



Holidays

DECEMBER 2017



THE HOTEL ROANOKE & CONFERENCE CENTER

110 Shenandoah Avenue • Roanoke, Virginia 24016 • www.HotelRoanoke.com • 540.985.5900

BEVERAGE/ATTENDANT SERVICE FEES

BAR ARRANGEMENTS REQUIRE ONE BARTENDER/CASHIER PER 75 GUESTS

** PRIVATE BAR SERVICE - 50 GUEST MINIMUM [\$150 SERVICE SET-UP FEE FOR LESS THAN 50 GUESTS]

SERVICE BARTENDER	\$30.00 PER HOUR
CASHIER	\$25.00 PER HOUR
SOCIAL SERVER ATTENDANT	\$20.00 PER HOUR
CHEF ATTENDANT	\$35.00 PER HOUR

HORS D'OEUVRES

SELECT 2 7.85 PER GUEST – 2 PIECES EACH HORS D'OEUVRES SERVED PER PERSON

SELECT 4 12.80 PER GUEST – 1.5 PIECES OF EACH HORS D'OEUVRES SERVED PER PERSON

HOT

ASPARAGUS & ASIAGO WRAPPED PHYLLO (V)

PETITE LOBSTER SANDWICH

BACON WRAPPED BEEF TENDERLOIN (GF)

CHEF'S SIGNATURE MINI CRAB CAKE (GF)

SMOKED BACON WRAPPED SCALLOP (GF)

SMOKED DUCK PASTRY SQUARE , CHERRY COMPOTE

COLD

SPICY SWEET POTATO PÂTÉ, PRALINE, RUBBED FLATBREAD (VN)

GOAT CHEESE, CRANBERRY COMPOTE, BAGUETTE CRACKER (V)

ROAST SHIITAKE THYME BRUSCHETTA (V)

SOUTHERN PICKLED SHRIMP, LEMON & VIDALIA CREMA CRISP

BLACK-EYED PEA HUMMUS PITA CHIP, BELL PEPPER, GARLIC CONFIT (V)

SMOKED SALMON, RYE, RED ONION, CAPER, CRÈME FRAICHE

COLD DISPLAY ENHANCEMENTS

Popular additions to reception menu pricing – (each display serves 25-30 guests)

SHRIMP COCKTAIL (GF) SERVED WITH LEMON WEDGES AND ZESTY COCKTAIL SAUCE (5 POUNDS, 21/25 CT)

190.

ARTISAN CHEESEBOARD (V) VINO ROSSO, JARLSBERG, CAMEMBERT, SAGE DERBY, GRAPE, FIG JAM, ASSORTED CRACKERS, CRISPY FLATBREAD

185.

ANTIPASTO DISPLAY (GF) GENOA SALAMI, PROSCIUTTO, VIRGINIA HICKORY HAM, PEPPERONI, ARTICHOKE HEARTS, ROASTED PEPPER, PEPPERONCINI, MIXED OLIVE, PESTO MARINATED FRESH MOZZARELLA PEARLS, FLATBREAD

225.

DIP DUET DISPLAY WALNUT & POMEGRANATE DIP (GF), CREAMY SPINACH & KALE GREEK YOGURT DIP (GF)(V), PITA CHIPS, FRIED FLATBREAD

225.



PLATED DINNER

In celebration of the holiday season, our culinary team has put together a selection of festive menus. Plated meals include freshly baked breads, ice water, coffee and hot tea selections, salad, entrée, and dessert.

Enhancement options include – Appetizer/Small Plate or Dessert Buffet.

SALAD

[SELECT ONE]

POMEGRANATE, ORANGE & ARUGULA SALAD (V, GF) WALNUT, MANDARIN SUPREMES, GOAT CHEESE CRUMBLES. CITRUS VINAIGRETTE

VANILLA, CITRUS & SPICE POACHED PEAR SALAD (V, GF) SIGNATURE GARDEN GREENS, PECAN, BLUE CHEESE, PEAR CUISSON VINAIGRETTE

BRUSSELS SPROUT SALAD (V, GF) DRIED BLUEBERRIES, DRIED CRANBERRIES, SMOKED ALMONDS, SHAVED PARMESAN, SIGNATURE VINAIGRETTE

FRISÉE, BABY SPINACH, AND GOLDEN BEET SALAD (V, GF) CHEVRE CHEESE, GRANOLA, CRANBERRY VINAIGRETTE

ENTRÉE

Should you wish to offer your guests the option to pre-select their entrée we recommend a maximum of three selections and the highest menu price prevails.

The number of each entrée selected must be given to your event manager with the final guarantee. We kindly request that the client provide colored cards for each guest to place at their seat to ensure seamless service.

ROSEMARY & BALSAMIC CHICKEN (GF) ROAST ONION & HONEY VELOUTÉ

36.50

SEARED SALMON WITH WINTER FRUIT SALSA (GF) CRANBERRY, POMEGRANATE SEED, ONION, CILANTRO, JALAPENO, LIME

38.20

SUN DRIED TOMATO AND GOAT CHEESE STUFFED CHICKEN (GF) BASIL BECHAMEL

39.70

ROASTED PORK TENDERLOIN (GF) CHUNKY APPLE, ONION, AND CIDER SAUCE

32.00

SWEET POTATO, CHARD & QUINOA CAKE (VN) (GF) PERSIAN CASHEW ALMOND CREAM

29.60

TWICE BAKED BUTTERNUT SQUASH (V) (GF) CHEVRE, YOGURT, SAGE

29.60

CRAB IMPERIAL STUFFED CHICKEN (GF) LEMON CREAM

43.40

DUO OF DUCK (GF) MAPLE GLAZED BREAST ATOP 5-SPICE CONFIT, PINK PEPPERCORN POMEGRANATE GLAZE

43.40



PLATED DINNER CONTD

GRILLED FILET MIGNON (GF) CARAMELIZED SHALLOT AU POIVRE SAUCE
47.60

PAN-SEARED HALIBUT (GF) CITRUS, BASIL & FENNEL SALAD
48.20

CARVED TENDERLOIN OF BEEF CHANTERELLE & SHRIMP PARMESAN BECHEMEL (GF)
50.80

STEAK AND CAKE (GF) CHARGRILLED FILET MIGNON, SIGNATURE CRAB CAKE, TRUFFLED LEEK CREAM
54.80

HOLIDAY SEASONAL STARCH AND VEGETABLE

[SELECT ONE EACH]

HEIRLOOM CARROTS, LOCAL HONEY, TARRAGON (V, GF)

MAPLE GINGER ROASTED BRUSSELS, BUTTERNUT SQUASH, AND CAULIFLOWER WITH PECANS (VN, GF)

CARAMELIZED BROCCOLI WITH GARLIC (VN, GF)

GARLIC CONFIT MASHED RUSSETS (V, GF)

WILD RICE AND PUMPKIN SEED PILAF (VN, GF) CARROT & CRANBERRY

CREAMY HERB ARBORIO RISOTTO (GF)

DESSERT

[SELECT ONE]

CARAMEL CHEESECAKE FLAN (GF), CARAMEL SAUCE, FESTIVE GLACÉ CHERRIES

BOURBON AND SMOKED PECAN PIE, ACORN SQUASH GANACHE

CARAMEL APPLE CAKE, CARAMEL SAUCE, CANDIED GINGER

CRANBERRY PISTACHIO CRUMB BAR, PISTACHIO CRÈME ANGLAISE, CARAMEL MOUSSE

MINTY GRASSHOPPER CHEESECAKE, CHOCOLATE CURLS, CHOCOLATE SAUCE

CHOCOLATE ESPRESSO YULE LOG, CINNAMON CRÈME ANGLAISE, WHITE CHOCOLATE SNOW

OPTIONAL DESSERT ENHANCEMENT

SELF-SERVE DESSERT TRIO BUFFET DISPLAY – SELECT TWO FROM ABOVE AND TO INCLUDE OUR FAMOUS HOTEL ROANOKE BREAD PUDDING WITH BOURBON SAUCE

3 PER GUEST



HOLIDAY BUFFET

50 guest minimum

(3. per guest surcharge applies for groups between 25 & 49 guests)

Menu substitutions or additions may incur a per guest additional charge. Buffets are designed for 1 ½ hours of service.

SALADS

(ALL SERVED)

GARDEN GREENS (GF)(V) FRESHLY TOSSED SELECTION OF BOSTON BIBB, RED CHARD, FRISEE, AND RED ROMAINE, CARROTS & CROUTONS

COMPANY - WINTER GREEK SALAD DRESSING - SIGNATURE HOTEL ROANOKE VINAIGRETTE, RANCH DRESSING

APPLE & BEET SALAD GREEN BEANS, RED ONIONS, ARUGULA, CELERY, WHITE BALSAMIC VINAIGRETTE

ENTREES

[SELECT TWO]

CHICKEN CACCIATORE (GF) TOMATO, MIREPOIX, PORCINI, SHIITAKE, RED WINE, HERBS

SEARED SALMON (GF) BROWN SUGAR MUSTARD GLAZE

ROASTED PORK RIBEYE (GF) SWEET APPLE CHUTNEY

SUNDAY SAUCE SHORT RIBS (GF) ITALIAN SAUSAGE TOMATO GRAVY

5 SPICE PORK LOIN (GF) BALSAMIC FIG SYRUP

HERB GRILLED CHICKEN (GF) HONEY LEMON SAUCE

SLICED NY STRIP (GF) SLOW ROASTED, MUSHROOM BORDELAISE

PASTA DISH

[SELECT ONE]

FOREST MUSHROOM AND SPINACH LASAGNA WITH GOAT CHEESE SAUCE (V) PORCINI, SHIITAKE, PARMESAN, TOMATO

PENNE WITH SAFFRON, SEAFOOD AND CREAM SHRIMP, SCALLOP, CRAB, GARLIC, HERBS

ITALIAN HOLIDAY PASTA ITALIAN SAUSAGE, SHORT RIB, PANCETTA, SPICES, MARINARA, PECORINO ROMANO



HOLIDAY BUFFET CONTD

HOLIDAY SEASONAL STARCH AND VEGETABLE

[SELECT ONE EACH]

HEIRLOOM CARROTS, LOCAL HONEY, TARRAGON (V, GF)

MAPLE GINGER ROASTED BRUSSELS, PUMPKIN, AND CAULIFLOWER WITH PECANS (VN, GF)

CARAMELIZED BROCCOLI WITH GARLIC (VN, GF)

GARLIC CONFIT MASHED RUSSETS (V, GF)

WILD RICE AND PUMPKIN SEED PILAF (VN, GF) CARROT & CRANBERRY

CREAMY HERB ARBORIO RISOTTO (GF)

DESSERT TRIO

HOTEL ROANOKE BREAD PUDDING WITH BOURBON SAUCE

[SELECT TWO]

CARAMEL APPLE CAKE

MINTY GRASSHOPPER CHEESECAKE

CRANBERRY PISTACHIO CRUMB BAR

CHOCOLATE AND RASPBERRY MOUSSE (GF)

RUSTIC SWEET POTATO TART

CHOCOLATE ESPRESSO YULE LOG

PLATE CHARGE 44.30 PER GUEST

ENHANCE YOUR HOLIDAY MEAL SELECTION WITH A CHEF CARVING....

Select from below as one of your entrees.... complimentary carver fee for up to 50 guests

SAGE ROAST TURKEY BREAST CRANBERRY ORANGE COMPOTE, HERB GRAVY, WHITE ROLLS

3.50 PER GUEST

APPLEWOOD SMOKED HAM SWEET PINEAPPLE SAUCE, BISCUITS

3.00 PER GUEST

SLOW ROASTED PRIME RIB AU JUS, HORSERADISH SAUCE, WHITE ROLLS

6.50 PER GUEST



STROLLING HOLIDAY DINNER

(100 guests minimum only)

Designed for 1 ½ hour service

Specially designed for relaxed dinner buffet service. The strolling dinner buffet enables your guests to eat at their leisure using our signature charger plates gathering their multiple small plate options as they mingle through the room. Please note: two action chef fees are waived for this specialty presentation. Additional action chefs carry a normal chef fee. Menu substitutions or additions may incur a per guest additional charge

COLD STATION

ALL SERVED

ANTIPASTO DISPLAY (GF) GENOA SALAMI, PROSCIUTTO, VIRGINIA HICKORY HAM, PEPPERONI, ARTICHOKE HEARTS, ROASTED PEPPERS, PEPPERONCINI, MIXED OLIVES, BASIL PESTO MARINATED FRESH MOZZARELLA PEARLS, FLAT BREAD

INDIVIDUAL CITRUS, BEET AND BURRATA SALAD (V)(GF) ARUGULA, BALSAMIC REDUCTION

PRALINE CHICKEN SALAD (GF) CREOLE POACHED CHICKEN, CANDIED PECAN, RADICCHIO, GOAT CHEESE, MAPLE DRESSING

DINNER STATIONS

SELECT TWO ACTION AND ONE SELF SERVE

COWBOY CARVERY (GF) [ACTION ONLY] COFFEE-CARDAMOM RUBBED TOMAHAWK RIBEYE, ROSEMARY POLENTA CAKE, MOLASSES DEMI

SALMON ENCROUTE [ACTION ONLY] FLORENTINE PASTRY, LEMON DILL CREAM

FLAMBÉ OF STEAK DIANE (GF) [ACTION ONLY] ASPARAGUS SPEARS, BRANDY MUSHROOM DEMI

TURKEY TENDERLOIN DIVAN (GF) [SELF SERVE OR ACTION] BROCCOLI FLORET, MORNAY SAUCE

HEIRLOOM TROUT (GF) [ACTION ONLY] SEARED TOMATO, BASIL COMPOUND BUTTER

SEARED DUCK (GF) [ACTION ONLY] CARVED BREAST, SWEET POTATO MEDALLION, PORT CHERRY SAUCE

SHRIMP AND TORTELLINI (V) [SELF SERVE OR ACTION] RED PEPPER, BASIL ALFREDO

POTATO CAKE BAR (GF) [SELF SERVE] TRIO OF PARMESAN CHEESE, CHEDDAR BACON, HORSERADISH CHIVE, CARAMELIZED ONION BÉCHAMEL

BEAN CURD AND KALE SAUTÉ [SELF SERVE] GARLIC, SHIITAKE MUSHROOM, ROAST TOMATO

GOURMET DESSERT STATION

(SELECT ANY 3 - 1 PIECE OF EACH PER GUEST)

SEASONAL MINI PIES - CREAM PUFFS - MERINGUE COOKIES (GF) - CAKE TRUFFLES - HOLIDAY SUGAR COOKIES - MOUSSE CUPS (GF)

PLATE CHARGE 46.50 PER GUEST

ADDITIONAL STATION SELECTIONS 5 PER GUEST PER STATION



HOLIDAY SEASON SPECIAL

SPECIAL PRICING FOR SPECIAL TIMES

Book your holiday event with us on any available Sunday - Thursday, December 1st - 23th and receive special discount
(3. per guest surcharge applies for groups between 25 & 49 guests)

DINNER BUFFET

ALL SERVED

TANGLED WINTER GREENS SALAD (V) TUSCAN KALE, SWISS CHARD, FRISEE, RED ROMAINE, WALNUT, DRIED APPLE AND CRANBERRY, CIDER-DIJON VINAIGRETTE, RANCH

BROCCOLI AND BOW TIES (V, GF) WHOLE WHEAT FARFALLE, GARLIC, LEMON, OLIVE OIL, PIGNOLI

ENTRÉE

HONEY CIDER CHICKEN (GF) BRINE REDUCTION

BRAISED BEEF & MUSHROOMS (GF) GARLIC, OREGANO, RED WINE

SHRIMP TORTELLINI FORMAGGIO SPINACH, ROAST TOMATO, BASIL, SHAVED ASIAGO (AVAILABLE VEGETARIAN UPON REQUEST)

PRODUCE

ROAST RED BLISS WEDGES (VN, GF) ROSEMARY AND GARLIC

HARICOT VERTS LYONNAISE (VN, GF) RED ONION, THYME, NUTMEG

DESSERTS

CHOCOLATE AND RASPBERRY MOUSSE (GF)

CARAMEL APPLE CAKE

HOTEL ROANOKE BREAD PUDDING WITH BOURBON SAUCE

PLATE CHARGE

35 PER GUEST

[NO SUBSTITUTIONS]



HOSTED CONSUMPTION BAR

Enables bar beverages to be paid by the host on a consumption basis. Each bar is supplied with the brand of liquor chosen, imported and domestic beer, wine, assorted sodas, juices, and mineral waters. Wine charges by the bottle.

** Private bar service – 50 guest minimum – \$150 service set-up fee for less than 50 guests Bartender/Cashier fees apply

	PER DRINK
SILVER PACKAGE BRANDS	6.25
GOLD PACKAGE BRANDS	7.25
DOMESTIC BEER	5.00
IMPORT/CRAFT BEER	6.50
SILVER PACKAGE WINES - BOTTLE	32.00
GOLD PACKAGE WINES - BOTTLE	40.00
ASSORTED SOFT DRINKS, WATER, JUICE	3.00
SPECIALTY DRINKS [SILVER PKG]	7.50
SPECIALTY DRINKS [GOLD PKG]	8.50
[MAX 2 LIQUOR/20Z. POUR ON SPECIALTY DRINKS]	

CASH BAR

Enables bar beverages to be paid by each guest individually at the point of purchase. Each bar is supplied with the brand of liquor chosen, imported and domestic beer, wine, assorted sodas, juices, and mineral waters.

If particular brands are requested, please advise...

	PER DRINK – TAX INCLUDED
SILVER PACKAGE BRANDS	6.75
GOLD PACKAGE BRANDS	8.00
DOMESTIC BEER	5.25
IMPORTED BEER	6.75
SILVER PACKAGE WINES	7.50
GOLD PACKAGE WINES	9.50
ASSORTED SODAS, JUICE & WATER	3.25
SPECIALTY DRINKS [SILVER PKG]	8.00.
SPECIALTY DRINKS [GOLD PKG]	9.00

DRINK TICKETS AVAILABLE – VALID FOR LIQUOR, WINE, BEER OR SOFT DRINK

SILVER PACKAGE BRANDS	7.00
GOLD PACKAGE BRANDS	8.00



SILVER PACKAGE BRANDS

LIQUOR

GORDON'S VODKA, NEW AMSTERDAM GIN, RON CASTILLO RUM, GRANTS SCOTCH, EARLY TIMES BOURBON, MONTEZUMA SILVER TEQUILA, SEAGRAMS 7 WHISKEY, KORBEL BRANDY

WINE

CANYON ROAD WINERY

[SELECT FOUR]

CHARDONNAY, SAUVIGNON BLANC, PINOT GRIGIO, CABERNET SAUVIGNON, MERLOT, PINOT NOIR

BEER

COORS LIGHT, MILLER LITE, BUD LIGHT, O'DOUL'S, CORONA, PARKWAY GET BENT CRAFT

GOLD PACKAGE BRANDS

LIQUOR

SKYY VODKA, BOMBAY GIN, BACARDI RUM, J&B SCOTCH, JIM BEAM BOURBON, CANADIAN CLUB WHISKEY, KORBEL BRANDY, SAUZA SILVER BLUE TEQUILA

PREMIUM WINES [SELECT FOUR]

PINOT GRIGIO -

DOUBLE DECKER, CA

CHARDONNAY -

A BY ACACIA, CA.

SAUVIGNON BLANC -

ARONA, NEW ZEALAND

CABERNET SAUVIGNON -

LANDER JENKINS, CA

BORDEAUX MERLOT -

CHATEAU VIEUX MANOIR

PINOT NOIR -

LEESE FITCH, CA

BEER

BUD LIGHT, MICHELOB ULTRA, STELLA ARTOIS, CORONA EXTRA, O'DOUL'S

VIRGINIA CRAFT BREWING [SELECT ONE] -

VIRGINIA CREEPER PALE ALE, SOARING RIDGE, 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

* O'DOUL'S NON-ALCOHOLIC BEER AVAILABLE ON ALL BARS



KEG BEER

DOMESTIC

15.5 GALLONS EQUALS 165 -12 OZ. SERVINGS

COORS LIGHT, BUDWEISER, YUENGLING LAGER, BUD LIGHT & MILLER LITE	- 385.
MICHELOB ULTRA, SAM ADAMS LAGER	- 425.

IMPORT

13.2 GALLONS EQUALS 140. 12OZ SERVINGS

AMSTEL LIGHT, HEINEKEN, NEWCASTLE	- 465.
BASS ALE, STELLA ARTOIS	- 490.

VIRGINIA CRAFT

½KEG - 15.5 GALLONS EQUALS 165. 12OZ SERVINGS	- 630.
¼KEG - 7.75 GALLONS EQUALS 83. 12 OZ SERVINGS	- 410.
1/6 KEG - 5.13 GALLONS EQUALS 55. 12OZ SERVINGS	- 310.

TASTING OPTIONS:

VIENNA LAGER, DEVILS BACKBONE BREWERY, LEXINGTON, VA
GET BENT MOUNTAIN IPA, PARKWAY BREWERY, SALEM, VA
VIRGINIA CREEPER PALE ALE, SOARING RIDGE BREWERY, ROANOKE, VA
BRIDGE BUILDER BLONDE, BELGIAN WHEAT. PARKWAY BREWERY, SALEM, VA

CORDIAL LIST - HOSTED

Select two cordials to be offered as after dinner drinks, or to add to banquet bars

BAILEYS IRISH CREAM, ROMANA SAMBUCA, DISARONNO ORIGINALE, FRANGELICO, COINTREAU COURVOISIER, HENNESSY, KAHLUA,
SOUTHERN COMFORT, TIA MARIA, JÄGERMEISTER - 8.00
GRAND MARNIER, DRAMBUJE, B&B - 9.00

PACKAGE HOURLY BAR

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 hours must be consecutive.

SILVER PACKAGE BRANDS

FIRST HOUR	14.50 PER GUEST
EACH ADDITIONAL HOUR	7.00 PER GUEST

GOLD PACKAGE BRANDS

FIRST HOUR	16.50 PER GUEST
EACH ADDITIONAL HOUR	8.00 PER GUEST



WINE LIST

Featured Banquet Wine List.

Further selections are available upon request from our hotel cellars

CHARDONNAY	WILLIAM HILL ESTATE WINERY, NAPA VALLEY, CA	38
	SIMI, SONOMA COUNTY, CA.	45
	SONOMA CUTRER, RUSSIAN RIVER VALLEY, CA	56
	THE CALLING, DUTTON RANCH, CA	69
SAUVIGNON BLANC	RODNEY STRONG, SONOMA, CA	44
	13 CELSIUS, NZ	38
PINOT GRIGIO	BARONE FINI, TRENTO, IT	40
	ACROBAT, PINOT GRIS, CA	38
CABERNET SAUVIGNON	WILLIAM HILL ESTATE, NAPA VALLEY, CA	44
	THE SHOW, NAPA VALLEY, CA	48
	STAGS' LEAP, NAPA VALLEY, CA	99
MERLOT	ST. MICHELE, INDIAN WELLS, WA	48
	MAINSTREET, MONTEREY COUNTY, CA	36
PINOT NOIR	HANGTIME, CA	46
	MEOIMI, CA	54
MALBEC	TERRAZAS ALTO DEL PLATA, MENDOZA, ARGENTINA	39
	LA POSTA, FAZZIO, ARG.	48
ZINFANDEL	THE PREDATOR, CA	42
	SEGHESIO, SONOMA COUNTY, CA	58
PROSECCO	**LAMARCA, BLUE LABEL, ITALY <i>**PERSONALIZED LABEL SIGNAGE AVAILABLE [ADVANCE ORDER REQUIRED]</i>	48
SPARKLING	CAVA ROSADA, CASTILLA PERELADA, EMPORADO, SP	38
	CHANDON BRUT, NAPA VALLEY, CA	52
CHAMPAGNE	LAURENT PERRIER BRUT, FRANCE	97
	MOËT IMPÉRIAL BRUT, EPERNEY, FRANCE	110
	VEUVE CLIQUOT YELLOW LABEL. EPERNEY, FRANCE	135
SPARKLING CIDER	MARTINELLI [NON-ALCOHOLIC]	18

