

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! The Patio has a capacity of 200 people per race night.

Your Patio Party includes:

- Access to a reserved area of the patio.
- Access to a bar.
- Choose your menu from the options on the next pages.
- Race day programs.
- "How to Bet" guide in program and support from Grand River Raceway Team.

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 but subject to availability).
- 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. All betting including the purchase of vouchers is CASH ONLY. ATM onsite.

HOW TO BOOK?

We recommend booking your patio party at minimum 2 weeks in advance. Please note, at the time of booking we are happy to reserve an approximate number of attendees, however, the guaranteed minimum for all patio parties is 80% of the guest count. Contact bookings@thegrandway.com or call 519-846-5455 to confirm your date.

IMPORTANT INFORMATION:

Choose a race night from June to September on Monday, Wednesday, or Friday night.

Post time is 6:30 pm. We recommend your group arrives around 6:00 pm to settle into your VIP section.

Patio Parties are unavailable on these dates: Wiener Dog Race Night (early July), Industry Day (August 4), and Harness the Hope Night (late August).



Buffet 1 - \$40 +tax

Burgers and chicken breasts Beyond Meat burgers and gluten-free options available.

6:00 pm - Individual Choice Menu 6:45 pm - Buffet 1 7:15 pm - Buffet 2

Meal Standard Service Timing:

Buffet 2 - \$35+tax

Burgers and sausages

Beyond Meat burgers and aluten-free options are required to be pre-ordered.

Both BBQ Buffets options come with:

- A variety of toppings and condiments
- Your choice of TWO salads (see options below)
- Homemade kettle chips
- Seasonal pie or chocolate mousse pot 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).

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, and peppers.

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 - \$40+tax

Meal Standard Service Timing:

6:00 pm - Individual Choice Menu

6:45 pm - Buffet 1 7:15 pm - Buffet 2

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. Coffee, tea, and soft drinks are included.

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

ENTRÉE OPTIONS

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, and served with a slice of garlic toast. (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. Served with your choice of grilled chicken of tofu. (Can be made gluten-free and vegetarian).

DESSERT OPTIONS

Choose ONE option on behalf of your entire group.

Seasonal pies 🖔

New York style cheesecake with salted caramel drizzle 🖔

Prices are subject to change.