



# Welcome to Corporate Events at The GrandWay.

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# THE GRANDWAY

Hi there,

Thank you for taking the time to explore hosting your corporate event with us. At The GrandWay, we have a philosophy that every event we hold is an experience – your experience – and our team works hard to bring your vision to life. We believe that event planning should be as enjoyable as the event itself, which is why we take a down-to-earth approach and welcome you to tap into our network and expertise. We take pride in hosting every event, and always execute with a smile!

Located just steps away from the beautiful village of Elora, The GrandWay stands on our 53-acre property and strives to provide all of the amenities you would expect of an urban event centre but with the added beauty and charm of the country. Our location, accommodating events team, and passion for event planning truly allows you to plan your event, your way.

Cheers,

Katie Giddy  
Director of Hospitality, Sales and Marketing



**Katie Giddy**  
Director of Hospitality, Sales  
and Marketing



**Jenna Knox**  
Events and Experiences  
Manager



**Danielle patton**  
Events and Experiences  
Coordinator



# Corporate Event Inclusions

- Onsite meeting coordinator to assist with the planning process and orchestrate set-up on event day
- Same day access to event space prior to meeting (*Earlier access can be reserved; additional fees may apply*)
- Tables and chairs in chosen setup with a white linen tablecloth (*excluding the Irvine Boardroom*)
- Access to in-house AV system
- Complimentary parking for all guests
- Complimentary guest coat check

*At The GrandWay we have committed to providing a living wage to the dedicated hospitality staff who deliver our events. For this reason you will not see gratuity as an addition to our pricing, however all prices do remain subject to HST at 13%.*

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## The Perfect Setup

*Host your meeting with us in one of our many locations throughout our facility;*

### Irvine Boardroom

*Max 16 people | 580 SF*

**\$250 - Up to 4 hours**

**\$500 - Exceeding 4 hours**

Every meeting in the *Irvine Boardroom* includes access to:

- A modern boardroom table with power and in table HDMI access
- An 80" LED screen with HDMI connection
- Full 360 video conferencing

### River Room - \$500

*Max 50 people | 945 SF*

Every meeting in the *River Room* includes access to:

- Natural light with access to private green space
- A/V setup including projector, screen, and audio
- Customized room configurations

### GrandWay Hall

*Max 250 people | 3,800 SF | Dividable Room*

**\$750 - Half of Banquet Hall**

**\$1000 - Full Banquet Hall**

Every meeting in the *GrandWay Hall* includes access to:

- Partially covered patio
- A/V setup including projector, screen, and audio
- Customized room configurations

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**Please Note:** *If you have a specific vision, require multiple rooms or have a short or extended event, custom pricing will be provided.*



# Corporate Breakfast Options

## Coffee & Tea - GrandWay Style

**3-hour service | \$3.00 per person**

*"All coffee was not created equal! Ethically sourced, zero emission roasters, locally produced!"*

Our coffee is roasted in small batches with zero emissions by "Elora coffee roasters" using fair trade ethically produced beans. It has a rich distinct South American flavor and a smooth finish! Arabica.

### Choose a roast:

- o "Lovers Leap" light roast (El Salvador)
- o "Tooth of time" medium dark roast (Peru)

Fair Trade: black and herbal teas

*We proudly serve our milk bar with Galea milk and coffee cream as well as soy and almond milk.*

## Morning & Afternoon Break

**1 per person | \$5.00 per person**

- o Cold press juice bar. Assorted juices from RE-FRESH (\$4 supplemental)
- o Assorted fresh fruit (whole) with protein and granola bars – funky kasha bars etc.
- o Selection of cookies from our in-house bakery, Paddock Pastries! Including our famous chocolate chip and oatmeal cranberry, plus chef's picks
- o Assortment of fresh baked danish, sweet pastries and muffins from our in-house bakery, Paddock Pastries
- o Emma's english scones - Served with clotted cream, Galea butter, and local berry preserves

## Light Breakfast

**\$19 per person | Continental**

- o Coffee and Tea – GrandWay style
- o Assortment of fresh baked danish, sweet pastries and muffins
- o Fresh fruit platter- freshly cut by our chef
- o Homemade granola and yogurt

## Hot Breakfast

**\$20 per person**

- o Coffee and tea – GrandWay style
- o Lightly scrambled eggs with Stemmler's real smoked bacon, "Jakeman's maple syrup" glazed sausages
- o Pan fried Lyonnaise potato with sauteed onions and fresh herbs
- o Marge's kitchen white, rye and whole wheat toast and fresh fruit bowl

## Hot Breakfast Sizzle

**\$25 per person supplemental | 20pp minimum**

Add our 12-ingredient live omelette station and carved German style peameal bacon to our Hot Breakfast Menu. Sizzle with excitement!



# Corporate Lunch Options

## Simple Lunch Options

### **Soup and Sandwich Table - \$24**

Chef's selection of breads to pair with local deli meats and cheeses, dill pickles, sauces and fresh garnishes, three salads and Chef's soup of the day *(plant based upon request)*

### **Artisan Soup and Sandwich Platter \$24**

Premade assorted sandwiches and Chef's soups served with quinoa, local feta, grilled vegetable salad *(pre-order available for plated and COVID)*

### **English Tea Sandwiches \$24**

Includes english cucumber and cream cheese, rosemary ham, egg salad mayonnaise, local cheese and cress. English scone table and fresh minted berries

### **Surf and Turf BBQ - \$28**

#### ***Patio service in season***

Chef's selection marinated rosemary chicken and marinated boneless Jail Island salmon with kettle chips, sauces and fresh garnishes, guacamole, sauerkraut, kimchi, dill pickles, and fresh salads

### **Burger BBQ \$25**

#### ***Patio service in season***

Hand pressed chuck beef burgers, Stemmlers beef and pork artisan hot dogs, turkey burgers, vegetarian burgers with kettle chips, guacamole, sauerkraut, kimchi, dill pickles, and fresh salads

### **Bacon and Gouda Quiche - \$20**

Stemmler's bacon, caramelized onion, Mountain Oak gouda cheese, served with our walnut and apple salad with Wellesley's cider vinaigrette or Chef's soup of the day

### **Leek and Cheve Quiche - \$20**

Leek and spinach, red onion and Woolwich goat cheese, served with our walnut and apple salad or Chef's soup of the day *(Plant based quiche available)*

### **The Baby Grand Chicken Caesar Salad - \$25**

Rosemary and lemon grilled chicken breast over baby romaine, Mountain Oak cheese, light croutons, Stemmler's bacon, served with fresh lemon and creamy garlic dressing

### **The Baby Grand Salmon Caesar Salad \$28**

Marinated boneless Jail Island Salmon over baby romaine, Mountain Oak cheese, light croutons, Stemmler's bacon, served with fresh lemon and creamy garlic dressing.

### **Desserts \$9** (choose 1)

- Assorted squares and cookies
- Chudleigh apple blossom pie with english custard
- Lindt chocolate mousse cup with fresh cream and cookie



## Corporate Lunch Options

### Grand Lunch Options (Served buffet style)

#### **Mild Chicken Curry and Rice - \$23**

Tender chicken breast simmered in a tikka masala curry sauce, served with Fragrant Paulo Basmati rice and buttered naan bread, Kachumber salad, mango chutney

#### **Beef Lasagna - \$27**

Emma's famous lasagna local Ontario ground beef, sweet peppers, tomato sauce layered between cottage cheese sauce, melted mozzarella and cheddar, and tender pasta sheets. Served with our walnut and apple salad, with Wellesley's cider vinaigrette or Chef's soup of the day

#### **Chicken Parmesan - \$29**

Tender breaded chicken parmesan, with house tomato sauce, mozzarella and parmesan cheese, finished with fresh basil pesto. Penne in marinara sauce with garlic ciabatta bread. Served with our walnut and apple salad and Wellesley's cider vinaigrette or Chef's soup of the day

#### **Chicken and Tarragon Pot Pie - \$23**

Tender chicken pieces, creamy tarragon gravy, finished with celery, sweet peas, local carrots under a tender puff pastry. Served with our walnut and apple salad and Wellesley's cider vinaigrette or Chef's soup of the day

#### **House Pulled Pork Shoulder Sandwich - \$23**

Conestoga pork, slow cooked with "Elora Brewing Co" porter stout and tomato, and finished with a smoked BBQ sauce. Topped with traditional coleslaw and mayo on a sesame kaiser. Served with our walnut and apple salad and Wellesley's cider vinaigrette or Chef's soup of the day



# Banquet Dinner Menu Options

## Canapes/Cocktail Party **3 Dozen minimum per selection**

### **Meat - \$45 per dozen**

- *Crispy Spring Rolls* filled with chicken and cilantro served with red chili sauce
- *Marinated Chicken Satay* with sweet, hot and sour thai dipping sauce
- *Local Salami Cracker* with ricotta and lemon mousse, arugula salad
- *Braised Meatballs* in a local honey and garlic glaze
- *Crispy Local Prosciutto Wrapped Asparagus*
- *Emma's Hand Rolled Sausage Rolls*

### **Plant Based - \$45 per dozen**

- *Tomato and Olive Bruschetta*
- *Pot Sticker Dumplings* with tamari dipping sauce
- *One bite Wild Mushroom Tart* with gruyere cheese
- *Stuffed Mushroom Caps* with local blue cheese gratin
- *Grilled Zucchini Ribbons* with hot peppers and Woolwich chevre
- *Spanakopita*, filo pastry stuffed with spinach, feta, garlic, cream cheese
- *Mini Caprese Salad*, bocconcini, cherry tomato, basil and reduced balsamic
- *Crispy Spring Rolls* filled with bean sprout and green onion served with red chili sauce

### **Seafood - \$55 per dozen**

- *GrandWay Deviled Eggs* with a creamy centre topped with T&J smoked trout
- *Sauteed Chili and Garlic Jumbo Shrimp* with parsley and extra virgin olive oil
- *One Bite Crab Cake* lightly breaded and served with gherkin mayonnaise
- *Vodka Smoked Salmon Bagel Crostini* with dill cream cheese
- *Classic Cocktail Jumbo Shrimp* with marie-rose sauce



# Banquet Dinner Menu Options

## 3 Course Dinner Menu Options

*Each entree option comes with 1 appetizer and 1 dessert of your choice.*

### Entrees

- **Ontario Roast Beef Striploin - \$65/person**  
with herbed yorkshire pudding and read Strewn Winery Cabernet Shallot Jus  
(Substitute 6oz Tenderloin of Beef supplemental \$5)
- **Tea Cured Boneless Salmon Steak \$54/person**  
served with a spiced mango yellow Thai coconut sauce
- **Prosciutto Wrapped Chicken Breast - \$49/person**  
served with basil, sundried tomato and asiago cream
- **Conestoga Loin of Pork \$49/person**  
stuffed with dried fruit stuffing "Strewn Winery" white wine thyme infusion

### Plant Based Option

- **Caramelized Organic Tofu and Lentil Stuffed Roasted Pepper \$49/person**  
featuring Lau-tea-da lentils in a red thai and coconut stew, crispy tofu served inside a tender red pepper

*Entree is served with Thatcher Farms Honey Roasted root vegetables, grilled heirloom carrots and steamed french green beans, and a choice of:*

- Garlic and rosemary mashed potato
- Dauphinoise creamy scallop potato
- Roasted mini new potatoes, butter and herbs

### Appetizers

- Basket of Elora Bread Company artisan bread and crostini, served with Gay Lea fresh butter

### Soup

- Butternut Squash Soup with cinnamon coconut cream (available Spring and Fall)
- Cauliflower and Ontario Roasted Garlic Puree with Thornloe celtic blue crumble
- Tomato and Red Pepper Bisque with Mountain Oak gouda gratin

### Salads

- House locally produced micro-greens, baby lettuces and shoots, candied maple walnuts, raisins, cucumber, cherry tomato, Martin's apple chips, balsamic apple vinaigrette
- The Baby Grand Caesar baby romaine, Mountain Oak cheese, light croutons, Stemmler's bacon, served with fresh lemon and creamy garlic dressing
- River's Edge Feta baby romaine, micro greens, floralane cherry tomato, cucumber, River's Edge goat cheese feta, kalamata olive, vidalia onions, with fresh citrus vinaigrette

### Dessert

- Individual Vanilla or Chocolate Cheesecake served with Rootham's preserved strawberries
- Chocolate Mousse Pyramid with layers of white and dark chocolate, sponge and raspberry coulis
- Lemon Curd Tart served with marinated fresh berries
- Individual Apple Butter Tart served with Mapleton's organic vanilla ice cream
- White Chocolate Pot au Crème served with fresh berries
- Individual English Trifle layers of fruit and sponge, jelly, custard and fresh cream with a splash of sherry
- Paddock Pastries Seasonal Pie served with Mapleton's organic Ice cream





At the GrandWay we have a highly skilled kitchen team operating under an amazing Food and Beverage Supervisor, Emma. With over 30 years of experience as a chef in the hospitality industry, Emma and her team put their heart into everything they prepare for our guests.

At The GrandWay we are committed to providing the highest quality of food, made in-house, using fresh, local produce and flavours of the season.

Featured on our menus you will see fresh and exciting new recipes as well as old favourites, sure to pleasure your guests. Look out for Emma's signature, Paddock Pastries, not only available for plated menus but to take home too!



**PADDOCK PASTRIES**  
At The GrandWay



## Our Commitment to Local Food

Owned and operated by the Grand River Agricultural Society, local food and farming is at the heart of our organization. We truly believe in the quality of Canadian products and the families behind them.

We are proud to support our local growers and processors, and would like to introduce you to some that you will find included in our menu:

