

The GRANDWAY POTIO 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! 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 6:20 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).

Want to add more people to the party or upgrade your menu? No problem! Contact us at bookings@thegrandway.com.





Buffet 1 - \$40 +tax

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

Buffet 2 - \$35+tax

Burgers and sausages Beyond Meat burgers and gluten-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 \varnothing 🛞

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. *(Can be made vegetarian).*

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 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.

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).

House Salad w. protein

Heritage mixed greens, cherry tomatoes, dried cranberries, English cucumbers, apple chips, maple balsamic vinaigrette. Comes with your choice of chicken breast or tofu. $(\mathbf{g}) \oslash (\mathbf{g})$

Caesar Salad w. protein

Romain lettuce, parmesan shavings, double-smoked bacon, and herbed croutons, with a 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 \mathbb{R} New York style cheesecake with salted caramel drizzle \mathbb{R}

Prices are subject to change.

Please book your patio party in advance! Contact <u>bookings@thegrandway.com</u> to confirm your date.