

Corporate & Special Events

at The GrandWay

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THEGRANDWAY.COM

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Hello!

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
Vice President, Operations



Katie Giddy
Vice President,
Operations



Jenna Lerch
Events and Experiences
Manager



Danielle Patton
Events and Experiences
Coordinator



Brittany Newman
Events and Experiences
Coordinator

Corporate Events at The GrandWay

We are committed to ensuring your event runs smoothly and that you enjoy your event or meeting in our space. The following items are included with every package when you book with us:

- On-site coordinator to assist with the planning and set-up leading up to and on the day of the event
- Same-day access to your event space prior to meeting (*Earlier access can be reserved; additional fees may apply*)
- Tables and chairs in chosen setup with linens (*excluding the Irvine Boardroom*)
- Access to in-house A/V 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%.

The Perfect Setup

Host your meeting with us in one of our spacious rooms:

Irvine Boardroom

Max 16 people | 580 SF*

\$250 - Up to 4 hours

\$500 - Exceeding 4 hours

Every event 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 degree video conferencing

River Room

Max 45 people | 945 SF*

\$500 - flat daily rate

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

- A/V setup including projector, screen, and audio
- Customized room configurations
- Private entrance and coat closet

GrandWay Hall

200 to 250 people | 3,800 SF | Dividable Room*

\$750 - Half of Banquet Hall

\$1000 - Full Banquet Hall

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

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

Please Note: If you have a unique vision, we would be happy to discuss custom pricing options for your group.

**Room capacities depend on room configurations.*

Corporate Breakfast Options

Prices are per person. We proudly serve Gay Lea milk products.

Coffee & Tea - GrandWay Style - \$3

- Elora Coffee Roasters fresh brewed coffee
Fair trade ethically grown coffee beans, roasted in small batches using zero-emissions.
- A selection of teas

Morning & Afternoon Break - \$5 per item, per person

- Assorted fresh fruit (whole) and granola bars
- Selection of cookies baked in-house
- Selection of dessert squares
- Assortment of fresh baked danish, sweet pastries, and muffins baked in-house
- Emma's english scones, served with clotted cream, Gay Lea butter, and local berry preserves

Breakfast Sandwich - \$12

- Coffee and tea – GrandWay Style
- Bacon, ham, or sausage (*choose 1*) with cheese and egg served on an english muffin or croissant (*choose 1*)
- *ADD fruit platter - \$6/person*

Light Breakfast - \$19 | Continental

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

Hot Breakfast - \$25

- Coffee and tea – GrandWay Style
- Lightly scrambled eggs with sides of bacon and sausages
- Pan fried Lyonnaise potato with sautéed onions and fresh herbs
- White, rye, and whole wheat toast
- Fresh fruit salad

We are able to accommodate dietary requirements with advance notice. Please notify your Event Coordinator of your group's dietary requirements in advance of the event.

Corporate Lunch Options

G = GrandWay Favourites

Simple Lunch Options

Artisan Soup and Sandwich Platter - \$24

Premade assorted sandwiches on artisan bread and Chef's soup of the day, served with your choice of two salads.

Tea Sandwiches - \$24

A variety of sandwiches: english cucumber and cream cheese, rosemary ham, egg salad mayonnaise, local cheese, and cress. English scone table with fresh minted berries.

Burger BBQ - \$29

Grilled beef burgers, artisan hot dogs, turkey burgers, and vegetarian burgers. Served with a side of kettle chips and dill pickles. Toppings include horseradish aioli, ketchup, mustard, mayonnaise, relish, dill pickles, lettuce, tomatoes, and shaved red onions. Includes your choice of two salads (*see selections on page 7*).

Bacon and Gouda Quiche - \$24

Bacon, caramelized onion, and gouda cheese, served with our house salad and Chef's soup of the day.

Leek and Chèvre Quiche - \$24

Leek, spinach, red onion, and goat cheese, served with our house salad and Chef's soup of the day.

House Pulled Pork Sandwich - \$23 **G**

Local beer braised pulled pork finished with a smokey BBQ sauce. Topped with traditional coleslaw on a brioche bun. Served with kettle chips and your choice of salad (*see selections on page 7*).

Corporate Lunch Options

Grand Lunch Options

Mild Chicken Curry and Rice - \$23

Tender chicken breast simmered in a tikka masala curry sauce, served with basmati rice, buttered naan bread, kachumber salad, and mango chutney.

Beef Lasagna - \$29 *G*

Chef Emma's classic bolognese sauce with Ontario ground beef and sweet peppers, layered between tender pasta sheets, with a blend of ricotta, melted mozzarella, and cheddar cheese. Served with garlic toast and a kale and mixed greens Caesar salad.

Chicken Parmesan - \$29

Tender breaded chicken parmesan, with house tomato sauce, mozzarella, and parmesan cheese, finished with fresh basil pesto. Served with penne tossed in a marinara sauce and garlic ciabatta bread. Comes with our House or Caesar salad.

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

Tender chicken pieces, creamy tarragon gravy, finished with celery, sweet peas, and local carrots under a tender puff pastry. Served with your choice of salad (*see selections on page 7*) and Chef's soup of the day.

Butternut Squash Gnocchi - \$23

Potato gnocchi prepared with caramelized onions, wilted greens, grated parmesan, and crispy sage (*can be made vegetarian or vegan*)

Salad Options

House Salad

Heritage mixed greens dressed with cider vinaigrette. Mixed with cherry tomatoes, dried cranberries, english cucumber, crispy apple chips, and watermelon radish.

Caesar Salad

Kale and mixed greens, parmesan cheese, light croutons, and bacon, tossed with creamy garlic Caesar dressing.

Quinoa Salad

Quinoa blend, mixed with scallions, diced tomatoes, craisins, cucumber, bell peppers, roasted garlic and lemon vinaigrette, pea shoots, and fresh herbs.

Potato Salad

Creamy potato salad, mixed with triple crunch mustard and roasted garlic mayonnaise, fresh herbs, pickles, garnished with fresh pea shoots and sun dried tomatoes.

Pasta Salad

Penne pasta salad marinated in balsamic roasted garlic and fresh italian herbs. Mixed with zesty tomatoes, red onion, peppers, and cucumbers, topped with parmesan cheese.

Rustic Greek Salad

Cherry tomatoes, cucumber, feta cheese, kalamata olives, red onions, with a garlic and oregano dressing, topped with fresh herbs.

Tuscan Bean Salad

A hearty marinated blend of beans, fresh herbs, scallions, and peppers. Tossed with a creamy garlic and sundried tomato vinaigrette.

Desserts

\$5 (per item, per person)

- Assorted squares and cookies
 - Apple blossom with english custard
 - Chocolate mousse cup with fresh cream and cookie
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Banquet Dinner Menu Options

3-Course Dinner Menu Options

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

Appetizers

Every appetizer comes with a basket of artisan bread and crostini, served with Gay Lea fresh butter.

Soup

- *Butternut Squash Soup* with cinnamon coconut cream
- *Cauliflower and Ontario Roasted Garlic Purée*
- *Tomato and Red Pepper Bisque* with gouda gratin

Salads

See all of our salad options on page 7.

Entrées *(Prices are per person)*

Entrées are served with root vegetables and your choice of:

- Garlic and rosemary mashed potato
- Dauphinoise creamy scalloped potato
- Roasted fingerling potatoes tossed in lemon and herb butter

Entrées:

- **Ontario Roast Beef Striploin - \$69**
with herbed Yorkshire pudding with red wine veal jus. (Upgrade to 6oz tenderloin of beef - ADD \$5)
- **Tea Cured Boneless Salmon Steak - \$59**
served with a spiced mango yellow Thai coconut sauce
- **Prosciutto Wrapped Chicken Breast - \$54**
served with basil, sundried tomato and asiago cream
- **Conestoga Loin of Pork - \$54**
stuffed with dried fruit stuffing white wine thyme infusion

Plant-Based Options:

- **Caramelized Organic Tofu and Lentil Stuffed Roasted Pepper - \$49**
featuring Lau-tea-da lentils in a red thai and coconut stew, crispy tofu served inside a tender red pepper
- **Butternut Squash Gnocchi - \$49**
potato gnocchi prepared with caramelized onions, wilted greens, grated parmesan, and crispy sage (can be made vegetarian or vegan)

Desserts

- *Vanilla or Chocolate Cheesecake* served with strawberries preserves
- *Lemon Curd Tart* served with marinated fresh berries and whipped cream
- *Individual Butter Tart* served with vanilla ice cream
- *White Chocolate Pot au Crème* served with fresh berries
- *Individual Trifle* with layers of berry coulis, sponge cake, and fresh cream
- *Seasonal Pie* served with ice cream

We are able to accommodate dietary requirements with advance notice. Please notify your Event Coordinator of your group's dietary requirements in advance of the event.

Banquet Dinner Menu Options

Canapés/Cocktail Party

3 dozen minimum of each item

G = GrandWay Favourites

\$35 per dozen

- *Crispy Spring Rolls* filled with chicken and cilantro, served with red chili sauce
- *Crispy Spring Rolls* filled with bean sprout and green onion, served with red chili sauce
- *Chicken Pot Sticker Dumplings* with tamari dipping sauce **G**
- *Veggie Pot Sticker Dumplings* with tamari dipping sauce
- *Thai Fresh Cold Roll* with seasonal vegetables
- *Mini Falafel* served with yogurt garlic sauce

\$45 per dozen

- *GrandWay Deviled Eggs* with a creamy centre topped with smoked trout **G**
- *Tomato and Olive Bruschetta* with fresh basil and balsamic reduction
- *Stuffed Mushroom Caps* with local blue cheese gratin
- *Grilled Zucchini Ribbons* with hot peppers and chèvre
- *Spanakopita* filo pastry stuffed with spinach, feta, garlic, and cream cheese **G**
- *Mini Caprese Salad* with bocconcini, cherry tomato, basil, and reduced balsamic

\$55 per dozen

- *Sautéed 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
- *One Bite Wild Mushroom Tart* with gruyère cheese **G**
- *Local Salami Cracker* with ricotta and lemon mousse and arugula salad
- *Crispy Local Prosciutto Wrapped Asparagus* **G**
- *Braised Meatballs* in a local honey and garlic glaze **G**
- *Sausage Rolls*

Platters

(Prices are per person)

Charcuterie Platter

Includes crostini, crackers, candied nuts, preserves, honey, and fresh fruit.

Meat only - \$9

Cheese only - \$7

Both - \$14

Vegetable Platter \$3.50

Fruit Platter \$6

Pastry Platter - *Includes cookies, croissants, and muffins* \$6

Sweets Platter - *Includes nanimo bars, brownies, and lemon squares* \$6

Cheesecake Platter - *Includes mixed fruit and sauces* \$9

Late Night Snacks

(Prices are per person)

French Fry Station *with all the condiments* \$4.50

Poutine Bar

Toppings: Homemade gravy, cheese curds, bacon, scallions, and fried onions \$7.50

Pizza Flatbread Bar *with an assortment of your favourite pies* \$6

Mini Slider Bar *(beef or pulled pork) with fries* \$8.50

Vegetarian Nacho Station

Toppings: Fresh pico de gallo, shredded lettuce, sour cream, queso cheese dip, sriracha, guacamole, scallions, black olives, pepperoncini and lime cilantro marinated black beans. \$7.50

Chicken Taco Station *with pulled chicken, shredded lettuce, scallions, pico de gallo, lime cilantro sour cream, cotija cheese, fresh guacamole, pickled red onions, toasted pepitas, and taco sauces (jalapeno tabasco, salsa verde, and salsa taquera).* \$9

Mac 'n Cheese Bar *with bacon, chives, caramelized onions, and brown butter crumbs* \$7

Tortillas 'n Dip *with hummus, guacamole, fresh vegetables, and crispy tortillas* \$4



The GrandWay kitchen team is lead by Doug Parker, Head Chef, and Chef, Emma Brook, Food and Beverage Supervisor. With over 30 years of experience, our team is here to ensure your event is a great success. We are committed to providing menu options with the highest quality of food, made in-house, using flavours of the season with fresh, local produce.

It's our mission to make your event "Grand", by bringing your vision to life!



Our Commitment to Local Food

As part of the Grand Family (which includes the Grand River Agricultural Society and Grand River Raceway) we put local food and farming 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. Let's introduce you to some that you will find included in our menu:

