



RODMAN HALL

BOUTIQUE HOTEL & EVENTS



Welcome to Rodman Hall

Thank you for considering Rodman Hall as the backdrop to your beautiful wedding day. For over decades we strive to create the utmost sophisticated experience for our guests by offering a traditional service from start to finish. Located at 109 St. Paul Crescent, Rodman Hall is one of the most significant 19th century structures in the City of St. Catharines.

Originally completed in 1863, Rodman Hall was the private residence of Thomas Rodman Merritt who was born in Mayville, New York in 1824 and died in St. Catharines in 1906. He was the fourth son of the Honourable William Hamilton Merritt who was instrumental in the building of the first Welland Canal that connects Lake Erie to Lake Ontario. He was the grandson of Thomas Merritt, a United Empire Loyalist, who fled from the United States in 1796, settled in the Niagara district, and bought land on the east bank of Twelve Mile Creek slightly south of the Queen Elizabeth Way.



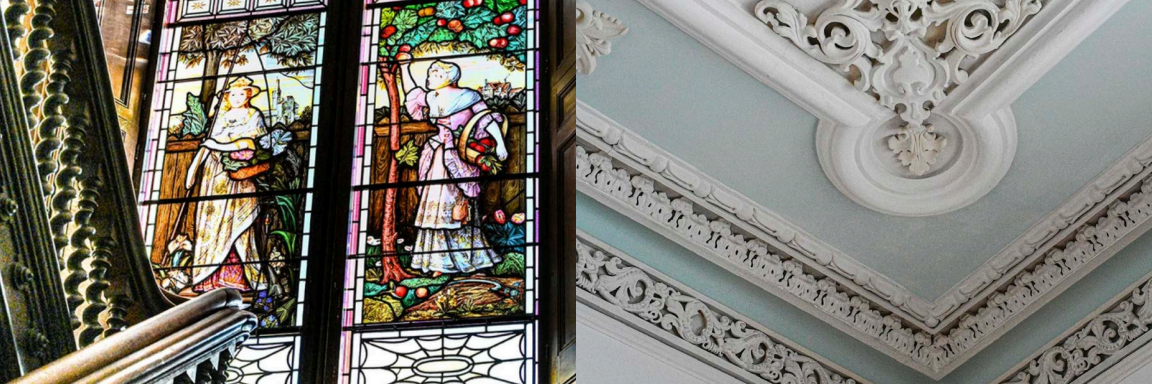


This property was first laid out by Merritt as a large park-like garden, and used by the family as a quiet retreat where they entertained friends. The formally landscaped grounds are known to have been in existence by 1852. Merritt resided with his family on Yates Street during the construction of Rodman Hall, which was carried out in two phases. Between ca. 1857 and 1860, the original or west wing of the house was built. Following the death of Merritt's older brother in 1860, building materials intended for a large house in Montebello Park were transported to the Rodman Hall site and used in the east wing of the building which was completed in 1863. Minor renovations were made to the building during the 1870s, when a pedimental sculpture was removed and additional dormer windows were added. The large stained glass windows on the central staircase were installed during the 1880s.

109 St. Paul Crescent,
St. Catharines, ON L2S 1M3



905-359-2066
sales@feastivities.ca

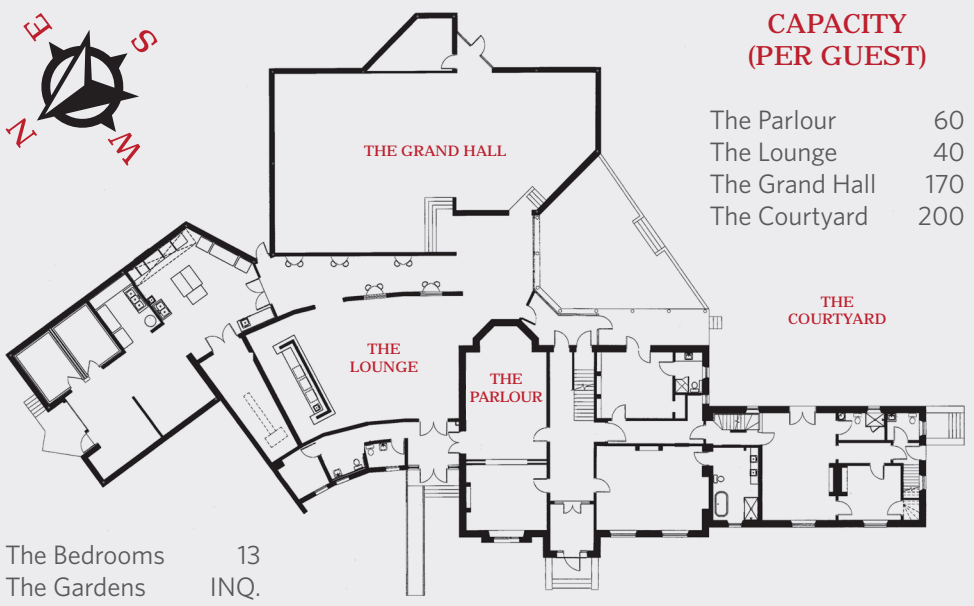


About the Hall

This awe-inspiring heritage-designated hall is now being restored to its original historical majesty as a boutique hotel and event venue dedicated to hosting world class weddings, corporate and private functions.

The 2.9 hectare estate with its sprawling botanical garden walkway leading to the banks of the Twelve Mile Creek is the perfect setting for your special event with indoor capacity to host 50-200 guests.

THE HALLS QUARTERS



Services

- On-site day of personal event coordinator
- Complimentary wedding tasting for up to 6 guests including couple
- Executive chef one of a kind culinary experience
- Inclusive luxury table linen, selection provided by Gala Décor
- Victorian Mansion interior, sequestered courtyard, state of the art botanical garden landscaping available for photography
- Luxury Louis inspired chairs with round tables included (Upgraded harvest tables upon request)
- All inclusive governors' bar package (Premium and deluxe bar packages available upon request)
- Complimentary bridal suite for day of wedding
- Full access to our preferred vendor guide
- Smart Serve certified full service staff
- Plentiful parking on the property with access to our overflow parking grounds
- Customizable lighting packages
- State of the art in house audio/visual system including WIFI
- Universally accessible throughout the hall



Packages

THE RENAISSANCE EXPERIENCE

All services inclusive with experience

1 hour Hors D'oeuvres Service

The choice of 5 enjoyable passed canapes, with a full service bar and signature cocktails. Inquire about our regal antipasto bar and upgraded royal stations.

Four Course Plated Meal (other serving styles available upon request)

Each course hand picked by couple with the guidance of our executive team.

Exclusive 6 hour Governor Bar Service

Assortment of domestic beer, 5 liquor choices, brandy, liqueurs, 7 Aperitifs including soft drinks & juices, accompanied with a fully smart serve certified bar staff.

Knight's Afterglow

Your selection of two stations to be served as a late night snack.

Complimentary Wedding Cake

Cutting to be served on your Knight's afterglow.

THE MONARCH EXPERIENCE

**All services inclusive with experience

1 hour Hors D'oeuvres Service

1 hour regal antipasto bar, with a full service bar and signature cocktails.

Five Course Plated Meal (other serving styles available upon request)

Each course hand picked by couple with the guidance of our executive team.

Exclusive 6.5 Hour Governor Bar Service

Assortment of domestic beer, 5 liquor choices, brandy, liqueurs, 7 Aperitifs including soft drinks and juices, accompanied with a fully smart serve certified bar staff.

Knight's Afterglow

Your selection of two stations to be served as a late night snack.

Complimentary Wedding Cake

Cutting to be served on your Knight's afterglow.

THE CULINARY EXPERIENCE

La Premiere Heure

Welcome your guests with an amuse bouche and refreshments to set the mood and tone for your wedding soiree.

THE RENAISSANCE - HORS D'OEUVRES

Your selection of 5

- Prosciutto Wrapped Sweet Melon
- Smoked Salmon Canape
- Honey Glazed Pork Belly
- Blanched Fennel Bruschetta Crostini
- Duck Confit Pommes Frites
- Braised Asparagus and Brie Tartlet
- Agnello Spiedini
- Crab Croquettes
- Beef Carpaccio Goat Cheese Bites
- Smoked Bacon Wrapped Scallops
- Brie Wrapped Figs With A Piquante Jelly
- Wild Mushroom Amuse Bouche

THE MONARCH - REGAL ANTIPASTO DELUXE BAR

- Assortment of Homemade Focaccia, Italian Breads and Crostini
- Specialty Artisan Cheeses
- Italian Cured Meats
- Fresh Seasonal Salads
- Arancini
- Shrimp Tower
- Jardinière
- Assorted Olives
- Mussel Pomodoro
- Grilled Vegetables and Eggplant
- Aniello Spiedini
- Various Tapenades and Preserves
- Seafood Salad

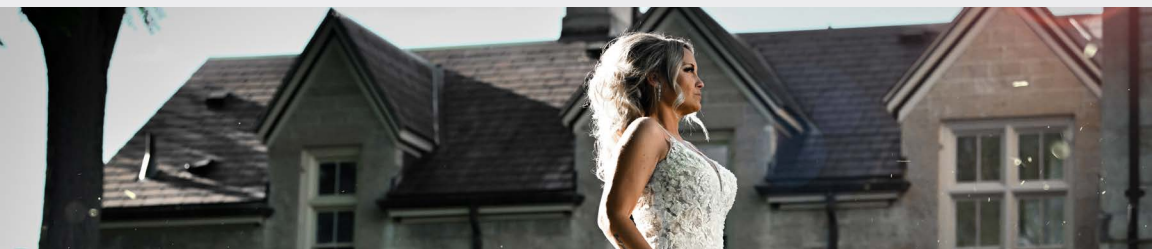
ROYAL STATIONS

Enjoy a live culinary experience with our royal stations addition

Misto del Mare: Sautéed scallops, jumbo shrimp and calamari

Oyster Station: Professionally shucked oysters served on ice accompanied with lemon, horseradish and chef inspired mignonettes

Sushi Station: Hand crafted sushi, various sashimi with Japanese accompaniments



Menu

THE FIRST COURSE

Served with an assortment of bread and whipped butter on each table

The Renaissance will select one option, The Monarch will select two options

APPETIZER

Tuna Tartar

Portobello Mushroom

Beurre Blanc Seared Scallops

Beef Tartar Crostini

SOUP

Wild Mushroom

Lobster Bisque

Stracciatella Alla Romana

Potato & Leek Crème Fraiche

SALAD

Apple Pecan

Caprese

Asiago Caesar

Chopped Lemon Arugula





THE SECOND COURSE

Pastas accompanied with parmigiano reggiano and hot chili peppers

THE RENAISSANCE EXPERIENCE (SELECT ONE)

Penne

Cavatelli Al Lemone

Butternut Squash Ravioli

Cheese Tortellini

Rigatoni

THE MONARCH EXPERIENCE (SELECT ONE)

Tri Colori Carbonara

Lobster Ravioli

Pasta Rotolo

Pesto Stuffed Rigatoni Pie

Linguine

THE ROYAL UPGRADES

Family style homemade Italian meatballs and sausage

LIVE CHEF PASTA EXPERIENCE (\$18 PP ++)

Choice of 2 pastas with executive chef demonstration for guests to enjoy the show



Menu

THE MAIN COURSE

All proteins are served with chef's exclusive sauces
Choose two of the following for all guests

FROM THE SEA

Arctic Char

King Salmon

Black Tiger Shrimp Trio

BEEF

Fire Grilled 10oz "AAA" Rib-eye

10oz New York Strip Loin

Breaded Veal Chop Parmigiano

10 Hour Braised Beef Short Rib

PORK

Slow Roasted Pork Osso Bucco

POULTRY

Pollo Supreme

Chicken Farci

Duck a L'Orange

ACCOMPANIMENTS

(Select one starch and one vegetable)

Herbed Garlic Roasted Fingerling Potatoes

Garlic Mashed Potatoes

Root Vegetable Medley

Slow Roasted Arc en Ciel Carrots

Red Pepper Wrapped Asparagus





THE ROYAL EXTRAS

Beef Tenderloin with a Lemon butter Lobster Dainty (MP)

Lobster Tails (MP)

Vidalia Onion Rack of Lamb (MP)

Fillet Mignon (MP)

Hillian Seabass (MP)



Double Smoked Bacon Wrapped Asparagus

Sautéed Wild Mushrooms

Potato Dauphinoise Gratin

Live Chef Carving Experience

The ultimate Carving station including slow roasted prime rib, veal tenderloin and chicken marsala



THE GRANDE FINALE (SELECT ONE)

Accompanied with tea and coffee service

Vanilla Crème Brulee

Olive Oil Citrus Cake

Apple Sticky Toffee Pudding

Tiramisu

Chocolate Explosion (GF)

Dulce de Leche Brownie

Limoncella Panna Cotta

Gelato

THE ROYAL FINALE

Ice Cream Cart - Choice of 3 flavours

Exclusive Dessert Buffet





THE KNIGHTS AFTERGLOW (SELECT 2 STATIONS)

Finish the night with a delightful amuze bouche

Gourmet French Fry

Crisp French fries and wedges served with an array of dips, cheese, hot gravy and deluxe toppings

Sweet Treat

A mix of pastries, cakes, cookies and donuts with a seasonal fruit display

Pub Station

Make your own mini's: beef patty, buffalo pulled chicken, veggie patty with brioche buns and toppings

Authentic Pizza

Chef's choice assorted flatbreads

THE ROYAL AFTER GLOW

Seafood Soiree

New Zealand green mussels, Calamari, seafood salad, jumbo shrimp, Crab legs and Fresh Oysters with lemon and mignettes

Sushi Omakase

An assortment of hand crafted rolls, sashimi and Japaneses traditional accompaniments

WoodFire Pizza Truck

THE GOVERNORS BAR

6 hours - The Renaissance Experience ▪ 6.5 hours - The Monarch Experience

Unlimited Red and White Wine, assorted Domestic Beer, 5 Bar Brands (i.e. Smirnoff® Vodka, Gordon® Gin, Crown Royal, Scotch, Captain Morgan Rum), Tequila, Brandy, Liqueurs & Aperitifs. Including Soft Drinks & Juices, non-alcoholic beer and mocktails.

Premium Bar

Unlimited Red and Wine from our top shelf choices, assorted beer plus Sol, Heineken and Moretti, 5 Bar brands (Ciroc Vodka, Tanqueray No. 10, Singleton bourbon, Frontier Whiskey and Captain Morgan Gold), Brandy, Tequila - 1800, Liqueurs, Grappa, Aperitifs, Remy Martin Vs Cognac and Grand Marnier. Including soft drinks, juices, bottled water, non-alcoholic beer, mocktails & espresso

THE ROYAL BAR

Scotch and Smoke Kings Quarter (Pricing available upon request)

Sip and Sweet Queens Quarter (Pricing available upon request)



THE WEEKEND EXPERIENCE

Select a weekend wedding, and enjoy a full mansion experience with quarters being available exclusively to your group. (Buyout pricing available upon request)

SOIREE BLANC

(Minimum of 25 guests)

The night before experience, hosted in our Lounge, provides an excellent opportunity to welcome guests in celebration of the couple to be.

Champagne Toast

Choice of 4 Passed Canapes

Antipasto board

Custom menus available upon request

THE FARWELL EXPERIENCE

(Minimum of 25 guests)

Hosted in our parlour, join guests for a morning after thank you brunch for celebrating a milestone in your lives.

Fruit Juices, Coffee & Tea

Breakfast Brunch

Scrambled eggs, home fries, bacon and breakfast sausage, pancakes, fresh fruit, assorted muffins, croissants and danishes.

THE ROYAL PUNCH

Omelette Station

Waffle Station

Smoked Salmon and Bagel station

Caesar Bar

Mimosa Bar





Policies & Practices

VENUE FEE - January to April - \$2500 | May to December - \$3500 - A venue is applied as an investment to all events hosted in Rodman Hall quarters. This ensures all maintenance, landscaping and upkeep of the heritage ground are kept. Use of reception furniture, house glassware, dishware, table setting and professional team, and use of all Rodman Hall property grounds for photography and videography.

CEREMONY FEE - \$1500 - An on-site ceremony is welcome at Rodman Hall, host your friends and family on the property for a jaw dropping backdrop while you say your I do's. Inclusive with this investment is all garden maintenance, in house ceremony chairs, signing table and full power.

DECORATIONS - We welcome decorations for your event, as long as no damage is done to our floor, walls or ceiling. Open flames are permitted with approval. No glitter, confetti or rice is to be thrown or scattered on tables. A clean up fee will apply if any above item is used.

DEPOSITS AND CANCELLATIONS - A 15% deposit of the function total is required at the time of booking to reserve your date. A second deposit of 35% is required 6 months prior to the event date. The final balance is due 1 week prior to the event date. A final guest count is expected at this time. Deposits are non-refundable.

MOVE IN PROCEDURES - Access to the Manor will be granted when available. Please discuss move-in options with our Event Coordinator. Guests are required to secure approval before bringing in any outside food or beverage.



SOCAN FEE - There is a socan music license fee of \$29.75 for simply listening to music, an extended fee of \$59.17 if there is to be dancing that has been included in your charge and passed on to the socan authority.

GUEST COUNT - Upon booking the number stated in the booking date section on your contract is the approximate number of guests attending. The guaranteed number of guests attending must be 85% of that number. You will be charged the per guest rate times the 85% guaranteed number if attendance is lower.

GRATUITY AND TAX CHARGES - A service charge of 17% gratuity and all applicable taxes will be added to all food, service and beverage charges.

CREDIT CARD PAYMENT FEE - A charge of 3% will be added to all payments made by credit card.

AUDIO VISUAL - Rodman Hall has a top-of-the-line audio and video set-up. We will be pleased to assist with any a/v needs that you may have for your event.



SMOKING AND DAMAGE - Rodman Hall is a smoke free environment, our designated smoking area is a minimum of 9ft from our front entrance and courtyard. We ask that you use the cigarette disposal receptacle provided. By signing the Rodman Hall contract, the signee agrees to pay for any damage done by guests or themselves on the event date.

VENDORS - Any vendors booked through Rodman Hall must be confirmed no later than 6 months prior to the event date. Full payment of their service is required at this time and non-refundable. Although we recommend our vendors - the signee is responsible for contacting and discussing arrival time and service details for their event. Rodman Hall will not be held responsible for dissatisfaction with vendor services.

ALCOHOL - Consumption of alcohol in licensed areas only. No alcohol is permitted to leave the building or in the parking lot. Underage guests caught consuming alcohol of any kind will be asked to leave the premises. All Rodman Hall staff are Smart Serve Certified and reserve the right to refuse service to any intoxicated guests.

THE HOTEL - Access to the Rodman Hall Boutique Hotel can be included in your wedding booking, you can book the entire manor, a floor or a number of suites. If more rooms are required, a shuttle service will be arranged to our sister property, The StoneMill Inn. Upon the booking of the Manor Buyout, a custom contract will be in effect. Room blocks are recommended at the time of your wedding booking to hold the space and required dates. Rates are based at the time of booking through reservations@stonemillinn.ca for both properties.





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