


HOTELS & RESORTS

Wedding Packages

Rodd Miramichi River



RODD MIRAMICHI RIVER
1809 WATER STREET, MIRAMICHI, NB

RODDVACATIONS.COM

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Contact us

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Catering Office

| Food & Beverage Office

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Dustin Buba

| Executive Chef

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PRICES IN EFFECT AS OF

January 2025

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

Salads

SELECT THREE

Caesar Salad
Garden Salad
Potato Salad
Pasta Salad
Coleslaw

Sides

SELECT THREE

Garlic Mashed Potatoes
Rice Pilaf
Seasonal Vegetables
Roasted Sweet Potato &
Green Beans
Red Potatoes

Mains

SELECT TWO

Baked Haddock with Butter Dill Sauce
Stuffed Chicken Supreme with Gravy
Pork Loin with Peppercorn Jus
Braised Brisket with Demi-Glace
Vegetable Pesto Penne with Sun-Dried Tomatoes
and Parm Cheese - *Vegan Option Available*

Dinner Buffet #2

\$65 MINIMUM 30 PEOPLE

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

Salads

SELECT FOUR

Ceaser Salad
Garden Salad
Almond Salad
Greek Salad
Potato Salad
Pasta Salad
Coleslaw

Sides

SELECT FOUR

Roasted Red Mashed Potatoes
Creamy Bacon Broccoli
Garlic Mashed Potatoes
Rice Pilaf
Seasonal Vegetables
Baby Red Potatoes
Roasted Sweet Potato & Green
Beans

Mains

SELECT TWO

Salmon with Butter Dill Sauce
Stuffed Chicken Supreme with
with Savory Dressing
Honey Glazed Pork Loin with Peppercorn Jus
Striploin with Red Wine Demi Glace
Vegetable Pesto Penne with Sun-Dried Tomatoes
and Parm Cheese - *Vegan Option Available*

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

Reception

Hor's d oeuvres | \$28/DOZEN

HOT

- Assorted Mini Quiches
- Bacon Wrapped Scallops
- Vegetarian Spring Rolls
- Brie with Raspberry en Croûte
- BBQ 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
Potato Leek
Tomato Bisque

Mains

Herb Roasted Pork Tenderloin with
Peppercorn Jus | **\$42**
Salmon with Butter Dill Sauce | **\$52**
Striploin with Red Wine Demi-Glace | **\$56**
Stuffed Chicken Supreme with
with Savory Stuffing | **\$51**

Desserts

Oxford Wild Blueberry Cheesecake
Strawberry Shortcake 
Decadent Chocolate Brownie
Mousse au Chocolat

 *Gluten Free*

**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.