

Corporate & Special Events

at The GrandWay

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THEGRANDWAY.COM



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
VP, Operations



Alaya Cohen
Events and Experiences
Coordinator



The GrandWay Kitchen Team which includes Colton Lindsay, Head Chef, and Emma Brook, Sous Chef. 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!



Colton Lindsay
Head Chef



Emma Brook
Sous Chef

Our Commitment to Local Food

As part of the Grand Family (which also 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!)
- Access to GrandWay in-house decor inventory
- 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

**Room capacities depend on room configurations.*

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

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
 - Fresh brewed coffee and a great 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 danishes, sweet pastries, and muffins baked in-house
- Fresh fruit salad

 = GrandWay Favourites

 = Gluten-free

 = Vegan

 = Vegetarian

As per our contracts, please provide your menu selections and allergy/dietary requirements 2 weeks in advance. 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 *G*

Sandwich Options: Turkey, ham, egg salad, chicken salad, falafel, roast beef, pesto veggie, 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.*

Cottage Pie - \$24

Mash potato, seasoned beef, red wine gravy, sweet peas, and cheese, served with our house salad and Chef's soup of the day. *Vegetarian option available, but must be ordered in multiples of 5 servings.*

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 our house salad. *Can be made gluten-free.*

Grand Lunch Options

Chicken and Tarragon Pot Pie - \$26 *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 - \$30 *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 Caesar salad. *Vegetarian option available.*

Basil Pesto Chicken Sandwich - \$27

Fresh pesto, marinated chicken, Swiss cheese, on a ciabatta bun. 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 - \$25



Season chicken breast simmered in a tomato cream sauce, served with basmati rice, and grilled naan bread. *(Can be made gluten-free and vegan).*

Pesto Gnocchi Bake - \$26

Seared gnocchi baked with a creamy pesto sauce topped with parmesan breadcrumb, served with Caesar salad (*Caesar salad can be made vegetarian*). *ADD chicken for \$4*

Salad Options



House Salad

Baby spring mix, cherry tomato, cucumber, dried cranberry, watermelon radish, apple chips with a maple balsamic dressing.  



Caesar Salad

Romain lettuce, parmesan shavings, double-smoked bacon, and herbed croutons, with a Caesar dressing.


Chopped Salad

Iceberg lettuce, radicchio, red onion, bocconcini, cherry tomato, chickpea, and pepperoncini, with a black garlic lemon vinaigrette.  

Watermelon Mint Salad

Watermelon, feta, red onion, jalapeno, mint, and basil, with honey maple dressing.  


Potato Salad

Creamy potatoes, dijon mustard, confit garlic, double-smoked bacon, fresh herbs. *(Can be made vegetarian).* 

Harvest Crunch Salad

Arugula, feta, pomegranate, diced apple, pumpkin seeds, and avocado with an apple cider vinaigrette.  

Greek Orzo Salad





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

Summer Corn Salad

Charred corn, black bean, scallions, cotija cheese, jalapeno, and pico de gallo, with a cilantro lime dressing.  

Desserts

\$5 (per item, per person)

- Assorted squares and cookies 
- Chocolate Brownie  
- Portugese 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 
- Italian wedding soup with conchiglie pasta, beef meatballs, and seasonal vegetables, served with family-style parmesan 

Sides (served with root vegetables), choice of:

- Garlic mash potatoes with rosemary cream 
- Confit fingerling potatoes with fresh herbs 
- Cheesy dauphinoise potatoes 
- Seasonal herbed long grained rice 

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 a mushroom marsala cream sauce and fresh herbs. 

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.
Add chicken for \$4. (Can be made gluten-free.)

Gochujang Sesame Noodles - \$51

Glass noodles, gochujang sauce, bokchoy, red bell pepper, Thai basil, garlic and ginger oil, and scallions.
Add chicken for \$4.

Desserts

- Vanilla cheesecake with poached pear 🍌
- Triple chocolate cheesecake with dulce de leche 🍌
- Golden fruit cup 🍌
- Turtle cheesecake 🍌
- Classic bread pudding with coffee vanilla syrup 🍌
- Chocolate lava cake with fresh cream 🍌
- Vanilla, coffee or blood orange crème brûlée 🍌

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

Banquet Dinner Menu Options

Canapés/Cocktail Party

(Choose 2 from each – 6 pieces per person)

G = GrandWay Favourites

Group 1 - \$37 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 🍴
- *Classic Tomato Bruschetta* on a crostini **G** 🍴
- *Mini Falafel* served with yogurt garlic sauce 🍴
- *Caprese Skewers* with bocconcini, cherry tomato, basil with a balsamic reduction 🍴
- *Stuffed Mushroom Caps* with blue cheese gratin 🍴

Group 2 - \$47 per dozen

- *Confit Tomato and Burrata Crostini* 🍴
- *Grilled Zucchini Roulade* with herbed cheese 🍴
- *Spanakopita* filo pastry stuffed with spinach, feta, garlic, and cream cheese **G** 🍴
- *Chicken Pot Sticker Dumplings* with tamari dipping sauce **G**
- *Veggie Pot Sticker Dumplings* with tamari dipping sauce 🍴

Group 3 - \$57 per dozen

- *Smoked Salmon Latkes* with dill cream cheese 🍴
- *Bacon Wrapped Scallops* **G** 🍴
- *Brie Cheese and Fig Crostini* 🍴
- *Crispy Local Prosciutto Wrapped Asparagus* **G** 🍴
- *Braised Meatballs* in a house honey and garlic glaze **G** 🍴
- *Chicken Satay* with a garlic soy sauce 🍴

Platters *(Prices are per person)*

Some items can be made gluten-free, vegan, and/or vegetarian, please ask your Events & Experiences Coordinator.

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)*

Some items can be made gluten-free, vegan, and/or vegetarian, please ask your Events & Experiences Coordinator.

French Fry Station - \$5

Poutine Bar - \$8

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

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.

Your event, your way.



Contact us today!

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Phone: 519-846-5455

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