

# *Meetings & Events*

## Rodd Crowbush



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# Contact us

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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)

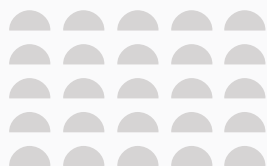
## Lakeside East/West Room

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*

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*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 an Assorted Vinaigrette  
Assorted Berry & Nut Salad with our House Strawberry Yogurt Vinaigrette  
Roasted 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 Crema  
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 | **\$50**  
Chicken Supreme Stuffed with Fig, Red Pepper & Fresh Herbs with a Dark Chicken Jus | **\$50**  
AAA Beef Tenderloin over Creamy Mashed Potatoes with Gourmet Vegetable & Demi Pont Reduction | **\$70**  
Roasted Pork Loin Stuffed with Spinach, Mushroom, Duxelles, Spinach with a Cranberry Coulis, Topped with Maple Jus | **\$45**  
Grilled PEI Halibut Topped with Pancetta & Mango Salsa | **\$65**  
Blackened Atlantic Salmon Topped with Pineapple-Mango Chutney | **\$60**  
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 Roasted 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 Roasted 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 | **\$10/person**
- Domestic Cheese Tray | **\$10/person**
- Local & Regional Cheese Tray | **\$22/person**
- Assorted Sweet Tray | **\$10/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.



# 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.