



RECEPTION SERVICE



Spring | Summer Events 2025



THE HOTEL ROANOKE
& CONFERENCE CENTER

CURIO COLLECTION BY HILTON



SERVICE CHARGE

A service charge of 15% of the total food and beverage revenue will be added, which will be provided to wait staff employees, 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.



THE PINE RECEPTION

Pre-Dinner Reception Display

(25 Guests Minimum)

Select Two DISPLAY ITEMS — 22.00
 Select Three DISPLAY ITEMS — 26.00

Pine selected as Reception only
 — add 4. to above pricing per guest.

Charcuterie Display

genoa salami, prosciutto, calabrese sausage, Tierra de Sienna salumi, mixed olives, dijon mustard, sumac almonds, gruyere, local jam, cornichons, crispy flatbread

Vegetable Crudité (VN, GF)

cucumber, watermelon radish, sweet peppers, broccoli & cauliflower florets, petite carrot, grape tomato, balsamic vinaigrette, avocado ranch dip (Not VN)

Dip Duet Display (V, GF)

Chilled Spinach Artichoke Dip, Warm Pimento Cheese Dip,
 tortilla chips

Artisan Cheeseboard

vino rosso, italico, gorgonzola, balsamic cippolini artigano, grapes, fig jam, whole grain mustard, honey roasted pecans, house pickles, crispy flatbread

Marinated Roasted Vegetable Platter (GF, VN)

asparagus, zucchini, squash, cremini mushroom, red pepper, grape tomato, red onion, garlic hummus, olive oil, balsamic syrup

THE MAPLE RECEPTION

(25 Guests Minimum)

Select Two Items from Pine Reception
 AND Select Two Passed Hors d'oeuvres
 (Based on 2 pieces each per guest, 6 total pieces per guest)

34.00 per guest

COLD

Heirloom Tomato Bruschetta, herbed ricotta, shaved fennel (V)

Marinated Carrot & Hummus, sumac (VN, GF)

Steak and Blue Cheese Naan, bacon tomato relish

Peach & Hot Honey Crostini, goat cheese spread (V)

South Shore Deviled Egg, remoulade, celery leaf (V, DF)

Caesar Shrimp Crostini, chiffonade romaine, shaved parm

Cucumber Canape, dill cream cheese, gazpacho orb (V, GF)

Chicken Salad Puff, smoked cheddar gougère

HOT

Asparagus and Asiago in Phyllo (V)

Bacon Wrapped Beef Tenderloin (GF, DF)

Smoked Bacon Wrapped Scallop (GF, DF)

Lemon & Caper Arancini (V, GF)

Spicy Bang Bang Shrimp (DF)

Chicken Cornucopia

Mac and Cheese Fritters bacon, chive

Vegetable Egg Rolls, thai chili sauce (V)

THE STROLLING RECEPTION

When a reception is too light and dinner is too much, the strolling reception will give your guests exactly what they're looking for. The reception is designed using a mix of cocktail and highboy tables encouraging your guests to mix and mingle.

(50 Guests Minimum Only)

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

(Please note: One complimentary action chef is included as part of the strolling reception, any additional action chef stations will carry normal chef attendant fee.



COLD STATION

Domestic Fruit And Cheese Board (V)

muenster, pepper jack, yellow cheddar, dill havarti, grape, strawberry, local jam, whole grain mustard, hard pretzel

Homemade Bread Basket (V)

rosemary focaccia, seeded crackers, parmesan palmier, cheddar & black pepper gougère, citrus and garlic compound butter, extra virgin olive oil, whipped ricotta, basil pesto, bruschetta, olive tapenade

Marinated Roasted Vegetable Platter (VN, GF)

asparagus, zucchini, squash, cremini mushroom, red pepper, grape tomato, red onion, garlic hummus, olive oil, balsamic syrup

ACTION & SELF SERVE STATIONS (select two items)

*Noted selections are designed as "action only" and may require additional chef attendant fee.

Slider Market (action only) (select one)

- **2 oz pan-sizzled burgers** black pepper bacon onion jam, blue cheese, brioche slider bun
- **pulled chicken**, bbq sauce, apple slaw, Hawaiian roll
- **hot ham & swiss sliders**, mustard & poppyseed butter, soft roll

Fajita Bar (action only) (select one protein)

black bean salsa, cilantro crema, marinated tomato, julienne onion, tri-color peppers, jalapeno, flour tortillas

- **Mojo Marinated Flank Steak** (served medium)
- **Orange Chili Grilled Mahi Mahi**
- **Huli Huli Chicken**
- **Adobo Lime Shrimp**

HRCC Signature Potato Cake Bar (GF)

- traditional (V), • bacon provolone, • truffle parmesan (V)
- caramelized onion bechamel, horseradish cream

Salmon Wellington Carvery (action only)

lemon shallot spinach, dill beurre blanc

Smoked Cowboy Ribeye (GF)

(action only—8.00 added per guest)
chipotle grit cake, bourbon pan jus

Gourmet Applewood Smoked Bacon Bar (GF) (self serve only)
sugar candied, bourbon maple, black pepper honey

Mashed Potato Martini Bar (GF) (action only)

garlic mashed potatoes, crispy fried onions, fried chicken & hot honey, shredded house-smoked beef brisket, bbq demiglace

Charcuterie Display

genoa salami, prosciutto, calabrese sausage, Tierra de Sienna salumi, mixed olives, dijon mustard, sumac almonds, gruyere, local jam, cornichons, crispy flatbread

Roanoke's Rustic Roasted Root Power Bowl (VN, GF)

brown rice, quinoa, radish, heirloom carrot, golden beet, sweet potato, roasted chickpeas, all day tomato, carrot & red cabbage slaw, lemon tahini

Chicken & Waffles (action only)

- maple thyme bechamel, pickle brined fried chicken
- duck confit, apricot gastrique, braised collards

Macaroni and Cheese Bar

spiral cavatappi, creamy three cheese mornay, garlic parmesan sauce, lobster claw, braised pork belly, buffalo chicken, roasted tomatoes, green onion, broccoli, pimentos, toasted rye breadcrumb

Dip Duet Display (V, GF)

Chilled Spinach Artichoke Dip, Warm Pimento Cheese Dip
tortilla chips

GOURMET DESSERT STATION (select three)

(one piece each dessert per person)

Seasonal Mini Pies

Banana Split Chocolate Cups (GF)

Cream Puffs

Peanut Butter & Jelly Cookies (GF)

Seasonal Cheesecake Bites

Chocolate Truffles (GF)

Chocolate Dipped Strawberry (VN, GF)

OR

Dessert Charcuterie Board

including chocolate salami, cannoli dip, berry caviar, candied nuts, crispy crepes, fresh fruit, butter cookies

48.00 per guest

RECEPTION ENHANCEMENTS

Options for adding to your reception event



HORS D'OEUVRES

Priced Per 100 Pieces (50 Pieces—Minimum Order)

CHILLED

Heirloom Tomato Bruschetta , herbed ricotta, shaved fennel (V)	285.00
Marinated Carrot & Hummus , sumac (VN, GF)	285.00
Peach & Hot Honey Crostini , goat cheese spread (V)	275.00
South Shore Deviled Egg , remoulade, celery leaf (V, DF)	310.00
Caesar Shrimp Crostini , chiffonade romaine, shaved parm	325.00
Cucumber Canape , dill cream cheese, gazpacho orbs (V,GF)	265.00
Chicken Salad Puff , smoked cheddar gougère	310.00
HOT	
Asparagus and Asiago in Phyllo (V)	275.00
Bacon Wrapped Beef Tenderloin (DF, GF)	360.00
Smoked Bacon Wrapped Scallop (DF, GF)	460.00
Lemon & Caper Arancini (V, GF)	295.00
Spicy Bang Bang Shrimp (DF)	360.00
Chicken Cornucopias	390.00
HRCC Crab Cakes (GF, DF)	450.00
Mac and Cheese Fritters bacon, chive	310.00

CARVED ACTION ENHANCEMENT

Charged in addition to reception menu or pre-dinner pricing.
Prices do not include carver fee.

Sage and Thyme Roasted Breast of Turkey ginger peach chutney, white rolls	275.00 [Serves 30-40 Guests]
Pork Belly En Croute orange marmalade, braised greens, mustard veloute	375.00 [Serves 30-40 Guests]
Herb Crusted Beef Tenderloin shallot truffle butter, white rolls	440.00 [Serves 30-40 Guests]
House Cured Roanoke Ham garlic-cheddar biscuits, sassafras-chokecherry glaze	275.00 [Serves 30-40 Guests]
Slow Roasted Prime Rib of Beef horseradish cream, white rolls	410.00 [Serves 30-40 Guests]

COLD DISPLAY ENHANCEMENT

Charged in addition to reception menu or pre-dinner pricing

Shrimp Cocktail (GF)

[4 pounds serves 25 guests]
served with lemon wedges and cocktail sauce
48.00 per pound (192.00 for 25 ppl)

Artisan Cheeseboard

vino rosso, italico, gorgonzola, balsamic cippolini artigiano, grapes, fig jam, whole grain mustard, honey roasted pecans, house pickles, crispy flatbread
14.00 per guest

Domestic Fruit And Cheese Board (V)

muenster, pepper jack, yellow cheddar, dill havarti, grape, strawberry, local jam, whole grain mustard, hard pretzel
11.00 per guest

Charcuterie Display

genoa salami, prosciutto, calabrese sausage, Tierra de Sienna salumi, mixed olives, dijon mustard, sumac almonds, gruyere, local jam, cornichons, crispy flatbread
14.00 per guest

Vegetable Crudité (VN, GF)

cucumber, watermelon radish, sweet peppers, broccoli & cauliflower florets, petite carrot, grape tomato, balsamic vinaigrette, avocado ranch dip (Not VN)
9.00 per guest

Homemade Bread Basket (V)

rosemary focaccia, seeded crackers, parmesan palmier, cheddar & black pepper gougère, citrus and garlic compound butter, extra virgin olive oil, whipped ricotta, basil pesto, bruschetta, olive tapenade
10.00 per guest

DESSERT BAR RECEPTION

Options for adding to your reception event or as a stand alone reception



GOURMET DESSERT BAR RECEPTION

minimum 25 guests

Option 1

Select: 3 Bite Size 16.00 per guest

Option 2

Select: 3 Bite Size, 2 small plate 20.00 per guest

Option 3

Select: 3 Bite Size, 2 small plate, 1 interactive 26.00 per guest

Gourmet Coffee and Hot Tea Station - add 3.00 per guest

BITE SIZED SELECTIONS

Seasonal Mini Pies

Banana Split Chocolate Cups (GF)

Cream Puffs

Peanut Butter & Jelly Cookies (GF)

Seasonal Cheesecake Bites (GF)

Chocolate Truffles (GF)

Almond Macarons (GF)

Chocolate Dipped Strawberry (VN, GF)

DESSERT INTERACTIVE SELECTIONS

DISPLAYED GRAZING BOARDS

Dessert Charcuterie Board

including chocolate salami, whipped ricotta cheesecake, honey apricot orbs, candied nuts, crispy crepes, fresh fruit

Pavlova Board (GF)

crispy meringue shells, whipped cream, lemon curd, raspberry sauce, chocolate custard, fresh fruit



CONTD

ACTION STATIONS Chef attendant fee required

S'mores Fire Pit

marshmallows, chocolate bars, graham crackers

Mini Crème Brulée Station (GF)

vanilla bean, pistachio lavender, and coconut (VN) custard bruléed a la minute

Baked Alaska

sponge cake, ice cream, and toasted meringue set ablaze before your guests

Bananas Foster (GF)

bananas flambé in brown sugar and rum, served over house-made frozen vanilla bean mousse

Sundae Bar (GF)

Vanilla ice cream, chocolate ice cream, chocolate syrup, caramel, strawberries, peanut butter sauce, mini chocolate chips, maraschino cherries, mini marshmallows, rainbow sprinkles, whipped cream

SMALL PLATE SELECTIONS

S'mores Cheesecake (GF)

buckwheat crumble, toasted marshmallow

Orange Cream Cake (GF)

vanilla mousse, candied orange wheel

Salted Caramel Chocolate Tart

white chocolate bark, vanilla crème anglaise

Raspberry Cheesecake (GF)

crushed pistachios, raspberry jam

Coconut Caramel Brownie (VN)

coconut cream

Strawberry Rhubarb Crumb Bar

lime curd

Lemon Poppyseed Layer Cake

elderflower mousse, blackberry sauce

Honey Thyme Plum Tart

raspberry compote, vanilla crème anglaise

Lavender Blueberry Profiterole

crème anglaise

Black Forest Cake

whipped cream, glace cherries