



THE GRANDWAY

Corporate
MENU ²⁰²⁶



Welcome!

Thank you for taking the time to explore hosting your corporate event with us.

At The GrandWay, we believe every event we host is an experience, your experience, and our team is dedicated to bringing your vision to life. From the earliest planning stages to the final details, we take a down-to-earth approach that makes the process enjoyable and collaborative. We invite you to tap into our expertise, trusted partners, and passionate team who take pride in executing every event with care and a smile.

Located just steps from the charming village of Elora and approximately a 25-minute drive from both Guelph and Waterloo, The GrandWay sits on a picturesque 53-acre property. Our venue offers all the amenities you'd expect from a modern urban event centre, including contemporary A/V technology and a variety of flexible spaces, paired with the natural beauty and charm of the countryside. Whether you're planning a conference, meeting, training session, gala, or something entirely unique, our versatile spaces allow you to plan your event, your way.

Enhancing every experience is The GrandWay Kitchen Team, led by Head Chef, Colton Lindsay, and Sous Chef, Emma Brook. With over 30 years of combined experience, our culinary team is committed to making your event a great success by developing delicious menus using fresh, local produce and flavours of the season. They'll work closely with you to create a dining experience that complements your vision and helps make your event truly Grand.

The GrandWay Team



Alaya Cohen
Director of Hospitality



Abi Kay
Events and Experiences
Coordinator



Nicole Ferrier
Front of House Manager



Colton Lindsay
Head Chef



Emma Brook
Sous Chef

Our Spaces

THE PERFECT SETUP

Corporate Events at The GrandWay

The following items are included with every package when you book with us:

- An 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 The GrandWay in-house decor inventory
- Complimentary parking for all guests
- Complimentary self-serve coat check



GrandWay Hall

64 to 224 people* | 3,800 SF | Dividable Room

\$750 - Half of Banquet Hall

\$1000 - Full Banquet Hall

*Includes access to:

- Partially covered patio
- A/V setup including projector, screen, and audio
- Customized room configurations



River Room

Max 48 people* | 945 SF

\$500 - flat daily rate

*Includes access to:

- A/V setup including projector, screen, and audio
- Customized room configurations
- Private entrance and coat closet



Irvine Boardroom

Max 16 people* | 580 SF

\$250 - Up to 4 hours

\$500 - Exceeding 4 hours

*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 with use of our Owl Meeting Camera (reserve with your Event Coordinator)

*Room capacities are dependent on room configurations and will be reviewed with your Event Coordinator to ensure the best use of the space.

Please Note:

If you have a unique vision, we would be happy to discuss custom pricing options for your group. All prices are per person and remain subject to HST at 13%. We are committed to ensuring your event runs smoothly and that you enjoy your event or meeting in our space.

The GrandWay does not include a mandatory gratuity. Guests who wish to acknowledge outstanding service are welcome to do so at their discretion.

Corporate Events at The GrandWay

Continued...



Paddock

33,600 SF* | Annex: 2,600 SF | Indoor industrial space
\$1000 - Paddock

\$750 - Annex

The Paddock (Barn) and Annex can be accessed as individual spaces or combined to create a single venue. Adjoining the GrandWay Events Centre the facility has power, running water, concrete floors, and washrooms. These dynamic and unique spaces are ideal for events such as markets, shows, concerts, and agricultural events.



GrandWay Patio

200 to 250 People* | Approx. 8,000 SF | Fully Licensed

The only limitation to events on our outdoor patio is your imagination! Connected to The GrandWay Hall and GrandWay Lounge, the patio overlooks the racetrack and grounds. Ask about our Patio Party Menu that is available June to September during our race nights. Connect with our team for pricing.

*Room capacities are dependent on room configurations and will be reviewed with your Event Coordinator to ensure the best use of the space.



Local Food COMMITMENT



Our Commitment to Local Food

As part of The Grand Family, which also includes the Grand River Agricultural Society and Grand River Raceway, supporting local food and farming is at the heart of everything we do. We believe deeply in the quality of Canadian products and the hardworking families and producers behind them.

We are proud to partner with and support local growers, farmers, and processors, thoughtfully incorporating their ingredients into our menus whenever possible. Below are just a few of the local partners you'll find featured in our culinary offerings.



Breakfast MENU

We proudly serve Gay Lea milk products. Some items can be made gluten-friendly, vegan, and/or vegetarian, please ask your Events & Experiences Coordinator. All prices are subject to 13% HST.

DRINKS MENU

Prices are per person.

Coffee/Tea	\$3.75
Chocolate milk/White milk/Assorted juice selection	\$3.75
Canned pop	\$2.25
Hot chocolate	\$2.50
Seasonal fruit smoothie (Please ask about flavour offerings.)	\$22/ Pitcher

BREAKFAST MENU

Prices are per person.

Breakfast Sandwich Coffee, tea, eggs, cheese, lettuce, and tomato with either bacon or sausage, served on a fresh baked croissant. (Gluten-friendly options available.)	\$13.00
Continental Breakfast 🌱 Coffee, tea, yogurt parfaits, and fresh fruit with an assortment of fresh danishes, pastries, and muffins. (Gluten-friendly options available.)	\$20.00
Hot Breakfast Coffee, tea, lightly scrambled eggs, bacon, maple sausage, and homestyle hashbrowns with sautéed onions and fresh herbs. Served with fresh fruit, and an assortment of fresh danishes, pastries, muffins, and fruit salad. (Gluten-friendly options available.)	\$28.00
Premium Breakfast Coffee, tea, lightly scrambled eggs, bacon, maple sausage, peameal bacon, and homestyle hashbrowns with sautéed onions and fresh herbs. Served with Belgian waffles and maple syrup, yogurt parfaits, assorted toast and mini bagels with spreads, jams, whipped cream and berries, and fruit salad. (Gluten-friendly options available.)	\$43.00

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Lunch MENU

LUNCH MENU

Prices are per person.

Artisan Soup and Sandwich Platter

Sandwich Options: Turkey, ham, egg salad, chicken salad, falafel, roast beef, and pesto-vegetable on artisan bread. Served with Chef's soup of the day and your choice of two salads.

- Up to 50 guests, 3 varieties
- 50-75 guests, 4 varieties
- 75 guests or more, 5 varieties

(Gluten-friendly options available.)

\$26.00

Cottage Pie

Mashed potatoes, seasoned beef, red wine gravy, sweet peas, and cheese. Served with our house salad and Chef's soup of the day.

\$26.00

Butter Chicken with Basmati Rice

Seasoned chicken breast simmered in a tomato cream sauce, served with basmati rice and a side of grilled naan bread.

(Gluten-friendly options available.)

\$26.00

Chicken and Tarragon Pot Pie

Tender chicken pieces and creamy tarragon gravy, finished with celery, sweet peas, and carrots under a tender puff pastry. Served with your choice of salad and Chef's soup of the day.

\$28.00

Pesto Gnocchi

Seared gnocchi baked in a creamy pesto sauce, topped with parmesan breadcrumbs, served with Caesar salad. (Gluten-friendly options available.)

\$28.00

Chicken Stir Fry

Tender marinated chicken, sweet peppers, onions, bok choy, broccoli, and water chestnuts tossed in a savory soy glaze, served with basmati rice. (Can be made vegan/vegetarian.)

\$28.00

Fish Tacos

Battered haddock, shredded lettuce, pico de gallo, sautéed veggies, sour cream, and hot sauce, inside hard taco shells. Served with citrus wedges.

\$28.00

Hot Honey Chicken Sandwich

Buttermilk fried chicken tossed in hot honey topped with house-made coleslaw and pickles on a brioche bun. Served with kettle chips or house salad.

\$29.00

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Continued...

LUNCH MENU

Prices are per person.

Pulled Pork Sliders

Brioche buns with BBQ pulled pork, house-made coleslaw, and pickles. Served with house salad and kettle chips.

\$30.00

Pappardelle Ragu

Slow-braised beef gently simmered in a rich tomato and red wine sauce with classic Italian herbs and aromatics over pappardelle noodles. Served with Caesar salad and garlic knots. (Gluten-friendly options available.)

\$30.00

Beef Lasagna

Fresh 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 knots and Caesar salad. (Can be made vegetarian.)

\$31.00

House Pulled Beef Dip

House-made pulled beef on a ciabatta bun topped with melted jalapeno Havarti cheese and a side of au jus. Served with kettle chips and your choice of salad. (Gluten-friendly options available.)

\$32.00



Pesto Gnocchi

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Lunch MENU













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Salad

OPTIONS

SALAD OPTIONS

Prices are per person.

House Salad  	Baby spring mix, cherry tomato, cucumber, dried cranberry, watermelon radish, and apple chips with a maple balsamic dressing.	\$11.00
Caesar Salad	Romaine lettuce, parmesan shavings, double-smoked bacon, and herbed croutons with a Caesar dressing. (Gluten-friendly options available.)	\$13.00
Potato Salad 	Creamy potatoes mixed with dijon mustard, confit garlic, double-smoked bacon, and fresh herbs. (Can be made vegetarian.)	\$13.00
Orange Fennel Salad  	Baby spring mix, frissé, shaved fennel, red pepper, shallot, and sliced apple, with a blood orange vinaigrette.	\$13.00
Harvest Crunch Salad  	Arugula, feta, pomegranate, diced apple, pumpkin seeds, and avocado with an apple cider vinaigrette. (Can be made vegan.)	\$14.00
Greek Orzo Salad  	Orzo, cherry tomatoes, bell peppers, Kalamata olives, red onion, and feta, with a Greek dressing. (Can be made vegan.)	\$14.00
Seasonal Berry Salad  	Baby spring mix, spinach, strawberries, blueberries, green grapes, and goat cheese with a honey lemon dressing. (Can be made vegan.)	\$15.00
Watermelon Mint Salad  	Watermelon, feta, red onion, jalapeno, mint, and basil with a honey maple dressing. (Can be made vegan.)	\$15.00



Seasonal Berry Salad

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Dessert OPTIONS

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DESSERT OPTIONS

Prices are per person.

Banana Bread or Poppy Seed Loaf 🌱	\$7.00
One loaf serves 8 people.	
Yogurt Parfaits 🌱	\$7.50
Creamy yogurt layered with fresh fruit and crunchy granola.	
Vanilla Cheesecake 🌱	\$12.00
Topped with poached pears and mulled wine.	
Coffee Crème Brûlée 🌱 🌾	\$12.00
Coffee-infused custard with rich espresso notes, topped with a caramelized sugar crust.	
Rich Chocolate Torte 🌱 🌾	\$12.00
Served with fresh berries.	



Vanilla cheesecake topped with poached pears and mulled wine



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Banquet MENU

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3-COURSE BANQUET MENU OPTIONS

Each entrée option comes with a choice of a soup or salad (see page 9) and one dessert. Every appetizer comes with a basket of artisan bread and crostini, served with Gay Lea fresh butter.

SOUPS

(Can be made vegan.)

Roasted leek and potato soup topped with chives 🌱🌱

Savoury butternut squash soup topped with toasted sunflower seeds 🌱🌱

Creamy tomato bisque with smoked cheese crisps 🌱🌱

Fire roasted red pepper soup topped with shaved parmesan 🌱

SIDES

Garlic mashed potatoes with rosemary cream 🌱

Fluffy herbed rice 🌱🌱

Honey glazed root vegetables (Can be made vegan.) 🌱🌱

Confit fingerling potatoes with Italian seasoning 🌱🌱

Roasted dauphinoise potatoes 🌱🌱

Broccoli and cauliflower gratin 🌱🌱

Lemon and herb couscous 🌱

Garlic butter green beans (Can be made vegan.) 🌱🌱



Roasted Red Pepper Soup



Blackened Salmon with herbed rice

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Banquet

MENU



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Continued...








ENTRÉES

Prices are per person.

Canadian Beef Striploin	
Canadian beef striploin served with a traditional Yorkshire pudding and finished with a rich red wine and shallot jus.	\$82.00
Chicken Roulade	
Tender chicken breast rolled with cream cheese and fresh spinach wrapped in prosciutto, finished with a rich tomato demi-glace.	\$66.00
Arctic Char 	
Pan-seared Arctic Char finished with a sage and brown butter sauce.	\$66.00
Soy Glazed Pork Belly 	
Slow-cooked pork belly finished with a soy glaze.	\$64.00
Chicken Marsala	
Pan-seared chicken breast finished in a rich Marsala wine and mushroom sauce.	\$62.00
Blackened Salmon 	
Salmon fillet encrusted with a blend of aromatic Cajun spices, served with dill beurre blanc.	\$60.00

DIETARY OPTIONS

Prices are per person.

Mushroom Risotto 	
Arborio rice cooked with earthy mushrooms, finished with parmesan and fresh herbs.	\$58.00
Pesto Gnocchi 	
Seared gnocchi tossed in a pesto cream sauce topped with seasoned panko. (Gluten-friendly options available.)	\$58.00
Butternut Squash Ravioli 	
Delicate ravioli filled with roasted butternut squash, finished with a drizzle of truffle oil.	\$58.00
Tikka Masala 	
Vegetables roasted in a tomato cream sauce served over a bed of basmati rice and naan. (Can be made gluten-friendly and/or vegan.)	\$55.00
Cauliflower Steak   	
Thick-cut roasted cauliflower served with a smoky Romesco sauce and lemon.	\$48.00

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Banquet MENU

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Continued...

DESSERT

New York Cheesecake 🥧

Vanilla cheesecake topped with poached pears and mulled wine.

Chocolate Cheesecake 🥧

Triple chocolate cheesecake drizzled with dulce de leche.

Maple Fruit Bowl 🍷 🥬

Fresh cut fruit tossed in maple syrup.

Chocolate Lava Cake 🥧

Warm chocolate cake with a molten center, served with a fresh cream.

Chocolate Torte 🍷 🥧

Rich chocolate torte served with fresh berries.

Salted Caramel Crème Brûlée 🍷

Silky caramel-infused custard topped with a caramelized sugar crust.



Soy Glazed Pork Belly

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Canapés

MENU

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CANAPÉS

Prices are per dozen. Three dozen minimum order per selection.

Tomato Bruschetta Crostini (Can be made vegan.) 🥕	\$22.00
Mini Falafel 🥕 Served with yogurt garlic sauce. (Can be made vegan.)	\$24.00
Crispy Spring Rolls Filled with bean sprouts and green onion and served with red chili sauce. Your choice of chicken or vegetable.	\$25.00
Pot Sticker Dumplings Served with tamari dipping sauce. Your choice of chicken or vegetable.	\$25.00
Confit Tomato and Burrata Crostini 🥕	\$28.00
Arugula, Goat Cheese, and Hot Honey Flatbread 🥕 Serves 12 people.	\$28.00
Cauliflower Bites 🥕 Golden battered cauliflower florets served with a tangy garlic aioli.	\$28.00
Stuffed Mushroom Caps 🌾 🥕 Topped with blue cheese gratin.	\$28.00
Caprese Skewers 🌾 🥕 Served with bocconcini, cherry tomato, and basil drizzled with a balsamic reduction.	\$30.00
Braised Meatballs 🌾 Served in a house-made honey and garlic glaze.	\$30.00



Smoked Salmon Blinis, Coconut Shrimp, and Bacon Wrapped Scallops

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🥕 Vegan 🌾 Gluten-friendly 🥕 Vegetarian

Canapés

MENU

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Continued...

CANAPÉS

Prices are per dozen. Three dozen minimum order per selection.

Arancini 🥕	Crispy, breaded, and deep-fried risotto balls filled with creamy cheese, served with basil marinara.	\$35.00
Spanakopita 🥕	Filo pastry stuffed with spinach, feta, garlic, and cream cheese.	\$35.00
Crab Rangoons	Crispy wontons filled with crab and cream cheese, served golden with a sweet chili dipping sauce.	\$35.00
Cocktail Shrimp	Served with house-made cocktail sauce.	\$40.00
Savoury Sausage Rolls	Served with garlic mustard.	\$40.00
Chicken Satay Skewers 🌱	Served with a garlic soy sauce.	\$40.00
Coconut Shrimp	Served with lemon aioli.	\$45.00
Smoked Salmon Blinis	Smoked salmon on a mini pancake with caper dill cream cheese.	\$48.00
Bacon Wrapped Scallops 🌱	Tossed in maple syrup.	\$52.00



Tomato Bruschetta Crostini



Bacon Wrapped Scallops

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Platters

MENU

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PLATTERS

Prices are per person.

Scone Platter 🥞	House-made scones, served with whipped cream, Gay Lea butter, and berries.	\$6.50
Vegetable Platter 🥬🥕	A vibrant selection of fresh seasonal vegetables. Served with your choice of ranch or hummus.	\$7.00
Pastry Platter 🥞	Includes cookies, croissants, and muffins. (Gluten-friendly options available.)	\$7.50
Sweets Platter 🍪	Includes assorted cookies, brownies, and squares. (Gluten-friendly options available.)	\$7.50
Fruit Platter 🍌🍇	Seasonal fruits served with your choice of creamy yogurt or chocolate sauce.	\$8.50
Antipasto Platter	Olives, artichoke hearts, fresh figs, assorted pickles, grapes, honey, shaved parmesan, crackers, and crostini. (Can be made gluten-friendly.)	\$14.00
Charcuterie Platter	Includes crostini, crackers, cured meats, artisan cheeses, candied nuts, preserves, and fresh fruit. (Can be made gluten-friendly.)	\$18.00



Pastry Platter

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Add a Station

MENU

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SELF-SERVE STATIONS




Prices are per person.

French Fry Station  	\$6.00
Crispy golden fries served with a variety of dipping sauces and seasonings.	
Poutine Station 	\$10.00
Crispy golden fries served with fresh cheese curds and a rich house-made gravy, accompanied by a variety of toppings.	
Cheeseburger Sliders Station	\$12.00
Mini beef burgers crafted in-house, topped with melted cheese and served on soft buns with a side of fries.	
Taco Station	\$22.00
A selection of soft and crunchy tacos with seasoned beef, chicken, or battered fish, shredded cheeses, roasted vegetables, sour cream, salsa, and hot sauce. (Can be made gluten-friendly and vegetarian.)	

LIVE STATIONS

\$45 additional fee for chef run stations.

Prices are per person.

Pizza Station	\$45.00
Hand-stretched dough baked to perfection in our wood-fire oven. Crafted to order with a selection of gourmet cheeses, seasonal vegetables, artisanal meats, and fresh herbs. (Available April-October only. Can be made vegetarian.)	
Chocolate Fondue Station	\$45.00
A decadent chocolate fondue served warm with a selection of fresh cut fruits, pastries, and other gourmet dippables. (Can be gluten-friendly.)	
Sautéed Shrimp Station 	\$55.00
Fresh shrimp, expertly seared to perfection by our chefs, finished with a fragrant green coconut curry sauce.	
Ice Cream Station 	\$55.00
A selection of handcrafted ice creams and sorbets with an array of cones, gourmet toppings and sauces. (Can be made gluten-friendly.)	
Seared Scallops 	\$60.00
Golden-seared scallops served with a delicate citrus-infused cream sauce, garnished with fresh herbs. Crafted to order by our chefs.	

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(Continued)

LIVE STATIONS

\$45 additional fee for chef run stations.

Prices are per person.

Oyster Station

Fresh chilled oysters served on the half shell, shucked to order by our chefs and accompanied by hot sauce or rockefeller sauce and lemon wedges.

\$65.00

Stir Fry Station

A vibrant selection of fresh, seasonal vegetables and tender proteins, paired with your choice of perfectly cooked jasmine rice or noodles. Finished with a variety of house-made sauces and aromatic spices. (Can be made vegetarian.)

\$65.00

Pasta Station

Choose from freshly prepared pastas served with a selection of house-made sauces, seasonal vegetables, and flavourful proteins. Cooked to order by our chefs. (Can be made gluten-friendly and/or vegetarian.)

\$70.00

Lamb Shoulder Carve

Slow-roasted lamb shoulder, expertly carved by our chefs, finished with tangy pickled onions and vibrant chimichurri sauce on a brioche bun. Served with garlic parmesan fries.

\$72.00

Roast Beef Carve

Herb-crusted beef striploin, expertly carved by our chefs, accompanied by sautéed mushrooms and caramelized onions, creamy horseradish and traditional Yorkshire pudding. Served with truffle parmesan fries and gravy.

\$80.00



Live Pasta Station



Poutine Station

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Your event, your way!



THE GRANDWAY

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