

# *Congratulations on Your Engagement*

We know there are a great number of decisions to be made between now and the “Big Day”. Deciding on the Sheraton Roanoke Hotel and Conference Center is a great place to start!

Whether you are planning an opulent event or an intimate family affair, you will feel right at home here with us at the Sheraton. We want to know all about the Wedding of your dreams, because our goal is to make those Wedding Dreams come true.

## *Included in every Wedding Package...*

- 🌀 A dedicated Wedding Planner to guide you through your planning
- 🌀 A discounted sleeping room rate for your overnight guests
- 🌀 A professional and attentive banquet staff
- 🌀 Cake Table, Gift and Place Card Table
- 🌀 Private Reception for Bridal Party
- 🌀 Special menu pricing for children ages 4 – 12 years old
- 🌀 Cake cutting service
- 🌀 Convenient and complimentary self-parking for your guests
- 🌀 In-house Candle Centerpieces
- 🌀 Parquet Dance Floor
- 🌀 Customized Wedding Website Page
- 🌀 List of Preferred Wedding Vendors
- 🌀 Staging for Sweetheart Table, DJ or Band

## *Something Special for the Bride and Groom...*

- 🌀 Complimentary wedding night accommodations for the bride and groom, complete with a bottle of house champagne and chocolate-dipped strawberries
- 🌀 Breakfast for two the following morning served in your room

# Plated Dinner Menus

Salad | Entrée | 2 Accompaniments | Warm Rolls with Butter Freshly Brewed Regular & Decaffeinated Coffee | Herbal Teas  
\*Split Menus will be priced based on the Highest Priced Entree chosen\*

## Hors d'oeuvres Reception

- Vegetable Crudités Display  
with Herb Dip  
~ AND ~
- Imported & Domestic Cheese Montage  
With Fresh Fruit Garnish with Assorted Crackers and Artisan Breads

## Plated Dinner Selections

### Salad Selections

- Tossed Garden Salad  
Cherry Tomatoes | Sliced Cucumbers | Shredded Carrots  
Herbed Croutons | Ranch & Balsamic Vinaigrette Dressings
- Classic Caesar Salad  
Crisp Romaine Lettuce | Caesar Dressing | Aged Parmesan  
Cheese | Herbed Croutons
- Greek Salad  
Romaine Hearts | Crumbled Feta Cheese | Kalamata Olives  
Tomatoes | Sliced Red Onions | Greek Dressing

### Entree Selections

- Chicken Cordon Bleu \$36  
Rice Pilaf, Julienne Carrots and Haricots Verts
- Chicken Marsala \$35  
Red Skin Smashed Potatoes, Fresh Vegetable Medley
- Garlic & Herb Pork Tenderloin \$39  
Roasted Fingerling Potatoes, Grilled Asparagus
- Filet Mignon with Herb Butter \$48  
Roasted Fingerling Potatoes, Green Beans Amandine

- Grilled Salmon with Chardonnay Cream \$38  
Rice Pilaf, Seasonal Vegetable Medley
- Whiskey Flamed London Broil \$37  
Redskin Smashed Potatoes, Sautéed Green Beans
- Petite Filet Mignon and Crab Cake \$59  
Garlic Whipped Potatoes, Julienne Carrots with Honey
- Portobello Napoleon \$34  
Portobello and Roasted Vegetable Napoleon

## Dinner Enhancements:

- Dessert Display \$11  
Cheesecake Lollipops | Miniature Tarts and Dessert Bars |  
Petit Fours | Chocolate-Dipped Strawberries
- Amuse-Bouche \$3-8  
Small bite available prior to First Course
- Intermezzo \$3-8  
Cleanser designed to neutralize palate in between courses



**Sheraton**  
Roanoke  
HOTEL & CONFERENCE CENTER

Packages are priced per Person and require a Minimum of 50 Guests  
All Menu Prices are subject to 20% Service Charge, 5.3% State Sales Tax and 5% City of Roanoke Prepared Food & Beverage Tax

# Buffet Dinner Menus

Salad | 2 or 3 Entrées | 3 Accompaniments | Warm Rolls with Butter Freshly Brewed Regular & Decaffeinated Coffee  
Herbal Teas | Freshly Brewed Iced Tea

Two Entrée Buffet	\$37
Three Entrée Buffet	\$41

## Hors d'oeuvres Reception

- 🌿 Vegetable Crudités Display with Herb Dip  
~ AND ~
- 🌿 Imported & Domestic Cheese Montage  
With Fresh Fruit Garnish with Assorted Crackers and Artisan Breads

## Buffet Dinner Menu

### Salad Selections

- 🌿 Fresh Garden Salad Station  
Cherry Tomatoes | Sliced Cucumbers | Shredded Carrots  
Sliced Mushrooms | Sliced Red Onions | Shredded Cheddar  
Cheese | Herbed Croutons | Ranch & Balsamic Vinaigrette  
Dressings
- 🌿 Grand Caesar Salad Station  
Crisp Romaine Lettuce | Caesar Dressing | Aged Parmesan  
Cheese | Herbed Croutons

### Entree Selections

- 🌿 Chicken Cordon Bleu with Mornay Sauce
- 🌿 Beef Bourguignon with Red Wine and  
Mushrooms
- 🌿 Chicken Roma
- 🌿 Whiskey Flamed London Broil
- 🌿 Crab Stuffed Flounder
- 🌿 Southern Style Roasted Pork Tenderloin
- 🌿 Grilled Salmon with Dill Cream
- 🌿 Baked Ziti Prima Vera with Fresh Vegetables
- 🌿 Eggplant Parmesan

### Vegetable and Starch Selections

- 🌿 Seasonal Vegetable Medley
- 🌿 Green Beans Amandine
- 🌿 Brown Sugar Glazed Carrots
- 🌿 Skin-On Mashed Potatoes
- 🌿 Rosemary Roasted Potatoes
- 🌿 Au Gratin Potatoes
- 🌿 Rice Pilaf
- 🌿 Parmesan Grits
- 🌿 Wild Mushroom Risotto

### Buffet Enhancements:

- 🌿 Prime Rib Carved in the Room \$5  
to replace a Current Entrée Choice
- 🌿 Prime Rib Carved in the Room \$8  
as a Stand Alone Entrée Choice
- 🌿 Mashed Potato Bar with Toppings \$7



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# *The Diamond Engagement*

Reception includes a selection of:  
4 Hors D'oeuvres | Salad Station | 2 Carving Stations |  
1 Action Station | Fruit Infused Water | Freshly Brewed Starbucks Regular and  
Decaffeinated Coffee | Tazo Herbal Teas | Freshly Brewed Iced Teas  
\$45

## *Hot and Cold Hors d'oeuvres*

Choice of 4 for cocktail hour or reception

### *Salad Station*

Choice of Fresh Garden Salad or Caesar Salad

### *Carving Station*

Choice of 1:

#### *Honey-Glazed Ham*

Rolls | Honey Dijon Mustard

#### *Sage-Infused Roast Turkey Breast*

Petite Buttery Croissants | Cranberry Orange Relish | Basil Aioli

#### *Top Round of Beef*

Rolls | Whipped Horseradish Cream | Dijon Mustard

### *Action Station*

Choice of 1:

#### *Pasta Station*

Choice of 1 Pasta— Cheese Tortellini | Penne | Angel Hair  
Choice of 2 Sauces—Pesto | Alfredo | Marinara  
Fresh Vegetables | Herbs | Garlic | Olive Oil | Aged Parmesan Cheese Breadsticks

#### *Asian Stir-Fry Station*

Choice of Lo Mein Noodles or Fried Rice | Stir Fry Vegetables

#### *Mashed Potato Bar*

Mashed Potatoes | Mashed Sweet Potatoes  
Cabernet Gravy | Caramelized Onions | Crumbled Bacon  
Wild Mushroom Sauté | Brown Sugar | Sour Cream  
Shredded Cheddar Cheese Butter | Candied Pecans  
Miniature Marshmallows



# *Wedding Reception Hors d'oeuvres Selections*

## *Cold Hors d'oeuvres*

- 🍷 Antipasto Skewers
- 🍷 Tea Sandwiches
- 🍷 Vegetable Crudit  with Herb Dip
- 🍷 Ahi Tuna with Wasabi Cream Fraiche on Wonton Crisp
- 🍷 Tomato Bruschetta on Crostini
- 🍷 Imported & Domestic Cheese Montage with Crackers
- 🍷 Hummus Display with Toasted Pita Points

## *Hot Hors d'oeuvres*

- 🍷 Chicken Satay with Asian Peanut Dipping Sauce
- 🍷 Petite Chicken Cordon Bleu
- 🍷 Petite Beef Wellington
- 🍷 Hibachi Beef Skewer
- 🍷 Sliders (Beef, Pulled Pork BBQ, Meatball or Buffalo Chicken)
- 🍷 Flatbread Pizza Squares
- 🍷 Scallops Wrapped in Bacon
- 🍷 Coconut Shrimp with Sweet-Spicy Orange Marmalade Dipping Sauce
- 🍷 Assorted Miniature Quiche
- 🍷 Spanakopita
- 🍷 Crispy Asparagus in Phyllo
- 🍷 Miniature Spring Rolls with Sweet & Sour Dipping Sauce – Thai Chicken or Vegetarian
- 🍷 Smoked Bacon & Onion Tartlet
- 🍷 Mini Potato Skins
- 🍷 Spinach Stuffed Mushrooms



# Farewell Brunch

Breakfast Buffets require a minimum of 25 guests and are made available for 1 hour.  
Additional service charge of \$4 per person applies for guarantees of less than 25 guests.

## *Blue Ridge Breakfast Buffet*

Fluffy Scrambled Eggs | Bacon | Sausage Links | Sautéed Breakfast Potatoes with Onions and Peppers | Pancakes | Butter | Warm Maple-Flavored Syrup | Sliced Fruit & Fresh Berry Display | Individual Breakfast Cereals | Muffins | Danish | Croissants | Breakfast Breads | Orange Juice | Cranberry Juice | Apple Juice | Whole & Skim Milk | Freshly Brewed Starbucks Regular & Decaffeinated Coffee | Tazo Herbal Teas  
\$16 per person

## *Southern Country Breakfast Buffet*

Fluffy Scrambled Eggs | Country Virginia Ham | Sausage Links | Southern-Style Grits | Buttermilk Biscuits | Sausage Gravy | Fried Apples | Sliced Fruit & Fresh Berry Display | Selection of Individual Breakfast Cereals | Muffins | Danish | Croissants | Breakfast Breads | Orange Juice | Cranberry Juice | Apple Juice | Whole & Skim Milk | Freshly Brewed Starbucks Regular & Decaffeinated Coffee | Tazo Herbal Teas  
\$16 per person

## *You Belong Brunch*

Sweet Breakfast Loaves | Seasonal Sliced Fruit & Berries | Garden Salad | Marinated Cucumber and Tomato Salad | Chicken Piccata with Lemon Caper Sauce | Fluffy Three Cheese Frittata | Sautéed Breakfast Potatoes with Onions and Peppers | Maple Sage Sausage | Chef's Assortment of Desserts  
\$24 per person

## *Enhancements*

### *🌀 Omelet Station*

Omelets Made to Order | Fresh Eggs & Egg Whites | Assorted Cheeses | Diced Ham | Crumbled Bacon  
Fresh Tomatoes | Diced Onions | Sliced Mushrooms | Bell Peppers | Mild Salsa  
\$7 per person

### *🌀 Belgian Waffle Station*

Belgian Waffles Made to Order | Assorted Fresh Berries | Whipped Cream | Powdered Sugar | Butter  
Warm Maple-Flavored Syrup  
\$6 per person

### *🌀 Mimosa or Bloody Mary Bar*

\$5 per drink



# Wedding Reception Enhancements

## Punch & Sparkling Toasts

- 🍷 Sparkling Fruit Punch  
\$16 per Gallon
- 🍷 Champagne or Sangria Punch  
\$30 per Gallon
- 🍷 House Champagne or Sparkling Cider Toast  
\$5 per Person
- 🍷 Sparkling Cider (non-alcoholic)  
\$15 per Bottle
- 🍷 Kenwood Yulupa Brut Cuvee  
\$30 per Bottle
- 🍷 Domain Chandon Brut Classic  
\$55 per Bottle

## Sweets

The Perfect Compliment to Your Wedding Cake...

- 🍷 Petit Fours – \$30 per Dozen
- 🍷 Chocolate-Dipped Strawberries – \$36 per Dozen
- 🍷 Miniature Desserts – \$36 per Dozen
- 🍷 Cheesecake Lollipops – \$42 per Dozen
- 🍷 Delectable Desserts Display  
Cheesecake Lollipops | Miniature Desserts | Petit Fours | Chocolate-Dipped Strawberries – \$11 per Person

\*Custom Desserts Available Upon Request



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# Hosted Bar Options

## Hosted Bar

### Familiar Brands

Jim Beam | Seagram's VO | Dewar's White Label | Beefeater | Smirnoff | Bacardi Superior | Sauza Gold  
\$5 Per Drink

### Favorite Brands

Jack Daniel's | Crown Royal | Johnnie Walker Black | Tanqueray | Absolut | Bacardi Superior | Cuervo Gold  
\$6 Per Drink

### Appreciated Brands

Maker's Mark | Canadian Club | Chivas Regal 12 | Bombay Sapphire | Grey Goose | Captain Morgan | Cuervo Gold  
\$7 Per Drink

### House Wines By-the-Glass

Pinot Grigio | Chardonnay | White Zinfandel | Merlot | Cabernet Sauvignon  
\$5 Per Glass

### Domestic Beer

Budweiser | Bud Light | Miller Lite | Coors Light | Michelob Ultra  
\$4 Per Bottle

### Premium & Imported Beer

Samuel Adams Lager | Corona | Heineken | Amstel Light | Beck's  
\$5 Per Bottle

### Assorted Coca-Cola Soft Drinks & Bottled Water

Coca-Cola | Diet Coke | Coke Zero | Sprite | Mello Yello | Pibb Xtra | Fanta Orange | Seagram's Ginger Ale | Dasani  
\$2 Per Drink

## Hosted Bar Packages

Hosted Bar Packages Include Cocktails, Domestic, Premium and Imported Beers, House Wines, Juice and Mixers, Assorted Coca-Cola Soft Drinks and Dasani Bottled Water

### Beer & Wine Only

2 Hours - \$13 | 3 Hours - \$18 | 4 Hours - \$24 | 5 Hours - \$30

### Familiar Brands

1 Hour - \$12 | 2 Hours - \$18 | 3 Hours - \$24 | 4 Hours - \$30 | Additional Hour - \$6

### Favorite Brands

1 Hour - \$14 | 2 Hours - \$21 | 3 Hours - \$28 | 4 Hours - \$35 | Additional Hour - \$7

### Appreciated Brands

1 Hour - \$16 | 2 Hours - \$24 | 3 Hours - \$32 | 4 Hours - \$40 | Additional Hour - \$8

