



# *Meetings & Events*

## Rodd Brudenell River



RODD BRUDENELL RIVER RESORT  
86 DEWARS LANE, GEORGETOWN ROYALTY, PE

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

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PRICES IN EFFECT AS OF

January 2026

# Room Rentals

## Cardigan Room

625 sq. ft. | UP TO 50 PEOPLE

*Number of people per setup:*

Theatre (50), Round (40), Classroom (30),  
U-Shape (20), Boardroom (20), Reception (50)

## Montague Room

1,260 sq. ft. | UP TO 100 PEOPLE

*Number of people per setup:*

Theatre (100), Round (80), Classroom (30), U-  
Shape (25), Boardroom (30), Reception (100)

## Georgetown Room

1,088 sq. ft. | UP TO 100 PEOPLE

*Number of people per setup:*

Theatre (100), Round (85), Classroom (45), U-  
Shape (20), Boardroom (30), Reception (100)

## Roseneath Room

771 sq. ft. | UP TO 60 PEOPLE

*Number of people per setup:*

Theatre (60), Round (50), Classroom (25), U-  
Shape (20), Boardroom (35), Reception (60)

## Brudenell Room

1,118 sq. ft. | UP TO 100 PEOPLE

*Number of people per setup:*

Theatre (100), Round (90), Classroom (50), U-  
Shape (25), Boardroom (30), Reception (100)

## Dundarave Room

1,118 sq. ft. | UP TO 100 PEOPLE

*Number of people per setup:*

Theatre (100), Round (90), Classroom (50), U-  
Shape (25), Boardroom (30), Reception (100)

\*MONTAGUE/GEORGETOWN ROOMS COMBINE

\*BRUDENELL/DUNDARAVE ROOMS COMBINE

THEATRE SETUP



ROUND SETUP



CLASSROOM SETUP



U-SHAPE SETUP



BOARDROOM SETUP







# Room Rentals

## Audio/Visual Equipment

*Screen 6'* **\$35**

*Screen 8'* **\$50**

*7.5 x 10 Draped Screen* **\$180**

*LCD Projector & 8' Screen* **\$250**

*44" TV & DVD Comfort* **\$165**

*Monitor* **\$75**

*Polycom* **\$130**

*Lapel Microphone* **\$65**

*Flip Charts* **\$15/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.

### Continental Buffet | \$19

Assorted Muffins and Pastries  
Butter & Preserves  
Fresh Cut Fruit & Whole Fruit  
House Made Granola

### Spa Breakfast | \$28

Selection of Muffins  
House Made Granola & Yogurt  
Parfait Bar  
Domestic Cheese Tray  
Fresh Cut Fruit Tray  
Chia Pudding

### Executive Continental | \$23

Pastries  
Selection of Muffins  
Hot Porridge Served with Blueberries  
Butter & Preserves  
Bagels & Cream Cheese  
Assorted Fruit Yogurts  
Fresh Cut Fruit Tray & Whole Fruit

### Duffers Buffet | \$26

MINIMUM 30 PEOPLE

Toast Station with Butter & Preserves  
Scrambled Eggs with Chives & Cheese  
Home Fries  
Bacon & Breakfast Sausage

### Rise 'N Shine Buffet | \$30

MINIMUM 30 PEOPLE

Pitchers of Chilled Orange & Apple Juice  
Danish Pastries  
Toast Station with Butter & Preserves  
Fresh Cut Fruit Tray  
Scrambled Eggs  
Home Fries  
French Toast with Seasonal Berry Sauce  
Bacon & Breakfast Sausage  
Chocolate Chia Pudding

### *Breakfast Buffet Enhancements*

Individual Yogurts | \$5/person  
Fresh Cut Fruit | \$10/person  
Eggs Benedict | \$10/person  
Buttermilk Pancakes with Maple Syrup | \$11/person  
Assorted Cold Cereals & Milk | \$7/person  
Hot Oatmeal with Brown Sugar & Milk | \$7/person  
Bagels & Cream Cheese | \$6/person  
Fresh Baked Breakfast Pastries | 2/person | \$6/person  
Selection of Fresh Whole Fruit | \$3/person  
Omelette Station | Minimum 30 people | \$15/person  
Granola, Yogurt & Berry Parfait Bar | \$10/person  
Add Cheese & Green Onion for Eggs | \$3/person  
Scrambled Tofu Breakfast Burrito | Vegan Option | \$12/person

## *Plated Breakfast*

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

### Brudenell Breakfast | \$27

Whole Wheat Toast with Butter & Preserves  
Scrambled Eggs  
Bacon & Breakfast Sausage  
Home Fries  
Fresh Cut Fruit & Whole Fruit

### Dundarave Breakfast | \$28

Eggs Benedict  
Fresh Cut Fruit  
Home Fries

\*Prices per person. Subject to tax and gratuities. If number is below the minimum a surcharge of \$7/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.*

## Morning Break | \$7

Freshly Baked Muffins  
Coffee, Tea & Decaf

## Afternoon Break | \$8.25

Assorted Jumbo Cookies | 2/person  
Coffee, Tea & Decaf

## Pastries & Sweets

Assorted Fresh Baked Pastries | \$28/dozen  
Freshly Baked Muffins | \$40/dozen  
Cinnamon Rolls | \$40/dozen  
Jumbo Cookies | \$32/dozen

## Beverages

Bottled Juices | \$4/bottle  
Apple, Orange, Fruit Punch, Iced Tea  
Bottled Water | 591 ml | \$5/bottle  
Perrier | 330 ml | \$5/bottle  
Bottled Soft Drinks | \$4/bottle  
Coffee, Tea & Decaf | \$4/person

## Lighter Side

Assorted Fruit Yogurts | \$4/each  
Whole Fresh Fruit Basket | \$3/piece  
Fresh Vegetable Crudit  & Dip | \$7/person  
Assorted Cheese & Crackers  
2 oz./person | \$12/person  
Sliced Fresh Fruit Tray | \$9/person  
Fresh Fruit Kabobs with Yogurt Dip | \$10/person

## Special Meeting Breaks

### HEALTH BREAK | \$17

Chilled Juices  
Granola Bars  
Fresh Cut Fruit  
Assorted Fruit Yogurts  
Coffee & Tea

### BAKE SHOP BREAK | \$17

Cinnamon Rolls  
Blueberry Scones  
Selection of Pastries & Muffins  
Butter & Preserves  
Coffee & Tea

### CANDY BAR | \$21

An Assortment of  
Candies & Sweets  
Jelly Beans  
Chocolate Peanuts & Raisins  
Mini Chocolate Bars  
Assorted Penny Candies  
Jellies & Toffees  
Coffee & Tea

### AFTERNOON COOLER | \$19

Sliced Watermelon  
Assorted Ice Cream Novelties  
Fresh Made Iced Coffee & Iced Tea

*\*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.

### Pasta Buffet Bar | \$31

MINIMUM 30 PEOPLE

*Bring a little bit of Italy to your next event. Choose from a selection of pasta dishes and accompany with Caesar salad, tossed salad and garlic bread. Finish with an assortment of bakery fresh desserts and coffee, tea & decaf.*

CHOOSE ONE OF THE FOLLOWING

Classic Meat Lasagna

Penne with Italian Sausage, Peppers & Mushrooms in a Zesty Tomato Sauce\*

Rotini with Chicken & Basil Pesto Cream\*

Spaghetti with Tomato Meat Sauce\*

Roasted Vegetable Lasagna

Cheese Ravioli with Mushroom Sauce

Chicken Alfredo\*

\*CHEF-ATTENDED LIVE COOKING STATION

ADD A SECOND PASTA CHOICE TO YOUR PASTA BUFFET FOR \$7/PERSON

### Hot Buffet Luncheon | \$36

MINIMUM 30 PEOPLE

*A traditional buffet with all the trimmings. Fresh baked rolls, garden salad, pasta salad, and your choice of hot item. Served with an array of desserts, coffee, tea & decaf.*

CHOOSE ONE OF THE FOLLOWING

Baked Salmon with Lemon & Fresh Herb Cream, served with Roasted PEI Potato & Fresh Seasonal Vegetable

Fresh Atlantic Seafood Bake

Chicken or Paneer Masala served with Garlic Flatbread

Chicken Parmesan with Marinara Sauce

Maple Glazed Roast Pork Loin Topped with an Apple Dijon Jus with Mashed PEI Potato & Seasonal Vegetable

\*ADDITIONAL HOT ITEM \$7/PERSON, SOUP DU JOUR \$5.50, SEAFOOD CHOWDER \$10.50

*\*Prices per person. Subject to tax and gratuities. If number is below the minimum a surcharge of \$7/person will apply.*



# Lunch

## *Express Luncheon Buffets*

Our Express Luncheon Buffets feature a delicious selection of freshly prepared dishes, perfect for a satisfying meal. Ideal for working lunches, these buffets offer a variety of options, ensuring a fulfilling dining experience for your group.

### Chef's Deli | \$31

MINIMUM 20 PEOPLE

Assorted Deli Meats  
Chicken  
Egg & Tuna Salad  
Cheddar & Swiss Cheese Slices  
Selection of Sliced Breads  
Condiments  
Fresh Garden Salad or Soup of the Day  
Vegetable Crudit  Tray with Dip  
Assorted Sweet Tray  
Coffee, Tea & Decaf

\*GLUTEN FREE SANDWICHES MUST BE  
PRE-ORDERED AND ARE SUBJECT TO  
A \$2 SURCHARGE PER SANDWICH

### Sandwedge Buffet | \$31

Assorted Deli Fresh Wraps & Sandwiches  
*Based on 1.5 sandwiches per person*  
Fresh Garden Salad or Soup of the Day  
Red Skin Potato Salad  
Assorted Sweet Tray  
Coffee, Tea & Decaf

### *Enhancements*

Assorted Soft Drinks | **\$4/each**  
Soup du Jour | **\$7/person**  
Seafood Chowder | **\$14/person**

### BBQ Lunch | \$30

MINIMUM 20 PEOPLE

Two of our Chefs' Fresh Seasonal Salads  
Beef Burger  
Hot Dogs  
Cheese Slices  
Hotdog and Hamburger Buns  
Condiments (Ketchup, Mustard, Relish, Mayo)  
Lettuce & Sliced Tomato  
Assorted Sweet Tray  
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

## To-Go

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

### Golfer's Boxed Lunch | \$25

Freshly Made Sandwich  
Bottled Juice  
Potato Chips  
Fresh Fruit & Jumbo  
Cookie

PLEASE CHOOSE UP TO THREE OF THE FOLLOWING FOR YOUR SANDWICHES:

Turkey & Swiss | Ham & Cheddar | Chicken Ranch  
Chicken Salad | Roast Beef | Roasted Vegetable Hummus

\*GLUTEN FREE SANDWICHES ARE AVAILABLE FOR A SURCHARGE OF \$2/EACH

## Plated Lunch Suggestions

A two course lunch will consist of an entrée & either an appetizer or dessert. A three course lunch will consist of an appetizer, entrée & dessert.

### Appetizers

SELECT ONE

Asian Style Beef Salad  
Garden Salad  
Mandarin Almond Salad  
Soup du Jour  
Seafood Chowder | **add \$12/person**

### Desserts

SELECT ONE

Oxford Blueberry Crisp  
Lemon Meringue Pie  
Chocolate or Strawberry Mousse  
Blueberry Bread Pudding with Spiced Rum Caramel  
Chocolate Torte

### Entrées

SELECT ONE

Baked Chicken Supreme with Tarragon Veloute | 2 course **\$33** | 3 course **\$36**  
Baked Atlantic Salmon with Orange Fennel Cream | 2 course **\$40** | 3 course **\$43**  
Pan-Seared Atlantic Salmon on a Crunchy Green Apple & Fennel Salad | 2 course **\$40** | 3 course **\$43**  
PEI Beef Tips with Roasted Potatoes | 2 course **\$34** | 3 course **\$39**  
Baked Atlantic Cod with Cilantro Lime Butter | 2 course **\$33** | 3 course **\$35**  
Stir Fry Noodle with Ginger Orange Pork | 2 course **\$32** | 3 course **\$35**  
PEI Lobster Roll with Garden Salad | **Market Price**

*\*Prices per person. Subject to tax and gratuities. Should you wish to offer an alternate choice of entrée to your guests, you may do so at a \$6/person surcharge.*

# Dinner

## *Plated Dinner*

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

### Starters

SELECT ONE

Potato Leek Soup  
Cream of Wild Mushroom Soup  
Roasted Butternut Squash & Pear Soup with  
Herbed Crème Fraiche  
Fresh Garden Salad with Seasonal Vegetables &  
Chef's Dressing  
Spinach, Mushroom, Red Onion & Dried Cranberry  
Salad with Honey Lemon Dressing  
Asian Zucchini Noodle Salad with  
Sweet Rice Wine Vinaigrette  
Roasted Pepper Salad with Feta, Pine Nuts, & Basil

### Custom Starters

ADDITIONAL \$6/PERSON

*\*substitute any regular starter  
for one of the following*

Cold Smoked Atlantic Salmon with Capers, Shaved Red  
Onion & Bread Crisps, drizzled with Fresh Herb Aioli  
Lobster Risotto Balls with Red Pepper Remoulade  
Brudenell's Creamy Homemade Chowder

### Entrées

SELECT ONE

Chicken Supreme with Wild Mushroom Demi Glaze | **\$53**  
Maple Glazed Roast Pork Loin with Fresh Apple Dijon Jus | **\$49**  
Seared Pork Tenderloin with Oxford Blueberry Demi Glaze | **\$49**  
Atlantic Salmon with Orange Fennel Cream | **\$55**  
Brie & Bacon Stuffed Chicken Breast with Red Pepper Cream Sauce | **\$54**  
Turkey Dinner with Savory Stuffing, Cranberry Sauce & Turkey Gravy | **\$58**  
Mixed Grill of Jumbo Shrimp, Sea Scallop, Beef Tenderloin Medallion with Herb Beurre Blanc | **\$77**  
7oz Beef Tenderloin with a Red Wine Demi-Glaze | *served medium* | **\$85**  
Traditional PEI Lobster Dinner 1lb PEI Lobster with Potato Salad & Coleslaw | *served cold* | **Market Price**

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

*Should you wish to offer and alternate choice of entrée to your guests, you may do so at a \$6 per person surcharge.*

### Desserts

SELECT ONE

Blueberry Bread Pudding  
with Spiced Rum Sauce  
Cranberry Apple or Blueberry Crisp  
Carrot Cake with Cream Cheese Icing  
Strawberry & Grand Marnier Shortcake  
Chocolate Torte

### Custom Desserts

SELECT ONE

ADDITIONAL \$6/PERSON

*\*substitute any regular dessert  
for one of the following*

New York Style Cheesecake with Strawberry,  
Raspberry or Blueberry Sauce  
Dark Chocolate Mousse with Fresh Raspberry Coulis

# Dinner

## *Bountiful Buffet*

*A classic buffet that all of your guests will enjoy. Accompanied with decadent starters, freshly baked rolls, a tempting array of desserts & sweets, coffee, tea & decaf. Pricing is based upon choice of carved item.*

MINIMUM 30 PEOPLE

## Starters

PEI Mussels Steamed in White Wine, Herbs & Garlic

Artisanal Greens Salad

Two of our Chef's Fresh Seasonal Salads

Pickle Tray

Chef's Choice of Starch & Fresh Seasonal Vegetables

## Hot Dishes

SELECT ONE

Baked Chicken Supreme, Mushroom Cream Sauce & Parmesan Cheese

Baked Atlantic Salmon Filet with Fresh Herb Veloute

Fresh Atlantic Seafood Bake in a White Wine, Fennel & Fresh Herb Cream

BBQ Chicken with Our Smoky Mango Chipotle BBQ Sauce

Meat Lasagna

Roasted Vegetable Lasagna

ADD EXTRA HOT DISH FOR \$10/PERSON

## Carving Station

SELECT ONE

Slow Roasted Canadian Beef & Port Demi-Glaze | **\$62**

Honey Glazed Bone-In Ham & Pineapple Sauce | **\$52**

Maple Glazed Roast Pork Loin with Apple & Red Onion Chutney | **\$52**

AAA Prime Rib with Wild Mushroom Demi-Glaze | **\$81**

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

# Dinner

## *Island Harvest Buffet*

*From farm-to-table and sea-to-table, this buffet pleases all of the Island senses. Accompanied with decadent starters, freshly baked rolls, a tempting array of desserts & sweets as well as coffee, tea & decaf.*

**\$50** MINIMUM 30 PEOPLE

### Starters

PEI Mussels Steamed in White Wine, Herbs & Garlic

Artisanal Greens Salad

Two of our Chef's Fresh Seasonal Salads

Chef's Choice of Starch & Fresh Seasonal Vegetables

### Hot Dishes

SELECT ONE

Carved PEI Beef & Mushroom Gravy

Carved Ham with Apple Mustard Jus

Baked Chicken Supreme, Mushroom Cream Sauce & Parmesan Cheese

Baked Atlantic Salmon Filet with Fresh Herb Veloute

Fresh Atlantic Seafood Bake in a White Wine, Fennel & Fresh Herb Cream

BBQ Chicken with Our Smoky Mango Chipotle BBQ Sauce

Stir-Fry Lo Mein Noodles with Vegetables & Hoisin Sauce

Meat Lasagna

Roasted Vegetable Lasagna

\*ADD A SECOND HOT DISH FOR \$10/ITEM

### *Buffet Enhancements*

Maritime Smoked & Pickled Seafood Bar | **\$22**

*A tempting array of smoked & pickled seafood*

Brudenell Seafood Chowder | **\$14**

Soup du Jour | **\$10**

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





# Dinner

## *Summertime Barbeques*

*The best way to celebrate any occasion during the summer is with a classic barbeque. BBQ selections are served directly off the grill & are accompanied with baked potatoes, vegetables & dip, a tempting array of pies & sweets, tea, coffee & decaf.*

MINIMUM 30 PEOPLE

### Starters

Freshly Baked Rolls & Butter  
PEI Mussels Steamed in White Wine, Herbs & Garlic  
Artisanal Greens Salad  
Two of our Chef's Seasonal Salads  
Pickle Tray

### From the BBQ

SELECT ONE

Chicken Breast with Mango Chipotle BBQ Sauce | **\$47**

6 oz. AAA New York Steak | **\$54**

8 oz. AAA New York Steak | **\$58**

House Smoked Baby Back Ribs | **\$53**

Fresh Atlantic Salmon Filet  
with Lemon Herb Butter | **\$55**

Seafood Brochettes | *Scallop, shrimp, salmon* | **\$51**

8 oz. Pork Chop | **\$49**

PEI Beef Burgers & Italian Sausages w/ Fixings | **\$39**

### BBQ Enhancements

Maritime Seafood Platter | **\$22/person**

Brudenell Seafood Chowder | **\$14/person**

Seasonal Boiled Fresh Sweet Corn  
with Assorted Butters | **\$5/person**

Ice Cream Sundae Bar | **\$12/person**

PLEASE NOTE THAT WE ARE UNABLE TO  
GUARANTEE PRICING FOR MORE THAN 30 DAYS

*\*Prices per person. Subject to tax and gratuities. If number is below the minimum a surcharge of \$10/person will apply.*



# Dinner

## *Traditional Lobster Boil*

A traditional PEI lobster boil is the best way to add a special touch to your next event.

**\$43** + the market cost of lobster

### Market Price

MINIMUM 30 PEOPLE

Freshly Baked Rolls & Butter

PEI Mussels Steamed in White Wine, Herbs & Garlic

Artisanal Greens Salad

Red Skinned Island Potato Salad

Coleslaw & Pasta Salad

Atlantic Lobster Fresh from the Sea

*Cracked with your choice of any size you desire*

Pickle Tray

Assortment of Pies & Sweets

Tea, Coffee & Decaf

### *Lobster Enhancements*

Maritime Seafood Platter | **\$22/person**

Brudenell Seafood Chowder | **\$14/person**

Seasonal Boiled Fresh Sweet Corn  
with Assorted Flavoured Butters | **\$6/person**

PLEASE NOTE THAT WE ARE  
UNABLE TO GUARANTEE PRICING  
FOR MORE THAN 30 DAYS

*\*Prices per person. Subject to tax and gratuities. If number is below the minimum a surcharge of \$10/person will apply.*



# Reception

## *Reception Stations*

The below items offer your guests a variety of foods to sample and provide a great opportunity for your delegates to network.

### **JUMBO SHRIMP MIRROR | 200 pieces | \$1,050**

Succulent jumbo shrimp displayed on a watermelon stand. Variety of dips: traditional cocktail sauce creamy cucumber & dill remoulade lemon pepper aioli.

### **CARVED WHISKEY & MAPLE GLAZE PORK LOIN | \$530**

*Serves approximately 30 people.*

Whiskey & maple syrup basted whole roasted pork loin with apple compote & red onion relish and fresh house made buns.

### **MEXICAN FEAST | \$530**

*Serves approximately 25-30 people.*

An assortment of house made dips & salsa with fresh & crispy tortillas.

### **FARMERS MARKET | \$1,975**

*Serves approximately 30-40 people.*

Barbequed Peppercorn Salmon

Ginger Lime Prawn & Scallop Brochettes

Mini Beef Medallions with Homemade Red Onion Marmalade

Grilled Chicken Skewers Brushed with Toasted Sesame

Marinated Lamb Brochette with Fresh Mint & Cucumber Salsa

Grilled Vegetable Brochettes with Seasoned Extra Virgin Olive Oil

Assorted Breads, Pickles & Relishes

### **PEI STAND-UP RECEPTION | \$125/PERSON**

*Minimum 20 People*

#### **Brudenell Bully Oyster Bar**

*Served with a variety of condiments*

#### **Chowder Station**

*Mussel & corn chowder & our lobster & tomato chowder*

#### **Pepper Crusted Whole Roasted PEI Beef Striploin**

*Served with mini ciabatta buns & condiments*

#### **Dessert Bar**

*A tempting array of desserts from our bakeshop*

### **PEI MASHED POTATO BAR | \$19/PERSON**

*Minimum of 25 people.*

Mashed PEI Red-skinned, Russet & Yukon Gold potatoes with a variety of toppings including baby shrimp, bacon lardons, Island cheddar cheese, blue cheese, shiitake demi-glaze & asiago cream sauce. Also available as a Stand-Up Reception.

*\*Subject to tax and gratuities.*

# Reception

## Hors d'Oeuvres

### HOT

- Chef's Signature Meatballs | **\$38**
- Mini Thai Spring Rolls | **\$34**
- Spanakopita with Tzatziki Sauce | **\$34**
- BBQ Pork Skewers | **\$34**
- Wild Mushroom Risotto Balls | **\$34**
- Skewered Garlic Jumbo Shrimp | **\$43**
- Bacon Wrapped Scallops | **\$49**
- Moroccan Chicken Skewers with Mint Yogurt | **\$38**
- Mini Chicken & Biscuit Sliders | **\$34**
- Pulled Pork Crustini | **\$34**

### COLD

- Bruschetta | **\$39**
- Antipasto Skewers | **\$39**
- Crab Salad in Cucumber Timbales | **\$39**
- Smoked Salmon with Herbed Cream Cheese on Cucumber | **\$49**
- Surf & Turf Canapé | **\$39**
- Lobster Salad on Baguette Crisps | **\$52**
- Fresh Oyster Shooters with Lemoncello, Moonshine or Sambuca | **\$52**
- Prosciutto Wrapped Melon | **\$39**
- Marinated Watermelon & Feta | **\$39**

ALL HORS D'OEUVRES ARE SOLD BY THE DOZEN, MINIMUM OF THREE DOZEN PER ORDER.

## Trays & Specialties

Fresh Brudenell Bully Oyster Bar | **\$5.25/each**  
Minimum 6 dozen

Steamed Island Blue Mussels | **\$15/pound**  
Minimum 10lbs

Fresh Vegetable Crudit  & Dip | **\$7/person**

Sliced Fresh Fruit Tray | **\$9/person**

Assorted Cheese & Crackers | **\$10/person**

2 oz. per person

Fresh Fruit Kabobs with Yogurt Dip | **\$10/person**

Finger Sandwiches | **\$10.50/person**  
3 pieces per person

Tri-colour Wraps | **\$13/person**

*\*Subject to tax and gratuities.*

## Dry Snacks

Pretzels | **\$8/basket**

Potato Chips | **\$8/basket**

Nacho Chips & Salsa | **\$12/basket**

Assorted Mixed Nuts | **\$29/basket**

## Late Night Snacks

With all of the dancing and excitement of your wedding, light snacks are a must for your guests.

16" Homemade Pizza | **\$36/each**

The Works

Meat Lovers

Vegetarian

Hawaiian

Poutine Bar | **\$13/person**

MINIMUM 25 PEOPLE

Fries

Cheese Curds

Green Onion

Gravy

Nacho Bar | **\$14/person**

MINIMUM 25 PEOPLE

Nacho Chips

Cheese Sauce

Jalape os

Sour Cream & Salsa

Taco Bar | **\$15/person**

MINIMUM 50 PEOPLE

Soft tortilla and corn tortilla chips

Beef Taco meat

Mild salsa

Sour cream

Guacamole

Cheddar cheese

Corn and black bean salsa

Pickled red onion and radish

Shredded lettuce

Pico De Gallo



# 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.

### HOST BAR PRICING

Domestic Beer | **\$7.40**  
Imported Beer & Coolers | **\$8.26**  
Domestic Wine 6 oz. | **\$8.26**  
House Brands 1 oz. | **\$7.40**  
Premium Brands 1 oz. | **\$8.26**  
Soft Drinks | **\$2.60**  
Fruit Juices | **\$2.60**  
Mineral Water | **\$4.35**

## 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.

### CASH BAR PRICING

Domestic Beer | **\$8.50**  
Imported Beer & Coolers | **\$9.50**  
Domestic Wine 6 oz. | **\$9.50**  
House Brands 1 oz. | **\$8.50**  
Premium Brands 1 oz. | **\$9.50**  
Soft Drinks | **\$3**  
Fruit Juices | **\$3**  
Mineral Water | **\$5**

## 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  
PEI LIQUOR CONTROL COMMISSION

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

## Hospitality Room

Should you wish to entertain your guests in the comforts of a smaller room, we can provide the following.

## Hospitality Package

One | **\$175**

30 PEOPLE

20 Rock Glasses  
20 Beer Glasses  
20 Wine Glasses  
Shot Glass

### Condiments & Garnishes:

Lemons & Limes, Salt, Pepper,  
Tabasco, Worcestershire

Orange Juice & Clamato Juice

2 Bottles of Cola  
2 Bottles of Diet Cola  
2 Bottles of 7-Up  
1 Bottle of Ginger Ale  
1 Bottle of Tonic  
1 Bottle of Club Soda  
Cocktail Napkins  
2 Bus Pans of Ice

## Hospitality Package Two | **\$250**

50 PEOPLE

40 Rock Glasses  
40 Beer Glasses  
40 Wine Glasses  
Shot Glass

### Condiments & Garnishes

Lemons & Limes, Salt, Pepper,  
Tabasco, Worcestershire

2 Orange Juice & 2 Clamato Juice

4 Bottles of Cola  
2 Bottles of Diet Cola  
2 Bottles of 7-Up  
2 Bottles of Ginger Ale  
2 Bottles of Tonic  
2 Bottles of Club Soda  
Cocktail Napkins  
3 Bus Pans of Ice

### ADDITIONAL ITEMS

Dozen Wine, Beer or Rock Glasses | **\$12**  
Bus Pan of Ice | **\$12**

### BARTENDER CHARGE

Should your group require a bartender, there will be a charge of **\$35/hour** for a minimum of four hours.



# Events

## *Fire in the Kitchen*

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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.*

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.

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 resort 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 four (4) 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 fourteen (14) days prior to your event. All charges are based on the guarantee and the actual number of meals served above the guarantee. The resort 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 & 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 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 10pm to 3am. Security will be arranged by the resort 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 resort will not be responsible for damage or loss to any personal property or equipment left in the resort, prior to, during or after the function.

## **SIGNAGE**

It must be of a professional nature, and is restricted to certain areas of the resort. Authorization must be obtained prior to the function from the catering department.

## **TRADE SHOW & DISPLAY BOOTHS**

The resort can provide tables, skirts, extension cords, etc. Additional charges will apply.