


Rodd
HOTELS & RESORTS

Meeting & Events

Rodd Charlottetown



RODD CHARLOTTETOWN
75 KENT ST, CHARLOTTETOWN, PE

RODDVACATIONS.COM

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PRICES IN EFFECT AS OF

January 2025

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

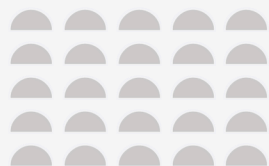
1,080 sq. ft. | UP TO 100 PEOPLE

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

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

Signature Buffet | \$21

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 | \$15

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

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

The Traditional | \$17

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 | \$17.50

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 | \$14

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 | **\$4/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

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

Boxed Breakfast | \$16

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

Boxed Lunch

OPTION 1 | \$22

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

OPTION 2 | \$24

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 | \$32

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 | \$27

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 | \$27

CHOOSE TWO | \$32

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

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
- Vegetable Plate | \$20

Set Lunches

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 | \$26

- House Salad
- Baked Haddock

Option 2 | \$27

- Cream of Mushroom Soup
- Roast Pork

Option 3 | \$36

- Tomato Juice
- Roast Beef

Option 4 | \$26

- Vegetable Soup
- Chicken Chasseur

Option 5 | \$26

- Tomato Juice
- Stuffed Savory Chicken

Option 6 | \$38

- 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 | \$42 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 | \$37
- Roast Chicken Supreme Roccifeller | \$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 | \$9
- 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

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

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):

- 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.