



SPRING/SUMMER

SEASON

EVENT MENUS 2024



**BEVERAGE
SERVICE**



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	40.00 per hour
Social Server	25.00 per hour
Cashier	30.00 per hour
Chef Attendant	40.00 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.

	Per Drink
Silver Package Brands	8.50
Gold Package Brands	9.50
Domestic Beer	6.50
Import/Craft Beer	7.50
Silver Package Wines - Bottle	36.00
Gold Package Wines - Bottle	46.00
Assorted Sodas, Juice & Water	4.00
Specialty Drinks [Silver Pkg]	10.00
Specialty Drinks [Gold Pkg]	12.00

[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	9.00
Gold Package Brands	10.00
Domestic Beer	7.00
Import/Craft Beer	8.00
Silver Package Wines	9.00
Gold Package Wines	11.00
Assorted Sodas, Juice and Water	4.00
Specialty Drinks [Silver Pkg]	10.00
Specialty Drinks [Gold Pkg]	12.00

Drink tickets available for liquor, wine, beer or sodas

Silver Package Brands	9.00
Gold Package Brands	10.50



SERVICE CHARGE

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.

SILVER PACKAGE BRANDS

LIQUOR

Wheatley Vodka, New Amsterdam Gin, Captain Morgan White Rum, Dewars Scotch, Jim Beam Bourbon, Canadian Club Whiskey, Sauza Blue Tequila, E&J Brandy

WINE

Hotel Roanoke select wines (select four)
Dark Harvest Chardonnay and Cabernet Sauvignon, Proverb Sauvignon Blanc, Pinot Grigio and Pinot Noir, Poggio Moscato

BEER

Bud Light, Miller Lite, Sam Adams Boston Lager, Corona Premier, Parkway Get Bent IPA, O'Doul's

GOLD PACKAGE BRANDS

LIQUOR

Tito's Vodka, Tanqueray Gin, Bacardi Superior Rum, JW Red Scotch, Makers Mark Bourbon, Jack Daniel's Whiskey, Cazadores Blanco Tequila, Courvoisier VS

PREMIUM WINE (select four)

Chardonnay	J Vineyard, CA
Sauvignon Blanc	Kim Crawford, Marlborough, NZ
Pinot Grigio	Banfi, Le Rime Tuscany, IT
Cabernet Sauvignon	Franciscan Vineyard, CA
Malbec	Terrazas, Mendoza, ARG.
Pinot Noir	Mirassou Vineyard, CA

BEER

Coors Light, Michelob Ultra, Blue Moon, Stella Artois, Voodoo Ranger IPA, O'Doul's

Virginia Craft Brewing (select one)

Vienna Lager, Devils Backbone Brewery, Lexington, VA
Get Bent Mountain IPA, Salem, VA
Bold Rock Virginia Craft Cider

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	22.00
Each Additional Hour	9.00

Gold Package Brands (per guest)

First Hour	26.00
Each Additional Hour	10.00

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KEG BEER

DOMESTIC

15.5 Gallons equals 165 -12 oz. servings

Miller Lite, Bud Light, Coors Light, 480.

Sam Adams Boston Lager & Seasonal,

Michelob Ultra, Blue Moon, 540.

IMPORT /CRAFT

13.2 Gallons equals 140. 12oz servings

Stella Artois 560.

Dogfish Head IPA 60 min. Milton, DE 630.

VIRGINIA CRAFT

½ keg – 15.5 Gallons equals 165. 12 oz servings 630.

¼ keg – 7.75 Gallons equals 83. 12 oz servings 420.

1/6 keg - 5.13 Gallons equals 55. 12 oz servings 320.

Virginia Craft Tasting Options:

Vienna Lager, Devils Backbone Brewery, Lexington, VA

Get Bent Mountain IPA, Parkway Brewery, Salem, VA

1882 Heritage Lager, Big Lick Brewing, Roanoke | 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

11.00

Grand Marnier

Drambuie

B&B

13.00



FEATURE BANQUET WINE LIST

Further selections are available upon request from our Hotel Cellars



SPARKLING

Prosecco

Lunetta Maschio, IT 40

Sparkling

Domaine Chandon Brut, Napa Valley CA 64

Champagne

Veuve Cliquot Yellow Label. Epernay, FR 156

Moët & Chandon Impérial Brut, Epernay, FR 169

Dom Perignon, Epernay, FR 340

*Sparkling Cider Martinelli [non-alcoholic] 18

WHITES

Chardonnay

Reata, Jamieson Ranch, Sonoma, CA 64

Sonoma Cutrer, Russian River Valley, CA 58

Stags Leap, Napa Valley, CA 72

Sauvignon Blanc

Craggy Range, Te Mata Peak, NZ 64

Allen Scott, Marlborough, NZ. 52

Pinot Grigio

Acrobat Organic, King Estate, OR 56

Terlato, Friuli Venezia, IT 62

Santa Margherita, Aldo Adige, Piedmont IT 68

REDS

Cabernet Sauvignon

Indian Wells, Columbia Valley, WA 58

Annabella Michael Pozzan, Napa Valley, CA 69

Stags' Leap, Napa Valley, CA 119

Merlot

Columbia Winery, Columbia Valley, WA 48

Pinot Noir

Erath, St Michele, OR 59

Meiomi, Sonoma-Monterey, CA 51

Malbec

Catena, Catena Zapata, Mendoza, ARG 64

Zinfandel

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



ECLECTIC RED

Chateaufneuf du Pape, Rhone, FR 126

Nebbiolo Barbaresco, Langhe, IT 74

