

Wedding Packages

Rodd Royalty



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Contact us

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PRICES IN EFFECT AS OF

January 2024

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. ”

Julie Parker

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 Royalty, you can have the added convenience of having everything in the same hotel.

When booking with us, we assist each wedding couple with the set-up of their banquet room including white or black floor length 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 couple

Room rates for guest room block

(Please contact front desk to arrange this option)

Complimentary public address system with lectern and microphone²

Dance floor

Table number stands

Floor seating plan stand (easel)

Complimentary sparkling wine for the wedding couple

Personalized congratulations on our outdoor sign

¹Subject to meeting space selected.

²A public address system with lectern and microphone will be supplied for the banquet room. For wireless or lapel microphones there is an additional fee.

Reception

Hors d'Oeuvres **\$30**

PLEASE CHOOSE FROM THE FOLLOWING

- Vegetable Kabobs (*Marinated Tomatoes, Olives, Cucumber, Bocconcini*)
- Tomato Bruschetta on Toasted Crostini
- Chilled Shrimp Cocktail (*with Chef's Cocktail Sauce*)
- Mini Vegetable Quiche
- Mini Spanakopita
- Chicken Wings (*BBQ, Honey Garlic, Salt and Pepper, Hot, Medium*)
- Pulled Pork Sliders (*Honey and Balsamic*)
- BBQ Meatballs
- Bacon Wrapped Scallops (*Brandy Maple Glaze*)
- Coconut Breaded Shrimp/Shrimp Tempura
- Chicken Kabobs (*with Thai Hot Curry*)
- Beef Satay Kabobs (*with Spicy Peanut Sauce*)

PRICED PER DOZEN.
ALL HORS D'OEUVRES SERVED
BUFFET STYLE.

Additional Items

Add one or more of the following to
your special event.

Finger Sandwiches | *Based on 1.5/person*
\$8.50/person

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

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

**Subject to tax and gratuities.*

Dinner

Buffet Dinner

Accompanied with decadent starters, freshly baked rolls, a tempting array of desserts & sweets as well as coffee, tea & decaf.

\$39 MINIMUM 40 PEOPLE

Hot Dishes

SELECT ONE

Carved Roast Beef
(Top Sirloin Au Jus)

Smoked Glazed Ham
with Dijon Sauce

Grilled Chicken Breast with
Mushroom Cream Sauce
Roast Turkey Dinner with
Homemade Stuffing

ADD \$4/PERSON FOR A
SECOND HOT DISH

Potato

SELECT ONE

Roasted Herb Potatoes

Garlic Mashed Potatoes

Baked Potatoes

Rice Pilaf

Salads & Sides

Garden Salad with Assorted Dressing

Coleslaw

Macaroni Salad

Steamed Vegetables

Freshly Baked Pan Rolls

Chef's Choice of Dessert

Coffee, Tea & Decaf Coffee

**Prices per 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.

PRICING

Domestic Beer | **\$6.50**

Imported Beer & Coolers | **\$7.00**

Domestic Wine 5 oz. | **\$7.25**

House Brands 1 oz. | **\$7.50**

Captain Morgan White, Captain Morgan Spiced, Smirnoff, Beefeater, Forty Creek, 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**

PRICES ARE SUBJECT TO CHANGE AS PER
PEI LIQUOR CONTROL COMMISSION.

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

Rentals

Archway **\$100**

Low Level Ceiling Decor **\$100**

Chair Covers **\$2.50/each**

White or Black Options

ADD ON FEATURE

In our courtyard, in association with Pater Audio, we offer the rental of a professional 14x14 large screen and LCD projector with surround sound to show your guests some of your captured moments in the form of a slide show for a fee of \$275.00 plus applicable taxes.

Terms & Conditions

To ensure a well organized event, we ask that you review the following catering policies.

All food and beverage 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.

The hotel reserves the right to provide an alternative function room for the group should the numbers of guests attending the function differ from the original number.

Wedding gifts dropped off at hotel prior to and during reception are the sole responsibility of the wedding party. Gift card box should be enclosed with a lock and is the sole responsibility of the wedding 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.

Center pieces, cake-cutting knife, picture display, flowers, seating board and any other decorations belonging to the wedding party must be collected by the close of the dance. It is suggested the wedding party make this a guest responsibility. The hotel is not responsible for the safe guarding of these items.

CHOICE OF MENU

One menu is required for all guests. Special dietary substitutions can be made upon prior request and may be subject to a surcharge. Menu selection should be submitted at least two (2) weeks prior to your function.

GUARANTEED BILLING

Guaranteed number is required by 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. All food and beverage items sold are subject to applicable government taxes and a 18% gratuity.

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.

- \$500 rental fee for wedding ceremonies.
- \$800 rental fee for The Courtyard for wedding receptions.
- \$800 rental fee for the Lower Level Function rooms for wedding receptions.
- \$1200 rental fee for the Lower Level Function & Courtyard space for wedding receptions.

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 function 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.

Terms & Conditions

BAR CHARGES

Should the minimum consumption on a cash or host bar be less than \$500.00 net of taxes, a charge of \$35 per hour (minimum 4 hours) will be made for the bartender.

Provincial Liquor Laws do not allow guests to bring their own alcohol or permit any sale or consumption of alcoholic beverages after 1AM. All entertainment should cease at that time in order to clear function rooms by 1:30AM.

SPECIAL SECURITY

All dances require security from 10PM - 3AM. Security will be arranged by the hotel and billed to the client.

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.

- 1-100 People with dancing \$41.13 + GST
- 101-300 People with dancing \$59.17 + GST
- 1-100 People without dancing \$20.56 + GST
- 101-300 People without dancing \$29.56 + GST

**Above numbers based on function room capacity*

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

LIVE BANDS ARE NOT PERMITTED IN THE COURTYARD DUE TO IMPACT ON GUESTROOMS.

Rodd Royalty reserves the right to control the volume of a disc jockey/band.

DAMAGES

Rodd Hotels & Resorts reserves the right to inspect and control private functions. Liability for damage to the premises will be charged accordingly. The wedding couple would be held responsible for any damages incurred by their guests on their behalf. The hotel will not be responsible for damage or loss to any personal property or equipment left at the hotel, prior to, during or after the function.

SIGNAGE

Signage 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.

Nothing can be affixed to the walls or ceilings without the prior approval by the catering department. If approval is given and damages occur, term "Damages" will apply.