

  
HOTELS & RESORTS

# *Wedding Packages*

## Rodd Miramichi River



RODD MIRAMICHI RIVER  
1809 WATER STREET, MIRAMICHI, NB

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

2

Contact Us

3

Toast to  
the Wedding

4

Dinner

5

Reception

6

Plated Meal

7,8

Terms &  
Conditions

# Contact us

☎ +1 (506) 773-3111

Toll Free: +1 (800) 565-7633

## Lisa-Marie Beauchesne

General Manager

✉ [lmbeauchesne@roddvacations.com](mailto:lmbeauchesne@roddvacations.com)

## Rob MacPherson

Regional Sales Manager – New Brunswick

✉ [rmacpherson@roddvacations.com](mailto:rmacpherson@roddvacations.com)

☎ (506) 285-5550

## Catering Office

Food & Beverage Office

✉ [miramichicatering@roddvacations.com](mailto:miramichicatering@roddvacations.com)

## Jason Pelley

Head Chef

✉ [jpelley@roddvacations.com](mailto:jpelley@roddvacations.com)

PRICES IN EFFECT AS OF

*January 2024*

## *Congrats*

“  
We are delighted that you are considering us as the place to celebrate your wedding reception. Our wedding planners are specialists with significant experience in all aspects of wedding planning. Their connections throughout the Maritimes will help bring everything together for your own unique magical wedding. It is our pleasure to provide you with the assistance, guidance and support you and your partners desire to achieve a truly magical wedding.”

***Lisa-Marie Beauchesne***

General Manager

## *Toast to the Wedding*

A wedding often includes many different events like the rehearsal dinner, ceremony, reception...even a next day brunch. At Rodd Miramichi, 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, glassware, cutlery & china, gift table, cake table, guest book table and a raised head table.

### ALSO INCLUDED

*Complimentary standard hotel room for the wedding couple on the wedding night\**

*Room rates for guest room block*

*Complimentary public address system with lectern and microphone*

*Table number stands*

*Floor seating plan stand (easel)*

*\*One complimentary standard room will be supplied with a minimum of 100 guests for meal.*

# Dinner

## *Dinner Buffet #1* | \$49 MINIMUM 30 PEOPLE

Served with Starbucks Coffee & Fresh Tea | Assorted Cakes & Squares

### Salads

SELECT THREE

Caesar Salad  
Garden Salad  
Broccoli Salad  
Potato Salad  
Pasta Salad  
Coleslaw

### Sides

SELECT THREE

Garlic Mashed Potatoes  
Rice Pilaf  
Seasonal Vegetables Root  
Vegetable Medley Baby  
Red Potatoes

### Mains

SELECT TWO

Baked Haddock with Lemon Herb Butter  
Chicken Supreme with Pesto Cream  
Pork Loin with Maple Balsamic  
Roast Beef with Red Wine Demi Glace  
Vegetarian Lasagna

## *Dinner Buffet #2* | \$65 MINIMUM 30 PEOPLE

Served with Starbucks Coffee & Fresh Tea | Assorted Cakes & Squares

### Salads

SELECT FOUR

Ceaser Salad  
Garden Salad  
Mandarin & Almond Salad  
Greek Salad  
Broccoli Salad  
Potato Salad  
Pasta Salad  
Coleslaw

### Sides

SELECT FOUR

Roasted Red Mashed Potatoes  
Broccoli & Cheese Gratinée  
Garlic Mashed Potatoes  
Rice Pilaf  
Root Vegetable Medley  
Baby Red Potatoes  
Roasted vegetables of the day

### Mains

SELECT TWO

Salmon with Lemon and Herb Cream Sauce  
Stuffed Chicken Supreme with  
with Savory Dressing  
Pork Loin with Maple Balsamic  
Striploin with Red Wine Demi Glace  
Vegetarian Lasagna

*\*Prices per person. Subject to tax and gratuities. \$3/person surcharge when below minimum.*

# Reception

## Canapés | \$28/DOZEN

### HOT

- Assorted Mini Quiches
- Sausage Rolls
- Vegetarian Spring Rolls
- Brie with Raspberry en Croûte
- Swedish Meatballs
- Spanakopita

### COLD

- Crab Pinwheels
- Smoked Salmon Crostini
- Prosciutto-Wrapped Melon Skewers
- Bruschetta
- Vegetable skewers

## 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 | **\$190**

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**

## Late Night Snacks

### POUTINE BAR

**\$9/person**

French Fries  
Cheese Curds  
Green Onion  
Bacon Bits  
Gravy

### NACHO BAR

**\$13/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

*\*Subject to tax and gratuities.*

# Plated Meal

---

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

## Soup or Salad

Garden Salad  
Caesar Salad  
Beef Barley  
Tomato Bisque

## Mains

Pork Loin with Maple Balsamic | **\$44**  
Salmon with Lemon Herb Cream | **\$54**  
Striploin with Red Wine Demi Glace | **\$70**  
Stuffed Chicken Supreme with  
with Savory Stuffing | **\$48**

## Desserts

Oxford Wild Blueberry Cheesecake  
Strawberry Shortcake  
Decadent Chocolate Brownie  
Wild Berry Cake

*\*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 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 on our wedding menu 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.

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 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, two working days prior to your event. All charges are based on the guarantee, or the actual number of meals served above the guarantee.

## **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.

Minimum amount of food purchased **\$4,000.00**, subject to tax and gratuity.

Must guarantee a **minimum of 15 guestrooms** with a minimum stay length of two nights.

All food and beverage items sold are subject to applicable government taxes and a 18% gratuity.

All function room prices quoted will be honoured. Meal and beverage prices quoted before six months in advance are subject to change.

## **CANCELLATION CHARGE**

If the event 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.

# Terms & Conditions

## **SPECIAL SECURITY**

Security will be needed, and arrangements will be made at an additional charge. Please contact the Catering Department.

## **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

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

These amounts will be billed to your account by the hotel.

## **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.