



Welcome to 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
Director of Hospitality, Sales and Marketing



Katie Giddy
Director of Hospitality, Sales
and Marketing



Jenna Knox
Events and Experiences
Manager



Danielle Patton
Events and Experiences
Coordinator



The Grand Experience Package - \$149/person

The following are included in the Grand Experience Package:

- Onsite wedding coordinator to assist with the planning process and orchestrate set-up on wedding day
- Dining tables and chairs with a white linen tablecloth, white linen napkins, 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 AV 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 in-house decor
- Wedding party suites

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%.

Enjoy a full day of food and beverage services provided by our professional catering team.

The Grand Experience Package includes the following:

Cocktail Reception

- Station served hot and cold canapes (*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 2 alternating service*)
- 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

The All Inclusive Grand Experience Package - \$184/person

Upgrade to all inclusive: with a maximum 8 hours of bar service including a standard bar rail, domestic beer, Ontario VQA red & white wine at the table

Please Note:

- Younger guests (14 and under) \$75/person
- 3 and under- complimentary
- Premium bar rail and premium wines are available by request at an additional charge
- Prices subject to change



The Grand Experience Package Menu

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.

Canapes *(Choose 2 from each – 6 pieces per person)*

Seafood

- *Classic Cocktail Jumbo Shrimp* with marie-rose sauce
- *Vodka Smoked Salmon Bagel Crostini* with dill cream cheese
- *One Bite Crab Cake* lightly breaded and served with gherkin mayonnaise
- *Sauteed Chili and Garlic Jumbo Shrimp* with parsley and extra virgin olive oil
- *GrandWay Deviled Eggs* with a creamy centre topped with T&J smoked trout

Meat

- *Crispy Spring Rolls* filled with chicken and cilantro served with red chili sauce
- *Marinated Chicken Satay* with sweet, hot and sour thai dipping sauce
- *Local Salami Cracker* with ricotta and lemon mousse, arugula salad
- *Braised Meatballs* in a local honey and garlic glaze
- *Crispy Local Prosciutto Wrapped Asparagus*
- *Emma's Hand Rolled Sausage Rolls*

Plant Based

- *Tomato and Olive Bruschetta*
- *Pot Sticker Dumplings* with tamari dipping sauce
- *One bite Wild Mushroom Tart* with gruyere cheese
- *Stuffed Mushroom Caps* with local blue cheese gratin
- *Grilled Zucchini Ribbons* with hot peppers and Woolwich chevre
- *Spanakopita*, filo pastry stuffed with spinach, feta, garlic, cream cheese
- *Mini Caprese Salad*, bocconcini, cherry tomato, basil and reduced balsamic
- *Crispy Spring Rolls* filled with bean sprout and green onion served with red chili sauce

Appetizers

- Basket of Elora Bread Company artisan bread and crostini, served with Gay Lea fresh butter

Soup

- *Butternut Squash Soup* with cinnamon coconut cream *(available Spring and Fall)*
- *Cauliflower and Ontario Roasted Garlic Puree* with Thornloe celtic blue crumble
- *Tomato and Red Pepper Bisque* with Mountain Oak gouda gratin

Salads

- *House* locally produced micro-greens, baby lettuces and shoots, candied maple walnuts, craisins, cucumber, cherry tomato, Martin's apple chips, balsamic apple vinaigrette
- *The Baby Grand Caesar* baby romaine, Mountain Oak cheese, light croutons, Stemmler's bacon, served with fresh lemon and creamy garlic dressing
- *River's Edge Feta* baby romaine, micro greens, floralane cherry tomato, cucumber, River's Edge goat cheese feta, kalamata olive, vidalia onions, with fresh citrus vinaigrette

Supplemental Mid Course *(\$12)*

- *Penne with beef ragout* served with romano cheese
- *Smoked Fish* with pesto sauce and grilled baguette
- *Gnocchi Carbonaro* served with grana padano and parmesan cheese



The Grand Experience Package Menu

Entrées

Served with roasted root vegetables, grilled heirloom carrots and steamed french green beans, and your choice of;

- Garlic and rosemary mashed potato
- Dauphinoise creamy scallop potato
- Roasted mini new potatoes, butter and herbs

Options (Choose 2)

- *Tea Cured Marinated Boneless Salmon Steak*
with lemon cream, balsamic local pears
- *Baked Snapper*
with spiced peach chutney and brown butter
- *Braised Boneless Short Rib* with Elora Ale and sage jus
- *Apple Brined Conestoga Rack of Pork*
with dried fruit stuffing with Seagram's whiskey apple reduction
- *Ontario Beef Striploin*
with herbed yorkshire pudding and read Strewn Winery Cabernet Shallot Jus
(Boneless prime ribeye beef supplemental \$5)
- *Stuffed Supreme of Chicken*
with garlic, spinach, cream cheese and parmesan, with a cherry and caramelized orange jus
- *Prosciutto Wrapped Chicken Breast*
stuffed with arugula, figs, artichoke, and Woolwich chevre with marsala white mushroom cream

Plant Based Entrée Options

- *Caramelized Organic Tofu and Lentil Stuffed Pepper*
featuring Lau-tea-da lentils in a red thai and coconut stew, crispy tofu served inside a tender red pepper
- *Eggplant Manicotti*
stuffed with Daya vegan mozzarella and cream cheese, pomodoro sauce, spinach and basil

Dessert (pick 2 alternating service)

- *Individual English Trifle* layers of fruit and sponge, jelly, custard and fresh cream with a splash of sherry
- *Chocolate Mousse Pyramid* with layers of white and dark chocolate, sponge and raspberry coulis
- *Individual Vanilla or Chocolate Cheesecake* served with Rootham's preserved strawberries
- *Frangelico Hazelnut and White Chocolate Cheesecake* with white chocolate ganache
- *Lindt Milk Chocolate and Bailey's Cheesecake* served with dark chocolate ganache
- *Individual Apple Butter Tart* served with Mapleton's organic vanilla ice cream
- *Paddock Pastries Seasonal Pie* served with Mapleton's organic Ice cream
- *White Chocolate Pot au Crème* served with fresh berries
- *Lemon Curd Tart* served with marinated fresh berries



Classic Country Package - \$100/person

The follow are included in the Grand Experience Package:

- Onsite wedding coordinator to assist with the planning process and orchestrate set-up on wedding day
- Dining tables and chairs with a white linen tablecloth, white linen napkins, 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 AV 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 in-house decor
- Wedding party suites

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%.

This package is designed for couples who are looking for a more simple yet elegant offering.

The Classic Country Package includes the following:

Dinner Service

Menu prepared with ingredients inspired by the season.

- Artisan bread basket
- Set appetizer (*choose 1*)
- Choice one entrée
- Set 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

All Inclusive Classic Country Package - \$135/person

Upgrade to all inclusive: with a maximum 8 hours of bar service including a standard bar rail, domestic beer, Ontario VQA house red & white wine at the table

Please Note:

- Younger guests (14 and under) \$50/person
- 3 and under- complimentary
- Premium bar rail and premium wines are available by request at an additional charge
- Prices subject to change



Classic Country Package Menu Options

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.

Appetizers *(choose 1)*

- Basket of Elora Bread Company artisan bread and crostini, served with Gay Lea fresh butter

Soups

- *Butternut Squash Soup* with cinnamon coconut cream *(available Spring and Fall)*
- *Cauliflower and Ontario Roasted Garlic Puree* with Thornloe celtic blue crumble
- *Tomato and Red Pepper Bisque* with Mountain Oak gouda gratin

Salads

- *House* locally produced micro-greens, baby lettuces and shoots, candied maple walnuts, raisins, cucumber, cherry tomato, Martin's apple chips, balsamic apple vinaigrette

Entrées *(Platters served at the table Country Style)*

Served with roasted root vegetables, grilled heirloom carrots and steamed french green beans, and garlic and rosemary mashed potatoes.

- *Marinated and Grilled Chicken Breast* with marsala white mushroom cream
- *BBQ Glazed Pork Ribs or Braised Beef Short Ribs*
- *Penne Rigate* with pomodoro parmesan sauce

Desserts *(Choose One Dessert)*

- *Individual Vanilla or Chocolate Cheesecake* with Rootham's preserved strawberries
- *Paddock Pastries Seasonal Pie* served with Mapleton's organic ice cream; Coconut Cream, I Spy Apple Pie, Strawberry Rhubarb Crumble
- *Lemon Curd Tart* served with marinated fresh berries in sweet pastry
- *White Chocolate Pot au Crème* served with fresh berries



Wedding Ceremony at The GrandWay

Do you want to say “I do” too?

If you are looking for a location to have your full wedding day at, we would love to be the setting for not only your reception, but your ceremony as well.

We have many different locations to choose from, depending on what your vision is. You can choose from one of the following loations:

Outdoor Ceremony - \$500

- **Patio;** adjacent to the GrandWay Hall and GrandWay Lounge, the large patio overlooks the racetrack and grounds. *Standard folding chairs and setup are included.*
- **Infield;** 6 acres of beautiful green space in the middle of the track, full of opportunities for your special day, *Standard folding chairs and setup are included.*

Indoor Ceremony

- **River Room;** *Max 96 - \$500*
 - **The GrandWay Hall;** *Half set up; Max 170 - \$1,000*
**requires minimum 1 hour transition*
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THE GRANDWAY Kitchen

At the GrandWay we have a highly skilled kitchen team operating under an amazing Food and Beverage Supervisor, Emma. With over 30 years of experience as a chef in the hospitality industry, Emma and her team put their heart into everything they prepare for our guests.

At The GrandWay we are committed to providing the highest quality of food, made in-house, using fresh, local produce and flavours of the season.

Featured on our menus you will see fresh and exciting new recipes as well as old favourites, sure to pleasure your guests. Look out for Emma's signature, Paddock Pastries, not only available for plated menus but to take home too!



PADDUCK PASTRIES
At The GrandWay



Our Commitment to Local Food

Owned and operated by the Grand River Agricultural Society, local food and farming is 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, and would like to introduce you to some that you will find included in our menu:

