



Weddings

*at The Inn at Virginia Tech and
Skelton Conference Center*

Congratulations!

This is an exciting time for you and a chance for us to make your wedding a memorable one. Our staff will attend to every detail and anticipate every need.

Imagine... Dream... Indulge

a beautiful spacious ballroom and extraordinary cuisine displayed with flair by culinary experts, exceptional service with attendants on hand for every request.

Imagine... Dream... Indulge

of a flawless reception with family and friends filled with lasting memories.

Imagine... Dream... Indulge

and allow The Inn at Virginia Tech and Skelton Conference Center to make your fantasy a reality.

For your comfort:

- A complimentary room for the Bride and Groom with a sweet dreams goodie the night of the reception
- A special overnight room rate for your family and friends from out of town (upon availability)
- A gift certificate to celebrate your first anniversary

For your reception:

- Dedicated Planning Manager
- Professional Banquet Chef and Event Captain
- Menu Tasting
- Setup, Service, Basic Linens and Table Skirting
- Votive Candles and Mirror Tiles

For an added touch:

- Ask us about arranging specialty items such as -
- Customized Linens and Chair Covers
- Specialty Seating
- Chocolate Fountain or Champagne Fountain
- Ice Carvings

Hors D'oeuvres Reception

Designed for two hours of service and for a minimum of 100 people
For groups less than 100 people, a surcharge of \$3.50 per person will apply

Hors D'oeuvres and Displays:

Domestic Cheese Board

Assorted Domestic Cheese with Dried Fruits, Nuts,
Crackers and Artisan Breads

Garden Crudities

Assorted Freshly Cut Vegetables, Marinated Vegetables and Relishes
with Ranch and Tomato Pesto Dips

Seasonal Cut Fresh Fruit

Sliced Fresh Fruits and Berries with Strawberry Dipping Sauce

Hot Chesapeake Blue Crab Dip

with Pita Crisps and Crackers

Spinach and Feta Cheese in Phyllo

Crispy Wonton Wrapped Shrimp with Hot and Sour Sauce

Zucchini, Tomato and Fresh Basil Bruschetta

Carving Station:

(Choice of One)

Carved Turkey Breast with Cranberry Chutney,
Honey Mustard, Herb Mayonnaise and Petite Rolls

-or-

Carved Top round of Beef with Dijon Mustard, Horseradish Cream and Petite Rolls

\$45 per person

A carver fee of \$35.00 per carver will apply

Food prices are subject to a 20% service charge and 5% tax

Wedding Dinner Buffet

Designed for a minimum of 50 people

For groups less than 50 people, a surcharge of \$3.50 per person will apply

Your wedding dinner begins with a one-hour reception featuring:

Montage of Fresh Crudités with Dips

and a Domestic Cheese Display with Artisan Breads and Crackers

Salads

(choice of three - one selection will be plated and served)

Tossed Garden Salad with Assorted Dressing and Toppings

Classic Ceasar Salad with Garlic Croutons and Shaved Asiago Cheese

Spinach Salad with Crumbled Bacon and Blue Cheese Vinaigrette

Classic Greek Salad with Feta, Cherry Tomatoes, Bermuda Onions,
Cucumbers, Peperocinni and Kalamata Olives

Tomato and Fresh Mozzarella Salad with Balsamic Herb Vinaigrette

Melon Citrus Salad with Fresh Mint

Entrees

(choice of two)

Sliced Prime Rib of Beef au Jus

Pan Roasted Chicken with Lemon Butter Sauce and Capers

Cordon Blue Style Chicken

Seared Breast of Chicken with Champagne Sauce

Broiled Salmon with Dill Cream

Classic Seafood Newburg

Savory Stuffed Pork Loin with Rosemary Sauce

Penne Prima Vera with Three Cheese Cream

Stuffed Shells Florentine with Marinara

Buffet Dinner Includes

Selection of Fresh Seasonal Vegetable and Starch

(choice of one vegetable and one starch)

Seasonal Vegetable Medley
Haricots Verts with Pine Nuts
Brandied Baby Carrots
Broccoli au Beurre
Country Style Green Beans with Bacon

Oven Roasted New Potatoes
Garlic Smashed Potatoes
Confetti Rice Pilaf
Long Grain and Wild Rice Blend
Mushroom Risotto

Assorted Warm Dinner Rolls and Butter

Freshly Brewed Columbian Coffee, Iced and Hot Teas

\$43 per person

A third entrée may be added for an additional charge of \$4 per person.
Accompaniments may be added at an additional charge of \$2 per person.

Food prices are subject to 20% service charge and 5% tax

Served Wedding Dinners

Your wedding dinner begins with a one-hour reception featuring:

A montage of Fresh Crudités with Dips
and a Domestic Cheese Display with Artisan Breads and Crackers

Salads

(choose one)

Fresh Greens with Cherry Tomatoes,
English Cucumbers and Choice of Dressings

Classic Ceasar Salad with Garlic Croutons and Shaved Parmesan Cheese

Baby Spinach with Crumbled Bacon, Bermuda Onion,
Hard Boiled Egg and Honey Mustard Dressing

Fresh Greens, with Diced Apple, Candied Pecans
and Feta or Blue Cheese with Balsamic Vinaigrette

Crisp Romaine with Mandarin Oranges, Toasted Almonds
and Dried Cranberries with Balsamic Vinaigrette

Single Entrée Dinners

(if choosing more than one entrée, the highest price will prevail)

Stuffed Chicken Breast

Mushrooms, Bacon, Blue Cheese
with Madeira Demi
\$34 per person

Stuffed Chicken Roma

Spinach, Tomato and Mozzarella
with Parmesan Cream
\$34 per person

Crab Stuffed Flounder

with Mornay Sauce
\$38 per person

Filet Mignon of Beef au Poivre

with Green Peppercorns and Cognac
\$45 per person

Marinated and Grilled London Broil

with Mushrooms and Port Wine Demi
\$35 per person

Chicken with Champagne Sauce

\$32 per person

Seared Halibut

with Dill and Lemon Beurre Blanc
\$38 per person

Chicken Piccata

with Lemon Butter Sauce and Capers
\$32 per person

Portobello Napoleon

Heirloom Tomato, Spinach and Boursin
with Balsamic Reduction
\$28 per person

Wild Mushroom Ravioli

with Parmesan Cream
\$30 per person

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Duet Plate Options

Petit Filet Mignon of Beef au Poivre

Served with Your Choice of One of the Following:

Crab Cake with Remoulade Sauce

Salmon Filet with Dill Beurre Blanc

Jumbo Shrimp Stuffed with Crab

\$49 per person

All Plated Dinners are Accompanied by

Selection of Fresh Seasonal Vegetable and Starch

(choice of one vegetable and one starch)

Steamed Rapinni
Squash Medley with Herbs
Asparagus with Butter Sauce
Haricots Verts with Pine Nuts
Brandied Baby Carrots

Potatoes Duchesse
Oven Roasted New Potatoes
Garlic Whipped Potatoes
Confetti Rice Pilaf
Wild Rice Blend

Assorted Warm Dinner Rolls and Butter

Freshly Brewed Columbian Coffee, Iced and Hot Teas

for that Special Touch

Sorbet - \$2 per person

Chocolate Dipped Strawberries - \$2.5 each

Food prices are subject to 20% service charge and 5% tax

Weddings General Information

Menu Selections

Our menus are planned to offer you an established variety of foods. We are eager to create any menu specifically for you in private consultation with the Catering Director.

We request that you limit your selection to one menu for each event you book with us. Experience has shown that your needs are best served with this arrangement; however, should you require a choice of selections the following guidelines will apply:

- A guaranteed number for each entrée selection within the established guarantee guideline.
- Provide means of identifying each guest's selection.
- Price of the higher cost entrée will apply to both entrée selections.

Menu selection is required thirty days prior to event date.

Charges

A privately catered event gives you the luxury and privacy of having your own "restaurant" at affordable prices. This is due to our being able to produce a certain quantity of food, based on the number of guest you guarantee. It is with these advantages that the following charges are applied:

- A. Service Charge:** A service charge of 20% is automatically added to all food and beverage charges.
- B. Tax:** A 5% state tax will also apply.
- C. Fees:** Additional fees -

Bartenders	\$30.00 per hour
Butlers	\$25.00 per server
Chef/Attendant/Carver	\$35.00 per hour
Dance Floor	\$150.00 per setup

Guaranteed Number of Guests

A minimum guarantee will be determined three days prior to your event. A final "guarantee" due date will be communicated by your Special Events Planning Manager. The guarantee will be the minimum number for which you are charged and will not be subject to reduction. We are able to serve a maximum of 5% over the guaranteed number up to a maximum of 10 guests. If our office receives no guarantee, the anticipated guest count will become the final guarantee.

Support and Suggestions

A. Recommended Vendors: We would be happy to provide recommendations regarding décor, planning assistance, entertainment or music for your event.

B. VIP Upgrades: The following suggested items may be purchased for an extra touch of elegance. Our Catering Director will work with you to accommodate any special requests.

Specialty China
Specialty Linens
Chair Covers
Chivari Chairs
Baby Grand Piano
Theme Decorations
Lighting Options
Ice Carvings

Beverages

Labor

A bartender charge of \$30 plus tax per hour (with a one hour minimum charge), is required for each bar station ordered. We recommend one bar station per 75 guests.

A cashier charge of \$20 plus tax per hour (with a one hour minimum charge), is required for each cash bar station ordered. We recommend one bar station for every 100 guests.

Hosted Consumption Bar

Allows the host to pay for beverages consumed by their guests on a per beverage basis. Each bar is supplied with the full level of liquors and wines chosen, all beer listed below, sodas, juices and mineral waters.

Silver Brands - \$5 per drink

Silver Wines - \$4.5 per glass

Gold Brands - \$6 per drink

Gold Wines - \$5 per glass

Domestic Beer - \$4 per bottle

Sodas, Juices and
Mineral Water - \$2.25 per glass

Import/Premium Beer - \$4.5 per bottle

Hosted Hourly Package Bar

Allows the host to pay for beverages at a pre determined price per guest. Each bar package includes the full tier of liquors and wines chosen, all beer listed below, sodas, juices and mineral waters.

Silver Brands - \$10 per person for each of the first (2) hours and \$5 per person for each additional hour.

Gold Brands - \$12 per person for each of the first (2) hours and \$6 per person for each additional hour.

Host Bar prices are subject to 20% service charge and 5% tax

Cash Bar

Allows beverage charges to be paid by each guest individually at the point of purchase. Each bar is supplied with the full level of liquors and wines chosen, all beer listed below, wine, sodas, juices, and mineral waters.

Silver Brands - \$5.25 per drink

Silver Wines - \$4.75 per glass

Gold Brands - \$6.25 per drink

Gold Wines - \$5.25 per glass

Domestic Beer - \$4.25 per bottle

Sodas, Juices and
Mineral Water - \$2.50 per glass

Import/Premium Beer - \$4.75 per bottle

Cash Bar prices already include a 20% service charge and 5% tax

Special Events Liquor List

Silver Level

Vodka - Smirnoff

Gin - Gordons

Rum - Castillo

Scotch - J&B

Bourbon - Jim Beam

Canadian Blend - Seagrams 7

Tequilla - Sauza

Gold Level

Vodka - Finlandia

Gin - Tanqueray

Rum - Bacardi

Scotch - Johnny Walker Red

Bourbon - Jack Daniels

Canadian Blend - Seagrams VO

Tequilla - Jose Quervo

Special Events Beer List

Domestic Beer

Yuengling

Miller Lite

O'Douls

Budweiser

Bud Light

Coors Light

Imported and Premium Beer

Amstel Light

Heineken

Michelob Ultra

Corona

Sam Adams

Special Events Wine List

Private Label

Virginia Tech, Private Label Chardonnay	\$30 per bottle
Virginia Tech, Private Label Merlot	\$33 per bottle
Barboursville Brut Sparkling Wine	\$35 per bottle

Silver Level Wines

Sycamore Lane Vineyards Chardonnay	\$23 per bottle
Sycamore Lane Vineyards Merlot	\$23 per bottle
Sycamore Lane Vineyards Blush	\$23 per bottle
Freixnet Sparkling Wine	\$23 per bottle

Gold Level Wines

Canyon Road Vineyards Chardonnay	\$28 per bottle
Canyon Road Vineyards Merlot	\$28 per bottle
Canyon Road Vineyards Blush	\$28 per bottle
Korbel Brut Sparkling Wine	\$28 per bottle

Martini Bar

Choose up to four selections - \$9 per drink

Extra Dry Martini Gin, Dry Vermouth with a Lemon Twist	Grand Martini Vodka, Grand Marnier with an Orange Twist
James Bond Gin, Vodka and a Lemon Twist	Harbor Place Martini Vodka, Chambord, Fresh Raspberry Garnish
Vodka Martini Vodka, Dry Vermouth and Stuffed Olives	Chocolate Martini Vodka and Chocolate with an Orange Twist
Renaissance Lemon Drop Fresh Lemon and Orange Juices, Bacardi Silver	Cosmopolitan Vodka, Cointreau and Cranberry Juice

Receptions - Hot Hors d'Oeuvres

The Following Hot Hors d'Oeuvres are \$125 per 50 Pieces

Spanakopita

Mini Quiche

Southwestern Black Bean Spring Rolls

Swedish or BBQ Meatballs

Vegetable Dim Sum

Chicken Pot Stickers with Thai Chili Dip

Boursin and Spinach Stuffed Mushrooms

Boneless Buffalo Wings with Ranch Dip

Smoked Chicken Quesadillas

Cheese Stuffed Mushrooms

Wild Mushroom Tartlets

Mini Tacos with Salsa

Crispy Wonton Wrapped Shrimp with Hot and Sour Sauce

Caramelized Onion and Vermont Cheddar Cheese Toasts

Roasted Vegetable Quesadillas

Assorted Mini Deep Dish Pizzas

The Following Hot Hors d'Oeuvres are \$175 per 50 Pieces

Miniature Crab Cakes with Wasabi Tartar

Shrimp Dumplings with Lemongrass, Ginger and Balsamic Sauce

Petite Beef Wellington with Dijon Cream

Sea Scallops Wrapped in Hickory Smoked Bacon

Honey Mustard Pecan Crusted Baby Lamb Chops

Golden Oysters and Scallops with Tabasco Lemon Cream

Peking Duck Roll with Hoisin Sauce

Pesto Grilled Jumbo Shrimp

Skewer of Beef Tenderloin with Essence of Wild Mushroom

Baby Lamb Chops Crusted with Herb Goat Cheese

PLEASE NOTE - A MINIMUM ORDER IS REQUIRED OF 50 PIECES PER ITEM

Food prices are subject to 20% service charge and 5% state sales tax

Receptions - Cold Hors d'Oeuvres

The Following Cold Hors d'Oeuvres are \$125 per 50 Pieces

Zucchini, Tomato and Basil Bruschetta on
Garlic Crostini

Thai Curry Chicken in Puff Pastry Shell

Belgian Endive with Boursin Cheese and
Mandarin Orange

Smoked Duck and Red Currant

Roquefort and Walnuts Pastry Cup

Traditional Smoked Salmon Pinwheel
with Caper Cream Cheese

Guacamole with Spanish Chorizo
in Phyllo Cups

Spiced Asian Chicken and Cashew on
Wonton Crisp

Melon wrapped in Prosciutto

The Following Cold Hors d'Oeuvres are \$175 per 50 Pieces

Shrimp and Crab Filled Puff Pastry Shell
with Lemon Chive Cream

Baby Shrimp and Asparagus with
Brandied Cocktail Sauce in a Pastry Cup

Peppered Tuna with Wasabi Mayonnaise
on a Wonton Crisp

Chilled Beef Tenderloin with Tomato Jam
and Goat Cheese

Crab Luis Salad on Toast Points

Artichoke Hearts with Chevre Cheese

Cucumber Wheels with Crabmeat
Imperial

Chilled Large Shrimp with Cocktail Sauce

Chicken Cordon Bleu Medallions

Smoked Salmon and Boursin Rolls

Tuna Tarter in Japanese Cucumber Cups
with Caviar

Manchego and Fig Canapés with
Prosciutto

PLEASE NOTE - A MINIMUM ORDER IS REQUIRED OF 50 PIECES PER ITEM

Food prices are subject to 20% service charge and 5% state sales tax

Receptions - Display Stations

Vegetable Crudité

Assortment of Fresh Vegetables to Include: Carrots, Zucchini, Squash, Broccoli, Cauliflower, Peppers, Mushrooms and Grape Tomatoes
Served with Creamy Ranch and Tomato Pesto Dips
\$6 Per Person

Cheese Montage

Sliced International and Domestic Cheeses Uniquely Displayed with Dried Fruits, Assorted Nuts, Crackers and Sliced Baguettes
\$7 Per Person

Chesapeake Crab Dip

A Creamy Mixture of Crabmeat, Old Bay and Lemon
Served with French Baguettes, Pita Chips and White Corn Chips
\$8 Per Person

European Coffee Station

Freshly Brewed Caribou Coffee
Tazo Teas served with Whipped Cream, Chocolate Shavings, Orange Zest, Cinnamon Sticks, Sugared Stir Sticks and Bottled Flavorings
\$8 Per Person

Euro Board

Sliced Imported Meats and Pâtés
Served with Marinated Vegetables, Mustards and Assorted Breads
\$7 Per Person

Baked Brie en Croûte

French Brie, Sugared Apple Slices and Walnuts Baked in Puff Pastry Dough to a Flaky Brown
\$95 Each (Serves 20-30)

Seafood Platter

Smoked Salmon, Smoked Trout Mousse, Marinated Mussels and Scallop Ceviche
Served with Wasabi Tartar Sauce, Chipotle Aiolo, Whipped Cream Cheese, Pita Crisps, Sliced Baguettes and Crackers
\$15 Per Person

Artichoke and Spinach Dip

A Warm Blend of Spinach, Artichoke and Mozzarella Cheese
Served with Sliced Baguettes, Pita Chips and White Corn Chips
\$7 Per Person

Fresh Fruit Medley

Sliced Fresh Fruit to Include Melons and Pineapples, Grapes and Seasonal Berries
\$7 Per Person

Smoked Salmon

Beautifully Displayed with Pumpernickel Bread, Capers, Onion, Chopped Egg and Whipped Cream Cheese
\$13 Per Person

Viennese Dessert Display

Chocolate Fondue Served with Petit Fours, Mini Pastries, Miniature Cookies, Seasonal Fruit, Marshmallows and Pound Cake
\$12 Per Person

Chocolate Fountain

Filled with Dark or White Chocolate
Served with Pound Cake, Fresh Fruit, Berries and Marshmallows
\$7 Per Person - Fountain Rental \$295

Food prices are subject to 20% service charge and 5% state sales tax

Receptions - Carved to Order

Garlic and Herb Crusted Top Round
\$325 Each (Approximately 75 Servings)

Rosemary Roasted Pork Loin
\$225 Each (Approximately 30 Servings)

Slow Roasted Prime Rib of Beef
\$250 Each (Approximately 30 Servings)

Herb Encrusted Tenderloin of Beef
\$325 Each (Approximately 25 Servings)

New York Strip Loin with Natural Rosemary au Jus
\$275 Each (Approximately 30 Servings)

Maple-Mustard Glazed Baked Virginia Ham
\$225 Each (Approximately 50 Servings)

Herb Roasted Turkey Breast with Cranberry Sauce
\$200 Each (Approximately 40 Servings)

All Carving Stations Include:
Petite Rolls and Appropriate Condiments
(Au Jus, Horseradish Sauce, Dijon Mustard or Mint Jelly)

ALL RECEPTION STATIONS REQUIRE A UNIFORMED CHEF ATTENDANT @ \$35.00 EACH PER HOUR

Food prices are subject to 20% service charge and 5% state sales tax

Receptions - Action Stations

Pasta Station

(choose two of the following selections)

Linguini with Portobello Mushrooms, Sun Dried Tomatoes and Garlic Oil
Rigatoni with Smoked Tomato Cream and Proscuitto Crisps
Italian Sausage and Agnolotti Pasta with Marjoram Broth
Penne with Grilled Chicken, Garlic, Sun Dried Tomatoes,
Sweet Bell Peppers and Crushed Red Chillies

Served with Calamata Olive Bread, Rosemary Focaccia and Shaved Romano
\$12 Per Person

Specialty Pasta and Risotto Station

(choose two of the following selections)

Potato Gnocchi with Grilled Chicken and Wild Mushrooms
Pesto Ravioli with Sweet Lobster Sauce
Red Pepper Pappardelle Pasta with Julienne Proscuitto

Please Choose One of the Following Selections:

Parsley Risotto with Parmesan Cheese
Saffron Risotto with Forest Mushroom
Risotto a la Milanaise with Baby Shrimp
\$14 Per Person

Mexican Fiesta Station

Build Your Own Fajita, Tacos and Nachos to include:
Julienne of Chicken and Beef with Peppers and Onions
Flour Tortillas, Taco Shells and Warm Corn Chips

Ranchero Beans, Shredded Lettuce, Diced Tomatoes, Jalapeno Peppers, Black Olives,
Nacho Cheese Sauce, Sour Cream, Home-made Salsa and Guacamole
\$15 Per Person

Asian Wok Station

(choose two of the following selections)

Thai Beef with Stir Fried Vegetables
Asian Spiced Chicken with Peanuts, Bok Choi and Sweet Soy Drizzle
Thai Shrimp with Red Curry, Japanese Eggplant, Ginger, Cilantro, and Scallions
Sweet and Sour Pork with Sweet Peppers and Pineapple
Steamed and Crisp Dim Sum with Sesame Soy Dip
Steamed Vegetarian Pot Stickers

Served with Rolls and Sake Steamed Rice with Spring Onions
Almond Cookies and Fortune Cookies
\$15 Per Person

25 GUEST MINIMUM FOR ACTION STATIONS

ALL RECEPTION STATIONS REQUIRE A UNIFORMED CHEF ATTENDANT @ \$35.00 EACH PER HOUR

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Recommended Professionals

ENTERTAINMENT

Earl Brown	540.953.2122
DJ Gizmo	540.951.5013
Kings Entertainment	540.989.5464
RSP Entertainment	540.312.3353
Creative Entertainment	540.989.6644
Sam Hill Entertainment	866.726.4455

LIGHT MUSIC

Four on Six (Cello and Guitar)	540.921.1948
Obligato (Diane Milan)	540.293.5263
Stevan Jackson	540.639.9668
Cheryl Prince	540.552.0186

PIANISTS

Cara Ellen Modisett	540.342.3197
William Penn	540.985.5950

MISC ENTERTAINMENT

Kyle Edgell - Caricaturist	540.774.7099
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BRIDAL CONSULTANTS/DIRECTORS

Nikki Morgan	540.982.2038
Marivic Gallimore	540.392.0838
Vicki Itson	540.915.1089
Sherry Wiatt	540.953.5084
Diamond Events	540.558.8143
Sherri Box	540.818.1770
Bridget Powell	540.589.6289

DESIGN AND EQUIPMENT RENTAL

Aztec Rental	540.552.7474
Stage Sound	540.342.2040
Posh Event Firm	540.797.7427
Hollins Exhibits	540.362.3940
Happy Time Balloons	540.819.6335
Tents R Us	540.808.8237

FLORAL DESIGN AND DECOR

Best Wishes	540.953.2715
D'Rose	540.552.8647
Creative Occasions	540.345.8385
Radford City Florist	540.731.4472
Corsair Floral and Décor	540.798.4662
Jamie Nervo	540.529.9235

PHOTOGRAPHERS

Magnifico Photo	540.382.1600
John McCormick	540.392.6064
Gentry's Studio	540.552.2319
Michael Keyes	540.230.8399
Joshua Farnsworth	540.784.4664
Kevin Hurley	540.345.3055
Christi Austin	540.493.1300
Enigma	540.392.4942
Laura's Focus	540.552.0481

CAKES

Gramma's Goodies Bakery	540.382.1320
Wanda Stoker	540.980.1805
Karen Likens	540.366.0010
Gail Wilson	540.989.3132
Marcella Muncy	540.389.5915
Lisa Link	540.774.8995
Our Daily Bread	540.953.2815
Kelly Cakes	540.977.5349

HORSE AND CARRIAGE

Marshall Coser	540.586.7034
Dori-Del Hills	703.552.0085

LIMOUSINES

Executive Town Car	540.366.4644
Prestige Limo Service	540.342.8049
Hooptie	540.449.3748

TRANSPORTATION

Abbott/Trailways	540.343.1133
All American Tours	540.961.6346

VIDEO

Asta Productions	540.381.2294
Mike Azar	540.529.7729
Cendrick Enterprises	540.389.6775
Enigma	540.392.4942

FORMAL WEAR

Menswear Depot	540.639.3841
Chantilly Lace	540.951.5361