



Rodd
Grand Yarmouth

RODD HOTELS & RESORTS

RODD GRAND YARMOUTH

2018 WEDDING GUIDE

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INTRODUCTION

Thank you very much for your interest in Rodd Grand Yarmouth , we look forward to hosting your special event. In this menu you will find our food and beverage offerings to you and your guests.

Our Story

Rodd Grand Yarmouth is conveniently located on Main Street, in the downtown core of Yarmouth, Nova Scotia. This full-service, 3 1/2 star hotel boasts 132 large guestrooms, each with the modern amenities you would expect to find. Our five family suites include two rooms with two queens in one room and a pull out sofa in the other, as well as two bathrooms, a mini-fridge and two tvs.

We are delighted that you are considering us 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. It is their pleasure to provide you with the assistance, guidance and support you and your partners desire to achieve a truly magical wedding.

When you get married you make a promise – and so do we!

TOAST TO THE WEDDING

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 Grand Yarmouth.

- Complimentary standard hotel room for the wedding couple*
- White table linen and white napkins
- Complimentary public address system with lectern and microphone for your 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
- Floor seating plan stand (easel)

* We will supply one complimentary standard room on the evening of your wedding. We will be happy to upgrade you to a suite for \$50 based on availability.

DINNER

PLATED MENUS

If you want to 'wow' your guests, allow our professional servers to treat you like royalty. Dinner includes fresh rolls & butter, coffee, tea, and decaf.

SALADS

Greek Salad | \$7.00

Fresh Garden Salad | \$5.00

Classic Caesar Salad | \$7.00

Soup du Jour | \$5.00

Seafood Chowder | \$6.50

Atlantic Lobster Bisque | \$6.50

ENTRÉES

Roast Turkey with Savoury Dressing | \$19.00

Chicken Kiev or Chicken Cordon Bleu | \$20.00

Roast Stuffed Pork Loin with Applesauce | \$22.00

Prime Rib au Jus with Yorkshire Pudding | \$38.00

Seasoned Chicken Breast | \$19.00

Cranberry & Brie Stuffed Chicken Breast with a Basil and White Wine Sauce | \$22.00

Poached Atlantic Salmon with Dill Cream Sauce
| \$22.00

Haddock Florentine with a Lobster Cheese Sauce
| \$26.00

Baked Herb Marinated Chicken Supreme |
\$21.00

Fresh Atlantic Lobster | Market Price

PLATED MENUS

If you want to 'wow' your guests, allow our professional servers to treat you like royalty. Dinner includes fresh rolls & butter, coffee, tea, and decaf.

STARCHES | CHOOSE ONE

Whipped Potatoes

Baked Potato

Garlic Mashed Potatoes

Oven Roasted Potatoes

Rice Pilaf

Long Grain Wild Rice

VEGETABLES | CHOOSE ONE

Glazed Carrots

Green Bean Almondine

Julienne of Carrots & Turnips

Peas

Corn

Bouquetiere of Vegetables

Broccoli, Cauliflower & Carrots

Vegetable Medley

Green & Yellow Beans and Baby Carrots

DESSERTS

Apple Dumpling Topped with Hot Brown Sugar Sauce & Vanilla Ice Cream | \$6.00

Homestyle Strawberry Shortcake (Seasonal) | \$5.00

Carrot Cake with Cream Cheese Frosting | \$6.00

Cheesecake with a Lemon Blueberry Coulis | \$8.00

Fresh Fruit Crepe | \$4.50

Apple or Blueberry Crisp | \$4.50

Crème Brûlée Cheesecake | \$9.50

Coconut or Lemon Pie | \$4.00

Gluten Free Chocolate Cake | \$9.50

SET MEALS

All meal selections are served with oven fresh rolls & butter, coffee, tea, and decaf. Add a gluten free dessert for \$5.00 per person. One choice per group.

ROAST TURKEY | \$28.00

Tossed Garden Salad
Roast Turkey with Savory Dressing
Whipped Potatoes
Glazed Carrots
Apple Crisp Served with Warm Caramel Sauce

CHICKEN KIEV | \$29.00

Tossed Garden Salad
Chicken Kiev
Rice Pilaf
Market Vegetables
Cheesecake

BAKED HERB MARINATED CHICKEN | \$31.00

Garden Fresh Salad with Dill Yogurt Dressing
Baked Herb Marinated Chicken
Whipped Potatoes
Mixed Garden Fresh Vegetables
Cheesecake

ATLANTIC SALMON | \$32.00

Tossed Garden Salad
Poached Atlantic Salmon with Dill Cream Sauce
Oven Roasted Potatoes
Market Vegetables
Carrot Cake with Cream Cheese Frosting

ROAST SIRLOIN | \$34.00

Minestrone
Roast Top Sirloin of Beef with a Brandied Peppercorn Sauce
Roasted Garlic Whipped Potatoes
Market Vegetables
Bread Pudding with Warm Butterscotch Sauce

PRIME RIB OF BEEF AU JUS | \$44.00

Seafood Chowder
Roast Prime Rib of Beef au Jus
Baked Potato
Mixed Fresh Garden Vegetables
Fresh Fruit Crepe

BOUNTIFUL BUFFET | \$32.00

SALADS AND SIDES

Pasta Salad
Tossed Green Salad
Potato Salad
Coleslaw
Broccoli Salad
Caesar Salad
Fresh Rolls and Breads
Relish Tray
Assorted Desserts
Coffee, Tea, and Decaf Coffee

VEGETABLES | CHOOSE ONE

Glazed Carrots
Green Bean Almondine
Julienne of Carrots & Turnips
Peas
Corn
Bouquetiere of Vegetables
Broccoli, Cauliflower and Carrots
Vegetable Medley
Green & Yellow Beans, and Baby Carrots

POTATOES AND RICE | CHOOSE ONE

Whipped Potatoes
Garlic Mashed Potatoes
Oven Roasted Potatoes
Rice Pilaf
Long Grain Wild Rice

HOT DISHES | CHOOSE TWO

Carved Roast Beef with Horseradish & Demi Glaze
Roast Turkey Dinner with Savory Dressing & Fixings
Fresh Atlantic Haddock Bites with Garlic Aioli
Carved Honey Baked Ham
Seafood Casserole
Haddock Florentine with Lobster Cheese Sauce
Vegetarian Stir Fry
Add Chicken or Beef | \$3.00 per person
Lasagna

Minimum 40 people.

Add additional hot entrée for \$5.00 per person.

Prices are per person and are subject to applicable taxes and gratuities

11/15/2017

RECEPTIONS

HORS D'OEUVRES

Please choose from the following. Prices are per dozen, with the exception of the specialties.

HOT HORS D'OEUVRES | \$20.00

Breaded Digby Scallops
Mini Spring Rolls
Honey Garlic Meatballs
Buffalo Chicken Wings

DELUXE HOT HORS D'OEUVRES | \$23.00

Coconut Shrimp with Thai Sauce
Lobster Canapés
Bacon Wrapped Scallops
Blackened Shrimp Cajun Style
Fresh Atlantic Haddock Bites
Marinated Chicken Kabobs
Beef Tenderloin & Grilled Marinated Vegetable
Kabobs

COLD HORS D'OEUVRES | \$20.00

Baby Shrimp & Curry Cream Cheese
Smoked Salmon & Cream Cheese
Prosciutto Wrapped Honeydew Melon
Mini Bruschetta

SPECIALTIES

Shrimp Pyramid | \$2.50 per piece
Smoked Salmon Sushi Roll | \$3.00 per piece
Cucumber Avocado Sushi Roll | \$2.00 per piece
Steamed Mussels Mariniere | \$8.00 per pound
Chocolate Dipped Strawberry | \$3.00 each

Prices are subject to applicable taxes and gratuities

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LATE NIGHT SNACKS

16" HOMEMADE PIZZAS | \$27.00 each

The Works
Meat Lovers
Vegetarian
Hawaiian

SLIDER BAR | \$27.00 per dozen

An assortment of:
Mini Cheeseburgers
Jalapeno Beef Sliders
Mini Chicken Club
BBQ Pulled Pork Sliders

POUTINE BAR | \$120.00 Serves 20-25 people

Fries
Mozzarella Cheese
Homemade Bacon Bites
Gravy

NACHO BAR | \$130.00 Serves 20-25 people

Nacho Chips
Cheese Sauce
Jalapenos
Black Olives
Sour Cream & Salsa

TRAYS & SPECIALTIES

VEGETABLE TRAY & DIP

10 People | \$50.00

20 People | \$100.00

30 People | \$150.00

40 People | \$200.00

50 People | \$250.00

CHEESE & CRACKER TRAY

10 People | \$50.00

20 People | \$100.00

30 People | \$150.00

40 People | \$200.00

50 People | \$250.00

FRESH FRUIT TRAY

10 People | \$60.00

20 People | \$120.00

30 People | \$180.00

40 People | \$240.00

50 People | \$300.00

DRY SNACKS

Pretzels | \$4.00 per basket

Peanuts | \$5.00 per bowl

Potato Chips | \$4.00 per basket

Buttered Popcorn | \$3.00 per basket

Party Mix | \$5.00 per basket

TRAYS & SPECIALTIES

ASSORTED SANDWICHES | \$7.00 per person

1.25 sandwiches per person

Egg Salad

Tuna Salad

Chicken Salad

Honey Baked Ham & Cheese

Roast Beef

Smoked Meat

Served on a Variety of Breads

EXECUTIVE SANDWICHES | \$14.00 per person

1.25 sandwiches per person

Honey Baked Ham

Smoked Meat

Crab

Smoked Salmon & Asparagus

Served on a Variety of Breads

Cold Lobster Sandwich | \$18.00 per person

Substitute Wraps for \$3.50 per person

Add \$1.00 per person for Gluten Free Sandwiches

BEVERAGES

BEVERAGE SERVICES

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 & imported beer, coolers, house wine, rum, rye, vodka, gin, scotch, mixes and condiments.

WINE ORDERS: We also have an extensive wine list that is sure to enhance any menu. We would be pleased to discuss our selections with you. In order that we have a sufficient supply of your preferred wine, please advise us of your wine selections three weeks in advance.

Prices are subject to change as per NS Liquor Control Commission.

BEVERAGE SERVICES

	HOST BAR	CASH BAR
Domestic Beer	\$4.57	\$6.25
Imported Beer	\$5.65	\$7.00
Coolers	\$5.00	\$6.75
House Brands Captain Morgan White, Spiced & Dark, Smirnoff, Beefeater, Black Velvet, Johnny Walker Red Label	\$4.57	\$6.25
Premium Brands	\$5.43	\$7.00
Assorted Liqueurs	\$5.43	\$7.00
Cocktails	\$5.43	\$6.75
Draft Beer	\$5.65	\$7.00

Prices are subject to applicable taxes and gratuities
11/15/2017

BEVERAGE SERVICES

WINES	HOST BAR	CASH BAR
Domestic Glass	\$5.43	\$6.25
<i>White Table Wines</i>		
Jackson Triggs Pinot Grigio (750ml) \$29.00		
<i>Red Table Wines</i>		
Jackson Triggs Shiraz (750ml) \$29.00		

CHAMPAGNE

Baby Canadian | \$31.00 BTL

Mumm's Cordon Rouge | \$95.00 BTL

PUNCH

Fruit Punch | \$45.00

Fruit Punch with Alcohol | \$90.00

FINE PRINT

TERMS & CONDITIONS

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

1. Rodd Grand Yarmouth will guarantee access to your function room 6am day of the reception. Should you wish to book the room the night before for decorating this is an additional charge of \$350 plus applicable taxes.
2. 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.
3. For liability purposes, along with health and safety standards, all food and beverage consumed on the property must be prepared and sold through our licensed facilities. Items listed on our Wedding 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.
4. **Choice of Menu.** One menu is required for all guests. A surcharge is applied when more than one (1) choice. Special dietary substitutes can be made upon prior request but must be done 72 hours prior to the wedding date. Menu selection should be submitted at least one month (1) prior to your function.
5. **Guaranteed Billing.** Guaranteed number is required by 12 noon, three (3) working days prior to your event. All charges are based on the guarantee, or the actual number of meals served above the guarantee. If a revised guarantee is not received by the cut-off, the number indicated in the guest field will be used for billing purposes.
6. All food and beverage items sold are subject to applicable government taxes and a 15% gratuity.
7. **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.

TERMS & CONDITIONS

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.
9. **Special Security.** Arrangements can be made upon request at an additional charge. Please contact the Catering Department.
10. Rodd Grand Yarmouth reserves the right to control the volume of the music.
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 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.
12. 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.
13. All function room prices quoted will be honored. Meal prices quoted before six months in advance are subject to change up to a maximum of 10%.
14. 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.
 - 1-100 People with Dancing \$41.13 +GST
 - 101-300 People with Dancing \$59.17 +GST
 - 1-100 People without Dancing \$20.56 +GST
 - 101-300 People without Dancing \$29.56 +GST
 - *Above numbers based on function room capacity

TERMS & CONDITIONS

15. 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

16. Wedding gifts dropped off at the hotel prior to and during reception are the sole responsibility of the Bridal Party.

17. Gift card box should be enclosed and is the sole responsibility of the Bridal Party. It is suggested that a guest is responsible for the removal of the gift card box prior to the dance starting.

18. All gifts must be removed from the reception area by close of the dance and cannot be stored in any function room at the hotel.

19. Centerpieces, cake-cutting knife, picture display flowers, seating board and any other decorations belonging to the Bridal Party must be collected by the close of the dance or special arrangements can be made to pick up the next day. Please inquire with the catering department. The hotel is not responsible for the safe guarding of these items.

20. Wedding cakes may only be dropped off the day of the wedding reception, unless other arrangements are made with the Catering Department.

21. 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.

22. 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.

TERMS & CONDITIONS

Exclusivity:

Rodd Grand Yarmouth is the exclusive provider of all food & beverage items with the exception of wedding and birthday cakes. Rodd Grand Yarmouth is the only licensed authority to serve and sell wines, beer, liquor and other beverages on the premises.

Liquor laws do not allow guests to bring their own alcohol or permit any sale or consumption of alcoholic beverages after 1:00am.

We guarantee you will be thrilled with the fabulous accommodations and the exceptional level of service you will receive at Rodd Grand Yarmouth and rest assured you will leave with memories of great food and warm hospitality that will last forever.



RODD GRAND YARMOUTH

CONTACT INFO

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