



Sheraton
ROANOKE
HOTEL & CONFERENCE CENTER

2017 SHERATON MEETING PACKAGES

MEETING ROOM TO INCLUDE (Please check all that apply):

- | | |
|--|---|
| <input type="checkbox"/> Skirted Water Station | <input type="checkbox"/> One Flip Chart |
| <input type="checkbox"/> Pads and Pens | <input type="checkbox"/> Internet Connections (up to 5) |
| <input type="checkbox"/> Iced Water and Candy | <input type="checkbox"/> Screen, Power Cords and Table |

STYLE OF SEATING (Please choose one of the following):

- | | |
|---|---|
| <input type="checkbox"/> Conference Table | <input type="checkbox"/> Classroom Style |
| <input type="checkbox"/> Hollow Square | <input type="checkbox"/> Theater Style |
| <input type="checkbox"/> U-Shape | <input type="checkbox"/> Rounds for ____ people |

CONFERENCE DAY PACKAGE (Please choose one of the following):

PACKAGES A & B – Includes a Working Luncheon Buffet

Designed daily by our Culinary Staff using only the Freshest Ingredients

- A – Continental Breakfast, Mid-Morning Beverage, Lunch Buffet, Afternoon Break - \$49 per day/per person
- B – Lunch Buffet, Mid-Morning Beverage, and Afternoon Break - \$36 per day/per person
- C – Continental Breakfast, Mid-Morning Beverage, Afternoon Break - \$23 per day/per person

Service charge of 20% and sales tax, currently 10.8% Tax on all meals and breaks are not included in Conference Packages.
Minimum guarantee of 15 people or more.

Number of Attendees: _____

Event Date: _____ Start Time: _____ End Time: _____

Name of Meeting: _____

Break Service Times: Continental Breakfast _____
 Mid-Morning Break _____ Option 1 or Option 2
 Lunch _____
 Afternoon _____ Option 1 or Option 2

Total Price: Package Price ____ + Breakout Room(s) ____ + Break Upgrades ____ = ____ per person

Name of Contact: _____ Rewards Number: _____

Continental Breakfast

Fresh Harvest Fruit Display

Freshly Baked Assorted Breakfast Muffins

Assorted Bagels with Flavored Cream Cheeses (Whipped, Vegetable Blend, and Strawberry), Butter and Fruit Preserves

Chilled Orange Juice, Freshly Brewed Regular and Decaffeinated Starbucks Coffee and Hot Tazo Teas

Break Options

AM Options:

Option 1

Energize Me

Create your own Trail Mix Bar displayed in Martini Glasses
Dried Cranberries, Lightly Salted Peanuts, Semi-Sweet
Chocolate Chips, Salted Pretzel, Mini Marshmallows,
Raisins, and Assorted M&Ms
Freshly Brewed Starbucks® Regular and Decaf Coffee, and
Tazo® Teas

Option 2

Krispy Kreme Doughy Delights

Assorted Box including Fresh Baked Glazed, Chocolate
Glazed, Sugar and Maple Donuts
Custard, Jelly and Cream Filled Donuts
Create Your Own Starbucks Iced Coffee
Flavored Syrups, Whipped Cream, Caramel and Chocolate
Syrup

PM Options:

Cookie Monster

Fresh Baked Jumbo, Bakery-Style Chocolate Chip, Oatmeal
Raisin, Peanut Butter, Rocky Road and White Chocolate
Macadamia | Ghirardelli Dark Chocolate Brownies
Served with Ice Cold Whole and Chocolate Milk

Veg Out Farm-To-Market

Fresh Veggies with Chef's Selection of Dips
Tandoori Naan Triangles with an Assortment of Hummus
Grilled Vegetables Display with Balsamic Drizzle
Vegetable Chips
Served with Naked® Juice

Choose one of the following buffet luncheons:

Smoke Pit

Iceberg Wedge with Smoked Bacon, Green Onions, and served with Chunky Blue Cheese Dressing
Country Style Potato Salad
Herb Roasted Chicken
Smoked Pulled Pork with Sweet Peach Barbecue Sauce
Baked Beans with Bourbon and Pork Belly
Macaroni and Cheese with a Crispy Parmesan Breadcrumb Topping
Fresh Baked Honey Corn Bread with Sweet Whipped Butter
Warmly Spiced Bread Pudding Topped with Salted Caramel Ice Cream

Market Lunch

Select One Salad:

Cranberry & Honeyed Pecan Field Greens Salad topped with Lemon Thyme Vinaigrette
Citrus Salad, Spring Mixed Greens, Dried Cranberries, Mandarin Oranges, Red Onions, Crumbled Goat Cheese, Roasted Pine Nuts, and topped with Raspberry Vinaigrette

Select up to Two Sandwich's:

Smoked Turkey, Havarti Cheese, Sliced Tomato, and Onion served with Honey Mustard on Ciabatta Parisian
Ham, Swiss cheese, served with Dijon Mustard on Baguette
Crisp Romaine Caesar Wrap, with Grilled Chicken Breast and Garlic Parmesan Croutons
Grilled Vegetable Wrap with Lemon Hummus, Fresh Tomato, and Red Onion

Sides:

House-made Kettle Potato Chips
Fresh Baked Ghirardelli Brownies and Cookies

Baja Bowl

Black Beans and Pinto Beans
Cilantro-Lime White Rice
Diced Tomatoes, Shredded Lettuce and Cheddar Cheese
Roasted Bell Peppers and Sweet Onions
Grilled Carne Asada and Chipotle Marinated Chicken
Red and Green Salsa, House-made Guacamole and Sour Cream
House made Crispy Chips
Churros with Whipped Cream, Caramel and Chocolate Sauce

Southern Comfort

Romaine Lettuce with Fresh Strawberries, Feta Cheese, Sliced Walnuts, and served with Citric Vinaigrette Dressing
Buttermilk Fried Chicken
Carved Brown Sugar Rubbed Beef Brisket
Rustic Southern Mashed Potatoes made with Buttermilk, Butter, and Chives
Miniature Corn Cobs with Garlic Herb Butter
Smoked Cheddar Macaroni and Cheese
Fresh Green Beans with Smoked Bacon
Fresh Baked Biscuits served with Whipped Butter and Fruit Preserves
Hot Apple Cobbler with Vanilla Ice Cream

All buffets include: Coffee, Tea Service, and Iced Tea
(Prices and menus are subject to change. Upgrades available upon request.)