

# Event Pricing – 2024

## Saturday

Venue Cost \$3,995.00 (Require a minimum of 100 Guests)

## Friday & Long weekend Sundays

Venue Cost \$3,495.00 (Require a minimum of 75 Guests)

## Sundays

Venue cost \$2995.00 (Require a minimum of 50 Guests)

## Outdoor Ceremony area

\$895.00

Ceremonies commencing 3pm, or 3:30pm, or 4pm

Includes white folding wedding chairs, signing table with white linen, 1 hour rehearsal either Wednesday or Thursday evenings and use of all grounds for photos.

## Cocktail Hour Options

### Basic Buffet Style - \$7.95 per guest

Cheese & Crackers, Vegetable Tray with dip and Fruit Platter

Punch with Peach schnapps, banana liquor, orange and cranberry juice and splash of Sprite or non-alcoholic

### Premium cocktail Hour - \$12.95 per guest

Hot & Cold Apps (includes the above basic style)

Homemade meatballs/Fresh boneless chicken tenders served on platters with barbecue or plum sauce//Skewers of cherry tomato, fresh basil & Bocconcini cheese.

Shrimp both fresh & grilled Served by wait staff.

## Catered Meal Options: Plated

### Meal Option #1

#### Oven baked boneless chicken breast - \$39.95/guest.

Fresh Baked Buns & butter on guest tables

Choice of Caesar or Chef Salad

Served with roasted rosemary garlic mini potatoes or garlic mashed potatoes.

Seasonal Fresh cut vegetable medley of broccoli/cauliflower and carrots

Dessert (included in dinner price)

Homemade Black Forest or Strawberry Shortcake

Or

Seasonal assortment of homemade pies

Coffee and Tea service included.

### Meal Option #2

#### Boneless stuffed chicken breast with Havarti and asparagus - \$42.95 per guest

Fresh Baked Buns & butter on guest tables

Choice of Caesar or Chef Salad

Served with roasted rosemary garlic mini potatoes or garlic mashed potatoes.

Seasonal Fresh cut vegetable medley of broccoli/cauliflower and carrots

Dessert (included in dinner price)

Homemade Black Forest or Strawberry Shortcake

Or

Seasonal assortment of homemade pies

Coffee and Tea service included.

### Meal Option # 3

#### AAA Prime Rib Roast Beef - \$49.95 per guest

Fresh baked buns & butter on guest tables

Choice of Caesar or Chef Salad

Or

Served with roasted rosemary garlic mini potatoes or garlic mashed potatoes.

Fresh cut seasonal vegetable medley of carrots/broccoli and cauliflower

Dessert (included in dinner price)

Homemade Black Forest or Strawberry Shortcake

Or

Seasonal assortment of homemade pies

Coffee and Tea service included.

### **Meal Option #4**

#### **Maple Glazed Salmon Fillets - \$45.95 per guest**

Fresh baked buns & butter on guest tables

Choice of Caesar or Chef Salad

Or

Served with roasted rosemary garlic mini potatoes or garlic mashed potatoes.

Fresh cut seasonal vegetable medley of carrots/broccoli and cauliflower

Dessert (included in dinner price)

Homemade Black Forest or Strawberry Shortcake

Or

Seasonal assortment of homemade pies

Coffee and Tea service included.

**\*\* Please note you may have the option of all choices of the above meals for your guests\*\***

Fresh cheese tortellini with a homemade tomato sauce can be added to each meal for \$6.95 per guest.

**Vegetarian (pasta) and Vegan (assorted fresh vegetables with marinara sauce)**

**\$24.95 per guest**

### **Children's Meals:**

**\$22.95/Child (2-12 year)**

Homemade boneless chicken fingers served with plum sauce.

Fresh cut French Fries or smaller version of entrée

With a choice of Caesar or chef salad

## **Bar Options**

### **Regular Bar**

Open bar available at a cost of \$40.00 per person for five hours

Each additional hour is \$7.00 per guest.

Includes domestic beer, Cameron Craft Beers, rye, rum, gin, vodka, scotch and house red and white Jackson Trig Wine and Smirnoff Ice Varieties

### **Premium Bar**

Open bar available at a cost of \$45.00 per person for five hours

Each additional hour is \$7.00 per guest.

Above choice plus additional selection

### **Cash/Consumption Bar**

With a Service Fee of

\$300 - Under 100 Guest

Or

\$500 - Over 100 Guest

(Pricelist Available for all drinks)

### **Wine for the Tables**

Jackson Trigs Pinot and Cabernet Sauvignon \$24.95 per bottle

## **Late Night Buffet**

**\$9.95 per guest**

Poutine bar with hand cut fries all the fixings.

Gravy, sour cream, fresh bacon bits, cheeses & green onions

**\$11.95 per guest**

Pulled pork sandwiches served with fresh cut fries and homemade coleslaw.

**\$10.95 per guest**

Assorted cold meat trays and fresh baked assorted buns with condiments and Pickle Tray with homemade coleslaw.

### **Additional Charges**

Venue, food and alcohol is subject to **HST and a 15% service fee** is charged on food and liquor.

**Please note food pricing is subject to change based on availability and market conditions.**

We strive to make every wedding special and stress free so should you have any unique requests or ideas please let me know. We are happy to work with you to make your day a truly one-of-a-kind experience.

**Any questions regarding your special day please contact,**

**The Rolling Acres Diner Ltd.**

**Siva Paalakanesh**

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