



THE GRANDWAY *Patio Party*

You and your group can enjoy a VIP experience right next to the track! Patio Party groups get an intimate standardbred horse racing experience in a private reserved area on The GrandWay Patio. Grab 12 or more of your friends, family, and/or colleagues and expect an experience!

Your Patio Party includes:

- Access to a private reserved area of the patio.
- Access to a bar.
- Choose your menu from the options on the next pages.
- Race day programs.
- Quick tutorial of how to read the programs and bet on the races.

Optional Add-ons:

- **Name a Race after your group** – The name you would like to use must be submitted at least two weeks in advance of your patio party. (No charge).
- **Barn Tour for your group** – If the group would like to be taken on a tour through the paddock, please let us know at least a week in advance. (No charge).
- **Horse Betting Vouchers** – There is the option of purchasing vouchers for the races for your group in any increment per voucher (ex. \$2, \$4, \$5, \$10...etc). Vouchers are purchased on-site the day of your patio party. CASH ONLY.

IMPORTANT INFORMATION:

Choose a race night from June to September on Monday, Wednesday, or Friday night. Post time is 6:30 pm. Please arrive around 6:00 pm to settle into your VIP section.

Patio Parties are unavailable on these dates: July 12 and August 5, 2024.

Please book your Patio Party in advance!

Contact bookings@thegrandway.com or call 519-846-5455 to confirm your date.

BBQ Buffet

Option 1 - \$35 ^{+tax}

Burgers and sausages

Beyond Meat burgers and gluten-free options available.

Option 2 - \$40 ^{+tax}

Burgers and chicken breasts



Beyond Meat burgers and gluten-free options available.

Both BBQ Buffets options come with:

- A variety of toppings and condiments
- Your choice of TWO salads (*see options below*)
- Homemade kettle chips
- Seasonal pies for dessert
- Assorted drinks & coffee/tea

SALAD OPTIONS:



House Salad

Heritage mixed greens, cherry tomatoes, dried cranberries, English cucumbers, and apple chips, tossed in a maple balsamic vinaigrette.  



Caesar Salad

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


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. 



Pasta Salad

Penne pasta salad marinated in confit garlic, zesty tomatoes, red onion, peppers, and English cucumber, topped with parmesan cheese. 

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.  

Individual Choice Menu - \$35^{+tax}

Have each member of your party choose à la carte from the entrée options below. Menu selections and dietary restrictions must be submitted two weeks in advance of your patio party to your Event Coordinator.

Want to keep it simple? Pick one entrée from below and serve buffet style for your group.

ENTRÉE OPTIONS

Pork Back Ribs

Half rack of BBQ glazed ribs served with a side of confit fingerling potatoes and fresh coleslaw. *(Can be made gluten-free).*

Pulled Beef Dip

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

Chicken Alfredo Bake

Grilled chicken strips tossed in a creamy béchamel sauce with penne pasta, topped with parmesan panko. *(Can be made gluten-free).*



Chicken Pot Pie

Tender chicken pieces, creamy tarragon gravy, finished with celery and carrots under a tender puff pastry. Served with a House Salad. *(A vegetarian pot pie can be made available).*

Lasagna and Garlic Bread

Bolognese sauce with Ontario ground beef and bell peppers, layered between tender pasta sheets, with a blend of ricotta, melted mozzarella and cheddar cheese. Served with garlic toast. *(Vegetarian option is available).*

Market Greens Salad

Heritage mixed greens, cherry tomatoes, dried cranberries, English cucumbers, apple chips, maple balsamic vinaigrette. Comes with your choice of chicken breast or tofu.  

Caesar Salad

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

DESSERT OPTIONS

Choose ONE option.

Seasonal pies 

White chocolate cheesecake with dulce de leche 

Prices are subject to change.

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Contact bookings@thegrandway.com to confirm your date.