

**Rodd**
HOTELS & RESORTS

Meetings & Events

Rodd Brudenell River



RODD BRUDENELL RIVER RESORT
86 DEWARS LANE, GEORGETOWN ROYALTY, PE

RODDVACATIONS.COM

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Contact us

☎ +1 (902) 652-2332

Toll Free: +1 (800) 565-7633

Keith Samuel

| General Manager

| ✉ ksamuel@roddvacations.com

Jamie Rice

| Food & Beverage Manager

| ✉ jrice@roddvacations.com

PRICES IN EFFECT AS OF

December 2023

Room Rentals

Cardigan Room

525 sq. ft. | UP TO 50 PEOPLE

Number of people per setup:

Theatre (50), Round (45), Classroom (30), U-Shape (20), Boardroom (20), Reception (50)

Montague Room

1,260 sq. ft. | UP TO 100 PEOPLE

Number of people per setup:

Theatre (100), Round (80), Classroom (30), U-Shape (25), Boardroom (30), Reception (100)

Georgetown Room

1,088 sq. ft. | UP TO 100 PEOPLE

Number of people per setup:

Theatre (100), Round (85), Classroom (45), U-Shape (20), Boardroom (30), Reception (100)

Roseneath Room

771 sq. ft. | UP TO 60 PEOPLE

Number of people per setup:

Theatre (60), Round (50), Classroom (25), U-Shape (20), Boardroom (35), Reception (60)

Brudenell Room

1,118 sq. ft. | UP TO 100 PEOPLE

Number of people per setup:

Theatre (100), Round (90), Classroom (50), U-Shape (25), Boardroom (30), Reception (100)

Dundarave Room

1,118 sq. ft. | UP TO 100 PEOPLE

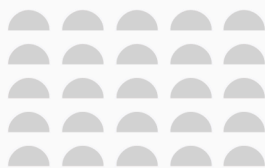
Number of people per setup:

Theatre (100), Round (90), Classroom (50), U-Shape (25), Boardroom (30), Reception (100)

*MONTAGUE/GEORGETOWN ROOMS COMBINE

*BRUDENELL/DUNDARAVE ROOMS COMBINE

THEATRE SETUP



ROUND SETUP



CLASSROOM SETUP



U-SHAPE SETUP



BOARDROOM SETUP





Room Rentals

Audio/Visual Equipment

Screen 6' **\$35**

Screen 8' **\$50**

7.5 x 10 Draped Screen **\$180**

LCD Projector & 8' Screen **\$250**

44" TV & DVD Comfort **\$165**

Monitor **\$75**

Polycom **\$130**

Lapel Microphone **\$65**

Flip Charts **\$15/thereafter**

First One Complimentary

Microphones **Complimentary**

N/A to Cordless Mics

Breakfast

Buffet Breakfast

Our breakfast buffets include assorted chilled juices, coffee, tea & decaf coffee.

Continental Buffet | \$16

Assorted Muffins and Pastries
Butter & Preserves
Fresh Cut Fruit

Spa Breakfast | \$24

Selection of Muffins
House Made Granola & Yogurt
Parfait Bar
Domestic Cheese Tray
Fresh Cut Fruit Tray

Executive Continental | \$20

Pastries
Fresh Baked Cinnamon Rolls
Selection of Muffins
Hot Porridge Served with Blueberries
Butter & Preserves
Bagels & Cream Cheese
Assorted Fruit Yogurts
Fresh Cut Fruit Tray

Duffers Buffet | \$23

MINIMUM 30 PEOPLE

Toast Station with Butter & Preserves
Scrambled Eggs with Chives & Cheese
Home Fries
Bacon & Breakfast Sausage

Rise 'N Shine Buffet | \$26

MINIMUM 30 PEOPLE

Pitchers of Chilled Orange & Apple Juice
Danish Pastries
Toast Station with Butter & Preserves
Fresh Cut Fruit Tray
Scrambled Eggs
Home Fries
French Toast with Seasonal Berry Sauce
Bacon & Breakfast Sausage

Breakfast Buffet Enhancements

Individual Yogurts | \$5/person
Fresh Cut Fruit | \$10/person
Eggs Benedict | \$10/person
Buttermilk Pancakes with Maple Syrup | \$11/person
Assorted Cold Cereals & Milk | \$7/person
Hot Oatmeal with Brown Sugar & Milk | \$7/person
Bagels & Cream Cheese | \$6/person
Fresh Baked Breakfast Pastries | 2/person | \$6/person
Selection of Fresh Whole Fruit | \$3/person
Omelette Station | Minimum 30 people | \$15/person
Granola, Yogurt & Berry Parfait Bar | \$10/person
Add Cheese & Green Onion for Eggs | \$3/person

Plated Breakfast

Our plated breakfasts include chilled orange juice, coffee, tea & decaf coffee.

Brudenell Breakfast | \$24

Whole Wheat Toast with Butter & Preserves
Scrambled Eggs
Bacon & Breakfast Sausage
Home Fries
Fresh Cut Fruit

Dundarave Breakfast | \$25

Eggs Benedict
Fresh Cut Fruit
Home Fries

*Prices per person. Subject to tax and gratuities. If number is below the minimum a surcharge of \$5/person will apply.

Meeting Breaks

Morning or afternoon, our meeting breaks are the perfect pick-me-up your team will need. Sweet, savoury or energizing, we have you covered.

Morning Break | \$6

Freshly Baked Muffins
Coffee, Tea & Decaf

Afternoon Break | \$7.50

Assorted Jumbo Cookies | 2/person
Coffee, Tea & Decaf

Pastries & Sweets

Assorted Fresh Baked Pastries | \$25/dozen
Freshly Baked Muffins | \$37/dozen
Cinnamon Rolls | \$37/dozen
Jumbo Cookies | \$29/dozen

Beverages

Bottled Juices | \$3/bottle
Apple, Orange, Fruit Punch, Iced Tea
Bottled Water | 591 ml | \$3/bottle
Perrier | 330 ml | \$4.50/bottle
Bottled Soft Drinks | \$4/bottle
Coffee, Tea & Decaf | \$3/person

Lighter Side

Assorted Fruit Yogurts | \$3.50/each
Whole Fresh Fruit Basket | \$3/piece
Fresh Vegetable Crudité & Dip | \$7/person
Assorted Cheese & Crackers
2 oz./person | \$10/person
Sliced Fresh Fruit Tray | \$9/person
Fresh Fruit Kabobs with Yogurt Dip | \$10/person

Special Meeting Breaks

HEALTH BREAK | \$15

Chilled Juices
Granola Bars
Fresh Cut Fruit
Assorted Fruit Yogurts
Coffee & Tea

BAKE SHOP BREAK | \$15

Cinnamon Rolls
Blueberry Scones
Selection of Pastries & Muffins
Butter & Preserves
Coffee & Tea

CANDY BAR | \$18

An Assortment of
Candies & Sweets
Jelly Beans
Chocolate Peanuts & Raisins
Mini Chocolate Bars
Assorted Penny Candies
Jellies & Toffees
Coffee & Tea

AFTERNOON COOLER | \$17

Sliced Watermelon
Assorted Ice Cream Novelties
Fresh Made Iced Coffee & Iced Tea

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

Lunch

Luncheon Buffets

Our lunch buffets are ideal for a working lunch and are sure to please everyone in your group offering a great selection.

Pasta Buffet Bar | \$27

MINIMUM 30 PEOPLE

Bring a little bit of Italy to your next event. Choose from a selection of pasta dishes and accompany with Caesar salad, tossed salad and garlic bread. Finish with an assortment of bakery fresh desserts and coffee, tea & decaf.

CHOOSE ONE OF THE FOLLOWING

- Classic Meat Lasagna
- Penne with Italian Sausage, Peppers & Mushrooms in a Zesty Tomato Sauce
- Rotini with Chicken & Basil Pesto Cream
- Spaghetti with Tomato Meat Sauce
- Roasted Vegetable Lasagna
- Extra Cheesy Homemade Mac & Cheese
- Chicken Alfredo

*ADD A SECOND PASTA CHOICE TO YOUR PASTA BUFFET FOR \$7/PERSON

Hot Buffet Luncheon | \$31

MINIMUM 30 PEOPLE

A traditional buffet with all the trimmings. Fresh baked rolls, garden salad, pasta salad, and your choice of hot item. Served with an array of desserts, coffee, tea & decaf.

CHOOSE ONE OF THE FOLLOWING

- Baked Haddock or Cod with Lemon & Fresh Herb Cream, served with Roasted PEI Potato & Fresh Seasonal Vegetable
- Fresh Atlantic Seafood Bake
- House Made Curry Chicken or Tofu with Basmati Rice
- Chicken or Eggplant Parmesan atop Tomato Linguini
- Maple Glazed Roast Pork Loin Topped with an Apple Dijon Jus with Mashed PEI Potato & Seasonal Vegetable

*ADDITIONAL HOT ITEM \$7/PERSON, SOUP DU JOUR \$5.50, SEAFOOD CHOWDER \$10.50

Express Luncheon Buffets

Chef's Deli | \$27

MINIMUM 20 PEOPLE

- Assorted Deli Meats
- Chicken
- Egg & Tuna Salad
- Cheddar & Swiss Cheese Slices
- Selection of Sliced Breads
- Condiments
- Fresh Garden Salad or Soup of the Day
- Vegetable Crudit  Tray with Dip
- Assorted Sweet Tray
- Coffee, Tea & Decaf

*GLUTEN FREE SANDWICHES MUST BE PRE-ORDERED AND ARE SUBJECT TO A \$2 SURCHARGE PER SANDWICH

Sandwedge Buffet | \$26

- Assorted Deli Fresh Wraps & Sandwiches
Based on 1.5 sandwiches per person
- Fresh Garden Salad or Soup of the Day
- Red Skin Potato Salad
- Assorted Sweet Tray
- Coffee, Tea & Decaf

Enhancements

- Assorted Soft Drinks | \$4/each
- Soup du Jour | \$7/person
- Seafood Chowder | \$14/person

*Prices per person. Subject to tax and gratuities. If number is below the minimum a surcharge of \$5/person will apply.

Lunch

To-Go | Our boxed meals are perfect for early mornings or lunch on the road.

Golfer's Boxed Lunch | \$24

Freshly Made Sandwich
Bottled Juice
Potato Chips
Fresh Fruit & Jumbo
Cookie

PLEASE CHOOSE UP TO THREE OF THE FOLLOWING FOR YOUR SANDWICHES:

Turkey & Swiss | Ham & Cheddar | Chicken Ranch
Chicken Salad | Roast Beef | Roasted Vegetable Hummus

*GLUTEN FREE SANDWICHES ARE AVAILABLE FOR A SURCHARGE OF \$2/EACH

Plated Lunch Suggestions

A two course lunch will consist of an entrée & either an appetizer or dessert. A three course lunch will consist of an appetizer, entrée & dessert.

Appetizers

SELECT ONE

Asian Salad
Garden Salad
Mandarin Almond Salad
Soup du Jour
Seafood Chowder | **add \$12/person**

Desserts

SELECT ONE

Oxford Blueberry Crisp
Lemon Meringue Pie
Chocolate or Strawberry Mousse
Blueberry Bread Pudding with Spiced Rum Caramel
Chocolate Torte

Entrées

SELECT ONE

Baked Chicken Supreme with Tarragon Veloute | 2 course **\$30** | 3 course **\$33**
Baked Atlantic Salmon with Orange Fennel Cream | 2 course **\$36** | 3 course **\$40**
Chilled Atlantic Salmon on Crispy Green Salad, Fresh Herb Dressing | 2 course **\$36** | 3 course **\$40**
PEI Beef Tips & Mushroom Ragout atop Roasted Potatoes | 2 course **\$32** | 3 course **\$36**
Baked Atlantic Cod with Cilantro Lime Butter | 2 course **\$33** | 3 course **\$35**
Ginger Orange Pork Stir Fry | 2 course **\$29** | 3 course **\$31**

**Prices per person. Subject to tax and gratuities. Should you wish to offer an alternate choice of entrée to your guests, you may do so at a \$4/person surcharge.*

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 Soup
Cream of Wild Mushroom Soup
Roasted Butternut Squash & Pear Soup with
Herbed Crème Fraiche
Fresh Garden Salad with Seasonal 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
Arugula & Fresh Herb Salad with Roasted Red
Peppers, Cherry Tomato, Feta Cheese &
Toasted Almond with Chef's Dressing

Custom Starters

ADDITIONAL \$6/PERSON

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

Cold Smoked Atlantic Salmon with Capers, Shaved Red
Onion & Bread Crisps, drizzled with Fresh Herb Aioli
Lobster Risotto Balls with Red Pepper Remoulade
Brudenell's Creamy Homemade Chowder

Entrées

SELECT ONE

Chicken Supreme with Wild Mushroom Demi Glaze | **\$49**
Maple Glazed Roast Pork Loin with Fresh Apple Dijon Jus | **\$45**
Seared Pork Tenderloin with Oxford Blueberry Demi Glaze | **\$45**
Atlantic Salmon with Orange Fennel Cream | **\$51**
Brie & Bacon Stuffed Chicken Breast with Red Pepper Cream Sauce | **\$50**
Turkey Dinner with Savory Stuffing, Cranberry Sauce & Turkey Gravy | **\$55**
Mixed Grill of Jumbo Shrimp, Sea Scallop, Beef Tenderloin Medallion with Herb Beurre Blanc | **\$73**
7oz Beef Tenderloin with a Red Wine Demi-Glaze | *served medium* | **\$81**
Traditional PEI Lobster Dinner 1lb PEI Lobster with Potato Salad & Coleslaw | *served cold* | **Market Price**

**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 per person surcharge.

Desserts

SELECT ONE

Blueberry Bread Pudding
with Spiced Rum Sauce
Cranberry Apple or Blueberry Crisp
Carrot Cake with Cream Cheese Icing
Strawberry & Grand Marnier Shortcake
Chocolate Torte

Custom Desserts

SELECT ONE

ADDITIONAL \$6/PERSON

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

New York Style Cheesecake with Strawberry,
Raspberry or Blueberry Sauce
Dark Chocolate Pate with Fresh Raspberry Coulis

Dinner

Bountiful 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
Artisanal Greens Salad
Two of our Chef's Fresh Seasonal Salads
Pickle & Olive Tray
Chef's Choice of Starch & Fresh Seasonal Vegetables

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
Ginger Orange Pork Stir Fry with Mushrooms, Peppers, Carrot, Red Onion & Bok Choy
Lasagna
Roasted Vegetable Lasagna

ADD EXTRA HOT DISH FOR \$10/PERSON

Carving Station

SELECT ONE

Slow Roasted Canadian Beef & Port Demi-Glaze | **\$58**
Honey Glazed Bone-In Ham & Pineapple Sauce | **\$48**
Maple Glazed Roast Pork Loin with Apple & Red Onion Chutney | **\$48**
AAA Prime Rib with Wild Mushroom Demi-Glaze | **\$79**

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

Dinner

Island Harvest Buffet

From farm-to-table and sea-to-table, this buffet pleases all of the Island senses. Accompanied with decadent starters, freshly baked rolls, a tempting array of desserts & sweets as well as coffee, tea & decaf.

\$52 MINIMUM 30 PEOPLE

Starters

PEI Mussels Steamed in White Wine, Herbs & Garlic
Artisanal Greens Salad
Two of our Chef's Fresh Seasonal Salads
Chef's Choice of Starch & Fresh Seasonal Vegetables

Hot Dishes

SELECT ONE

Carved PEI Beef & Mushroom Gravy
Carved Ham with Apple Mustard Jus
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
Ginger Orange Pork Stir Fry with Mushrooms, Peppers, Carrot, Red Onion & Bok Choy
Lasagna
Roasted Vegetable Lasagna

*ADD A SECOND HOT DISH FOR \$10/ITEM

Buffet Enhancements

Maritime Smoked & Pickled Seafood Bar | **\$19**
A tempting array of smoked & pickled seafood
Brudenell Seafood Chowder | **\$14**
Soup du Jour | **\$8**

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



Dinner

Summertime Barbeques

The best way to celebrate any occasion during the summer is with a classic barbeque. BBQ selections are served directly off the grill & are accompanied with baked potatoes, vegetables & dip, a tempting array of pies & sweets, tea, coffee & decaf.

MINIMUM 30 PEOPLE

Starters

Freshly Baked Rolls & Butter
PEI Mussels Steamed in White Wine, Herbs & Garlic
Artisanal Greens Salad
Two of our Chef's Seasonal Salads
Pickle & Olive Tray

From the BBQ

SELECT ONE

Chicken Breast with Mango Chipotle BBQ Sauce | **\$44**

6 oz. AAA New York Steak | **\$49**

8 oz. AAA New York Steak | **\$53**

House Smoked Baby Back Ribs | **\$51**

Fresh Atlantic Salmon Filet
with Lemon Herb Butter | **\$50**

Seafood Brochettes | *Scallop, shrimp, salmon* | **\$50**

8 oz. Pork Chop | **\$45**

PEI Beef Burgers & Italian Sausages w/ Fixings | **\$36**

BBQ Enhancements

Maritime Seafood Platter | **\$18/person**

Brudenell Seafood Chowder | **\$14/person**

Seasonal Boiled Fresh Sweet Corn
with Assorted Butters | **\$5/person**

Ice Cream Sundae Bar | **\$12/person**

PLEASE NOTE THAT WE ARE UNABLE TO
GUARANTEE PRICING FOR MORE THAN 30 DAYS

**Prices per person. Subject to tax and gratuities. If number is below the minimum a surcharge of \$10/person will apply.*

Dinner

Traditional Lobster Boil

A traditional PEI lobster boil is the best way to add a special touch to your next event.

\$39 + the market cost of lobster

Market Price

MINIMUM 30 PEOPLE

Freshly Baked Rolls & Butter
PEI Mussels Steamed in White Wine, Herbs & Garlic
Artisanal Greens Salad
Red Skinned Island Potato Salad
Coleslaw & Pasta Salad
Atlantic Lobster Fresh from the Sea
Cracked with your choice of any size you desire
Pickle & Olive Tray
Assortment of Pies & Sweets
Tea, Coffee & Decaf

Lobster Enhancements

Maritime Seafood Platter | **\$18/person**

Brudenell Seafood Chowder | **\$14/person**

Seasonal Boiled Fresh Sweet Corn
with Assorted Flavoured Butters | **\$6/person**

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Reception

Reception Stations

The below items offer your guests a variety of foods to sample and provides a great opportunity for your delegates to network.

JUMBO SHRIMP MIRROR | 200 pieces | \$1,050

Succulent jumbo shrimp displayed on a watermelon stand. Variety of dips: traditional cocktail sauce creamy cucumber & dill remoulade lemon pepper aioli.

CARVED WHISKEY & MAPLE GLAZE PORK LOIN | \$530

Serves approximately 30 people. Whiskey & maple syrup basted whole roasted pork loin with apple compote & red onion relish and fresh house made buns.

MEXICAN FEAST | \$530

Serves approximately 25-30 people. An assortment of house made dips & salsa with fresh & crispy tortillas.

FARMERS MARKET | \$1,975

Serves approximately 30-40 people. Barbequed Peppercorn Salmon, Ginger Lime Prawn & Scallop Brochettes, Mini Beef Medallions with Homemade Red Onion Marmalade, Grilled Chicken Skewers Brushed with Toasted Sesame, Marinated Lamb Brochette with Fresh Mint & Cucumber Salsa, Grilled Vegetable Brochettes with Seasoned Extra Virgin Olive Oil, Assorted Breads, Pickles & Relishes

PEI STAND-UP RECEPTION | \$125/PERSON

Minimum 20 People

Brudenell Bully Oyster Bar

Served with a variety of condiments

Chowder Station

Mussel & corn chowder & our lobster & tomato chowder

Pepper Crusted Whole Roasted PEI Beef Striploin

Served with mini ciabatta buns & condiments

Dessert Bar

A tempting array of desserts from our bakeshop

PEI MASHED POTATO BAR | \$19/PERSON

Minimum of 25 people. Mashed PEI Red-skinned, Russet & Yukon Gold potatoes with a variety of toppings including baby shrimp, bacon lardons, Island cheddar cheese, blue cheese, shiitake demi-glaze & asiago cream sauce. Also available as a Stand-Up Reception.

**Subject to tax and gratuities.*

Hors d'Oeuvres

HOT

- Chef's Signature Meatballs | \$38
- Mini Thai Spring Rolls | \$34
- Spanakopita with Tzatziki Sauce | \$34
- BBQ Pork Skewers | \$34
- Wild Mushroom Risotto Balls | \$34
- Skewered Garlic Jumbo Shrimp | \$42
- Bacon Wrapped Scallops | \$49
- Moroccan Chicken Skewers with Mint Yogurt | \$38
- Mini Fried Chicken & Biscuit Sliders | \$34
- Pulled Pork Crustini | \$34

COLD

- Bruschetta | \$39
- Antipasto Skewers | \$39
- Crab Salad in Cucumber Timbales | \$39
- Smoked Salmon with Herbed Cream Cheese on Cucumber | \$49
- Surf & Turf Canapé | \$39
- Lobster Salad on Baguette Crisps | \$52
- Fresh Oyster Shooters with Lemoncello, Moonshine or Sambuca | \$52
- Prosciutto Wrapped Melon | \$39
- Marinated Watermelon & Feta | \$39

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

Trays & Specialties

Fresh Brudenell Bully Oyster Bar | \$5.25/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

Dry Snacks

Pretzels | \$8/basket

Potato Chips | \$8/basket

Nacho Chips & Salsa | \$12/basket

Assorted Mixed Nuts | \$29/basket

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**
- Imported Beer & Coolers | **\$8**
- Domestic Wine 6 oz. | **\$8**
- House Brands 1 oz. | **\$7**
- Premium Brands 1 oz. | **\$8**
- Soft Drinks | **\$2.60**
- Fruit Juices | **\$2.60**
- Mineral Water | **\$4.25**

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**
- Imported Beer & Coolers | **\$9**
- Domestic Wine 6 oz. | **\$9**
- House Brands 1 oz. | **\$8**
- Premium Brands 1 oz. | **\$9**
- Soft Drinks | **\$3**
- Fruit Juices | **\$3**
- Mineral Water | **\$4.75**

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.*

Hospitality Room

Should you wish to entertain your guests in the comforts of a smaller room, we can provide the following.

Hospitality Package One | **\$161**

30 PEOPLE

- 20 Rock Glasses
- 20 Beer Glasses
- 20 Wine Glasses
- Shot Glass

Condiments & Garnishes:

Lemons & Limes, Salt, Pepper, Tabasco, Worcestershire

Orange Juice & Clamato Juice

- 2 Bottles of Cola
- 2 Bottles of Diet Cola
- 2 Bottles of 7-Up
- 1 Bottle of Ginger Ale
- 1 Bottle of Tonic
- 1 Bottle of Club Soda
- Cocktail Napkins
- 2 Bus Pans of Ice

Hospitality Package Two | **\$230**

50 PEOPLE

- 40 Rock Glasses
- 40 Beer Glasses
- 40 Wine Glasses
- Shot Glass

Condiments & Garnishes

Lemons & Limes, Salt, Pepper, Tabasco, Worcestershire

2 Orange Juice & 2 Clamato Juice

- 4 Bottles of Cola
- 2 Bottles of Diet Cola
- 2 Bottles of 7-Up
- 2 Bottles of Ginger Ale
- 2 Bottles of Tonic
- 2 Bottles of Club Soda
- Cocktail Napkins
- 3 Bus Pans of Ice

ADDITIONAL ITEMS

- Dozen Wine, Beer or Rock Glasses | **\$11.50**
- Bus Pan of Ice | **\$11.50**

BARTENDER CHARGE

Should your group require a bartender, there will be a charge of **\$34.50/hour** for a minimum of four hours.



Events

Fire in the Kitchen

The best parties in Atlantic Canada are born in the kitchen. Step into the Rodd kitchen and join us for a party that will leave your toes tapping and the spoons ringing out.

Fire in the kitchen features a fully themed setting, entertainment, dinner and a take home memorabilia that keeps the memories alive long after your meeting is over.

OVAL TABLES OF EIGHT SET UP FAMILY STYLE.
CONTACT US FOR PRICING.

EACH TABLE WILL BE SERVED:

Terrine of Soup du Jour

Large Bowl of Mussels

Platters of Fried Chicken and BBQ Ribs

Bowl of Island Red Potato Salad

Bowl of Slaw

Fresh Rolls & Butter and Drawn Butter

Large Dish of Blueberry Bread Pudding with Pitchers
of Topping

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.

All the hospitality suite requirements (i.e. glassware, dishes or silverware) are processed through our catering office and billed accordingly.

Items listed on our meetings & events package 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.

The resort 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. 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.

GUARANTEED BILLING

Guaranteed number is required fourteen (14) days prior to your event. All charges are based on the guarantee and the actual number of meals served above the guarantee. The resort will prepare and set for 5% above the guaranteed number.

All food and beverage items sold are subject to applicable government taxes and a 18% gratuity, which is also subject to HST.

DEPOSIT & 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.

All function room rental prices quoted will be honoured. Meal and beverages 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

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.

SPECIAL SECURITY

Arrangements can be made upon request at an additional charge. Please contact the Catering Department. All dances require security from 10pm to 3am. Security will be arranged by the resort and billed to the client.

Terms & Conditions

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 fee as per tariff No. 8 of the Copyright of Canada. This amount will be billed to your account by the hotel.

- 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

MEETING ROOM SUPPLIES/AUDIO VISUAL EQUIPMENT

In addition to note pads, pens, ice water, glasses and mints, which are supplied by Rodd Hotels & Resorts, the rental of A/V equipment is also available. Please book a minimum of one (1) week in advance.

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.

SIGNAGE

It must be of a professional nature, and is restricted to certain areas of the resort. Authorization must be obtained prior to the function from the catering department.

TRADE SHOW & DISPLAY BOOTHS

The resort can provide tables, skirts, extension cords, etc. Additional charges will apply.