

A close-up photograph of a wedding bouquet featuring a variety of flowers including pink roses, white hydrangeas, and small white filler flowers. The bouquet is set against a soft, out-of-focus background.

Rodd Crowbush

Golf & Beach Resort

RODD HOTELS & RESORTS

RODD CROWBUSH GOLF & BEACH RESORT

2017 WEDDING MENU

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CONGRATULATIONS!

Congratulations on your engagement! We are delighted that you are considering Rodd Crowbush Resort as the place to celebrate your wedding reception. Our wedding planners are specialists with significant experience in all aspects of event planning. Their connections throughout the Maritimes will help bring everything together for your own unique magical wedding. From a small, romantic beach wedding ceremony to a spectacular lavish wedding event, our event planners can organize it for you.

OUR STORY

With its tranquil setting overlooking Prince Edward Island's panoramic North Shore, we offer over 3,000 square feet of meeting space for conferences, meetings, dinners, weddings and dances. The warmth of our professional staff, our variety of well appointed function rooms and the excellence of our culinary offerings make us the perfect choice for your hospitality needs.

It is our pleasure to offer you a complete range of professional planning services. Our Catering, Conference Services and Culinary team will be happy to assist you with menu planning and selection, beverage requirements, room design, and entertainment needs.

Our culinary team together with our Catering and Conference Services Team will ensure your wedding is a resounding success.

OUR PROMISE

When you get married you make a promise, and so do we. On your special day we will create an atmosphere of magic and romance and are pleased to offer the following amenities when your Wedding Celebration is catered at Rodd Crowbush:

- White table linen and white napkins
- Complimentary public address system with lectern and microphone for the banquet room
- Guest book table with white tablecloth and skirting
- Complimentary use of platform risers for head table
- Wedding cake table with white tablecloth and skirting
- Gift table
- Dance floor
- Table number stands
- Tea lights for each table
- Assistance with seating plans
- Floor seating plan easel

We will supply one complimentary standard room on the evening of your wedding with a minimum of 100 guests. We will be happy to upgrade you to a suite for a fee based on availability.

OUTDOOR CEREMONY AMENITIES

We are pleased to offer the following amenities when you book an outdoor ceremony.

- Table and chair for signing the wedding certificate
- Shuttle service to and from the wedding ceremony site
- White arbor for lawn ceremonies
- Assistance in setup and layout of ceremony site





RECEPTIONS

HORS D'OEUVRES

All hors d'oeuvres are sold by the dozen, minimum of 3 dozen per order.

HOT HORS D'OEUVRES

- BBQ Beef Meatballs | \$25.95
- Tomato Garlic Bruschetta | \$24.95
- Mini Thai Spring Rolls | \$23.95
- Spanakopita with Tzatziki Sauce | \$25.95
- BBQ Pork Skewers | \$28.95
- Mini Lobster Quiche | \$30.95
- Wild Mushroom Risotto Balls | \$26.95
- Coconut Breaded Shrimp | \$32.95
- Bacon Wrapped Scallops | \$39.95
- Chicken Satay | \$27.95
- Fried Lobster Risotto | \$29.95

COLD HORS D'OEUVRES

- Prosciutto wrapped Honeydew Melon | \$29.95
- Grilled Chicken and Brie Canapés | \$28.95
- Tomato, Bononcini and Basil Skewers | \$30.95
- California Rolls with Wasabi Drizzle | \$32.95
- Smoked Salmon with Herbed Cream Cheese on Pumpernickel | \$39.95
- Seafood Salad in a Cucumber Cup | \$33.95
- Lobster Salad on Baguette Rounds | \$40.95

TRAYS & SPECIALTIES

Jumbo Shrimp with Cocktail Sauce | \$4.95 each

Oyster Bar | \$49.95 per dozen (Minimum 6 Dozen)

Steamed Island Blue Mussels | \$8.95 per pound (Minimum 10 Dozen)

Fresh Vegetable Crudit  & Dip | \$6.95 per person

Sliced Fresh Fruit Tray | \$7.95 per person

Assorted Cheese and Crackers | \$7.95 per person

Fresh Fruit Kabobs with Yogurt Dip | \$5.95 per person

Finger Sandwiches | \$6.95 per person

Tri-Colour Wraps | \$6.95 per person

RECEPTION PACKAGES

SWEET SENSATION | \$14.95 per person

Each guest will receive a flute of champagne and a chocolate truffle.

WINE AND CHEESE | \$16.95 per person

For one hour prior to dinner, our staff will offer your guests a choice of red or white wine accompanied with a assortment of cheese and crackers.

PREMIUM BAR | \$20.95 per person

For one hour prior to dinner, our staff will offer you guests a complimentary host bar stocked with premium bar products.

RECEPTION STATIONS

The below items offer your guests a variety and are set up in such a way as to encourage mingling.

PEI MASHED POTATO BAR | \$19.95 per person

(Minimum 25 people)

Mashed PEI Red-Skinned, Russet and Yukon Gold potatoes with a variety of toppings including baby shrimp, bacon lardons, island cheddar cheese, blue cheese, shiitake semi-glaze, and asiago cream sauce.

COLD STUFFED SALMON MIRROR | \$389.95

(Approximately 30-40 people)

A decorated whole boneless salmon with a lobster, cream cheese and rice stuffing. Displayed with capers, lemon, red onion, and tarragon remoulade sauce.

CARVED WHISKEY & MAPLE GLAZED PORK LOIN | \$345.95

(Approximately 30 people)

Whiskey and maple syrup basted whole roasted pork loin, apple compote, red onion relish, and mini ciabatta buns.



PLATED DINNER

PLATED STARTERS

Pricing is for a three course dinner and is based on choice of entrée. All guests will enjoy the same starter.

STARTERS | PLEASE SELECT ONE

Corn and Belle River Crab Bisque with Tarragon Cream

Spiced Butternut Squash with Parsley Oil and Cream

Roasted Beet Salad with Goat Cheese, Arugula, Hazelnut Emulsion and Lemon Caper Sauce

Spinach Salad with Hardboiled Egg, Red Onion, Pumpkin Seed and Warm Bacon Vinaigrette

Caprese Salad with local Tomatoes, Bononcini Cheese, Basil, Olive Oil and Balsamic Vinaigrette

Baby Greens Salad with Apple Wood Cheddar Crisps, Seasonal Berries, Toasted Walnuts and Raspberry Vinaigrette

Classic Caesar Salad with Parmesan Cheese, Bacon Bits and Herb Croutons

CUSTOM STARTERS | ADDITIONAL \$6.95 PER PERSON

Substitute one of the following for any regular starter.

Seasonal Soup du Jour

Cold Smoked Atlantic Salmon with Buckwheat Blini and Creamy Dill Sauce

Lobster Bocconi Risotto Balls with Red Pepper Remoulade

Crowbush Seafood Chowder

PLATED DINNER SUGGESTIONS

Entrées are served with Chef's choice of starch and vegetables and fresh rolls.

ENTRÉES | PLEASE SELECT ONE

Stuffed Chicken Supreme with Pear, Sage, Prosciutto and Dark Chicken Jus | \$44.95

Slow Roasted Beef Tenderloin with Green Peppercorn Sauce | \$49.95

Savory Stuffed Turkey Tenderloin with Cranberry Sauce and Turkey Gravy | \$39.95

Roasted Pork Loin stuffed with Apricots, Almonds and Herbs | \$41.95

Roast Chicken Supreme with Thyme and Pommery Mustard Veloute | \$39.95

Rack of Lamb (Roasted Medium) with Peppered Blackberry Sauce | \$47.95

Oven Roasted Prime Rib of Beef au Jus with Yorkshire Pudding | \$50.95

Brie Stuffed Chicken Breast with Red Pepper Cream Sauce | \$41.95

Boiled 1 ½ lb PEI Lobster served with Lemon and Drawn Butter | \$55.95 + mkt price

Atlantic Salmon Fillet with Maple and Mustard Glaze | \$40.95

Prices are per person and are subject to applicable taxes and gratuities.
Should you wish to offer a second entrée, you may do so at a \$5.00 per person surcharge.

03/13/2017

PLATED DESSERTS

All guests will enjoy the same dessert .

DESSERTS | PLEASE SELECT ONE

Bread Pudding with Spiced Rum Sauce

Apple Crisp

Carrot Cake with Cream Cheese Icing

Strawberry Shortcake

Chocolate Indulgence Cake

CUSTOM DESSERTS | ADDITIONAL \$1.95 PER PERSON

Substitute one of the following for any regular dessert.

New York Style Cheesecake with Strawberry, Raspberry or Blueberry Sauce

Lemon Curd with Seasonal Berries

Wild Blueberry Cobbler



BUFFET

WEDDING BUFFET

A classic buffet that all of your guests will enjoy. Accompanied with decadent starters, freshly baked rolls, a tempting array of desserts and sweets, and coffee, tea, and decaf. Pricing is based upon choice of carved item. Minimum 30 people.

STARTERS

PEI Mussels Steamed in White Wine, Herbs and Garlic

Artisanal Greens Salad

Three of our Chef 's Fresh Seasonal Salads

Relish Tray

Oven Roasted Baby Red Potatoes

Wild Rice Pilaf

Chef's Choice of Fresh Seasonal Vegetables

CARVING STATION | PLEASE SELECT ONE

Slow Roasted Canadian Beef with Port Wine Demi-Glaze | \$41.95

Honey Glazed Bone-in Ham with Sweet Mustard Sauce | \$39.95

Maple-Glazed Roast Pork Loin with Apricot and Shallot Stuffing | \$38.95

AAA Prime Rib au Jus | \$51.95

Stuffed Boneless Leg of Lamb with Minted Jus | \$46.95

Prices are per person and are subject to applicable taxes and gratuities.
If number is below the minimum a surcharge of \$5 per person will apply.

03/13/2017

WEDDING BUFFET

Continued.

HOT DISH | PLEASE SELECT ONE

Seafood Medley in a Fennel and Lemon Sauce

Roasted Chicken Breast with Lemon Caper Sauce

Baked Salmon with Citrus Cream Sauce

Lasagna with Beef Ragu and Mozzarella

BBQ Chicken Pieces with a Smoky Maple Chipotle Sauce

BUFFET ENHANCEMENTS

Maritime Seafood Platter | A tempting array of smoked and pickled seafood | \$9.95

Seafood Chowder | \$6.95

Soup du Jour | \$3.95

Additional Hot Dish | \$6.95

Prices are per person and are subject to applicable taxes and gratuities.
If number is below the minimum a surcharge of \$5 per person will apply.

03/13/2017

LATE NIGHT SNACKS

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

16" HOMEMADE PIZZAS | \$29.95 (each)

All-Dressed
Meat Lovers
Vegetarian
Hawaiian

POUTINE BAR | \$129.95

(Serves 20-25)

Fries
Cheese Curds
Green Onion
Gravy

NACHO BAR | \$149.95

(Serves 20-25)

Nacho Chips
Cheese Sauce
Jalapenos
Sour Cream and Salsa

DRY SNACKS

Finger Sandwiches (3 pieces) | \$5.95 per person
Tri-colour Wraps | \$5.95 per person
Pretzels | \$4.95 per basket
Potato Chips | \$3.95 per basket
Peanuts | \$12.95 per basket
Nacho Chips & Salsa | \$6.95 per basket



BEVERAGES

BAR PRICING

	HOST BAR	CASH BAR
Domestic Beer	\$5.13	\$6.25
Imported Beer	\$6.00	\$7.25
Domestic Wine 6 oz.	\$6.09	\$6.75
House Brands 1 oz.	\$5.13	\$6.25
Premium Brands 1 oz.	\$5.92	\$7.25
Non-Alcoholic		
Soft Drinks	\$2.17	\$2.50
Fruit Juices	\$2.17	\$2.50
Mineral Water	\$3.50	\$4.00

Prices subject to change without notice. Tax is included in cash bar price

WHITE WINES

Jackson Triggs Pinot Grigio, Canada | \$31

Wollaroo Trail Chardonnay, Australia | \$34

Jackson Triggs Sauvignon Blanc, Canada | \$31

Ruffino Orvieto Classico, Italy | \$34

Woodbridge Moscato, USA | \$36

Woodbridge Chardonnay, USA | \$36

Mallee Rock Pinot Grigio, Australia | \$39

Kim Crawford Sauv. Blanc, New Zealand | \$49

Mondavi Fume Blanc, Napa Valley | \$52

Nova 7, Canada | \$56

SPARKLING WINES

Ruffino Prosecco, Italy | \$42

Henkell Trocken | \$33

Prices are subject to applicable taxes and gratuities

RED WINES

Jackson Triggs Merlot, Canada | \$31

Wallaroo Trail Shiraz, Australia | \$34

Jackson Triggs Shiraz, Canada | \$30

Mondavi Woodbridge Cabernet Sauvignon, USA | \$34

Ruffino Chianti, Italy | \$38

Ravenswood Zinfandel, USA | \$40

Trumpeter Malbec, Argentina | \$42

Mallee Rock Shiraz Cabernet, Australia | \$47

Don David Malbec, Argentina | \$51

Kim Crawford Pinot Noir, New Zealand | \$55

Peter Lehman Barossa Shiraz, Australia | \$63

CHAMPAGNE

Mumm's Cordon Rouge, France | \$110.00

Prices are subject to applicable taxes and gratuities

TERMS & CONDITIONS

To ensure a well organized event, we ask that you review the following catering policies:

1. In the case of poor weather we will reserve space indoors at a fee of \$500 plus tax, provided the ceremony end 2 ½ hours prior to the beginning of the meal. A decision must be made by noon the day of the ceremony to determine whether the ceremony will take place indoors or outdoors.
2. Rodd Crowbush 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.
3. We will hold a function room for 7 days on a tentative basis. After this time, a **\$500.00 non-refundable deposit** is required to hold a room on a definite basis. This deposit will be applied to your final bill.
4. 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.
5. Guarantee and **full payment is due two (2) 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 **72 hours prior to the function**. Guarantees for Sundays, Mondays and Tuesdays must be given before noon on the previous Friday.
6. There is a Wedding cake cutting fee of \$25.00.
7. All food and beverage items sold are subject to applicable government taxes and a 15% gratuity.
8. **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.

TERMS & CONDITIONS

9. 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.
10. All function room rental prices quoted will be honoured. Meal prices quoted before six months in advance are subject to change up to a maximum of 10%. Beverage prices may change without notice.
11. 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.
12. 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.
13. Must guarantee a minimum of 30 guest rooms the night of the function.
14. **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 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.
15. Rodd Crowbush is the **exclusive provider of all food & beverage** items with the exception of wedding and birthday cakes for Rodd Hotels & Resorts and is the only licensed authority to serve and sell wines, beer, liquor and other beverages on the premises.

TERMS & CONDITIONS

16. 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.
17. Security. All dances require security from 10PM to 3AM. Security will be arranged by the hotel and billed to the client.
18. 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.
19. Under the Copyright of Canada and in accordance with **S.O.C.A.N. and RESOUND** (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. 5 and No. 8 of the Copyright of Canada:

With Dancing \$85.80 + tax

Without Dancing \$42.86 + tax

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

Photography provided by:

SAMMY & ELLEN

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nicoleanne.ca



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GOLF & BEACH RESORT**

2017 WEDDING MENU

ANDREW MILLAR | Executive Chef

CRAIG JONES | General Manager

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