

Rodd Grand Yarmouth

A RODD SIGNATURE HOTEL



Banquet Menu

417 Main Street
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Yarmouth, Nova Scotia
B5A 4B2

Tel: (902) 742-2446
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www.roddhotelsandresorts.com

BREAKFAST

COFFEE BREAK

LUNCH MENUS

DINNER MENUS

RECEPTIONS

TOAST TO THE BRIDE

LAND & SEA FEAST

PARTY FAVOURITES

TERMS & CONDITIONS

CONTACT

Coffee Break Suggestions

Banana Break

Warm Banana Bread
Ice Cold Banana Milkshakes
Fresh Chiquita Bananas
Coffee & Tea

\$6.95 per person

Grand Coffee Break

Domestic Cheese & Crackers
Whole Fresh Fruit Basket
Blueberry Scones with Preserves
Warm Banana Bread
Coffee & Tea

\$8.95 per person

Take a Healthy Break

Sliced Fresh Fruit
Chilled Fruit Yogurt
Low Fat Assorted Muffins
Granola Bars
Herbal Teas
Chilled Spring Water

\$7.95 per person

Just for Fun...

Crisp Tortilla Chips with Salsa
Warm Soft Pretzels
Potato Chips
Buttered Popcorn
Roasted Peanuts
Chilled Soft Drinks

\$6.95 per person

Chocolate Lover's Dream

Chocolate Chip Cookies
Chocolate Squares
Assorted Chocolate Bars or Granola Bars
Chilled Chocolate Milk
Hot Chocolate with Marshmallows

\$8.95 per person

Beverages

Coffee/Tea	\$1.75
Herbal Tea	\$1.95
Assorted Chilled Soft Drinks	\$1.75
Bottled Fruit Juices	\$2.25
Pitcher Juices	\$12.95
Bottled Water	\$2.00
Perrier	\$3.75
Hot Chocolate	\$1.50
2% or Skim Milk (Pitcher)	\$10.95

Pastries & Sweets

Assorted Danishes	\$1.95 each
Croissants & Butter	\$2.25 each
Old Fashioned Scones & Preserves	\$1.95 per person
Assorted Muffins	\$1.95 per person
Bagel with Cream Cheese	\$2.95 per person
Assorted Cookies	\$10.95 per dozen
Cinnamon Rolls	\$1.95 each
Assorted Squares	\$1.75 per person

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Morning Brighteners & Buffets

The Sou'Wester

Chilled Fruit Juice
 Scrambled Eggs
 Choice of Bacon, Sausage or Ham
 Home Fried Potatoes
 Toast & Jam
 Coffee/Tea

\$8.95

The Acadian Breakfast

Chilled Fruit Juice
 Sautéed Lobster with Scrambled Eggs
 on a Toasted English Muffin
 Sliced Fresh Fruit
 Coffee/Tea

\$13.95

(maximum 30 people)

Grand Executive Breakfast

Chilled Fruit Juice
 Classic Eggs Benedict
 Sliced Fresh Fruit
 Home Fried Potatoes
 Coffee/Tea

\$10.95

**Add Smoked Salmon \$2.00

The Continental Buffet

Chilled Fruit Juices
 Assorted Muffins, Blueberry Scones
 Bagels & Cream Cheese
 Coffee/Tea

\$7.95

Maritime Morning Buffet

Assorted Fruit Juices, Crisp Cereals
 Assorted Muffins, Danishes
 Fruit Salad, Scrambled Eggs
 French Toast & NS Maple Syrup
 Sausage, Bacon, Home Fried Potatoes
 Coffee/Tea

\$11.95

Home-style Country Breakfast

Assorted Chilled Fruit Juices
 Home Made Baked Beans
 Traditional Fish Cakes with Chow
 Home Made Biscuits, Scrambled Eggs
 Country Style Sausage
 Coffee/Tea

\$8.95

Belgium Waffle Breakfast

Belgium Waffle served with Blueberry
 or Strawberry Topping Finished
 with Whip Cream
 Coffee/Tea

\$6.95

Add to any of the Above

French Toast or Fluffy Pancakes & NS Maple Syrup	\$5.95
Hot Oatmeal & Brown Sugar	\$2.35
Individual Yogurt	\$2.95
Basket of Fresh Whole Fruit (apples, orange & banana)	\$2.95
Fruit Salad	\$2.75
Granola Yogurt Parfait	\$3.95
Granola & Seasonal Berries	\$3.95

Prices are subject to applicable tax and gratuities.

The Working Lunch

Selection #1

Homemade Soup du Jour
Assorted Sandwiches (1.5 per person)
Egg Salad, Tuna Salad, Chicken Salad, Sliced Ham & Cheese, Roast Beef
Finger Dessert Table
Coffee/Tea

\$9.95

*The above may be substituted with Nova Scotia style seafood chowder
for an additional \$2.50 per person.*

Selection #2

Seafood Chowder
Homemade Biscuits
Garden Greens with Seasonal Vinaigrette
Opened Faced Cold Water Shrimp Sandwiches
Smoked Salmon with Cream Cheese and Caper Filling Pinwheels
Black Forest Ham and Cheddar Cheese on French Bread
Shaved Roast Beef on Onion Baguette
Cream Cheese and Asparagus Pinwheels
Assorted Delectable Desserts
Coffee/Tea

\$15.95

*Enhance your lunch menu with your choice of salad for an additional \$3.25 per person.
(Caesar, Garden, Tossed, Macaroni, Potato, Spinach or Coleslaw)*

Lunch to go...

Includes a sandwich on fresh homemade bread, choice of bottled fruit juice, soft drink
or bottled water, a whole fresh fruit, potato chips and a sweet.

\$11.95

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Plated Luncheon Suggestions

Available from 11:00am to 2:00pm

Appetizers

Tossed Garden Salad	\$3.95
Assorted Fruit Juices	\$2.25
Chef's Soup du Jour	\$3.95
Classic Caesar Salad	\$4.95
Maritime Clam Chowder	\$3.95
Nova Scotia Style Seafood Chowder	\$4.95
Summer Salad with Raspberry Vinaigrette	\$5.95

Entrées

Grilled Lemon & Herb Haddock	\$10.95
Baked Chicken Breast with Wild Mushroom Sauce	\$10.95
Mediterranean Style Curried Chicken on Basmati Rice	\$10.95
Grand Chef Salad	\$10.95
Chicken à la King on Puff Pastry	\$9.95
Roast Beef Dinner	\$10.95
Chicken or Beef Stir Fry with Fresh Garden Vegetables	\$10.95
Four Cheese Tortellini with Marinara Sauce	\$8.95
Roast Pork Dinner & Applesauce	\$10.95
Grilled Chicken Caesar with Fresh Herbed Coutons & Bacon Bits	\$10.95
Maritime Fish Cakes served with Chow Chow	\$8.95
Seafood Quiche with Caesar Salad	\$11.95

Desserts

Fruit Pies	\$3.95
Ice Cream - additional \$0.55	
Cheddar Cheese - additional \$0.80	
Coconut Cream Pie	\$3.95
Strawberry or Chocolate Mousse	\$2.95
Frest Fruit Crêpe	\$3.95
Warm Blueberry or Apple Crisp	\$2.95
Baked Egg Custard	\$2.95
Fresh Fruit Cup	\$2.95
Carrot Cake	\$4.50
Apple Dumpling Topped with Brown Sugar Sauce & Vanilla Ice Cream	\$5.95
Strawberry or Banana Grand Marnier	\$5.95

Prices are subject to applicable tax and gratuities.

Luncheon Buffet Suggestions

Available from 11:00am to 2:00pm

Grand Lunch Buffet

Tossed Garden Salad
Potato Salad
Coleslaw
Fresh Oven Baked Rolls

Choose Your Hot Dish(es):

Meat or Vegetable Lasagna
Chicken or Beef Stir Fry with Fresh Garden Vegetables
Acadian Rappie Pie
Roast Quartered Chicken
Mediterranean Style Curried Chicken
Chicken à la King Topped with Puff Pastry
Roast Pork & Stuffing with Demi Glaze
Roast Beef

Chef's Choice of Potato
Chef's Choice of Vegetable
Assorted Desserts
Coffee/Tea

Select One Hot Item - \$14.95
Select Two Hot Items - \$17.95

(minimum 50 people)

Beef on a Bun Buffet

Build Your Own Sandwich

Tossed Garden Salad
Potato Salad
Coleslaw
Kaiser Rolls
Sliced Tomatoes, Crisp Lettuce & Cucumbers
Horseradish & Mustard
Carved Roast Beef
Assorted Desserts
Coffee/Tea

\$13.95

(minimum 50 people)

Prices are subject to applicable tax and gratuities.

Little Italian Buffet

Caesar Salad
Tossed Garden Salad
Zesty Italian Soup
Garlic Bread & Fresh Oven Baked Rolls

Choice of Two of the Following Hot Items:

Spaghetti & Meatballs
Rotini Pasta with Baby Shrimp & Alfredo Sauce
4 Cheese Tortellini with Marinara Sauce
Meat or Vegetable Lasagna

Assorted Desserts
Coffee/Tea

\$14.95

(minimum 50 people)

Oriental Buffet

Tossed Garden Salad
Pasta Salad
Won Ton Soup
Fresh Oven Baked Rolls

Choice of Two of the Following Hot Items:

Sweet & Sour Chicken Balls
Beef & Broccoli
Mini Egg Rolls & Plum Sauce
Chow Mein
Honey Garlic Ribs

Served with Chicken or Beef Fried Rice & a Fortune Cookie

Assorted Desserts
Coffee/Tea

\$14.95

(minimum 50 people)

Specialized Dinner Menu

A Traditional Start

Assorted Fruit Juice	\$2.25
Fresh Garden Salad	\$3.95
Summer Salad with a Raspberry Vinaegrette	\$5.95
Classic Caesar Salad	\$4.95
Chef's Soup du Jour	\$3.95
Spinach Salad with Field Mushrooms & Bacon Bits	\$4.95
Nova Scotia Style Seafood Chowder	\$4.95
Atlantic Lobster Bisque	\$4.95
Jumbo Shrimp Cocktail	\$8.95

Entrée Selections

Roast Turkey Dinner with Savory Dressing	\$14.95
Chicken Kiev or Chicken Cordon Bleu	\$15.95
Grilled Beef Medallions with Port Wine & Portabella Mushroom Sauce	\$18.95
Roast Stuffed Pork Loin with Cranberry & Apple Salsa	\$15.95
Prime Rib au Jus with Yorkshire Pudding	\$22.95
Cornish Hen Stuffed with Wild Rice with a Mushroom Sauce	\$23.95
Cranberry & Brie Stuffed Chicken Breast with a Basil & White Wine Sauce	\$15.95
Atlantic Maple Glazed Salmon with Mango & Cilantro Salsa	\$17.95
Haddock Florentine with a Lobster Cheese Sauce	\$17.95
Scallops in a Béarnaise Sauce	\$18.95
Fresh Atlantic Lobster	Priced Daily

End a Perfect Night

Apple Dumpling Topped with a Hot Brown Sugar Sauce & Vanilla Ice Cream	\$5.95
Home Style Strawberry Shortcake	\$3.95
Kahlua Chocolate Mousse Garnished with a Chocolate Dipped Strawberry	\$3.95
Carrot Cake with Cream Cheese Icing	\$4.95
Pumpkin Pie with Rum & Caramel Sauce	\$3.95
Crème Caramel	\$3.95
Strawberry or Banana Grand Marnier	\$5.95
Peach Melba with Raspberry Coulis	\$3.95
Grand Style Cheesecake with Your Choice of Topping	\$4.95
Apple Strudel Topped with a Warm Caramel Sauce	\$5.95
Fresh Fruit Crêpe	\$3.95
NS Maple Syrup or Blueberry Parfait	\$2.95

Choice of One Starch & Vegetable:

Potatoes & Rice: Mashed Potatoes au Beurre, Baked Potato, Mini Boiled Red or White Potatoes (Seasonal), Baby Oven Roasted Potatoes, Rice Pilaf or Long Grain Wild Rice.

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

Prices are subject to applicable tax and gratuities.

Our Chef's Selection

Selection #1

Oven Fresh Roll & Butter
Summer Salad with a Raspberry Dressing
Classic Chicken Cordon Bleu or
Brie & Cranberry Stuffed Chicken Breast
Basmati Rice
Green Bean Almondine
Kahlua Chocolate Mousse Garnished with
a Chocolate Dipped Strawberry
Coffee/Tea

\$23.95

Selection #2

Oven Fresh Roll & Butter
Tossed Garden Salad
Roast Turkey with Savory Dressing
Mashed Potatoes
Glazed Carrots & Peas
Apple Strudel Served with
Warm Caramel Sauce
Coffee/Tea

\$23.95

Selection #3

Oven Fresh Roll & Butter
Spinach Salad
Maple Glazed Atlantic Salmon
with Mango & Cilantro Salsa
Parisienne Potatoes
Julienne of Carrots & Turnip
Crème Caramel
Coffee/Tea

\$25.95

Selection #4

Oven Fresh Roll & Butter
Cup NS Seafood Chowder
Roast Top Sirloin of Beef with a 4 Peppercorn Sauce
Baby Oven-Roasted Potatoes
Bouquetiere of Vegetables
Banana or Strawberry Grand Marnier
Coffee/Tea

\$25.95

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Bountiful Buffet

Pasta Salad & Crab Salad
Tossed Garden Salad
Potato Salad
Coleslaw
Broccoli Salad
Caesar Salad
Spinach Salad with Field Mushrooms & Bacon Bits
Relish Tray
Fresh Baked Rolls & Butter

Choice of Two of the Following:

Carved Roast Beef with Horseradish & Demi Glaze
Roast Turkey Dinner with Savory Dressing & Fixings
Fresh Atlantic Haddock Bites
Carved Glazed Ham
Roast Stuffed Pork Loin
Haddock Florentine with Lobster Cheese Sauce
Shrimp & Garden Fresh Vegetable Stir-Fry
Chicken Marsala in a Portabella Mushroom Sauce
Seafood Supreme Topped with Puff Pastry

Choose One of the Following Starch & Vegetable:

Potatoes & Rice

Mashed Potatoes au Beurre
Baked Potato
Mini Boiled Red or White Potatoes (seasonal)
Baby Oven Roasted Potatoes
Rice Pilaf or Long Grain Wild Rice

Vegetables

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

Assorted Desserts

Coffee/Tea

\$26.95

(minimum 50 people)

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Reception Specialties

Hot Hors d'Oeuvres

Rumaki (Bacon Wrapped Water Chestnuts)
Mini Spring Rolls
Assorted Deep Fried Veggies
Bacon Wrapped Pineapple
Italian Meatballs
Mini Quiche Lorraine
BBQ or Honey Garlic Chicken Wings

\$14.95 per dozen

Deluxe Hot Hors d'Oeuvres

Chicken Brochettes
Breaded Shrimp
Crab & Cheese Stuffed Mushroom Caps
Mini Tenderloin & Mushroom Brochettes
Bacon Wrapped Scallops
Sautéed Cajun Style Shrimp
Atlantic Lobster Quiche
Coconut Chicken Breast Fillets
Fresh Atlantic Haddock Bites

\$19.95 per dozen

Cold Hors d'Oeuvres

Smoked Oysters on Toast Points
Crab Stuffed Cucumber Garnished with Caviar
Smoked Salmon Pâté in a Delicate Pastry Cup
Smoked Shrimp & Seafood Pâté on a Baguette
Stuffed Cherry Tomatoes
Classic Devilled Eggs
Fresh Fruit Kebob

\$13.95 per dozen

Deluxe Cold Hors d'Oeuvres

Smoked Salmon & Pimiento
Cream Cheese on Pumpnickel
Lobster Salad in a Delicate Pastry Cup
Caviar Egg Rounds
Asparagus Canapés
Anchovy & Cheese Circles

\$18.95 per dozen

Specialties

A full poached Atlantic Salmon (*serves 40 people*)
A full poached Atlantic Salmon displayed on a sea of blue gelatin
and garnished with lemon florets, olives and kale.

\$165.00

Side of Smoked Salmon
Chilled side of smoked salmon accompanied with lemon florets,
red onions, capers, cream cheese and fresh baked rolls.

\$150.00

Shrimp Pyramid (*100 pieces*) - \$175.00
Oyster Bar - \$3.25 per oyster
Steamed Mussels - \$4.95 per person

Prices are subject to applicable tax and gratuities.

Land & Sea Feast



ALL YOU CAN EAT!

Mussels Garnished with Julienne Vegetables & Drawn Butter
Pasta & Crab Salad
Potato Salad
Spinach Salad with Poppy Seed Dressing
NS Style Seafood Chowder
Fresh Baked Rolls & Butter

Choice of the Following House Special Served at Your Table!

Catch of the Day!
Roast Prime Rib of Beef with Yorkshire Pudding
NS Style Scallops
Cajun Style Jumbo Shrimp
Scallops & Shrimp Pernod
Coriander Crusted Chicken with Red Pepper Coulis
Cedar Plank Salmon with Pure NS Maple Syrup

Seasonal Assorted Desserts
Coffee/Tea

\$36.95

(minimum 30 people)

Fresh Atlantic Lobster is available an an additional cost.
Please ask our Catering Department.

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Accompaniments & Party Favourites

Trays

Vegetable Tray & Dip	\$3.95 per person
Assorted Cheese Ball & Crackers (<i>serves 10 people</i>)	\$12.95 per person
Domestic Cheese Tray & Crackers	\$4.95 per person
Imported Cheese Tray & Crackers	\$6.95 per person
Deli Cold Cut Tray (<i>ham, pastrami, sliced turkey & roast beef</i>)	\$6.95 per person
Fresh Fruit Tray & Chantilly Dip	\$5.75 per person
Finger Dessert Tray	\$1.75 per person

Assorted Sandwiches

Trays (1.5 per person)
Egg Salad, Tuna Salad, Chicken Salad,
Sliced Ham & Cheese, Roast Beef

\$5.95 per person

Executive Sandwiches

Trays (2 per person)
Assorted Open-Faced Deli Meats
Pinwheel Smoked Salmon & Cream Cheese, Pinwheel Ham,
Chicken Salad Tortilla Wrap, Asparagus & Cream Cheese Roll

\$8.95 per person

Cold Lobster Sandwich - \$13.95 per person

Dry Snacks

Pretzels	\$2.95 per basket
Peanuts	\$2.95 per bowl
Potato Chips	\$2.95 per basket
Buttered Pop Corn	\$1.95 per basket
Party Mix	\$2.95 per basket

Pizza Classics

16 inch - \$19.95

Grand Works:

Ham, Pepperoni, Bacon Bits, Mushrooms, Green Peppers, Onions & Cheese.

Veggie Deluxe:

Pineapple, Tomatoes, Green Peppers, Onions, Mushrooms, Olives & Cheese.

Prices are subject to applicable tax and gratuities.

Reception/Function Bars/Wine

Premium Brands	\$4.95
House Brands	\$4.60
Liqueurs	\$5.95
Assorted Coolers	\$5.70
Imported Beers	\$5.85
Beer	\$4.95
Non-Alcoholic Drinks	\$3.10

Wines

Selected House Wines

House Red or White - 1 Litre	\$24.95
Imported Red or White - 1 Litre	\$27.95

Domestic

Glass	\$5.25
Half Litre	\$12.95

Imported

Glass	\$5.95
Half Litre	\$14.95

White Table Wines

E & J Gallo Chardonnay	\$29.00
Turning Leaf, Sauvignon Blanc	\$29.00

Red Table Wines

Turning Leaf, Merlot	\$27.00
Oakridge, Peller Estates Cabernet	\$27.00

Champagne

Hott's Brut Reserve Cuvée	\$29.00
Mumm's Cordon Rouge	\$91.00

Punch

Fruit Punch	\$45.00
Fruit Punch with Alcohol	\$90.00

Prices are subject to applicable taxes and gratuities.

Toast to the Bride



Rodd Grand Yarmouth - A Rodd Signature Hotel specializes in providing helpful, personal service to the bride and groom to be.

We are pleased to offer the following amenities when your wedding celebration is arranged through our facilities...

Complimentary Hotel Room

Silver Candelabras & Candles for Head Table

Linen Napkins & Tablecloths

Individual Centrepieces for all Tables

Special Assistance with:

Entertainment Bookings

Seating Arrangements

Guest Book

Wedding Cake

Photographers

Receiving Line

Prices are subject to applicable tax 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 minimum 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

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