

Rodd
Miramichi River
A RODD SIGNATURE HOTEL



Banquet Menu

1809 Water Street
Miramichi, New Brunswick
E1N 1B2

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BREAKFAST

COFFEE BREAK

LUNCH MENUS

RECEPTIONS

DINNER MENUS

BARBECUES

TERMS & CONDITIONS

CONTACT

Breakfast

Plated Breakfast

Eggs Benjamin

Orange Juice
Smoked Salmon Eggs Benedict
Homefries
Coffee/Tea

\$13.95

Raftsmen

Juice
Scrambled Eggs
Choice of Bacon, Ham or Sausage
Homefries
Toast & Preserves
Coffee/Tea

\$10.95

Ham & Cheese Scramble

Eggs Scrambled with Diced Ham and
Cheddar Cheese, Homestyle Potatoes
Toast, Juice, Coffee/Tea

\$11.95

Buffet Breakfast

Continental Breakfast Buffet

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

\$9.95

Traditional Breakfast Buffet

Minimum 20 people
Assorted Fruit Juices and
a Selection of Fresh Baked Muffins, Croissants
Butter and Preserves
Scrambled Eggs, Homestyle Potatoes
Bacon and Grilled Breakfast Sausages
Freshly Brewed Coffee/Tea

\$11.95

Deluxe Breakfast Buffet

Minimum 40 people
Assorted Fruit Juices and
a Selection of Fresh Baked Muffins
Croissants and Banana Bread
Butter and Preserves
Fresh Fruit Salad, Cold Cereals
Assorted Yogurts
Fresh Scrambled Eggs, Homestyle Potatoes
Bacon and Grilled Breakfast Sausages
Buttermilk Pancakes dusted with Cinnamon Sugar
Assorted Fruit Juices
Freshly Brewed Coffee/Tea

\$15.95

Prices are subject to applicable tax and gratuities.

Coffee Breaks

The Morning Stretch

Freshly Brewed Coffee & Tea
Assorted Teas
Assorted Juices and Water
Assorted Pastries and Bagels served with Preserves
Butter and Cream Cheese

\$8.95

The Energizer

Freshly Brewed Coffee & Tea
Assorted Teas
Assorted Juices and Bottled Waters
Assorted Energy Bars, Breakfast Bars and Trail Mix

\$10.95

Sweets from the Bakery

Freshly Brewed Coffee & Tea
Assorted Teas
Assorted Juices and Water
Assorted Freshly Baked Cookies and Brownies
Served with Milk

\$9.95

The Kid in You

Assorted Sodas and Water
Assortment of Chocolate Bars
Chips and Pretzels
Assortment of Hard and Soft Candies

\$11.95

Coffee Break à la Carte

Fresh Brewed Coffee - <i>Regular or Decaffeinated</i>	
By the Cup	\$2.00
Tea - <i>Assorted Teas and Herbal Teas (per portion)</i>	\$2.00
Soft Drinks - <i>per can</i>	\$1.95
Bottled Water - <i>Perrier or Spring</i>	\$1.95
Fruit Juice - <i>60 oz. pitcher</i>	\$19.95
<i>Selection of Orange, Apple, V8, Cranberry,</i>	
<i>Grapefruit or Tomato</i>	
Milk - <i>60 oz. pitcher</i>	\$14.95
Fruit Juices - <i>variety</i>	\$2.95
Assorted Yogurt - <i>each</i>	\$1.95
Danish - <i>each</i>	\$1.95
Freshly Baked Muffins - <i>each</i>	\$1.25
Cinnamon Rolls - <i>each</i>	\$1.95
Freshly Baked Croissant - <i>with preserves and butter</i>	
- <i>each</i>	\$1.95
Bagels with Cream Cheese	
- <i>each</i>	\$2.50
Assorted Cookies - <i>per dozen</i>	\$11.95
Dessert Tray - <i>assorted pastries, squares and tarts</i>	
- <i>2 pieces per person, per serving</i>	\$2.95
- <i>3 pieces per person, per serving</i>	\$4.25
Whole Fruit - <i>choice of apples, oranges or bananas each</i>	\$1.50
Cold Cereal with Milk	\$1.95

Prices are subject to applicable tax and gratuities.

Luncheon Suggestions

Lunch à la Carte

À la carte lunches are priced to include three courses.

Choice of Our Homemade Soups

New England Clam Chowder, Potato Cheddar Soup

Cream of Broccoli, Cream of Mushroom

Minestrone, Beef Vegetable Barley

Manhattan Seafood Chowder, Tomato Tortellini with Meatballs

OR

Choice of Salad

Garden Salad, Mandarin Salad

Greek Salad, Caesar Salad

Cold Entrées

Choice of One:

Chicken Mandarin Salad

Grilled slices of chicken breast served over our

Mandarin Salad

\$12.95

Grilled Sirloin or Chicken Caesar Salad

Strips of marinated sirloin steak or Chicken broiled
and served over Caesar Salad

\$14.95

Chicken Cordon Bleu Wrap

Sliced turkey and ham with Swiss cheese

\$14.95

OR

Hot Entrées

Choice of One:

**Hot Entrées include Chef's choice of
fresh seasonal vegetable and potato unless
specified in menu description.**

Roasted Salmon Fillet

Fresh Atlantic Salmon roasted to perfection and
finished with a lemon butter caper sauce.

\$22.95

Oriental Stir-Fry Chicken

On a bed of white rice.

\$14.95

Classic Beef Stroganoff

On buttered egg noodles.

\$15.95

Chicken Hunter

Boneless breast of chicken with a tomato, mushroom
and onion brown sauce.

\$23.95

Dessert Choices

Choice of one:

Classic Cheesecake

Deep Dish Apple Pie

Chocolate Cake

Lemon Meringue Pie

Coffee/Tea

Prices are subject to applicable tax and gratuities.

Luncheon Suggestions

Express Sandwich Buffet

Freshly Made Sandwiches:
Roast Beef, Roast Turkey, Ham, Atlantic Salmon Salad, Chicken Salad, Egg Salad
Made with an assortment of Cheeses and Fresh Sliced Vegetables
Accompanied by Garden Salad, Potato Salad, Relish Tray and an Assortment of Chips
Freshly Baked Cookies
Freshly Brewed Coffee/Tea

\$12.95

Gourmet Deli Buffet

(minimum 20 persons)

Soup of the Day
Tossed Garden Salad with Tomatoes, Cucumber, Carrots
Served with a Variety of Salad Dressings
Gourmet Potato Chips
Deli Platter to include Turkey, Ham, Roast Beef, Pastrami, Atlantic Salmon Salad
Served with an Assortment of Breads and Rolls, Variety of Cheeses, Lettuces,
Tomatoes, Onion, Pickles and Condiments
Chef's Choice of Desserts
Freshly Brewed Coffee/Tea

\$19.95

Executive Sandwiches & Wraps

(minimum 20 persons)

Soup of the Day
Crisp Garden Vegetables with Herb Dip
Sliced Fresh Fruit
Rye Bread with Shaved Pastrami and Grainy Mustard
Baguettes with Roasted Turkey &
Cranberry Mayonnaise
Smoked Salmon Bagel with Herbed Cream Cheese
Vegetarian Wrap with Sweet Chili Sauce
Shrimp Salad Wrap
Black Forest Ham & Cheese Wrap
Assorted Cookies and Pastries
Coffee/Tea

\$18.95

Italian Buffet

(minimum 20 persons)

Minestrone Soup
Classic Caesar Salad
Chicken Parmesan
Cheese Tortellini with Creamy Alfredo Sauce
Garlic Cheese Bread
Chef's Choice of Desserts
Freshly Brewed Coffee/Tea

\$16.95

Prices are subject to applicable tax and gratuities.

Luncheon Suggestions

Miramichi River Valley Buffet

(minimum 20 persons)

Soup of the Day
Tossed Salad with Diced Tomatoes,
Bacon and Cubed Cheese
Assortment of Dressings
Penne Pasta and Artichoke Salad
Pecan-Crusted Salmon with a
Roasted Garlic Cream Sauce
Butternut Squash Risotto
Selection of Whole Fruits
Freshly Brewed Coffee/Tea

\$19.95

Mexican Fiesta Buffet

(minimum 20 persons)

Crunchy Tortilla Chips and Salsa
Chicken Tortilla Soup
Chicken or Beef Fajitas
with Flour Tortillas and all accompaniments
Spanish Rice and Refried Beans
Fresh Fruit Salad
Chef's Choice of Desserts
Freshly Brewed Coffee/Tea

\$17.95

Boxed Lunches

Boxed Lunches include (1) Sandwich, Potato Chips,
Piece of Fresh Fruit, Fresh Baked Cookie and
Choice of Bottled Water or Soft Drink.

\$14.95 per person

Choice of Two:

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

Roast Turkey and Havarti Cheese
Lettuce, Tomatoes and Mayonnaise and Dijon
Mustard on a Baguette

The Italian Sub

Salami, Pepperoni, Mozzarella Cheese, Black Olives,
Italian Hot Peppers, Lettuce, Red Onions and
Herbed Vinaigrette on Baguette

Slow Roasted Beef

Shaved Roast Beef, Lettuce, Tomato and Cheddar,
Horseradish Mayonnaise on a Kaiser Roll

Prices are subject to applicable tax and gratuities.

Receptions

Cold Hors d'oeuvres

All hors d'oeuvres served buffet style.

Honeydew Melon with Prosciutto	\$19.95 per dozen
Smoked Salmon & Herb Cream Cheese	\$23.95 per dozen
Chilled Shrimp with Pickled Ginger and Cucumber	\$18.95 per dozen
Bay Shrimp & Dill Cream Cheese	\$18.95 per dozen
Deville Eggs with Dijon Mustard	\$10.95 per dozen
Marinated Fresh Fruit Brochettes	\$15.95 per dozen
Shaved Beef with Horseradish Cream	\$14.95 per dozen
Fresh Shucked Oysters on the Half Shell	\$35.95 per dozen

Hot Hors d'oeuvres

All hors d'oeuvres served buffet style.

Crispy Asian Style Dumplings	\$12.95 per dozen
Coconut Breaded Shrimp	\$14.95 per dozen
Sea Scallops wrapped in Bacon	\$23.95 per dozen
Vegetarian Samosas	\$23.95 per dozen
Mini Quiche	\$23.95 per dozen
Mini Spanakopita Turnovers	\$15.95 per dozen
Chicken Skewers with a Thai Sweet Chili Sauce	\$15.95 per dozen
Honey Garlic Chicken Wings	\$12.95 per dozen
Crisp Potato Panckae with Goat Cheese	\$12.95 per dozen
Deep Fried Chicken Filet with Plum Sauce	\$23.95 per dozen

Hors D'oeuvres served butler style
- additional charge of \$10.00 per hour/per server.
(Minimum 3 hours)

Prices are subject to applicable tax and gratuities.

Receptions

Reception Platters, Mirrors & Displays

Add one or more of the following to your special occasion.

Seasonal Fresh Sliced Fruit	\$5.95 per person
Dessert Displays - Assorted cakes, squares and tarts	\$4.95 per person (2 pieces)
	\$7.95 per person (3 pieces)
Iced Shrimp Pyramid - Poached Shrimp served with absolute vodka cocktail sauce	\$249.95 (150 pieces)
Smoked Atlantic Salmon - Served with rye bread, sliced red onion, capers, lemon wedges and herbed cream cheese	\$12.95 per person
Seafood Platter - Marinated shrimps and mussels, smoked salmon and baby scallops	\$13.95 per person
Antipasto Platter - Assorted meats, cheeses, marinated vegetables and breads	\$10.95 per person
Cheese & Fruit Mirror - Assorted cheeses and fresh fruits with crackers	\$10.95 per person
Assorted Cold Cuts & Cheeses Tray - With Dijon, mayonnaise and 2 rolls per person	\$9.95 per person
Finger Sandwiches	\$8.95 per person
Assorted Fresh Vegetable Crudit�	\$4.95 per person

Reception Stations

Add one or more of the following to your reception. (Pricing includes Kitchen Attendant)

Beef

Herb Crusted Prime Rib - au jus, rolls	\$11.95 per person
Whole Roasted Beef Striploin - peppercorn sauce, rolls	\$12.95 per person
Roasted Hip of Beef - Red wine sauce, rolls	\$9.95 per person

Fish

Whiskey & Maple Cedar Planked Salmon - dill sauce, lemon wedges, rolls	\$11.95 per person
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Poultry

Carved Roasted Tom Turkey - sage gravy, cranberry sauce, rolls	\$10.95 per person
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Pasta Bar

Bow Tie Pasta, Tortellini stuffed with Cheese, Penne Pasta, Bay Scallops, Shrimp and grilled Chicken Breast. Sauces: Creamy Alfredo Sauce, Roasted Tomato Sauce Garnish: Green Onions, Chili Pepper Flakes, Garlic, Olive Oil, Parmesan Cheese, Warm Garlic Bread	\$13.95 per person
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Jambalaya Bar

Sea Scallops, Shrimp, Mussels and Chicken. Rice saut�ed with Peppers, Onions and Garlic, Roasted Tomato Sauce. Garnish: Green Onions, Chili Pepper Flakes	\$13.95 per person
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Prices are subject to applicable tax and gratuities.

Dinner Buffet

(A minimum of 30 persons required for buffet service.)

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

Fresh Baked Rolls
Garden Salad with Assorted Dressings, Coleslaw, Relish Items
Potato Salad, Pasta Salad, Marinated Bean Salad

Hot Selections

Your Choice of Two

Carved Roast Baron of Beef au Jus
Carved Maple Glazed Ham with Dijon Marmalade Sauce
Baked Salmon with Citrus Cream Sauce
Roast Turkey with Herb Stuffing, Gravy and Cranberry Sauce
Boneless Breast of Chicken with Mushroom Cream Sauce
Beef & Mushroom Daube with Guinness Dumplings

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

Chef's Dessert Buffet

Coffee, Tea

\$30.95

Prices are subject to applicable tax and gratuities.

Deluxe Dinner Buffet

(A minimum of 30 persons required for buffet service.)

Starters

Freshly Baked Rolls
Greek Salad, Mixed Greens Salad, Potato Salad,
Seafood Salad, Mushroom and Artichoke Salad

Carving Station Choices

Your Choice of One

Prime Rib of Beef au Jus
Roast Pork Loin stuffed with Sage Dressing with a Wild Mushroom Sauce
Herb Crusted Beef Strip Loin with Brandy Peppercorn Sauce
Boneless Leg of New Zealand Lamb with Red Wine Sauce and Mint Jelly

Entrée Choices

Your Choice of Two

Supreme of Chicken with Mushroom Sauce
Seafood Newburg
Grilled Chicken & Sundried Tomato Lasagna
Poached Salmon in a Lemon Capers Sauce

Hot Side Dishes

Steamed Mussels Provencal
Herb & Garlic Roasted Potatoes
Rice Pilaf
Fresh Market Vegetables

Deluxe Dessert Buffet

Freshly Brewed Coffee and Selection of Teas

\$44.95 per person

Prices are subject to applicable tax and gratuities.

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BARBECUES

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Barbeques

BBQ #1

Guests will have the choice of one of the following:
Hamburger
Hot Dog
Italian Sausage

Buffet will include:
Mixed Greens with Choice of Dressings
Potato Salad, Coleslaw
Condiments, Fresh Baked Cookies
Potato Chips, Soft Drink
Coffee and Tea

\$13.95 per person

BBQ #2

Guests will have the choice of one of the following:
Hamburger
Italian Sausage
6 oz. Chicken

Buffet will include:
Mixed Greens with Choice of Dressings
Potato Salad, Coleslaw, Condiments
Fresh Baked Cookies and Freshly Baked Pies
Potato Chips, Soft Drink
Coffee and Tea

\$15.95 per person

BBQ #3

Guests will have the choice of one of the following:
8 oz. Sirloin Steak
6 oz. Chicken Breast

Buffet will include:
Caesar Salad, Potato Salad, Coleslaw
Sautéed Onions & Bell Peppers
Assorted Freshly Baked Pies, Soft Drink
Coffee and Tea

\$17.95 per person

Deluxe BBQ

(Minimum 25 people)
Freshly Baked Rolls with Dairy Butter

Please choose Four of the following salads to accompany your buffet:

Traditional Caesar
Potato Salad
Mixed Greens
Coleslaw
Mediterranean Chicken & Pasta
Mixed Bean Salad
Mushroom and Arichoke
Greek Salad
Tomato and Feta Platter

Buffet includes:
Steam Mussels Provencal
Baked Potato, Corn on the Cob

Your Choice of One of the Following Main Courses:

10 oz. Canadian AAA Striploin - \$35.95
6 oz. Chicken Breast - \$26.95
6 oz. Chicken Breast and Baby Back Ribs - \$35.95
Grilled Salmon with a Citrus Sauce - \$31.95

Deluxe Dessert Buffet
Freshly Brewed Coffee and Selection of Teas

Add one or more of the following to your BBQ
(Priced each per person)

Hot Dog	\$1.95
Hamburger	\$2.95
Italian Sausage	\$3.95
8 oz Sirloin Steak	\$7.95
6 oz Chicken Breast	\$6.95
Baby Back Ribs	\$8.95
Grilled Salmon with a Citrus Sauce	\$12.95
10 oz Canadian AAA Striploin	\$15.95

Prices are subject to applicable tax and gratuities.

Barbeques

Buffet Stations

Add one or more of the following to enhance your buffet or BBQ.
(Pricing includes Kitchen Attendant)

Beef

Herb Crusted Prime Rib - <i>au jus, rolls</i>	\$11.95 per person
Whole Roasted Beef Striploin - <i>peppercorn sauce, rolls</i>	\$12.95 per person
Roasted Hip of Beef - <i>Red wine sauce, rolls</i>	\$9.95 per person

Fish

Whiskey & Maple Cedar Planked Salmon - <i>dill sauce, lemon wedges, rolls</i>	\$11.95 per person
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Poultry

Carved Roasted Tom Turkey - <i>sage gravy, cranberry sauce, rolls</i>	\$10.95 per person
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Pasta Bar

Bow Tie Pasta, Tortellini stuffed with Cheese, Penne Pasta, Bay Scallops, Shrimp and grilled Chicken Breast. Sauces: Creamy Alfredo Sauce, Roasted Tomato Sauce Garnish: Green Onions, Chili Pepper Flakes, Garlic, Olive Oil, Parmesan Cheese, Warm Garlic Bread	\$13.95 per person
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Jambalaya Bar

Sea Scallops, Shrimp, Mussels and Chicken. Rice sautéed with Peppers, Onions and Garlic, Roasted Tomato Sauce. Garnish: Green Onions, Chili Pepper Flakes	\$13.95 per person
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Terms & Conditions

1. All food & beverage (including homemade wine) 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 minimum consumption on a cash or host bar be less than \$200.00 net of taxes, a charge will be made for the bartender, at \$10.00/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 that 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 held 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 + HST
Without Dancing	\$29.56 + HST

This amount will be billed to your account by the hotel.