



THE GRANDWAY

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,

Katie Giddy
VP, Operations at The GrandWay Events Centre



Katie Giddy
VP, Operations



Alaya Cohen
Events and Experiences
Coordinator

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.

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)

Ask about our outdoor space options.



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 wedding day vision to life!



Colton Lindsay
Head Chef



Emma Brook
Sous Chef

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:



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 our 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 GrandWay 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 - \$214/person

This option provides a maximum 7 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

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 **G**

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

The Grand Experience Menu *(continued)*

Appetizers

Basket of artisan bread served with fresh Gay Lea butter.

Soups

Can be prepared gluten-free, vegetarian or vegan.

Butternut Squash Soup with cinnamon coconut cream.

Italian Wedding Soup with conchiglie pasta, beef meatballs and seasonal vegetables, served with family-style parmesan cheese.

Cream of Mushroom Soup drizzled with truffle, topped with a parmesan cracker.

Salads

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.

Harvest Crunch Salad

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

Potato Salad

Creamy potatoes, dijon mustard, confit garlic, double-smoked bacon, fresh herbs.

Chopped Salad

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

Orzo Greek Salad

Orzo, feta, red onion, bell peppers, cherry tomato, Kalamata olives, and cucumber, with an oregano vinaigrette.

Watermelon Mint Salad

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

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
- Seasonal herbed long grained rice

Options *(Choose 2)*

Citrus Poached Salmon served with a lemon tarragon beurre blanc.

Double-Smoked Pork Chop served with a bourbon BBQ sauce.

Chasseur Chicken served with in a braised Hunter Sauce (mushroom herb cream sauce)

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

Prosciutto Wrapped Chicken Breast served with a mushroom marsala sauce or a herbed Velouté Sauce.

Plant-Based Entrées

Ratatouille a vegetable stew with eggplant, zucchini, Spanish onion, cherry tomato, and confit garlic with vegan baguette.

Pasta Aglio Linguini with cherry tomatoes, confit garlic, and chili flakes in a white wine beurre blanc.

Pesto Gnocchi Bake with seared gnocchi, in a pesto cream sauce, and garlic Panko crumbs with garlic bread.

Desserts *(Choose 1)*

- Golden Maple Fruit Cup
- Chocolate mousse with whipped cream
- Vanilla cheesecake with poached pear
- Triple chocolate cheesecake with dulce de leche
- Apple blossom with English custard
- Vanilla crème brûlée - *Blood orange or coffee flavours*
- Chocolate or vanilla cupcakes with Italian buttercream icing *(choose 1)*

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 GrandWay 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 - \$165/person

This option provides a maximum 7 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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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.

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.

Italian Wedding Soup with conchiglie pasta, beef meatballs and seasonal vegetables, served with family-style parmesan cheese.

Cream of Mushroom Soup drizzled with truffle, topped with a parmesan cracker.

Salads

House Salad

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

Caesar Salad

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

Harvest Crunch Salad

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

Potato Salad

Creamy potatoes, dijon mustard, confit garlic, double-smoked bacon, fresh herbs.

Chopped Salad

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

Orzo Greek Salad

Orzo, feta, red onion, bell peppers, cherry tomato, Kalamata olives, and cucumber, with an oregano vinaigrette.

Watermelon Mint Salad

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

Country Classic Menu Options *(continued)*

Entrées *(Choose 1)*

Served with roasted root vegetables and garlic rosemary mashed potatoes.

- *Chasseur Chicken* served with in a braised Hunter Sauce (mushroom herb cream sauce)
- *Ontario Beef Sirloin* with herbed Yorkshire pudding and red wine shallot jus.
(Upgrade to boneless prime ribeye beef - ADD \$5)
- *Penne Rigate* with pomodoro parmesan sauce
- *Pesto Gnocchi Bake*, seared gnocchi in a pesto cream sauce, topped with garlic panko with garlic bread

Desserts *(Choose 1)*

- Vanilla or chocolate cupcakes
- Vanilla cheesecake with poached pear
- Triple chocolate cheesecake with dulce de lèche
- Golden Maple Fruit Cup

UPGRADES For Any Wedding Package

ADD - Late Night Snacks

(Prices are per person)

French Fry Station - \$5.00

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

Poutine Bar - \$8.00

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

Mini Slider Bar (beef or pulled pork) with fries - \$9.00 (Can be made gluten-free.)

Pizza Bar - \$6.50

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

Vegetarian Nacho Station - \$8.00

Toppings: 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.

Chicken Taco Station with pulled chicken - \$10.00

Toppings: Shredded lettuce, scallions, pico de gallo, lime cilantro sour cream, cotija cheese, fresh guacamole, pickled red onions, and taco sauces.

S'mores Bar - \$9.00

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

Popcorn Bar - \$8.00

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

ADD

Sparkling Wine Toast \$6.50/person

(non-alcoholic option available)



Your wedding. done your way!

Contact us today!

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