCC Chicken & Waffles

hand breaded free-range,

antibiotic-free chicken nuggets, fresh-made waffle wedges,

pure maple cream, local honey, sriracha

Sweets

Lemon Meringue Cream Puffs

Petite Chocolate Mousse Cup (GF)

Selection of Soft Drinks Served

20.00 per guest

9.00 per added selection

The Wedding Reception

GREAT BEGINNINGS

Three perfect options to choose from.



Select TWO passed and ONE display.

Passed

Stuffed Cherry Tomato (V, GF)
boursin cheese whip

Roasted Cinnamon Pear Bruschetta (V)
mascarpone, honey

Almond Chicken Salad Pinwheel

Antipasto Skewer (GF)
genoa salami, provolone, green olive skewer

Corn Hushpuppies (V)
hickory mustard

Half Smoked Sausage Puff

Tricolore Flatbread (V)
pesto basil, tomato, goat cheese

Spinach-Artichoke Cheese Ball Bites (V)

Display

Grilled Garden (V, GF)
portabella mushroom, asparagus, eggplant, zucchini, squash, roasted red & yellow peppers, roasted cherry tomatoes, roasted shallots, balsamic syrup drizzle, balsamic vinaigrette, roasted garlic aioli

Signature Potato Cakes Three Ways (GF)
parmesan cheese, bacon-cheddar, & horseradish-chive, caramelized onion béchamel

Gnocchi Pasta Station (V)
potato pasta, tomato sauce, basil pesto, sweet cream, mushrooms, tomatoes, basil leaf ricotta cheese, spinach, artichoke hearts, truffle oil, grana cheese

\$15.00 per guest



Select THREE passed and ONE display.

Passed

Shrimp Shooter (GF)
bloody mary cocktail sauce

Curried Chicken Tartlet
mango chutney

Smoked Trout
caper cream cheese toasts

Pork Rillettes
toasted baguette, red currant jam

Grilled Chicken Skewer (GF)
smoky-sweet BBQ sauce

Sausage-Cheddar Ball (GF)

Mac-n-Cheese Bite (V)
smoked gouda, panko crumbs

Lamb Meatballs (GF)
mint gremolata

Display

Artisan Cheese (V, GF)
four hand selected international cheeses and farmhouse cheeses, local jam, grapes, almond flour crackers, crispy herbed flatbread (not GF)

Antipasto (GF)
genoa salami, prosciutto, Virginia hickory ham, pepperoni, marinated artichoke hearts, roasted yellow and red pepper, pepperoncini, mixed olives, shaved locatelli cheese, basil pesto marinated fresh mozzarella pearls, crispy herbed flatbread (not GF)

Risotto (GF)
fire-grilled andouille, smoked tomatoes, herb gremolata, flaked salmon from the smoker, shallots, wild mushroom medley, fresh rosemary, bell peppers, arugula, Parmesan cream, seasonal, farm stand vegetables, goat cheese crumbles, garlic confit

\$20.00 per guest



Select TWO passed and ONE display.

Passed

Pickled Shrimp Crostini

brine vegetable salad

Crab Cocktail Shooter (GF)

sweet mustard sauce

Charred Beef Tenderloin (GF)

creamy horseradish sauce

Smoked Salmon

crème fraiche, rye

Miniature Crab Cakes (GF)

sweet corn rémoulade

Scallop And Bacon Skewer (GF)

butter rum glaze

Sweet Potato Cake (GF)

sour cream, caviar

Bacon Wrapped Beef Tenderloin (GF)

Display & Interactive

Chesapeake Bay Bounty (GF)

Virginia oyster on the half shell, sesame seared local tuna, plump shrimp cocktail, blood orange mignonette, cocktail sauce, lemon

[Per guest - (1) piece Virginia oyster, 2 oz. of local grade A tuna, (3) pieces' shrimp...
complimentary shucker attendant, one hour]

Hot Dip Duet Display (GF)

creamy bacon-asparagus dip, summer corn & cojita cheese dip, tortilla chips,
crispy herbed flatbread (not GF)

Wild Salmon Oscar (GF)

roasted salmon side, blue crab imperial stuffing, Newburg sauce,
asparagus salad, chef served.

\$25.00 per guest

Your Meal - Plated

SALAD

(select one)

Pinot Noir Poached Pear Salad (V, GF)

spinach, arugula, frisee, toasted pecan, goat cheese crumbles, champagne vinaigrette

Fig, Prosciutto and Rocket Salad (V, GF)

dried mission fig, shaved prosciutto, baby arugula, shaved asiago, honey balsamic

Citrus Duet Salad (V, GF)

baby spinach, orange & grapefruit supremes, goat cheese, granola, lemoncello vinaigrette

Roasted Tomato & Parmesan Salad (V, GF)

seasonal greens with roasted cherry tomatoes, cucumber, golden carrots, crisp parmesan wafer, ranch dressing

Strawberry Spinach Salad (V, GF)

baby spinach, strawberry wedges, blue cheese crumbles, almond, poppy seed vinaigrette

Ballroom Caesar Salad

romaine hearts, roasted tomato compote, grated parmesan, herb crouton, caesar dressing

Upgrade

SMALL PLATE / APPETIZER

(select one)

Italian Wedding Soup

spinach, veal meatballs, orzo, carrot, and parmesan
6.00 added per guest

Goat Cheese Fondant (V)

honey & tarragon gastrique
7.00 added per guest

Beef Tenderloin and Garlic Confit Skewers (GF)

curried aioli, micros
10.00 added per guest

Seared Diver Scallop (GF)

sunchoke puree, capers
9.00 added per guest

(50-person minimum - 3.++ per person surcharge
will apply for parties of 25-49 guests)

INTERMEZZO

(select one)

Zesty Lemon Sorbet

White Grape Champagne Sorbet

MAIN ENTRÉE

(select one)

Plus Chef's Daily Vegetarian Option

Grilled Filet Mignon (GF)

caramelized shallot au poivre sauce
58.00

Crab Imperial Stuffed Chicken (GF)

lemon cream
52.00

Seared Salmon with Sun Dried Tomato, Goat Cheese Stuffed Chicken (GF)

lemon dill cream
58.00

Pan-Seared Halibut (GF)

citrus, basil & fennel salad
58.00

Carved Tenderloin of Beef with Creamy Bacon & Shrimp Ragout (GF)

58.00

Steak and Cake (GF)

chargrilled filet mignon, signature crab cake, truffled leek cream
64.00

STARCH AND VEGETABLE

(select one each)

Heirloom Carrots, Local Honey, Tarragon (GF, V)

Roast Asparagus and Cauliflower (GF, VN)

Seasonal Vegetable Sauté (GF, VN)

Garlic Confit Mashed Russets (GF, V)

Herb Roasted Fingerling Potato (GF, VN)

Creamy Herb Arborio Risotto (GF)

Tableside Bread Service

Fresh Brewed Coffee and Hot Tea Service - tableside or self-serve station

Pre-order split entrée selections are available, charged at the highest priced entrée
(50-person minimum - 3.00 per guest surcharge applied for parties of 25-49 guests)

GARDEN PROTEIN OPTIONS

(pre-order, select one)

Cannellini “Crab” Cake (V, GF)

bay spiced, corn and leek chowder sauce

Roasted Quinoa Sweet Pepper (V, GF)

pepper roasted with a red quinoa, black bean, cheddar cheese and sweet corn stuffing

Portobello Wellington (VN)

spinach, lentils and shiitake duxelles--vegan pastry--red wine and vegetable stock reduction

FOR OUR YOUNGEST GUESTS (ages 5-12)

(pre-order, select one)

First Course

(select one)

Fresh Fruit Cup

Chopped Iceberg Salad with Tomato, Carrot, Cucumber and Ranch Dressing

ENTRÉE

(select one)

Chicken Fingers with French Fries and Green Beans

Cauliflower Crust Margherita Pizza (GF)

fresh mozzarella, basil marinara

Whole Wheat Bowie Pasta with Cashew Alfredo & Roast Cauliflower (VN)

15. per guest

(50-person minimum - 3.++ per person surcharge will apply for parties of 25-49 guests)

Your Meal - Buffet

Strictly 50 person minimum.

Menu substitutions or additions will incur a minimal \$5.00 per guest additional charge
(3.00 per person surcharge will apply for parties of 25-49 guests)

Passed

(select one)

Pinot Noir Poached Pear Salad (V, GF)

spinach, arugula, frisee, toasted pecan, goat cheese crumbles, champagne vinaigrette

Fig, Prosciutto and Rocket Salad (V, GF)

dried mission fig, shaved prosciutto, baby arugula, shaved asiago, honey balsamic

Citrus Duet Salad (V, GF)

baby spinach, orange & grapefruit supremes, goat cheese, granola, lemoncello vinaigrette

Roasted Tomato & Parmesan Salad (V, GF)

seasonal greens with roasted cherry tomatoes, cucumber, golden carrots,
crisp parmesan wafer, ranch dressing

Strawberry Spinach Salad (V, GF)

baby spinach, strawberry wedges, blue cheese crumbles, almond,
poppy seed vinaigrette

Ballroom Caesar Salad

romaine hearts, roasted tomato compote, grated parmesan, herb crouton,
caesar dressing

Second Course—Entrée Selections

(select one tier for all guests)

Tier 1 54.00

Braised Beef Short Rib (GF)

port demi-glace

Skinny Chicken Primavera

gemelli pasta, shredded carrot, broccoli, grape tomato, summer squash, zucchini, garlic,
red sweet pepper, lemon squeeze, parmesan, garlic oil

Pan Roasted Salmon Fillet (GF)

lemon caper beurre blanc

Tier 2 62.00

Herb Grilled Chicken (GF)

boursin cream sauce

Sliced NY Strip Loin of Beef (GF)

classic sauce chasseur

Chesapeake Bay Pasta

shrimp & scallops, Smithfield ham cream sauce

Tier 3 68.00

Carved Tenderloin of Beef (GF)

caramelized shallot au poivre sauce

Roasted Halibut “Oscar” (GF)

charred asparagus, crab shallot cream sauce, smoked tomato garnish

Chicken Florentine (GF)

roulade of chicken with spinach, grated parmesan cheese, fire roasted red pepper sauce

Company

(select one)

Heirloom carrots, local honey, tarragon (GF, V)

Roast Asparagus and Cauliflower (GF, VN)

Caramelized Broccoli with Garlic (GF, VN)

Seasonal Vegetable Sauté (GF, VN)

Company

(select one)

Garlic Confit Mashed Russets (GF, V)

Herb Roasted Fingerling Potato (GF, VN)

Parmesan Herb Polenta Cake (GF)

Creamy Herb Arborio risotto (GF)

Tableside Bread Service

Fresh Brewed Coffee and Hot Tea Service - tableside or self-serve station

Dinner and Reception Specialties

THE STROLLING EXPERIENCE

When a reception is too light and dinner is too much, the strolling reception will give our guests exactly what they're looking for. The reception is designed using a mix of cocktail and highboy tables encouraging your guests to mix and mingle.

(100 Guests Minimum Only)

Designed For 1 ½ To 2 Hours Of Service. Menu substitutions or additions may incur a per guest additional charge
68.00 per guest

COLD STATION

(select three)

The Antipasto (GF)

sliced Italian & local meats, assorted marinated, brine & roasted vegetables, Italian cheeses, Floyd county goat cheese & cranberry spread, crispy flat bread
(not GF)

Vegetable Crudité (V, GF)

cucumber, broccoli florets, mélange of peppers, celery, carrot, cherry tomato, cauliflower florets, quartered mushroom, avocado ranch and honey balsamic vinaigrette

Tomato Tortellini Martini's (V)

tri-color tortellini, mozzarella pearls, grape tomatoes, fresh basil, lemon-italian vinaigrette

Mediterranean Balsamic Grilled and Roasted Display (V)

roasted asparagus spears, zucchini and squash, with roasted peppers and tomatoes, humus, feta, our roasted garlic aioli, fresh pita triangles and toasted focaccia sticks

Golden Quinoa Spring Harvest Salad (GF)

baby spinach, sliced strawberries, avocado, green onions, smoked local bacon & goat cheese

Middle Eastern Display (V)

chickpea hummus, kibbeh, blue cheese stuffed dates, marinated olives, crisp pita, marinated feta

SELF SERVE STATION

(select two)

Shrimp And Crab Lasagna

spinach, creamy white sauce, Italian cheeses

HRCC Signature Potato Cake Bar, (GF)

parmesan cheese (V), cheddar bacon, horseradish chive (V), caramelized onion béchamel (V)

Risotto Bar (GF) (select one)

***Forest Mushroom**

creamy risotto, truffle infused, toppings of scallion, smoked tomato, *tasso ham, locatelli cheese (V* except tasso)

***Sweet Italian**

sausage, caramelized onion, herbs, lemon zest, toppings of crispy shallot, diced tomato, shaved parmesan

Gourmet Applewood Smoked Bacon Bar, (GF)

attractive display of candied, maple bourbon, black pepper honey, chocolate dipped

Pickled Vegetable Display (VN, GF)

six different varieties of house made pickled garden vegetables displayed in grand mason jars – colorful and enjoyable on its own or as a compliment to another station such as our antipasto

INTERACTIVE ACTION STATIONS

Select Two - Additional Stations \$8.00 Per Guest Two Complimentary Attendants Provided

Cowboy Carvery (GF)

coffee-cardamom rubbed tomahawk ribeye, rosemary polenta cake, molasses demi

Gnocchi, Peas & Shrimp

garlic, white wine, lemon, parsley

Seared Spring Lamb (GF)

Greek-mint marinade, lollipops, pistachio tapenade

Salmon En Croute

florentine pastry, lemon dill cream

Flambé of Beef Tenderloin Diane (GF)

asparagus spears, brandy mushroom demi

Rainbow Tomato & Trout (GF)

seared tomato, basil compound butter

Dirty Mashed Potato Martini Bar (GF)

smashed red bliss, pulled jerk chicken, barbeque pork, smoked gouda cream sauce, onion crisps (not GF)

Whole Roasted Grouper

(select one)

Asian Theme (GF) hoisin lemongrass glaze, lettuce cups, cucumber, cabbage, carrot, sweet Thai chili & plum sauce

Spanish Theme small flour tortillas, sauce veracruz, pico de gallo, shredded lettuce, chimichurri

Tablesides Bread Service

Fresh Brewed Coffee and Hot Tea Service - tableside or self-serve station

Sweet Endings

Select a perfect compliment, artfully displayed to serve with your cake plate

Chocolate Covered Strawberry (GF)

Italian Wedding Cookie

Meringue Flower or Initial (GF)

Fresh Fruit (GF)

Dried Pineapple or Apple Chip (GF)

Chocolate Diamond or Pearl (GF)

Crispy Sugar Tuile

Petite Chocolate Mousse Cup (GF)

Gourmet Chocolate Truffle (GF)

Upgrade

Chocolate Monogram (GF) (upcharge)

Dessert Interactive Stations - The Perfect Upgrade

Noted Selections Are Designed As "Action Only" And Require Chef Attendant Fee.

Smoes Fire Pit

marshmallows, chocolate bars, graham crackers

6.00 per guest

Hand-Crafted Smores Fire Pit

house-whipped flavored marshmallows, homemade graham crackers coated with perfectly paired chocolate bark

9.00 per guest

Baked Alaska

sponge cake, ice cream, and toasted meringue set ablaze before your guests

7.00 per guest

Bananas Foster

bananas flambéd in brown sugar and rum, served over house-made frozen vanilla bean mousse

7.00 per guest

Sundae Bar

vanilla ice cream, chocolate ice cream, caramel sauce, chocolate syrup, strawberries in sauce, bananas foster topping, shaved chocolate, maraschino cherries, whipped cream, rainbow sprinkles

8.00 per guest

Late Night Snack Stations

One Hour Service Time. Minimum Guarantee 50% of Guest List.

Gourmet Coffee And Cold Brew Station

fresh brewed coffee, whipped cream, chocolate shavings, flavored syrups, lemon peel, sugar variety, flavors biscotti biscuits
8.00 per guest

The Morning After

chilled college-style breakfast feast of pepperoni and cheese pizza, fried chicken, and sliced meatloaf, served with grated parmesan, honey, ketchup & southern biscuits
8.00 per guest

The Deli Shop

carving board of the finest local & imported meats and cheeses, artisan rolls, sliced tomato, lettuces, brined vegetable, condiments
14.00 per guest

Candy Bar

assortment of classic candies to include, lollipops, jelly beans, chocolate peanuts, dried tropical fruits, wasabi peas
8.00 per guest

Creamy & Crunchy

duet of chilled blue crab paté & spinach artichoke dip, served with baguette crostini, crisp pita triangles, and garden vegetable dippers
8.00 per guest

SWEET THINGS

Minimum of 50 pieces

Dark Chocolate Covered Strawberries

3.50 each

Cookies & Milk Shooters

warm signature Hotel Roanoke cookies with whole milk shooters
3.00 each

Seasonal Mini Pies

chef's choice of seasonal flavors
2.00 each

Crème Brulee Spoons

bite sized vanilla crème brulee
3.00 each

Farewell Breakfast

Start Up Continental

fresh sliced pineapple, melon, grape, strawberry, homemade coffee cake, assorted fresh scones and muffins
12.70 per guest

Dogwood Continental

fresh fruit & yogurt parfait station—granola, local honey, mixed berry compote, homemade coffee cake, fresh assorted scones and muffins
16.00 per guest

The James Continental

side of salmon fresh from the smoker, mini bagels, cream cheese, capers, chopped onion, chopped egg, fresh fruit & yogurt parfait station—granola, local honey, mixed berry compote, homemade coffee cake, fresh assorted scones and muffins
18.40 per guest

Star of Roanoke Breakfast Buffet

fresh sliced pineapple, melon, grape, strawberry, homemade coffee cake, assorted fresh scones and muffins
fluffy scrambled eggs, breakfast potatoes with peppers and onions, smoked crisp bacon strips and country sausage links
Hotel Roanoke Sausage gravy and biscuits
23.50 per guest

PERFECT ENHANCEMENTS

The Scramble Station (GF)

live action station of scrambled egg prepared three ways in the skillet - *plain, *house smoked salmon and *cheese.
*Build your own additional toppings... Virginia ham, bacon bits, sautéed mushrooms, pico de gallo
Includes Complimentary Chef Attendant
10.00 per guest

Traditional Omelet Station (GF)

bacon, tomato, mushroom, diced onions, peppers, Virginia ham, cheddar cheese, fresh spinach
Includes Complimentary Chef Attendant - 50 guest maximum per attendant
10.00 per guest

Eggs Bundle (GF)

fluffy scrambled eggs, breakfast potatoes with peppers and onions, smoked crisp bacon strips and country sausage links
12.50 per guest

Wedding Package Bar Service

Package bar arrangements offer beverages at a pre-determined price. Hosted hourly bar packages include cocktails, beer, wine, assorted sodas, juices & bottle water for a designated period of time. Bar service hours selected must be consecutive. Normal bartender charges will be waived on package bar service with one host bar station per 75 guests.

Prices do not include applicable service charge and tax.

<u>Silver Package Brands</u>	Per Guest	<u>Gold Package Brands</u>	Per Guest	<u>Diamond Package Brands</u>	Per Guest
First Hour	16.00	First Hour	18.50	First Hour	24.00
Each Additional Hour	6.00	Each Additional Hour	8.00	Each Additional Hour	10.00

SILVER PACKAGE BRANDS

Liquor

New Amsterdam Vodka, New Amsterdam Gin, Cruzan Light Rum, Grants Scotch, Jim Beam Bourbon, Canadian Club Whiskey, Sauza Blue Silver Tequila, E&J Brandy

Wine

Hotel Roanoke "Mozaik" Private Label, Monterey, Ca [select four]
Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir

Beer

Miller Lite, Bud Light, Sam Adams Boston Lager, Corona, Parkway Get Bent IPA, O'Doul's

GOLD PACKAGE BRANDS

Liquor

Tito's Handmade Vodka, Beefeater Gin, Bacardi Superior Rum, Ballantine's Finest Scotch, Wild Turkey 81 Bourbon, Jack Daniel's Whiskey, Espolon Blanco Tequila, E&J Brandy

Premium Wine [select four]

Pinot Grigio, Barone Fini, IT
Chardonnay, A by Acacia, Ca
Sauvignon Blanc, The Crossing, Ca
Cabernet Sauvignon, Kenwood Vineyard, Ca
Bordeaux—Merlot, Chateau Vieux Manoir, FR
Pinot Noir, Leese Fitch, Ca

Beer

Coors Light, Michelob Ultra, Blue Moon, Stella Artois, Angry Orchard Cider, O'Doul's

Virginia Craft Brewing [Select One]

Vienna Lager, Devils Backbone Brewery, Lexington, VA
Get Bent Mountain IPA, Parkway Brewery, Salem, VA
Front Row Golden Ale, Starr Hill. Roanoke VA
Shinerunner Pilsner, Chaos Mountain. Calloway VA

* O'Doul's non- alcoholic beer available on all bars

DIAMOND PACKAGE BRANDS

Liquor

Ketel One Vodka, Bombay Sapphire Gin, Mount Gay Black Barrel, Chivas Regal Scotch, Maker's Mark Bourbon, Crown Royal Whiskey, Courvoisier VS Cognac, Tres Agaves Blanco

Premium Wine (select four)

Pinot Grigio- Acrobat, Organic, King Estate, Or
Chardonnay- Simi, Sonoma County, Ca
Sauvignon Blanc- Rodney Strong, Sonoma, Ca
Cabernet Sauvignon - William Hill Estate, Napa, Ca
Merlot- Columbia Winery, Columbia Valley, Wa
Pinot Noir- Hangtime, Statewide Harvest, Ca

Beer

Coors Light, Miller Lite, Stella Artois, Heineken,
Corona Extra, Angry Orchard, Sam Adams Boston Lager

Virginia Craft Brewing (select three)

Front Row Golden Ale, Starr Hill. Roanoke VA
Cheeky Monkey Belgium Blonde, Chaos Mountain,
Calloway, VA

Devils Backbone, Vienna Lager Lexington, VA
Get Bent Mountain, I.P.A. Parkway Brewery, Salem, VA

Signature Cocktails

Included with Bar Packages.

Select One Passed during cocktail hour only... available from bar through your evening

It's Mint To Be

Vodka, Lemon Juice, Sugar, Mint, and Blueberries

Say I Do

Gin, Fresh Lemon, Syrup, Prosecco

Wedding Cake Cocktail

Vanilla Vodka, Pineapple Juice, Cranberry Juice

Punch Drunk Love

Tequila, Pama Liqueur, Pomegranate Juice, Sour Mix, Lime

Sparkling Sangria

House Blended Sangria with Fresh Fruit & Sparkling Wine

Premium Dinner Wine Service

9.50 per guest

With a minimum three hour bar package service on weddings, a white and a red selection from your package tier will be served tableside during your dinner. ** optional one hour interlude in bar package pricing if special select wines are requested from banquet menus - charged per bottle consumption.

Champagne Toast

(select one)

Gold 8.00 per guest

Korbel, Brut, CA. N/V

Cava Rosado, Perelada, Sp.

Zardetto Brut, It.

Diamond 10.00 per guest

Domaine Chandon, Brut Classic, Ca, N/V

Prosecco, Riondo Spumante, It.

Etoile Rose, Domaine Chandon, Ca. N/V

Feature Banquet Wine List

Further selections are available upon request from our Hotel Cellars

Chardonnay

Reatta, Sonoma Coast, CA	68
Rodney Strong, Chalk Hill, Russian River Valley, Sonoma, CA	54
Sonoma Cutrer, Russian River Valley, CA	60
Grgch Hills, Estate Grown, Napa Valley, CA	105

Sauvignon Blanc

The Crossings, Awatere Valley, Marlborough NZ	42
Allen Scott, Marlborough, NZ.	50

Pinot Grigio

Acrobat, Organic, King Estate, OR	42
Terlato, Friuli, Colli Orientale, IT	65

Rosé

Charles & Charles, Columbia Valley, WA	38
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Cabernet Sauvignon

Indian Wells, Columbia Valley, WA	56
Annabella, Napa Valley CA	75
Stags' Leap, Napa Valley, CA	99

Merlot

Columbia Winery, Columbia Valley, WA	45
Markham, Napa Cellars, Napa, CA	78

Pinot Noir

Nielson, Santa Barbara County, CA	54
Hangtime, CA	46
Meoimi, Santa Barbara-Sonoma-Monterey County, CA	54

Malbec

Catena, Mendoza, ARG	75
La Posta, Fazzio, ARG	59

Zinfandel

The Predator, Old Vine, Lodi, Certified Organic, CA	52
Seghesio, Sonoma County, CA	67

Red Blend

Campo Viejo Reserva, Rioja, ES	47
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Prosecco

Riondo Spumante, Veneto, IT	42
LaMarca, Blue Label, IT	48

Sparkling & Champagne

Domaine Chandon Brut Classic, Napa Valley, CA	52
Nicholas Feuillatte, Epernay, FR Chateau St Michele	105
Veuve Cliquot Yellow Label. Epernay, FR	135
Moët & Chandon Impérial Brut, Epernay, FR	150
Dom Perignon, Epernay, FR	225
* Sparkling Cider Martinelli [non-alcoholic]	18