

Meetings & Events

Rodd Miramichi River



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Contact us

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Catering Office

Food & Beverage Office

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Dustin Buba

Executive Chef

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PRICES IN EFFECT AS OF

January 2026

Room Rentals

Cains/Sevogle

3,000 sq. ft.

Theatre, Round, Classroom, U-Shape, Boardroom, Reception

Sevogle

1,800 sq. ft.

Theatre, Round, Classroom, U-Shape, Boardroom, Reception

Cains

1,200 sq. ft.

Theatre, Round, Classroom, U-Shape, Boardroom, Reception

Southwest Miramichi

520 sq. ft.

Theatre, Round, Classroom, U-Shape, Boardroom, Reception

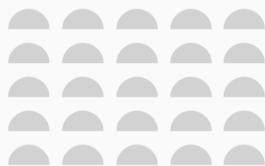
Northwest Miramichi

520 sq. ft.

Theatre, Round, Classroom, U-Shape, Boardroom, Reception

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 15 PEOPLE

Continental Buffet | \$20

Fresh Muffins
Croissants Breakfast
Pastries Whole Fruit
Cold Cereal
Yogurt
Preserves

Basic Buffet | \$22

Scrambled Eggs
Bacon & Sausage
Home Fries
Croissants
Whole Fruits

Centennial Buffet | \$27

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

Plated Breakfast

Raftsmen | \$20

Scrambled Eggs
Cheese & Chives
Bacon or Sausage
Home Fries
Toast
Fruit Garnish
Grilled Tomato

Good Morning Rodd | \$22

Stack of Three Pancakes
Bacon or 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 | \$12

Corn Chips
Herb Pita Toasts
Crackers
Classic Style Hummus
Roasted Red Pepper Dip
Carrots, Celery & Cucumber Sticks

Build Your Own Trail Mix | \$8

Mini Pretzels
Smarties
Dried Fruit
Mixed Nuts
Granola

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

Water Station | \$12/person

Lemon Water
Lime Water
Berries Water
Mint Water
Orange Kiwi Water

Hot Chocolate Bar | \$15/person

Assorted Chocolate
Assorted Flavoured Shots
Assorted Garnishes

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
Chips | \$3/each
Chocolate Bar | \$2.50/each
Granola Bar | \$3/each

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

All come with Starbucks Coffee & Fresh Tea.

Appetizers

Garden Salad | \$6

Caesar Salad | \$9

Seafood Chowder | \$8

Soup of the Day | \$6

Entrées

All Entrees will be served with seasonal vegetables and chefs' choice of potato.

Baked Haddock with Butter Dill Sauce | \$27

Stuffed Chicken Supreme with Gravy | \$37

Beef, Chicken or Tofu Stir-Fry | \$22 

Honey Glazed Pork Loin | \$35 

Seafood Pasta | \$28

Desserts

Carrot Cake | \$10 

NY Style Cheesecake | \$10

Strawberry Shortcake | \$10 

Chocolate Brownie | \$10

Boxed Lunch

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

 Vegan  Gluten Free

*Prices per person. Subject to tax and gratuities.

Lunch

Buffet Options

All come with Starbucks Coffee & Fresh Tea.

MINIMUM 25 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
Pastrami Sauerkraut Sandwich
Thai Chili Grilled Veggie Wraps
BLT
Pasta Salad
Garden Salad
One Soup of the Day (*One Cream or One Broth*)
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

Taco Buffet | \$21

CHOICE OF TWO

Fish
Pulled Pork
Pulled Chicken
Ground Beef

Chilli
Lettuce
Tomatoes
Cheese
Sour Cream
Salsa
Nacho Salad or Bean Corn Salad

DESSERT

Cookies & Squares

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

Dinner

Dinner Buffet

All come with Starbucks Coffee & Fresh Tea.

\$56 MINIMUM 25 PEOPLE

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

Salads

SELECT FOUR

Pasta Salad
Garden Salad
Potato Salad
Greek Salad
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

Chicken with Creamy Mushroom Sauce
(Halal Available)
Honey Glazed Ham
Savoury Stuffed Chicken Supreme with Gravy
Baked Haddock with Butter Dill Sauce
Braised beef brisket with Peppercorn Jus



Plated Meals

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

Appetizers

Garden Salad
Caesar Salad
Greek 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 Butter Dill Sauce | **\$41**
Herb Roasted Pork Tenderloin | **\$45**
Chicken with Creamy Mushroom Sauce (Halal Available) | **\$44**
Baked Salmon with Butter Dill Sauce | **\$51**
Beef Striploin Steak au Jus | **\$54**
Savoury Stuffed Chicken Supreme with Gravy | **\$50**

 Vegan  Gluten Free

Reception

Hors d'Oeuvres | PRICED BY THE DOZEN

HOT

Bacon Wrapped Scallops | **\$36**

Thai Spring Rolls | **\$22**

BBQ Beef Meatballs | **\$28**

Mushroom Caps with Aioli | **\$22**

Spanakopita | **\$26**

Chicken Wings | **\$**

COLD

Veg Skewer | **\$21**

Smoked Salmon on Crostini | **\$28**

Crab Pinwheels | **\$27**

Bruschetta Bite on Crostini | **\$24**

Bruschetta on potato peel

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**

CHARCUTORIE TRAY

Small | serves 15-30 | **\$85**

Medium | serves 30-50 | **\$165**

Large | serves 50-80 | **\$330**

Extra Large | serves 100+ | **\$650**

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

*ADD GARLIC FINGERS FOR AN EXTRA \$10
REGULAR PRICE \$20

TACO

\$21/person

Chilli con carne

Tortilla Chip (GF)

Guacamole

Lettuce

Refried Beans

Salsa Verde

Cheese

(GF) *Gluten Free*

**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, three 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.

All buffet have minimum guest ordered, please insure you are aware of the extra charge if minimum not met.

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.

72 hours notice for weather related cancellation.

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. Per Bartender.

Additional bar service fee: If you request Bar service to be set up and operated in a separate location outside of one regular bar area, an additional fee will apply to cover extra staffing, equipment, set up and takedown.

SPECIAL SECURITY

Security will be needed if a Cash Bar or Host Bar is requested, and arrangements will be made at an additional charge.

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, and glasses, 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.