Rodd
HOTELS & RESORTS

Meetings & Events

Rodd Grand Yarmouth



RODD GRAND YARMOUTH
417 MAIN STREET, YARMOUTH, NS

RODDVACATIONS.COM

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Contact us

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PRICES IN EFFECT AS OF
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Meeting Rooms

Convention Centre*

5,766 sq. ft. | UP TO 510 PEOPLE

Number of people per setup:
Theatre (440), Round (340), Classroom (287), Reception (510), U-Shape (109), Boardroom (195)

Shelburne Room

1,922 sq. ft. | UP TO 200 PEOPLE

Number of people per setup:
Theatre (180), Round (88), Classroom (112), Reception (200), U-Shape (42), Boardroom (66)

Yarmouth Room

1,922 sq. ft. | UP TO 200 PEOPLE

Number of people per setup:
Theatre (180), Round (88), Classroom (112), Reception (200), U-Shape (42), Boardroom (66)

Digby East Room

961 sq. ft. | UP TO 70 PEOPLE

Number of people per setup:
Theatre (60), Round (48), Classroom (35), Reception (70), U-Shape (9), Boardroom (30)

*SHELBURNE, YARMOUTH, DIGBY EAST AND DIGBY WEST ROOMS COMBINE TO FORM CONVENTION CENTRE (TOTAL)

Digby West Room

713 sq. ft. | UP TO 50 PEOPLE

Number of people per setup:
Theatre (50), Round (40), Classroom (28), Reception (50), U-Shape (9), Boardroom (30)

Argyle Room

400 sq. ft. | UP TO 40 PEOPLE

Number of people per setup:
Theatre (30), Round (16), Classroom (14), Reception (40), U-Shape (9), Boardroom (10)

Clare Room

400 sq. ft. | UP TO 40 PEOPLE

Number of people per setup:
Theatre (30), Round (16), Classroom (14), Reception (40), U-Shape (9), Boardroom (10)

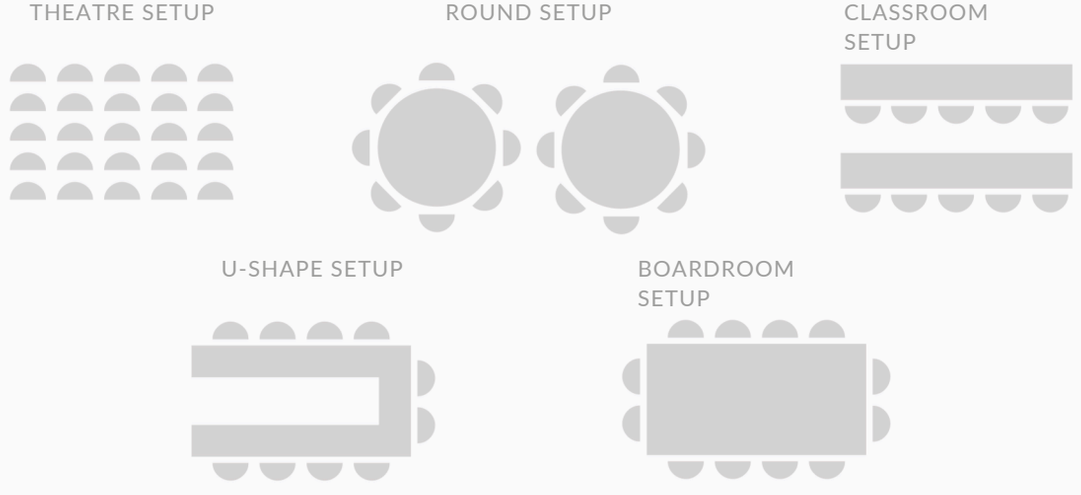
Argyle/Clare Room

800 sq. ft. | UP TO 90 PEOPLE

Number of people per setup:
Theatre (60), Round (40), Classroom (21), Reception (90), U-Shape (21), Boardroom (41)

Beverly Frost Boardroom

300 sq. ft. | UP TO 14 PEOPLE





Meeting Rooms

Audio/Visual Equipment

Flip Charts **$5**

Screen **$10**

Bluetooth Computer Speaker **$10**

Speaker Phone **$10**

LCD Projector **$94**

Speaker & Mic **$100**

Breakfast

Buffet Breakfast

Start your day off right with a nutritional and filling breakfast. These buffets are sure to have something to please everyone in your group.

Continental Buffet | **$17**

MINIMUM 20 PEOPLE

Assorted Muffins & Croissants
Fruit Salad
Greek Yogurt
Toast & Preserves
Coffee & Tea

The Sou'wester Buffet | **$22.50**

MINIMUM 20 PEOPLE

Scrambled Eggs
Choice of Bacon, Sausage or Ham
Home Fries
Greek Yogurt
Toast & Preserves
Selection of Juices
Coffee & Tea

The Yarmouth Buffet | **$21.50**

MINIMUM 20 PEOPLE

Pancakes with Warm Maple Syrup
Choice of Bacon, Sausage or Ham
Breakfast Pastries
Toast & Preserves
Selection of Juices
Coffee & Tea

Plated Breakfast

The Grand | **$19.50**

Pancakes with Warm Maple Syrup
Bacon & Sausage
Toast & Preserves
Selection of Juices
Coffee & Tea

The Traditional | **$21.50**

Scrambled Eggs
Bacon & Sausage
Home Fried Potatoes
Toast & Preserves
Selection of Juices
Coffee & Tea

Enhancements per person

ADD ANY OF THE FOLLOWING TO YOUR BREAKFAST SELECTION

Hot Oatmeal & Brown Sugar | **$4.50**
Individual Yogurt | **$2.75**
Pancakes with Warm Maple Syrup | **$5.50**
Fruit Salad | **$5.50**
Bagel & Cream Cheese | **$4**
Scrambled Eggs | **$3.50**
Parfait | *Yogurt, Fruit & Granola* | **$9.50**
Gluten Free Toast | **$2.50**

**Prices per person. Subject to tax and gratuities. If number is below the minimum a surcharge of $3/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.

Healthy Break | $16.50

Sliced Fruit
Fruit Yogurt
Granola Bars
Herbal Tea
Sparkling Water
Coffee, Tea & Water

Just for Fun | $8.50

Assorted Cookies
Assorted Muffins
Coffee, Tea & Decaf

Re-Energize | $15.50

Fresh Fruit Kabobs with Yogurt Dip
Banana Berry Smoothie
Coffee, Tea & Decaf

Mediterranean | $23.50

Hummus
Tatziki
Baba ghanoush
Vegetable Crudite
Pita Bread
Sparkling water
Coffee, Tea & Decaf

The Big Dip | $20

Spinach Dip
Caramelized Onion
Toasted Baguette
Assorted Crackers
Coffee, Tea & Decaf

Grand Coffee Break | $18

Domestic Cheese & Crackers
Whole Fruit Basket
Croissants with Preserves
Coffee, Tea & Decaf

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

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.

Enhancements

PASTRIES & SWEETS

Assorted Danishes | **$2.75**
Croissants & Butter | **$3.75**
Assorted Muffins | **$3.50**
Bagel with Cream Cheese | **$4**
Assorted Cookies | **$2.25**
Cinnamon Rolls | **$3.25**
Banana Bread | **$3**
Fruit Basket | **$3.50**
Chocolate Croissant | **$6.25**
Assorted Donuts | **$2.50**
Soft Pretzel Rolls with Butter | **$4.50**
Cheesecake Bites *(two bites/per person)* | **$6**

BEVERAGES

Coffee, Tea & Decaf | **$2.75**
Herbal Tea | **$3.00**
Assorted Soft Drinks | **$3.00**
Bottled Fruit Juice | **$3.00**
Bottled Water | **$3.25**
Sparkling Water | **$3.25**
2% or Skim Milk | **$3.75**
Pink Lemonade Spritzer with Strawberries per Pitcher | **$10**
Water Flavored with Fresh Fruit per Pitcher | **$13**

**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.

Soup or Salad | $20

MINIMUM 30 PEOPLE

SOUP | SELECT ONE

Cream of tomato
Hamburger soup
Butternut squash and orange
Chicken noodle
Chef's soup of the day

OR SALAD | SELECT ONE

Garden Salad
Greek salad
Caesar Salad
Chef's Choice of Salad

ASSORTED SANDWICHES & WRAPS

Egg Salad
Chicken Salad
Honey Baked Ham & Cheese
Roast Beef
Roast Vegetables.

ASSORTED SWEETS
COFFEE, TEA & DECAF

BASED ON 1 ¼ SANDWICHES PER PERSON
*ADD $2.50/PERSON FOR GLUTEN-FREE SANDWICHES

Premium Soup or Salad & Sandwich | $28

MINIMUM 30 PEOPLE

PREMIUM SOUP | SELECT ONE

Broccoli Cheddar Soup
French onion soup
Cream of Mushroom
Beef and Barley
Chef's premium Soup of the day

OR PREMIUM SALAD | SELECT ONE

Roasted beetroot, Red Onion, Blue Berries, Feta Cheese, Baby Spinach and Balsamic Vinaigrette
Summer Berry, Goats Cheese, Romaine and Raspberry Vinaigrette
Roast Mediterranean Vegetable salad
Cobb Salad, Grilled Chicken, Avocado, Tomato, Bacon, Green and Blue Cheese
Chef's Choice of Salad

ASSORTED SANDWICHES

Smoked Salmon and Asparagus
Italian Caprese
Clubhouse
Chicken, Provolone, Pesto on Ciabatta
Salami, Ham and Swiss
Roast beef, Brie and Horse Radish Mayo

ASSORTED DESSERTS
COFFEE, TEA & DECAF

**Prices per person. Subject to tax and gratuities.*
If number is below the minimum a surcharge of $6/person will apply.

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.

Build your Stir Fry

PER PERSON

Marinated Beef | **$26.95**
Chicken | **$23.95**
Vegetarian (Tofu) | **$19.50**
All 3 options | **$28.95**
With Stir Fried Vegetables

SELECT ONE

Stir Fried rice
Stir Fried Rice Noodles

SALAD

Asian Style Green salad, with mixed leaves, cucumber, radish, red onion and sesame soy dressing

ASSORTED SWEETS
COFFEE, TEA & DECAF

Make a Sandwich | **$30.50**

MINIMUM 40 PEOPLE

Garden Salad
German Potato Salad
Coleslaw
Roast Beef
Deli Ham
Deli Turkey
Bread rolls and Buns
Sliced Tomato
Crisp Lettuce
Sliced Cucumber
Horseradish Mayo
Mustard

ASSORTED DESSERTS
COFFEE, TEA & DECAF

**Prices per person. Subject to tax and gratuities.*
If number is below the minimum a surcharge of $6/person will apply.

Lunch

Express Lunch Buffet | $32

MINIMUM 40 PEOPLE

Garden Salad Coleslaw
German Potato Salad
Fresh Roll
Relish Tray

Assorted Desserts
Coffee, Tea & Decaf

HOT ENTRÉES | SELECT ONE

Beef or Vegetarian Lasagna
Thai Chicken Curry with Jasmine Rice
Acadian Rappie Pie
Glazed Ham
South Shore Fried Chicken
Haddock Pan Fried or Deep Fried
Haddock Panko Baked with Garlic Cream Sauce *for $3 Extra*
Slow Cooked beef stew *for $6 Extra*

Plated Lunch

Appetizers

Garden Salad | **$9**
Beetroot, Blueberry & Feta Salad | **$10**
Caesar Salad | **$10**
Seafood Chowder | **$15**
Soup of the day | **$8**

Entrées

Panko Baked Haddock | **$23**
Baked Chicken Breast with
Wild Mushroom Sauce | **$19**
Spaghetti Alfredo with Shrimp
served with Garlic Bread | **$24**
Vegetarian Stir-fry with Rice | **$17**

Starches

EXCEPT WITH THE PASTA OR STIRFRY

Twice Baked Potato
Creamy Risotto
Roasted Fingerling Potatoes
French fries
Garlic Mash Potato
Served with veg of the day

Desserts

Baked Cheesecake | **$9**
Warm Apple Crisp | **$7.50**
Vanilla Panna Cotta with Blueberries | **$9.50**
Brownie Delight with Salted Caramel Sauce | **$ 9**
Lemon Pie with whipped cream | **$7.5**

**Prices per person. Subject to tax and gratuities.*
If number is below the minimum a surcharge of $6/person will apply.



Lunch

To-Go

Our boxed meals are perfect for early mornings or lunch on the road.

Lunch on the Go | **$19.50**

Freshly Made Sandwich: *Egg Salad, Chicken Salad, Tuna Salad, Ham and Cheese.*
Whole Fresh Fruit (Banana or Apple)
Chef's choice of Sweet
Bottled Juice, Soft Drink or Water

Enhancements

Cold Lobster Roll
Add $26
Club House
Add $4
Gluten Free Add
Add $2

**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, starch and dessert.

SELECT ONE

Roast Turkey with Savoury Dressing | **$35**
Roast Chicken Supreme with Cream of Mushroom Sauce | **$38**
Herb Parmesan Crusted Chicken | **$35**
Atlantic Salmon with Orange Beurre Blanc | **$40**
Atlantic Salmon with Honey Garlic Sauce | **$40**
Roast Pork Loin with Apple Cinnamon Chutney | **$42**
Roasted Sirloin with Red Wine Sauce | **$45**
Panko Baked Haddock in a Garlic Herb Sauce | **$36**
Haddock with Lobster Sauce | **$45**
Roast Prime Rib au Jus | **$53**
Fresh Lobster | **Market Price**
Vegetarian Stir-Fry | **$30**

Starters

SELECT ONE

Roasted Beetroot Salad *with Romaine, Red Onion, Blue Berries, Feta and Balsamic Vinaigrette.*
Caesar Salad *with Romaine, Bacon Bits, Croutons, Parmesan and Caesar Dressing*
Summer Berry Salad *of Mixed Leaves, Fresh Berries, Goats Cheese and Raspberry Vinaigrette*

Haddock Chowder
Broccoli Cheddar Soup
Cream Of Butternut Squash Soup
Shrimp Cocktail | *Additional $8 PP*
Seafood Chowder | *Additional $8pp*

Starches

SELECT ONE

Whipped Potatoes
Twice baked Potato
Grilled Polenta
Creamy Risotto
Roast Fingerling Potatoes
Basmati Rice Pilaf

Desserts

Baked Cheesecake with Salted Caramel and Bananas
Baked Cheesecake with your Strawberry Compote
Apple Crisp with Whipped Cream
Brownie with Chocolate Sauce and Vanilla Ice Cream
Vanilla Panna Cotta with Blue Berry Compote
Triple Chocolate Mousse Cake
Carrot Cake with Cheese Frosting
Coconut Pie
Blueberry Grunt

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

Dinner

Bountiful Buffet

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

$42 MINIMUM 40 PEOPLE

Starters

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 for $5/person)*
Lasagna

*ADD NOVA SCOTIA SEAFOOD CHOWDER FOR $10/PERSON

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



Reception

Hors D'oeuvres

PRICES ARE PER DOZEN

- Coconut Shrimp with Thai Chili Mayo | **$29**
- Buffalo Chicken Wings | **$24**
- Breaded Digby Scallops | **$34**
- Deep Fried Haddock Bites | **$28**
- Chicken Satay with Thai Peanut Sauce | **$31**
- Bacon Wrapped Scallops | **$38**
- Lobster Mac & Cheese Bites | **$34**
- Mini Bruschetta | **$23**
- Mini Spring Rolls | **$24**
- Brown Sugar Rubbed Pork Riblets | **$36**

**Subject to tax and gratuities.*

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 | **$30/pizza**
Meat Lovers
Vegetarian
The Works
Hawaiian

Sliders & Mini Sandwiched | **$35/dozen**
Cheeseburger Sliders
Mini Pulled Pork Sandwiches
Mini Chicken Clubs
Mini Philly Cheese Steaks

Build Your Own Poutine Bar | **$130**
SERVES 20-25 PEOPLE
Fries
Mozzarella Cheese
Homemade Bacon Bits
Gravy

Build Your Own Nacho Bar | **$140**
SERVES 20-25 PEOPLE
Nacho Chips
Cheese Sauce
Jalapeños
Black Olives
Sour Cream & Salsa

Reception

Vegetable Tray & Dip

5 people | **$30**
10 people | **$55**
20 people | **$100**
30 people | **$150**
40 people | **$200**
50 people | **$250**

Cheese & Cracker Tray

5 people | **$40**
10 people | **$70**
20 people | **$140**
30 people | **$200**
40 people | **$270**
50 people | **$320**

Assorted Sandwiches

SERVED ON A VARIETY OF BREAD & WRAPS
$11/person

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

Specialty Sandwiches

$16.50/person

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

Fresh Fruit Tray

5 people | **$35**
10 people | **$65**
20 people | **$120**
30 people | **$180**
40 people | **$240**
50 people | **$300**

Grazing Board

ASSORTED CHEESE, MEAT & CRACKERS

5 people | **$40**
10 people | **$70**
20 people | **$120**
30 people | **$180**
40 people | **$240**
50 people | **$300**

Dry Snacks

Buttered Popcorn | **$3.50/basket**
Potato Chips | **$5.25/basket**
Pretzels | **$4.50/basket**
Party Mix | **$6.25/basket**
Peanuts | **$6/basket**

Enhancements

Gluten Free Sandwich | **$2.50/person**
Cold Lobster Sandwich | **$26.50/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

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

Host Bar Pricing

Domestic Beer
Imported Beer & Coolers
Domestic Wine 6 oz.
House Brands 1 oz.
Premium Brands 1 oz.
Assorted Liqueurs
Cocktails
Draft Beer

WINES

Domestic Glass

WHITE TABLE WINES | 750ml

Benjamin Bridge Tidal Bay | 750ml | **$ 45**
Jackson Triggs Pinot Grigio | 750ml | **$37.95**

RED TABLE WINES | 750ml

Benjamin Bridge Wild Rock red | **$45**
Jackson Triggs Merlot | 750ml | **$37.95**

SPARKLING WINE

Benjamin Bridge Nova7 | **$45**

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 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 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 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 18% gratuity.

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, cash or credit card, two (2) days prior to your event. All private functions are subject to one master bill.

All function room prices quoted will be honoured. Meal and beverage 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.

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 minimum of four (4) hours.

SPECIAL SECURITY
Arrangements can be made upon request at an additional charge. Please contact the Catering Department.

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 fees as per tariff No. 8 of the Copyright of Canada:

With Dancing	Without Dancing
• 1-100 People $44.13 + tax	• 1-100 People $22.06 + tax
• 101-300 People $63.49 + tax.	• 101-300 People $31.72 + tax
• 301-500 People $132.39 + tax	• 301-500 People $66.19 + tax
• 500 Plus $187.55 + 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 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	Without Dancing:
• 1-100 People $18.51 + tax	• 1-100 People $9.25 + tax
• 101-300 People $26.63 + tax.	• 101-300 People $13.30 + tax
• 301-500 People $55.52 + tax.	• 301-500 People $27.76 + tax
• 500 Plus $78.66 +tax	• 500 Plus $39.33 + tax

MEETING ROOM SUPPLIES/AUDIO VISUAL EQUIPMENT
In addition to note pads, pens, ice water, and glasses. 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 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.

SIGNAGE
It must be of professional nature, and is restricted to certain areas of the hotel. Authorization must be obtained prior to the function from the Catering Department.

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