

Rodd
HOTELS & RESORTS

Meetings & Events

Rodd Crowbush



RODD CROWBUSH GOLF & BEACH RESORT
632 ROUTE 350, MORELL, PE

RODDVACATIONS.COM

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PRICES IN EFFECT AS OF

January 2024

Room Rentals

Bristol Room

289 sq. ft. | UP TO 15 PEOPLE

Number of people per setup:

Theatre (15), Round (8), Classroom (12),
U-Shape (8), Boardroom (10), Reception (15)

Canavoy Room

289 sq. ft. | UP TO 15 PEOPLE

Number of people per setup:

Theatre (15), Round (8), Classroom (12),
U-Shape (8), Boardroom (10), Reception (15)

Bristol/Canavoy Room

578 sq. ft. | UP TO 45 PEOPLE

Number of people per setup:

Theatre (40), Round (24), Classroom (20),
U-Shape (24), Boardroom (24), Reception (45)

Lakeside West Room

1,240 sq. ft. | UP TO 125 PEOPLE

Number of people per setup:

Theatre (100), Round (72), Classroom (40),
U-Shape (36), Boardroom (25), Reception (125)

Lakeside East Room

1,240 sq. ft. | UP TO 125 PEOPLE

Number of people per setup:

Theatre (100), Round (72), Classroom (40),
U-Shape (36), Boardroom (25), Reception (125)

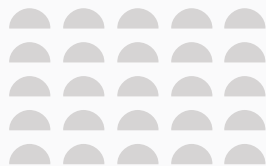
Lakeside East/West Room

2,480 sq. ft. | UP TO 200 PEOPLE

Number of people per setup:

Theatre (250), Round (176), Classroom (80),
U-Shape (74), Boardroom (60), Reception (200)

THEATRE SETUP



ROUND SETUP



CLASSROOM SETUP



U-SHAPE SETUP



BOARDROOM SETUP





Room Rentals

Audio/Visual Equipment

Screen 6' | \$40

Screen 8' | \$55

7.5 x 10 Draped Screen | \$190

LCD Projector & 8' Screen | \$260

LCD Projector & 6' Screen | \$230

55" Smart TV | \$250

Comfort Monitor | \$85

LCD Projector | \$200

Polycom | \$140

Lapel Microphone | \$75

Flip Charts | \$15/thereafter

First One Complimentary

Microphones | Complimentary

N/A to Cordless Mics

Breakfast

Buffet Breakfast

Start your day off right with a nutritional and filling breakfast. These buffets are sure to have something to please everyone in your group.

Deluxe Continental | \$22

Assorted Pastries
Variety of Bagels & Cream Cheese
Toast Station Butter & Preserves
Assorted Greek Yogurts
Sliced Fresh Fruit
Assorted Chilled Juices
Coffee & Tea

The Delegates Breakfast | \$27

MINIMUM 25 PEOPLE

Sliced Fresh Fruit
Selection of Cold Cereals
Assorted Pastries
Toast Station with Butter & Preserves
Scrambled Eggs
Hash Brown Potatoes
Baked Beans
Bacon & Breakfast Sausage
Assorted Chilled Juices, Coffee & Tea

Deluxe Breakfast | \$36

MINIMUM 25 PEOPLE

Pitchers of Chilled Orange & Apple Juice
Assorted Pastries
Toast Station with Butter & Preserves
Sliced Fresh Fruit Tray
Assorted Cold Cereals
Individual Greek Yogurt
Scrambled Eggs
Hash Brown Potatoes
Bacon & Breakfast Sausage
Buttermilk Pancakes
dusted with Cinnamon Sugar
Assorted Cheese Tray
PEI Maple & Berry Oatmeal
Bagels & Cream Cheese
Coffee & Tea

Breakfast Buffet Enhancements

Individual Yogurts | **\$6/person**
Eggs Benedict | **\$10/person**
Buttermilk Pancakes with Maple Syrup | **\$12/person**
Assorted Cereals | **\$7/person**
Hot Oatmeal with Brown Sugar & Milk | **\$7/person**
Bagels & Cream Cheese | **\$6/person**
Selection of Fresh Whole Fruit | **\$3/person**
Omelette Station | *Minimum 30 people* | **\$15/person**
Granola, Yogurt & Berry Parfait Bar | **\$10/person**

Plated Breakfast

Our plated breakfasts include chilled orange juice, coffee, tea & decaf.

The Bay | \$22

Scrambled Eggs
Bacon & Grilled Sausage
Hash Brown Potatoes
Basket of Pastries & Muffins
with Preserves

The Lake | \$28

Baskets of Assorted Danish Pastries
Eggs Benedict
Bacon & Grilled Sausage
Hash Brown Potatoes
Fruit Garnish

*Prices per person. Subject to tax and gratuities. If number is below the minimum a surcharge of \$5.75/person will apply.

Meeting Breaks

Morning or afternoon, our meeting breaks are the perfect pick-me-up your team will need. Sweet, savoury or energizing, we have you covered.

Morning Break | \$10

Freshly Baked Muffins & Danish
Coffee, Tea & Decaf

Grab & Go | \$20

Individual Bottles of Chilled Juices & Water
Assorted Pastries
Butter & Preserves
Selection of Whole Fruit
Individual Greek Yogurt
Coffee & Tea

Healthy Break | \$15

Slide Fresh Fruit
Assorted Granola Bars
Chilled Fruit Yogurt
Coffee & Herbal Tea

Afternoon Pick-Me-Up | \$12

Assorted House Cookies
Coffee, Tea & Decaf
Ice Tea
Lemonade

Ice Cream Stand | \$18

Assorted Ice Cream Novelties
Iced Tea
Lemonade
Iced Coffee

Enhancements

PASTRIES & SWEETS

Assorted Granola Bars | **\$4/person**
Assorted Danishes | **\$6/person**
Assorted Muffins | **\$5/person**
Cinnamon Rolls | **\$5/person**
Assorted Cookies | **\$3/person**
Candy Bar | **\$16/person**

BEVERAGES

Assorted Juices | **\$3/person**
Bottled Water | **\$3/bottle**
Sparkling Water | **\$4/bottle**
Bottled Soft Drinks | **\$4/bottle**
Coffee, Tea & Decaf | **\$3/person**

LIGHTER SIDE

Assorted Greek Yogurt | **\$4/person**
Whole Fruit | **\$3.50/piece**
Vegetable Tray | **\$8/person**
Domestic Cheese Tray | **\$9/person**
Sliced Fresh Fruit Tray | **\$9/person**
Fresh Fruit Kabobs with
Yogurt Dip | **\$10/person**

**Prices per person. Subject to tax and gratuities.*

Lunch

Luncheon Buffets

Our lunch buffets are ideal for a working lunch and are sure to please everyone in your group offering a great selection.

Fairway | \$35

Garden Salad
Soup of the Day
Spinach & Mushroom Stuffed Chicken
Vegetable Rice Pilaf
Mashed Potatoes
Vegetable Medley
Assorted Desserts

Birdie | \$48

Garden Salad
Southwest Black Bean, Rice & Corn Salad
Baked Potato with Toppings
Corn on the Cob with Assorted Flavoured
Butters House Fried Chicken
BBQ Pork Ribs
Gravy
Cornbread
Assorted Desserts

Hole in One | \$40

Caesar Salad
Bocconcini Salad
Minestrone Soup
Pasta Options: *Classic Lasagna, Vegetarian Lasagne, Pasta Primavera or Roast Chicken & Pesto*
Garlic Cheese Toast
Assorted Desserts

*UPGRADE TO SEAFOOD, SCALLOPS & SHRIMP FOR \$6/PERSON

*UPGRADE TO SEAFOOD & BOWTIE PASTA PRIMAVERA FOR \$6/PERSON

Bogey | \$34

Garden Salad
Potato Salad
Roasted Red Potatoes
Squash & Mushroom
Risotto Vegetable Medley
BBQ Roast Quarter Chicken
Pork Tenderloin Medallions
Assorted Desserts

Express Luncheon Buffets

Soup & Sandwich | \$29

Soup of the Day
Garden Salad
Potato Salad
Assorted Sandwiches made with an assortment of Cheeses & Fresh Vegetables (*Roast Beef, Roast Turkey, Ham, Chicken Salad, Egg Salad*)
Assorted Squares & Cookies
Coffee, Tea & Decaf

Premium Soup & Sandwich | \$36

MINIMUM 20 PEOPLE

Soup of the Day
Crisp Garden Vegetables with Hummus
Roast Beef on a Baguette with Horseradish Mayo & Havarti Cheese
Roast Turkey on Sourdough with Swiss Herb Mayo & Dijon Mustard
BBQ Chicken Salad on Focaccia
Assorted Grilled Vegetarian Wraps
Seafood Salad Wrap
Black Forest Ham & Cheese Wraps
Assorted Squares & Cookies
Coffee, Tea & Decaf

*Prices per person. Subject to tax and gratuities. If number is below the minimum a surcharge of \$5.75/person will apply.

Lunch

To-Go

Our boxed meals are perfect for early mornings or lunch on the road.

The Front 9 | \$24

Freshly Made Sandwich
Bottled Water
Potato Chips
Fresh Fruit
Assorted Cookie

The Back 9 | \$32

Freshly Made Wrap Individual
Yogurt
Individual Cheese
Bottled Soft Drink & Water
Trail Mix
Whole Fresh Fruit
Brownie

PLEASE CHOOSE TWO OF
THE FOLLOWING FOR YOUR
SANDWICHES OR WRAPS:

Black Forest Ham
Roast Turkey
Slow Roasted Beef
Chicken Salad
Vegetarian

**Prices per person. Subject to tax and gratuities.*



Dinner

Plated Dinner

Pricing is for a three course dinner and is based on choice of entrée. All guests will enjoy the same starter and dessert. Served with chef's choice of starch & vegetables, fresh rolls, coffee, tea, & decaf.

Starters

SELECT ONE

Seasonal Green Salad with Local Fruits & Vegetables, Topped with our House Vinaigrette
Assorted Berry & Nut Salad with our House Strawberry Yogurt Vinaigrette
Beet & Goat Cheese Salad with Spiced Pecans and Grilled Pear & Maple Syrup Vinaigrette
Cranberry & Broccoli Salad on a Bed of Mixed Greens
Marinated Vegetable Salad Served on a Bed of Mixed Greens
Roasted Broccoli & Blue Cheese Soup
Spiced Butternut Squash with Parsley Oil Cream
Roasted Red Pepper Bisque with Spiced Corn Cream of Honeyed Sweet Potato & Chipotle

Desserts

SELECT ONE

Lemon Curd with Seasonal Berries in a Phylo Cup
Seasonally Flavored Mason Jar Cheesecake
Maple Spice Cake with Citrus Cream Cheesecake
Deluxe Caramel Brownie Supreme
Seasonally Flavored Fruit Crisp or Cobbler
Blueberry, Lemon & White Chocolate Bread Pudding

Entrées

SELECT A MAXIMUM OF TWO OPTIONS FOR ALL GUESTS

Bacon Wrapped Roast Chicken Supreme Served with Roasted Red Pepper Cream Sauce | **\$60**
Chicken Supreme Stuffed with Fig, Red Pepper & Fresh Herbs with a Dark Chicken Jus | **\$60**
AAA Beef Tenderloin over Creamy Mashed Potatoes with Gourmet Vegetable & Demi Pont Reduction | **\$85**
Roasted Pork Loin Stuffed with Spinach, Mushroom, Duxelles, Spinach with a Cranberry Coulis, Topped with Maple Jus | **\$55**
Grilled PEI Halibut Topped with Pancetta & Mango Salsa | **\$65**
Blackened Atlantic Salmon Topped with Pineapple-Mango Chutney | **\$65**
Boiled 1.5lb PEI Lobster Served with Lemon & Drawn Butter, Potato Salad & Coleslaw Served cold | **Market Price**
Island Style Surf & Turf | 1/2 Lobster Served with a 5oz Manhattan cut NY Striploin with a Demi Pont Reduction | **\$75**

*Prices per person. Subject to tax and gratuities. For choice of a second entrée, add \$5.75 to your highest selection.

Dinner

Crowbush Dinner Buffet

A classic buffet that all of your guests will enjoy.
Accompanied with coffee, tea & decaf.

\$60 MINIMUM 30 PEOPLE

Starters

Fresh Baked Rolls
Garden Salad with Dressings
Chef's Choice of Two Fresh
Salads Created In-House

CHEF'S CHOICE OF STARCH,
SEASONAL GARDEN VEGETABLES,
ASSORTED SWEETS

Hot Dishes

SELECT TWO

Baked Pasta of the Day
Sliced Pork Tenderloin with Mushroom Duxelles, Spinach with
Cranberry Coulis
Lasagna
Baked Salmon with Citrus Cream Sauce
Stuffed Chicken Breast with Savoury Dressing
Bacon Wrapped Chicken Supreme with Red Pepper Cream Pasta
Primavera
Roasted Vegetable Lasagna

Deluxe Crowbush Dinner Buffet

Accompanied with decadent starters, freshly baked rolls, a
tempting array of desserts & sweets as well as coffee, tea &
decaf. Prices are based upon choice of carved item.

MINIMUM 30 PEOPLE

Starters

Organic Mixed Green Salad with Assorted Dressings
Chef's Choice of Two Fresh Salads Created In-House
Relish Tray
PEI Blue Mussels Provencal

CHEF'S CHOICE OF STARCH
& SEASONAL GARDEN VEGETABLES

Hot Dishes

SELECT ONE

Seafood Medley in a Fennel & Lemon Sauce
Bacon Wrapped Chicken with Red Pepper
Cream Sauce
Blackened Atlantic Salmon Topped with Pineapple
Mango Chutney
Baked Pasta of the Day
Vegetable Rice Pilaf
PEI Lobster Risotto

Carving Station

SELECT ONE

Certified Black Angus Baron of Beef | **\$80**
Bone-in Honey Glazed Ham with Sweet Mustard Sauce | **\$60**
Whole Roast Turkey Breast & House Cranberry Sauce | **\$50**

*Prices per person. Subject to tax and gratuities. For choice of a second entrée, add \$5.75 to your highest selection.

Dinner

Premium Crowbush Dinner Buffet

Accompanied with decadent starters, freshly baked rolls, a tempting array of desserts & sweets as well as coffee, tea & decaf. Prices are based upon choice of carved item.

MINIMUM 30 PEOPLE

Starters

Organic Mixed Green Salad with Assorted Dressings
Chef's Choice of Three Fresh Salads Created In-House
Relish Tray
PEI Blue Mussels Provencal
Island Lobster & Garden Tomato
Chowder with Fresh Rolls

CHEF'S CHOICE OF STARCH
& SEASONAL GARDEN VEGETABLES

Carving Station

SELECT ONE

AAA Certified Island Beef Bone
in Ribeye au Jus | **\$80**
AAA Certified Beef Striploin with
Green-Peppercorn Sauce | **\$75**
Island Roast Pork Loin with
Mushroom & Spinach Stuffing au Jus | **\$70**
Whole Roast PEI Larkin Brothers Turkey
Breast & House Cranberry Sauce | **\$65**
Blackened Atlantic Salmon
with Lobster Sauce | **\$70**

**Prices per person. Subject to tax and gratuities.
For choice of a second entrée, add \$5.75 to your
highest selection.*

Traditional Lobster Boil

A traditional PEI lobster boil is the best way to add a special touch to your next event. We would be happy to provide a current quote for your event. However, please note that we are unable to guarantee pricing for more than 30 days.

Market Price

MINIMUM 30 PEOPLE

Freshly Baked Rolls & Butter
PEI Blue Mussels Served Island Style
with Onions, Celery & Butter
Seafood Chowder
Traditional Potato Salad
Coleslaw
Garden Salad
Relish Tray
Whole 1lb, 1.5lb, 2lb or 2.5lb Lobster
Fresh from the Sea with Drawn Butter
Chef's Choice of Starch & Seasonal
Garden Vegetables
Assortment of Sweets
Tea, Coffee & Decaf



Dinner

Summertime Barbeques

The best way to celebrate any occasion during the summer is with a classic barbeque. Barbeque selections are served directly off the grill & are accompanied with assorted pies & sweets as well as tea, coffee & decaf.

MINIMUM 30 PEOPLE

Starters

Freshly Baked Rolls & Butter

PEI Mussels Steamed in White Wine, Herbs, & Garlic

Caesar Salad, Potato Salad & Coleslaw

CHEF'S CHOICE OF STARCH
& SEASONAL GARDEN VEGETABLES

From the BBQ

SELECT ONE

10 oz. Canadian AAA Striploin | **\$56**

10 oz. Certified Island Beef Striploin | **\$60**

BBQ Pork Back Ribs | **\$53**

Grilled Chicken Supreme | **\$45**

Cedar Planked Salmon with Maple
& Mustard Glaze | **\$55**

Grilled Pork Chop | **\$45**

PEI Beef Burgers & Local Sausages | **\$36**

Should you wish to offer a second choice of entrée to your guests, our catering team would be happy to assist you in developing your custom menu.

BBQ Enhancements

Maritime Seafood Platter | **\$17/person**

Crowbush Seafood Chowder | **\$15/person**

Seasonal Boiled Sweet Corn with Butter | **\$6/person**

**Prices per person. Subject to tax and gratuities. If number is below the minimum a surcharge of \$5.75/person will apply*

Reception

Reception Stations

The below items offer your guests a variety of foods to sample and provides a great opportunity for your delegates to network.

PEI BLUE MUSSEL STATION | **\$14/person**
based on 1lb per person, minimum 10lb order,
offered in two different flavours -Marinara & Curry

PEI POTATO BAR WITH ASSORTED
CHEESES & TOPPINGS | **\$22/person**

CERTIFIED BLACK ANGUS
SHAVED ON A BUN | **\$25/person**

OYSTER BAR WITH ASSORTED
CONDIMENTS & SAUCES | **\$5/oyster**

PEI CHOWDER STATION WITH
FRESH BAKED ROLLS | **\$20/person**
offered in two different flavours

Trays & Specialties

- Assorted Vegetable Tray & Dip | **\$10/person**
- Sliced Fresh Fruit Tray | **\$15/person**
- Domestic Cheese Tray | **\$10/person**
- Local & Regional Cheese Tray | **\$22/person**
- Assorted Sweet Tray | **\$15/person**
- Smoked Salmon Platter | **\$250/side**

Hors D'oeuvres

HOT

- Bacon Wrapped Digby Scallops | **\$44**
- BBQ Island Beef Meatballs | **\$38**
- PEI Fried Lobster Risotto | **\$38**
- Grilled Chicken Satay with Peanut Sauce | **\$38**
- Vegetable Arancini | **\$38**

COLD

- Smoked Salmon on Rye | **\$40**
- Island Lobster Roll Sliders | **\$55**
- Tomato Bruschetta on Toasted Crostini | **\$40**
- PEI Beef Crostini | **\$40**

ALL HORS D'OEUVRES ARE SOLD BY THE DOZEN,
MINIMUM OF THREE DOZEN PER ORDER.

Late Night Snacks

Late night snacks are a must for your guests. With self serve stations, guests can create their favourite snack to their personal taste.

House 16" Pizza | **\$35/pizza**
Meats / Veggie / Works / Hawaiian

Build Your Own Poutine Bar | **\$12/person**
Minimum 25 People

Build Your Own Nacho Bar | **\$14/person**
Minimum 25 People

Build Your Own Taco Bar | **\$14/person**
Minimum 50 People

Cheeseburger Slider Bar | **\$15/person**
Minimum 25 People

**Subject to tax and gratuities.*

Drinks

Host Bar

Suited to functions where you are “hosting: or assuming the total cost of beverages served to all attendees.” Host bar pricing is subject to applicable taxes and gratuities. Please note this must be booked in advance.

HOST BAR PRICING

- Domestic Beer | **\$7**
- Imported Beer & Coolers | **\$8**
- Domestic Wine 6 oz. | **\$8**
- House Brands 1 oz. | **\$7**
- Premium Brands 1 oz. | **\$8**
- Soft Drinks | **\$2.75**
- Fruit Juices | **\$2.55**
- Mineral Water | **\$4.25**

Cash Bar

Cash bar prices are inclusive of taxes. Gratuities are at the discretion of the guest. Please note this must be booked in advance.

CASH BAR

- Domestic Beer | **\$8**
- Imported Beer & Coolers | **\$9**
- Domestic Wine 6 oz. | **\$9**
- House Brands 1 oz. | **\$8**
- Premium Brands 1 oz. | **\$9**
- Soft Drinks | **\$2.85**
- Fruit Juices | **\$2.85**
- Mineral Water | **\$4.75**

Bar Set-Up

Bar set-up includes a bartender, domestic & imported beer, coolers, house wine, rum, rye, vodka, gin, scotch, mixes and condiments.

PRICING SUBJECT TO CHANGE WITHOUT NOTICE. TAX IS INCLUDED IN CASH BAR PRICE.

**Prices per person. Subject to tax and gratuities.*

Hospitality Room

Should you wish to entertain your guests in the comforts of a smaller room, we can provide the following.

Hospitality Package One | **\$175**

30 PEOPLE

- 20 Rock Glasses
- 20 Beer Glasses
- 20 Wine Glasses
- Shot Glass
- Condiments & Garnishes:*
Lemons & Limes, Salt, Pepper, Tabasco, Worcestershire
- Orange Juice & Clamato Juice
- 2 Bottles of Cola & 2 Bottles of Diet Cola
- 1 Bottle of Ginger Ale
- 1 Bottle of Tonic
- 1 Bottle of Club Soda
- Cocktail Napkins
- 2 Bus Pans of Ice

Hospitality Package Two | **\$250**

50 PEOPLE

- 40 Rock Glasses
- 40 Beer Glasses
- 40 Wine Glasses
- Shot Glass
- Condiments & Garnishes*
Lemons & Limes, Salt, Pepper, Tabasco, Worcestershire
- 2 Orange Juice & 2 Clamato Juice
- 4 Bottles of Cola & 2 Bottles of Diet Cola
- 2 Bottles of Ginger Ale
- 2 Bottles of Tonic
- 2 Bottles of Club Soda
- Cocktail Napkins
- 3 Bus Pans of Ice

ADDITIONAL ITEMS

- Dozen Wine, Beer or Rock Glasses | **\$15**
- Bus Pan of Ice | **\$15**

BARTENDER CHARGE

Should your group require a bartender, there will be a charge of \$35/hour for a minimum of four hours.



Events

Fire in the Kitchen

The best parties in Atlantic Canada are born in the kitchen. Step into the Rodd kitchen and join us for a party that will leave your toes tapping and the spoons ringing out.

Fire in the kitchen features a fully themed setting, entertainment, dinner and a take home memorabilia that keeps the memories alive long after your meeting is over.

OVAL TABLES OF EIGHT SET UP FAMILY STYLE.
CONTACT US FOR PRICING.

EACH TABLE WILL BE SERVED:

Terrine of Soup du Jour

Large Bowl of Mussels

Platters of Fried Chicken and BBQ Ribs

Bowl of Island Red Potato Salad

Bowl of Slaw

Fresh Rolls & Butter and Drawn Butter

Large Dish of Blueberry Bread Pudding with Pitchers
of Topping

Terms & Conditions

To ensure a well organized event, we ask that you review the following catering policies.

All food & beverage products must be purchased and consumed on the property. Alcoholic beverages and food products cannot be brought into areas licensed by the facility. Standard bar set ups include beer, wine, shots and popular cocktails.

The Catering Department would be pleased to arrange for specialized brands and other alcoholic products to be provided on your cash or host bar.

All the Hospitality suite requirements (i.e. glassware, dishes or silverware) are processed through our catering office and billed accordingly. Must be arranged and booked in advance.

Items listed on our Meetings & Events Package are only suggestions and are by no means the only items available through our Catering Department. We would be pleased to prepare a customized menu for your group, suited to your occasion and budget.

The resort reserves the right to provide an alternative function room for the group should the number of guests attending the function differ from the original number.

CHOICE OF MENU

One menu is required for all guests. Menu selection should be submitted at least four (4) weeks prior to your function.

Special dietary substitutes can be made upon prior request, but surcharges may be applied depending on items and numbers.

GUARANTEED BILLING

Guaranteed number is required 72 hours prior to your event. All charges are based on the guarantee and the actual number of meals served above the guarantee. The resort will prepare and set for 5% above the guaranteed number.

All food and beverage items sold are subject to applicable government taxes and a 18% gratuity, which is also subject to HST.

DEPOSIT OF PAYMENT

A \$1,000.00 non-refundable deposit is required to confirm the booking, with the full estimated balance payable by certified cheque or cash, two (2) days prior to your event. Credit applications for direct billing can be made through the Accounting Office. All private functions are subject to one master bill.

All function room rental prices quoted will be honoured. Meal and beverage prices quoted before six months in advance are subject to change.

CANCELLATION CHARGE

If meeting space is cancelled one month prior, 50% of the rental fee will be charged. If cancelled less than one week prior to the event, 100% of the rental fee will be charged.

Terms & Conditions

BAR CHARGES

Should the consumption on a cash or host bar be less than \$500.00 net of taxes, a charge will be made for the bartender, at \$35.00/hour to a minimum of four (4) hours.

SPECIAL SECURITY

Arrangements can be made upon request at an additional charge. Please contact the Catering Department. All dances require security from 10pm to 3am. Security will be arranged by the resort and billed to the client.

SPECIAL COSTS

You will be assessed for electrical requirements above and beyond the normal usage of the outlets. Please contact the Catering Department for your requirements.

Under the Copyright of Canada and in accordance with S.O.C.A.N. (the association responsible for the copyrights of live and recorded music), any event with either live or recorded music is subject to the following fee as per tariff No. 8 of the Copyright of Canada. This amount will be billed to your account by the hotel.

- With Dancing: \$63.49 + tax
- Without Dancing: \$31.72 + tax

Under the Copyright of Canada and in accordance with Re: Sound (the association responsible for the collecting and distributing royalties for artists and record companies), any event with either live or recorded music is subject to the following fee as per tariff No. 5 of the Copyright of Canada. This amount will be billed to your account by the hotel.

- With Dancing: \$26.63 + HST
- Without Dancing: \$13.30 + HST

MEETING ROOM SUPPLIES/AUDIO VISUAL EQUIPMENT

In addition to note pads, pens, ice water, glasses and mints, which are supplied by Rodd Hotels & Resorts, the rental of A/V equipment is also available. Please book a minimum of one (1) week in advance.

DAMAGES

Rodd Hotels & Resorts reserves the right to inspect and control private functions. Liability for damage to the premises will be charged accordingly. The convener for any function is held responsible for any damages incurred by their group or independent contractors on their behalf. The resort will not be responsible for damage or loss to any personal property or equipment left in the resort, prior to, during, or after the function.

SIGNAGE

It must be of a professional nature, and is restricted to certain areas of the resort. Authorization must be obtained prior to the function from the Catering Department.

TRADE SHOW & DISPLAY BOOTHS

The resort can provide tables, skirts, extension cords, etc. Additional charges will apply.