



# *Meetings & Events*

## Rodd Grand Yarmouth



RODD GRAND YARMOUTH  
417 MAIN STREET, YARMOUTH, NS

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

2

Contact Us

3,4

Meeting Rooms

5

Breakfast

6,7

Meeting Break

8,9,10,11

Lunch

12,13

Dinner

14,15

Reception


16

Drinks

17,18

Terms &  
Conditions

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PRICES IN EFFECT AS OF

*November 2023*

# Meeting Rooms

## Convention Centre\*

5,766 sq. ft. | UP TO 510 PEOPLE

*Number of people per setup:*

Theatre (440), Round (340), Classroom (287), Reception (510), U-Shape (109), Boardroom (195)

## Shelburne Room

1,922 sq. ft. | UP TO 200 PEOPLE

*Number of people per setup:*

Theatre (180), Round (88), Classroom (112), Reception (200), U-Shape (42), Boardroom (66)

## Yarmouth Room

1,922 sq. ft. | UP TO 200 PEOPLE

*Number of people per setup:*

Theatre (180), Round (88), Classroom (112), Reception (200), U-Shape (42), Boardroom (66)

## Digby East Room

961 sq. ft. | UP TO 70 PEOPLE

*Number of people per setup:*

Theatre (60), Round (48), Classroom (35), Reception (70), U-Shape (9), Boardroom (30)

\*SHELburne, YARMOUTH, DIGBY EAST AND DIGBY WEST ROOMS COMBINE TO FORM CONVENTION CENTRE (TOTAL)

## Digby West Room

713 sq. ft. | UP TO 50 PEOPLE

*Number of people per setup:*

Theatre (50), Round (40), Classroom (28), Reception (50), U-Shape (9), Boardroom (30)

## Argyle Room

400 sq. ft. | UP TO 40 PEOPLE

*Number of people per setup:*

Theatre (30), Round (16), Classroom (14), Reception (40), U-Shape (9), Boardroom (10)

## Clare Room

400 sq. ft. | UP TO 40 PEOPLE

*Number of people per setup:*

Theatre (30), Round (16), Classroom (14), Reception (40), U-Shape (9), Boardroom (10)

## Argyle/Clare Room

800 sq. ft. | UP TO 90 PEOPLE

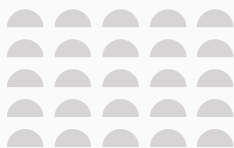
*Number of people per setup:*

Theatre (60), Round (40), Classroom (21), Reception (90), U-Shape (21), Boardroom (41)

## Beverly Frost Boardroom

300 sq. ft. | UP TO 14 PEOPLE

THEATRE SETUP



ROUND SETUP



CLASSROOM SETUP



U-SHAPE SETUP



BOARDROOM SETUP





# Meeting Rooms

## Audio/Visual Equipment

*Screen* **\$10**

*LCD Projector* **\$94**

*TV* **\$10**

*Flip Charts* **\$5**

*Speaker Phone* **\$10**

# Breakfast

## *Buffet Breakfast*

Start your day off right with a nutritional and filling breakfast. These buffets are sure to have something to please everyone in your group.

### Continental Buffet | \$17

MINIMUM 20 PEOPLE

Assorted Muffins & Croissants  
Fruit Salad  
Greek Yogurt  
Toast & Preserves  
Coffee & Tea

### The Sou'wester Buffet | \$22

MINIMUM 20 PEOPLE

Scrambled Eggs  
Choice of Bacon, Sausage or Ham  
Home Fries  
Greek Yogurt  
Toast & Preserves  
Selection of Juices  
Coffee & Tea

### The Yarmouth Buffet | \$19.50

MINIMUM 20 PEOPLE

Pancakes with Warm Maple Syrup  
Choice of Bacon, Sausage or Ham  
Breakfast Pastries  
Toast & Preserves  
Selection of Juices  
Coffee & Tea

## *Plated Breakfast*

### The Grand | \$17.50

Pancakes with Warm Maple Syrup  
Bacon & Sausage  
Toast & Preserves  
Selection of Juices  
Coffee & Tea

### The Traditional | \$21.50

Scrambled Eggs  
Bacon & Sausage  
Home Fried Potatoes  
Toast & Preserves  
Selection of Juices  
Coffee & Tea

## *Enhancements per person*

ADD ANY OF THE FOLLOWING TO YOUR BREAKFAST SELECTION

Hot Oatmeal & Brown Sugar | \$4.50

Individual Yogurt | \$2.75

Pancakes with Warm Maple Syrup | \$5.50

Fruit Salad | \$5.50

Bagel & Cream Cheese | \$3.75

Scrambled Eggs | \$3.00

Parfait | Yogurt, Fruit & Granola | \$9.50

*\*Prices per person. Subject to tax and gratuities. If number is below the minimum a surcharge of \$3/person will apply.*

# 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.*

## Healthy Break | \$14.50

Sliced Fruit  
Fruit Yogurt  
Granola Bars  
Herbal Tea  
Sparkling Water  
Coffee, Tea & Water

## The Big Dip | \$19.50

Spinach Dip  
Caramelized Onion  
Toasted Baguette  
Assorted Crackers  
Coffee, Tea & Decaf

## Just for Fun | \$9

Assorted Cookies  
Assorted Muffins  
Coffee, Tea & Decaf

## Grand Coffee Break | \$16.50

Domestic Cheese & Crackers  
Whole Fruit Basket  
Croissants with Preserves  
Coffee, Tea & Decaf

## Re-Energize | \$15.50

Fresh Fruit Kabobs with Yogurt Dip  
Banana Berry Smoothie  
Coffee, Tea & Decaf

## Mediterranean | \$22.50

Hummus  
Tatziki  
Baba ghanoush  
Vegetable Crudite  
Pita Bread  
Sparkling water  
Coffee, Tea & Decaf

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

# 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.*

## *Enhancements*

### PASTRIES & SWEETS

- Assorted Danishes | **\$2.75**
- Croissants & Butter | **\$3.25**
- Assorted Muffins | **\$3.50**
- Bagel with Cream Cheese | **\$3.75**
- Assorted Cookies | **\$2.25**
- Cinnamon Rolls | **\$3.25**
- Banana Bread | **\$2.75**
- Churros with Chocolate Dip | **\$2.75**
- Fruit Basket | **\$3.50**
- Chocolate Croissant | **\$6.25**
- Butter Tarts | **\$3.75**
- Assorted Donuts | **\$2.50**
- Soft Pretzel Rolls with Butter | **\$3.75**

### BEVERAGES

- Coffee, Tea & Decaf | **\$2.75**
- Herbal Tea | **\$3.00**
- Assorted Soft Drinks | **\$3.00**
- Bottled Fruit Juice | **\$3.00**
- Bottled Water | **\$3.25**
- Sparkling Water | **\$3.25**
- 2% or Skim Milk | **\$3.75**
- Pink Lemonade Spritzer with Strawberries per Pitcher | **\$10**
- Water Flavored with Fresh Fruit per Pitcher | **\$13**

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

# Lunch

## Luncheon Buffets

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

MINIMUM 30 PEOPLE

### Soup & Salad | \$18

SOUP | SELECT ONE

Cream of tomato  
Hamburger soup  
Butternut squash and orange  
Chicken noodle  
Chef's soup of the day

OR SALAD | SELECT ONE

Garden Salad  
Greek salad  
Caesar Salad  
Chef's Choice of Salad

ASSORTED SANDWICHES & WRAPS

Egg Salad  
Chicken Salad  
Honey Baked Ham & Cheese  
Roast Beef  
Roast Vegetables.

ASSORTED SWEETS  
COFFEE, TEA & DECAF

BASED ON 1 ¼ SANDWICHES PER PERSON  
\*ADD \$2/PERSON FOR GLUTEN-FREE SANDWICHES

### Premium Soup or Salad & Sandwich | \$24

PREMIUM SOUP | SELECT ONE

Broccoli Cheddar Soup  
French onion soup  
Cream of Mushroom  
Beef and Barley  
Chef's premium Soup of the day

OR PREMIUM SALAD | SELECT ONE

Roasted beetroot, Red Onion, Blue Berries, Feta Cheese, Baby Spinach and Balsamic Vinaigrette  
Summer Berry, Goats Cheese, Romaine and Raspberry Vinaigrette  
Roast Mediterranean Vegetable salad  
Cobb Salad, Grilled Chicken, Avocado, Tomato, Bacon, Green and Blue Cheese  
Chef's Choice of Salad

ASSORTED SANDWICHES

Smoked Salmon and Asparagus  
Italian Caprese  
Clubhouse  
Chicken, Provolone, Pesto on Ciabatta  
Salami, Ham and Swiss  
Roast beef, Brie and Horse Radish Mayo

ASSORTED DESSERTS  
COFFEE, TEA & DECAF

\*Prices per person. Subject to tax and gratuities.  
If number is below the minimum a surcharge of \$6/person will apply.

# Lunch

## *Make a Sandwich* | \$28.50

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MINIMUM 40 PEOPLE

Garden Salad

German Potato Salad

Coleslaw

Roast Beef

Deli Ham

Deli Turkey

Bread rolls and Buns

Sliced Tomato

Crisp Lettuce

Sliced Cucumber

Horseradish Mayo

Mustard

ASSORTED DESSERTS  
COFFEE, TEA & DECAF

*\*Prices per person. Subject to tax and gratuities.  
If number is below the minimum a surcharge of \$6/person will apply.*

# Lunch

## Express Lunch Buffet | \$29

MINIMUM 40 PEOPLE

Garden Salad Coleslaw  
German Potato Salad  
Fresh Roll  
Relish Tray

Assorted Desserts  
Coffee, Tea & Decaf

HOT ENTRÉES | SELECT ONE

Beef or Vegetarian Lasagna  
Thai Chicken Curry with Jasmine Rice  
Acadian Rappie Pie  
Glazed Ham  
South Shore Fried Chicken  
Haddock Pan Fried or Deep Fried  
Haddock Panko Baked with Garlic Cream  
Sauce for \$3 Extra  
Slow Cooked beef stew for \$6 Extra

## Plated Lunch

### Appetizers

Garden Salad | \$9  
Beetroot, Blueberry & Feta Salad | \$10  
Caesar Salad | \$10  
Seafood Chowder | \$15  
Soup of the day | \$8

### Entrées

Panko Baked Haddock | \$23  
Baked Chicken Breast with  
Wild Mushroom Sauce | \$19  
Spaghetti Alfredo with Shrimp  
served with Garlic Bread | \$22  
Vegetarian Stir-fry with Rice | \$17

### Starches

EXCEPT WITH THE PASTA OR STIRFRY

Twice Baked Potato  
Creamy Risotto  
Roasted Fingerling Potatoes  
French fries  
Garlic Mash Potato  
Served with veg of the day

### Desserts

Baked Cheesecake | \$9  
Warm Apple Crisp | \$7.50  
Vanilla Panna Cotta with Blueberries | \$9.50  
Brownie Delight with Salted Caramel Sauce | \$9  
Lemon Pie with whipped cream | \$7.5

*\*Prices per person. Subject to tax and gratuities. If number is below the minimum a surcharge of \$6/person will apply.*



# Lunch

## *To-Go*

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

### Lunch on the Go | **\$18**

Freshly Made Sandwich: Egg Salad, Chicken Salad, Tuna Salad, Ham and Cheese.

Whole Fresh Fruit (Banana or Apple)

Chef's choice of Sweet

Bottled Juice, Soft Drink or Water

### *Enhancements*

Cold Lobster Roll

*Add \$23*

Club House

*Add \$4*

Gluten Free Add

*Add \$2*

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

# Dinner

## *Plated Dinner*

Pricing is for a three course dinner and is based on choice of entrée.  
All guests will enjoy the same starter, starch and dessert.

### SELECT ONE

- Roast Turkey with Savoury Dressing | **\$35**
- Roast Chicken Supreme with Cream of Mushroom Sauce | **\$38**
- Herb Parmesan Crusted Chicken | **\$35**
- Atlantic Salmon with Orange Beurre Blanc | **\$40**
- Atlantic Salmon with Honey Garlic Sauce | **\$40**
- Roast Pork Loin with Apple Cinnamon Chutney | **\$42**
- Roasted Sirloin with Red Wine Sauce | **\$45**
- Panko Baked Haddock in a Garlic Herb Sauce | **\$36**
- Haddock with Lobster Sauce | **\$45**
- Roast Prime Rib au Jus | **\$53**
- Fresh Lobster | **Market Price**
- Vegetarian Stir-Fry | **\$30**

## Starters

### SELECT ONE

- Roasted Beetroot Salad with Romaine, Red Onion, Blue Berries, Feta and Balsamic Vinaigrette.
- Caesar Salad with Romaine, Bacon Bits, Croutons, Parmesan and Caesar Dressing
- Summer Berry Salad of Mixed Leaves, Fresh Berries, Goats Cheese and Raspberry Vinaigrette

- Haddock Chowder
- Broccoli Cheddar Soup
- Cream Of Butternut Squash Soup
- Shrimp Cocktail | *Additional \$8 PP*
- Seafood Chowder | *Additional \$8pp*

## Starches

### SELECT ONE

- Whipped Potatoes
- Twice baked Potato
- Grilled Polenta
- Creamy Risotto
- Roast Fingerling Potatoes
- Basmati Rice Pilaf

## Desserts

- Baked Cheesecake with Salted Caramel and Bananas
- Baked Cheesecake with your Strawberry Compote
- Apple Crisp with Whipped Cream
- Brownie with Chocolate Sauce and Vanilla Ice Cream
- Vanilla Panna Cotta with Blue Berry Compote
- Triple Chocolate Mousse Cake
- Carrot Cake with Cheese Frosting
- Coconut Pie
- Blueberry Grunt

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

# Dinner

## *Bountiful Buffet*

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

**\$40** MINIMUM 40 PEOPLE

### Starters

Pasta Salad  
Garden Salad  
Potato Salad  
Broccoli Salad  
Caesar Salad  
Coleslaw  
Relish Tray  
Market Vegetables  
Fresh Rolls  
Assorted Desserts

### Starch

SELECT ONE

Whipped Potato  
Garlic Mashed Potato  
Oven Roasted Potato  
Rice Pilaf  
Long Grain Wild Rice

### Entrées

SELECT ONE

Carved Roast Beef with Horseradish & Demi Glaze  
Roast Turkey Dinner with Savoury Dressing & Fixings  
Bacon Wrapped Chicken Supreme with Roasted Red Pepper Sauce  
Honey Baked Ham  
Fresh Atlantic Haddock Bites with Garlic Aioli  
Haddock Florentine with Lobster Cheese Sauce  
Vegetarian Stir Fry (Add Chicken or Beef for \$5/person)  
Lasagna

\*ADD NOVA SCOTIA SEAFOOD CHOWDER FOR \$10/PERSON

*\*Prices per person. Subject to tax and gratuities.  
For choice of a second entrée, add \$6/person.*



# Reception

## *Hors D'oeuvres*

PRICES ARE PER DOZEN

- Coconut Shrimp with Thai Chili Mayo | **\$29**
- Smoked Salmon & Cream Cheese, red onion and capers on whole wheat bread | **\$32**
- Buffalo Chicken Wings | **\$24**
- Breaded Digby Scallops | **\$32**
- Deep Fried Haddock Bites | **\$28**
- Chicken Satay with Thai Peanut Sauce | **\$29.50**
- Bacon Wrapped Scallops | **\$36**
- Lobster Mac & Cheese Bites | **\$32**
- Mini Bruschetta | **\$23**
- Mini Spring Rolls | **\$24**
- Brown Sugar Rubbed Pork Riblets | **\$36**

## *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.

Homemade 16" Pizza | **\$30/pizza**

*Meat Lovers*

*Vegetarian*

*The Works*

*Hawaiian*

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Sliders & Mini Sandwiched | **\$35/dozen**

*Cheeseburger Sliders*

*Mini Pulled Pork Sandwiches*

*Mini Chicken Clubs*

*Mini Philly Cheese Steaks*

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Build Your Own Poutine Bar | **\$130**

*SERVES 20-25 PEOPLE*

*Fries*

*Mozzarella Cheese*

*Homemade Bacon Bits*

*Gravy*

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Build Your Own Nacho Bar | **\$140**

*SERVES 20-25 PEOPLE*

*Nacho Chips*

*Cheese Sauce*

*Jalapeños*

*Black Olives*

*Sour Cream & Salsa*

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Potato Bar | **\$8/person**

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Smoked Salmon Bar | **\$10/person**

*Shaved Onion*

*Peppers*

*Capers*

*Assorted Breads*

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Potato Skins | **\$7/person**

*Cheese*

*Green Onions*

*Bacon Bits*

*Sour Cream*

*\*Subject to tax and gratuities.*

# Reception

## *Vegetable Tray & Dip*

5 people   <b>\$30</b>	30 people   <b>\$150</b>
10 people   <b>\$55</b>	40 people   <b>\$200</b>
20 people   <b>\$100</b>	50 people   <b>\$250</b>

## *Cheese & Cracker Tray*

5 people   <b>\$35</b>	30 people   <b>\$150</b>
10 people   <b>\$60</b>	40 people   <b>\$200</b>
20 people   <b>\$100</b>	50 people   <b>\$250</b>

## *Assorted Sandwiches*

SERVED ON A VARIETY OF BREAD & WRAPS

**\$10/person**

Egg Salad  
Tuna Salad  
Chicken Salad  
Honey Baked Ham & Cheese  
Roast Beef

## *Specialty Sandwiches*

**\$16/person**

Smoked Salmon & Asparagus  
Cucumber & Dill  
Cherry Cheesecake  
Herbed Strawberry  
Italian Caprese

## *Fresh Fruit Tray*

5 people   <b>\$35</b>	30 people   <b>\$180</b>
10 people   <b>\$65</b>	40 people   <b>\$240</b>
20 people   <b>\$120</b>	50 people   <b>\$300</b>

## *Grazing Board*

ASSORTED CHEESE, MEAT & CRACKERS

5 people   <b>\$40</b>	30 people   <b>\$180</b>
10 people   <b>\$65</b>	40 people   <b>\$240</b>
20 people   <b>\$120</b>	50 people   <b>\$300</b>

## *Dry Snacks*

Buttered Popcorn | **\$3.25/basket**  
Potato Chips | **\$4.50/basket**  
Pretzels | **\$4.50/basket**  
Party Mix | **\$5.25/basket**  
Peanuts | **\$5.25/basket**

## *Enhancements*

Gluten Free Sandwich | **\$2/person**  
Cold Lobster Sandwich | **\$21/person**

*\*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 NOVA SCOTIA LIQUOR CONTROL COMMISSION

## Host Bar Pricing

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

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

Premium Brands 1 oz. | **\$6.50**  
Assorted Liqueurs | **\$6.50**  
Cocktails | **\$6.50**  
Draft Beer | **\$6.50**

### WINES

Domestic Glass | **\$7.25**

### WHITE TABLE WINES | 750ml

*Baron Phillippe de Rothschild Chardonnay* | **\$38.99**  
*Woodbridge Sauvignon Blanc* | 750ml | **\$38.99**  
*Jackson Triggs Pinot Grigio* | 750ml | **\$29.99**

### RED TABLE WINES | 750ml

*Baron Phillippe de Rothschild Pinot Noir* | **\$38.99**  
*Woodbridge Cabernet Sauvignon* | 750ml | **\$38.99**  
*Jackson Triggs Merlot* | 750ml | **\$29.99**

### PUNCH

Fruit Punch | **\$45**  
Fruit Punch with Alcohol | **\$90**

*\*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.*

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, surcharges may be applied. Menu selection should be submitted at least two (2) weeks prior to your function.

## **GUARANTEED BILLING**

Guaranteed number is required by noon, two (2) working days prior to your event. All charges are based on the guarantee, or the actual number of meals served above the guarantee.

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 the full estimated balance payable by certified cheque, cash or credit card, two (2) days prior to your event. All private functions are subject to one master bill.

All function room 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%.

## **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 minimum of four (4) hours.

## **SPECIAL SECURITY**

Arrangements can be made upon request at an additional charge. Please contact the Catering Department.

# 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

- 1-100 People \$44.13 + tax
- 101-300 People \$63.49 + tax.
- 301-500 People \$132.39 + tax
- 500 Plus \$187.55 + tax

### Without Dancing

- 1-100 People \$22.06 + tax
- 101-300 People \$31.72 + tax
- 301-500 People \$66.19 + tax
- 500 Plus \$93.78 + tax

\*Above numbers are based on function room capacity. These amounts will be billed to your account by the hotel.

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

### With Dancing

- 1-100 People \$18.51 + tax
- 101-300 People \$26.63 + tax.
- 301-500 People \$55.52 + tax.
- 500 Plus \$78.66 +tax

### Without Dancing:

- 1-100 People \$9.25 + tax
- 101-300 People \$13.30 + tax
- 301-500 People \$27.76 + tax
- 500 Plus \$39.33 + tax

## MEETING ROOM SUPPLIES/AUDIO VISUAL EQUIPMENT

In addition to note pads, pens, ice water, and glasses. 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 damages to the premises will be charged accordingly. The convenor 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 professional nature, and is restricted to certain areas of the hotel. Authorization must be obtained prior to the function from the Catering Department.

Nothing can be fixed to walls or ceilings without the prior approval by the Catering Department.