

Rodd  
HOTELS & RESORTS

# *Wedding Packages*

## Rodd Grand Yarmouth



RODD GRAND YARMOUTH  
417 MAIN STREET, YARMOUTH, NS

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

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# Contact us

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PRICES IN EFFECT AS OF

January 2025

# 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 table<sup>1</sup>.

## ALSO INCLUDED

*Complimentary standard hotel room for the wedding couple<sup>2</sup>*

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*Room rates for guest room block*

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*Dance floor*

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*Table number stands*

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*Floor seating plan stand (easel)*

<sup>1</sup> Subject to meeting space selected.

<sup>2</sup> 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*

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

*Cheeseburger Sliders*

*Mini Pulled Pork Sandwiches*

*Mini Chicken Clubs*

*Mini Philly Cheese Steaks*

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

SERVES 20-25 PEOPLE

*Fries*

*Mozzarella Cheese*

*Homemade Bacon Bits*

*Gravy*

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

SERVES 20-25 PEOPLE

*Nacho Chips*

*Cheese Sauce*

*Jalapeños*

*Black Olives*

*Sour Cream & Salsa*

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

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

*Shaved Onion*

*Peppers*

*Capers*

*Assorted Breads*

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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 cakes may only be dropped off the day of the wedding reception, unless other arrangements are made with the Food & Beverage Department.

Wedding gifts dropped off at hotel prior to and during reception are the sole responsibility of the Bridal Party. 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. Rodd Grand Yarmouth is not responsible for the safe guarding of these items

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.

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 arrangements made for pick up the next day. Please inquire with the catering department. The Rodd Grand Yarmouth is not responsible for the safeguarding of these items.

For liability purposes, along with health and safety standards, all food and beverage consumed on the property must be prepared and sold through our licensed facilities. Items listed on our Banquet Menus are only suggestions, and by no means the only items available through our facilities. We would be pleased to prepare a customized menu for your group suited to your occasion and budget.

Wedding ceremonies can be held on site. A fee of \$400.00 plus applicable taxes will be added to the room rental fee. If you wish to set up the day before the wedding, there is a room rental fee of \$450.00 plus tax.

Skirting and lights for the head table, gift table, cake table, and guestbook table can be arranged at an additional cost of \$50 plus tax

We reserve the right to control the volume of all musical entertainment. Music must be discontinued at 12:30am. The room must be cleared and closed by 1:00am.

## **CHOICE OF MENU**

One menu is required for all guests. Special dietary substitutes can be made upon prior request, surcharges may be applied. We strongly recommend two weeks prior to the event an estimate to the number of guests attending be given. **Menu selection should be submitted at least one (1) month prior to your function.**

Special dietary substitutions can be made, **but must be done at least 72 hours prior to the wedding date.**

## **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 (15% GST) and a 18% gratuity.

# Terms & Conditions

## 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

Bar set-up includes a bartender, domestic & imported beer, coolers, house wine, rum, rye, vodka, gin, scotch, mixes and condiments. The set up and service of the bartender are complimentary if sales meet or exceed \$700.00 net per function. If sales are less than \$700 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 will be made for security at an additional charge. Please contact the Catering Department.

The Rodd Grand Hotel will discontinue service to patrons who violate the principles of responsible alcohol consumption and reserves the right to, at its own discretion, remove disruptive guests who may pose a threat to guests or property from the premises.

Upon arrival to the facility, any guest who appears to be intoxicated will be denied access to the event. Alcoholic beverages will not be sold or served to any person who is visibly intoxicated. Once a guest has been identified as exhibiting signs of possible intoxication, facility staff members are required to stop alcoholic service to the guest immediately and will facilitate the removal of the guest from the event space. Please see section 61 of the Nova Scotia Liquor Control Act.

If a guest is a minor (under the age of 19), they will not be served any alcoholic beverages and may not be present in the licensed event spaces past 10:00pm

## 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 Board of Canada on May 26, 2012, any event with music either live or recorded is subject to the following fees as per tariff No.5 of the Copyright of Canada: [www.resound.ca](http://www.resound.ca). Please note that the following fees plus applicable taxes are charged based on room capacity and not the number of people attending:

- 1-100 people without dancing: \$9.25 + tax
- 101-300 people without dancing: \$13.30 + tax
- 1-100 people with dancing: \$18.51 + tax
- 101-300 people with dancing \$26.63 + tax

Under the copyright of Canada and in accordance with SOCAN (the association responsible for the copyrights of live and recorded music) any event with music, either live or recorded, is subject to the following fees as per tariff No.8 of the copyright of Canada. Please note that the following fees plus applicable taxes are charged based on room capacity and not the number of people attending: This amount will be billed to your account by the hotel.

- 1-100 people without dancing: \$22.06 + tax
- 101-300 people without dancing: \$31.72 + tax
- 301-500 people without dancing: \$ 66.19 + tax
- Over 500 people without dancing \$93.78 + tax
- 1-100 people with dancing: \$41.13 + tax
- 101-300 people with dancing: \$63.49 + tax
- 301-500 people with dancing \$132.39 + tax

# Terms & Conditions

## **DAMAGES**

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

- There are to be no fog machines, sparklers or any other items that produce an abundance amount of smoke as these set off the fire alarms.

## **SIGNAGE**

Nothing can be affixed to walls or ceilings without prior approval by the Food & Beverage Department. Also, there will be no confetti or glitter on the tables as it is hard on cleaning equipment.