


Rodd
HOTELS & RESORTS

Wedding Packages

Rodd Crowbush



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

RODDVACATIONS.COM

2

Contact Us

3

Just for You

4,5

Dinner

6

Reception

7

Drinks

8,9

Terms &
Conditions

Contact us

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PRICES IN EFFECT AS OF

January 2025

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

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

Table number stands

Tea lights for each table

Assistance with seating plans

Floor seating plan easel

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

“

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:

Table and chair for signing the wedding certificate

White arbor for lawn ceremonies

Shuttle service to and from the wedding ceremony site for the wedding party

Assistance in setup and layout of the ceremony site

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 - Mixed Baby Greens, Crisp Garden Vegetables, Plump Seasonal Berries, With Oxford Blueberry Vinaigrette (V) (GF) (DF) (NF)

Spinach Salad - Tender Spinach Leaves, Spiced Goat Cheese Cloud, Mandarin Segments, Dried Berries & Sweet Pickled Red Onion, Topped With Almonds, Bacon & Maple Bourbon Vinaigrette (GF)

Crowbush Summer Salad - Baby Arugula, Cubed Watermelon, Feta Cheese, And Fresh Blueberries Tossed With Honied Lime And Mint Syrup, Drizzled With Aged Balsamic (GF) (NF)

Mediterranean Medley - Crisp Romaine, Cucumber Parcel, Vine-Ripened Tomato, Olives, Feta, And Toasted Pita Planks, With A Shaved Vegetable Bouquet And Zesty Herb Vinaigrette (GF) (DF) (NF)

SOUP

Toasted Coconut & Summer Squash Bisque, Crispy Corn & Leek Gremolata (V) (GF) (DF)

Creamed Navy Bean & Roasted Garlic Puree, With Smoked Chile Emulsion & Fried Kale (GF) (DF) (NF)

Custom Starters

ADDITIONAL \$8/PERSON

Substitute a regular starter for one of the following:

Crowbush Seafood Chowder

Smoked Salmon Plate

Lobster Risotto Balls

Entrées

SELECT ONE

Bacon Wrapped Roasted Chicken Supreme Served with Roasted Red Pepper Cream Sauce | **\$60**

Pan Roasted Chicken Supreme, Lemon & Tarragon Brined With Sour Cherry, Balsamic Gastrique | **\$60** (GF) (DF) (NF)

AAA Beef Tenderloin, Charbroiled & Whiskey Glazed With Dark Chocolate Demi-Glaze | **\$85** (GF) (DF) (NF)

Roasted Pork Loin Filled With Double Smoked Bacon, Candy Apple Jam & Red Wine Pan Jus | **\$55** (GF) (DF)

Grilled Halibut With Chile Lime Garlic Sauce, Dill Tips & Shaved Spring Onion | **\$70** (GF) (DF) (NF)

Mole Atlantic Salmon Peppered With Lime Dust & Cumin, Chimmi Churri, Sweet Pepper Bundle | **\$65** (GF) (DF)

Lobster With Boiled Baby Potatoes, Buttered Baby Vegetables & Tarragon Drawn Butter | **Market Price**

Desserts

SELECT ONE

Seasonally Flavoured Mason Jar Cheesecake With Fresh Berries, Whipped Cream & Berry Coulis

Blueberry, Lemon & White Chocolate Bread Pudding With Caramel Sauce & Chocolate Drizzle (DF)

Black Velvet Tuxedo Cake With Fresh Berry Syrup & Whipped Cream

Strawberry Cake With Strawberry Compote & Whipped Cream (GF) (DF)

Chocolate Decadence Cake With Orange Raspberry Coulis & Whipped Cream (V) (GF)

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

*Prices per person. Subject to tax and gratuities.

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

SELECT THREE SALADS

- Fresh Garden Salad
- Mediterranean Salad
- Three Bean Salad
- Spinach Salad
- Pasta Salad
- Chef's Choice of Starch & Fresh Seasonal Vegetables

Hot Dishes

SELECT ONE

- Bacon Wrapped Chicken with with Mushroom Sauce Dianne (V) (GF) (DF)
- Chicken Supreme Filled With Fine Herbs, Goat Cheese & Caramelized Shallots. Served With Sweet Onion Jus (V) (GF)
- Baked Salmon With Charred Corn, Black Bean Salsa & Lemon Cream (V) (GF) (DF)
- Spice Rubbed Pork Tenderloin With Oxford BBQ Sauce, Filled With Sun-dried Tomato, Cream Cheese & Fresh Herbs (V) (GF)
- Baked Three Cheese Tortellini Alfredo, Mushroom, Onion, Parmesan Cheese, In A 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 | **\$85**
- AAA Prime Rib | **\$90**
- Roast Pork Loin filled with bacon, candy apple jam & red wine jus| **\$65**

Enhancements

- Smoked Salmon Schmear Board | **\$22**
- Crowbush Seafood Chowder | **\$16**

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free (N) 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

Hors D'oeuvres

HOT

- Bacon Wrapped Scallops | \$49
- BBQ Island Beef Meatballs | \$39
- PEI Lobster Fritters | \$39
- Chicken Satay with Korean Sauce | \$38
- Crab Puffs with Lime Tartare | \$40
- Mushroom Arancini | \$38
- Chorizo in puff pastry | \$42

COLD

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

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

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

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**
- 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.