

Wedding Menus

TWENTY TWENTY FOUR



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 and Catering Department managers.

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

A guaranteed number of each 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 process. This is due to our ability to produce a certain amount 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 22% is automatically added to the final bill. Tax is added to the service charge.

Tax: There is a 5.3% food & 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	1.50 per person
Silver Chiavari Chairs	3.00 per person
Clear Chiavari Chairs	5.00 per person
Bartender Fee	40.00 per hour
Cashier	30.00 per hour
Engineer	85.00 per hour
Social Server	25.00 per hour
Chef Attendant/Carver	80.00 for 2 hours
Dance Floor	125.00 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 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 amount you will be 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 Signage: 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.

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

Menus valid through May 2024

Prices subject to service charges and applicable taxes

Subject to change



THE HOTEL ROANOKE & CONFERENCE CENTER

The Ready Room Reception

Displayed Selections for Your Party As You Prepare

Minimum 10 guests

Tea Sandwiches

Date and Walnut Chicken Salad
Ham, White Cheddar, Dijon Mustard
Smoked Salmon, Cream Cheese & Dill

10.00 per guest

Domestic Fruit And Cheese Board (V, GF)

muenster, pepper jack, yellow cheddar, dill havarti, grape, strawberries,
local jam, whole grain mustard, hard pretzels (not GF)

11.00 per guest

Vegetable Crudit  (VN, GF)

cucumber, watermelon radish, sweet peppers, broccoli & cauliflower florets,
petite carrot, grape tomato, balsamic vinaigrette, boursin dip (Not VN)

9.00 per guest

Continental Brunch Platter (V)

yogurt, house-made granola, fruit compote, muffins, scones,
danish, mini croissants, peanut butter, whole fruit

9.00 per guest

Sweet Station

(select three)

Seasonal Mini Pie

Raspberry Mousse Cup (GF)

Cream Puff

Salted Peanut Butter Cookie (GF)

Seasonal Cheesecake Bite (GF)

Chocolate Fondant Cake

Chocolate Dipped Strawberry (VN, GF)

10.00 per guest



The Wedding Reception

GREAT BEGINNINGS



Select TWO passed and ONE display.

Passed

Chilled

Heirloom Tomato Bruschetta, herbed ricotta, shaved fennel (V)

Stuffed Petite Peppers, hummus, cucumber (VN, GF)

South Shore Deviled Egg, remoulade, celery leaf (V, DF)

Warm

Saffron & Green Pea Arancini (V, GF)

Spicy Bang Bang Shrimp (DF)

Asparagus and Asiago in Phyllo (V)

Display

Homemade Bread Basket (V)

rosemary focaccia, seeded crackers, parmesan palmier, cheddar & black pepper gougere, extra virgin olive oil, citrus and garlic compound butter, whipped ricotta, basil pesto, bruschetta, olive tapenade

Artisan Cheeseboard (GF)

vino rosso, aged provolone, gorgonzola, balsamic cippolini artigiano, grapes, local jam, whole grain mustard, dilly beans, whole roasted almonds, crispy flatbread (not gluten free)

Falafel Salad Platter (VN)

marinated chickpea, tomato, cracked bulgar, parsley, pita strips, tahini, lemon, garlic

26.00 per guest



Select THREE passed and ONE display.

Passed

Chilled

Pimento Cheese Puff (V)

Crab Salad Endive, bacon, tarragon aioli (GF)

Cucumber Canape, dill cream cheese, gazpacho orb (V, GF)

Warm

Grilled Chicken Satay thai-inspired peanut soup (GF, DF)

Mini Cottage Pie, savory beef stew, mashed potato

Bacon Wrapped Beef Tenderloin (DF, GF)

Display

Fruit de Mer (GF)

oyster on the half shell (2), seared tuna (2oz), poached shrimp (3), mignonette, cocktail sauce, lemon wedges, tamari, pickled ginger

Antipasto Display (GF)

genoa salami, prosciutto, calabrese sausage, finocchiona, balsamic tomato, marinated mozzarella pearl, mixed olive, pepperoncini, local jam, crispy flatbread (not GF)

Grazing Board

capicola, sliced chipotle chicken, candied bacon, herb-crusted goat cheese logs, white cheddar, mixed nuts, grain mustard, house-made pickled vegetables, watermelon radish, cucumber, petite tri-color carrots, strawberries, grapes, crispy flatbread, house-made pan bread, pretzels

32.00 per guest



Your Meal~Plated

50-person minimum

3.00 + per guest surcharge will apply for parties of 25-49 guests



Elevate

a selection of cold hors d'oeuvres served on platters for your guests to enjoy while chatting at the table

6.00 per person

House Made Baguette (V)

garlic & herb butter, honey cinnamon butter

Sea Salt Pretzel Bites (V)

cheddar spread, whole grain mustard

Char Grilled Flatbread (V)

toasted pecan cheese dip

Antipasto Skewer (GF)

salami, cherry tomato, provolone, olive

Caprese Skewer (V, GF)

cherry tomato, basil leaf, mozzarella pearl, balsamic drizzle

SALAD

(select one)

Spring Garden Bouquet (V, GF)

baby greens, carrot ribbons, grape tomato, shaved cucumber, ranch & poppyseed vinaigrette

Spinach & Butter Lettuce Strawberry Salad (VN, GF)

cucumber, watermelon radish, berry vinaigrette

Radicchio & Romaine Salad (GF)

blue cheese, crispy prosciutto, tomato, parmesan peppercorn dressing

Blueberry-Port Poached Pear (V, GF)

goat cheese, fresh blueberries, candied almond, spring mix, reduction vinaigrette

Heirloom Caprese Salad (V, GF)

layered heirloom tomato & fresh mozzarella, torn basil, arugula, balsamic drizzle, lemon basil dressing

Ballroom Caesar Salad (contains seafood)

romaine hearts, roasted tomato, shaved parmesan, anchovy palmier, Caesar dressing

INTERMEZZO

(select one)

Zesty Lemon Sorbet (VN, GF)

Honeydew and Lime Sorbet (VN, GF)

White Grape Tarragon Sorbet (VN, GF)

MAIN ENTRÉE (select one)



Grilled Filet Mignon (GF)	
rockefeller cream sauce, oysters	66.00
Double Chop Spring Lamb (GF, DF)	
cherry port reduction, charred baby fennel	62.00
Florentine Stuffed Statler Chicken (GF)	
truffle bechamel, all day tomato	56.00
Pan-Seared Halibut (GF, DF)	
spring pea puree, corn relish	62.00
Roasted Statler Chicken (GF, DF)	
grilled orange & tarragon pan jus, crispy prosciutto	54.00
Veal Osso Buco (GF, DF)	
mirepoix, sauce cassoulet	64.00
Seared Cedar Smoked Salmon (GF, DF)	
crème fraiche mustard sauce, beluga lentil caviar	56.00
Crab Stuffed Pinwheel Trout (GF)	
spinach & tomato cream, parmesan	54.00

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

DUET PLATE ENTRÉES

(select one; can be mixed with higher price prevailing)

Grilled Filet Mignon & tomato demiglace with	
Pan Seared Scallops (GF) herb butter sauce	72.00
Petite Statler Chicken (GF) florentine sauce, overnight tomatoes	68.00
Shrimp Skewer (GF) lemon pepper beurre blanc	69.00
Crab Cake (GF) corn and leek chowder	76.00
Pan Seared Halibut and Petite Statler Chicken	
spring pea puree, spinach velouté, all day tomatoes	70.00
Petite Statler Chicken and Crab Cake (GF)	
red pepper & basil coulis, corn and leek chowder	68.00

STARCH

select one

Duchess Potatoes (V, GF)	
creamy potatoes, herbs	
Saffron and Green Pea Risotto (VN, GF)	
parmesan, garlic, white wine	
Herb Roasted Fingerling Potatoes (VN, GF)	
garlic, dill	
Stone Ground Grit Cake (GF)	
white cheddar, garlic, oregano	
Savory Bread Pudding (V)	
caramelized onion, corn, sundried tomato	

VEGETABLE

select one

Broccolini Sauté (VN, GF)	
lemon, olive oil, shallot	
Roasted Asparagus and Cremini Mushrooms (VN, GF)	
charred red pepper	
Vegetable Medley (VN, GF)	
zucchini, yellow squash, bell pepper, red onion, cauliflower, white wine, fresh herbs	
Roasted Heirloom Carrots & Fennel (VN, GF)	
olive oil, herbs	
Hot Honey Broiled Brussels Sprouts (V, GF)	
julienne confetti peppers	

DIETARY SUBSTITUTION OPTIONS

(pre-order, select one)

Falafel and Jeweled Saffron Rice (VN, GF)

almond, raisin, leek, tomato, cilantro, ginger tahini sauce

Grilled Cauliflower Steak & Harvest Vegetable Risotto (V, GF)

squash, kale, pea, tomato, parmesan

White Bean & Orecchiette (VN)

miso, kale, garlic, carrot, fresh herbs, lemon-fennel broth

Rigatoni Florentine (V)

spinach, tomato, roasted peppers, eggplant, garlic, pine nut

Sweet Endings

Select a perfect complement, artfully displayed to serve with your cake plate, included with cake cutting fee

Chocolate Covered Strawberry (VN, GF)

Meringue Initial (GF)

Petite Chocolate Mousse Cup (GF)

Gourmet Chocolate Truffle (GF)

Almond Macaron (GF)

Pate de Fruit (VN, GF)

FOR OUR YOUNGEST GUESTS (ages 5-12)

(pre-order, select one)

FIRST

(select one)

Fresh Fruit Cup

Chopped Romaine Salad with Tomato, Carrot, Cucumber

Ranch Dressing

SECOND

(select one)

Chicken Tenders with French Fries and Green Beans

Margherita Pizza

fresh mozzarella, basil marinara

Pasta with Alfredo Sauce & Broccoli (V)

22.00 per guest



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)

FIRST - PLATED

(select one)

Spring Garden Bouquet (V, GF)

baby greens, carrot ribbons, grape tomato, shaved cucumber, ranch & poppyseed vinaigrette

Spinach & Butter Lettuce Strawberry Salad (VN, GF)

cucumber, watermelon radish, berry vinaigrette

Radicchio & Romaine Salad (GF)

blue cheese, crispy prosciutto, tomato, parmesan peppercorn dressing

Chiffonade Romaine Salad (GF)

blue cheese, crispy prosciutto, tomato, avocado ranch
parmesan, anchovy palmier, caesar dressing

Blueberry-Port Poached Pear (V, GF)

goat cheese, fresh blueberries, candied almond, spring mix, reduction vinaigrette

Heirloom Caprese Salad (V, GF)

layered heirloom tomato & fresh mozzarella, torn basil, arugula, balsamic drizzle, lemon basil dressing

Ballroom Caesar Salad (contains seafood)

romaine hearts, roasted tomato, shaved
parmesan, anchovy palmier, Caesar dressing

SECOND - ENTRÉE

(select one tier for all guests)

TIER 1 62.00

Braised Beef Short Rib (GF, DF)

pan gravy, mirepoix, pearl onion

Marsala Chicken & Farfalle

roasted chicken, tomato, mushrooms, pearl onions, asparagus tips, marsala demi glaze

Pan Roasted Salmon Filet (GF, DF)

honey garlic glaze, scallions





TIER 2 66.00

Grilled Peach Tea Chicken (GF)

peach glaze, scallion, sweet bell pepper

Sliced NY Strip Loin of Beef (GF, DF)

madeira demi, melted shallot

Chesapeake Bay Pasta

cavatappi, shrimp & scallops, country ham, sherry cream

TIER 3 74.00

Carved Tenderloin of Beef (GF)

truffle demi, forest mushrooms

Roasted Halibut Oscar (GF)

charred asparagus, overnight herb tomato, crab shallot cream sauce

Chicken Cordon Bleu (GF)

mornay, fried prosciutto, chive breadcrumb

COMPANY

(select two)

Garlic Confit Mashed Potatoes (V, GF)

sea salt, parsley

Creamy Southern Grits (V, GF)

gruyere, pimentos, thyme

Saffron and Green Pea Risotto (V, GF)

parmesan, garlic, white wine

Herb Roasted Fingerling Potatoes (VN, GF)

garlic, dill

Yukon Gold Potato Gratin (V, GF)

leeks, parmesan cheese, herbs

Pan Fried Gnocchi (V)

brown butter cream sauce, sage

Broccolini Sauté (VN, GF)

lemon, olive oil, shallot

Roasted Asparagus and Cremini Mushrooms (VN, GF)

charred red pepper

Vegetable Medley (VN, GF)

zucchini, yellow squash, bell pepper, red onion, cauliflower, white wine, fresh herbs

Roasted Heirloom Carrots & Fennel (VN, GF)

olive oil, herbs

Hot Honey Broiled Brussels Sprouts (V, GF)

julienne confetti peppers

Southern Succotash (V, GF)

lima bean, corn, peppers, asparagus, tomato, garlic cream

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
76.00 per guest

COLD STATION

(select three)

Antipasto Display (GF)

genoa salami, prosciutto, calabrese sausage, finocchiona, balsamic tomato, marinated mozzarella pearl, mixed olive, pepperoncini, local jam, crispy flatbread (not GF)

Vegetable Crudité (VN, GF)

cucumber, watermelon radish, sweet peppers, broccoli & cauliflower florets, petite carrot, grape tomato, balsamic vinaigrette, boursin dip (Not VN)

Marinated Roasted Vegetable Platter (VN, GF)

asparagus, zucchini, squash, cremini mushroom, red pepper, grape tomato, red onion, garlic hummus, olive oil, balsamic syrup

Basil Burrata Caprese Platter (V, GF)

heirloom tomato, burrata, and artichoke hearts on a bed of arugula, sea salt and balsamic drizzle

Dip Duet Display (V, GF)

Chilled Spinach Artichoke Dip, Warm Pimento Cheese Dip,
tortilla chips

Artisan Cheeseboard (V, GF)

vino rosso, aged provolone, gorgonzola, balsamic cippolini artichoke, grapes, local jam, whole grain mustard, dilly beans, whole roasted almonds, crispy flatbread (not gluten free)

SELF SERVE STATION

(select two)

Macaroni and Cheese Bar

spiral cavatappi, creamy three cheese mornay, garlic parmesan sauce, lobster claw, braised pork belly, buffalo chicken, roasted tomatoes, green onion, broccoli, pimentos, wilted spinach, toasted rye breadcrumb, cracker crumb

HRCC Signature Potato Cake Bar (GF)

- traditional (v), • bacon provolone, • truffle asiago (v)
- caramelized onion bechamel, horseradish cream

Risotto Bar (select one)

- **Duck Confit & Mushroom Risotto** (GF) scallions, asparagus tips
- **Saffron & Shrimp Risotto** (GF) saffron, spring peas, parsley, peppers
- **Ratatouille Risotto** (GF, V) roasted garlic, tomato, zucchini, eggplant

Gourmet Applewood Smoked Bacon Bar (GF)

attractive display of candied, maple bourbon, and black pepper honey

Farfalle Pasta Station

bowtie pasta tossed in olive oil, duck confit, mushroom ragout, parmesan, blistered tomatoes, basil ricotta cheese, marsala demi, parmesan béchamel

INTERACTIVE ACTION STATIONS

Select Two – Additional Stations \$8.00 Per Guest

Two Complimentary Attendants Provided



Salmon Wellington Carvery

lemon shallot spinach, dill beurre blanc

Flambé of Beef Tenderloin Diane (GF)

asparagus spears, brandy mushroom demi

Boneless Roasted Whole Grouper

saffron rice, avocado crema, black bean salsa fresca, flour tortillas, lettuce wraps

Carved Sage and Thyme Roasted Breast of Turkey (DF)

ginger peach chutney, white rolls

Seafood and Chicken Pan Paella (GF, DF) (contain shellfish)

saffron rice, tender chicken, shrimp, clams, peas, tomato
roasted red peppers

Artisan Grilled Cheese Station (select two)

- duck confit monte cristo, cherry jam, gruyere, cinnamon sugar
 - prosciutto and Manchego, blackberry mustard
- spinach Florentine, cream cheese, cheddar, roasted garlic aioli
 - caramel apple and brie
- shaved prime rib and white cheddar, roast pepper jelly

Mashed Potato Martini Bar (GF)

garlic mashed potatoes, crispy fried onions
fried chicken & hot honey
shredded house-smoked beef brisket, bbq demiglace

Smoked Cowboy Ribeye (GF)

grit cake, chipotle pan jus

Tablesides Bread Service

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

Late Night Snack Stations

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

Iced Coffee Bar

cold brew coffee, sweet vanilla cream, selection of milks, caramel sauce, chocolate sauce, chocolate curls, biscotti
6.00 per guest

Popcorn Station

freshly popped golden kernels, liquid butter, assorted flavored salts, caramel corn
8.00 per guest

Chicken & Waffles

quartered Belgian waffle, season floured & fried chicken goujon, maple thyme béchamel
11.00 per guest

Dip Duet Display (GF) (select two)

served with tortilla chips

- Chilled Spinach Artichoke Dip
 - Pico de Gallo
- Warm Pimento Cheese Dip
- Warm Buffalo Chicken Dip

9.00 per guest

SWEET THINGS

Minimum of 50 pieces

Dark Chocolate Covered Strawberries

4. 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

3.00 each

Crème Brulee Spoons

bite sized vanilla crème brulee

3.00 each

