

Congratulations on Your Engagement

Here at the Sheraton Roanoke Hotel and Conference Center, we know there are a great number of details to attend to between now and the date of your wedding. Selecting the Sheraton Roanoke Hotel and Conference Center for your reception means you are off to a great start!

Our goal is to help you make your wedding dreams come true. Whether you've chosen to have an opulent event or intimate family affair, you'll feel right at home in the warm, sophisticated, on-trend atmosphere of the Sheraton Roanoke Hotel and Conference Center. You'll be delighted with the results of our recently completed \$18 million renovation and new signature restaurant, Shula's 347 Grill.

We offer complete wedding reception packages to make your wedding dreams a reality. Making your day everything you've always hoped for is as easy as 1, 2, 3...

1. Select either the Diamond or Platinum Wedding Reception Package
2. Choose a plated or buffet dinner for your guests
3. Customize your décor with floor-length table linens and napkins in your choice of over 30 colors...
included in your wedding reception package!

We truly look forward to being a part of your wedding. Please do not hesitate to contact us if you should have any questions regarding your event at the Sheraton Roanoke Hotel and Conference Center.

You Belong Together!

Wedding Specialist:

Ginger Andersen

Catering Sales Manager & Wedding Specialist

t - 540.561.7907 f - 540.561.7910

ginger.andersen@sheratonroanoke.com



Diamond Wedding Reception Package

Allow us to make your wedding experience a first class, worry-free day. It is our pleasure to offer these enhancements that are included in your Diamond Wedding Reception Package | \$50 Per Person

- 🌀 Floor-length table linens and napkins *in your choice of over 30 colors!*
- 🌀 Custom-set dance floor, tables and banquet chairs
- 🌀 Placement of reception items to include, but not limited to, favors, escort and place cards, specialty linens, any display tables (cake, photo, head table, etc.) and staging
- 🌀 White glove service by our banquet service professionals
- 🌀 One-hour hors d'oeuvre reception followed by four hours of dinner and dancing. The hors d'oeuvre reception includes sparkling fruit punch, two butler-passed hors d'oeuvres, and choice of vegetable crudités display or imported & domestic cheese montage
- 🌀 Your choice of a three-course plated dinner or two entrée buffet
- 🌀 Special menu pricing for children ages 4 – 12 years old
- 🌀 Cake cutting service
- 🌀 Convenient and complimentary self-parking for your guests
- 🌀 Special sleeping room rate for your overnight guests

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

Diamond Wedding Reception Package

Plated Dinner

Hors D'Oeuvre Reception

- 🌿 Sparkling Fruit Punch
- 🌿 Vegetable Crudités Display with Herb Dip
~ OR ~
Imported & Domestic Cheese Montage with Fresh Fruit Garnish with English Crackers and Artisan Breads
- 🌿 Choice of (2) Butler-Passed Hors d'oeuvres

Plated Dinner

Salad | Entrée | 2 Accompaniments | Warm Rolls with Butter
Freshly Brewed Starbucks Regular & Decaffeinated Coffee
Tazo Herbal Teas | Freshly Brewed Iced Tea | Ice Water with Lemon Wheels

Choice of (1) Salad for Group

- 🌿 Tossed Garden Salad
Cherry Tomatoes | Sliced Cucumbers | Shredded Carrots
Herbed Croutons | Ranch and 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

Choice of (1) Entrée for Group

- 🌿 Stuffed Chicken Breast
- 🌿 Coq Au Vin
- 🌿 Beef Tenderloin Au Poivre with Peppercorn Sauce
- 🌿 Garlic & Herb Pork Tenderloin
- 🌿 Filet Mignon with Herb Butter
- 🌿 Grilled Salmon with Dill Cream
- 🌿 Shrimp Scampi with Angel Hair Pasta
- 🌿 Vegetable Strudel

Duet Entrée Options

- 🌿 Petite Filet Mignon & Rosemary Roasted Chicken Breast
Add \$5.00 Per Person
- 🌿 Petite Filet Mignon & Petite Grilled Salmon
Add \$6.00 Per Person
- 🌿 Petite Filet Mignon & Maryland-Style Crab Cakes
Add \$7.00 Per Person

Choice of (2) Accompaniments for Group

- 🌿 Freshly Steamed Seasonal Vegetables
- 🌿 Baby Carrots with Honey Glaze
- 🌿 Sautéed Green Beans
- 🌿 Grilled Asparagus Spears
- 🌿 Tuscan Blend of Zucchini, Yellow Squash, Onions & Garlic
- 🌿 Fingerling Potatoes
- 🌿 Dauphinois Potatoes
- 🌿 Horseradish Mashed Potatoes
- 🌿 Polenta Cake
- 🌿 Rice Pilaf



Diamond Wedding Reception Package

Buffet Dinner

Hors D'Oeuvre Reception

- 🌿 Sparkling Fruit Punch
- 🌿 Vegetable Crudités Display with Herb Dip
~ OR ~
Imported & Domestic Cheese Montage with Fresh Fruit Garnish with English Crackers and Artisan Breads
- 🌿 Choice of (2) Butler-Passed Hors d'oeuvres

Buffet Dinner

Salad | 2 Entrées | 3 Accompaniments | Warm Rolls with Butter
Freshly Brewed Starbucks Regular & Decaffeinated Coffee
Tazo Herbal Teas | Freshly Brewed Iced Tea | Ice Water with Lemon Wheels

Choice of (1) Salad for Group

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

Choice of (2) Entrées for Group

- 🌿 Stuffed Chicken Breast
- 🌿 Coq Au Vin
- 🌿 Chicken Roma
- 🌿 Whiskey Flamed London Broil
- 🌿 Beef Tenderloin Au Poivre with Peppercorn
Sauce
- 🌿 Sliced Beef Medallions with Sherry Tomato
Cream Sauce
- 🌿 Southern Style Roasted Pork Tenderloin
- 🌿 Grilled Salmon with Dill Cream
- 🌿 Shrimp Scampi with Angel Hair Pasta
- 🌿 Vegetable Strudel
- 🌿 Eggplant Parmesan

Choice of (3) Accompaniments for Group

- 🌿 Freshly Steamed Seasonal Vegetables
- 🌿 Green Beans Almondine
- 🌿 Brown Sugar Glazed Carrots
- 🌿 Skin-On Mashed Potatoes
- 🌿 Rosemary Roasted Potatoes
- 🌿 Au Gratin Potatoes
- 🌿 Rice Pilaf
- 🌿 Parmesan Grits
- 🌿 Wild Mushroom Risotto

Platinum Wedding Reception Package

Allow us to make your wedding experience a first class, worry-free day. It is our pleasure to offer these enhancements that are included in your Platinum Wedding Reception Package | \$75 Per Person

- 🌀 Floor-length table linens and napkins *in your choice of over 30 colors!*
- 🌀 Custom-set dance floor, tables and banquet chairs
- 🌀 Placement of reception items to include, but not limited to, favors, escort and place cards, specialty linens, any display tables (cake, photo, head table, etc.) and staging
- 🌀 White glove service by our banquet service professionals
- 🌀 One-hour cocktail reception followed by four hours of dinner and dancing. The cocktail reception includes sparkling fruit punch, three butler-passed hors d'oeuvres, vegetable crudité display and imported & domestic cheese montage
- 🌀 Hosted bar package for one hour
- 🌀 Complimentary bartenders for hosted bar
- 🌀 House champagne or sparkling cider toast for each of your guests
- 🌀 Your choice of a three-course plated dinner or three entrée buffet
- 🌀 Special menu pricing for children ages 4 – 12 years old
- 🌀 Cake cutting service
- 🌀 Convenient and complimentary self-parking for your guests
- 🌀 Special sleeping room rate for your overnight guests

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

Platinum Wedding Reception Package

Plated Dinner

Cocktail Reception

- 🌀 One-Hour Hosted Bar
Familiar Brand Cocktails | House Wine | Imported & Domestic Beer | Juice & Mixers | Assorted Soft Drinks
Spring Water
- 🌀 Sparkling Fruit Punch
- 🌀 Vegetable Crudités Display with Herb Dip
- 🌀 Imported & Domestic Cheese Montage with Fresh Fruit Garnish with English Crackers and Artisan Breads
- 🌀 Choice of (3) Butler-Passed Hors d'oeuvres

Plated Dinner

Salad | Entrée | 2 Accompaniments | Warm Rolls with Butter
Freshly Brewed Starbucks Regular & Decaffeinated Coffee
Tazo Herbal Teas | Freshly Brewed Iced Tea | Ice Water with Lemon Wheels

Choice of (1) Salad for Group

- 🌀 Tossed Garden Salad
Cherry Tomatoes | Sliced Cucumbers | Shredded Carrots
Herbed Croutons | Ranch and 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

Choice of (1) Entrée for Group

- 🌀 Stuffed Chicken Breast
- 🌀 Coq Au Vin
- 🌀 Beef Tenderloin Au Poivre with Peppercorn Sauce
- 🌀 Garlic & Herb Pork Tenderloin
- 🌀 Filet Mignon with Herb Butter
- 🌀 Grilled Salmon with Dill Cream
- 🌀 Shrimp Scampi with Angel Hair Pasta
- 🌀 Vegetable Strudel

Duet Entrée Options

- 🌀 Petite Filet Mignon & Rosemary Roasted Chicken Breast
Add \$5.00 Per Person
- 🌀 Petite Filet Mignon & Petite Grilled Salmon
Add \$6.00 Per Person
- 🌀 Petite Filet Mignon & Maryland-Style Crab Cakes
Add \$7.00 Per Person

Choice of (2) Accompaniments Group

- 🌀 Freshly Steamed Seasonal Vegetables
- 🌀 Baby Carrots with Honey Glaze
- 🌀 Sautéed Green Beans
- 🌀 Grilled Asparagus Spears
- 🌀 Tuscan Blend of Zucchini, Yellow Squash Onions & Garlic
- 🌀 Fingerling Potatoes
- 🌀 Dauphinois Potatoes
- 🌀 Horseradish Mashed Potatoes
- 🌀 Polenta Cake
- 🌀 Rice Pilaf

Platinum Wedding Reception Package

Buffet Dinner

Cocktail Reception

- 🌀 One-Hour Hosted Bar
Familiar Brand Cocktails | House Wine | Imported & Domestic Beer | Juice & Mixers | Assorted Soft Drinks
Spring Water
- 🌀 Sparkling Fruit Punch
- 🌀 Vegetable Crudités Display with Herb Dip
- 🌀 Imported & Domestic Cheese Montage with Fresh Fruit Garnish with English Crackers and Artisan Breads
- 🌀 Choice of (3) Butler-Passed Hors d'oeuvres

Buffet Dinner

Salad | 3 Entrées | 3 Accompaniments | Warm Rolls with Butter
Freshly Brewed Starbucks Regular & Decaffeinated Coffee
Tazo Herbal Teas | Freshly Brewed Iced Tea | Ice Water with
Lemon Wheels

Choice of (1) Salad for Group

- 🌀 Fresh Garden Salad Bar
Cherry Tomatoes | Sliced Cucumbers | Shredded Carrots
Sliced Mushrooms | Sliced Red Onions | Shredded Cheddar
Cheese | Herbed Croutons | Ranch and Balsamic
Vinaigrette Dressings
- 🌀 Classic Caesar Salad
Crisp Romaine Lettuce | Caesar Dressing | Aged Parmesan
Cheese | Herbed Croutons

Choice of (3) Entrées for Group

- 🌀 Stuffed Chicken Breast
- 🌀 Coq Au Vin
- 🌀 Chicken Roma
- 🌀 Whiskey Flamed London Broil
- 🌀 Beef Tenderloin Au Poivre with Peppercorn
Sauce
- 🌀 Sliced Beef Medallions with Sherry Tomato
Cream Sauce
- 🌀 Southern Style Roasted Pork Tenderloin
- 🌀 Grilled Salmon with Dill Cream
- 🌀 Shrimp Scampi with Angel Hair Pasta
- 🌀 Vegetable Strudel
- 🌀 Eggplant Parmesan

Choice of (3) Accompaniments for Group

- 🌀 Freshly Steamed Seasonal Vegetables
- 🌀 Green Beans Almondine
- 🌀 Brown Sugar Glazed Carrots
- 🌀 Skin-On Mashed Potatoes
- 🌀 Rosemary Roasted Potatoes
- 🌀 Au Gratin Potatoes
- 🌀 Rice Pilaf
- 🌀 Parmesan Grits
- 🌀 Wild Mushroom Risotto

Wedding Reception Package

Passed Hors d'Oeuvre Selections

Cold Hors D'Oeuvres

- 🌿 Melon Wrapped in Prosciutto
- 🌿 Tea Sandwiches
- 🌿 Cherry Tomatoes with Herb Cream Cheese
- 🌿 Ahi Tuna with Wasabi Cream Fraiche on Crostini
- 🌿 Tarragon Chicken Salad in Pastry Shells
- 🌿 Bruschetta
- 🌿 Lobster Mousse on Cucumber Wheels
- 🌿 Crab Salad on a Wonton Crisp

Hot Hors D'Oeuvres

- 🌿 Chicken Satay with Asian Peanut Dipping Sauce
- 🌿 Petite Chicken Cordon Bleu
- 🌿 Petite Beef Wellington
- 🌿 Hibachi Beef Skewer
- 🌿 Scallops Wrapped in Bacon
- 🌿 Coconut Shrimp with Sweet-Spicy Orange Marmalade Dipping Sauce
- 🌿 Assorted Miniature Quiche
- 🌿 Spanikopita
- 🌿 Crispy Asparagus in Phyllo
- 🌿 Miniature Spring Rolls with Sweet & Sour Dipping Sauce – Thai Chicken or Vegetarian
- 🌿 Smoked Bacon & Onion Tartlet
- 🌿 Baby Baked Brie, Slivered Almonds and Raspberry Preserves in Puff Pastry



Wedding Reception Package Enhancements

Punch & Sparkling Toasts

- 🍷 Sparkling Fruit Punch
\$30 Per Gallon
- 🍷 Champagne Punch
\$50 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
- 🍷 Chocolate Fountain
Creamy Milk Chocolate Fondue Accompanied by the Following Dipping Delights:
Pound Cake Cubes | Jumbo Marshmallows | Whole Fresh Strawberries | Pineapple Cubes | Brownie Bites | Rice Crispy Treats |
Nutter Butters | Pretzel Rods
Made Available for Two Hours – \$850 Per 100 Guests

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 Pepsi Soft Drinks & Spring Water

Pepsi | Diet Pepsi | Sierra Mist | Mountain Dew | Spring Water
\$2 Per Drink

Hosted Bar Packages

Hosted Bar Packages Include Cocktails, Domestic, Premium and Imported Beers, House Wines, Juice and Mixers, Assorted Pepsi Soft Drinks and Spring Water

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



Sheraton
Roanoke
HOTEL & CONFERENCE CENTER

Hosted Bar Packages Require a Minimum of 30 Guests

Bar Arrangements Require 1 Bartender Per 75 Guests | Bartender - \$100 Per 4 Hours | Additional Hour - \$25
All Menu Prices Subject to 19% Service Charge, 5% State Sales Tax and 7% City of Roanoke Prepared Food & Beverage Tax