

  
**Rodd**  
HOTELS & RESORTS

# *Meeting & Events*

## Rodd Charlottetown



RODD CHARLOTTETOWN  
75 KENT ST, CHARLOTTETOWN, PE

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

2

Contact Us

3,4

Room Rentals

5

Breakfast

6

Meeting Break

7

Boxed Options

8–10

Lunch

11–15

Dinner

16–18

Reception

19

Drinks

20

Events

21,22

Terms & Conditions

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PRICES IN EFFECT AS OF

*January 2024*

# Room Rentals

## Georgian Ballroom

2,352 sq. ft. | UP TO 300 PEOPLE

*Number of people per setup:*

Theatre (150), Round (160), Classroom (90), Reception (300), U-Shape (45), Boardroom (36)

## Georgian Terrace

1,024 sq. ft. | UP TO 125 PEOPLE

*Number of people per setup:*

Theatre (50), Round (40), Classroom (36), Reception (125), U-Shape (20), Boardroom (36)

## Victorian Room\*

3,432 sq. ft. | UP TO 400 PEOPLE

*Number of people per setup:*

Theatre (350), Round (260), Classroom (140), Reception (400), U-Shape (70), Boardroom (60)

## Provinces Room

1,620 sq. ft. | UP TO 150 PEOPLE

*Number of people per setup:*

Theatre (100), Round (80), Classroom (40), Reception (150), U-Shape (36), Boardroom (30)

## Grafton Room

1,240 sq. ft. | UP TO 200 PEOPLE

*Number of people per setup:*

Theatre (130), Round (50), Classroom (60), Reception (100), U-Shape (35), Boardroom (25)

## Kent Room

864 sq. ft. | UP TO 75 PEOPLE

*Number of people per setup:*

Theatre (70), Round (40), Classroom (36), Reception (75), U-Shape (20), Boardroom (20)

## Richmond Room

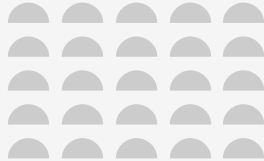
1,080 sq. ft. | UP TO 100 PEOPLE

*Number of people per setup:*

Theatre (90), Round (50), Classroom (36), Reception (100), U-Shape (25), Boardroom (20)

\*RICHMOND, GRAFTON & KENT ROOMS OPEN UP TO FORM THE VICTORIAN ROOM

THEATRE  
SETUP



ROUND  
SETUP



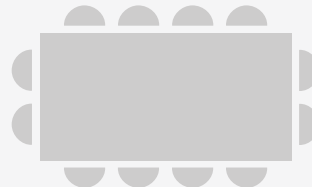
CLASSROOM  
SETUP



U-SHAPE  
SETUP



BOARDROOM  
SETUP



# Room Rentals

## Audio/Visual Equipment

*Screen 6'* \$30

*Screen 8'* \$40

*LCD Projector* \$160

*Speaker Phone* \$120

*Lavalier Microphone* \$48

*Handheld Wireless Mircophone* \$48

*Table & Aisle Microphones* \$18

*Mixer Board* \$48

*Remote for Power Point* \$18

*Flip Charts* \$10/thereafer

First One Complimentary

*Microphones* **Complimentary**

N/A to Cordless Mics



# Breakfast

## *Buffet Breakfast*

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Our breakfast buffets include assorted chilled juices, coffee, tea & decaf coffee.

### Signature Buffet | \$20

MINIMUM 30 PEOPLE

Scrambled Eggs  
Bacon & Sausage  
Selections of Hot Cereals  
Baked Beans  
Home Fried Potatoes  
French Toast  
Pancakes  
Breakfast Pastries  
Jams

ADD \$3/PERSON FOR GLUTEN-FREE OPTIONS

### Continental Buffet | \$14

Selection of Muffins, Danishes & Croissants  
Assorted Jams & Cheese Spreads  
Oatmeal with Seasonal Fruit

## *Breakfast Buffet Enhancements*

Add Bagels | \$2.50/person  
Add Scrambled Eggs | \$3/person  
Add Fruit Salad | \$6/person

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

## *Plated Breakfast*

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Our plated breakfasts include chilled orange juice, coffee, tea & decaf coffee.

### The Traditional | \$16

Scrambled Eggs  
Bacon & Sausage  
Home Fried Potatoes  
Breakfast Pastries  
Fruit Garnish

### The Charlottetown | \$18

Fluffy Pancakes with Warm Maple Syrup  
Bacon & Sausage  
Pancakes  
Breakfast Pastries  
Fruit Garnish

ADD \$3/PERSON FOR GLUTEN-FREE OPTIONS

### The Fitzroy | \$16.50

Rolled Omelette Filled with Cheddar Cheese, Diced Sausage or Bacon, Peppers, Onions & Mushrooms  
Home Fried Potatoes  
Croissants  
Fruit Garnish

### The Richmond | \$16

Scrambled Eggs  
Bacon  
French Toast  
Fruit Garnish

# 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!

## Take a Healthy Break | \$13.50

MINIMUM 25 PEOPLE

Sliced Fresh Fruit  
Chilled Fruit Yogurt  
Assorted Granola Bars  
Coffee & Herbal Teas  
Mineral Waters

## Top of the Morning | \$10

MINIMUM 25 PEOPLE

Biscuits & Croissants  
Scotch Cookies  
Herbal Teas  
Coffee, Tea & Decaf Coffee

## Banana Break | \$12

MINIMUM 25 PEOPLE

Banana  
Banana Bread  
Banana Yogurt Smoothie

## Executive | \$14

Breakfast Breads  
Muffins  
Croissants  
Yogurt  
Juice  
Coffee, Tea & Decaf Coffee

## Early Riser | \$9

Breakfast Breads  
Muffins  
Croissants  
Coffee, Tea & Decaf Coffee

## Just for Fun | \$6

MINIMUM 25 PEOPLE

Assorted Cookies  
Hot Chocolate

## Pastries & Sweets

Assorted Danishes | \$32/dozen  
Croissants | \$32/dozen  
Assorted Muffins | \$25/dozen  
Breakfast Breads | \$3/person  
Yogurt | \$3/each  
Assorted Cookies | \$2.25/each  
Assorted Squares | \$2/each  
Yogurt Parfaits | \$9/each

## Beverages

Coffee, Tea & Decaf | \$3.50/person  
Assorted Chilled Soft Drinks | \$3/each  
2% Milk | \$3/person  
Bottled Juice | \$2.50/each  
Bottled Water | \$2.50/each  
Mineral Water | \$2.50/each

\*Prices per person. Subject to tax and gratuities. If number is below the minimum a surcharge of \$5/person will apply.



# Boxed Options

## *To-Go*

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*Our boxed meals are perfect for early mornings or lunch on the road.*

### Boxed Breakfast | \$15

Muffins & Butter  
Fresh Fruit  
Cheese & Egg Salad Croissant  
Water & Juice

### Boxed Lunch

#### OPTION 1 | \$20

Deli Sandwich  
*Ham, Smoked Turkey, Roast Beef or Smoked Meat with Lettuce, Peppers & Red Onions on Fresh Bread*  
Cookie  
Water & Juice

#### OPTION 2 | \$22

Deli Sandwich  
*Ham, Smoked Turkey, Roast Beef or Smoked Meat with Lettuce, Peppers & Red Onions on Fresh Bread*  
Cookie  
Cereal Bar  
Fresh Fruit  
Water & Juice

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

# Lunch

## Lunch Buffets

Our lunch buffets are ideal for a working lunch and are sure to please everyone in your group.

### Traditional Buffet | \$25

#### MINIMUM 40 PEOPLE

A traditional buffet featuring salads, side dishes and one hot item.

Fresh Baked Rolls  
Tossed Salad  
Pasta Salad  
Potato or Rice  
Vegetable of the Day  
Assorted Pies & Sweet Tray  
Coffee, Tea & Decaf Coffee

#### HOT DISH | SELECT ONE

Baked Lasagna/Vegetable Lasagna  
Baked Ham  
Pork Tenderloin Stir Fry  
Pasta Primavera  
BBQ Chicken  
Vegetable Curry  
Two Year Old ADL Mac & Cheese

### Signature Lunch Buffet | \$30

#### MINIMUM 50 PEOPLE

A classic buffet, choose from a selection of hot dishes and enjoy our delicious salads and side dishes.

Fresh Baked Rolls  
Tossed Salad  
Pasta Salad  
Potato or Rice  
Vegetable of the Day  
Assorted Pies & Sweet Tray  
Coffee, Tea & Decaf Coffee

#### HOT DISH | SELECT TWO

Pasta Primavera  
Meat Lasagna/Vegetable Lasagna  
Baked Ham  
Roast Pork  
BBQ Chicken  
Roast Chicken Chasseur  
Two Year Old ADL Mac & Cheese  
Beef & Mushroom Pie  
Baked Haddock with Dill Sauce  
Vegetable Curry

### Sandwich Buffet | \$16.50

Choice of Soup du Jour or Salad  
Assorted Sandwiches (1 sandwich/person)  
Assorted Sweets  
Coffee, Tea & Decaf Coffee

ADD \$6 PER WRAP

ADD \$1.50 PER GLUTEN-FREE SANDWICH

### Deli Lunch Buffet | \$25

#### MINIMUM 40 PEOPLE

Build your own favourite sandwich.

Choose from a large selection of fillings including: tuna salad, ham salad, egg salad, chicken salad, sliced roast beef, sliced black forest ham, sliced smoked turkey and sliced smoked meat. Top with fresh vegetables, a selection of cheeses, mayonnaise, a variety of mustards and breads.

Accompanied by crudities with dip, tossed green salad, pasta salad, relish tray, assorted sweets, coffee, tea & decaf coffee.

ADD \$3 PER EXTRA COLD CUT

### “Beef on a Bun” Buffet | \$25

#### MINIMUM 50 PEOPLE

This buffet allows your guests to create a “beef on a bun” to their desired taste.

Compliment your marinated carved baron of beef and Kaiser bun with fresh toppings and a variety of mustards and mayonnaise. Pair your beef on a bun with tossed green salad and pasta salad.

Finish lunch with assorted sweets, coffee, tea & decaf coffee.

\*Prices per person. Subject to tax and gratuities. If number is below the minimum, a surcharge of \$5/person will apply.



# Lunch

## *Themed Lunch Buffet*

### Italian Themed Buffet

MINIMUM 50 PEOPLE

*A delicious buffet inspired by the best flavours of the Italian cuisine.*

Garlic/Cheese Bread

Veneto Salad of Vine Ripe Tomatoes, Red Onion, Cucumber, Croutons, Olive Oil, Lemon, and Red Wine Vinegar

Caesar Salad with Crisp Greens of Romaine, House Dressing, Pram Cheese Bacon, and Baked Croutons

#### ENTRÉE

CHOOSE ONE | \$25

CHOOSE TWO | \$30

Lasagna Bolognese

*Ground Chuck, Marinara Sauce, Sweet White Onion, House Blend of Herbs and Spices, Oven-Baked with Mozzarella Cheese*

Cheese Tortellini with House Marinara, Pram Cheese, and Parsley

Bowtie Pasta with Marinated Roasted Chicken, Onion, Roasted Peppers, Cremini Mushrooms, and Rosé Sauce/Pesto

Pennine with Italian Sausage and Peppers, Red Onions, Mushrooms, and House Marinara Sauce

Creamy Fusilli, Pork Tenderloin, Garlic, Fresh Thyme, Leek, Mushroom, White Wine and Pram Cheese

Assorted Squares & Sweets

Coffee, Tea & Decaf Coffee

*\*Prices per person. Subject to tax and gratuities. If number is below the minimum, a surcharge of \$5/person will apply.*



# Lunch

## Plated Lunches

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*With a minimum purchase of an appetizer and/or dessert our plated entrées are also served with fresh rolls, coffee, tea & decaf coffee.*

### Appetizers

- House Salad | \$6
- Caesar Salad | \$7
- Summer Salad (in season) | \$10
- Seafood Chowder | \$8
- Beef Vegetable Soup | \$7
- Vegetable Soup | \$6

### Desserts

- Apple Dumpling | \$7
- Lemon Pie | \$5
- Coconut Cream Pie | \$5
- Cheesecake & Seasonal Berry Coulis | \$8
- Chocolate Mousse | \$7
- Ice Cream Crepe | \$8

### Entrées

- Baked Haddock | \$18
- Chicken Chasseur | \$18
- Lasagna with Caesar Salad | \$18
- Savoury Stuffed Chicken | \$18
- Roast Pork & Savory Dressing | \$18
- Poached Salmon & Boiled Mayonnaise | \$35
- Roast Beef | \$34
- Swiss Steak | \$20
- Vegetable Plate | \$20

## Set Lunches

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*All meal selections are served with oven fresh rolls, Chef's choice of starch, vegetables, dessert, and coffee, tea & decaf. One choice per group.*

### Option 1 | \$25

- House Salad
- Baked Haddock

### Option 2 | \$26

- Cream of Mushroom Soup
- Roast Pork

### Option 3 | \$34

- Tomato Juice
- Roast Beef

### Option 4 | \$25

- Vegetable Soup
- Chicken Chasseur

### Option 5 | \$25

- Tomato Juice
- Stuffed Savory Chicken

### Option 6 | \$35

- House Salad
- Seared Salmon

*\*Prices per person. Subject to tax and gratuities.  
For choice of a alternative entrée, add a \$4 surcharge/person.*

# Dinner

## *Bountiful Buffet* | \$40 MINIMUM 50 PEOPLE

Assorted Fresh Rolls & Breads  
Assorted Desserts  
Coffee, Tea & Decaf Coffee

### Salads & Sides

#### SELECT THREE SALADS

Pasta Salad  
Tossed Green Salad  
Curried Rice Salad  
Coleslaw  
Marinate Vegetable Salad

### Vegetables

#### SELECT ONE

Carrots  
Diced Turnip au Beurre  
Green Beans  
Medley of Vegetables  
Broccoli Hollandaise | *Add \$2*  
Cauliflower with Cheese Sauce | *Add \$2*

### Potatoes & Rice

#### SELECT TWO

Scalloped Potatoes  
Mashed Potato au Beurre  
Rice Pilaf  
Roasted Garlic Mashed Potatoes  
Oven Roasted Potatoes  
Boiled Potatoes

### Hot Dish

#### SELECT TWO

Roast Chicken with Wild Mushroom  
Sauce Carved Baron of Beef  
Lasagna/Vegetable Lasagna  
Stuffed Haddock with Hollandaise Sauce  
Seafood Casserole  
Roast Savoury Chicken  
Pasta Primavera  
Stuffed Sole with Hollandaise Sauce  
Vegetable Curry  
Stuffed Loin of Pork

*Additional Hot Dish | \$7/person*

## *Bountiful Buffet Additions*

#### VEGETABLE PLATTER

*Assortment of seasonal vegetables & dips*  
50 people | \$200  
75 people | \$300  
100 people | \$400

#### FRESH FRUIT TRAY

*Assortment of seasonal fresh fruit*  
50 people | \$250  
75 people | \$350  
100 people | \$450

#### CHEESEBOARD

*Assortment of fine domestic cheeses & crackers with dried fruit garnish*  
50 people | \$300  
75 people | \$400  
100 people | \$500

#### STEAMED MUSSELS

*Steamed to perfection with aromatic organic vegetables, herbs & white wine*  
25 lb | \$150

#### SMOKED SALMON BAR

*Willy Krauch smoked salmon, cream cheese, red onion, capers & rye bread*  
30 people | \$250

#### SEAFOOD CHOWDER

*Local shellfish in a cream base & seasoned with tarragon & thyme*  
25 people | \$200

*\*Prices per person. Subject to tax and gratuities. If number is below the minimum, a surcharge of \$5/person will apply.*



# Dinner

## *Island Buffet*

Enhance your next dinner event with an Island themed buffet.

**\$50** MINIMUM 50 PEOPLE

### Creamy Island Salads & Sides

#### SELECT THREE SALADS

Vegetable & Pasta Salad

Tossed Green Salad

Potato Salad

Coleslaw

Marinated Vegetable Salad

Assorted Fresh Rolls & Breads

Assorted Desserts

Coffee, Tea & Decaf Coffee

### PEI Potato Bar

*A sampling of our finest PEI potatoes*

Creamy Scalloped Potatoes

Roasted Garlic Mashed Potatoes

Mashed Potato au Beurre

Oven Roasted Baby Red Potatoes

Parsley Potatoes

### Vegetables

Boquetière of Fresh Seasoned Vegetables

### Hot Dish

#### SELECT TWO

Carved Baron of Island Beef

Carved Loin of Island Pork

Carved Cavendish Beach Larkin Turkey

North Cape Seafood Casserole

*Additional Hot Dish | \$7/person*

*Add Chowder | \$5/person*

*Add Mussels | \$4/person*

*\*Prices per person. Subject to tax and gratuities. If number is below the minimum a surcharge of \$5/person will apply.*

# Dinner

## Themed Dinner Buffet

### Mediterranean Themed Buffet

**\$50** MINIMUM 50 PEOPLE

Table Arrangement of Crostini, Pita and Flatbread with Duo of Traditional Hummus & Roasted Red Pepper

#### SALADS

Green Salad

*Vine Ripened Tomatoes, Cucumbers, Kalamata Olives, Red Onion, Peppers, Feta, Parsley, Garlic, Red Wine Vinegar, and Oregano Vinaigrette*

Orzo Salad

*Peppers, Green & Red Onions, Artichokes, Sundried Tomatoes, Tomatoes, Parsley, Garlic, Lemon Zest, and Olive Oil*

#### ENTRÉE | SELECT TWO

*Served with Roasted Seasonal Vegetables, Baby Potatoes & Lemon Rice*

Chicken Souvlaki

*Tzatziki Sauce, Marinated Roasted Chicken, Plum Tomatoes, and Green Olives*

Pan Seared Cod Provincial

*Marinated Cod finished over Yellow Onions, Garlic, Tomatoes, Capers, Black Olives, Lemon Basil and Oregano*

Pork Loin

*Roasted, Marinated Pork Loin, Dry Rub Marinade of Oregano, Basil, Lemon Zest, Sundried Tomato Pesto/ Pommery, Demi*

Additional Entrée | **\$8/person**

Assorted Squares & Sweets

Coffee, Tea & Decaf Coffee

*\*Prices per person. Subject to tax and gratuities. If number is below the minimum a surcharge of \$5/person will apply.*



# Dinner

## Plated Menus

If you want to “wow” your guests, allow our professional servers to treat you like royalty. Dinner includes your choice of accompaniments of potato or rice, vegetables, and coffee, tea & decaf coffee. A minimum purchase of appetizer and dessert is required for our plated menu.

### Salads

- Tossed Salad | \$8
- Caesar Salad | \$9
- Mandarin Salad | \$8
- Greek Salad | \$9
- Summer Salad (in season) | \$10

ADD SHRIMP OR SEARED SCALLOPS TO ANY SALAD FOR \$6

### Soups

- Roasted Red Pepper & Tomato | \$8
- Minestrone | \$7
- Cream of Mushroom | \$7
- Beef Vegetable | \$8
- Vegetable Soup | \$8
- Seafood Chowder | \$8

### Entrées

- Roast Prime Rib of Beef au Jus | \$50
- Roast Top Sirloin of Beef | \$32
- Blackened Salmon with Lobster Sauce | \$35
- Roast Chicken Supreme Rockerfeller | \$30
- Stuffed Loin of Pork with Robert Sauce | \$25
- Poached Atlantic Salmon with Dill Sauce | \$35
- Roast Turkey with Savoury Dressing | \$28
- Chicken à la Reine | \$25
- Vegetarian Plate | \$25

### Dinner Accompaniments

#### VEGETABLES

- Baby Carrots
- Diced Turnip au Beurre
- Bouquetière of Vegetables
- Broccoli Hollandaise & Cauliflower with Cheese Sauce | add \$2

#### POTATOES & RICE

- Mashed Potatoes
- Baked Potato with Sour Cream, Bacon Bits & Chives
- Boiled Potatoes
- Oven Roasted Potatoes with Rosemary & Garlic
- Rice Pilaf

### Desserts

- Carrot Cake with Cream Cheese Frosting | \$8
- Baked Apple Dumpling | \$8
- Chocolate Mousse, Strawberry Sauce & Fresh Fruit | \$8
- Ice Cream Crêpe with Crème à l'Anglaise & Raspberry Sauce Garnished with Fresh Fruit | \$8
- Baked Cheesecake with Choice of Coulis | \$9
- Strawberry Shortcake (seasonal) | Seasonally Priced
- Fresh Fruit Cup (seasonal) | Seasonally Priced
- Vegan Cake | \$12
- Chocolate Torte with Coulis | \$12

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

# Dinner

*Set Meal* | All meal selections are served with oven fresh rolls and butter, coffee, tea and decaf.  
One choice per group. Gluten free dessert option available for \$10/person.

## Chicken À La Reine | \$38

Garden Salad with Choice of Dressing  
Chicken à la Reine  
Roasted Garlic Mashed Potatoes  
Garden Vegetable Medley  
Chocolate Mousse

## Herbed Chicken | \$40

Minestrone Soup  
Roast Chicken Supreme Rockefeller  
Creamy Whipped Chived Potatoes  
Garden Vegetable Medley  
Ice Cream Crêpe with Berry Coulis

## Atlantic Salmon | \$44

Garden Salad with Choice of Dressing  
Blackened Atlantic Salmon with Lobster Sauce  
Parsley Potatoes  
Garden Vegetable Medley  
Cherry Cheesecake

## Roast Sirloin | \$45

Garden Salad with Choice of Dressing  
Roast Top Sirloin of Beef with Bordelaise Sauce  
Baked Potato  
Garden Vegetable Medley  
Carrot Cake

## Stuffed Pork Loin | \$35

Cream of Mushroom Soup  
Stuffed Pork Loin  
Garlic Mashed Potatoes  
Garden Vegetable Medley  
Cheesecake with Seasonal Coulis

## Savoury Stuffed Chicken | \$35

Garden Salad with Choice of Dressing  
Savoury Chicken with Dressing  
Mashed Potato  
Garden Vegetables  
Cranberry Sauce & Gravy  
Warm Apple Dumpling

## Roast Island Turkey | \$36

Garden Salad with Choice of Dressing  
Roast Turkey with Savoury Dressing  
Mashed Potatoes  
Garden Vegetable Medley  
Cranberry Sauce  
Chocolate Mousse

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

# Reception

## *Food Stations*

Food stations allow for a great social atmosphere for your next event.

**\$50** MINIMUM 60 PEOPLE

## Stand Alone Stations

SELECT THREE

### NACHO BAR

Cheddar Cheese, Sour Cream, Salsa, Lettuce, Olives, Green Peppers, Red and Green Onion

### POTATO BAR

Mashed Potato, Scallop Potato, Twice Baked Potato, Croquette Potato, Sour Cream, Bacon Bits, Chives, Assorted Cheeses

### PIZZA BAR

Assortment of Mini Pizza

### SALAD STATION

Caesar, Greek & Mandarin Salad

### SEAFOOD CHOWDER

Served with Homemade Biscuits

### DESSERT STATION

Assortment of Pies, Cakes & Mousses

## Chef's Station

SELECT ONE | ADD EXTRA STATION FOR \$12/PERSON

### SCALLOPS & FETTUCCINI

Sautéed Cape Scallops, Onions, Peppers & Mushrooms with Béchamel & Cream Sauce, served over Fettuccini Pasta

### CHICKEN & ORZO

Chicken Breast Medallions Sautéed in Olive Oil, Roasted Garlic, Mushrooms, Peppers & Onions with Marinara Sauce & Fresh Herbs, Served Over Orzo Pasta

### CARVED BEEF ON A BUN

Slow Roasted Beef on a Home Style Kaiser Bun with All of the Trimmings. Shaved Red Onions, Peppers, Tomatoes, Lettuce, Horseradish Mayo & Dijon Mustard

*\*Prices per person. Subject to tax and gratuities. If number is below the minimum a surcharge of \$5/person will apply.*





# Reception

## *Hors d'Oeuvres*

### PRICED PER DOZEN

#### HOT

- Mini Egg Rolls | **\$30**
- Breaded Shrimp | **\$30**
- Quiche Lorraine | **\$30**
- Spring Rolls | **\$30**
- Wings | **\$30**
- Breaded Scallops | **\$30**
- Meatballs | **\$30**
- Arancini | **\$30**
- Mushroom Bruschetta | **\$30**
- Pakora | **\$30**
- Coconut Shrimp | **\$30**
- Mini Seafood Quiche | **\$30**
- Bacon Wrapped Scallops | **\$30**
- Mini Chicken Brochettes | **\$30**
- Italian Sausage Rolls in Puff Pastry | **\$30**

#### COLD

- Baby Shrimp & Curry Cream Cheese | **\$30**
- Smoked Salmon & Cream Cheese | **\$30**
- Roasted Red Pepper, Cream Cheese & Roast Chicken | **\$30**
- Crab, Goat Cheese & Sundried Tomato | **\$30**
- Scallop & Scallions | **\$30**

## *Trays & Specialties*

#### VEGETABLE TRAY

*Assortment of seasonal vegetables & dip*

- 10 people | **\$75**
- 20 people | **\$150**
- 30 people | **\$225**
- 40 people | **\$300**
- 50 people | **\$350**

#### FRESH FRUIT TRAY

*Assortment of seasonal fruit*

- 10 people | **\$90**
- 20 people | **\$180**
- 30 people | **\$270**
- 40 people | **\$360**
- 50 people | **\$450**

#### CHEESE & CRACKER TRAY

*Assortment of fine domestic cheeses & crackers with dried fruit garnish*

- 10 people | **\$80**
- 20 people | **\$160**
- 30 people | **\$240**
- 40 people | **\$320**
- 50 people | **\$400**

#### ASSORTED SANDWICHES | **\$10**

*Served on a variety of breads, equivalent to 1 sandwich per person*

- Turkey
- Roast Beef
- Black Forest Ham
- Smoked Meat
- Egg Salad
- Chicken Salad
- Tuna Salad

#### SPECIALTIES

- Shrimp Pyramid | **\$4.50/shrimp**
- Oyster Bar | **\$4.75/oyster**
- Steamed Mussels | **\$9/pound**
- Willy Krauch Smoked Salmon Bar
- Minimum 30 people | **\$240/side**

*\*Subject to tax and gratuities.*



# Reception

## *Island Reception*

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*An Island themed reception.*

**\$20** MINIMUM 40 PEOPLE

### Local Cheese Tray

A variety of our local cheese offerings featuring aged cheddar and Gouda's finest. Displayed with fresh fruit and gourmet crackers.

### Island Blue Mussels & Drawn Butter

Sweet Island blue mussels steamed in aromatic vegetables, fresh herbs, garlic and dry white wine. Accompanied with homemade bread and Island butter.

### Fair Isle Seafood Chowder & Cheese Biscuits

Local fine fish with cold water shrimp simmered in a rich creamy broth with a hint of tarragon, local PEI potatoes and aromatic vegetables.

*\*Prices per person. Subject to tax and gratuities. If number is below the minimum a surcharge of \$5/person will apply.*

# Drinks

## *Host Bar*

Suited to functions where the wedding couple are “hosting: or assuming the total cost of beverages served to all attendees.” Host bar pricing is subject to applicable taxes and gratuities.

## *Cash Bar*

Available for non-sponsored functions where attendees purchase their own refreshments individually. Cash bar prices are inclusive of taxes. Gratuities are at the discretion of the guest.

## *Bar Set-Up*

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

## *Wine Orders*

We also have an extensive wine list that is sure to enhance any menu. We would be pleased to discuss our selections with you. In order that we have a sufficient supply of your preferred wine, please advise us of your wine selections three weeks in advance.

PRICES ARE SUBJECT TO CHANGE AS PER PEI LIQUOR CONTROL COMMISSION

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

## *Pricing*

### HOST BAR

Domestic Beer | **\$6**  
Imported Beer | **\$6.50**  
Coolers | **\$6.75**  
Domestic Wine 5 oz. | **\$7.75**

House Brands 1 oz. | **\$6**  
*Captain Morgan White & Spiced, Smirnoff, Beefeater, Canadian Club, Johnny Walker Red Label*

Assorted Liqueurs | **\$6.73**  
Cocktails | **\$6.30**  
Soft Drinks | **\$2.75**

### CASH BAR

Domestic Beer | **\$6.50**  
Imported Beer | **\$7**  
Coolers | **\$7.75**  
Domestic Wine 5 oz. | **\$8**

House Brands 1 oz. | **\$6.50**  
*Blue Lobster Vodka, Smirnoff, Beefeater, Canadian Club, Johnny Walker Red Label*

Assorted Liqueurs | **\$8.75**  
Cocktails | **\$8.50**  
Soft Drinks | **\$3**

### WINE (BY THE BOTTLE)

*Sartori “Erf” Prosecco* | **\$50/bottle**  
*Jackson Triggs Cabernet Sauvignon* | **\$33/bottle**  
*Jackson Triggs Pinot Grigio* | **\$33/bottle**

### PUNCH

Fruit Punch | **\$45/bowl**  
Fruit Punch with Alcohol | **\$85/bowl**



# Events

## *Fire in the Kitchen*

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The best parties in Atlantic Canada are born in the kitchen. Step into the Rodd kitchen and join us for a party that will leave your toes tapping and the spoons ringing out.

Fire in the kitchen features a fully themed setting, entertainment, dinner and a take home memorabilia that keeps the memories alive long after your meeting is over.

OVAL TABLES OF EIGHT SET UP FAMILY STYLE.  
CONTACT US FOR PRICING.

EACH TABLE WILL BE SERVED:

Terrine of Soup du Jour

Large Bowl of Mussels

Platters of Fried Chicken and BBQ Ribs

Bowl of Island Red Potato Salad

Bowl of Slaw

Fresh Rolls & Butter and Drawn Butter

Large Dish of Blueberry Bread Pudding with Pitchers  
of Topping

# Terms & Conditions

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

For liability purposes, along with health and safety standards, 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.

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 hotel 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. Special dietary substitutes can be made upon prior request, but must be done at least 72 hours prior to the wedding date. Menu selection should be submitted at least one month (1) prior to your function.

## **GUARANTEED BILLING**

**Guaranteed number is required seven (7) days prior to your event.** All charges are based on the guarantee and the actual number of meals served above the guarantee. The hotel 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.

## **DEPOSIT AND PAYMENT**

A **\$1,000.00 non-refundable deposit** is required to confirm the booking, with your full estimated balance payable by certified cheque or cash, **72 hours 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 beverages 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

## **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 9pm to 2am. Security will be arranged by the hotel and billed to the client.

# Terms & Conditions

## **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 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 hotel.

Under the Copyright Board of Canada, any event with music, either live or recorded, is subject to the following fees as per Tariff No. 5 of the Copyright of Canada ([www.resound.ca](http://www.resound.ca)):

- 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 hotel will not be responsible for damage or loss to any personal property or equipment left in the hotel, prior to, during, or after the function.

## **SIGNAGE**

It must be of a professional nature, and is restricted to certain areas of the hotel. Authorization must be obtained prior to the function from the catering department..

## **TRADE SHOW & DISPLAY BOOTHS**

The hotel can provide tables, skirts, extension cords, etc. Additional charges will apply.