

Rodd
Miramichi River
RODD HOTELS & RESORTS



Banquet Menu

1809 Water Street
Miramichi, New Brunswick
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BREAKFAST

COFFEE BREAKS

LUNCHEON MENUS

RECEPTIONS

DINNER MENUS

BARBEQUES

TERMS & CONDITIONS

CONTACT US

Breakfast

Continental Breakfast Buffet

Assorted Chilled Juices, Fresh Seasonal Fruit Assorted
Breakfast Breads, Muffins, Pastries
Served with Preserves and Butter
Freshly Brewed Coffee/Tea

\$10.99

Plated Raftsman

Freshly Brewed Coffee
Scrambled Eggs
Choice of Bacon, Ham or Sausage
Homefries
Toast & Preserves

\$12.99

Traditional Breakfast Buffet

Fresh Baked Muffins, Croissants
Butter and Preserves
Scrambled Eggs
Home style Potatoes
Bacon and Sausages
Freshly Brewed Coffee & Tea/Juice

\$14.99

Deluxe Breakfast Buffet

Fresh Baked Muffins, Croissants and Breakfast Breads
Butter and Preserves
Fresh Fruit Salad
Cereals and Yogurts
Scrambled Eggs topped with Cheddar and Chives
Home style Potatoes
Bacon and Sausages
Buttermilk Pancakes
Freshly Brewed Coffee & Tea/Juice

\$16.99

Prices are subject to applicable taxes and gratuities.

Coffee Breaks

Sweets from the Bakery

Freshly Baked Cookies and Brownies
Freshly Brewed Coffee & Tea
\$7.99

The Morning Stretch

Pastries and Bagels served with Preserves
Butter and Cream Cheese
Freshly Brewed Coffee & Tea
\$9.99

Coffee Break à la Carte

Fresh Brewed Coffee	\$1.99
Tea - Assorted Teas and Herbal Teas (per portion)	\$1.99
Soft Drinks	\$1.99
Bottled Water - Perrier or Spring	\$1.99
Fruit Juices	\$2.99
Milk	\$2.50
Yogurt	\$1.99
Danish	\$2.19
Muffins	\$1.29
Cinnamon Rolls	\$1.99
Croissant - with Preserves and Butter	\$1.99
Bagels with Cream Cheese	\$2.59
Cookies	\$1.49
Whole Fruit - choice of Apples, Oranges or Bananas	\$1.79
Cold Cereal with Milk	\$2.99

Prices are subject to applicable taxes and gratuities.

3 Course Plated Lunch Suggestions

Choose a starter from our Soup or Salads, one Cold or Hot Entree and then a Dessert to build your custom group lunch menu.

Our Homemade Soups

Cream of Broccoli,
Cream of Mushroom, Cream of Maple-Butternut Squash,
Beef Barley, Chicken Vegetable, Minestrone.

Our Salads

Garden Salad, Strawberry Pecan Salad,
Greek Salad, Caesar Salad & 3 Bean Salad

Cold Entrées:

Mandarin-Almond Salad with Chicken ~ \$26.99
With Citrus Poppseed Dressing

Blackened Salmon Salad ~ \$24.99
With Maple-Dijon Dressing

Tuna Salad Wrap ~ \$26.99
Diced Yellowfin Tuna Steak, Cilantro-Lime Mayo, Guacamole,
Red Onion, Lettuce, Pineapple Confit wrapped in Flour Tortilla.
Accompanied by Potato Salad & 3 Bean Salad

Pesto Chicken Wrap ~ \$26.99
Grilled Chicken Breast, Pesto, Lettuce, Tomato, Bell Peppers,
Green Onion, Mayo and Confit Pineapple wrapped in Flour Tortilla.
Accompanied by Potato Salad & 3 Bean Salad

Dessert

Chefs Choice of Dessert

Ex: NY Cheesecake
Apple Pie
Chocolate Cake

Prices are subject to applicable taxes and gratuities.

Hot Entrées:

Baked Haddock ~

Lemon Dill Cream
Rice Pilaf
Veg Medley
\$26.99

Chicken Parmesan~

Supreme of Chicken
Tomato Sauce
Roasted Baby Potatoes
Veg Medley
\$28.99

*Hot Entrées include Chef's choice of
fresh seasonal Vegetable*

Dessert

Chefs Choice of Dessert

Ex: Carrot Cake
Apple Pie
Chocolate Cake

Prices are subject to applicable taxes and gratuities.

Lunch Buffet Suggestions

Express Lunch Buffet

Freshly Made Sandwiches:

Roast Beef and Cheddar, Roast Turkey,
Black Forest Ham and Swiss
Atlantic Salmon Salad, Chicken Salad,
Egg Salad
Accompanied by Garden Salad,
Potato Salad, Pickles
Cookies and Chips
Coffee & Tea/ Juice/ Water

\$15.99

Executive Lunch Buffet

Soup of the Day
Crisp Garden Vegetables with Ranch Dip
Sliced Fresh Fruit Platter with Yogurt
Roasted Turkey Baguette, Cranberry
Mayonnaise, Smoked Salmon Bagel, Herbed
Cream Cheese, Vegetarian Wrap,
Sweet Chili Sauce
Black Forest Ham & Swiss Wrap
Shrimp Salad Wrap
Cookies and Danishes
Coffee & Tea/ Juice/ Water

\$17.99

Italian Lunch Buffet

Caesar Salad
Chicken Parmesan
Four Cheese Meat Lasagna
Garlic Cheese Bread
Chef's Choice of Desserts
Coffee & Tea/ Juice/ Water

\$24.99

French Lunch Buffet

Soup of the Day
Potato Salad
Garden Salad
Beef & Bean Cassoulet
Seafood Casserole
Veggie Rice Pilaf
Vegetable Medley
Chef's Choice of Desserts
Coffee & Tea/ Juice/ Water

\$23.99

Prices are subject to applicable taxes and gratuities.

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Lunch Buffet Suggestions

Boxed Take Out Lunches

Boxed Lunches include a Sandwich, Potato Chips,
Piece of Fresh Fruit, Fresh Baked Cookie and
Bottled Water.

\$16.99 per person

Black Forest Ham and Swiss Cheese
Lettuce, Tomatoes and Dijonnaise on a Kaiser Roll

Roast Turkey and Havarti Cheese Baguette
Lettuce, Tomatoes and Mayonnaise

Slow Roasted Beef
Shaved Roast Beef, Lettuce, Tomato and Cheddar,
Dijon on a Kaiser Roll

Montreal Smoked Meat
Shaved Smoked Beef, Lettuce, Tomato, Monterey Jack Cheese and
Yellow Mustard on a Kaiser Roll

Prices are subject to applicable taxes and gratuities.

Receptions

Hors d'oeuvres By the Dozen

Proscuitto Wrapped Honeydew Melon	\$23.99
Smoked Salmon & Herb Cream Cheese Croustini	\$25.99
Grand Marnier Marinated Fresh Fruit Brochettes	\$20.99
Bay Shrimp & Dill Cream Cheese Cracker	\$19.99
Fresh Shucked Oysters on the Half Shell	\$25.99
Mini Quiche Lorraine	\$23.99
Coconut Breaded Shrimp	\$19.99
Sea Scallops wrapped in Bacon	\$26.99
Chicken Skewers baked in Thai Sweet Chili Sauce	\$20.99
Crisp Potato Pancake with Smoked Salmon & Whipped Goat Cheese	\$22.99
Crab Cakes with Garlic Aioli	\$24.99
Baked Honey Garlic Chicken Wings	\$19.99
Vegetarian Samosas	\$25.99
Salmon Cakes with Cilantro-Lime Emulsion	\$23.99
Calabrese Brochette , Buffalo Mozzarella, Basil, Tomato, Balsamic, Olive Oil	\$20.99
Lobster Cucumber Cup, Dill & Lime Sour Cream	\$24.99
Roasted Vegetable Pinwheels	19.99
Crab and Vegetable Pinwheel	\$24.99

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Platters & Displays

Shrimp Cocktail Display (150 pieces) ~ \$279.99
Absolute Vodka Cocktail Sauce

Smoked Atlantic Salmon Platter (serves 25-35) ~ \$119.99
Bread, Red Onion, Capers, Lemon wedges and Herbed Cream Cheese

Cheese Tray

A selection of domestic cheeses.
Trio of Crackers
Grapes

Small (serves 15-30) ~ \$59.99
Medium (serves 30-50) ~ \$119.99
Large (serves 50-80) ~ \$199.99
Extra Large (serves 100+) ~ \$379.99

Fresh Fruit Tray

A selection of seasonal fresh fruit.
Yogurt Dip

Small (serves 15-30) ~ \$49.99
Medium (serves 30-50) ~ \$89.99
Large (serves 50-80) ~ \$149.99
Extra Large (serves 100+) ~ \$289.99

Fresh Vegetable Crudite Tray

Herb Dip

Small (serves 15-30) ~ \$32.99
Medium (serves 30-50) ~ \$65.99
Large (serves 50-80) ~ \$109.99
Extra Large (serves 100+) ~ \$219.99

Freshly Made Sandwiches

Roast Beef and Cheddar, Roast Turkey, Black Forest Ham and Swiss,
Atlantic Salmon Salad, Chicken Salad, Egg Salad, Montreal Smoked Meat.

\$11.99

Prices are subject to applicable taxes and gratuities.

3 Course Plated Dinner Suggestions

(A minimum of 20 persons required)

All Plated Dinners include our Chef's Selection of the Following:

Fresh Baked Rolls
Chef's Choice of Potato
Chef's Choice of Seasonal Garden Vegetables
Coffee & Tea

Our Homemade Soups

Cream of Broccoli,
Cream of Mushroom, Cream of Maple-Butternut Squash,
Beef Barley, Chicken Vegetable, Minestrone.

Our Salads

Garden Salad, Strawberry Pecan Salad,
Greek Salad, Caesar Salad & 3 Bean Salad.

Choose an Entrée:

Fresh Baked Atlantic Salmon ~ \$36.99
Citrus Dill Sauce

Fresh Baked Atlantic Haddock ~ \$28.99
Tomato-Basil Coulis

Roast Alberta Prime Rib of Beef ~ \$38.99
Red Wine Jus

Roast Sliced Turkey ~ \$28.99
Savory Dressing, Gravy and Cranberry Sauce

Stuffed Roast Pork Loin ~ \$27.99
Bacon & Brown Sugar Bread Stuffing, Mushroom Demi

Savory Stuffed Chicken Supreme ~ \$31.99
Gravy

Bacon Wrapped Chicken ~ \$31.99
Roasted Red Pepper Cream Sauce

Dessert:

Chefs Choice of Dessert

Ex: Double Chocolate Cheesecake
Blondie Obsession Cake
Carrot Cake

Prices are subject to applicable taxes and gratuities.

Dinner Buffet

(A minimum of 30 persons required.)

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

Your Choice of 4 Salads:

Garden Salad, Coleslaw, Potato Salad, Pasta Salad
Marinated Mushroom Salad, 3 Bean Salad, Greek Salad, Cous Cous Salad, Pickles

Fresh Baked Rolls
Chefs Choice of Starch
Seasonal Garden Vegetables
Chef's Dessert Table
Freshly Brewed Coffee & Tea

Your Choice of 2 Entrées:

Fresh Baked Atlantic Salmon ~ Citrus Dill Sauce

Fresh Baked Atlantic Haddock ~ Tomato-Basil Coulis

Rolled Sole ~ Bacon-Sweet Potato Mousse

Seafood Casserole ~ Tomato-Basil Coulis

Roast Alberta Prime Rib of Beef ~ Red Wine Jus

Braised Beef Cassoulet ~ Mushroom-Cranberry Jus

Roast Sliced Turkey ~ Savory Dressing, Gravy and Cranberry Sauce

Stuffed Roast Pork Loin ~ Bacon & Brown Sugar Bread Stuffing, Mushroom Demi

Savory Stuffed Chicken Supreme ~ Gravy

Bacon Wrapped Chicken ~ Roasted Red Pepper Cream Sauce

\$34.99

Prices are subject to applicable taxes and gratuities.

Dinner Buffet with Chefs Station

(A minimum of 30 persons required.)

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

Your Choice of 4 Salads:

Garden Salad, Coleslaw, Potato Salad, Pasta Salad
Marinated Mushroom Salad, 3 Bean Salad, Greek Salad, Cous Cous Salad, Pickles

Fresh Baked Rolls
Chefs Choice of Starch
Seasonal Garden Vegetables
Chef's Dessert Table
Freshly Brewed Coffee & Tea

Chef Station Choices:

Your Choice of One

Herb Crusted Prime Rib Carving Station
Peppercorn Sauce

Roasted Hip of Beef with Carving Station
Red Wine Jus

Maple Glazed Cedar Planked Salmon Carving Station
Citrus Dill Sauce

Carved Roasted Turkey Carving Station
Gravy, Cranberry Sauce

Sweet & Salty Pork Loin Carving Station
Mushroom Demi

Honey-Lime Glazed Ham Carving Station
Gravy, Cranberry Sauce

Prices are subject to applicable taxes and gratuities.

Entrée Choices

Your Choice of Two

Fresh Baked Atlantic Salmon
Citrus Dill Sauce

Fresh Baked Atlantic Haddock
Tomato-Basil Coulis

Rolled Sole
Bacon-Sweet Potato Mousse

Seafood Casserole
Tomato-Basil Coulis

Roast Alberta Prime Rib of Beef
Red Wine Jus

Braised Beef Cassoulet
Mushroom-Cranberry Jus

Roast Sliced Turkey
Savory Dressing, Gravy and Cranberry Sauce.

Stuffed Roast Pork Loin
Bacon & Brown Sugar Bread Stuffing, Mushroom Demi

Savory Stuffed Chicken Supreme
Gravy

Bacon Wrapped Chicken
Roasted Red Pepper Cream Sauce

\$45.99

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Add a Chefs Station to Your Buffet

(A minimum of 30 persons required.)

Herb Crusted Prime Rib Carving Station ~ \$18.99
Peppercorn Sauce

Roasted Hip of Beef with Carving Station ~ \$13.99
Red Wine Jus

Maple Glazed Cedar Planked Salmon Carving Station ~ \$16.99
Citrus Dill Sauce
\$16.99

Carved Roasted Turkey Carving Station ~ \$12.99
Gravy, Cranberry Sauce

Sweet & Salty Pork Loin Carving Station ~ \$12.99
Mushroom Demi

Honey-Lime Glazed Ham Carving Station ~ \$12.99
Gravy, Cranberry Sauce

Pasta Bar ~ \$19.99
Bay Scallops, Shrimp and Sliced Grilled Chicken Breast.
Creamy Alfredo Sauce, Tomato Sauce, Rose Sauce
Penne, Fettuccini
Green Onions, Chili Pepper Flakes, Garlic, Olive Oil
Parmesan Cheese and Garlic Bread

Prices are subject to applicable taxes and gratuities.

Barbeques

(A minimum of 20 persons required.)

Hots and Hams

Hamburger
Hot Dog
Garden Salad with Dressing
Potato Salad, Pasta Salad, Coleslaw
Condiments, Pickles
Cookies and Chips, Soft Drink
Freshly Brewed Coffee & Tea

\$16.99 per person

BBQ Steak

8 oz. Striploin Steak
Caesar Salad, Potato Salad, Coleslaw
Sautéed Onions & Bell Peppers
Assorted Freshly Baked Pies, Soft Drink
Freshly Brewed Coffee & Tea

\$25.99 per person

BBQ Chicken

6 oz. Chicken Breast
Caesar Salad, Potato Salad, Coleslaw
Sautéed Onions & Bell Peppers
Assorted Freshly Baked Pies, Soft Drink
Freshly Brewed Coffee & Tea

\$18.99 per person

Prices are subject to applicable taxes and gratuities.

Build your own Barbeque!

Choose which type of BBQ

Basic Barbeque

Potato Salad, Garden Salad, Coleslaw, Mashed Potato
Vegetable Medley & Corn on the Cob
Chef's Dessert Table
Freshly Brewed Coffee & Tea
\$11.99

Deluxe BBQ

Freshly Baked Rolls with Butter
Potato Salad, Garden Salad, Coleslaw
Marinated Mushroom and 3 Bean Salad
Steamed Mussels
Baked Potato, Sour Cream, Chives
Corn on the Cob
Chef's Dessert Table
Freshly Brewed Coffee & Tea
\$16.99

Pick a minimum of 1 Protein for you BBQ

(the below price of your protein and the above price of your BBQ style are added together for final price per person. BBQ pricing varies based on the protein(s) selected):

Your Choice of One of the Following Main Courses:

10 oz. Canadian AAA Striploin	\$16.99
Chicken Breast(boneless, skinless)	\$7.99
Chicken Breast(boneless, skinless) and Ribs	\$18.99
Grilled Salmon with Citrus Dill Sauce	\$13.99
Grilled Tuna Steak with Pineapple-Mango Chutney	\$12.99

Add one or more of the following to your BBQ

(Priced each per person)

Hot Dog ~	\$3.99
Hamburger ~	\$5.99
Italian Sausage ~	\$4.99
Chicken Supreme ~	\$10.99
Pork Loin Chop ~	\$7.99
Baby Back Ribs(1/2 rack) ~	\$11.99
Grilled Salmon with Citrus Dill Sauce ~	\$13.99
8 oz Canadian AAA Striploin ~	\$13.99
10 oz Canadian AAA Striploin ~	\$16.99

Prices are subject to applicable taxes and gratuities.

Late Night Snacks

Mashed Potato Martini Bar ~ \$9.99

Build your own mashed potato bar with a variety of toppings

Build Your Own Ice Cream Bar ~ \$9.99

Ice Cream, Assorted Sauces and a variety of toppings

Carved Pork Loin on a Bun ~ \$10.99

Hoagie Rolls, Assorted Condiments, Pork Loin
Chef attended carving station

Build Your Own Nacho Bar ~ \$10.99

Nachos, Cheese and a variety of toppings

Hamburger & Hotdog with bag of Chips ~ \$12.99

Ploughmans "Lunch" Platter ~ \$14.99

Assorted Rolled Deli Meats, Dinner Rolls,
Assorted Cheeses, Assorted Vegetables, Pickles

Prices are subject to applicable taxes and gratuities.

Terms & Conditions

1. 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.
2. 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 pleased to prepare a customized menu for your group, suited to your occasion and budget.
3. **Choice of Menu.** One menu is required for all guests. Special dietary substitutes can be made upon prior request. Menu selection should be submitted at least two (2) weeks prior to your function.
4. **Guaranteed Billing.** Guaranteed number is required by 12 noon, two working days prior to your event. All charges are based on the guarantee, or the actual number of meals served above the guarantee.
5. All food and beverage items sold are subject to applicable government taxes and a 15% gratuity.
6. **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 functions are subject to one master bill.
7. **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 \$20.00/hour to a minimum of four (4) hours.
8. **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.
9. **Special Security.** Arrangements can be made upon request at an additional charge. Please contact the Catering Department.
10. **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.
11. **Damages.** Rodd Hotels & Resorts reserves the right to inspect and control private functions. Liability for damage 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.

12. **Signage.** It 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.
13. 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.
14. All function room prices quoted will be honoured. Meal prices quoted before six months in advance are subject to change up to a maximum of 10%.
15. **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.
16. 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	\$59.17 + tax
Without Dancing	\$29.56 + tax

These amounts will be billed to your account by the hotel.