

# Rodd Crowbush

Golf & Beach Resort

RODD HOTELS & RESORTS



## *The Five Star Wedding*

*Make the most important day of your life that much more memorable by having the reception at Prince Edward Island's only Five Star Resort. The Rodd Crowbush is the Island's newest and most luxurious resort, located in Lakeside adjacent to the Links at Crowbush Cove.*

Route #350 in Lakeside  
PO Box 164  
Morell, PEI  
C0A 1S0  
Tel: (902) 961-5600  
Fax: (902) 961-5601

[www.roddhotelsandresorts.com](http://www.roddhotelsandresorts.com)

# *A Toast to the Bride*

At the Rodd Crowbush we can make any occasion memorable.  
We have a vast array of room types and facilities to satisfy everyone's needs.

- \* Complimentary Assistance of our professional Catering Staff to aid in planning your meal
  - \* Complimentary shuttle to Lakeside Beach for pictures (Lakeside is one of the Island's most picturesque beaches)
  - \* Complimentary room for the bride and groom on the evening of the wedding
- \* Complimentary dining area complete with white linen when choosing a five course meal
  - \* Complimentary accommodations for the night of your first anniversary
- \* Our Menus are only suggestions. We can design a menu specifically for your occasion.

*Also enhance your evening by offering your guests any one or more of the following:*

- \* Sweet Sensations \$12.00 per person  
Each guest will receive a flute of champagne and a chocolate truffle
- \* Pre Dinner Wine and Cheese \$14.00 per person  
For one hour prior to the Dinner our staff will offer your guests a choice of red or white wine along with a selection of cheese and crackers
- \* Cocktail Hour \$18.00 per person  
For one hour prior to dinner we will offer your guests a complimentary host bar of premium bar products
- \* Chair Covers \$5.00 per seat  
Add elegance and cover each chair completely with white or black covers.
- \* Space may only be blocked with a guaranteed minimum of 30 guest rooms per night and a \$500.00 non refundable deposit

## ***Stuffed Chicken Breast***

Curried Carrot Soup

Pan Seared Scallops on an Orange Ginger Sauce with Fresh Greens

Chef's Sorbet

Chicken Stuffed Spinach, Candied Ginger, Apricots and Herbs  
Served with Wild Mushroom Cream Sauce

Decedent Chocolate Torte with Raspberry Coulis

\$51.00

## ***Oven Roasted Whole Striploin***

Tomato Fennel Bisque with Grilled Tiger Prawns

Mixed Greens topped with Sliced Prosciutto Ham, Melon and a Citrus Vinaigrette

Chef's Sorbet

Whole Oven Roasted Striploin with a Dijon and  
Herb Crust Served on a Port Wine Reduction

Classic Cheesecake served with a Seasonal Berry Compote

\$56.00

## ***Grilled Atlantic Salmon***

Leek and Potato Soup

Spinach Salad topped with Sliced Egg, Fresh Mushrooms, Red Onion and  
a Poppy Seed Dressing

Chef's Sorbet

Grilled Salmon served with a Saffron Beurre Blanc

Seasonal Berry Shortcake

\$52.00

Prices are subject to applicable tax and gratuities.

# Terms & Conditions

1. 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.
2. **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 four (4) weeks prior to your function.
3. **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.
4. All food and beverage items sold are subject to applicable government taxes and a 15% gratuity.
5. **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.
6. **Bar Charges.** Bar set-up includes a bartender, domestic beer, house wine, rum, rye, vodka, gin, scotch, mixes and condiments. The set-up and service of a bartender are complimentary if sales meet or exceed \$300.00 net per function. If sales are less than \$300.00, a \$60 plus taxes set-up fee will be applied to cover maintenance and service costs.
7. **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.
8. 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.
9. 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%.
10. 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.
11. Must guarantee a minimum of 30 guest rooms the night of the function.