

Rodd
HOTELS & RESORTS

Wedding Packages

Rodd Grand Yarmouth



RODD GRAND YARMOUTH
417 MAIN STREET, YARMOUTH, NS

RODDVACATIONS.COM

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PRICES IN EFFECT AS OF

November 2023

Congrats

“

It's your special day and we want to be a part of it. From selecting the perfect ceremony space to selecting the most delectable menu, there's no job too big or too small for our dedicated team. Let us make a vow to you, we will ensure your day is nothing less than extraordinary. ”

Leigh Forrest
General Manager

Just for You

A wedding often includes many different events like the rehearsal dinner, ceremony, reception... Even a next day brunch. At Rodd Grand Yarmouth, you can have the added convenience of having everything in the same location.

When booking with us, we assist each wedding couple with the set-up of their banquet room including white table linens & napkins, glassware, cutlery & china, gift table, cake table, guest book table, and a raised head table¹.

ALSO INCLUDED

Complimentary standard hotel room for the wedding couple²

Room rates for guest room block

Dance floor

Table number stands

Floor seating plan stand (easel)

¹ Subject to meeting space selected.

² One complimentary standard room will be supplied with a minimum attendance of 100 guests. For wireless or lapel microphones there is an additional fee.

Dinner

Plated Dinner

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

SELECT ONE

- Roast Turkey with Savoury Dressing | **\$35**
- Roast Chicken Supreme with Cream of Mushroom Sauce | **\$38**
- Herb Parmesan Crusted Chicken | **\$35**
- Atlantic Salmon with Orange Beurre Blanc | **\$40**
- Atlantic Salmon with Honey Garlic Sauce | **\$40**
- Roast Pork Loin with Apple Cinnamon Chutney | **\$42**
- Roasted Sirloin with Red Wine Sauce | **\$45**
- Panko Baked Haddock in a Garlic Herb Sauce | **\$36**
- Haddock with Lobster Sauce | **\$45**
- Roast Prime Rib au Jus | **\$53**
- Fresh Lobster | **Market Price**
- Vegetarian Stir-Fry | **\$30**

Starters

SELECT ONE

- Roasted Beetroot Salad with Romaine, Red Onion, Blue Berries, Feta and Balsamic Vinaigrette.
- Caesar Salad with Romaine, Bacon Bits, Croutons, Parmesan and Caesar Dressing
- Summer Berry Salad of Mixed Leaves, Fresh Berries, Goats Cheese and Raspberry Vinaigrette

- Haddock Chowder
- Broccoli Cheddar Soup
- Cream Of Butternut Squash Soup
- Shrimp Cocktail | *Additional \$8 PP*
- Seafood Chowder | *Additional \$8pp*

Starches

SELECT ONE

- Whipped Potatoes
- Twice baked Potato
- Grilled Polenta
- Creamy Risotto
- Roast Fingerling Potatoes
- Basmati Rice Pilaf

Desserts

- Baked Cheesecake with Salted Caramel and Bananas
- Baked Cheesecake with your Strawberry Compote
- Apple Crisp with Whipped Cream
- Brownie with Chocolate Sauce and Vanilla Ice Cream
- Vanilla Panna Cotta with Blue Berry Compote
- Triple Chocolate Mousse Cake
- Carrot Cake with Cheese Frosting
- Coconut Pie
- Blueberry Grunt

*Prices per person. Subject to tax and gratuities. For choice of a second entrée, add \$5 to your highest selection.

Dinner

Bountiful Buffet

A classic buffet that all of your guests will enjoy.
Accompanied with coffee, tea & decaf.

\$40 MINIMUM 40 PEOPLE

Starters

Pasta Salad
Garden Salad
Potato Salad
Broccoli Salad
Caesar Salad
Coleslaw
Relish Tray
Market Vegetables
Fresh Rolls
Assorted Desserts

Starch

SELECT ONE

Whipped Potato
Garlic Mashed Potato
Oven Roasted Potato
Rice Pilaf
Long Grain Wild Rice

Entrées

SELECT ONE

Carved Roast Beef with Horseradish & Demi Glaze
Roast Turkey Dinner with Savoury Dressing & Fixings
Bacon Wrapped Chicken Supreme with Roasted Red Pepper Sauce
Honey Baked Ham
Fresh Atlantic Haddock Bites with Garlic Aioli
Haddock Florentine with Lobster Cheese Sauce
Vegetarian Stir Fry (Add Chicken or Beef for \$5/person)
Lasagna

*ADD NOVA SCOTIA SEAFOOD CHOWDER FOR \$10/PERSON

*Prices per person. Subject to tax and gratuities.
For choice of a second entrée, add \$6/person.



Reception

Hors D'oeuvres

PRICES ARE PER DOZEN

- Coconut Shrimp with Thai Chili Mayo | **\$29**
- Smoked Salmon & Cream Cheese, red onion and capers on whole wheat bread | **\$32**
- Buffalo Chicken Wings | **\$24**
- Breaded Digby Scallops | **\$32**
- Deep Fried Haddock Bites | **\$28**
- Chicken Satay with Thai Peanut Sauce | **\$29.50**
- Bacon Wrapped Scallops | **\$36**
- Lobster Mac & Cheese Bites | **\$32**
- Mini Bruschetta | **\$23**
- Mini Spring Rolls | **\$24**
- Brown Sugar Rubbed Pork Riblets | **\$36**

Late Night Snacks

Late night snacks are a must for your guests. With self serve stations, guests can create their favourite snack to their personal taste.

Homemade 16" Pizza | **\$30/pizza**

Meat Lovers

Vegetarian

The Works

Hawaiian

Sliders & Mini Sandwiched | **\$35/dozen**

Cheeseburger Sliders

Mini Pulled Pork Sandwiches

Mini Chicken Clubs

Mini Philly Cheese Steaks

Build Your Own Poutine Bar | **\$130**

SERVES 20-25 PEOPLE

Fries

Mozzarella Cheese

Homemade Bacon Bits

Gravy

Build Your Own Nacho Bar | **\$140**

SERVES 20-25 PEOPLE

Nacho Chips

Cheese Sauce

Jalapeños

Black Olives

Sour Cream & Salsa

Potato Bar | **\$8/person**

Smoked Salmon Bar | **\$10/person**

Shaved Onion

Peppers

Capers

Assorted Breads

Potato Skins | **\$7/person**

Cheese

Green Onions

Bacon Bits

Sour Cream

*Subject to tax and gratuities.

Reception

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**

Assorted Sandwiches

SERVED ON A VARIETY OF BREAD & WRAPS

\$10/person

Egg Salad
Tuna Salad
Chicken Salad
Honey Baked Ham & Cheese
Roast Beef

Specialty Sandwiches

\$16/person

Smoked Salmon & Asparagus
Cucumber & Dill
Cherry Cheesecake
Herbed Strawberry
Italian Caprese

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**

Dry Snacks

Buttered Popcorn | **\$3.25/basket**
Potato Chips | **\$4.50/basket**
Pretzels | **\$4.50/basket**
Party Mix | **\$5.25/basket**
Peanuts | **\$5.25/basket**

Enhancements

Gluten Free Sandwich | **\$2/person**
Cold Lobster Sandwich | **\$21/person**

**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.

PRICES ARE SUBJECT TO CHANGE AS PER NOVA SCOTIA LIQUOR CONTROL COMMISSION

Host Bar Pricing

Domestic Beer | **\$6**
Imported Beer & Coolers | **\$6.50**
Domestic Wine 6 oz. | **\$7.75**

House Brands 1 oz. | **\$6**
Captain Morgan White, Spiced & Dark, Smirnoff, Beefeater, Black Velvet, Johnny Walker Red Label

Premium Brands 1 oz. | **\$6.50**
Assorted Liqueurs | **\$6.50**
Cocktails | **\$6.50**
Draft Beer | **\$6.50**

WINES

Domestic Glass | **\$7.25**

WHITE TABLE WINES | 750ml

Baron Phillippe de Rothschild Chardonnay | **\$38.99**
Woodbridge Sauvignon Blanc | 750ml | **\$38.99**
Jackson Triggs Pinot Grigio | 750ml | **\$29.99**

RED TABLE WINES | 750ml

Baron Phillippe de Rothschild Pinot Noir | **\$38.99**
Woodbridge Cabernet Sauvignon | 750ml | **\$38.99**
Jackson Triggs Merlot | 750ml | **\$29.99**

PUNCH

Fruit Punch | **\$45**
Fruit Punch with Alcohol | **\$90**

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

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.

Items listed in our wedding packages 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.

Wedding gifts dropped off at the hotel prior to and during reception are the sole responsibility of the Bridal Party.

Gift card box should be enclosed and is the sole responsibility of the Bridal Party. It is suggested that a guest is responsible for the removal of the gift card box prior to the dance starting.

All gifts must be removed from the reception area by close of the dance and cannot be stored in any function room at the hotel.

Centerpieces, cake-cutting knife, picture display flowers, seating board and any other decorations belonging to the Bridal Party must be collected by the close of the dance or special arrangements can be made to pick up the next day. Please inquire with the catering department. The hotel is not responsible for the safe guarding of these items.

CHOICE OF MENU

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

GUARANTEED BILLING

Guaranteed number is required by noon, two (2) 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, cash or credit card two (2) days prior to your event. 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 minimum of four (4) hours.

SPECIAL SECURITY

Arrangements will be made for security 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:Without Dancing

- 1-100 People \$44.13 + tax • 1-100 People \$22.06 + tax
- 101-300 People \$63.49 + tax • 101-300 People \$31.72 + tax
- 301-500 People \$132.39 + tax • 301-500 People \$66.19 + tax
- 500 Plus \$187.55 + tax • 500 Plus \$93.78 + tax

*Above numbers are based on function room capacity. These amounts will be billed to your account by the hotel. 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:Without Dancing:

- 1-100 People \$18.51 + tax • 1-100 People \$9.25 + tax
- 101-300 People \$26.63 + tax • 101-300 People \$13.30 + tax
- 301-500 People \$55.52 + tax • 301-500 People \$27.76 + tax
- 500 Plus \$78.66 +tax • 500 Plus \$39.33 + tax

DAMAGES

Rodd Hotels & Resorts reserves the right to inspect and control private functions. Liability for damages to the premises will be charged accordingly. The convenor 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.

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.

All function room prices quoted will be honoured. Meal prices quoted before six months in advance are subject to change up to a maximum of 10%.

SIGNAGE

Nothing can be fixed to walls or ceilings without the prior approval by the Catering Department.