

THE HOLIDAYS

DECEMBER 2022



THE HOTEL ROANOKE
& CONFERENCE CENTER

CURIO COLLECTION BY HILTON



Four Diamond

Award





GENERAL INFORMATION

We welcome the holidays to the Roanoke Valley with these delicious menus, which reflect our passion for cuisine and focus on the best of local and sustainable products. We offer beautiful venues and intimate dining areas to host your holiday event for twenty five to nine hundred guests. The Hotel Roanoke Culinary Team has assembled a variety of options for your Holiday Celebration.

Excluding receptions, all menus include freshly baked breads and tableside beverage service, coffee and hot tea selections.



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: 22%

A service charge of 15% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. If any temporary staffing agency employees work a banquet function, the hotel will retain the portion of their service charge to offset the cost of providing the temporary staffing for the function, and the service charge is not the property of those third party employees. An administrative fee of 7% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel, is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

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.

SUPPORT FACILITIES

The Hotel Roanoke & Conference Center will be happy to prepare individual menus, place cards, and enhanced holiday options with sufficient notice and at a nominal charge.

ATTENDANT SERVICE FEES

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

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	35.00 per hour
Social Server Attendant	20.00 per hour
Cashier	25.00 per hour
Chef Attendant	35.00 per hour

BEVERAGE SERVICE

This holiday season will feature a centralized bar service concept in key locations throughout the property. Our clients will benefit greatly from this measure as we will waive our bartender and cashier service fee charges for your event.

Host bars will have the option of private in-room bars with regular charges or utilizing drink tickets which can be used at any of the bar sets on property

ENHANCED HOLIDAY OPTIONS:

Menu Printing Service	1.00 each
Silver Chiavari Chairs	3.00 each
Clear Chiavari Chairs	5.00 each
Dance Floor	125.00 setup fee
HRCC Holiday Ornaments	TBD

THE MERRY MINGLE RECEPTION

(50 guests minimum only)

Designed for 1 ½ hour service

The Merry Mingle is a special way to gather at the holidays. It features our largest array of bite-sized delights.

The offering is rounded out by hot and cold displays, and a complimentary carving chef attendant!

Note: Room set-up limited to reception style with food limitations



PASSED HORS D'OEUVRES

Passed for 30 minutes and then displayed for remainder of event.
(select two)

Hot

Asparagus & Asiago Wrapped Phyllo (V)

Smoked Bacon Wrapped Scallop (GF,DF)

Chicken Quesadilla Cornucopia

Cold

Roasted Duck Naan, cherry chutney

Shiitake-Thyme Phyllo Cup, goat cheese (V)

Garlic Honey Shrimp, cucumber (GF,DF)



COLD DISPLAY

Antipasto Display (GF)

genoa salami, pepperoni, tasso ham, capicola, artichoke hearts, roasted peppers, pepperoncini, mixed olives, basil pesto (contains nuts) fresh mozzarella pearls, crispy flat bread, gf gourmet crackers

Domestic Cheeseboard (GF)(V)

muenster, pepper jack, yellow cheddar, pistachio crusted goat cheese, seasonal jam, dried cherries, pickled blueberries, strawberries, mixed nuts, crispy flat bread, gf gourmet crackers

Holiday Chilled Dip Duet (V)

whipped feta, cream cheese, olives, tomato, cucumber dip & spinach artichoke asiago dip, crispy flatbread, gluten free crackers

RECEPTION STATIONS

Duet Potato Cake Bar (GF, self serve)

parmesan bacon

horseradish chive sour cream (v)

The Carvery (select one)

Slow Roasted New York Striploin

horseradish sauce, white rolls

Sage Roasted Turkey Breast

cranberry compote, slider buns

GOURMET DESSERT STATION

(1 piece of each per guest)

Seasonal Mini Pies

Holiday Sugar Cookies

Cream Puffs

Chocolate Dipped Strawberries (VN, GF)

44.50 per guest

Additional carving Station 5.00 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.

Ice water, Fresh Brewed Coffee, Hot Tea
Selections served on request



SALADS (served)

Garden Greens (VN, GF)

mixed selection of swiss chard, red oak, frisee, spinach
goat cheese, pickled red onion, croutons,
roasted red peppers (GF, V)
Hotel Roanoke signature vinaigrette (GF)
ranch dressing (GF)

Sweet Potato - Wild Rice Salad (GF, VN)

raisins, apple, spinach, balsamic maple vinaigrette

ENTREES [select two]

Roasted Salmon (GF)

tomato, roasted garlic cream

Applewood Smoked Virginia Ham (DF, GF)

bourbon brown sugar glaze, cider raisins

Slow Roasted Pork Loin (GF)

creamy lyonnaise sauce

Marinated Roasted Chicken (GF,DF)

rosemary marsala demi

Carved Beef Shoulder Tender Steak (DF, GF)

truffle mushroom bordelaise

HOT PASTA DISH [select one]

Tortellini Formaggio (V)

basil, shaved asiago, ricotta cheese, red sauce

Cheesy Penne Mac n' Cheese (V)

Parmesan, béchamel

Broken Fettucine, Butternut, Mushroom Pasta (V)

spinach, goat cheese, sage, cream

HOLIDAY COMPANY [select one each—starch/Veg]

Fall Vegetable Medley butternut squash, red beets,
carrots, parsnips, brown butter (V,GF)

Green Bean Casserole, onion, garlic, nutmeg, parmesan,
béchamel (V,GF)

Rosemary Garlic Fingerling Potatoes (V, GF) olive oil,
parmesan cheese

Maple Sweet Potato Risotto, sage, butter (V, GF)

Dinner Rolls

DESSERT TRIO

Hotel Roanoke Bread Pudding with Bourbon Sauce

[select two from below]



Tiramisu Yule Log,
mascarpone mousse, espresso ganache

Peppermint Chocolate Cake
buttercream, crushed candy cane

German Chocolate Pot de Crème
pecan-coconut filling, chocolate curls (GF)

Caramel Apple Tarte Tatin
vanilla bean crème anglaise

Pumpkin Pie Mousse

praline pecans (GF)

Raspberry Red Velvet Layer Cake

cream cheese mousse, raspberry jam

Cheesecake with Orange Caramel

chocolate curls

Ice water, Fresh Brewed Coffee, Hot Tea Selections

on request

Plate charge 54.00 per guest

PRE-DINNER
ENHANCEMENTS
A LA CARTE

Chef has engineered a selection of special enhancements to your meal experience to serve on arrival or during your meal (pricing applies to buffet or plated dinner enhancements only)



PASSED HORS D'OEUVRES

Select Two 9.00 per guest
(2 pieces each hors d'oeuvres served per person)

Hot

Bacon Wrapped Beef, horseradish cream (GF)
Vegetable Samosa, mint chutney (V)
Warm Chopped Pork Belly Naan, pomegranate salsa
Chicken Quesadilla Cornucopia, pico sour cream
Smoked Bacon Wrapped Scallop, cajun aioli (GF)

Cold

Old Bay Deviled Egg, pickled red onion (V, GF)
Roasted Duck Naan, cherry chutney
Flaked Smoked Salmon, dill sour cream, cucumber (GF)
Roasted Red Pepper Hummus, olive, pita chip (V)
Shitake-Thyme Phyllo Cup, goat cheese (V)

HOLIDAY CARVERY

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

Soft Rolls served with Reception service

Sage Roasted Turkey Breast (GF) cranberry compote	7. per guest
Applewood Smoked VA Ham (GF) whole grain mustard	7. per guest
Slow Roasted Prime Rib (GF)	12. per guest

COLD DISPLAY

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

Artisan Cheeseboard (V)

brie, sage derby, dill havarti, aged provolone, dry cured chorizo, strawberry, dried fruit, seasonal jam, mixed nuts, gherkins, crispy flat bread, gf gourmet crackers
250.00

Antipasto Display (GF)

genoa salami, pepperoni, tasso ham, capicola, artichoke hearts, roasted peppers, pepperoncini, mixed olives, basil pesto (contains nuts) fresh mozzarella pearls, crispy flat bread, gf gourmet crackers
275.00



Dip Duet Display (GF)

whipped feta, cream cheese, olives, tomato, cucumber dip & spinach artichoke asiago dip, crispy flat-bread, gf gourmet crackers
185.00

Shrimp Cocktail (GF)

served with lemon wedges and zesty cocktail sauce
[4 pounds can serves up to 20 guests [64-80 piece]
40.00 per pound

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.

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.



SALAD

[select one]

Beet & Fresh Mozzarella Salad baby greens, red onion, hard-boiled egg, balsamic maple vinaigrette (DF, GF)

Spinach Frisee Salad crispy bacon, blue cheese, red onion, pine nuts, raspberry vinaigrette (contains nuts)

Arugula & Dried Cherry Salad feta, candied walnuts, kalamata olives, champagne dressing (V, GF) (contains nuts)

Winter Wedge iceberg, apple, dried cranberry, prosciutto, goat cheese, cider dressing (GF)

ENTREE

[select one]

Herb Roasted Statler Chicken (GF) 47.00
rosemary marsala demi

Carved Beef Tenderloin (GF) 56.00
creamy shrimp shitake mushroom ragout
(contains shellfish)

Roasted Salmon GF) 46.00
tomato, roasted garlic cream

Lemon Rosemary Statler Chicken (GF,DF) 46.00
herb pan sauce



THE HOTEL ROANOKE & CONFERENCE CENTER

Char-Grilled Filet Mignon (DF,GF) 58.00
truffle red wine reduction

Dill Roasted Halibut (GF) 54.00
leeks, fennel, tarragon butter sauce

Land & Sea (GF) 68.00
duet of shrimp and petite filet mignon, corn leek
ragout, herbed demi-glaze

Penne & Duck Pasta 42.00
duck confit, peas, parmesan, shallot, cream demi

Broken Fettucine, Butternut, Mushroom Pasta (V) 39.00
spinach, goat cheese, sage, cream



PLATED DINNER Contd.



HOLIDAY SEASONAL VEGETABLE AND STARCH

[select one each]

Fall Vegetable Medley

butternut squash, red beets, carrots, parsnips, brown butter (V,GF)

Green Bean Casserole

onion, garlic, nutmeg, parmesan, béchamel (V,GF)

Oven Roasted Asparagus

melted shaved asiago, lemon juice (V,GF)

Rosemary Garlic Fingerling Potato (V, GF)

olive oil, parmesan cheese

Maple Sweet Potato Risotto

sage, butter (V, GF)

Brown Butter Sage Mashed Potato (V,GF)

DESSERT

[select one]

Tiramisu Yule Log, mascarpone mousse, espresso ganache

Peppermint Chocolate Cake, buttercream, crushed candy cane

German Chocolate Pot de Crème, pecan-coconut filling, chocolate curls (GF)

Caramel Apple Tarte Tatin, vanilla bean crème anglaise

Pumpkin Pie Mousse, praline pecans (GF)

Raspberry Red Velvet Layer Cake, cream cheese mousse, raspberry jam

Cheesecake with Orange Caramel, chocolate curls

OPTIONAL DESSERT ENHANCEMENT

Self-serve dessert trio buffet display— to include our famous Hotel Roanoke Bread Pudding with Bourbon Sauce.

Select two from above 5. per guest

Ice water, Fresh Brewed Coffee, Hot Tea Selections
on request



MID-WEEK

HOLIDAY SEASON SPECIAL

Book your holiday event with us on any available Sunday - Thursday, December 1st - 26th and receive special discount

Plated meals include freshly baked breads, ice water, coffee and hot tea selections, salad, entrée, and dessert.

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



DINNER BUFFET

SALAD

Garden Greens (VN, GF)

mixed selection of swiss chard, red oak, frisee, spinach
goat cheese, pickled red onion, croutons,
roasted red peppers (GF, V)
Hotel Roanoke signature vinaigrette (GF)
ranch dressing (GF)

Sweet Potato—Wild Rice Salad (GF, VN)

raisins, apple, spinach, balsamic maple vinaigrette

ENTREE (served)

Marinated Roasted Chicken (GF,DF)

rosemary marsala demi

Roasted Salmon (GF)

tomato, roasted garlic cream

HOT PASTA DISH

Cheesy Penne Mac n' Cheese (V)

Parmesan, béchamel

HOLIDAY COMPANY

Fall Vegetable Medley

butternut squash, red beets, carrots, parsnips,
brown butter (V,GF)

Dinner Rolls served

DESSERT

Pumpkin Pie Mousse, praline pecans (GF)

Peppermint Chocolate Cake, buttercream, crushed candy cane

Hotel Roanoke Bread Pudding, bourbon sauce

Ice water, Fresh Brew ed Coffee, Hot Tea Selections
on request

Plate Charge

46.00 per guest
[no substitutions]



HOLIDAY LUNCH

SPECIAL

Book your holiday event with us between 11am and 2pm and enjoy our special holiday fare

Meals include freshly baked dinner rolls, ice water and ice tea

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



LUNCH BUFFET

SALAD (served)

Garden Salad (VN, GF)

mixed selection greens, carrot, cucumber, tomato
balsamic vinaigrette (GF)
ranch dressing (GF)

Holiday Broccoli & Cauliflower Salad (GF, V)

red peppers, cheddar, sunflower seeds, golden raisins, cider dressing

ENTREE (served)

Marinated Roasted Chicken (GF, DF)

lemon rosemary pan sauce

Roasted Salmon (GF)

tarragon butter sauce

HOT PASTA DISH

Cheesy Penne Mac n' Cheese (V)

parmesan, béchamel

HOLIDAY COMPANY

Carrots and Parsnips, herbed butter (V, GF)

Dinner Rolls served

DESSERT

Pumpkin Pie Mousse, praline pecans (GF)

Cheesecake with Orange Caramel, chocolate curls

Hotel Roanoke Bread Pudding, bourbon sauce

Ice water, Iced Tea Served

Plate Charge

38.00 per guest
[no substitutions]



BEVERAGE SERVICE

This holiday season will feature a centralized bar service concept in key locations throughout the property. Our clients will benefit greatly from this measure as we will waive our bartender and cashier service fee charges for your event.

Host bars will have the option of private in-room bars with regular charges or utilizing drink tickets which can be used at any of the bar sets on property

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	35.00 per hour
Social Server	20.00 per hour
Cashier	25.00 per hour
Chef Attendant	35.00 per hour

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 Coke products, juices, Q Mixers 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	7.50
Gold Package Brands	8.50
Domestic Beer	6.50
Import/Craft Beer	7.50
Silver Package Wines - Bottle	34.00
Gold Package Wines - Bottle	44.00
Assorted Sodas, Juice & Water	3.50
Specialty Drinks [Silver Pkg]	9.00
Specialty Drinks [Gold Pkg]	10.00

[Max 2 liquor/2oz. 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 Coke products, juices, Q Mixers and mineral waters.
If particular brands are requested, please advise.

Per Drink – Tax included

Silver Package Brands	8.00
Gold Package Brands	9.00
Domestic Beer	7.00
Import/Craft Beer	8.00
Silver Package Wines	8.50
Gold Package Wines	10.00
Assorted Sodas, Juice and Water	4.00
Specialty Drinks [Silver Pkg]	10.00
Specialty Drinks [Gold Pkg]	11.50

Drink tickets available for liquor, wine, beer or sodas

Silver Package Brands	8.50
Gold Package Brands	9.50



BEVERAGE SERVICE



SILVER PACKAGE BRANDS

LIQUOR

New Amsterdam Vodka, New Amsterdam Gin, Cruzan Light Rum, Grants Scotch, Jim Beam Bourbon, Canadian Club Whiskey, Monte Alban Gold 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, Heineken 0.0

GOLD PACKAGE BRANDS

LIQUOR

Wheatley Vodka, Beefeater Gin, Mount Gay Eclipse Rum, Ballantine's Finest Scotch, Wild Turkey 101 Bourbon, Jack Daniel's Whiskey, Espolon Blanco Tequila, E&J Brandy

PREMIUM WINE (select four)

Pinot Grigio	Banfi, Le Rime Tuscany, IT
Chardonnay	William Hill Vineyard, CA
Sauvignon Blanc	Te Awanga, Wildsong, NZ
Cabernet Sauvignon	William Hill Vineyard, CA
Malbec	Terrazas, Mendoza, ARG.
Pinot Noir	Leese Fitch, CA

BEER

Coors Light, Michelob Ultra, Blue Moon, Get Bent Mountain IPA, Heineken, Heineken 0.0

Virginia Craft Brewing (select one)

Vienna Lager, Devils Backbone Brewery, Lexington, VA
Grapefruit Sculpin IPA Ballast Point Brewery Daleville, VA

* Heineken 0.0 non-alcoholic beer available on all bars

PACKAGE BAR SERVICE

Package bar arrangements offer beverages at a pre-determined price.

Hosted hourly bar packages include cocktails, beer, wine, assorted sodas, juices & bottled 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.

Silver Package Brands (per guest)

First Hour	18.00
Each Additional Hour	7.00

Gold Package Brands (per guest)

First Hour	22.00
Each Additional Hour	9.00

FEATURE BANQUET WINE LIST

Further selections are available upon request from our Hotel Cellars



SPARKLING

Prosecco

Riondo Spumante, Veneto, IT	42
Mozaik, DOC, LeVecke, IT	36

Champagne

Mumm, Reims, FR	68
Veuve Cliquot Yellow Label, Eperney, FR	135
Moët & Chandon Impérial Brut, Eperney, FR	150
Dom Perignon, Eperney, FR	240
*Sparkling Cider Martinelli [non-alcoholic]	18

WHITES

Chardonnay

Daou, Paso Robles, CA	67
Sonoma Cutrer, Russian River Valley, CA	60
Grgich Hills, Estate Grown, Napa Valley, CA	105

Sauvignon Blanc

Te Awanga, Wildsong, Hawks Bay NZ	42
Allen Scott, Marlborough, NZ.	50

Pinot Grigio

Banfi, Le Rime, Tuscany, IT	42
Terlato, Fruili, Colli Orientale, IT	54

Rosé

Fleur De Mer, Cotes De Provence, FR	63
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REDS

Cabernet Sauvignon

Indian Wells, Columbia Valley, WA	56
Unshackled, CA	69
Stags' Leap, Napa Valley, CA	99

Merlot

Columbia Winery, Columbia Valley, WA	45
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Pinot Noir

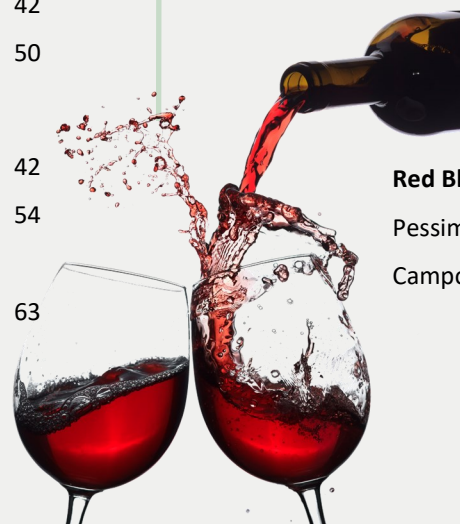
Erath, St Michele, OR	66
Hangtime, CA	46

Malbec

Terrazas, Mendoza, ARG	42
La Posta, Fazzio, ARG	59

Zinfandel

The Predator, Old Vine, Lodi, Certified Organic, CA	52
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Red Blend

Pessimist, CA	67
Campo Viejo Reserva, Rioja, ES	47