

**Rodd**  
HOTELS & RESORTS

# *Wedding Packages*

## Rodd Crowbush



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

[RODDVACATIONS.COM](http://RODDVACATIONS.COM)

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PRICES IN EFFECT AS OF

*January 2024*

# Just for You

A wedding often includes many different events like the rehearsal dinner, ceremony, reception...even a next day brunch. At Rodd Crowbush you can have the added convenience of having everything at the same location.

When booking with us, we assist each wedding couple with the set-up of their banquet room including white or black floor length table linens & napkins, glassware, cutlery & china, gift table, cake table, guest book table and a raised head table.

## ALSO INCLUDED

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*Complimentary public address system with lectern and microphone for the banquet room*

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*Table number stands*

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*Tea lights for each table*

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*Assistance with seating plans*

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*Floor seating plan easel*

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*We will supply one complimentary room on the evening of your wedding with a minimum of 100 guests.\* We will be happy to upgrade you to a suite or cottage for a fee based on availability.*

## Congrats

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*It's your special day and we want to be a part of it. From selecting the perfect ceremony space to selecting the most delectable menu, there's no job too big or too small for our dedicated team. Let us make a vow to you, we will ensure your day is nothing less than extraordinary. ”*

**Blair Smith**

General Manager

## Outdoor Ceremony Amenities

We are pleased to offer the following amenities when you book an outdoor ceremony:

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*Table and chair for signing the wedding certificate*

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*White arbor for lawn ceremonies*

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*Shuttle service to and from the wedding ceremony site*

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*Assistance in setup and layout of the ceremony site*

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*Use of your reception space in the case of inclement weather, provided the ceremony ends 2 1/2 hours prior to the beginning of the meal*

*\*One complimentary standard room will be supplied upon meeting the minimum guestroom block and food purchase requirements.*

# 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.

### 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  
Roasted Red Pepper Bisque with Spiced Corn Crema Cream of Honeyed Sweet Potato & Chipotle

### Custom Starters

ADDITIONAL \$8/PERSON

Substitute a regular starter for one of the following:

Crowbush Seafood Chowder  
Smoked Salmon Plate  
Lobster Risotto Balls  
Maple Spice Cake with Citrus Cream Cheese Cake

### Entrées

SELECT ONE

Bacon Wrapped Roasted Chicken Supreme Served with Roasted Red Pepper Cream Sauce | **\$50**  
Chicken Supreme Stuffed with Fig, Red Pepper & Herbs | **\$50**  
AAA Beef Tenderloin over Creamy Mashed Potatoes with Gourmet Vegetables & Demi Port Reduction | **\$70**  
Roasted Pork Loin Stuffed with Mushroom Duxelles & Spinach, Topped with Cranberry Couli | **\$45**  
Grilled Halibut Topped with Pancetta & Mango Salsa | **\$65**  
Blackened Atlantic Salmon Topped with Pineapple-Mango Chutney | **\$60**  
Lobster with Herb Butter | **Market Price**

### Desserts

SELECT ONE

Seasonally Flavored Mason Jar Cheesecake  
New York Style Cheese Cake with Fresh Seasonal Berrys  
Seasonally Flavored Fruit Crisp or Cobbler Oxford  
Blueberry, Lemon & White Chocolate Bread Pudding

\*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 decadent starters, freshly baked rolls, a tempting array of desserts & sweets, coffee, tea & decaf. Pricing is based upon choice of carved items.*

MINIMUM 30 PEOPLE

### Starters

PEI Steamed Mussels in White Wings Herbs & Garlic  
Fresh Garden Salad  
Chef's Choice of Two Fresh Salads Created In-House  
Chef's Choice of Starch & Fresh Seasonal Vegetables

### Hot Dishes

SELECT ONE

Bacon Wrapped Chicken with Roasted Red Pepper  
Cream Sauce  
Stuffed Chicken Supreme with Fig, Red Pepper &  
Fresh Herbs  
Baked Salmon with Citrus Cream Sauce  
Baked Haddock with Pancetta & Mango Salsa  
Pasta Primavera

### Carving Station

Certified Black Angus Baron of Beef | **\$80**  
Bone in Honey Glazed Ham with Sweet Mustard  
Sauce | **\$60**  
Roast Pork Loin Stuffed with Mushroom  
Duxelles & Spinach with Cranberry Couli | **\$60**

### Enhancements

Smoked Salmon Platter | **\$22**  
Crowbush Seafood Chowder | **\$16**

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



# 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  
**\$17/person** | based on 1lb per person, minimum 10lb order, offered in two different flavours

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

HERB CRUSTED CERTIFIED BLACK ANGUS SHAVED ON A BUN  
**\$28/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**
- Assorted Sandwich Platter | **\$16/person**

## Hors D'oeuvres

### HOT

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

### COLD

- Smoked Salmon on Rye | **\$40**
- Island Lobster Roll Sliders | **\$55**
- Tomato Bruschetta on a 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

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

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

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

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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.

## *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.

## *Bar Set-Up*

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

PRICES ARE SUBJECT TO CHANGE AS PER PEI LIQUOR CONTROL COMMISSION.

## *Pricing*

### HOST BAR

- Domestic Beer | **\$7**
- Imported Beer & Coolers | **\$8**
- Domestic Wine 6 oz. | **\$8**
- House Brands 1 oz. | **\$7**
- Premium Brands 1 oz. | **\$8**
- Soft Drinks | **\$2.60**
- Fruit Juices | **\$2.60**
- Mineral Water | **\$4.25**

### 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 | **\$3**
- Fruit Juices | **\$3**
- Mineral Water | **\$4.75**

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

# Terms & Conditions

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

**Our event order form will be prepared for your function by our event coordinator.** This form will outline all items discussed, such as: menus, prices, times, room set-up, audio/visual, linen, lobby board postings and other requirements. This event order must be reviewed, changes made if necessary, signed and returned.

In the case of inclement weather, the Lakeside Room could provide as a back up space for the ceremony at no additional cost to you. The resort will require a minimum 2 1/2 hours to reset the space for the reception. A decision must be made by noon the day of the ceremony to determine whether the ceremony will take place indoors or outdoors.

Rodd Crowbush Golf & Beach Resort will guarantee access to your function room 2 hours prior to the beginning of the wedding reception. Should the room not be in use, you are welcome to access it earlier. Please phone the resort directly **48 hours prior** to the date of the wedding to confirm the availability of the room for earlier access.

Rodd Crowbush Golf & Beach Resort is the exclusive provider of all food & beverage items with the exception of wedding cakes and is the only licensed authority to serve and sell wines, beer, liquor and other beverages on the premises.

## **CHOICE OF MENU**

One menu is required for all guests. Menu selection should be submitted **at least four (4) weeks prior** to your function. Our food preparation is geared to the guarantee and if the number of guests exceeds this guarantee, every effort will be made to serve the additional meals, however a menu substitution may be necessary.

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

## **GUARANTEED BILLING**

Guarantee and **full payment is due 2 days prior** to event. The Catering Department must be notified of the number of meals required **72 hours prior to the function**. Guarantees for Sundays, Mondays and Tuesdays must be given before noon on the previous Friday. All food and beverage items sold are subject to applicable government taxes and a 18% gratuity, which is also subject to HST.

There is a wedding cake cutting fee of \$25.00.

## **DEPOSIT & PAYMENT**

We will hold a function room for 7 days on a tentative basis. After this time, a **\$1,000.00 non-refundable deposit** is required to hold a room on a definite basis. This deposit will be applied to your final bill.

Minimum amount of food purchased **\$5,000.00**, subject to tax and gratuity.

Must guarantee a **minimum of 20 guestrooms** with a minimum stay length of two nights.

All function room rental prices quoted will be honoured. Meal and beverage prices quoted before six months in advance are subject to change up to a maximum of 10%. Beverage prices may change without notice.

A complete food and beverage-costing sheet will be done in consultation with you and our Catering Manager no later than one-month prior the event. The rental fee for the Lakeside room for the dinner and dance is \$1100 plus tax.



# Terms & Conditions

## **CANCELLATION CHARGE**

If the event 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.

## **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.

Provincial Liquor Laws do not allow guests to bring their own alcohol or permit any sale or consumption of alcoholic beverages after 1:00 am. All entertainment should cease at that time in order to clear function rooms by 1:30AM.

## **SECURITY**

All dances require security from 10PM to 3AM. Security will be arranged by the resort and billed to the client. The client is responsible to provide all tables, chairs, linens, china, glass and flatware required to serve their guests for all Off Site and Outdoor Catering events (tented functions). Our catering office would be happy to assist with this process if needed.

## **SPECIAL COSTS**

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 fees as per tariff No. 8 of the Copyright of Canada:

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

These amounts are subject to change and will be billed to your account by the resort. This would include dances, receptions and weddings. If you have any questions about SOCAN fees, call 1-800-707-6226.

Under the Copyright of Canada and in accordance with Re: Sound (the association responsible for the collecting and distributing royalties for artists and recording 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 resort.

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

## **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.