

Rodd  
HOTELS & RESORTS

# *Wedding Packages*

## Rodd Brudenell River



RODD BRUDENELL RIVER RESORT  
HIGHWAY #3, ROSENEATH, PE

[RODDVACATIONS.COM](http://RODDVACATIONS.COM)

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# Contact us

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PRICES IN EFFECT AS OF

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# 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<sup>1</sup>.

## ALSO INCLUDED

- Complimentary standard hotel room for the wedding couple<sup>2</sup>*
- Room rates for guest room block*
- Complimentary public address system with lectern and microphone<sup>3</sup>*
- Dance floor*
- Table number stands*
- Floor seating plan stand (easel)*

## 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 \$1,250.

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.

## Congrats

“

*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

<sup>1</sup>Subject to meeting space selected.

<sup>2</sup>One complimentary standard room will be supplied upon meeting the minimum guestroom block and food purchase requirements.

<sup>3</sup>A public address system with lectern and microphone will be supplied for the banquet room. For wireless or lapel microphones there is an additional fee.

# Dinner

## 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  
Fresh Garden Salad  
Two of our Chef's Fresh Seasonal Salads  
Pickle & Olive Tray  
Chef's Choice of Starch & Fresh Seasonal Vegetables

## Enhancements

SELECT ONE

Maritime Seafood Platter | **\$22**  
*A tempting array of smoked and pickled seafood*  
Brudenell Seafood Chowder | **\$14**  
Soup du Jour | **\$10**

## 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  
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

ADD EXTRA HOT DISH FOR \$10/PERSON

## Carving Station

SELECT ONE

Slow Roasted Canadian Beef & Port Demi-Glaze | **\$62**  
Honey Glazed Bone-In Ham & Pineapple Sauce | **\$52**  
Maple Glazed Roast Pork Loin with Apple & Red Onion Chutney | **\$52**  
AAA Prime Rib with Wild Mushroom au Jus | **\$81**

*\*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.

### 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  
Roasted Pepper Salad with Feta, Pine Nuts &  
Basil  
Caprese Salad Fresh Roma Tomato,  
Bocconcini with Arugula

### Custom Starters

ADDITIONAL \$6/PERSON

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

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.  
Includes 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

Chicken Supreme with  
Wild Mushroom Demi Glaze | **\$53**  
Maple Glazed Roast Pork Loin  
with Fresh Apple Dijon Jus | **\$49**  
Seared Pork Tenderloin with  
Oxford Blueberry Demi Glaze | **\$49**  
Atlantic Salmon with Fresh Strawberry Salsa | **\$55**  
Brie & Bacon Stuffed Chicken Breast  
with Red Pepper Cream Sauce | **\$54**  
Mixed Grill of Jumbo Shrimp, Sea Scallop, Beef  
Tenderloin Medallion with Herb Beurre Blanc | **\$78**  
7oz Beef Tenderloin (served medium) with a  
Red Wine & Wild Mushroom Demi-Glaze | **\$85**  
PEI Surf & Turf, Grilled Beef Tenderloin & PEI  
Lobster with Herb Butter | **Market**  
Blackened Atlantic Salmon Topped  
with Pineapple-Mango Chutney | **\$59**  
Roast Turkey with Seasonal Dressing | **\$58**

### Desserts

SELECT ONE

Oxford Blueberry Bread Pudding  
with Spiced Rum Sauce  
Seasonal Fruit & Berry Crisp  
Strawberry & Grand Marnier Shortcake  
Chocolate Ganache Torte  
New York Style Cheesecake with  
Fresh Seasonal Berry Compote  
Dark Chocolate Pate with  
Fresh Raspberry Coulis

*\*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.*

# Reception

## Hors d'Oeuvres

### HOT

- Chef's Signature Meatballs | **\$38**
- Mini Thai Spring Rolls | **\$34**
- BBQ Pork Skewers | **\$34**
- Wild Mushroom Risotto Balls | **\$34**
- Skewered Garlic Jumbo Shrimp | **\$43**
- Bacon Wrapped Scallops | **\$49**
- Chicken Satay | **\$38**
- Marinated Grilled Tofu Brochettes | **\$34**
- Mini Crab Cakes with Dill Aioli | **\$34**

### COLD

- Chicken & Brie Canapés | **\$39**
- Crab Salad in Cucumber Timbales | **\$39**
- Smoked Salmon with Herbed Cream Cheese on Pumpernickel | **\$49**
- Surf & Turf Canapé | **\$39**
- Lobster Salad on Baguette Rounds | **\$52**
- Grilled Hot & Sweet Pineapple Skewers | **\$39**
- Bruschetta | **\$39**

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

## Trays & Specialties

Fresh Brudenell Bully Oyster Bar | **\$5/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**

*\*Subject to tax and gratuities.*

## Dry Snacks

- Pretzels | **\$8/basket**
- Potato Chips | **\$8/basket**
- Mixed Nuts | **\$29/basket**
- Nacho Chips & Salsa | **\$12/basket**

## Late Night Snacks

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

16" Homemade Pizza | **\$35/each**

*The Works*

*Meat Lovers*

*Vegetarian*

*Hawaiian*

Poutine Bar | **\$12/person**

MINIMUM 25 PEOPLE

*Fries*

*Cheese Curds*

*Green Onion*

*Gravy*

Nacho Bar | **\$14/person**

MINIMUM 25 PEOPLE

*Nacho Chips*

*Cheese Sauce*

*Jalapeños*

*Sour Cream & Salsa*

Taco Bar | **\$15/person**

MINIMUM 50 PEOPLE

*Soft tortilla and corn tortilla chips*

*Beef Taco meat*

*Mild salsa*

*Sour cream*

*Guacamole*

*Cheddar cheese*

*Corn and black bean salsa*

*Pickled red onion and radish*

*Shredded lettuce*

*Pico De Gallo*

# 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 PRICING

- 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.

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.*

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.

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.

In the case of inclement weather, 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. A function room will be provided to you at no additional charge. Should one be available at the time; otherwise, the ceremony will be held in the same room as the dinner and dance.

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.

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.

## CHOICE OF MENU

One menu is required for all guests. Menu selection should be submitted at least four (4) weeks prior to your function. 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.

Special dietary substitutes can be made upon prior request, but surcharges may be applied depending on items and numbers.

## GUARANTEED BILLING

**Guarantee and full payment is due 14 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 **14 days prior to the function**.

## DEPOSIT & PAYMENT

We will hold a function room for 7 days on a tentative basis. After this time, a contract will be issued and a **\$1,000.00 non-refundable deposit** is required to hold a room on a definite basis. This deposit will be applied to your final bill.

Minimum amount of food purchased **\$4,900.00**, subject to tax and gratuity.

Must guarantee a **minimum of 15 guestrooms** with a minimum stay length of two nights.

All food and beverage items sold are subject to applicable government taxes and a 18% gratuity, which is also subject to HST. All function room rental prices quoted will be honoured. Meal and beverages prices quoted before six months in advance are subject to change.

The rental fee for the Brudenell/Dundarave room for the dinner and dance is **\$950** 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).

# Terms & Conditions

## **CANCELLATION CHARGES**

If the event 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.

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 subject to management approval prior to event.

## **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.

The client is responsible to provide Insurance for all tent events held onsite.

## **SPECIAL COSTS**

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

These amounts are subject to change and will be billed to your account by the resort. This would include dances, receptions and weddings. If you have any questions about SOCAN fees, call 1-800-707-6226.

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

There is a wedding cake cutting fee of \$25.00.

## **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.