Rodd
HOTELS & RESORTS

WEDDING PACKAGES

BRUDENELL

RODDVACATIONS.COM

RODD BRUDENELL RIVER RESORT
HIGHWAY #3, ROSENEATH, PE

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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

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 table*.

ALSO INCLUDED

Complimentary standard hotel room for the wedding couple*

Room rates for guest room block

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.

congrats

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 $1,000.

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.

*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.

dinner

Buffet

MINIMUM 30 PEOPLE

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.

Starters

SELECT ONE

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

Carving Station

SELECT ONE

Slow Roasted Canadian Beef & Port Demi-Glaze *$41*

Honey Glazed Bone-In Ham & Pineapple Sauce *$38*

Maple-Glazed Roast Pork Loin with Apple & Red Onion Chutney *$37*

AAA Prime Rib with Wild Mushroom au Jus *$50*

Hot Dish

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

Enhancements

Maritime Seafood Platter *$11*
a tempting array of smoked and pickled seafood

Brudenell Seafood Chowder *$10*

Soup du Jour *$5*

Additional Hot Dish *$8*

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

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 | Julienne of Fresh Seasonal Vegetables in a Balsamic Marinade on Artisanal Greens | Caprese Salad Fresh Roma Tomato, Bocconcini with Arugula

Custom Starters

ADDITIONAL $5/PERSON

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

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. With 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

Entrées are served with chef's choice of starch and vegetables, fresh rolls, coffee, tea & decaf.

Grilled Chicken Supreme with Wild Mushroom Demi Glaze *$36*

Maple Glazed Roast Pork Loin with Fresh Apple Dijon Jus *$34*

Seared Pork Tenderloin with Oxford Blueberry Demi Glaze *$35*

Atlantic Salmon with Fresh Strawberry Salsa *$40*

Brie & Bacon Stuffed Chicken Breast with Red Pepper Cream Sauce *$37*

Mixed Grill of Jumbo Shrimp, Sea Scallop, Beef Tenderloin Medallion with Herb Beurre Blanc *$50*

6oz Beef Tenderloin (served medium) with a Red Wine & Wild Mushroom Demi-Glaze *$55*

Grilled Veal Peperonata Served with a Basil & Bell Pepper Chutney *$43*

PEI Surf & Turf, Grilled Beef Tenderloin & PEI Lobster with Herb Butter *Market*

Baked Halibut with Fresh Mango & Peach Salsa *$41*

Desserts

SELECT ONE

Oxford Blueberry Bread Pudding with Spiced Rum Sauce

Seasonal Fruit & Berry Crisp

Strawberry & Grand Marnier Shortcake

Chocolate Ganache Torte

Triple Chocolate Mousse Brownie with Blackberry Compote

New York Style Cheesecake with Fresh Seasonal Berry Compote

Dark Chocolate Pate with Fresh Raspberry Coulis

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

Hors D'oeuvres

HOT

Chef's Signature Meatballs *$20*
Mini Thai Spring Rolls *$22*
BBQ Pork Skewers *$28*
Wild Mushroom Risotto Balls *$26*
Skewered Garlic Jumbo Shrimp *$31*
Bacon Wrapped Scallops *$38*
Chicken Satay *$26*
Marinated Grilled Tofu Brochettes *$25*
Mini Crab Cakes with Dill Aioli *$28*

COLD

Chicken & Brie Canapés *$25*
Crab Salad in Cucumber Timbales *$30*
Smoked Salmon w/ Herbed Cream Cheese on Pumpernickel *$38*
Surf & Turf Canapé *$40*
Lobster Salad on Baguette Rounds *$41*
Grilled Hot & Sweet Pineapple Skewers *$24*
Bruschetta *$24*

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

Trays & Specialties

Fresh Brudenell Bully Oyster Bar (minimum 6 dozen) *$3.50/each*
Steamed Island Blue Mussels (minimum 10lbs) *$10/person*
Fresh Vegetable Crudité & Dip *$5/person*
Sliced Fresh Fruit Tray *$7/person*
Assorted Cheese & Crackers (2 oz. per person) *$8/person*
Fresh Fruit Kabobs with Yogurt Dip *$7/person*
Finger Sandwiches (3 pieces per person) *$6/person*
Tri-colour Wraps *$6/person*

Dry Snacks

Finger Sandwiches (3 pieces) *$6/person*
Tri-Colour Wraps *$6/person*
Pretzels *$5/basket*
Potato Chips *$4/basket*
Peanuts *$13/basket*
Nacho Chips & Salsa *$8/basket*

reception

Additional Items

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

16" HOMEMADE PIZZA *$30/each*
The Works
Meat Lovers
Vegetarian
Hawaiian

POUTINE BAR *$6/person*
Minimum 25 People
Fries
Cheese Curds
Green Onion
Gravy

BREAKFAST BAR *$7/person*
Minimum 25 People
Scrambled Eggs
Bacon or Sausage
Hash Browns

NACHO BAR *$8/person*
Minimum 25 People
Nacho Chips
Cheese Sauce
Jalapenos
Sour Cream & Salsa

***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.

HOST BAR PRICING
Domestic Beer *$5.44*
Imported Beer & Coolers *$6.09*
Domestic Wine 6 oz. *$6.09*
House Brands 1 oz. *$5.44*
Premium Brands 1 oz. *$6.30*
Soft Drinks *$2.17*
Fruit Juices *$2.17*
Mineral Water *$3.50*

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 *$6.25*
Imported Beer & Coolers *$7*
Domestic Wine 6 oz. *$7*
House Brands 1 oz. *$6.25*
Premium Brands 1 oz. *$7.75*
Soft Drinks *$2.50*
Fruit Juices *$2.50*
Mineral Water *$4*

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.

In the case of inclement weather we will reserve space indoors at no additional cost to you. 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.

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.

We will hold a function room for 7 days on a tentative basis. After this time, a contract will be issued and a **$750.00 non-refundable deposit** is required to hold a room on a definite basis. This deposit will be applied to your final bill.

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.

Minimum amount of food purchased $3,300.00, subject to tax and gratuity.

Guarantee and **full payment is due 2 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 **72 hours prior to the function**. Guarantees for Sundays, Mondays and Tuesdays must be given before noon on the previous Friday.

There is a wedding cake cutting fee of $25.00.

All food and beverage items sold are subject to applicable government taxes and a 15% gratuity, which is also subject to HST.

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 to a minimum of four (4) hours.

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.

All function room rental prices quoted will be honoured. Meal prices quoted before six months in advance are subject to change up to a maximum of 10%. Beverage prices may change without notice.

CHOICE OF MENU
One menu is required for all guests. Menu selection should be submitted at least four (4) weeks prior to your function. Special dietary substitutes can be made upon prior request, but surcharges may be applied depending on items and numbers.

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.

Must guarantee a minimum of 20 guest rooms the night of the function.

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.

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.

The rental fee for the Brudenell/Dundarave room for the dinner and dance is $500 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).

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.

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.

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

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