

Rodd Crowbush

Golf & Beach Resort

RODD HOTELS & RESORTS



Banquet Menu

Route #350 in Lakeside
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Morell, Prince Edward Island
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www.roddecrowbush.com

BREAKFAST

COFFEE BREAKS

LUNCHEON MENUS

RECEPTIONS

DINNER MENUS

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Breakfast Selections

Continental

Pitchers of Chilled Orange & Apple Juice
Selection of Muffins & assorted Pastries
Toast Station
Butter & Preserves
Individual Greek Yogurts
Coffee & Tea

\$13.95 per person

Deluxe Continental

Pitchers of Chilled Orange & Apple Juice
Assorted Pastries
Variety of Bagels & Cream Cheese
Toast Station
Butter & Preserves
Selection of Cold Cereals
Individual Greek Yogurt
Sliced Fresh Fruit
Coffee & Tea

\$15.95 per person

Spa Breakfast

Pitchers of Chilled Orange & Apple Juice
Selection of Muffins
Granola and Yogurt Parfaits
Domestic Cheesetray
Sliced Fresh Fruit
Coffee & Tea

\$17.95 per person

The Delegates Breakfast

Minimum 25 people

**If number is below the minimum a surcharge of \$3 per person will apply.*

Pitchers of Chilled Orange & Apple Juice
Sliced Fresh Fruit
Selection of Cold Cereals
Assorted Pastries
Toast Station
Butter & Preserves
Scrambled Eggs
Bacon, Ham & Sausage
Hashbrown Potatoes
Coffee & Tea

\$19.95 per person

Prices are subject to applicable taxes and gratuities.

Breakfast Selections

The Executives Breakfast

Minimum 30 People

**If number is below the minimum a surcharge of \$3 per person will apply*

Pitchers of Chilled Orange & Apple Juice
Assorted Pastries
Toast Station
Butter & Preserves
Sliced Fresh Fruit
Assorted Cold Cereals
Individual Greek Yogurts
Scrambled Eggs
Hashbrown Potatoes
Bacon, Ham & Sausage
Buttermilk Pancakes dusted with Cinnamon Sugar
Coffee & Tea

\$29.95 per person

Breakfast Buffet Enhancements

Eggs Benedict	\$7.95 per person
Smoked Salmon Benedict	\$8.95 per person
Hot Oatmeal with Maple Brown Sugar	\$3.95 per person
Buttermilk Pancakes	\$6.95 per person
French Toast	\$6.95 per person
Omelet Station	\$9.95 per person

Prices are subject to applicable taxes and gratuities.

Plated Breakfast Suggestions

The Greenwich

Chilled Juice
Scrambled Eggs
Bacon and Grilled Sausage
Hashbrown Potatoes
Toast and Preserves
Coffee & Tea

\$16.95

The Lakeside

Chilled Juice
Baskets of Assorted Danish Pastries
Eggs Benedict, Bacon and Grilled Sausage
Hashbrown Potatoes
Sliced Fresh Fruit

\$19.95

Prices are subject to applicable taxes and gratuities.

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Coffee & Nutrition Breaks

Morning Session

Assorted Pastries
Coffee & Tea

\$5.95 per person

Afternoon Session

Assorted Cookies & Squares
Coffee & Tea

\$5.95 per person

Break Enhancements

Fresh Brewed Coffee & Tea	\$2.95 per person
Assorted Soft Drinks (Bottled)	\$3.95 per bottle
Assorted Fruit Juices (Pitchers)	\$2.95 per pitcher
Bottled Water	\$2.95 per bottle
Sparkling Water	\$3.95 per bottle
Assorted Greek Yogurt	\$2.95 each
Whole Fruit - <i>choice of apples, oranges or bananas</i>	\$2.95 each
Vegetable Tray	\$5.95 per person
Cheese Tray	\$7.95 per person
Sliced Fruit Tray	\$6.95 per person
Fruit Kabobs with Yogurt Dip	\$34.95 per dozen
Assorted Granola Bars	\$34.95 per dozen
Assorted Danishes	\$34.95 per dozen
Assorted Muffins	\$34.95 per dozen
Cinnamon Rolls	\$34.95 per dozen
Freshly Baked Croissant	\$34.95 per dozen
Assorted Cookies	\$24.95 per dozen

Prices are subject to applicable taxes and gratuities.

Specialty Breaks

The Grab and Go

Pitchers of Chilled Apple & Orange Juice
Assorted Pastries
Butter & Preserves
Sliced Fruit
Individual Greek Yogurt
Coffee & Tea
\$14.95 per person

The Quick Fix

Pitchers of Chilled Apple & Orange Juice
Assorted Pastries
Butter & Preserves
Freshly Baked Cookies
Coffee & Tea
\$15.95 per person

The Ice Cream Stand

Sliced Watermelon
Assorted Ice Cream Novelties
Fudgicals & Popsicles
Iced Tea & Lemonade
Iced Coffee
\$16.95 per person

The Dip Trio

Herb Pita Toasts
Roasted Red Pepper
Fresh Guacamole
Hummus
Coffee & Tea
\$17.95 per person

Candy Shop

Assorted Candy & Sweets
Jelly Beans, Chocolate Peanuts & Raisins
Mini Chocolate Bars, Penny Candies, Jellies & Toffies
Coffee & Tea
\$18.95 per person

Prices are subject to applicable taxes and gratuities.

Lunch Buffets

Soup & Sandwich

Freshly Made Sandwiches
 Soup of the Day
 Roast Beef, Roast Turkey, Ham, Chicken Salad, Egg Salad
 Made with an Assortment of Cheeses and Fresh Sliced Vegetables
 Garden Salad, Potato Salad and Relish Tray
 Assorted Squares & Cookies
 Freshly Brewed Coffee, Assorted Teas

\$19.95 per person

Gourmet Deli Buffet

(Minimum 20 people)

**If number is below the minimum a surcharge of \$5 per person will apply.*

Soup of the Day
 Tossed Garden Salad
 Served with a Variety of Salad Dressings
 Potato Chips
 Deli Platter to include Turkey, Ham, Roast Beef
 Seafood Salad
 Served with an Assortment of Breads and Rolls
 Variety of Cheeses, Lettuces, Tomatoes, Onion
 Pickles and Condiments
 Assorted Squares & Cookies
 Freshly Brewed Coffee, Assorted Teas

\$24.95 per person



Prices are subject to applicable taxes and gratuities.

Executive Sandwiches & Wraps

(Minimum 20 people)

**If number is below the minimum a surcharge of \$5 per person will apply.*

Soup of the Day
Crisp Garden Vegetables with Herb Dip
Roast Beef on a Baguette with Horseradish Mayo & Havarti Cheese
Roast Turkey with Swiss Herb Mayo and Dijon Mustard on a Bun
Smoked Salmon Bagel with Herbed Cream Cheese
Assorted Grilled Vegetarian Wraps
Seafood Salad Wrap
Black Forest Ham & Cheese Wrap
Assorted Squares & Cookies
Coffee & Tea

\$29.95 per person

Italian Crowbush Style

(Minimum 20 people)

**If number is below the minimum a surcharge of \$5 per person will apply.*

Minestrone Soup
Fresh Tomato Bruschetta with Parmesan Crostini
Classic Caesar Salad
Chicken Parmesan
Cheese Tortellini with Creamy Alfredo Sauce
Garlic Cheese Bread
Assorted Squares & Cookies
Freshly Brewed Coffee, Assorted Teas

\$25.95 per person

Mexican Fiesta

(Minimum 20 people)

**If number is below the minimum a surcharge of \$5 per person will apply.*

Crunchy Tortilla Chips and Salsa
Chicken Tortilla Soup
Chicken or Beef Fajitas
With Flour Tortillas and all accompaniments
Spanish Rice and Refried Beans
Assorted Squares & Cookies
Freshly Brewed Coffee & Assorted Teas

\$27.95 per person

Prices are subject to applicable taxes and gratuities.

On the Go Boxed Lunches

Tee Off

Freshly Made Sandwich
Bottled Water
Potato Chips
Fresh Fruit
Assorted Cookies

\$17.95 per person

Hills & Harbours

Freshly Made Wrap
Individual Yogurt
Bottled Soft Drink
Potato Chips
Fresh Fruit
Assorted Cookies

\$19.95 per person

**Please choose Two of the Following for your Sandwiches or Wraps*

Black Forest Ham & Swiss Cheese
Roast Turkey & Havarti Cheese
Slow Roasted Beef
Chicken Salad with Herb Mayo
Tuna Salad

Prices are subject to applicable taxes and gratuities.

Plated Lunch Suggestions

Pork Schnitzel

Pan Fried Breaded Pork with warm Potato Salad,
Seasonal Vegetables, and a Lemon Wedge

\$17.00 per person

Hunter Style Chicken

Braised Chicken with Tomato, Peppers, Mushrooms
with Pomme Puree and Seasonal Vegetables

\$16.00 per person

Seared Salmon

With Herbed Rice Pilaf, Seasonal Vegetables,
and Lemon and Caper Veloute

\$22.00 per person

Eggplant Parmesan

Bread and fried Eggplant,
Pomodoro Sauce, & Mozzarella

\$15.00 per person

Prices are subject to applicable taxes and gratuities.

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Receptions

All Hors d'Oeuvres are sold by the dozen, minimum of 3 dozen per order.

Cold Hors d'œuvres

Honeydew Melon with Prosciutto	\$28
Smoked Salmon on Blini with Crème Fraiche, Capers & Red Onion	\$32
Tomato Bruschetta on Crostini	\$24
California Rolls with Wasabi Drizzle	\$30
Beef Carpaccio with Roasted Red Pepper Aioli, Pickle Shallot & Focaccia Crumb	\$28
Roasted Vegetable Mini Quiche	\$28
Tomato, Bocconcini & Basil Skewers	\$28
Seafood Salad in a Cucumber Cup	\$30

Hot Hors d'œuvres

Bacon Wrapped Sea Scallops with House Vodka Cocktail Sauce	\$39
BBQ Beef Meatballs	\$24
Mini Spinach & Cheese Spanakopita	\$24
Fried Lobster Risotto with Saffron Mayo	\$32
Grilled Chicken Satay with Peanut Sauce	\$24
Belle River Crab Cakes with Remoulade	\$32
Artichoke & Asiago Fritters with Minted Yogurt	\$28
Coconut Breaded Shrimp with House Vodka Cocktail Sauce	\$32

Assorted Vegetable Tray & Dip	\$5.95 per person
Sliced Fresh Fruit Tray	\$6.95 per person
Domestic Cheese Tray	\$7.95 per person
Assorted Sweet Tray	\$3.95 per person
Fresh Fruit Kabobs with Yogurt Dip	\$5.95 per person
Finger Sandwiches	\$6.95 per person

Prices are subject to applicable taxes and gratuities.

Grand Reception Stations

Smoked Salmon Platter

Sliced Smoked Salmon served with Rye Bread, Capers, Lemon Wedges,
Crème Fraiche & Red Onion

\$15.00 per person

Hip of Beef (serves 90)

Whole Roasted Ponderosa Style Hip of Beef with Rolls
and a Variety of Condiments

\$900

PEI Blue Mussels (Minimum 10lb order)

Island Style with Celery, Onions & Butter.
Provençal Style with Tomato, Shallots, Garlic & Parsley.

\$10/ pound

PEI Potato Bar (Serves 20)

Whipped PEI Potatoes with Scallions, Crème Fraiche, Red Wine Demi-Glace,
Smoked Chicken, Aged Cheddar, Bacon Bits, Caramelized Onions & Fried Leaks

\$249.95

Cold Poached Salmon (Serves 20)

With Cucumber, Lemon & Dill Aioli

\$229.95

Herb Crusted AAA Beef Prime Rib (Serves 30)

Au Jus, Rolls

\$575.95

Whole Roasted AAA Beef Striploin (Serves 30)

Peppercorn Sauce, Rolls

\$395.00

Oyster Bar

(Minimum order of 100 Required)

Includes House Made Sauces and Accompaniments

\$99.00 plus \$275.00/ 100 Oysters

Prices are subject to applicable taxes and gratuities.

Carved Roasted Semi-Boneless Turkey (Serves 20)

Sage Gravy, Cranberry Sauce, Rolls

\$240.95

Pasta Bar (Serves 20)

Bow Tie Pasta, Tortellini Stuffed with Cheese, Penne Pasta

Scallops, Shrimp and Grilled Chicken Breast

Creamy Alfredo Sauce, Roasted Tomato Sauce

Green Onions, Chili Pepper Flakes, Garlic, Olive Oil, Parmesan Cheese

\$375.95

Pineapple Shrimp Tower

Black Tiger Poached Shrimp served with Island Vodka Cocktail Sauce

\$179.95 (80 pieces)



Prices are subject to applicable taxes and gratuities.

Plated Dinner Suggestions

Pricing is for a three course dinner and based on choice of Entrée

Appetizers

(Please select one option for all guests)

- Baby Greens Salad with Apple Wood Smoked Cheddar Crisps,
Seasonal Berries, Toasted Walnuts and Raspberry Vinaigrette
- Caprese Salad with Vine Ripened local Tomatoes, Bononcini Cheese,
Basil, Olive Oil and Balsamic Vinaigrette
- Spinach Salad with Hard-boiled Egg, Red Onion,
Pumpkin Seed, and warm Bacon Vinaigrette
- Roasted Beet Salad with Goat Cheese, Arugula,
Hazelnut emulsion, and Lemon Vinaigrette
- Corn & Belle River Crab Bisque with Tarragon Cream
- Spiced Butternut Squash with Parsley Oil and Cream

Entrées

(Please select a maximum of two options for all guests)

- | | |
|--|------------------------|
| Roasted Chicken Supreme served with Thyme & Pommery Mustard Veloute | \$39.95 |
| Chicken Supreme Stuffed with Pear, Sage & Prosciutto with a Dark Chicken Jus | \$44.95 |
| Slow Roasted AAA Certified Angus Beef Striploin, cut English Style and
served with a Green Peppercorn Sauce | \$48.95 |
| Roasted Pork Loin stuffed with Apricots, Almonds and Herbs,
Served with Maple Jus | \$39.95 |
| Atlantic Salmon Fillet served with a Maple & Mustard Glaze | \$39.95 |
| Boiled 1½ lb PEI Lobster served with Lemon & Drawn Butter | \$54.95 + Market Price |
- (Vegetarian & Vegan Options can be requested in Advance)*

All Entrées are served with one choice of Potato & Seasonal Vegetables

- Potato Pave
- Buttermilk Whipped Potatoes
- Roasted Baby Potatoes with Herbs

Desserts

(Please select one option for all guests)

- Lemon Curd with Seasonal Berries in a Phyllo Cup
- Triple Chocolate Mousse Cake
- New York Cheesecake with wild PEI Blueberry Compote
- Roasted Apple & Cranberry Tart
- Chocolate Indulgence

Prices are subject to applicable taxes and gratuities.

Dinner Buffet Suggestions

Crowbush Dinner Buffet

All Dinner Buffets Include our Chef's Selection of the Following:

Fresh Baked Rolls
Garden Salad with Dressings, Coleslaw, Potato Salad, Pasta Salad
Curried Apple and Chickpea Salad & Relish Platter

Hot Selections (Select two of the following):

Roast Beef au Jus
Honey Glazed Ham with Sweet Mustard Sauce
Baked Salmon with Citrus Cream Sauce
Roast Turkey with Herb Stuffing, Gravy & Cranberry Sauce
Seared Chicken Breast with Lemon Caper Sauce

Herb & Garlic Roasted Potatoes
Rice Pilaf
Chef's Choice of Seasonal Garden Vegetables

A tempting array of Desserts and Sweets chosen by our Culinary Team
Coffee & Tea
\$39.95 per person

Buffet Enhancements

Add a Second Hot Dish to your Buffet
\$ 8.95 per person

Add a Maritime Seafood Platter - An array of Smoked Seafood
\$9.95 per person

Add Seafood Chowder
\$6.95 per person

Add Soup du Jour
\$2.95 per person

Add Lobster Tails (Minimum 25)
\$18.00 per person

The items offered are suggestions. Our Catering Staff would be happy to assist you in customizing your menu.

Prices are subject to applicable taxes and gratuities.

David's Deluxe Dinner Buffet

(Minimum 30 people)

*If number is below the minimum a surcharge of \$5 per person will apply

Fresh Baked Rolls

Organic Mixed Green Salad with Assorted Dressings
Potato Salad, Seafood Salad, Greek Salad
Marinated Mushroom & Artichoke Salad & Relish Tray

PEI Blue Mussels Provencal with Tomatoes, Shallots, Garlic & Parsley

Hot Dishes

Select two of the following:

Seafood Medley in a Fennel & Lemon Sauce
Roasted Chicken Breast with Lemon Caper Sauce
Baked Salmon with a Citrus Cream Sauce
Lasagna with Beef Ragu & Mozzarella

Carving Station

Select one of the Following:

AAA Angus Roast Prime Rib au Jus	\$60.95 per person
Herb Crusted AAA Angus Striploin with Peppercorn Sauce	\$55.95 per person
Roast Pork Loin with Apricot and Shallot Stuffing & Rosemary Veloute	\$50.95 per person
Bone In, Honey Glazed Ham with Sweet Mustard Sauce	\$48.95 per person

Herb & Garlic Roasted Potatoes
Rice Pilaf
Chef's Choice of Seasonal Garden Vegetables

A tempting array of Desserts and Sweets chosen by our Culinary Team

Coffee & Tea

The items offered are suggestions. Our Catering Staff would be happy to assist you in customizing your menu.

Prices are subject to applicable taxes and gratuities.

Traditional Lobster Buffet

(Minimum 30 people)

**If number below the minimum a surcharge of \$5 per person will apply*

Fresh Baked Rolls

PEI Blue Mussels served Island Style with Onions, Celery & Butter

Island Chowder with Potato, Cream, Mussels, Fish & Lobster

Traditional Potato Salad

Coleslaw

Garden Salad

Relish Tray

Whole 1 ½ lb lobster Fresh from the Sea

Drawn Butter

Roasted Herb & Garlic Potatoes

Rice Pilaf

Chef's Choice of Seasonal Garden Vegetables

A tempting array of Pies & Sweets chosen by our Culinary Team

Coffee & Tea

\$45.95 plus Market Price

*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.*



Prices are subject to applicable taxes and gratuities.

Summertime Barbeques

(Minimum 20 people)

*If number is below the minimum a surcharge of \$5 per person will apply.

The Buffet consists of the following items:

Fresh Baked Rolls

Mixed Greens with a selection of Dressings
Potato Salad, Coleslaw

Freshly Baked Cookies & Mini Pastries
Potato Chips
Coffee & Tea

From The BBQ:

Select one of the Following

Hamburger	\$20.95 per person
Hotdog	\$20.95 per person
Italian Sausage	\$22.95 per person
6oz Chicken Breast	\$24.95 per person

BBQ Selections are cooked to order.

Should you wish to offer a second choice of Entrée to your guests, you may do so at a \$8.95 per person surcharge. To ensure availability, choice numbers must be confirmed 7 days prior to the function.

The items offered are suggestions. Our Catering Staff would be happy to assist you in customizing your menu.

Prices are subject to applicable taxes and gratuities.

Executive Deluxe BBQ

(Minimum 30 people)

**If number is below the minimum a surcharge of \$5 per person will apply.*

The Buffet consists of the following items:

Freshly Baked Rolls

PEI Steamed Mussels Provencal

Caesar Salad

Potato Salad

Coleslaw

Sauted Onions & Peppers

Baked Potatoes with Toppings

Chef's Choice of Seasonal Garden Vegetables

From the BBQ:

Select from one of the following

10oz Canadian AAA Striploin

BBQ Pork Back Ribs

8oz Cedar Planked Salmon with Maple & Mustard Glaze

A tempting Array of Pies & Sweets chosen by our Culinary Team

Coffee & Tea

\$56.95 per person

Should you wish to offer a second choice of Entrée to your guests, you may do so at a \$8.95 per person surcharge. To ensure availability, choice numbers must be confirmed 7 days prior to the function.

Prices are subject to applicable taxes and gratuities.

Banquet Bar Price List

For Function Bars set up in the Main Building. A surcharge applies for outside functions.

Domestic Beer

Coors Light, Molson Canadian
\$6.25 (C) \$5.25 (H)

Premium Beer

Richards Red, Miller Genuine Draft
\$6.50 (C) \$5.50 (H)

Imported Beer

Sol, Heineken
\$7.00 (C) \$6.00 (H)

Domestic Wine (Red & White 5oz)

Jackson Triggs Pinot Grigio, Jackson Triggs Shiraz
\$6.75 (C) \$6.00 (H)

Spirits

Tag No5 Vodka, Captain Morgan White, Spiced, Dark & Silver,
Beefeater Gin, Canadian Club, Johnny Walker Red Label
\$6.25 (C) \$5.25 (H)

Premium Spirits

Baileys Irish Cream, Kahlua, Crown Royal, Jack Daniels
\$8.75 (C) \$8.75 (H)

Grand Marnier, Drambuie, Remi Martin, Glen Fiddich, Glen Livet
\$11.75 (C) \$11.75 (H)

Host Bar: Suited to functions where an individual or organization is “hosting: or assuming the total cost of beverages served to all attendees.” Host bar pricing is subject to applicable taxes and gratuities.

Cash Bar: Available for non-sponsored functions where attendees purchase their own refreshments individually. Cash bar prices are inclusive of taxes. Gratuities are at the discretion of the guest.

Bar Set-up: Bar set-up includes a bartender, domestic beer, house wine, rum, rye, vodka, gin, scotch, mixes and condiments. The set-up and service of a bartender are complimentary if sales meet or exceed \$400.00 net per function. If sales are less than \$400.00, a \$90 plus taxes set-up fee will be applied to cover maintenance and service costs.

Wine Orders: We also have an extensive wine list that is sure to enhance any menu. Our Catering department would be please to discuss our selections with you. In order to ensure we have a sufficient supply of your preferred wine onsite, please advise us of your wine selections *three weeks* in advance.

Prices are subject to applicable taxes and gratuities.

Meeting Room Rentals

Lakeside West	\$400.00
Lakeside East	\$400.00
Lakeside East & West	\$800.00
Bristol	\$250.00
Canavoy	\$250.00
Bristol & Canovoy	\$500.00
Greenwich	\$300.00

Audio Visual

Data Projector & Screen	\$250.00
Screen	\$45.00
Speaker Phone	\$65.00
Flipcharts (first one complimentary)	\$10.00
Lapel Microphone	\$65.00
Microphones (N/A to cordless mics)	Complimentary
Wireless Handheld Microphone	\$65.00
Outdoor Screen 30'w x 20'h	\$900.00

Additional equipment is available upon request.



Prices are subject to applicable taxes and gratuities.

Banquet Checklist

To assist you in your planning...

Meetings/Seminars/Displays

- Function Posting on Hotel Bulletin Board
- Registration Table
- Check-room Facilities
- Message Tack Board
- Table for Name Tags/Handout Materials
- Electrical Requirements
- Sound Equipment (Microphones, tape recording, etc.)
- Lighting Equipment
- Projection Equipment
- Translation Equipment & Personnel
- Technical Assistance
- Lecterns
- Flipcharts/Whiteboards
- Seating Arrangements/Floor Plans
- Pointers
- Notepads/Pencils
- Telephone Service
- Coffee Breaks
- Musical Requirements & Staging
- Administrative Services
- Press Facilities
- Guest Bedrooms

Food and Beverage Functions

- Guarantee Date
- Menu Requirements
- Special Diet or Vegetarian Meals
- Printed Menu
- Service Times
- Anniversary or Birthday Cakes
- Beverage Requirements (Liquor Beer, Wine, Liqueurs, Punch)
- Seating Plan
- Table Numbers
- Name Cards
- Special Linen
- Chair Covers
- Table for Guestbook
- Floral & other Decorations
- Master of Ceremonies
- Photographer
- Dance Floor/Staging
- Gifts/Awards/Give-aways
- Room Refreshments/Resets
- Guest Bedrooms
- Security Requirements
- Audio Visual
- Order of Service

Business Services

- Set-up/Move-in/
Take-down Arrangements & Timing
- Pre-function Material Delivery,
Shipping Out & Storage

In order for you to be assured of your menu selection, we ask that you advise the resort of your selection 4 weeks prior to the event.

Indelible Events

Fire in the Kitchen

The best parties of Atlantic Canada's 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 keep the memories alive long after your meeting is over.

Fire in the Kitchen presented exclusively for your group at Rodd Brudenell, Rodd Charlottetown, Rodd Crowbush & Rodd Mill River.

For more information visit www.roddvacations.com/meetings

Oval Tables of Eight set up Family Style

Each table will be served a Terrine of Soup Du Jour and a large bowl of Mussels

Followed by Platters of Fried Chicken and BBQ Ribs

Bowl of Island Red Potato Salad, Bowl of Slaw, Fresh Rolls & Butter and Drawn Butter.

Followed by a large dish of Bread Pudding with pitchers of toppings.



Rodd
HOTELS & RESORTS

Indelible Events

Over the Coals and Under the Moon

Imagine your group on the beach, the waves crashing in, fresh seafood being steamed in a seaweed pit on the sand, the oysters shucked by a colorful entertainer and wrapping up your evening around a crackling bonfire. This is an evening that few have the fortune to fully experience. Your group should be among this elite group.

Over the Coals & Under the Moon features a fully themed setting, entertainment, lobster dinner and a take home memorabilia that keep the memories alive long after your meeting is over.

Over the Coals & Under the Moon presented exclusively for your group at Rodd Brudenell, Rodd Crowbush & Rodd Mill River.

For more information visit www.roddvacations.com/meetings

Lobster Bake on the Beach
Lobsters and mussels done right on the beach in the sand with seaweed etc.

Drawn Butter

Red Skin Potato Salad

Cole Slaw

Fresh Rolls and Butter

Fresh Lemonade

Iced Tea

*Alternatives,
Sirloin Steak
Vegetarian Dish*


HOTELS & RESORTS

Indelible Events

Breakfast Serials

Start your day right with a good breakfast that will set the tone for the rest of your meeting. Your "cereologists" will treat your delegates to fun breakfast with energetic entertainment to raise your spirits for the day.

Breakfast Serials features a fully themed setting, entertainment, deluxe cereal buffet and a take home memorabilia that keep the memories alive long after your meeting is over.

Breakfast Serials presented exclusively for your group at Rodd Brudenell, Rodd Charlottetown, Rodd Crowbush & Rodd Mill River.

For more information visit www.roddvacations.com/meetings

Breakfast Serials Menu

*One Hot Cereal
6 Cold Cereals
Yogurt, plain and fat free*

*Granola
Sliced Fruit and Berries for Toppings
Fresh Fruit Salad
Whole Fresh Fruit
Milk, whole, skim, 2%, chocolate and soy
Coffee
Decaf Coffee
Herbal Teas
Assorted Fruit Juices*




HOTELS & RESORTS

Catering Policies

Our Banquet Menu features a selection of our most popular and creative items. However, we would be delighted to create a special menu to suite your particular requirements.

Our Team of dedicated catering professionals will assist you in all stages of the planning process, ensuring that the expectations of you and your guests are exceeded.

We thank you for choosing Rodd Crowbush Golf & Beach Resort to host your event. To ensure a well-organized event, we ask that you review the following catering policies:

- All food and beverage 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 banquet menu are only suggestions and are by no means the only items available through our Catering Department. We would be please to prepare a customized menu for your group, suited to your occasion and budget.
- All food and beverage items sold are subject to applicable government taxes and a 15% gratuity.
- **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 substitutions 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 or the actual number of meals served above the guarantee. The resort will prepare and set for 5% above the guaranteed number.
- **Deposit and Payment.** A \$500.00 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 events are subject to one master bill.
- **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. This applies to events with function space and food and beverage only.
- **Special Charges.** You will be assessed for electrical requirements above and beyond the normal usage of the outlets. Please contact the Catering Department with your requirements.
- **Pricing.** All function room rental prices quoted will be honored. Meal prices quoted before six months in advance are subject to change up to a maximum if 10%. Beverage prices may change at any time without notice.
- **Security.** Arrangements can be made upon request at an additional charge. Please contact the Catering Department should this be required.
- **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 will be 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, or after the function.

- **Signage.** Must be of a professional nature, and is restricted to certain areas of the hotel. Authorization must be obtained prior to the function from the Catering Department.
- **Function Space.** 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.
- **SOCAN.** Under the Copyright of Canada and in accordance with S.O.C.A.C (The associatiokn 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 \$59.17 + tax
 Without Dancing \$29.56 + tax

These amounts are subject to change without notice and will be billed to your account by the hotel.

- **RESOUND.** Under the Copyright of Canada, any event with music either live or recorded is subject to the following fees as per tariff No. 5 of the Copyright of Canada

With Dancing \$26.63 + tax
 Without Dancing \$13.30 + tax

These amounts are subject to change without notice and will be billed to your account by the hotel.

- **Hospitality Suites.** Bar set-up or bartending services, if required are subject to additional charges.
- **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.
- **Audio Visual.** In addition to note pads, pens, ice water, glasses and mints, which are supplied by Rodd Hotels & Resorts, the rental of AV equipment is also available. Please book a minimum of (1) week in advance.

Thank you for considering Rodd Hotels & Resorts!

We guarantee you will be thrilled with the fabulous accommodations and the exceptional level of service you will receive at Rodd Crowbush Golf & Beach Resort... and rest assured you will leave with memories of great food and warm hospitality that will last forever. If you have any further questions or need any further information, please do not hesitate to contact our PEI Sales Manager, Jackie Murphy at jmurphy@roddhotelsandresorts.com

Or at (902) 629-2312

You Belong. At a Rodd Resort!

For more information on our Resorts, please visit our website at:

www.roddhotelsandresorts.com