



## *Wedding Packages*

*For more information on reservations, booking and packages please contact  
Erin Burcham or Andrea Ferris at (540) 345-1508 ext. 407 or  
[catering@roanokecountryclub.org](mailto:catering@roanokecountryclub.org).*

*Congratulations on your recent engagement!*

*At Roanoke Country Club, we are ready to provide for your every need and desire. Our Wedding Reception Packages are designed to offer you our experience, expertise, culinary excellence, and an open bar, at one affordable price. Explore our menu and recognize its exceptional value – Imagine your perfect day in the perfect venue!*

*We look forward to serving you!*

## *Banquet Function Prospectus*

### *Policies for Reservations, Arrangements, Deposits, and Cancellations*

*Saturday parties at the RCC ballroom may be held during one of two time slots: 7:00am – 3:00pm or 5:00pm-midnight. A deposit is required for any Saturday booking. Rooms will not be held without a deposit. The deposit will be fully refunded for cancellations made 180 days in advance for Saturday bookings. Cancellations made after this cutoff date will result in deposit forfeiture. All Saturday reservations in the ballroom require a room rental fee of \$1000, unless a guarantee of 100 guests. The spending minimum for a Saturday reservation in the ballroom is \$20.00 per person (100 person minimum). A deposit of \$1,200 will be required to secure the date of your wedding. All deposits over and above the room fee will be applied directly toward the total amount due for the party that is booked. Any additional costs related to the event will be due 14 days prior to the date of the event.*

### *Menu Pricing*

*The prices in this menu will be honored up to three months prior to your event. RCC cannot be responsible for catastrophic changes in market conditions that would require price adjustments after that time.*

### *Other Policies*

- *No food or beverage (alcoholic or otherwise) shall be brought into RCC. The exception to this policy would be any ceremonial cake. No food or beverage (alcoholic or otherwise) is to be taken from RCC. Food takeout may be arranged prior to the event through the clubhouse management staff.*
- *If any liquor/wine bottle is found on the property not purchased through the club, the host will be billed for the value of the bottle (see page 21 for details)*
- *Damaged or stolen RCC property will be the responsibility of the host/hostess, and the responsible person(s) will be billed accordingly.*

*All pricing is subject to a 20% service charge & a 10.3% sales tax.*

- *Birdseed, rice, paper petals or confetti cannot be thrown. We suggest bubbles. Decorative confetti cannot be used on the tables. Sparklers may not be used on RCC property.*
- *No signage or other displays may be affixed to walls in any rooms.*
- *Clubhouse hours are 7:00a.m. to 12:00 midnight. Events longer than 12:00 midnight will need management approval and will be subject to additional costs.*
- *RCC has the right to verify the legal age of anyone being served alcohol and also has the right to refuse service to anyone appearing to be intoxicated.*

### ***Party Agenda***

*Please consider the following arrangements when planning your special occasion:*

- *Tentative number to attend the event.*
- *Plan the menu selection at least three weeks prior to the event. Wedding receptions should be three months prior to the event so that invitations can reflect menu selections.*
- *All prices are subject to 20% service charge and 10.3% sales tax.*
- *Note the type of bar service desired as well as starting/ending times.*
- *Provide all room arrangements (head table, linen colors, seating, specifications, decorations, floral arrangements, displays, etc.*
- *Equipment necessary for the party.*
- *Entertainment setup times, space requirements, and equipment needed.*
- *Name and contact information for persons responsible for the event.*

## *Wedding Reception Packages*

*Minimum 100 people*

***Classic Package - \$34.95 per person***

*(Plus Rental Fee \$1,000)*

*Professional planning and coordination of reception*

*Assistance with your cake, flowers, music, photographer and more*

*Banquet facilities with capacity for up to 300*

*Cake Cutting Service*

*Fruit, Vegetable, cheese montage during cocktail hour*

***Dinner choices:***

### *Cocktail Reception*

*Includes six standard hors d'oeuvres from page 9.*

### *Buffet*

*Your choice of two hot entrees, one salad, one vegetable and one starch from the standard menu. These menu options can be found on pages 14 & 15.*

### *Sit Down*

*Please add \$5.00 per person for a sit down dinner.*

*Menu options for a standard sit down dinner can be found on page 16.*

*~Outdoor Ceremony Fee: \$500 (includes 120 white chairs)*

*~Champagne Toast \$3.00 per person*

*~To add a bar option for your guests please see page 18.*

*All pricing is subject to a 20% service charge & a 10.3% sales tax.*

*The following Wedding Reception Packages include:*

*Professional planning and coordination of reception*

*Assistance with your cake, flowers, music, photographer and more*

*Banquet facilities with capacity for up to 300*

*No room rental fees*

*Champagne toast for entire party*

*Cake Cutting Service*

*Four hour open bar throughout reception*

*Two passed hors d'oeuvres during cocktail hour*

*Non-alcoholic beverage station including tea, water & coffee*

*Availability to reserve the club for the wedding ceremony; outdoor ceremony fee:*

*\$500 (includes 120 white chairs)*

## ***Red Bud Package \$50.95 per person***

*Minimum 100 people*

*In addition to all of the services listed on page 5, you may choose from the following dinner styles for your guests to enjoy.*

### **Cocktail Reception**

*Includes two action stations & five stationary hors d'oeuvres from the standard menu. These menu options can be found on pages 9 & 10.*

### **Buffet**

*Your choice of two hot entrees, one salad, one vegetable and one starch from the standard menu. These menu options can be found on pages 14 & 15.*

### **Sit Down**

*Please add \$5.00 per person for a sit down dinner.*

*Menu options for a standard sit down dinner can be found on page 16.*

### ***Four Hour Open Bar***

*Includes draft beer, house red and white wines, house level spirits, sodas and mixers. Our house level spirits include Smirnoff, Bombay, Jim Beam, Jose Cuervo, Bacardi & Cutty Stark.*

## ***Dogwood Package \$64.95 per person***

*Minimum 100 people*

*In addition to all of the services listed on page 5, you may choose from the following dinner styles for your guests to enjoy.*

### **Cocktail Reception**

*Includes two action stations & six stationary hors d'oeuvres from the premium menu. These menu options can be found on pages 10 & 11.*

*(They can also be combined with the standard menu options found on pages 9 & 10.)*

### **Buffet**

*Your choice of three hot entrees, one salad, one vegetable, and one starch from the premium menu. Carved Slow Roasted Prime Rib is an available entrée with this buffet. These menu options can be found on pages 14 & 15.*

### **Sit Down**

*Menu options for a premium sit down dinner can be found on page 16.*

### **Four Hour Open Bar**

*Includes draft and bottled import and domestic beer, house red and white wines, call level spirits, sodas and mixers. Our call level spirits include Absolut, Boodles, Jack Daniels, Jose Cuervo, Dewars, Bacardi & choice to add either Captain Morgan's Spiced Rum or Malibu Coconut Rum.*

## ***Hole in One Package \$75.95 per person***

*Minimum 100 people*

*In addition to all of the services listed on page 5, you may choose from the following dinner styles for your guests to enjoy.*

### **Cocktail Reception**

*Includes six signature stationary hors d'oeuvres and one signature action station OR two premium action stations. These menu options can be found on pages 11-13.*

*(Stationary hors d'oeuvres can also be combined with the standard and premium hors d'oeuvres menu options found on pages 9-11.)*

### **Buffet**

*Your choice of three hot entrees, one soup, two salads, one vegetable, and one starch. Sliced filet mignon, rack of lamb, grilled breast of duck, and crab cakes are available entrees with this buffet. The signature menu options can be found on pages 14 & 15.*

### **Sit Down**

*Menu options for a signature sit down dinner can be found on page 16.*

### **Four Hour Open Bar**

*Includes draft and bottled import and domestic beer, house red and white wines, premium level spirits, sodas and mixers. Our premium level spirits include Ketel One, Tanqueray Gin, Crown Royal, 1800 Tequila, Johnny Walker Red, Bacardi & choice to add Captain Morgan's Spiced Rum, Malibu Coconut Rum or Mount Gay Dark Rum.*

## Cocktail Reception Menus

### Standard Passed Hors D'oeuvres

*Ham & Swiss Poppy Seed Rolls: Warm ham & swiss filled rolls brushed with poppy seed butter*

*Sweet Potato Turkey Biscuits: Homemade sweet potato biscuits with honey butter & smoked turkey*

*Veggie Shooters: Julienned vegetables with a Ranch dressing base served in a shooter glass*

*Spinach & Cheese Stuffed Mushrooms: Large button mushroom caps stuffed with spinach and cheese*

*Italian Pesto Crustinis: Crustinis with pesto & fresh tomato, topped with mozzarella*

### Standard Hors D'oeuvres

*Stuffed Mini Croissants: with your choice of turkey and cheese, ham and cheese, chicken salad or tuna salad (choose one or two)*

*Spanakopita: Spinach and Feta filled pastry*

*Spring rolls: Oriental spring rolls that are served with a sweet and sour sauce*

*Mini Quesadillas: Chicken or beef with cheese, sautéed green and red peppers and onions*

*Sliders: Cheese burgers, chicken, deli meat or pork barbeque with condiments*

*Tomato Bruschetta: Freshly diced tomato tossed with fresh garlic, parmesan cheese, basil and balsamic vinegar on toasted French bread*

*Chicken Fingers: An American Classic; served with dipping sauces*

*Buffalo Wings: Spicy wings deep fried and served with celery and ranch dressing*

*Country Ham Biscuits: Warm biscuits served with country ham and condiments*

*Swedish or Italian Meatballs: 2oz. meatballs in a rich Swedish sauce or with Italian marinara & parmesan topping*

*Spinach and Artichoke Dip: Warm Spinach and Artichoke Dip served with crustinis*

Standard Action Stations

*Pasta Station:*

*Bow tie or fettuccini pasta served with your choice of two proteins; chicken, sausage or meatballs and two types of sauce; Marinara and Alfredo.*

*Carved Meats Station:*

*Ham, Turkey, or Pork Tenderloin carved by a chef served with warm rolls and condiments.*

*Southern Pulled Pork Station:*

*Southern smoked pulled pork with assorted barbeque sauces, traditional coleslaw & southern style beans.*

*Martini Mashed Potato Bar:*

*Mashed Potatoes served in a martini glass with the following toppings; mushrooms, cheese, broccoli florets, caramelized onions, and sour cream.*

*Risotto Bar:*

*Creamy risotto prepared and served by a chef with the following toppings: pearl onions, wild mushrooms, peas, shallots and cheese.*

Premium Passed Hors D'oeuvres

*Orange Muffins with Smoked Turkey: Miniature Orange muffins with smoked turkey breast and orange marmalade*

*Mini French Dip: Sliced roast beef dipped in au jus with provolone on French bread.*

*Pancetta Wrapped Peaches: Peach slices wrapped in pancetta, garnished with basil & aged balsamic*

*Sesame Chicken Wontons: Crispy wonton cups filled with Asian marinated chicken topped with a fresh sesame slaw*

*Gourmet Flatbread Pizza: Assorted homemade flatbread pizzas with your choice of Mediterranean, Margarita, Vegetarian or Apple, Bacon and Brie*

Premium Hors D'oeuvres

*Scallops Rumaki: Tender Sea Scallops Wrapped in Bacon and Broiled to Golden Brown*

*Prosciutto Wrapped Asparagus: Fresh baby asparagus wrapped in prosciutto*

*Bacon & Cheese Stuffed Mushrooms: Large button mushroom caps stuffed with bacon and cheddar cheese*

*Waldorf Chicken Salad Cups: Phyllo cup filled with fresh chicken salad with grapes and walnuts*

*Beef Teriyaki Kabobs: Beef strips marinated; then threaded on skewers with peppers & onions*

*Chicken Satay: Choose from a sweet Thai chili sauce or Oriental peanut sauce*

*Mini Salmon Cakes: Homemade salmon cakes served with a house Remoulade sauce*

*Marinated Tomato and Mozzarella: Tomato and Mozzarella that is marinated in balsamic vinaigrette dressing*

*Stuffed Red Skinned Potatoes: Mini red skinned potatoes stuffed with cheese, bacon & chives*

*Signature Crab Dip: Classic Crab Dip served with crustinis*

*Buffalo Chicken Dip: Creamy buffalo chicken dip served with tortilla chips*

*Seven Layer Dip: Refried beans, guacamole, sour cream, cheese, sliced black olives, tomatoes, and salsa served with chips*

Premium Action Stations

*Pasta Station:*

*Bow tie and fettuccini pasta served with your choice of two proteins; chicken, sausage, meatballs or shrimp and two types of sauce; marinara and alfredo.*

*Asian Fusion Stir Fry Station:*

*Asian inspired station that offers Chicken and Beef cooked in an oriental sauce served with vegetables, noodles and rice.*

*Fajita Station:*

*Chicken, steak, peppers and onions served in a fajita soft shell with sour cream, salsa and guacamole toppings. Guest can also order quesadillas or soft tacos.*

*Mini Tex-Mex Taco Station:*

*Mini corn tortillas with chipotle lime shrimp, shredded pork barbeque, south west chicken, assorted salsas, cheeses and toppings.*

*Martini Mashed Potato Bar:*

*Mashed Potatoes served in a martini glass with the following toppings; chicken, mushrooms, cheese, broccoli florets, caramelized onions, bacon, sour cream and a tomato basil cream sauce.*

*Carved Meats Station:*

*Ham, Turkey, Top Round or Flank Steak, carved by a chef served with warm rolls and condiments.*

*Shrimp & Grits Station:*

*Southern style shrimp & grits prepared by a chef and served in martini glasses.*

*Risotto Bar:*

*Creamy risotto prepared and served by a chef with the following toppings: shrimp, chicken, pearl onions, wild mushrooms, peas, shallots and cheese.*

*Signature Passed Hors D'oeuvres*

*Mini Crab Cakes: Homemade jumbo lump crab cakes served with a house Remoulade sauce*

*Risotto Cakes with Shrimp: Petite risotto cakes topped with spicy shrimp*

*Marinated Tenderloin Bites: Teriyaki marinated bite size beef tenderloin finished with creamy horseradish sauce*

*Smoked Salmon Crustinis: Bite size crustini topped with smoked salmon, cream cheese & capers*

*Ahi Tuna Wontons: Sushi grade rare Ahi Tuna diced and topped with a bleu cheese ginger slaw and served in a crispy wonton cup*

*Bacon Wrapped Shrimp: Large shrimp wrapped in bacon and served with a Thai sweet chili dipping sauce*

*Oyster Shooters: Fresh oysters with spicy virgin Bloody Mary mix & a dash of horseradish, served in a shooter glass*

*\*add Vodka for \$2.50 per person*

Signature Hors D'oeuvres

*Cocktail Shrimp Display: Plump chilled shrimp served with our very own cocktail sauce*

*Ham, Cream Cheese, and Asparagus Pinwheels: Ham, asparagus, and cream cheese wrapped and sliced into rounds*

*Sushi: An assortment of different sushi rolls served with soy sauce, wasabi, and ginger*

*Beef Tenderloin Crustinis: Sliced beef tenderloin on a crustini with roasted red pepper sauce*

*Raspberry Brie Bites: Phyllo cups filled with baked brie and topped with raspberry preserves*

*Assorted grilled Panini Sandwiches: turkey, ham and roast beef Panini presentation with condiments*

*Assorted Canapes: blue cheese, pecans, and red grapes; goat cheese and apricot preserves; & cream cheese and asparagus*

*Smoked Salmon Display: Whole salmon fillet served with cream cheese, capers, red onions and crackers.*

Signature Action Stations

*Carved Filet Mignon:*

*Our chefs will carve filet mignon prepared three different ways: Au Poivre, Jamaican Jerk Seasoned, and Encrusted with Roasted Garlic*

*Crab Cake Station:*

*Mini crab cakes served with a Remoulade sauce.*

*Teriyaki Salmon Station:*

*Teriyaki marinated whole Salmon with served chilled with diced tomatoes, egg, red onion and condiments*

*Sushi Bar*

*Chopsticks, wasabi and ginger compliment this beautiful display of assorted sushi rolls*

## *Buffet Reception Menus*

### *Standard Buffet:*

*Your choice of two hot entrees, one salad, one vegetable and one starch.*

### *Premium Buffet:*

*Your choice of three hot entrees, one salad, one vegetable, and one starch. Carved Slow Roasted Prime Rib is an available entrée with this buffet.*

### *RCC Signature Buffet:*

*Your choice of three hot entrees, one soup, two salads, one vegetable, and one starch. Sliced filet mignon, rack of lamb, grilled breast of duck, and crab cakes are available entrees with this buffet.*

### *Entrée Choices:*

#### ***Beef Dishes***

- *Teriyaki Flank Steak: Thinly sliced flank steak with teriyaki seasoning. Mixed with onion and peppers.*
- *Beef Tips: Marinated beef tips with peppers and onions over rice*
- *Top Round of Beef: Slow roasted, thinly sliced top round of beef au jus.*
- *Roast Beef with stuffing: Thinly sliced roasted beef over cornbread stuffing and rich beef gravy.*

#### ***Poultry Dishes***

- *Santa Fe Chicken: Chicken breast over marinara sauce topped with sautéed peppers and onions, finished with Monterey Jack cheese*
- *Chicken Florentine: Chicken breast with spinach, ricotta, mozzarella and a light cream sauce.*
- *Jamaican Jerk Chicken: Spicy marinated chicken breast topped with a honey pineapple glaze.*
- *Oven Baked Turkey*
- *Stuffed Pork Tenderloin*

### *Seafood Dishes*

- *Salmon with Fresh Citrus Salsa: Fillet of Salmon topped with a fresh citrus salsa.*
- *Salmon Cakes: Homemade salmon cakes served with a house Remoulade sauce*
- *Shrimp & Grits: Southern style shrimp and grits*
- *Crab Cakes \*Premium Seafood Dish\**

### *Other Entrees:*

- *Baked Ham: Baked ham thinly sliced and served with apple raisin sauce.*
- *Stuffed Shells: Giant pasta shells filled with seasoned ricotta cheese topped with our own marinara sauce and shredded mozzarella cheese.*
- *Classic Lasagna: Pasta layered with marinara sauce and a blend of Italian cheeses; then baked in the oven.*
- *Mediterranean Pasta: Pasta with black olives, artichokes, Roma tomatoes, garlic, olive oil sautéed in a white wine sauce*

*Starch Choices: roasted red potatoes, twice baked potatoes, wild rice medley, buttered pasta, mashed potatoes, potatoes au gratin*

*Vegetable Choices: honey glazed carrots, broccoli with red peppers, broccoli-cauliflower-carrot blend, green beans almandine, baked corn, sautéed zucchini-squash*

*Salad Choices: Caesar salad, tossed salad, coleslaw, red potato salad, cucumber and onion salad, fruit salad, chipotle potato salad*

### *Sit Down Dinner Menus*

*All Sit-Down dinners are served with a tossed salad, choice of vegetable, choice of starch, and dinner rolls.*

*Starch Choices: roasted red potatoes, twice baked potatoes, wild rice medley, buttered pasta, mashed potatoes, potatoes au gratin*

*Vegetable Choices: broccoli with red peppers, green beans almandine, baked corn, Chef's medley*

#### *Standard Entrées*

*Flat Iron Steak (4oz)*

*Honey Glazed Salmon*

*Almond Crusted Chicken*

*Santa Fe Chicken*

*Mediterranean Pasta*

#### *Premium Entrées*

*Flat Iron Steak (8oz.)*

*Filet Mignon (4oz)*

*Potato Crusted Salmon (4oz.) with citrus, teriyaki, mango salsa*

*Pork Loin with your choice of preparation: Chipotle roasted, bacon wrapped, or Piccata style*

*Jumbo Shrimp Skewer (3 Jumbo Shrimp)*

*Crab Cake (4oz)*

*Almond Crusted Grouper*

#### *Signature Entrées*

*Filet Mignon (6oz.)*

*Jumbo Shrimp Skewer (6 Jumbo Shrimp)*

*Mahi Mahi*

*Filet Oscar (4oz)*

*Prime Rib*

*\*Combination plate Sit down dinners are also available*

*All pricing is subject to a 20% service charge & a 10.3% sales tax.*

### Package Upgrades

*Additional RCC Action Station: \$6.95 per person*

*Additional Standard Hors d'oeuvre: \$3.95 per person*

*Additional Premium Hors d'oeuvre: \$4.95 per person*

*Additional Signature Hors D'oeuvre: \$5.95 per person*

*Extra House Bar Hour: \$4.95 per person*

*Extra Call Bar Hour: \$5.95 per person*

*Extra Premium Bar Hour: \$6.95 per person*

**Ice Sculpture:** Choose from a vase, heart, double heart, basket, fish, or custom design. \$250 base price

**Punch Service:** Non-alcoholic fruit or citrus punch is available at \$10.00 per gallon. Sparkling Wine punch is available at \$40.00 per gallon

**Martini Bar:** House Spirits \$6.95pp; Call Spirits \$10.95pp; Premium Spirits: \$15.95 per person

**Chocolate Fountain:** With a choice of dippers; pineapple, strawberries, pound cake, pretzels and marshmallows \$9.95 per person

**Finger Dessert Station:** Choose from petite fours, pastries, cheesecakes, cakes, & pies \$5.95 per person

**Ice Cream Sundae Bar:** Watch your guests' delight while they create masterpieces \$5.95 per person

**Chocolate Lover:** Chocolate Decadence, Chocolate Brownie Cake, White and Dark Chocolate Mousse, & Chocolate Oblivion Flourless Cake \$7.95 per person

**Spring Fling:** Lemon Chiffon Cake, Raspberry Almond Tart, Cherry Pie, Key Lime Pie, Strawberry Shortcakes \$6.95 per person

**Dolce Delight:** Tiramisu, Traditional Italian Cookies, NY Cheesecake, Cannolis, Mini cream puffs, Mini Napoleons \$6.95 per person

**Home for the Holidays:** Apple Pie, Pumpkin Pie, Carrot Cake, NY Cheesecake, Assorted homemade Cookies, And Warm Apple, Pear or Cranberry Crisp \$6.95 per person

**Flambé Station:** Bananas Foster And Cherries Jubilee made by a chef \$6.95 per person

*All pricing is subject to a 20% service charge & a 10.3% sales tax.*

*Sit Down Dinner Top Shelf Upgrades (\*All available at market price\*)*

*Filet Mignon (8oz.)*

*Lobster Tail (6oz)*

*Veal Oscar*

*Sea Bass*

*Lamb Chops (3) with your choice of preparation: Honey-herb crusted or mint demi-glaze*

*Cash Bar Pricing*

*All Cash Bar additions require a \$250 bartender fee to cover all set up & labor costs.*

<i>Domestic Beer</i>	<i>\$4.00</i>
<i>Imported Beer</i>	<i>\$5.00</i>
<i>House Liquors</i>	<i>\$6.00</i>
<i>Call Liquors</i>	<i>\$7.00</i>
<i>Premium Liquors</i>	<i>\$8.00</i>
<i>House Wines</i>	<i>\$7.00</i>
<i>Soft Drinks</i>	<i>\$2.00</i>

*All pricing is subject to a 20% service charge & a 10.3% sales tax.*