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www.themaridor.com

At the Maridor, we strive to give you the wedding you've always dreamed without the stress of planning. Where you can host an outdoor wedding ceremony in our beautiful gardens, followed by your reception, in our elegantly appointed 2000 square foot ballroom inside the historic Maridor. Our inclusive wedding package is designed to provide you with incredible service so you can sit back and enjoy your special day. This is one of the most important days of your life, let us help create your perfect event.

All Inclusive Wedding Package

A day of event coordinator to ensure a successful special event

Exclusive use of the house, including our beautiful outdoor gardens and terraces

Use of our Bridal Suite for 4 hours prior to your ceremony when being held at the Maridor, as well as a one-hour rehearsal 1 to 2 days prior to the ceremony

Full service and professional banquet staff

Mahogany wood chiavari chairs for indoors and white folding padded chairs for outdoor ceremonies, a variety of tables, all serving ware, and décor for food station tables
Cake table

Gift table

Place card table

Special menu pricing for children under age 8 and vendors

Complimentary cake cutting service

Convenient and complimentary self-parking for your guests with handicap accessibility

2000 square foot ballroom with mahogany wood floors

List of recommended vendors

Staging for Sweetheart table, DJ or Band

Select offerings of table linens and wedding décor

Decorative backdrops for ceremonies, receptions, sweetheart tables

Dinner Reception Menu (Plated* or Buffet)

\$70 per guest

COLD STATION SELECT 2

(ADDITIONAL STATIONS \$4 PER GUEST)

Crudités

Baby carrots, yellow, orange and red peppers, zucchini, broccoli, celery, yellow squash, grape tomatoes and cucumbers served with a creamy buttermilk herb dip.

Hummus and Pita

Creamy blended hummus and olive tapenade served with fresh baked pita brushed with garlic and herbs.

Cheese and Fruit Display

Imported baby Swiss, sharp cheddar, Havarti with dill and seasonal fruits.

Cheese Slaw

Shredded imported Swiss with an assortment of peppers, house sauce and served in fresh cabbage head with assorted crackers.

Marinated Asparagus

Baby asparagus marinated in balsamic dressing and served with roasted red peppers.

Asparagus Beef Roll-ups

Baby asparagus and mozzarella rolled in thin slices of steak, seasoned and seared to perfection.

Balsamic Glazed Steak Roll-ups

Julienne carrots, green peppers, green onion and zucchini rolled and cooked in balsamic glazed thin cut steak.

Bruschetta

Plum tomatoes finely chopped with fresh basil, garlic, onion and balsamic vinegar. Served on toast points and garnished with fresh grated parmesan cheese.

Regular or Curry Chicken Salad Croissant

Chicken salad seasoned with a homemade curry mayonnaise, toasted almonds, grapes, celery and onions stuffed in a soft croissant. (curry optional)

Beef Tenderloin Crostini

Slices of beef tenderloin with pesto atop a mixture of whipped cream cheese and goat cheese served on toast points.

Mini Bacon Cheeseburgers

Mini beef patties, bacon, lettuce, grape tomato and cheddar cheese layered and served on toothpicks.

Beef Tenderloin Sliders

Thinly sliced rare beef tenderloin on yeast rolls with a spicy horseradish sauce.

Norwegian Smoked Salmon

Sliced smoked salmon served with toast points, capers, red onions, cream cheese and hard boiled eggs.

Penne Pasta with Vegetables

Penne pasta tossed with marinated broccoli, assorted peppers, banana peppers, green onions, tomatoes and mixed with a dill dressing.

Smoked Gouda Risotto with Spinach and Mushrooms

Creamy risotto is blended with smoked Gouda and parmesan cheeses then topped with sautéed spinach and mushrooms.

Vegetable Roasted Flatbread

Flatbreads layered with fresh pesto, artichokes, onion, mushrooms, roasted red peppers and fresh goat cheese.

Marinated Tortellini Salad

Cheese filled tortellini tossed with marinated vegetables, feta cheese and house dressing.

Baked Brie

Warm baked brie topped with caramelized brown sugar apples, cranberries and nuts then sprinkled with cinnamon. Served with crackers.

Stuffed Mushrooms

Mushrooms stuffed with smoked Gouda, spinach and artichokes.

Crab and Gouda Stuffed Mushrooms

Mushrooms stuffed with fresh lump crab meat and smoked Gouda then topped with scallions.

Southwest Chicken Quesadillas

Mesquite shredded chicken blended with the perfect assortment of cheeses and heat in a toasted tortilla.

Tater Bombs

Bacon and cheddar cheese wrapped tater tots dredged in brown sugar and baked to perfection.

Beef Meatballs

Meatballs lightly tossed in your choice of teriyaki, BBQ or homemade marinara sauce and fresh chopped basil.

Hot Spinach and Artichoke Dip

A blend of spinach, artichokes, fresh herbs, smoked Gouda and cream. Baked and served with tortilla chips.

Grilled Asian Chicken Lettuce Wraps

Grilled chicken marinated in mirin & soy sauce and tossed with toasted sesame seeds. Served with lettuce wraps, Asian coleslaw, sweet chili sauce & chopped peanuts.

Pork BBQ Sliders

Hand pulled pork in a tomato-based BBQ sauce. Served with mini soft dinner rolls.

Bacon Wrapped Shrimp

Bacon wrapped shrimp dredged in a butter and parmesan sauce and cooked to perfection.

Two Entrée Selections

(includes choice of salad, vegetable and starch)

Pan Seared Chicken Breasts	Chicken breasts marinated in roasted pepper and garlic puree then pan seared with fresh herbs.
Chicken Breasts with Mushroom Sauce	Chicken breasts finished with a mushroom, leek and tarragon lemon sauce.
Chicken Piccata	Pan seared chicken breasts finished with a caper, white wine and lemon sauce.
Braised Chicken Breasts & Rosemary Grilled Shrimp	Chicken breasts marinated in roasted pepper and garlic puree with pan seared shrimp marinated in rosemary and garlic.
Roasted Chicken with Red Wine Demi-glaze	Chicken quarters seasoned, roasted and topped with a red wine demi-glaze.
Pork Osso Bucco	Braised pork shanks slow cooked in a rich red wine sauce with carrots, onions, celery and finished with fresh lemon zest.
Pork Tenderloin	Pork tenderloin marinated and seasoned with a Caribbean rub served with a sweet spicy relish.
Maple Balsamic Glazed Pork Chops	Boneless pork chops are seared then glazed in a mouthwatering maple balsamic vinegar sauce.
Beef Sirloin	Beef Sirloin rubbed with rosemary, garlic and fresh spices.
Virginia Smoke Ham	Smoked pit ham with a maple glaze.
Roasted Turkey Breast	Slow oven roasted turkey breast carved. Served with gravy

ENHANCEMENTS

Braised Salmon Market Price	Fresh braised salmon encrusted in a fresh herb pesto.
Seared Ahi Tuna Market Price	Pepper crusted seared ahi tuna topped with a ginger shiitake mushroom cream sauce.
Prime Rib Market Price	Choice prime rib roasted and served with au jus and fresh horseradish.

- Beef Tenderloin Carved**
Market Price Fresh choice beef tenderloin seasoned with rosemary, garlic and a spice rub.
- Beef Tenderloin & Lump Crab Cake**
Market Price Fresh choice beef tenderloin seasoned with rosemary, garlic and a spice rub served with our roasted fresh lump crab cakes.
- Chesapeake Jumbo Lump Crab Cakes**
Market Price Roasted fresh lump crab cakes browned to perfection.

SALAD SELECTIONS

(Choice of one)

- Wedge Salad** Fresh Iceberg lettuce served with crispy bacon, fresh tomatoes and a chunky Bleu Cheese dressing.
- Strawberry Poppy Seed Salad** Sliced strawberries, feta cheese, toasted almonds and mandarin oranges on a bed of spinach. Served with a poppy seed dressing.
- Classic Caesar** Fresh romaine lettuce tossed with a Caesar dressing and homemade croutons and shaved Romano cheese.
- Fresh Garden Salad** A blend of romaine and mixed greens, with an assortment of peppers, carrots, English cucumbers and topped with feta cheese and a balsamic vinaigrette.
- Spinach Salad** Fresh spinach topped with hard-boiled egg, bacon, red onion, grated parmesan cheese and dressed with a warm vinaigrette.
- Caprese Salad** Layers of sliced tomato and fresh mozzarella with mixed greens and drizzled with a balsamic glaze.

VEGETABLE SELECTIONS

(Choice of one)

Roasted Zucchini	Zucchini with roasted red peppers sautéed and seasoned with fresh Herbs de Provence.
Belgium Green Beans	Belgium green beans slow roasted and seasoned with fresh herbs.
Roasted Asparagus	Fresh asparagus roasted with a blend of garlic and herbs bundled with leeks.
Roasted Carrots	Freshly sliced carrots seasoned with fresh herbs and cumin.
Brown Butter Honey Garlic Carrots	Carrots are roasted to perfection in the most incredible brown butter and honey garlic sauce.
Seasonal Vegetables	Asparagus, artichokes hearts, portabella mushrooms, zucchini, yellow squash, carrots and assorted peppers all marinated and roasted.

STARCH SELECTIONS

(Choice of one)

Red Skin Mashed Potatoes	Freshly mashed potatoes seasoned with heavy cream and butter.
Asiago Rice	Long grain white rice tossed with asiago cheese and butter.
Smoked Gouda Risotto with Spinach & Mushrooms	Creamy risotto is blended with smoked Gouda and parmesan cheeses then topped with sautéed spinach and mushrooms.
Garlic Parmesan Risotto	Creamy risotto is combined with garlic and parmesan cheese.
Cheddar Bacon Risotto	Arborio rice takes on a creamy “mac ‘n’ cheese” style risotto with the smoky flavor of bacon.
Roasted Herb Heirloom Potatoes	Purple Majesty, Mountain Rose, Yukon Gold and sweet potatoes are tossed together seasoned with herbs and roasted.

- Potato Gratin with Gruyere** Layers of Yukon Gold potatoes alternate with gruyere and are bound together with garlic infused milk and baked to perfection.
- Garlic & Rosemary Scalloped Potatoes** Thinly sliced Yukon Gold potatoes are seasoned with garlic and rosemary then baked to perfection, soft within and crispy on top.
- Sautéed Mushrooms with Cheesy Polenta** Creamy polenta is mixed with smoked Gouda and topped with sautéed mushrooms.

Dinner is served with fresh baked bread & butter

HOSTED BEVERAGE SERVICE

*Sweetened and Unsweetened Tea, Soft Drinks, and Water Included
Coffee \$2.00 per guest*

ENHANCED BEVERAGE SERVICES

Bar set-up includes ice, garnishes, paper napkins, glasses or plastic ware. Clients can provide up to 3 beers and 4 wine selections. Bottle beer only, no kegs or cans permitted on the premises. Maridor offers hosted bartending services. Client is responsible for obtaining Virginia ABC Banquet License for each daily event at the Maridor.

ALCOHOL PROVIDED BY THE CLIENT

*Liquor additional \$4.00 per guest (mixers provided by the Maridor)
Champagne additional \$3.25 per guest*

RECEPTION FEE - \$2500

The Maridor offers a picturesque setting for an outdoor garden wedding ceremony. We offer complete privacy for the ceremony for up to 150 guests, with white wooden chairs set up on the grounds for guests and an elegant aisle for our bride and bridal party.

During the colder months, wedding ceremonies are typically held indoors. The Maridor provides a lovely indoor setting. Our ballroom is 2,000 square feet with seating for up to 150 guests.

Also included in our wedding ceremony package is use of the Maridor for one hour the evening prior to your special day for a rehearsal.

We offer rehearsal dinners as well at the Maridor and overnight accommodations for the bride and groom as well as their guests. Please reach out to your wedding coordinator with the Maridor for pricing, details and availability.

*Plated menu is for 75 guest or less