



Weddings

at The GrandWay

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THEGRANDWAY.COM



THE GRANDWAY

Hi there,

Thank you for taking the time to explore hosting your wedding 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,

Jenna Lerch
Events and Experiences Manager



Jenna Lerch
Events and Experiences
Manager



Danielle Patton
Events and Experiences
Coordinator



Brittany Newman
Events and Experiences
Coordinator

The Grand Experience Package - \$164/person

The following is included in the Grand Experience Package:

- Onsite wedding coordinator to assist with the planning process and orchestrate set-up on wedding day
- Dining tables with standard linens, chairs with standard covers, glassware, and tableware
- Same-day access to event space prior to ceremony/reception
(Earlier access can be discussed; additional fees may apply)
- Access to a portable speaker/sound system for the ceremony and background music
- Access to in-house A/V system *(also available to DJ/Band)*
- Cake table and gift table *(locked gift storage available)*
- Complimentary overnight parking for all guests
- Property access for photography
- Complimentary guest coat check
- Access to in-house decor
- Access to a private wedding suite

(The below meal option can be plated or buffet style.)

Cocktail Reception

Station served hot and cold canapés *(choose 6)*

Dinner Service

Menu prepared with ingredients inspired by the season:

- Artisan bread basket
- Set appetizer *(choose 1)*
- Choice of two entrées *(guest selections confirmed in advance)*
- Dessert *(choose 1)*
- Coffee & tea service
- Presentation and plating of your wedding cake

Bar

Consumption bar *(pay per drink)*

Offering a standard bar rail, domestic beer, and Ontario VQA house red & white wine

UPGRADE! The All-Inclusive Grand Experience Package - \$199/person

This option provides a maximum 8 hours of bar service, including a standard bar rail, domestic beer, and Ontario VQA red and white wine at the table.

Please Note:

- Younger guests (14 and under) are \$85/person.
- Kids 3 and under are complimentary.
- Premium bar rail and premium wines are available by request at an additional charge.
- Prices are subject to change.

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 mandatory gratuity, however, you are always welcome to reward great service as you see fit. All prices do remain subject to HST at 13%.

Please ensure any dietary constraints are shared with the team and we will do our best to accommodate. Many menu items can be adapted to accommodate vegetarian, vegan, or gluten-free diets.

The Grand Experience Menu

Canapés/Cocktail Party

(Choose 2 from each – 6 pieces per person)

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*

The Grand Experience Menu *(continued)*

Appetizers

Basket of artisan bread served with fresh Gay Lea butter.

Soup

Can be prepared vegetarian or vegan.

Butternut Squash Soup with cinnamon coconut cream

Cauliflower and Ontario Roasted Garlic Purée

Tomato and Red Pepper Bisque with gouda gratin

Salads

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, raisins, 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, and 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.

Supplemental Mid Course - \$20

- *Penne with beef ragoût* served with romano cheese
- *Smoked Fish* with pesto sauce and grilled baguette
- *Gnocchi Carbonara* served with grana padano and parmesan cheese

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The Grand Experience Menu *(continued)*

Entrées

Served with roasted root vegetables and your choice of:

- Garlic and rosemary mashed potato
- Dauphinoise creamy scalloped potato
- Roasted mini new potatoes with butter and herbs

Options *(Choose 2)*

Tea Cured Marinated Boneless Salmon Steak with lemon cream, balsamic local pears

Braised Boneless Short Rib with ale and sage jus

Roasted Loin of Pork stuffed with dried fruit stuffing white wine thyme infusion

Ontario Beef Striploin with herbed yorkshire pudding and red wine shallot jus
(Upgrade to boneless prime ribeye beef - ADD \$5)

Stuffed Supreme of Chicken with garlic, spinach, cream cheese, parmesan, and a cherry and caramelized orange jus

Prosciutto Wrapped Chicken Breast stuffed with arugula, figs, artichoke, and chèvre with marsala white mushroom cream

Plant-Based Entrées

Caramelized Organic Tofu and Lentil Stuffed Pepper featuring Lau-tea-da Lentils in a red thai and coconut stew, crispy tofu served inside a tender red pepper

Eggplant Manicotti stuffed with Daya vegan mozzarella and cream cheese, pomodoro sauce, spinach, and basil

Butternut Squash Gnocchi with caramelized onions, wilted greens, grated parmesan, and crispy sage
(can be made vegetarian or vegan)

Desserts *(Choose 1)*

- Individual Trifle with layers of berry coulis, sponge cake, and fresh cream
- Chocolate mousse with berry coulis
- Chocolate or vanilla cheesecake *(choose 1)*
- Apple blossom with english custard
- Classic vanilla crème brûlée *(alternative flavour offerings available)*
- Chocolate or vanilla cupcakes with swiss meringue buttercream icing *(choose 1)*
- Seasonal pie served with vanilla ice cream

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Country Classic Package - \$115/person

The following are included in the Country Classic Package:

- Onsite wedding coordinator to assist with the planning process and orchestrate set-up on wedding day
- Dining tables with linens, chairs with standard chair covers, glassware, and tableware
- Same day access to event space prior to ceremony/reception
(Earlier access can be discussed; additional fees may apply)
- Access to a portable speaker/sound system for the ceremony and background music
- Access to in-house A/V system *(also available to DJ/Band)*
- Cake table and gift table *(locked gift storage available)*
- Complimentary overnight parking for all guests
- Property access for photography
- Complimentary guest coat check
- Access to in-house decor
- Access to a private wedding suite

(The below meal option can be plated or buffet style.)

Dinner Service

Menu prepared with ingredients inspired by the season.

- Artisan bread basket
- Appetizer *(choose 1)*
- Choice one entrée
- Dessert *(choose 1)*
- Coffee & tea service
- Presentation and plating of your wedding cake

Bar

Consumption Bar *(pay per drink)*

Including a standard bar rail, domestic beer, and Ontario VQA House Red & White Wine

UPGRADE! All Inclusive Country Classic Package - \$155/person

This option provides a maximum 8 hours of bar service, including a standard bar rail, domestic beer, and Ontario VQA red & white wine at the table.

Please Note:

- Younger guests (14 and under) are \$85/person.
- Kids 3 and under are complimentary.
- Premium bar rail and premium wines are available by request at an additional charge.
- Prices are subject to change.

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Country Classic Menu Options

Appetizers *(choose 1)*

Basket of artisan bread served with Gay Lea fresh butter *(included for all packages)*

Soup

Can be prepared vegetarian or vegan.

Butternut Squash Soup with cinnamon coconut cream

Cauliflower and Ontario Roasted Garlic Purée

Tomato and Red Pepper Bisque with gouda gratin

Salads

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, raisins, 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, and 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, and 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.

Country Classic Menu Options *(continued)*

Entrées *(Choose 1)*

Served with roasted root vegetables and garlic rosemary mashed potatoes.

- *Marinated and Grilled Chicken Breast* with marsala white mushroom cream
- *BBQ Glazed Pork Rib*
- *Braised Beef Short Ribs (ADD \$5 per person)*
- *Penne Rigate* with pomodoro parmesan sauce
- *Butternut Squash Gnocchi* with caramelized onions, wilted greens, grated parmesan, and crispy sage

Desserts *(Choose 1)*

- *Individual Trifle* with layers of berry coulis, sponge cake, and fresh cream
 - *Chocolate mousse* with berry coulis
 - *Chocolate or vanilla cheesecake (choose 1)*
 - *Seasonal pie* served with vanilla ice cream
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UPGRADES For Any Wedding Package

ADD - Late Night Snacks

(Prices are per person)

French Fry Station \$4.50

Condiments: Ketchup, mustard, garlic aioli, malt and white vinegar, and gravy

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 \$7.50

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

Chicken Taco Station with pulled chicken \$9

Toppings: Shredded lettuce, scallions, pico de gallo, lime cilantro sour cream, cotija cheese, fresh guacamole, pickled red onions, toasted pepitas, and taco sauces (jalapèno tabasco, salsa verde, and salsa taquera).

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

ADD

Sparkling Wine Toast \$6.50/person

(non-alcoholic option available)

Wedding Ceremonies at The GrandWay

Do you want to say “I do” too?

If you are looking for a location to host your full wedding day, we got you! We are equipped to host not only your reception, but your ceremony as well. We have several ceremony locations to choose from, depending on what your vision is.

Consider the following ceremony locations:

Outdoor Ceremony - \$500

- **Patio** - adjacent to the GrandWay Hall and GrandWay Lounge, the large patio overlooks the racetrack and grounds. *(Standard folding chairs and setup are included.)*
- **Infield** - 6 acres of beautiful green space in the middle of the track, full of opportunities for your special day *(Standard folding chairs and setup are included.)*

Indoor Ceremony

- **River Room** - *Max 96 capacity - \$500*
 - **The GrandWay Hall** - *Half set up, Max 150 capacity - \$1,000 (requires minimum 1 hour transition time)*
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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 wedding day 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:

