



Corporate & Special Events

at The GrandWay

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THEGRANDWAY.COM

2024



THE GRANDWAY

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



Brittany Newman
Events and Experiences
Coordinator



The GrandWay Kitchen Team which includes Colton Lindsay, Head Chef, and 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:



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 (no extra charges!)
- 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 48 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

64 to 224 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
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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 plus taxes. We proudly serve Gay Lea milk products. Some items can be made gluten-free, vegan, and/or vegetarian, please ask your Events & Experiences Coordinator.

Beverage Station - GrandWay Style

- Coffee/tea - \$3.50
Elora Coffee Roasters fresh brewed coffee.
(Fair trade ethically grown coffee beans, roasted in small batches using zero-emissions).
A selection of assorted teas.
- White or chocolate milk - \$3
- Assorted juice selection - \$3

Morning & Afternoon Break - \$5.50 | Choose one

- Assorted fresh fruit (whole) and granola bars
- Selection of cookies baked in-house
- Selection of dessert squares
- Assortment of fresh danishes, sweet pastries, and muffins baked in-house
- Emma's English scones, served with whipped cream, Gay Lea butter, and berries

Breakfast Sandwich - \$13

- GrandWay Style coffee and tea
- Bacon, ham, or sausage *(choose 1)* with cheese and egg served on an english muffin or croissant *(choose 1)*
- ADD fruit platter - \$6.50/person

Light Breakfast - \$20 | Continental

- GrandWay Style coffee and tea
- Assortment of fresh danishes, sweet pastries, and muffins baked in-house
- Fresh fruit platter
- Homemade granola and yogurt

Hot Breakfast - \$27

- GrandWay Style coffee and tea
- Lightly scrambled eggs with bacon and sausage
- Homestyle fries with sautéed onions and fresh herbs
- Assortment of fresh baked danish, sweet pastries, and muffins baked in-house
- Fresh fruit salad

 = GrandWay Favourites

 = Gluten-free

 = Vegan

 = Vegetarian

We are able to accommodate dietary requirements with advance notice. Many of our standard menu options can be made gluten-free, vegetarian, or vegan, please notify your Event Coordinator of your group's dietary requirements in advance of the event.

Corporate Lunch Options

Simple Lunch Options

Artisan Soup and Sandwich Platter - \$25

Assorted meat and vegetarian sandwiches on artisan bread and Chef's soup of the day, served with your choice of two salads (see selections on page 8). *Can be made gluten-free, vegan, or vegetarian.*

Bacon and Gouda Quiche - \$25 *G*

Double-smoked bacon, caramelized onion, shredded gouda cheese, and green onion, served with our House Salad and Chef's soup of the day. *Vegetarian option available.*

BBQ Lunch - \$32

Grilled beef burgers, artisan hot dogs, turkey burgers, and vegetarian burgers. Served with a side of kettle chips. Toppings include ketchup, mustard, mayonnaise, relish, horseradish aioli, lettuce, tomatoes, and red onions. *Can be made gluten-free.*

House Pulled Beef Dip Sandwich - \$26

House made pulled beef on an onion bun topped with melted jalapeno havarti cheese with a side of au jus. Served with kettle chips and House Salad. *Can be made gluten-free.*

Corporate Lunch Options

Grand Lunch Options

Chicken and Tarragon Pot Pie - \$24 *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 8*) and Chef's soup of the day.

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. *Vegetarian option available.*

Chicken Parmesan Sandwich - \$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. (*Can be made gluten-free.*)

Butter Chicken and Basmati Rice - \$24



Tender chicken simmered in Chef's tomato cream sauce, served with basmati rice and grilled naan bread. (*Can be made gluten-free and vegan.*)

Pesto Gnocchi Bake - \$26 *V*

Seared gnocchi baked with a creamy pesto sauce topped with parmesan breadcrumb, served with Caesar salad (*Caesar salad can be made vegetarian.*)

Salad Options

House Salad *G*

Heritage mixed greens, cherry tomatoes, dried cranberries, English cucumber, and apple chips, served with maple balsamic vinaigrette.  



Caesar Salad

Romaine lettuce, parmesan cheese, double-smoked bacon, croutons, tossed in a creamy garlic Caesar dressing. *(Can be made vegetarian and gluten-free).*

Citrus Arugula Salad

Arugula, swiss cheese, grapes, red onion, yellow peppers, tossed in an orange and lemon vinaigrette.  

Watermelon Mint Salad

Fresh diced watermelon, feta cheese, english cucumber, and chiffonade mint, tossed in a honey citrus dressing.  

Bacon Potato Salad

Creamy potatoes, triple crunch mustard, confit garlic, and double-smoked bacon, topped with fresh herbs *(Can be made vegetarian)*. 



Pasta Salad *G*

Penne pasta salad marinated in confit garlic, zesty tomatoes, red onion, peppers, english cucumber topped with parmesan cheese. *(Can be made gluten-free)*. 

Greek Orzo Salad





Orzo, cherry tomatoes, bell peppers, Kalamata olives, red onion, and feta, tossed with Greek dressing. 

Tuscan Bean Salad

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

Desserts

\$5 (per item, per person)

- Assorted squares and cookies 
- Chocolate Brownie  
- Portuguese tart 

Add ons:

- Coffee/Tea - \$3.50
- Assorted juice - \$3
- Soft drinks - \$2
- White milk and/or Chocolate milk - \$3

If you choose to bring your own dessert, there is a charge of \$1.50 per person for service.

Banquet Dinner Menu Options

3-Course Dinner Menu Options

Each entrée option comes with a choice of a soup or salad and one dessert.

Appetizers

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

Soup

- Roasted leek and potato soup with chives 🌿 🥕
- Butternut squash soup with coconut cream 🌿 🥕
- Tomato bisque with cheese crisps 🌿 🥕
- Broccoli and cauliflower soup with green onion 🌿 🥕

Salads

See all of our salad options on page 8.

Sides (served with root vegetables), choice of:

- Garlic mash potatoes with rosemary cream 🌿 🥕
- Confit fingerling potatoes with fresh herbs 🌿 🥕
- Cheesy dauphinoise potatoes 🥕

Entrées

(Prices are per person)

Ontario Roast Beef Striploin - \$72

Fresh Yorkshire pudding with a red wine demi. Upgrade to tenderloin for \$5.

(Can be made gluten-free without Yorkshire pudding.)

Citrus Poached Salmon - \$62

Served with a lemon tarragon beurre blanc. 🌿

Prosciutto Wrapped Chicken Breast - \$57 G

Served with an asiago tomato cream sauce and fresh basil. 🌿

Double Smoked Pork Chop - \$57

Served with a bourbon BBQ sauce.

Plant-Based Options:

Tikka Masala - \$51

Vegetables roasted in Chef's tomato cream sauce served over a bed of basmati rice and naan.

(Can be made gluten-free and vegan.)

Pesto Gnocchi Bake - \$51

Seared gnocchi baked with a creamy pesto sauce topped with parmesan breadcrumbs.

(Can be made gluten-free.)

Desserts

- Vanilla or chocolate cheesecake served with a berry preserve 🥕
- Maple fruit cup 🥕
- Turtle cheesecake 🌿 🥕
- Seasonal pies served with vanilla ice cream 🥕
- Chocolate lava cake with fresh cream 🥕
- Coffee crème brûlée 🌿 🥕

If you choose to bring your own dessert, there is a charge of \$1.50 per person for service.

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Banquet Dinner Menu Options

Canapés/Cocktail Party

3 dozen minimum of each item

\$37 per dozen

- Mini falafel served with garlic aioli 🌿
- Classic tomato bruschetta on a crostini 🍷
- Stuffed mushroom caps with blue cheese gratin 🍷
- Caprese skewers with bocconcini, cherry tomato, basil and balsamic reduction 🍷
- Chicken pot sticker dumplings with tamari dipping sauce **G**
- Veggie pot sticker with tamari dipping sauce 🌿

\$47 per dozen

- Crispy spring rolls filled with chicken and cilantro, served with a red chili sauce
- Crispy spring rolls filled with bean sprouts and green onion, served with a red chili sauce 🌿
- Confit tomato and burrata crostini 🌿
- Spanakopita filo pastry stuffed with spinach, garlic and cream cheese **G** 🌿
- Mushroom gruyère tart **G** 🌿
- Grilled zucchini roulade with herbed cheese 🍷 🌿

\$57 per dozen

- Crispy prosciutto wrapped asparagus **G** 🍷
- Meatballs braised in a honey garlic sauce **G** 🍷
- One-bite crab cake with garlic aioli
- Chicken satay with garlic soy sauce 🍷
- Bacon wrapped seared scallops 🍷
- Brie and arugula crostini with fig jam 🌿

Platters

(Prices are per person)

Charcuterie Platter

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

Meat only - \$10

Cheese only - \$8

Both - \$15

Vegetable Platter - \$4

Fruit Platter - \$6.50


Pastry Platter - \$6.50

Includes cookies, croissants, and muffins. (Can be made gluten-free and vegan.)

Sweets Platter - \$6.50

Includes nanaimo bars, brownies, and squares. (Can be made gluten-free and vegan.)

Dipping Platter - \$9.50

Includes biscottis, churros, pretzels, and your choice of two dips - caramel sauce, chocolate sauce, peanut butter sauce, or vanilla bean. 

Late Night Snacks

(Prices are per person)

French Fry Station - \$5

Poutine Bar - \$8

Homeade gravy, cheese curds, bacon, scallions, and fried onions. *(Can be made vegetarian.)*


Pizza Bar - \$6.50

Choose from pepperoni and cheese, cheese, pesto margarita, and honey goat cheese.


Mini Slider Bar - \$9

Pulled beef or pork served with fries. *(Can be made gluten-free.)*


Nacho Bar - \$8

Nacho chips, fresh pico de gallo, shredded lettuce, sour cream, queso cheese dip, hot sauce, guacamole, pickled jalapenos, and lime marinated black beans. *Add chicken or beef for \$2.* 

S'mores Bar - \$9

Graham crackers, marshmallows, chocolate, fruit, nuts, chocolate, and caramel sauce. 

Popcorn Bar - \$8

Popcorn, chocolate sauce, caramel sauce, nuts, candies, butter, assorted flavour seasonings. 

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