

Rodd
HOTELS & RESORTS

WEDDING PACKAGES

CROWBUSH



RODDVACATIONS.COM

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

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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.

Craig Jones
GENERAL MANAGER

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 standard 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

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

ASSISTANCE IN SETUP AND LAYOUT OF 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

Seasonal Green Salad with Local Fruits & Vegetables, Topped with an Assorted Vinaigrette

Assorted Berry & Nut Salad with Red Onion, Cucumber & Topped with our House Strawberry Yogurt Vinaigrette

Compressed Watermelon & Feta Salad with Red Onion, Toasted Coconut, Almonds, Cherry Tomatoes & Mixed Greens with Watermelon Salad Dressing

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

Mexican Vegetarian Chowder

Roasted Red Pepper Bisque with Spiced Corn Crema

Cream of Honeyed Sweet Potato & Chipotle

Desserts

SELECT ONE

Lemon Curd with Seasonal Berries in a Phyllo Cup

Seasonally Flavored Mason Jar Cheesecake

Maple Spice Cake with Citrus Cream Frosting

Deluxe Caramel Brownie Supreme

Seasonally Flavored Fruit Crisp or Cobbler

PEI 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 \$41

Chicken Supreme Stuffed with Fig, Red Pepper & Fresh Herbs with a Dark Chicken Jus \$46

Certified PEI AAA Beef Tenderloin Served with Roasted Mushrooms & Cranberry au Jus \$52

Roasted Pork Loin Stuffed with Spinach, Mushroom & Spiced Cream Cheese, Topped with Maple Jus \$38

Grilled PEI Halibut Topped with Bacon & Coconut Cream Sauce & Pickled Strawberry Salsa \$48

Blackened Atlantic Salmon Topped with Pineapple-Mango Chutney \$42

Boiled 1/2 lb PEI Lobster Served with Lemon & Drawn Butter *Market*

Island Style Surf & Turf – Your Choice of Canner or Market Lobster & Served with a 5oz or 8oz Striploin *Market*

Curried Chickpeas & Veg over Rice \$23

Roasted Red Pepper Stuffed with Mushroom Duxelle \$25

Crispy Fried Tofu over Stir-Fried Vegetables \$25

Tuscan Marinated Vegetable Brochettes \$21

Portabella Mushroom & Roasted Carrot with Local Glasgow Glen Gouda \$23

*Prices per person. Subject to tax and gratuities.
For choice of a second entrée, add \$5 to your highest selection.

dinner

Deluxe Crowbush Dinner Buffet

MINIMUM 30 PEOPLE

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.

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

AAA Canadian Angus Whole Roasted Beef
Tenderloin with Wild Mushroom Ragout **\$70**

AAA Angus Roast Prime Rib au Jus **\$64**

Herb Crusted AAA Angus Striploin with
Cranberry-Peppercorn Sauce **\$57**

Roast Pork Loin with Mushroom & Spinach Stuffing
au Jus **\$50**

Bone-in Honey Glazed Ham with Sweet Mustard
Sauce **\$49**

Whole Roast Turkey Breast & House Cranberry
Sauce **\$46**

Crowbush Dinner Buffet | \$45

MINIMUM 30 PEOPLE

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

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

HOT DISH | SELECT TWO

Roast Beef au Jus

Glazed Ham with Sweet Mustard Sauce

Baked Salmon with Citrus Cream Sauce

Roast Turkey with Herb Stuffing, Gravy & Cranberry
Sauce

Bacon Wrapped Chicken Supreme with Roasted Red
Pepper Cream

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

***Prices per person. Subject to tax and gratuities.
For choice of a second entrée, add \$5 to your highest selection.**

dinner

Premium Crowbush Dinner Buffet

MINIMUM 30 PEOPLE

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.

STARTERS

Organic Mixed Green Salad with Assorted Dressings

Chef's Choice of Three Fresh Salads Created In-House

Relish Tray
PEI Blue Mussels Provencal

Steamed PEI Clams with Island Dairy, Fresh Dill, Lemon & Bacon

Island Lobster & Garden Tomato Chowder with Fresh Rolls

CHEF'S CHOICE OF STARCH & SEASONAL GARDEN VEGETABLES

CARVING STATION | SELECT ONE

AAA Certified Island Beef Tenderloin with Wild Mushroom Ragout *\$81*

AAA Certified Island Beef Bone in Ribeye au Jus *\$75*

AAA Certified Island Beef Striploin with Cranberry-Peppercorn Sauce *\$68*

Heritage Breed PEI Roast Pork Loin with Mushroom & Spinach Stuffing au Jus *\$61*

Whole Roast PEI Larkin Brothers Turkey Breast & House Cranberry Sauce *\$57*

PEI Whole Roast Halibut Filet with Bacon Infused Coconut Cream *\$72*



**subject to tax and gratuities.
For choice of a second entrée, add \$5 to your highest selection.*

Hors D'oeuvres

HOT

- Bacon Wrapped Digby Scallops \$39
- BBQ Island Beef Meatballs \$24
- PEI Fried Lobster Risotto \$32
- Grilled Amish Chicken Satay with Peanut Sauce \$27
- Belle River Crab Cakes with Remoulade \$32
- PEI Seafood & Corn Fritters \$29

COLD

- Smoked Digby Scallop, Watermelon & Prosciutto \$36
- Island Lobster Roll Sliders \$46
- PEI Bluefin Tuna Tartar \$48
- Tomato Bruschetta on Crostini \$24
- PEI Beef Crostini \$32
- PEI Seafood Salad in a Cucumber Cup \$30

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

Trays & Specialties

- Assorted Vegetable Tray & Dip \$6/person
- Sliced Fresh Fruit Tray \$7/person
- Domestic Cheese Tray \$8/person
- Local & Regional Cheese Tray \$15/person
- Assorted Sweet Tray \$4/person
- Fresh Fruit Kabobs with Yogurt Dip \$9/person
- Assorted Finger Sandwiches \$9/person
- Premium PEI Cold Seafood Platter \$22/person

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 \$30/pizza
- Meats / Veggie / Works / Hawaiian
- Add Donair Egg Rolls \$2.25/each

- House Fried Chicken w/ Assorted Condiments \$18/person

- Build Your Own Poutine Bar \$132
- Feeds 20-25 People

- Build Your Own Nacho Bar \$132
- Feeds 20-25 People

- Build Your Own Taco Bar \$15/person

- Assorted Sandwich Platters \$9/person

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.

- WHOLE ROASTED BEEF SHAVED ON A BUN \$13/person

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

- PEI POTATO BAR WITH ASSORTED CHEESES & TOPPINGS \$18/person

- COLD POACHED SALMON WITH CUCUMBER, LEMON & DILL AIOLI \$14/person

- HERB CRUSTED AAA BEEF PRIME RIB SHAVED ON A BUN \$19/person

- OYSTER BAR WITH ASSORTED CONDIMENTS & SAUCES \$3.50/oyster

- CARVED ROASTED SEMI-BONELESS TURKEY SHAVED ON A BUN WITH CRANBERRY MAYO \$10/person

- PASTA BAR WITH ASSORTED PROTEINS & VEGETABLES \$12/person

- PEI CHOWDER STATION WITH FRESH BAKED ROLLS \$15/person | offered in two different flavours

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

Pricing

HOST BAR

Domestic Beer *\$5.56*
Imported Beer & Coolers *\$6.43*
Domestic Wine 6 oz. *\$6.43*
House Brands 1 oz. *\$5.56*
Premium Brands 1 oz. *\$6.43*

Soft Drinks *\$2.17*
Fruit Juices *\$2.17*
Mineral Water *\$3.50*

CASH BAR

Domestic Beer *\$6.75*
Imported Beer & Coolers *\$7.75*
Domestic Wine 6 oz. *\$7.75*
House Brands 1 oz. *\$6.75*
Premium Brands 1 oz. *\$7.75*

Soft Drinks *\$2.50*
Fruit Juices *\$2.50*
Mineral Water *\$4*

WHITE WINE (BY THE BOTTLE)

Jackson Triggs Chardonnay | Canada *\$33*
Jackson Triggs Sauvignon Blanc | Canada *\$33*
Ruffino Orvieto Classico | Italy *\$41*
Woodbridge Pinot Grigio | USA *\$41*
Kim Crawford Sauv. Blanc | New Zealand *\$56*
Benjamin Bridge Tidal Bay *\$56*

SPARKLING WINE (BY THE BOTTLE)

Ruffino Prosecco | Italy *\$54*
Henkell Trocken *\$33*

RED WINE (BY THE BOTTLE)

Jackson Triggs Merlot | Canada *\$33*
Jackson Triggs Shiraz | Canada *\$33*
Woodbridge Cabernet Sauvignon | USA *\$41*
Ruffino Chianti | Italy *\$41*
Trumpeter Malbec | Argentina *\$56*
Don David Malbec | Argentina *\$43*
Kim Crawford Pinot Noir | New Zealand *\$56*

CHAMPAGNE (BY THE BOTTLE)

Mumm's Cordon Rouge | France *\$110*

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.

***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.

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.

We will hold a function room for 7 days on a tentative basis. After this time, a **\$750.00 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 \$3,800.00, subject to tax and gratuity.

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.

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.

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

All food and beverage items sold are subject to applicable government taxes and a 15% gratuity, which is also subject to HST.

BAR CHARGES

Should the consumption on a cash or host bar be less than \$300.00 net of taxes, a charge will be made for the bartender, at \$30.00/hour to a minimum of four (4) hours.

The rental fee for the Lakeside room for the dinner and dance is \$800 plus tax.

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.

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

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.

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.

For weddings booked on Friday or Saturday, we require a minimum guarantee of 15 guestrooms for both Friday and Saturday nights. (Minimum 20 guestrooms for 1 night stay is required for Sunday-Thursday weddings.)

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

terms & conditions

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.

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.

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.

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