

# *Meetings & Events*

## Rodd Miramichi River



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Terms &  
Conditions

# Contact us

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## Catering Office

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## Jason Pelley

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PRICES IN EFFECT AS OF

*January 2024*

# Room Rentals

## Cains/Sevogle

3,000 sq. ft. | UP TO 375 PEOPLE

*Number of people per setup:*

Theatre (300), Round (250), Classroom (136),  
U-Shape (70), Boardroom (60), Reception (375)

## Sevogle

1,800 sq. ft. | UP TO 225 PEOPLE

*Number of people per setup:*

Theatre (180), Round (150), Classroom (82),  
U-Shape (36), Boardroom (30), Reception (225)

## Cains

1,200 sq. ft. | UP TO 150 PEOPLE

*Number of people per setup:*

Theatre (120), Round (70), Classroom (55),  
U-Shape (33), Boardroom (30), Reception (150)

## Southwest Miramichi

520 sq. ft. | UP TO 30 PEOPLE

*Number of people per setup:*

Theatre (25), Round (30), Classroom (24),  
U-Shape (18), Boardroom (21), Reception (30)

## Northwest Miramichi

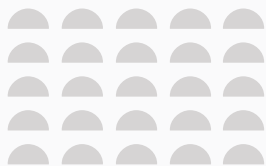
520 sq. ft. | UP TO 30 PEOPLE

*Number of people per setup:*

Theatre (25), Round (30), Classroom (24),  
U-Shape (15), Boardroom (18), Reception (30)

THE SOUTHWEST AND NORTHWEST  
MIRAMICHI COMBINE TO 1,040 SQUARE FEET AND  
ALSO OPEN UP TO THE CAINS/SEVOGLE ADDING  
3,000 SQUARE FEET

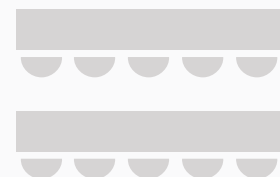
THEATRE SETUP



ROUND SETUP



CLASSROOM SETUP



U-SHAPE SETUP



BOARDROOM SETUP







# Room Rentals

## Audio/Visual Equipment

Overhead & Screen

LCD Projector

Lavaliere Microphone

Lapel Microphone

Flip Charts | First One Complimentary

Podium & Microphone | N/A to Cordless Mics

Additional Microphone & Stands

Hands Free Conference Telephone

*\*We request that you consult with our Catering Department first to check if we can provide the necessary A/V equipment. A supplementary fee applies for the use of external audiovisual equipment not supplied by our venue.*



# Breakfast

*Our buffet and plated breakfasts include Starbucks Coffee & Fresh Tea*

MINIMUM 10 PEOPLE

## Continental Buffet | \$19

Fresh Muffins  
Croissants  
Breakfast Pastries  
Whole Fruit  
Cold Cereal  
Yogurt

## Basic Buffet | \$20

Scrambled Eggs  
Bacon & Sausage  
Home Fries  
Croissants

## Centennial Buffet | \$25

Scrambled Eggs  
Bacon & Sausage  
Pancakes or French Toast  
Fruit Salad  
Breakfast Pastries  
Home Fries  
Cold Cereals

## *Plated Breakfast*

### Raftsmen | \$16

Scrambled Eggs  
Bacon & Sausage  
Home Fries  
Toast  
Fruit Garnish

### Oxford Blueberry Pancakes | \$14

Stack of Three Pancakes  
Bacon & Sausage  
Fresh Fruit Garnish

\*ADD TOAST + PRESERVES FOR \$4/PERSON

*\*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. All come with Starbucks Coffee & Fresh Tea.

## Yogurt Parfait Bar | \$12

Strawberry & Vanilla  
Yogurt Crunchy Granola  
Toasted Coconut  
Toasted Almonds  
Fresh Berries  
Strawberry Sauce

## Sweets from the Kitchen | \$9

Cinnamon Rolls  
Breakfast Pastries  
Croissants

## Duo of Dips | \$11

Herb Pita Toasts  
Assorted Crackers  
Classic Style Hummus  
Roasted Red Pepper Dip

## Build Your Own Trail Mix | \$8

Mini Pretzels  
Smarties  
Dried Fruit  
Mixed Nuts  
Granola

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

## *À la Carte*

Assorted Yogurt | **\$3/each**  
Fresh Muffins | **\$3.50/each**  
Breakfast Pastries | **\$4/each**  
Cookies | **\$2/each**  
Whole Fruit | **\$2/piece**  
Fruit Salad | **\$4/person**

## *Beverages*

Starbucks Coffee &  
Assorted Teas | **\$3.50/person**  
Sparkling Water | **\$3/bottle**  
Assorted Bottled Juices | **\$2.50/bottle**  
Assorted Soft Drinks | **\$3/bottle**  
Milk by the Glass | **\$3/each**





# Lunch

## *Plated Lunch*

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All come with Starbucks Coffee & Fresh Tea.

### Appetizers

- Garden Salad | \$6
- Mandarin Almond Salad | \$7
- Seafood Chowder | \$8
- Soup of the Day | \$6

### Entrées

- Baked Haddock with Lemon Dill | \$22
- Stuffed Chicken Supreme with Gravy | \$24
- Beef or Chicken Stir-Fry | \$22
- Honey Glazed Ham | \$22

### Desserts

- Carrot Cake | \$8
- NY Style Cheesecake | \$8
- Strawberry Shortcake | \$8
- Chocolate Brownie | \$8

## *Boxed Lunch*

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

### Build Your Own | \$16

CHOOSE FOUR ITEMS

- Deli Meat Sandwich | *Counts as two items*
- Granola Bar
- Fresh Whole Fruit
- Assorted Yogurt
- Cheese Slice
- Cookie
- Fresh Juice or Bottled Water

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

# Lunch

## Buffet Options

All come with Starbucks Coffee & Fresh Tea.

MINIMUM 30 PEOPLE

### Express Sandwich Buffet | \$20

FRESHLY MADE SANDWICHES ON A VARIETY OF BREADS & WRAPS:

Roast Beef  
Chicken Salad  
Egg Salad  
Black Forest Ham  
  
Garden Salad  
Assorted Pickle Tray  
Assorted Chips  
Assorted Cookies & Squares

### Deluxe Sandwich Buffet | \$24

FRESHLY MADE SANDWICHES ON A VARIETY OF BREADS & WRAPS:

Roast Turkey with Cranberry Mayo  
Curried Apple Chicken Salad  
Thai Chili Grilled Veggie Wraps  
BLT  
  
Pasta Salad  
Garden Salad  
One Soup of the Day (*One Cream or One Broth*)  
Assorted Cookies & Squares

### Build Your Own Stir-Fry | \$22

Rice Pilaf or Rice Noodles

CHOICE OF TWO PROTEINS

Chicken  
Beef  
Tofu

CHOICE OF TWO SAUCES  
OVER ASSORTED VEGETABLES

Honey Garlic  
Thai Chili  
Pineapple Curry

Assorted Cookies & Squares

### Italian Buffet | \$30

Caesar Salad  
Garden Salad  
Garlic Toast

CHOICE OF TWO MAINS

Three Cheese Vegetarian Lasagna  
Classic Meat Lasagna  
Spaghetti with Italian Meatballs

Assorted Cookies & Squares

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



# Dinner

## *Dinner Buffet*

All come with Starbucks Coffee & Fresh Tea.

**\$40** MINIMUM 30 PEOPLE

Fresh Baked Rolls | Chef's Fresh Seasonal Vegetables | Chef's Dessert Table

### Salads

SELECT FOUR

Pasta Salad  
Garden Salad  
Potato Salad  
Greek Salad  
Coleslaw  
Caesar Salad

### Starches

SELECT TWO

Creamy Mashed Potato  
Roasted Red Potatoes  
Garlic Mash Potatoes  
Veggie Rice Pilaf  
Baked Potato (with Green  
Onion & Sour Cream)

### Entrées

SELECT TWO

Bacon Wrapped Chicken with  
Red Pepper Cream Sauce  
Honey Glazed Ham  
Savoury Stuffed Chicken Supreme with Gravy  
Baked Haddock with Citrus Compound Butter  
Classic Turkey Dinner with Stuffing, Gravy  
& Cranberry Sauce

## *Plated Meals*

All come with Starbucks coffee & fresh tea. All mains served with chef's choice of starch & seasonal vegetables.

### Appetizers

Garden Salad  
Mandarin Almond Salad  
Spinach Salad  
Seafood Chowder  
Soup of the Day

### Desserts

Decadent Chocolate Brownie  
Oxford Wild Blueberry Cheesecake  
Carrot Cake  
Strawberry Shortcake

### Entrées

CHOICE OF ONE

Baked Haddock with Creamy Dill Sauce | **\$35**  
Classic Turkey Dinner with Savoury Stuffing,  
Gravy & Cranberry Sauce | **\$36**  
Bacon Wrapped Chicken with  
Roasted Red Pepper Cream Sauce | **\$41**  
Baked Salmon with Citrus Compound Butter | **\$44**  
Prime Rib Steak au Jus | **\$54**  
Savoury Stuffed Chicken Supreme with Gravy | **\$38**

\*Prices per person. Subject to tax and gratuities. \$2/person surcharge when below minimum.

# Reception

## Hors d'Oeuvres | PRICED BY THE DOZEN

### HOT

- Assorted Mini Quiches | **\$26**
- Bacon Wrapped Scallops | **\$36**
- Thai Spring Rolls | **\$22**
- BBQ Beef Meatballs | **\$28**
- Mushroom Caps with Aioli | **\$22**
- Spanakopita | **\$26**

### COLD

- Veg Skewer | **\$21**
- Smoked Salmon on Crostini | **\$28**
- Crab Pinwheels | **\$27**
- Bruschetta Bite on Crostini | **\$24**

## Platters

### CHEESE TRAY

*Selection of Domestic Cheeses, Trio of Crackers & Grapes*

- Small | serves 15-30 | **\$75**
- Medium | serves 30-50 | **\$140**
- Large | serves 50-80 | **\$225**
- Extra Large | serves 100+ | **\$475**

### FRUIT TRAY

*Served with a Yogurt Dip*

- Small | serves 15-30 | **\$53**
- Medium | serves 30-50 | **\$140**
- Large | serves 50-80 | **\$180**
- Extra Large | serves 100+ | **\$320**

### VEGETABLE TRAY

*Served with a Herb Ranch Dip*

- Small | serves 15-30 | **\$40**
- Medium | serves 30-50 | **\$90**
- Large | serves 50-80 | **\$140**
- Extra Large | serves 100+ | **\$225**

## Late Night Snacks

### POUTINE BAR

**\$9/person**

- French Fries
- Cheese Curds
- Green Onion
- Bacon Bits
- Gravy

### NACHO BAR

**\$16/person**

- Nachos
- Cheese Sauce
- Variety of Toppings

### MUNCHIE BAR

**\$18/person**

- Vegetable Tray
- French Fries
- Sweet Potato Fries
- Pickle Spears
- Onion Rings

### PIZZA

**\$27/pizza**

- Pepperoni
- Hawaiian
- Vegetarian
- The Works

*\*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.

*\*Subject to tax and gratuities.*

## Bar Set-Up

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

### PRICING

Domestic Beer | **\$6.50**

Imported Beer & Coolers | **\$7**

Domestic Wine 5 oz. | **\$7.25**

House Brands 1 oz. | **\$6.50**

*Captain Morgan White, Captain Morgan Spiced, Smirnoff, Beefeater, Canadian Club, Johnny Walker Red Label*

Assorted Liqueurs | **\$7.25**

Cocktails | **\$7.25**

Soft Drinks | **\$3**

Fruit Punch | **\$45/bowl**

Fruit Punch (with alcohol) | **\$95/bowl**

Sartori Prosecco | **\$32/bottle**

Veuve Clicquot | **\$200/bottle**

House Select Wines | **\$28/bottle**

White Wine

*Jackson-Triggs Chardonnay* | **\$33/bottle**

*Jackson-Triggs Sauvignon Blanc* | **\$33/bottle**

*Villa Mura Pinot Grigio* | **\$35/bottle**

*Woodbridge Chardonnay* | **\$41/bottle**

*Jost Tidal Bay* | **\$45/bottle**

*Kim Crawford Sauvignon Blanc* | **\$48/bottle**

Red Wine

*Jackson-Triggs Merlot* | **\$33/bottle**

*Jackson-Triggs Shiraz* | **\$33/bottle**

*Villa Mura Verona* | **\$39/bottle**

*Masi Campofiorin Ripasso* | **\$59/bottle**

*Kim Crawford Pinot Noir* | **\$56/bottle**

*Piedra Negra Malbec* | **\$42/bottle**

PRICES ARE SUBJECT TO CHANGE AS PER NB LIQUOR CONTROL COMMISSION.

# Terms & Conditions

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

All food and 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 in 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.

## **BANQUET ROOM GUIDELINES**

- Duct Tape: Strictly prohibited for use on site.
- Glitter: Prohibited from use on site.
- No affixing of any items to the walls without prior consent.
- All drapery must meet the appropriate fire-resistant rating.
- Control of in-house audio/video/lighting is exclusively managed by banquet staff.

## **CHOICE OF MENU**

One menu is required for all guests. Special dietary substitutions can be made upon prior request. Menu selection should be submitted at least two (2) weeks prior to your function.

## **GUARANTEED BILLING**

Guaranteed number is required by 12 noon, two 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 or cash, two (2) days 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 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.



# 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 will be billed to your account by the hotel.

## **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, contact the Catering Department for your requirements. 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 convenor for any function is help 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.