

**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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# Contact us

 +1 (902) 961-5600

Toll Free: +1 (800) 565-7633

## Blair Smith

| General Manager

|  [bsmith@roddvacations.com](mailto:bsmith@roddvacations.com)

## Tina Young

| Conference Coordinator

|  [tyoung@roddvacations.com](mailto:tyoung@roddvacations.com)

PRICES IN EFFECT AS OF

*January 2026*

# 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.

## 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

### 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.*

## 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 for the wedding party*

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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*

# 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

#### SALAD

Garden Salad Parcel - Mixed baby greens, crisp garden vegetables wrapped in cucumber ribbon, plump seasonal fruit berries, with oxford blueberry vinaigrette.    

Beet & Berry Salad - Pickled beet root, fresh berries, shaved red onion, crisp radish, oven-dried cherry tomato. Tossed with sharp arugula, raspberry, honey & pomery mustard emulsion. Topped with peppercorn goat cheese crumble, dried cranberries & beetroot gastrique.   

Classic Greek - Romaine lettuce, cucumber, cherry tomato, olives, artichoke hearts, cubed feta & toasted sumac pita planks, with shaved vegetable bouquet & zesty herb vinaigrette.   

Tabbouleh & Pear - Ripe tomato, cucumber, bulgar wheat, tossed with lemon, mint & parsley. Complemented with sliced ginger poached pear, pomegranate molasses & pickled onion.  

#### SOUP

Toasted Coconut & Summer Squash Bisque, crispy Corn & Leek Gremolata.   

Roasted Cauliflower & Ginger Cream with Gruyere crisp.  

### Custom Starters

ADDITIONAL \$8/PERSON

Substitute a regular starter for one of the following:

Smoked Salmon Plate

Lobster Risotto Balls

Seafood Chowder - Poached Haddock, cold water shrimp, lobster, bay scallops with buttery Island potatoes in rich, creamy seafood broth | **\$16**  

### Entrées SELECT ONE

Oven Roasted Chicken Filet Rolled in Bacon, Served with Buttered Makhani Curry Cream. | **\$60** 

Chicken Supreme- Filled with Creamed Cheese, Feta, Spinach & Sun-dried Tomato Pesto. Served with Red Wine Demi-Glace. | **\$60**  

6oz Grilled AAA Atlantic Beef Tenderloin Served with Roasted Garlic & Tomato Confit, Sweet Port Demi-Glace. | **\$85**   

Braised Chuck Flat- Atlantic AAA Beef Flat with a Smokey Citrus Dry Rub, Char-Broiled then Braised Low & Slow for Four Hours. Served with Blueberry & Anise Peppercorn Jus. | **\$65**   

Citrus-Scented Salmon Filet with Dill Caper Cream, Quick-Pickled Vegetable Bundle. | **\$60**  

Spiced Honey & Mustard Glazed Atlantic Salmon with Lemon Butter Sauce. | **\$60**  

Seared Medallions with Maple Whiskey, Onion Jam, Natural Pan Jus & Crispy Whiskey Onion. | **\$60**  

### Desserts SELECT ONE

Season Mason Jar Cheesecake With Fresh Berries, Whipped Cream & Berry Coulis.

Cheesecake Chimichanga, Crispy Fried Cheesecake Coated in Cinnamon Sugar with Ice Cream, Caramel Drizzle.

Triple Chocolate Mousse With Raspberry Syrup & Whipped Cream.

Tiramisu Jar With Chocolate, Blueberry Compote & Whipped Cream.

Chocolate Decadence Cake With Orange Raspberry Coulis & Whipped Cream.  

Blueberry, Lemon & White Chocolate Bread Pudding With Caramel Sauce & Chocolate Drizzle. 

# 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

Fresh Garden Salad. Mixed baby greens, crisp garden vegetables, plump seasonal fruit berries, assorted vinaigrettes.

Chef's Choice of Starch & Fresh Seasonal Vegetables.

CHOOSE ANY EXTRA TWO FRESH SALADS:

Build your own Caesar

Classic Greek

Spinach Salad.

Pasta salad

### Hot Entrees

SELECT ONE

Chicken in Madeira sauce. Tarragon, mushroom & Madeira wine topped with Greyere cheese brulee. (V) (GF) (DF)

Crowbush Butter Chicken. An aromatic dish in buttery, rich, creamy, tomato gravy with a hint of our very own red sauce. (V) (GF)

Grilled Atlantic Salmon with Puttanesca sauce. Tomato, olive, capers, anchovies & sweet peppers. (V) (GF) (DF)

BBQ Pork Tenderloins with Honied Vanilla Barbeque sauce. (V) (GF) (DF)

Baked Penne Alfredo, mushroom, onion, parmesan cheese, in garlic cream sauce. (V)

Maritime Bubbly Bake, fresh Island seafood baked in rich cheesy sauce with basmati rice & buttered panko crust.

### Carving Station

AAA Top Sirloin Roast | \$80

AAA Black Angus Prime Rib | \$90

AAA Whole Striploin | \$80

Roast Porkloin with Spiced Maple & Apple Butter | \$60

### Enhancements

Smoked Salmon Schmeared Board | \$22

Crowbush Seafood Chowder | \$16

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free (NF) Nut Free

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



# Reception

## Reception Stations

The below items offer your guests a variety of foods to sample

PEI BLUE MUSSEL STATION  
\$17/person | minimum 10lb order

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

## 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
- Assorted Sandwich Platter | \$16/person

## Dry Snacks

- Pretzels | \$8/ basket
- Chips | \$8/ basket
- Mixed Nuts | \$29/ basket
- Nacho Chips & Salsa | \$12/ basket

## Hors D'oeuvres PER DOZEN

### HOT

- Bacon Wrapped Scallops | \$49
- BBQ Island Beef Meatballs | \$38
- Crispy Shrimp Purse | \$40
- Chicken Satays with Curried Creama | \$38
- Crab Rangoon with Chilli Dip | \$42
- Mushroom Arancini | \$38
- Fried Chicken Gyoza with Soy & Sesame Sauce | \$42
- Vegetable Spring Rolls with Plum Sauce | \$38

### COLD

- Chilled Shrimp Skewer With Chilli Garlic & Lime | \$42
- Island Lobster Vol Au`Vent | \$55
- Tomato Bruschetta on a Crostini | \$40
- Smoked Salmon Mousse, Cream Cheese & Capers | \$44
- Scallop & Shrimp Ceviche On Cucumber | \$48
- Antipasto Skewers, Prosciutto, Olives, Marinated Vegetables, Mozzarella | \$42

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 | \$38/pizza  
Meats / Veggie / Works / Hawaiian

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Build Your Own Poutine Bar | \$15/person  
Minimum 25 People

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Build Your Own Nacho Bar | \$16/person  
Minimum 25 People

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Build Your Own Taco Bar | \$16/person  
Minimum 50 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 | **\$7.40**
- Imported Beer & Coolers | **\$8.26**
- Domestic Wine 6 oz. | **\$8.26**
- House Brands 1 oz. | **\$7.40**
- Premium Brands 1 oz. | **\$8.26**
- Soft Drinks | **\$2.60**
- Fruit Juices | **\$2.60**
- Mineral Water | **\$4.35**

### CASH BAR

- Domestic Beer | **\$8.50**
- Imported Beer & Coolers | **\$9.50**
- Domestic Wine 6 oz. | **\$9.50**
- House Brands 1 oz. | **\$8.50**
- Premium Brands 1 oz. | **\$9.50**
- Soft Drinks | **\$3**
- Fruit Juices | **\$5**
- Mineral Water | **\$5**

*\*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 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 **\$6,500**, 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 \$1,500 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.