

Meetings & Events

Rodd Royalty



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Contact us

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PRICES IN EFFECT AS OF

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Meeting Rooms

Crowbush Room*

1,400 sq. ft. | UP TO 150 PEOPLE

Number of people per setup:

Theatre (150), Round (140), Classroom (75),
U-Shape (46), Boardroom (30), Reception (150)

Brudenell Room*

875 sq. ft. | UP TO 75 PEOPLE

Number of people per setup:

Theatre (75), Round (60), Classroom (45), U-
Shape (20), Boardroom (20), Reception (75)

Charlottetown Room

495 sq. ft. | UP TO 40 PEOPLE

Number of people per setup:

Theatre (40), Round (30), Classroom
(20), Boardroom (17), Reception (40)

Courtyard

5,031 sq. ft. | UP TO 400 PEOPLE

Number of people per setup:

Theatre (350), Round (350),
Classroom (200), Reception (400)

Winsloe Room

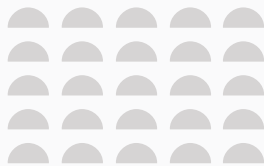
1,152 sq. ft. | UP TO 100 PEOPLE

Number of people per setup:

Theatre (100), Round (80), Classroom (50) U-
Shape (30), Boardroom (30), Reception (100)

*CROWBUSH AND BRUDENELL ROOMS
COMBINE TO HOLD 225 THEATRE OR
200 BANQUET

THEATRE SETUP



ROUND SETUP



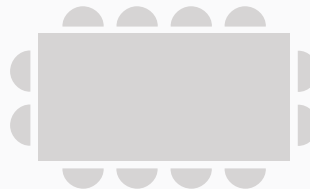
CLASSROOM SETUP



U-SHAPE SETUP



BOARDROOM SETUP





Meeting Rooms

Audio/Visual Equipment

Screen 14' **\$100**

Courtyard Only

Screen & LCD Projector **\$200**

Courtyard Only

Screen 6' & 8' **\$15**

LCD Projector **\$100**

Flip Charts **\$5/thereafter**

First One Complimentary

Microphones **\$15/additional**

N/A to Cordless Mics, First One Complimentary

Wireless Mic **\$50**

24-hour notice required

Audio Box for A/V **\$15**

Remote for Power Point **\$10**

Power Bars **\$2**

Breakfast

Breakfast Buffet | \$19.95

MINIMUM 25 PEOPLE
STYLE CHANGES DAILY

Scrambled Eggs - Quiche Style
Sausage
Beans
Yogurt
Hash Brown Potatoes
Chilled Chopped
Fruit
Fresh Baked Muffins
Pastries Toast Station
Waffle Station
Selection of Cereals
Butters & Preserves
Coffee & Tea

Continental Buffet | \$12.50

Fresh Baked Muffins
Fresh Baked Pastries
Yogurt
Preserves
Chilled Chopped
Fruit
Coffee & Tea

Enhancements

Add Bagels | **\$3/person**
Add Bacon | **\$3/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.

Morning Break | \$8.50

Yogurt

Pastries

Butter & Preserves

Coffee, Tea & Decaf Coffee

Afternoon Break | \$8

Selection of Cookies

Whole Fruit

Coffee, Tea & Decaf Coffee

Chilled Canned Pop

Healthy Break | \$8.50

Yogurt

Freshly Made Granola Bars

Oat Cakes

Coffee, Tea & Decaf Coffee

**Prices per person. Subject to tax and gratuities.
Multiple item discounts available.*

Snacks

Cookies | \$2/each

Whole Fruit | \$2/each

Muffins | \$2/each

Pastries | \$2/each

Yogurt | \$2/each

Brownies | \$3/each

Granola Bars | \$2/each

Beverages

Chilled Bottle Juice | \$2/bottle

Chilled Bottle Water | \$2/bottle

Chilled Canned Pop | \$3/can

Milk | \$2.25/person

Coffee & Tea | \$2.50/person

Lunch

Buffet Lunch

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

Soup & Sandwich Buffet | \$19.75

MINIMUM 18 PEOPLE

Choice of Soup

Assorted Sandwiches & Wraps | 1.5 per person

Assorted Sweets & Squares

Coffee, Tea & Decaf Coffee

*ADD \$2.00 PER GLUTEN FREE SANDWICH

Italian Buffet | \$22

MINIMUM 24 PEOPLE

Bring a little of Italy to your next event. Choose from a selection of pasta dishes and accompanied with Caesar salad and garlic bread. Finish with coffee, tea and decaf.

CHOOSE ONE OF THE FOLLOWING

Chicken Parmesan

Meat or Vegetable Lasagna

Spaghetti with Meatballs

*ADD A SECOND PASTA CHOICE TO YOUR ITALIAN BUFFET FOR \$6/PERSON

Capital Buffet | \$23.50

MINIMUM 24 PEOPLE

A traditional buffet style with all of the trimmings. Assorted rolls, coleslaw, macaroni salad, garlic mashed potato and steamed vegetables; your choice of one hot item and assorted desserts with coffee, tea and decaf.

CHOOSE ONE OF THE FOLLOWING

Roasted Pork Loin Shepherd's Pie

Grilled Chicken Breast
with Cream Mushroom Sauce

Glazed Baked Ham

*ADD A SECOND HOT ITEM TO YOUR CAPITAL BUFFET FOR \$4/PERSON

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

Dinner

Buffet Dinner

Accompanied with decadent starters, freshly baked rolls, a tempting array of desserts & sweets as well as coffee, tea & decaf.

\$39 MINIMUM 40 PEOPLE

Hot Dishes

SELECT ONE

Carved Roast Beef
(Top Sirloin Au Jus)

Smoked Glazed Ham
with Dijon Sauce

Grilled Chicken Breast with
Mushroom Cream Sauce
Roast Turkey Dinner with
Homemade Stuffing

ADD \$4/PERSON FOR A
SECOND HOT DISH

Potato

SELECT ONE

Roasted Herb Potatoes

Garlic Mashed Potatoes

Baked Potatoes

Rice Pilaf

Salads & Sides

Garden Salad with Assorted Dressing

Coleslaw

Macaroni Salad

Steamed Vegetables

Freshly Baked Pan Rolls

Chef's Choice of Dessert

Coffee, Tea & Decaf Coffee

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



Reception

Hors d'Oeuvres **\$30**

PLEASE CHOOSE FROM THE FOLLOWING

- Vegetable Kabobs (*Marinated Tomatoes, Olives, Cucumber, Bocconcini*)
- Tomato Bruschetta on Toasted Crostini
- Chilled Shrimp Cocktail (*with Chef's Cocktail Sauce*)
- Mini Vegetable Quiche
- Mini Spanakopita
- Chicken Wings (*BBQ, Honey Garlic, Salt and Pepper, Hot, Medium*)
- Pulled Pork Sliders (*Honey and Balsamic*)
- BBQ Meatballs
- Bacon Wrapped Scallops (*Brandy Maple Glaze*)
- Coconut Breaded Shrimp/Shrimp Tempura
- Chicken Kabobs (*with Thai Hot Curry*)
- Beef Satay Kabobs (*with Spicy Peanut Sauce*)

PRICED PER DOZEN.
ALL HORS D'OEUVRES SERVED
BUFFET STYLE.

Additional Items

Add one or more of the following to your special event.

Finger Sandwiches | *Based on 1.5/person*
\$8.50/person

Vegetable Tray & Dip

5 people \$30	30 people \$150
10 people \$55	40 people \$200
20 people \$100	50 people \$250

Cheese & Cracker Tray

5 people \$35	30 people \$150
10 people \$60	40 people \$200
20 people \$100	50 people \$250

Fresh Fruit Tray

5 people \$35	30 people \$180
10 people \$65	40 people \$240
20 people \$120	50 people \$300

Grazing Board

ASSORTED CHEESE, MEAT & CRACKERS

5 people \$40	30 people \$180
10 people \$65	40 people \$240
20 people \$120	50 people \$300

**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.

PRICING

Domestic Beer | **\$6.50**

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

Domestic Wine 5 oz. | **\$8**

House Brands 1 oz. | **\$7.50**

Captain Morgan White, Captain Morgan Spiced, Smirnoff, Beefeater, Forty Creek, Johnny Walker Red Label

Assorted Liqueurs | **\$7.25**

Cocktails | **\$7.50**

Soft Drinks | **\$3**

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

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

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

**Subject to tax and gratuities.*

Events

Our event professionals will help you create an amazing custom event for your group, including entertainment and local Island cuisine.



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, well brand spirits 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.

All the Hospitality suite requirements (i.e. glassware, dishes or silverware) are processed through our catering office and billed accordingly.

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. Menu selection should be submitted at least two (2) weeks prior to your function. Special dietary substitutes can be made upon prior request, but surcharges may be applied depending on items and numbers.

GUARANTEED BILLING

Guaranteed number is required 1 week 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, which is also subject to HST.

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 rental prices quoted will be honoured. Meal and beverage 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 10pm to 3am. 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 fee as per tariff No. 8 of the Copyright of Canada. This amount will be billed to your account by the hotel.

- With Dancing 63.49 + tax
- Without Dancing \$31.72 + tax

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 \$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.