

Meetings & Events
Rodd Crowbush



2

Contact Us

3,4

Room Rentals

5

Breakfast

6

Meeting Breaks

7,8

Lunch

9–12

Dinner

13

Reception

14

Drinks

15

Events

16,17

Terms &
Conditions

Contact us

☎ +1 (902) 961-5600

Toll Free: +1 (800) 565-7633

Blair Smith

| General Manager

| ✉ bsmith@roddvacations.com

Tina Young

| Conference Coordinator

| ✉ tyoung@roddvacations.com

PRICES IN EFFECT AS OF

January 2026

Room Rentals

Bristol/Canavoy Room

578 sq. ft. | UP TO 45 PEOPLE

Number of people per setup:

Theatre (40), Round (24), Classroom (20),
U-Shape (24), Boardroom (24), Reception (45)

Lakeside West Room

1,240 sq. ft. | UP TO 125 PEOPLE

Number of people per setup:

Theatre (100), Round (72), Classroom (40),
U-Shape (36), Boardroom (25), Reception (125)

Lakeside East/West Room

2,480 sq. ft. | UP TO 200 PEOPLE

Number of people per setup:

Theatre (250), Round (176), Classroom (80),
U-Shape (74), Boardroom (60), Reception (200)

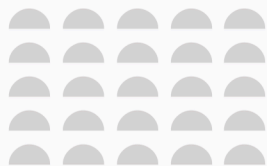
Lakeside East Room

1,240 sq. ft. | UP TO 125 PEOPLE

Number of people per setup:

Theatre (100), Round (72), Classroom (40),
U-Shape (36), Boardroom (25), Reception (125)

THEATRE SETUP



ROUND SETUP



CLASSROOM SETUP



U-SHAPE SETUP



BOARDROOM SETUP





Room Rentals

Audio/Visual Equipment

Screen 6' | \$40

Screen 8' | \$55

7.5 x 10 Draped Screen | \$190

LCD Projector & 8' Screen | \$260

LCD Projector & 6' Screen | \$230

55" Smart TV | \$250

Comfort Monitor | \$85

LCD Projector | \$200

Polycom | \$140

Lapel Microphone | \$75

Flip Charts | \$15/thereafter

First One Complimentary

Microphones | Complimentary

N/A to Cordless Mics

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.

Deluxe Continental | \$22

Assorted Pastries
Variety of Bagels & Cream Cheese
Toast Station Butter & Preserves
Assorted Greek Yogurts
Sliced Fresh Fruit
Assorted Chilled Juices
Coffee & Tea

The Delegates Breakfast | \$27

MINIMUM 30 PEOPLE

Sliced Fresh Fruit
Selection of Cold Cereals
Assorted Pastries
Toast Station with Butter & Preserves
Scrambled Eggs
Hash Brown Potatoes
Baked Beans
Bacon & Breakfast Sausage
Assorted Chilled Juices, Coffee & Tea

Deluxe Breakfast | \$36

MINIMUM 25 PEOPLE

Pitchers of Chilled Orange & Apple Juice
Assorted Pastries
Toast Station with Butter & Preserves
Sliced Fresh Fruit Tray
Assorted Cold Cereals
Individual Greek Yogurt
Scrambled Eggs
Hash Brown Potatoes
Bacon & Breakfast Sausage
Buttermilk Pancakes
dusted with Cinnamon Sugar
Assorted Cheese Tray
PEI Maple & Berry Oatmeal
Bagels & Cream Cheese
Coffee & Tea

Breakfast Buffet Enhancements

Individual Yogurts | **\$6/person**
Eggs Benedict | **\$10/person**
Buttermilk Pancakes with Maple Syrup | **\$12/person**
Assorted Cereals | **\$7/person**
Hot Oatmeal with Brown Sugar & Milk | **\$7/person**
Bagels & Cream Cheese | **\$6/person**
Selection of Fresh Whole Fruit | **\$4/person**
Omelette Station | *Minimum 30 people* | **\$17/person**
Granola, Yogurt & Berry Parfait Bar | **\$11/person**
Fresh Cut Fruit | **\$10/person**

Plated Breakfast

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

The Bay | \$22

Scrambled Eggs
Bacon & Grilled Sausage
Hash Brown Potatoes
Basket of Pastries & Muffins
with Preserves

The Lake | \$28

Eggs Benedict
Bacon & Grilled Sausage
Hash Brown Potatoes
Fruit Garnish

*Prices per person. Subject to tax and gratuities. If number is below the minimum a surcharge of \$6/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 | \$10

Freshly Baked Muffins & Danish
Coffee, Tea & Decaf

Grab & Go | \$20

Individual Bottles of Chilled Juices & Water
Assorted Pastries
Butter & Preserves
Selection of Whole Fruit
Individual Greek Yogurt
Coffee & Tea

Healthy Break | \$17

Slide Fresh Fruit
Assorted Granola Bars
Chilled Fruit Yogurt
Coffee & Herbal Tea

Afternoon Pick-Me-Up | \$12

Assorted House Cookies
Coffee, Tea & Decaf
Ice Tea
Lemonade

Bake Shop Break | \$18

Banana Bread
Cinnamon Swirl Bread
Assorted Smoothie Shots
Iced Tea
Lemonade
Iced Coffee

Candy Bar | \$21

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

Enhancements

PASTRIES & SWEETS

Assorted Granola Bars | **\$4/person**
Assorted Danishes | **\$45/dozen**
Assorted Muffins | **\$40/dozen**
Cinnamon Rolls | **\$40/dozen**
Assorted Cookies | **\$3/each**
Breakfast Breads | **\$5/person**

BEVERAGES

Assorted Juices | **\$4/person**
Bottled Water | **\$3/bottle**
Sparkling Water | **\$5/bottle**
Bottled Soft Drinks | **\$4/bottle**
Coffee, Tea & Decaf | **\$4/person**

LIGHTER SIDE

Assorted Greek Yogurt | **\$5/person**
Whole Fruit | **\$4/piece**
Vegetable Tray | **\$9/person**
Domestic Cheese Tray | **\$9/person**
Sliced Fresh Fruit Tray | **\$9/person**
Assorted Yogurt Shots | **\$11/person**
Fresh Fruit Kabobs with
Yogurt Dip | **\$11/person**

**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.

Fairway | \$35

MINIMUM 30 PEOPLE

Garden Salad
Soup of the Day
Spinach & Mushroom Stuffed Chicken
Vegetable Rice Pilaf
Mashed Potatoes
Vegetable Medley
Assorted Desserts

Birdie | \$48

MINIMUM 30 PEOPLE

Garden Salad
Three Bean Salad
Baked Potato Bar
Corn on the Cob with Butter
BBQ Quarter Chicken
Pork Ribs
Blueberry BBQ
Cornbread
Assorted Desserts

Hole in One | \$40

MINIMUM 30 PEOPLE

Caesar Salad
Caprese Salad
Minestrone Soup
Garlic Cheese Toast
Assorted Desserts

Pasta Options

SELECT TWO

Classic Lasagna
Vegetarian Lasagne
Grilled Chicken & Mushroom Alfredo
Three Cheese Macaroni

*UPGRADE TO SEAFOOD, SCALLOPS & SHRIMP FOR \$6/PERSON

*UPGRADE TO SEAFOOD & BOWTIE PASTA PRIMAVERA FOR \$6/PERSON

Express Luncheon Buffets

Soup & Sandwich | \$29

MINIMUM 20 PEOPLE

Soup of the Day
Garden Salad
Potato Salad
Assorted Sandwiches made with an assortment of Cheeses & Fresh Vegetables (Roast Beef, Roast Turkey, Ham, Chicken Salad, Egg Salad)
Assorted Squares & Cookies
Coffee, Tea & Decaf

Premium Soup & Sandwich | \$36

MINIMUM 20 PEOPLE

Soup of the Day
Crisp Garden Vegetables with Hummus
Roast Beef on a Baguette with Horseradish Mayo & Havarti Cheese
Roast Turkey on Sourdough with Swiss Herb Mayo & Dijon Mustard
BBQ Chicken Salad on Focaccia
Assorted Grilled Vegetarian Wraps
Black Forest Ham & Cheese Wraps
Assorted Squares & Cookies
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

To-Go

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

The Front 9 | \$26

Freshly Made Sandwich
Bottled Water
Potato Chips
Fresh Fruit
Assorted Cookie

The Back 9 | \$32

Freshly Made Wrap
Individual Yogurt
Individual Cheese
Bottled Soft Drink & Water
Trail Mix
Whole Fresh Fruit
Brownie

PLEASE CHOOSE TWO OF THE FOLLOWING FOR YOUR SANDWICHES OR WRAPS:

Black Forest Ham
Roast Turkey
Slow Roasted Beef
Chicken Salad
Vegetarian

**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. Served with chef's choice of starch & vegetables, fresh rolls, coffee, tea, & decaf.

Starters

SELECT ONE

SALAD

Garden Salad - Mixed Baby Greens, Crisp Garden Vegetables, Plump Seasonal Berries, With Oxford Blueberry Vinaigrette (V) (GF) (DF) (NF)

Spinach Salad - Tender Spinach Leaves, Spiced Goat Cheese Cloud, Mandarin Segments, Dried Berries & Sweet Pickled Red Onion, Topped With Almonds, Bacon & Maple Bourbon Vinaigrette (GF)

Crowbush Summer Salad - Baby Arugula, Cubed Watermelon, Feta Cheese, And Fresh Blueberries Tossed With Honied Lime And Mint Syrup, Drizzled With Aged Balsamic (GF) (NF)

Mediterranean Medley - Crisp Romaine, Cucumber Parcel, Vine-Ripened Tomato, Olives, Feta, And Toasted Pita Planks, With A Shaved Vegetable Bouquet And Zesty Herb Vinaigrette (GF) (DF) (NF)

SOUP

Toasted Coconut & Summer Squash Bisque, Crispy Corn & Leek Gremolata (V) (GF) (DF)

Creamed Navy Bean & Roasted Garlic Puree, With Smoked Chile Emulsion & Fried Kale (GF) (DF) (NF)

Desserts

SELECT ONE

Seasonally Flavoured Mason Jar Cheesecake With Fresh Berries, Whipped Cream & Berry Coulis

Blueberry, Lemon & White Chocolate Bread Pudding With Caramel Sauce & Chocolate Drizzle (GF)

Black Velvet Tuxedo Cake With Fresh Berry Syrup & Whipped Cream

Strawberry Cake With Strawberry Compote & Whipped Cream (GF) (NF)

Chocolate Decadence Cake With Orange Raspberry Coulis & Whipped Cream (V) (GF)

Entrées

SELECT A MAXIMUM OF TWO OPTIONS FOR ALL GUESTS

Bacon Wrapped Roasted Chicken Supreme Served with Roasted Red Pepper Cream Sauce | **\$60**

Oven Roasted Chicken Filet Rolled in Bacon, Served with Buttered Makhani Curry Cream | **\$60** (GF)

AAA Beef Tenderloin, Charbroiled & Whiskey Glazed With Dark Chocolate Demi-Glaze | **\$85** (GF) (DF) (NF)

Roasted Pork Loin Filled With Double Smoked Bacon, Candy Apple Jam & Red Wine Pan Jus | **\$55** (GF) (NF)

Grilled Halibut With Chile Lime Garlic Sauce, Dill Tips & Shaved Spring Onion | **\$70** (GF) (DF) (NF)

Spiced Honey & Mustard Glazed Atlantic Salmon with Lemon Butter Sauce | **\$60** (GF) (NF)

Lobster With Boiled Baby Potatoes, Buttered Baby Vegetables & Tarragon Drawn Butter | **Market Price**

(V) Vegan (GF) Gluten Free (DF) Dairy Free (NF) Nut Free

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

Dinner

Deluxe Crowbush Dinner Buffet

Accompanied with decadent starters, freshly baked rolls, a tempting array of desserts & sweets as well as coffee, tea & decaf. Prices are based upon choice of carved item.

MINIMUM 30 PEOPLE

Starters

Fresh Garden Salad
Chef's Choice of Starch & Fresh Seasonal Vegetables

SELECT TWO ADDITIONAL SALADS

Caesar Salad
Mediterranean Salad
Three Bean Salad
Spinach Salad
Pasta Salad











Carving Station

SELECT ONE

AAA Top Sirloin Roast | **\$85**
AAA Prime Rib | **\$90**
Roast Turkey with Pan Gravy and Cranberry Sauce | **\$65**
Roast Pork Loin filled with bacon, candy apple jam & red wine jus | **\$50**

Hot Dishes

SELECT TWO

Bacon Wrapped Chicken with with Mushroom Sauce Dianne  
Chicken Supreme Filled With Fine Herbs, Goat Cheese & Caramelized Shallots. Served With Sweet Onion Jus  
Baked Salmon With Charred Corn, Black Bean Salsa & Lemon Cream   
Spice Rubbed Pork Tenderloin With Oxford BBQ Sauce, Filled With Sun-dried Tomato, Cream Cheese & Fresh Herbs  
Baked Three Cheese Tortellini Alfredo, Mushroom, Onion, Parmesan Cheese, In A Garlic Cream Sauce 
Maritime Bubbly Bake, Fresh Island Seafood Baked In Rich Cheesy Sauce With Basmati Rice & Buttered Panko Crust

 Vegan  Gluten Free  Dairy Free  Nut Free

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

Dinner

Crowbush Dinner Buffet

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

\$60 MINIMUM 30 PEOPLE






Starters

SELECT THREE SALADS

- Fresh Garden Salad
- Mediterranean Salad
- Three Bean Salad
- Spinach Salad
- Pasta Salad
- Chef's Choice of Starch & Fresh Seasonal Vegetables

Hot Dishes

SELECT ONE

- Bacon Wrapped Chicken with Mushroom Sauce
Dianne  
- Chicken Supreme Filled With Fine Herbs, Goat Cheese & Caramelized Shallots. Served With Sweet Onion Jus
- Baked Salmon With Charred Corn, Black Bean Salsa & Lemon Cream   
- Spice Rubbed Pork Tenderloin With Oxford BBQ Sauce, Filled With Sun-dried Tomato, Cream Cheese & Fresh Herbs
- Baked Three Cheese Tortellini Alfredo, Mushroom, Onion, Parmesan Cheese, In A Garlic Cream Sauce
- Maritime Bubbly Bake, Fresh Island Seafood Baked In Rich Cheesy Sauce With Basmati Rice & Buttered Panko Crust

 Vegetarian  Gluten Free  Dairy Free  Nut Free

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

Traditional Lobster Boil

A traditional PEI lobster boil is the best way to add a special touch to your next event. We would be happy to provide a current quote for your event. However, please note that we are unable to guarantee pricing for more than 30 days.

\$60 Plus Market Price for Lobster

MINIMUM 30 PEOPLE

- Freshly Baked Rolls & Butter
- PEI Blue Mussels Served Island Style with Onions, Celery & Butter
- Seafood Chowder
- Traditional Potato Salad
- Coleslaw
- Garden Salad
- Relish Tray
- Whole 1lb, 1.5lb, 2lb or 2.5lb Lobster Fresh from the Sea with Drawn Butter
- Chef's Choice of Starch & Seasonal Garden Vegetables
- Assortment of Sweets
- Tea, Coffee & Decaf



Dinner

Summertime Barbeques

The best way to celebrate any occasion during the summer is with a classic barbeque. Barbeque selections are served directly off the grill & are accompanied with assorted pies & sweets as well as tea, coffee & decaf.

MINIMUM 30 PEOPLE

Starters

Freshly Baked Rolls & Butter

PEI Mussels Steamed in White Wine, Herbs, & Garlic

Caesar Salad, Potato Salad & Coleslaw

CHEF'S CHOICE OF STARCH
& SEASONAL GARDEN VEGETABLES

From the BBQ

SELECT ONE

6 oz. AAA New York Steak | **\$56**

8 oz. AAA New York Steak | **\$60**

BBQ Pork Back Ribs | **\$55**

Grilled Chicken Supreme | **\$45**

Cedar Salmon with Maple
& Mustard Glaze | **\$60**

Grilled Pork Chop | 50

PEI Beef Burgers & Local Sausages | **\$40**

Should you wish to offer a second choice of entrée to your guests, our catering team would be happy to assist you in developing your custom menu.

BBQ Enhancements

Maritime Seafood Platter | **\$20/person**

Crowbush Seafood Chowder | **\$16/person**

Seasonal Boiled Sweet Corn with Butter | **\$7/person**

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

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.

PEI BLUE MUSSEL STATION | **\$17/person**
based on 1lb per person, minimum 10lb order,
offered in two different flavours -Marinara & Curry

PEI POTATO BAR WITH ASSORTED
CHEESES & TOPPINGS | **\$22/person**

CERTIFIED BLACK ANGUS
SHAVED ON A BUN | **\$25/person**

OYSTER BAR WITH ASSORTED
CONDIMENTS & SAUCES | **\$5/oyster**

PEI CHOWDER STATION WITH
FRESH BAKED ROLLS | **\$20/person**
offered in two different flavours

Trays & Specialties

- Assorted Vegetable Tray & Dip | **\$10/person**
- Sliced Fresh Fruit Tray | **\$15/person**
- Domestic Cheese Tray | **\$10/person**
- Local & Regional Cheese Tray | **\$22/person**
- Assorted Sweet Tray | **\$16/person**
- Smoked Salmon Platter | **\$250/side**

Hors D'oeuvres

HOT

- Bacon Wrapped Scallops | **\$49**
- BBQ Island Beef Meatballs | **\$38**
- Crispy Shrimp Purse | **\$40**
- Chicken Satays with Curried Creama | **\$38**
- Crab Rangoon with Chilli Dip | **\$42**
- Mushroom Arancini | **\$38**
- Fried Chicken Gyoza with Soy & Sesame Sauce | **\$42**
- Vegetable Spring Rolls with Plum Sauce | **\$38**

COLD

- Chilled Shrimp Skewer With Chilli Garlic & Lime | **\$42**
- Island Lobster Vol Au`Vent | **\$55**
- Tomato Bruschetta on a Crostini | **\$40**
- Smoked Salmon Mousse, Cream Cheese & Capers | **\$44**
- Scallop & Shrimp Ceviche On Cucumber | **\$48**
- Antipasto Skewers, Prosciutto, Olives, Marinated Vegetables, Mozzarella | **\$42**

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

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.

House 16" Pizza | **\$38/pizza**
Meats / Veggie / Works / Hawaiian

Build Your Own Poutine Bar | **\$15/person**
Minimum 25 People

Build Your Own Nacho Bar | **\$16/person**
Minimum 25 People

Build Your Own Taco Bar | **\$16/person**
Minimum 50 People

*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 | **\$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

- 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.

PRICING SUBJECT TO CHANGE WITHOUT NOTICE. TAX IS INCLUDED IN CASH BAR PRICE.

**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 | **\$175**

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
- 1 Bottle of Ginger Ale
- 1 Bottle of Tonic
- 1 Bottle of Club Soda
- Cocktail Napkins
- 2 Bus Pans of Ice

Hospitality Package Two | **\$250**

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 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 | **\$15**
- Bus Pan of Ice | **\$15**

BARTENDER CHARGE

Should your group require a bartender, there will be a charge of \$35/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. Must be arranged and booked in advance.

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 72 hours 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 OF 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 beverage 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.

Terms & Conditions

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.

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.