



Wedding Packages

Rodd Brudenell River



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Contact us

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PRICES IN EFFECT AS OF

January 2026

Just for You

A wedding often includes many different events like the rehearsal dinner, ceremony, reception... Even a next day brunch. At Rodd Brudenell, 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

Complimentary public address system with lectern and microphone³

Dance floor

Table number stands

Floor seating plan stand (easel)

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.

Keith Samuel
General Manager

Outdoor Ceremony Amenities

The use of the Riverside Bowling Green is available for your wedding ceremony. The plush green grass and the beautiful setting overlooking the Brudenell River is ideal for an outdoor wedding at a cost of \$1,750.

We are pleased to offer the following amenities when you book an outdoor ceremony.

Table & chair for signing the wedding certificate

150 white folding chairs for guests

Wedding archway

Use of your reception space in the case of inclement weather, provided the ceremony ends 2 1/2 hours prior to the beginning of the meal

Chair slipcovers may be another option to further enhance the decor of your ceremony or meal. These are available for a cost of \$5.00 per chair.

¹Subject to meeting space selected.

²One complimentary standard room will be supplied upon meeting the minimum guestroom block and food purchase requirements.

³A public address system with lectern and microphone will be supplied for the banquet room. For wireless or lapel microphones there is an additional fee.

Dinner

Buffet

A classic buffet that all of your guests will enjoy. Accompanied with decadent starters, freshly baked rolls, a tempting array of desserts & sweets, coffee, tea & decaf. Pricing is based upon choice of carved item.

MINIMUM 30 PEOPLE

Starters

PEI Mussels Steamed in White Wine, Herbs & Garlic
Fresh Garden Salad
Two of our Chef's Fresh Seasonal Salads
Pickle & Olive Tray
Chef's Choice of Starch & Fresh Seasonal Vegetables

Enhancements

SELECT ONE

Maritime Seafood Platter | **\$22**
A tempting array of smoked and pickled seafood
Brudenell Seafood Chowder | **\$14**
Soup du Jour | **\$10**

Hot Dishes

SELECT ONE

Baked Chicken Supreme, Mushroom Cream Sauce & Parmesan Cheese
Baked Atlantic Salmon Filet with Fresh Herb Veloute
Fresh Atlantic Seafood Bake in a White Wine, Fennel & Fresh Herb Cream
BBQ Chicken with Our Smoky Mango Chipotle BBQ Sauce
Orange Ginger Pork Stir Fry with Fresh Vegetables atop Rice Noodles or Rice
Curry Tofu Stir-fry with Cashew, Fresh Vegetables & Rice
Eggplant Parmesan atop Tomato Fettuccine
Baked Haddock with Seasonal Fruit Salsa

ADD EXTRA HOT DISH FOR \$10/PERSON

Carving Station

SELECT ONE

Slow Roasted Canadian Beef & Port Demi-Glaze | **\$62**
Honey Glazed Bone-In Ham & Pineapple Sauce | **\$52**
Maple Glazed Roast Pork Loin with Apple & Red Onion Chutney | **\$52**
AAA Prime Rib with Wild Mushroom au Jus | **\$81**

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

Dinner

Plated Dinner

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

Starters

SELECT ONE

Potato, Leek & Bacon Soup
Cream of Wild Mushroom Soup
Roasted Butternut Squash & Pear Soup
with Herbed Crème Fraiche
Garden Fresh Salad with Garden Vegetables
& Chef's Dressing
Spinach, Mushroom, Red Onion & Dried
Cranberry Salad with Honey Lemon Dressing
Roasted Pepper Salad with Feta, Pine Nuts &
Basil
Caprese Salad Fresh Roma Tomato,
Bocconcini with Arugula

Custom Starters

ADDITIONAL \$6/PERSON

**substitute any regular starter
for one of the following*

Smoked Atlantic Salmon Crepe with Capers,
Red Onion & Fresh Dill Remoulade
Lobster Risotto Balls with Red Pepper Remoulade
Brudenell's Creamy Homemade Chowder
Atlantic Seafood Plate: Smoked Atlantic Salmon,
Pickled Mussels, Marinated Lobster & an Oyster.
Includes Herb Olive Oil & Crisps
Fresh Herb & Berry Salad with a Mixture of Fresh
Herbs, Lettuce, Seasonal Berries, Feta Cheese,
Red Onion, Toasted Almond & Chef's Seasonal
Berry Vinaigrette

Entrées

SELECT ONE

Chicken Supreme with
Wild Mushroom Demi Glaze | **\$53**
Maple Glazed Roast Pork Loin
with Fresh Apple Dijon Jus | **\$49**
Seared Pork Tenderloin with
Oxford Blueberry Demi Glaze | **\$49**
Atlantic Salmon with Fresh Strawberry Salsa | **\$55**
Brie & Bacon Stuffed Chicken Breast
with Red Pepper Cream Sauce | **\$54**
Mixed Grill of Jumbo Shrimp, Sea Scallop, Beef
Tenderloin Medallion with Herb Beurre Blanc | **\$78**
7oz Beef Tenderloin (served medium) with a
Red Wine & Wild Mushroom Demi-Glaze | **\$85**
PEI Surf & Turf, Grilled Beef Tenderloin & PEI
Lobster with Herb Butter | **Market**
Blackened Atlantic Salmon Topped
with Pineapple-Mango Chutney | **\$59**
Roast Turkey with Seasonal Dressing | **\$58**

Desserts

SELECT ONE

Oxford Blueberry Bread Pudding
with Spiced Rum Sauce
Seasonal Fruit & Berry Crisp
Strawberry & Grand Marnier Shortcake Chocolate
Ganache Torte
New York Style Cheesecake with
Fresh Seasonal Berry Compote
Dark Chocolate Pate with
Fresh Raspberry Coulis

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

Should you wish to offer and alternate choice of entrée to your guests, you may do so at a \$6.00 per person surcharge.

Reception

Hors d'Oeuvres

HOT

- Chef's Signature Meatballs | **\$38**
- Mini Thai Spring Rolls | **\$34**
- BBQ Pork Skewers | **\$34**
- Wild Mushroom Risotto Balls | **\$34**
- Skewered Garlic Jumbo Shrimp | **\$43**
- Bacon Wrapped Scallops | **\$49**
- Chicken Satay | **\$38**
- Marinated Grilled Tofu Brochettes | **\$34**
- Mini Crab Cakes with Dill Aioli | **\$34**

COLD

- Chicken & Brie Canapés | **\$39**
- Crab Salad in Cucumber Timbales | **\$39**
- Smoked Salmon with Herbed Cream Cheese on Pumpernickel | **\$49**
- Surf & Turf Canapé | **\$39**
- Lobster Salad on Baguette Rounds | **\$52**
- Grilled Hot & Sweet Pineapple Skewers | **\$39**
- Bruschetta | **\$39**

ALL HORS D'OEUVRES ARE SOLD BY THE DOZEN,
MINIMUM OF THREE DOZEN PER ORDER.

Trays & Specialties

Fresh Brudenell Bully Oyster Bar | **\$5/each**
Minimum 6 dozen

Steamed Island Blue Mussels | **\$15/pound**
Minimum 10lbs

Fresh Vegetable Crudité & Dip | **\$7/person**

Sliced Fresh Fruit Tray | **\$9/person**

Assorted Cheese & Crackers | **\$10/person**
2 oz. per person

Fresh Fruit Kabobs with Yogurt Dip | **\$10/person**

Finger Sandwiches | **\$10.50/person**
3 pieces per person

Tri-colour Wraps | **\$13/person**

**Subject to tax and gratuities.*

Dry Snacks

- Pretzels | **\$8/basket**
- Potato Chips | **\$8/basket**
- Mixed Nuts | **\$29/basket**
- Nacho Chips & Salsa | **\$12/basket**

Late Night Snacks

With all of the dancing and excitement of your wedding, light snacks are a must for your guests.

16" Homemade Pizza | **\$35/each**

The Works

Meat Lovers

Vegetarian

Hawaiian

Poutine Bar | **\$12/person**

MINIMUM 25 PEOPLE

Fries

Cheese Curds

Green Onion

Gravy

Nacho Bar | **\$14/person**

MINIMUM 25 PEOPLE

Nacho Chips

Cheese Sauce

Jalapeños

Sour Cream & Salsa

Taco Bar | **\$15/person**

MINIMUM 50 PEOPLE

Soft tortilla and corn tortilla chips

Beef Taco meat

Mild salsa

Sour cream

Guacamole

Cheddar cheese

Corn and black bean salsa

Pickled red onion and radish

Shredded lettuce

Pico De Gallo

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.

HOST BAR PRICING

Domestic Beer | **\$7.40**
Imported Beer & Coolers | **\$8.26**
Domestic Wine 6 oz. | **\$8.26**
House Brands 1 oz. | **\$7.40**
Premium Brands 1 oz. | **\$8.26**
Soft Drinks | **\$2.60**
Fruit Juices | **\$2.60**
Mineral Water | **\$4.35**

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.

CASH BAR PRICING

Domestic Beer | **\$8.50**
Imported Beer & Coolers | **\$9.50**
Domestic Wine 6 oz. | **\$9.50**
House Brands 1 oz. | **\$8.50**
Premium Brands 1 oz. | **\$9.50**
Soft Drinks | **\$3**
Fruit Juices | **\$5**
Mineral Water | **\$5**

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
PEI LIQUOR CONTROL COMMISSION.

**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.

Our event order form will be prepared for your function by our event coordinator. This form will outline all items discussed, such as: menus, prices, times, room set-up, audio/visual, linen, lobby board postings and other requirements. This event order must be reviewed, changes made if necessary, signed and returned.

A complete food and beverage-costing sheet will be done in consultation with you and our catering manager no later than one-month prior the event.

In the case of inclement weather, a decision must be made by noon the day of the ceremony to determine whether the ceremony will take place indoors or on the Bowling Green. A function room will be provided to you at no additional charge. Should one be available at the time; otherwise, the ceremony will be held in the same room as the dinner and dance.

Rodd Brudenell River will guarantee access to your function room 2 hours prior to the beginning of the wedding reception. Should the room not be in use, you are welcome to access it earlier. Please phone the resort directly **48 hours prior to the date of the wedding** to confirm the availability of the room for earlier access.

Rodd Brudenell River is the exclusive provider of all food & beverage items with the exception of wedding and birthday cakes, and is the only licensed authority to serve and sell wines, beer, liquor, and other beverages on the premises.

CHOICE OF MENU

One menu is required for all guests. Menu selection should be submitted **at least four (4) weeks prior** to your function. Our food preparation is geared to the guarantee and if the number of guests exceeds this guarantee, every effort will be made to serve the additional meals, however a menu substitution may be necessary.

Special dietary substitutes can be made upon prior request, but surcharges may be applied depending on items and numbers.

GUARANTEED BILLING

Guarantee and full payment is due 14 days prior to event, unless billing has been arranged through our accounting department. The catering department must be notified of the number of meals required **14 days prior to the function**.

DEPOSIT & PAYMENT

We will hold a function room for 7 days on a tentative basis. After this time, a contract will be issued and a **\$1,000.00 non-refundable deposit** is required to hold a room on a definite basis. This deposit will be applied to your final bill.

Minimum amount of food purchased **\$4,900.00**, 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, which is also subject to HST. All function room rental prices quoted will be honoured. Meal and beverages prices quoted before six months in advance are subject to change.

The rental fee for the Brudenell/Dundarave room for the dinner and dance is **\$950** plus tax.

This fee will not be required if you are hosting your ceremony on site and paying for the Lawn Bowling Green package (as room rental is included in that fee).

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CANCELLATION CHARGES

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.

Provincial Liquor Laws do not allow guests to bring their own alcohol or permit any sale or consumption of alcoholic beverages after 1:00AM. All entertainment should cease at that time in order to clear function rooms by 1:30AM subject to management approval prior to event.

SECURITY

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

The client is responsible to provide all tables, chairs, linens, china, glass and flatware required to serve their guests for all off site and outdoor catering events (tented functions). Our catering office would be happy to provide exact numbers required.

The client is responsible to provide Insurance for all tent events held onsite.

SPECIAL COSTS

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 resort.

- With Dancing: \$63.49 + tax
- Without Dancing: \$31.72 + tax

These amounts are subject to change and will be billed to your account by the resort. This would include dances, receptions and weddings. If you have any questions about SOCAN fees, call 1-800-707-6226.

Under the Copyright of Canada and in accordance with Re: Sound (the association responsible for the collection 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 resort.

- With Dancing: \$26.63 + HST
- Without Dancing: \$13.30 + HST

There is a wedding cake cutting fee of \$25.00.

DAMAGES

Rodd Hotels & Resorts reserves the right to inspect and control private functions. Liability for damage to the premises will be charged accordingly. The Convener for any function is held responsible for any damages incurred by their group or independent contractors on their behalf. The resort will not be responsible for damage or loss to any personal property or equipment left in the resort, prior to, during or after the function.