

BANQUET & EVENT CATERING

BEVERAGE MENUS



THE HOTEL ROANOKE
& CONFERENCE CENTER

FALL / WINTER SEASON 2021



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	6.00
Import/Craft Beer	7.50
Silver Package Wines - Bottle	32.00
Gold Package Wines - Bottle	42.00
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	6.50
Import/Craft Beer	7.50
Silver Package Wines	8.00
Gold Package Wines	10.00
Assorted Sodas, Juice and Water	4.00
Specialty Drinks [Silver Pkg]	9.00
Specialty Drinks [Gold Pkg]	10.50

Drink tickets available for liquor, wine, beer or sodas

Silver Package Brands	8.00
Gold Package Brands	9.00

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





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, Heinekin 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, Heineken, Heineken 0.0
Vienna Lager, Devils Backbone Brewery, Lexington, VA
Get Bent Mountain IPA, Parkway Brewery, Salem VA

* Heineken 0.0 non-alcoholic beer available on all bars





KEG BEER

DOMESTIC

15.5 Gallons equals 165 -12 oz. servings

Miller Lite, Bud Light, Coors Light,	385.
Sam Adams Boston Lager & Seasonal, Michelob Ultra, Blue Moon,	460.

IMPORT

13.2 Gallons equals 140. 12oz servings

Stella Artois	490.
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VIRGINIA CRAFT

½ keg – 15.5 Gallons equals 165. 12 oz servings	630.
¼ keg – 7.75 Gallons equals 83. 12 oz servings	410.
1/6 keg - 5.13 Gallons equals 55. 12 oz servings	310.

Virginia Craft Tasting Options:

- Vienna Lager, Devils Backbone Brewery, Lexington, VA
- Get Bent Mountain IPA, Parkway Brewery, Salem, VA
- Hotel Roanoke Pilsner, Chaos Mountain. Calloway VA
- Full Nelson Pale Ale, Blue Mountain Brewery, Afton, 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,
 Kahlua, Southern Comfort, Jägermeister - 9.00
 Grand Marnier, Drambuie, B&B - 11.00

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	17.00
Each Additional Hour	6.00

Gold Package Brands

	(per guest)
First Hour	20.00
Each Additional Hour	9.00



FEATURE BANQUET WINE LIST

Further selections are available upon request from our Hotel Cellars



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, Friuli, Colli Orientale, IT	54
Rosé	
Fleur De Mer, Cotes De Provence, FR	63
Cabernet Sauvignon	
Indian Wells, Columbia Valley, WA	56
Unshackled, CA	69
Stags' Leap, Napa Valley, CA	99
Merlot	
Columbia Winery, Columbia Valley, WA	45
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
Red Blend	
Pessimist, CA	67
Campo Viejo Reserva, Rioja, ES	47
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

