

Rodd
HOTELS & RESORTS

WEDDING PACKAGES

YARMOUTH



RODDVACATIONS.COM

RODD GRAND YARMOUTH
417 MAIN STREET, YARMOUTH, NS

contact us

2

congrats

3

dinner

4/5

reception

6/7

drinks

8

terms & conditions

9/10

contact us

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congrats

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*.

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 microphone*

Dance floor

Table number stands

Floor seating plan stand (easel)

For wireless or lapel microphones there is an additional fee.

*Subject to meeting space selected.

*One complimentary standard room will be supplied with a minimum attendance of 100 guests.

*A public address system with lectern and microphone will be supplied for the banquet room.

“ *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.*

Tammy Murray
GENERAL MANAGER

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.

Starters

SELECT ONE

Greek Salad

Garden Salad

Caesar Salad

Summer Salad

Soup du Jour

Seafood Chowder

Atlantic Lobster Bisque

Starches

SELECT ONE

Whipped Potato

Baked Potato

Garlic Mashed Potato

Oven Roasted Potato

Rice Pilaf

Long Grain Wild Rice

Desserts

SELECT ONE

Apple Dumpling Topped with Hot Brown Sugar Sauce & Vanilla Ice Cream

Homestyle Strawberry Shortcake

Carrot Cake with Cream Cheese Frosting

Cheesecake with Your Choice of Topping

Fresh Fruit Crepe

Apple or Blueberry Crisp

Coconut Pie

Lemon Pie

Gluten Free Chocolate Cake

Entrées

SELECT ONE

Herb Marinated Chicken Supreme with Roasted Red Pepper Sauce \$29

Roast Turkey with Savoury Dressing \$30

Herb-Crusted Chicken Parmesan \$31

Cranberry & Brie Stuffed Chicken Breast with a Basil & White Wine Sauce \$34

Blackened Atlantic Salmon with Pineapple/Mango Chutney \$35

Atlantic Salmon Baked with Honey Garlic Sauce \$36

Roast Stuffed Pork Loin with Apple Chutney \$38

Roast Sirloin \$40

Haddock Florentine with a Lobster Cheese Sauce \$41

Prime Rib au Jus \$48

Prime Rib au Jus with Yorkshire Pudding \$52

Fresh Atlantic Lobster *Market Price*

*Prices per person. Subject to tax and gratuities.
For choice of a second entrée, add \$5 to your highest selection.



dinner

Bountiful Buffet | \$38

MINIMUM 40 PEOPLE

A classic buffet that all of your guests will enjoy. Accompanied with coffee, tea & decaf.

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 \$3)

Lasagna

*substitute Nova Scotia Seafood Chowder add \$6/person

*Prices per person. Subject to tax and gratuities.
For choice of second entrée add \$6/person.

reception

Hors D'oeuvres

PRICES ARE PER DOZEN WITH THE EXCEPTION OF SPECIALTY ITEMS

Mini Spring Rolls \$21

Mini Bruschetta \$21

Baby Shrimp & Curry Cream Cheese \$22

Smoked Salmon & Cream Cheese \$23

Honey Garlic Meatballs \$23

Buffalo Chicken Wings \$25

Breaded Digby Scallops \$26

Fresh Atlantic Haddock Bites \$26

Marinated Chicken Kabobs \$27

Beef Tenderloin & Grilled Marinated Vegetable Kabobs \$27

Coconut Shrimp with Thai Sauce \$27

Blackened Shrimp Cajun Style \$27

Bacon Wrapped Scallops \$28

Lobster Canapes \$36

SPECIALTIES

Smoked Salmon Sushi Roll \$5/piece

Cucumber Avocado Sushi Roll \$4/piece

Steamed Mussels \$10/piece

Chocolate Dipped Strawberry \$4.50/piece

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 \$29/pizza

Meat Lovers

Vegetarian

The Works

Hawaiian

SLIDER BAR \$31/dozen

Mini Cheeseburgers

Jalapeno Beef Sliders

Mini Chicken Club

BBQ Pulled Pork Sliders

BUILD YOUR OWN POUTINE BAR \$125

*serves 20-25 people

Fries

Mozzarella Cheese

Homemade Bacon Bits

Gravy

BUILD YOUR OWN NACHO BAR \$135

*serves 20-25 people

Nacho Chips

Cheese Sauce

Jalapenos

Black Olives

Sour Cream & Salsa

POTATO BAR \$6/person

SMOKED SALMON BAR \$8/person

Shaved Onion

Peppers

Capers

Assorted Breads

POTATO SKINS \$6.25/person

Cheese

Green Onions

Bacon Bits

Sour Cream

*subject to tax and gratuities.

reception

Vegetable Tray & Dip

5 people \$25
10 people \$50
20 people \$100
30 people \$150
40 people \$200
50 people \$250

Cheese & Cracker Tray

5 people \$25
10 people \$50
20 people \$100
30 people \$150
40 people \$200
50 people \$250

Assorted Sandwiches

\$8/PERSON
SERVED ON A VARIETY OF BREAD & WRAPS

Egg Salad
Tuna Salad
Chicken Salad
Honey Baked Ham & Cheese
Roast Beef

Specialty Sandwiches

\$14/PERSON

Smoked Salmon & Asparagus
Cucumber & Dill
Cherry Cheesecake
Herbed Strawberry
Italian Caprese

Fresh Fruit Tray

5 people \$30
10 people \$60
20 people \$120
30 people \$180
40 people \$240
50 people \$300

Grazing Board

ASSORTED CHEESE, MEAT & CRACKERS

5 people \$30
10 people \$60
20 people \$120
30 people \$180
40 people \$240
50 people \$300

Dry Snacks

Buttered Popcorn \$3/basket
Potato Chips \$4/basket
Pretzels \$4/basket
Party Mix \$5/basket
Peanuts \$5/basket

Enhancements

Gluten Free Sandwich \$1/person
Cold Lobster Sandwich \$19/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

PRICING

Domestic Beer **\$3.46**
Imported Beer & Coolers **\$4.27**
Domestic Wine 6 oz. **\$4.27**

House Brands 1 oz. **\$3.46**
Captain Morgan White, Spiced & Dark, Smirnoff, Beefeater, Black Velvet, Johnny Walker Red Label

Premium Brands 1 oz. **\$4.27**
Assorted Liqueurs **\$4.27**
Cocktails **\$4.27**
Draft Beer **\$5**

WINES

Domestic Glass **\$4.27**

White Table Wines
Baron Phillippe de Rothschild Chardonnay (750ml) **\$38.99**
Woodbridge Sauvignon Blanc (750ml) **\$38.99**
Jackson Triggs Pinot Grigio (750ml) **\$29.99**

Red Table Wines
Baron Phillippe de Rothschild Pinot Noir (750ml) **\$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 and budget.

CHOICE OF MENU

One menu is required for all guests. Special dietary substitutes can be made upon prior request, surcharges may be applied. Menu selection should be submitted at least two (2) weeks prior to your function.

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 and a 15% gratuity.

DEPOSIT AND PAYMENT

A \$750.00 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. All private functions are subject to one master bill.

BAR CHARGES

Should the consumption on a cash or host bar be less than \$300.00 net of taxes, a charge will be made for the bartender, at \$30.00/hour minimum of four (4) hours.

SPECIAL SECURITY

Arrangements can be made upon request 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

- 1-100 People \$44.13 + tax
- 101-300 People \$63.49 + tax
- 301-500 People \$132.39 + tax
- 500 Plus \$187.55 + tax

Without Dancing

- 1-100 People \$22.06 + tax
- 101-300 People \$31.72 + tax
- 301-500 People \$66.19 + tax
- 500 Plus \$93.78 + tax

*Above numbers are based on function room capacity. These amounts will be billed to your account by the hotel.

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

terms & conditions

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

- 1-100 People \$18.51 + tax
- 101-300 People \$26.63 + tax
- 301-500 People \$55.52 + tax
- 500 Plus \$78.66 + tax

Without Dancing

- 1-100 People \$9.25 + tax
- 101-300 People \$13.30 + tax
- 301-500 People \$27.76 + tax
- 500 Plus \$39.33 + tax

DAMAGES

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

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.

Nothing can be fixed to walls or ceilings without the prior approval by the Catering Department.

Wedding gifts dropped off at the hotel prior to and during reception are the sole responsibility of the Bridal Party.

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.

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.

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 special arrangements can be made to pick up the next day. Please inquire with the catering department. The hotel is not responsible for the safe guarding of these items.