

Weddings 2024





Photography by Fedora Media



When you book your wedding at Rolling Acres, you are the only couple at our property and you will have exclusive use of the venue and gardens. Located in Bowmanville, we have 10 acres of beautiful country setting and a tranquil, deck side 30 foot waterfall making it the perfect backdrop for your pictures. Our Wedding Gazebo is set over the turquoise coloured pond with its own private sandy beach and a seating area with a capacity of 150 guests. Enjoy our 900 Square foot deck both open and covered with ample seating to sit back and enjoy a cocktail with friends and take in the view of the country side.



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We offer complete food & drink catering services to make your day easy and stress-free. A lot of pride and care in the kitchen makes your dinner for your guests a meal to remember. We strive for excellence to ensure your day is a long lasting memory to enjoy.



On site wedding coordinator
All tables, linens, place settings
including gift, cake and signing
table.

Cake cutting service
2 fireplaces that add to the
country rustic feel.
Golf cart available
Bridal Suite

Bridal Suite



Full service venue including uniformed servers and certified bar staff, catering and decorations.
Back drop with choice of colour for background,
Podium, LCD projector and screen.
900 Square foot deck both open and covered.



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Venue & Ceremony

Saturday

Venue Cost \$ 3,995.00 (Minimum 100 Guest)

Friday & Long Weekend Sundays

Venue Cost \$ 3,495.00 (Minimum 75 Guests)

Sundays

Venue Cost \$ 2,995.00 (Minimum 50 Guests)



Outdoor Ceremony Area
\$ 895.00

Ceremonies commencing 3pm, 330pm, 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.

Photography by Jay Thakkar & Urmil Solanki





Cocktail Hour Options

Basic Buffet Style - \$7.95 per guest
Cheese & Crackers, Vegetable Tray with dip, Fruit
Platter.

Punch with Peach schnapps, banana liquor, splash of
sprite, orange and cranberry juice. Non-alcoholic option
available.



Premium Cocktail Hour - \$12.95 per guest
Hot & Cold apps (includes the above basic style)
Home made meatballs, Fresh boneless chicken tenders
served on platters with BQQ or Plum sauce, Skewers of
cherry tomato, fresh basil & Bocconcini Cheese, and
Shrimp both fresh & grilled.
Served by wait staff.



Catered Meal Options: Plated



Meal Option #1 - \$35.95/Guest
Oven Baked Boneless Chicken Breast

Meal Option #2 - \$42.95/Guest
Boneless Stuffed Chicken Breast with Havarti and Asparagus

Meal Option #3 - \$49.95/Guest
AAA Prime Rib Roast Beef

Meal Option #4 - \$45.95/Guest
Maple Glazed Salmon Fillets

Meal Option #5 - \$24.95/Guest
Vegetarian Pasta and Assorted Fresh Vegetables with Marinara
Sauce



Fresh Cheese Tortellini with a homemade tomato sauce can be
added to each meal for \$9.95/Guest.

All options include:

Fresh Baked Buns & Butter on every table

Choice of Caesar or Chef Salad

Served with Roasted Rosemary Garlic Mini Potatoes or Garlic
Mashed Potatoes.

Fresh Cut Vegetable Medley of Broccoli, Cauliflower, and
Carrots.

You may have the option of all choices of the above meals for your guests

Children's Meals (2-12 years) - \$ 22.95/Child
Homemade Boneless Chicken Tenders served with Plum Sauce.
Fresh cut fries or smaller version of entrée
Choice of Caesar or Chef Salad.

Desserts

Dessert (included in dinner price)
Homemade black forest or Strawberry Shortcake
or
Seasonal Assortment of Homemade Pies
Coffee & Tea service

Premium Dessert Upgrade - \$ 3.99/Guest
Selection of Brownie Chocolate Cheesecake, Carrot Cake,
Chocolate Fudge Cake, Dark Chocolate Truffle Cake, Lemon
Mousse Cake, New York Style Cheese Cake, Red Velvet Cake,
Truffle Royale Cake.

Late Night Buffet

\$ 9.95/Guest

Poutine Bar with hand cut fries and all the fixings.
Gravy, sour cream, fresh bacon bits, cheese, & green onions.

\$ 10.95/Guest

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

\$ 11.95/Guest

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



Bar Options

Regular Bar

Open Bar Available - \$40.00/Person for five hours.

Each additional hour is \$7.00/Person.

Includes Smirnoff Ice Varieties, Domestic Beer, Cameron Craft Beers, Rye, Rum, Gin, Vodka, Scotch and House Red and White Jackson Trig Wine.

SHOTS & SHOOTERS ARE NOT INCLUDED



Premium Bar

Open bar available at a cost of \$45.00/Person for five hours.

Each additional hour is \$7.00/Person.

Above choices plus additional selection.

SHOTS & SHOOTERS ARE NOT INCLUDED



Cash/Consumption Bar

With a service fee of

\$300 - Under 100 Guests

Or

\$500 - Over 100 Guests

(Pricelist Available for all drinks)

Wine for the Tables - \$24.95/Bottle
Jackson Trig Pinot and Cabernet Sauvignon



CASH BAR

DOMESTIC BEER & CRAFT BEER	\$6.50
IMPORTED BEER	\$7.50
RAIL	\$6.50
RAIL SHOT	\$5.50
WALL COLLECTION	\$7.00
WALL SHOT	\$6.00
COOLER - SMIRNOFF	\$8.00
WHITE WINE	\$7.00
RED WINE	\$7.00
WHITE WINE BOTTLE	\$29.00
RED WINE BOTTLE	\$29.00
PREMIUM WHITE WINE	\$9.00
PREMIUM WHITE WINE BOTTLE	\$36.00
PREMIUM RED WINE	\$9.00
PREMIUM RED WINE BOTTLE	\$36.00
SCOTCH	\$8.00
JUICE-MILK-POP	\$3.00

Prices subject to change.



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, if you have any unique requests or ideas please let us 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,

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