

Rodd
Grand Yarmouth
RODD HOTELS & RESORTS

RODD GRAND YARMOUTH
2019 BANQUET 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, keeping in mind we are always willing to accommodate any dietary restrictions or preferences!

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.

Many of our guestrooms have beautiful views of the Yarmouth Waterfront, an excellent sample of Nova Scotia's breathtaking scenery. For our guests' added pleasure, they will also enjoy our fully-equipped fitness centre, indoor pool, jacuzzi and sauna.

BREAKFAST

BREAKFAST BUFFETS

Our breakfast options include assorted chilled juices, coffee, tea and decaf coffee.

THE CONTINENTAL BREAKFAST | \$12.00

(Minimum 20 people)

Assorted Muffins & Croissants

Fruit Salad

Greek Yogurt

Toast Station with Butter & Preserves

THE YARMOUTH | \$13.00

(Minimum 20 people)

Pancakes with Warm Maple Syrup

Choice of Bacon, Sausage or Ham

Breakfast Pastries

Toast Station with Butter & Preserves

THE SOU'WESTER | \$15.00

(Minimum 20 people)

Scrambled Eggs

Choice of Bacon, Sausage or Ham

Home Fried Potatoes

Greek Yogurt

Toast Station with Butter & Preserves

ENHANCEMENTS

Add Hot Oatmeal & Brown Sugar | \$3.25

Add Individual Yogurt | \$2.50

Add Fruit Salad | \$2.00

Add Bagel & Cream Cheese | \$2.50

Add Scrambled Eggs | \$2.00

Add Greek Yogurt | \$3.00

Add Pancakes with Warm Maple Syrup | \$4.00

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

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PLATED BREAKFAST

Our breakfast options include assorted chilled juices, coffee, tea and decaf coffee.

THE GRAND | \$11.50

Pancakes with Warm Maple Syrup
Bacon & Sausage
Breakfast Pastries

THE TRADITIONAL | \$13.50

Scrambled Eggs
Bacon & Sausage
Home Fried Potatoes
Toast with Butter & Preserves

THE ACADIAN | \$16.50

Two of our Signature Fish Cakes with Chow
Scrambled Eggs
Sausage
Toast with Butter & Preserves

MEETING BREAKS

MEETING BREAKS

Morning or afternoon, our meeting breaks are the perfect pick-me-up your team will need. Sweet, savoury, or energizing - we have you covered!

TAKE A HEALTHY BREAK | \$11.00

Sliced Fresh Fruit
Chilled Fruit Yogurt
Granola Bars
Herbal Teas
Mineral Water
Coffee/Tea/Decaf

JUST FOR FUN | \$5.00

Assorted Cookies
Banana Bread
Hot Chocolate

RE-ENERGIZE | \$7.00

Fresh Fruit Kabobs with
Yogurt Dip
Banana Smoothie

GRAND COFFEE BREAK | \$12.08

Domestic Cheese & Crackers
Whole Fresh Fruit Basket
Croissants with Preserves
Warm Banana Bread
Coffee/Tea/Decaf

CANDY EXPLOSION | \$12.50

Jelly Beans
Chocolate Raisins
Mini Chocolate Bars
Assorted Penny Candies, Jellies & Toffees
Coffee/Tea/Decaf

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

04/10/2019

MEETING BREAKS

Morning or afternoon, our meeting breaks are the perfect pick-me-up your team will need. Sweet, savoury, or energizing - we have you covered!

PASTRIES AND SWEETS

- Assorted Danishes | \$2 each
- Croissants and Butter | \$2 each
- Old Fashioned Scones & Preserves | \$2 each
- Assorted Muffins | \$2.00 each
- Bagel with Cream Cheese | \$2.50 each
- Assorted Cookies | \$1.50 each
- Cinnamon Rolls | \$2.25 each
- Assorted Squares | \$1.50 each

BEVERAGES

- Coffee, Tea and Decaf | \$2.00 per person
- Herbal Tea | \$2.50 per person
- Assorted Chilled Soft Drinks | \$2.00 each
- Bottled Fruit Juice | \$2.00 each
- Bottled Water | \$2.00 each
- 2% or Skim Milk | \$3.00 per person
- Mineral Water | \$3.50 per person

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

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LUNCH

LUNCH BUFFET

Our lunch buffets are ideal for a working lunch and are sure to please everyone in your group while offering a great selection.

OPTION 1 | \$13.50

Choice of Homemade Soup du Jour or Garden Salad

Assorted Sandwiches

Egg Salad, Tuna Salad, Chicken Salad, Honey Baked Ham & Cheese, Roast Beef (1.25 sandwiches per person)

Assorted Sweets

Coffee, Tea & Decaf Coffee

Substitute Wraps for \$3.50 per person

Add \$1.00 per person for Gluten Free Sandwiches

Substitute Nova Scotia Seafood Chowder for \$4.00 per person.

OPTION 2 | \$19.00

Seafood Chowder

Fresh Rolls

Garden Greens with Seasonal Vinaigrette

Open Faced Sandwiches

Cold Water Shrimp, Smoked Turkey Pinwheel, Honey Baked Ham and Cheddar Cheese on French Bread, Shaved Roast Beef on Baguette

Assorted Sweets

Coffee, Tea & Decaf Coffee

OPTION 3 | \$18.00

(Minimum 30 people)

Shaved Deli Cold Cuts

Toppings: Shaved Lettuce, Tomatoes, Cucumbers, Red Onions, Peppers, Cheddar Cheese, Monterey Jack Cheese, Swiss Cheese, Mustards & Mayonnaise

Crudities with Dip

Tossed Green Salad

Potato Salad

Relish Tray

Fresh Rolls

Assorted Sweets

Coffee, Tea & Decaf Coffee

LUNCH TO GO | \$14.00

Sandwich on Fresh Bread. Fresh Fruit, Chef's Choice of Sweet, and Choice of Bottled Fruit Juice, Soft Drink or Bottled Water

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

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PLATED LUNCHES

All plated lunches are available from 11AM to 2PM.

APPETIZERS

- Tossed Garden Salad | \$4.00
- Greek Salad | \$5.00
- Chef's Soup du Jour | \$4.00
- Classic Caesar Salad | \$5.00
- Nova Scotia Style Seafood Chowder | \$6.50

DESSERTS

- Coconut Cream Pie | \$4.00
- Fresh Fruit Crepe | \$4.00
- Fresh Fruit Cup | \$3.00
- Warm Blueberry or Apple Crisp | \$4.50
- Carrot Cake | \$5.50
- Crème Brûlée | \$5.00

ENTRÉES

- Baked Haddock | \$13.00
- Baked Chicken Breast with Wild Mushroom Sauce | \$12.50
- Roast Beef Dinner | \$17.00
- Vegetarian Stir Fry | \$10.00
Add Chicken or Beef | \$3.00 per person
- Meat Lasagna & Garlic Bread | \$10.00
- Roast Pork Loin with Applesauce | \$12.00

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

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GRAND LUNCH BUFFET | \$19.00

A classic buffet, choose from a selection of hot dishes and accompany it with our delicious salads and side dishes. Available from 11AM – 2PM. Minimum 40 people.

SALADS AND SIDES

Tossed Garden Salad

Potato Salad

Coleslaw

Chef's Choice of Potato

Chef's Choice of Vegetable

Assorted Rolls & Butter

Assorted Desserts

Coffee, Tea & Decaf Coffee

HOT ENTRÉE | CHOOSE ONE

Meat or Vegetable Lasagna

Vegetarian Stir Fry

Add Chicken or Beef | \$3.00 per person

Acadian Rappie Pie

Roast Pork with Applesauce

Roast Beef

BBQ Chicken

Haddock Prepared Any Way You Wish

Fusilli Pasta with Shrimp in Alfredo Sauce

Choose Two Hot Items | \$22.00

“BEEF ON A BUN” BUFFET | \$19.00

This buffet allows your guests to create a “beef on a bun” to their desired taste.

Minimum 40 people.

Compliment your roast beef and Kaiser roll with fresh toppings such as sliced tomatoes, crisp lettuce and cucumbers, horseradish and mustard. Also included are tossed green salad, potato salad and coleslaw. Finish your lunch with assorted desserts, coffee, tea and decaf.

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

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

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PLATED MENUS CONT'D

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 and 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 and 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

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

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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 & Turnip
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

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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 | \$24.00

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

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

Cold Lobster Sandwich | \$18.00 per person

Substitute Wraps for \$3.50 per person

Add \$1.00 per person for Gluten Free Sandwiches

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

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

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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
Domestic Beer	\$3.46
Imported Beer	\$4.27
Coolers	\$4.27
House Brands Captain Morgan White, Spiced & Dark, Smirnoff, Beefeater, Black Velvet, Johnny Walker Red Label	\$3.46
Premium Brands	\$4.27
Assorted Liqueurs	\$4.27
Cocktails	\$4.27
Draft Beer	\$5.00

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

WINES

Domestic Glass

HOST BAR

\$4.27

White Table Wines

Baron Phillippe de Rothschild Chardonnay (750ml) | \$38.99

Woodbridge Sauvignon Blanc (750ml) | \$38.99

Jackson Triggs Pinot Grigio (750ml) | \$29.99

Red Table Wines

Baron Phillippe de Rothschild Pinot Noir (750ml) | \$38.99

Woodbridge Cabernet Sauvignon (750ml) | \$38.99

Jackson Triggs Merlot (750ml) | \$29.99

CHAMPAGNE

Cooks Imperial Brut | \$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. 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 noon, two (2) 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. 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 \$30.00/hour 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.

TERMS & CONDITIONS

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 damages 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 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. Nothing can be fixed to walls or ceilings without the prior approval by the Catering Department.

TERMS & CONDITIONS

17. 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	1-100 People \$44.13 +tax
	101-300 People \$63.49 +tax
	301-500 People \$132.39 +tax
	500 Plus \$187.55 +tax
Without Dancing	1-100 People \$22.06 +tax
	101-300 People \$31.72 +tax
	301-500 People \$66.19 +tax
	500 Plus \$93.78 +tax

*Above numbers are based on function room capacity. These amounts will be billed to your account by the hotel.

18. 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	1-100 People \$18.51 +tax
	101-300 People \$26.63 +tax
	301-500 People \$55.52 +tax
	500 Plus \$78.66 +tax
Without Dancing	1-100 People \$9.25 +tax
	101-300 People \$13.30 +tax
	301-500 People \$27.76 +tax
	500 Plus \$39.33 +tax

RODD GRAND YARMOUTH

HOTEL CONTACT INFO

E: grand_catering@roddhotelsandresorts.com

T +1 902.742.2446

Rodd Grand Yarmouth
417 Main Street
Yarmouth, NS
B5A 4B2


Grand Yarmouth
RODD HOTELS & RESORTS

