



## Main Building Catering Package 2017

### Turn your next special occasion into a Grand Occasion at Grand River Raceway

Thank you for your interest in Grand River Raceway's banquet and meeting facilities!

Grand River Raceway offers a unique mix of entertainment and amenities to suit your next group function including breakfasts, working lunches, cocktail receptions and dinners.

Our fabulous on-site catering supports all four rental spaces. We also feature seasonal live harness racing, year-round simulcast racing from all across North America and 240 slot machines in our Slots Parlour.

It's easy to plan an event! Please call or email for current room availability.

Please send the appropriate completed sections of this package at least 3 weeks in advance of your event. For your convenience, you may either:

1) Email: [bookings@grandriverraceway.com](mailto:bookings@grandriverraceway.com)

2) Fax: (519) 846-0206

3) Mail: Grand River Raceway c/o Bookings Dept. 7445 Wellington County Rd. 21, R.R. #2, Elora, ON N0B 1S0

If you have any questions, or would like to arrange a tour of our facilities, please contact us at (519) 846-5455 ext. 288.

We look forward to hosting your next business or social outing at Grand River Raceway.

Best regards,

*Jenna Knox & Carolyn Marsh*

**Bookings Coordinators**

**Meetings & Events**

**Tel: (519) 846-5455 ext. 288**

**Fax: (519) 846-0206 [www.GrandRiverRaceway.com](http://www.GrandRiverRaceway.com)**

*Expect an Experience!*

**2017 Main Building Catering Package**  
**Client Information**

NAME OF EVENT: \_\_\_\_\_

CLIENT NAME (or organization): \_\_\_\_\_

ADDRESS: \_\_\_\_\_

CITY: \_\_\_\_\_ POSTAL CODE: \_\_\_\_\_

CONTACT PERSON (group organizer/leader): \_\_\_\_\_

TELEPHONE (work): \_\_\_\_\_ EXT: \_\_\_\_\_ FAX: \_\_\_\_\_

TELEPHONE (cell): \_\_\_\_\_ EMAIL: \_\_\_\_\_

EVENT TYPE (i.e.: workshop, birthday party, meeting): \_\_\_\_\_

DATE (potential date(s) for booking): \_\_\_\_\_

ROOM(S) RENTED: \_\_\_\_\_

SET-UP TIME: \_\_\_\_\_ EVENT START TIME: \_\_\_\_\_ END TIME: \_\_\_\_\_

BREAKFAST TIME: \_\_\_\_\_ LUNCH TIME: \_\_\_\_\_ DINNER TIME: \_\_\_\_\_ SNACK TIME(S): \_\_\_\_\_

(please fill out menu selections in package and send to bookings at least 3 weeks in advance of event)

BAR REQUIRED: \_\_\_\_\_ TYPE (cash, tickets): \_\_\_\_\_ START & CLOSE TIMES: \_\_\_\_\_

ESTIMATED # OF PEOPLE IN GROUP: \_\_\_\_\_

(Final number to be confirmed 7 days in advance of event)

If you would like to receive a free Group Slot Package, please indicate: Yes \_\_\_\_\_ No \_\_\_\_\_

I have read this application and acknowledge and warrant that I, the applicant, have the authority to sign for and bind the group or organization named in this agreement. Also, I hereby covenant and agree to all of the terms and conditions set out and in particular, hereby covenant and agree that I am personally responsible and obligated to pay all charges due to Grand River Raceway (GRR) in accordance with the conditions. I further acknowledge that my right to use the Premises is at the discretion of the GRR. I will obtain a Certificate of Insurance, naming Grand River Agricultural Society, operating as Grand River Raceway as an additional insured from my insurance agent, to be submitted along with this application. I further acknowledge that I have read and will communicate the alcohol policy to all attendees in my group.

Applicant \_\_\_\_\_ Date \_\_\_\_\_



# Main Building Catering Package

## Facility Rentals

Please select the appropriate room by placing a ✓ in the corresponding box to the right

<b>WEEKDAY Rental Rates</b> (Monday – 5 pm Friday)	<b>Price Per Use</b>	✓
<b>The Board Room</b> 18' x 34' (seats 24)	\$70	
<b>The Wellington Room</b> 30' x 30' (seats 60)	\$125	
<b>Board/ Wellington Room combo</b> 48' x 30' (seats 80- divider removed for access to both rooms)	\$170	
<b>Captains Quarters – Tiered Dining Room</b> 4 levels 50'x110' (seats 210)	\$350	

<b>WEEKEND Rental Rates</b> (5 pm Friday – Sunday & Holidays)	<b>Price Per Use</b>	✓
<b>The Board Room</b> 18' x 34' (seats 24)	\$110	
<b>The Wellington Room</b> 30' x 30' (seats 60)	\$210	
<b>Board/ Wellington Room combo</b> 48' x 30' (seats 80- divider removed for access to both rooms)	\$280	
<b>Captains Quarters – Tiered Dining Room</b> 4 levels 50'x110' (seats 210)	\$400	

*~ Multi-use rates available –  
please enquire.*

**Policies**

1. Estimated attendance and final meal selections must be submitted **2 weeks** prior to the event via submission of this rental application.
2. Final attendance and food quantity must be confirmed **7 days** prior to the event.
3. A minimum of 5 days notice of food and room cancellations is required, or all charges will be billable.
4. Invoicing will be based on confirmed numbers, as above. GRR cannot guarantee seating or meals for additional attendees above the confirmed number, nor can GRR provide a reduction to your bill for fewer attendees.
5. A Certificate of Insurance **issued to and naming Grand River Agricultural Society operating as Grand River Raceway as an additional insured, showing \$2,000,000 in minimum general liability with cross coverage** is to be submitted with this rental application.
6. **Full payment for the function is required by 10:00 pm that same day** and may be paid at the Gift Shop.
7. Absolutely no outside food, drink or alcohol is permitted in the Wellington Room, Board Room, or Captain's Quarters, as stated in the food policy. Please read the Alcohol Policy included in this document and notify your attendees in advance of it.
8. Taping, Tacking, or stapling to walls is not permitted. Not confetti or candles please.

## **Additional Options**

### **Audio & Visual Equipment Rentals**

Equipment is available to enhance your event. Please check the items required, and submit on or before your event confirmation date. Below is a list of equipment and corresponding charges (HST not Included), available on a first come first – serve basis.

<b>Equipment Available</b>	<b>Price</b>	<b>✓</b>
Podium	\$15.00	
8' Screen	\$17.00	
LCD Data Projector	\$40.00	
Hi Speed Internet Access	\$20.00	
Wireless Internet	FREE	
Microphone system and stand	\$30.00	
Microphone system and stand, hand-held cordless	\$40.00	
52" TV & HDMI cable (Lighthouse Only)	\$40.00	
DVD/VCR player and TV	\$40.00	
CD/Tape Player	\$10.00	
Flip Chart, Paper and Markers	\$12.00	
Dry Erase Board and markers	\$12.00	
Easels	\$7.00	
Extension Cord	\$5.00	
Power Bar	\$5.00	

### **Linens**

Please indicate if you would like linens and we will order in accordance to your party number and table types.

Table Cloths: Yes \_\_\_\_\_ No \_\_\_\_\_

Cloth Napkins: Yes \_\_\_\_\_ No \_\_\_\_\_

Preferred Colours

\_\_\_\_\_



# Main Building Catering Package

## Breakfast

Please indicate the time that you would like breakfast served on the Client Information Sheet on page 2.

Please indicate your choice with the quantity in the column to the right		
<b><i>Continental Breakfast</i></b> <span style="float: right;"><b><i>\$9.95 per person</i></b></span> Freshly Baked Muffins, Croissants & Danish's, Seasonal Fruit Assortment, Assorted Jams, Jellies and Butter, Coffee/Tea, Water & Fruit Juices		
<b><i>The Grand Slam</i></b> <span style="float: right;"><b><i>\$10.95 per person</i></b></span> Scrambled Eggs, Bacon, Sausage, Warm Croissants, Home Fries, Toast, Jams & Jellies, Coffee/Tea, Water & Fruit Juices		
<b><i>Bagel Breakfast</i></b> <span style="float: right;"><b><i>\$9.05 per person</i></b></span> Assorted bagels, Herb and Garlic & Plain Cream Cheese, Assorted Jams & Jellies, Seasonal Fruit Assortment, Coffee/Tea, Water & Fruit Juices		
<b><i>Fresh Carved Fruit Platter</i></b> <span style="float: right;"><b><i>\$30.35 per platter</i></b></span> A variety of seasonal fresh fruit. Serves 8-10 people.		
<b><i>Coffee, Tea, and Bottled Water</i></b> <span style="float: right;"><b><i>\$2.75 per person</i></b></span> Unlimited refills		
<b><i>Bottled Fruit Juices</i></b> <span style="float: right;"><b><i>\$2.95 per person</i></b></span> A selection of assorted 341 ml bottled juices.		
<b><i>Add Biscuits and Sausage</i></b> <span style="float: right;"><b><i>\$2.05 per person</i></b></span>		
<b><i>Add French Toast Sticks with Syrup</i></b> <span style="float: right;"><b><i>\$2.05 per serving</i></b></span>		

Prices are per person or platter, plus HST and 15% gratuity



# Main Building Catering Package

## Prix Fixe Menu

~ All lunches include refillable coffee, tea, soft drinks and water. Please indicate the time that you would like your meal served on the Client Information Sheet on page 2.

Please indicate your choice with the quantity in the column to the right	
<p><b><i>Fajita Feast</i></b> <span style="float: right;"><b><i>\$21.00 per person</i></b></span>            Choice of Seasoned Beef____ or Chicken____, Includes Peppers &amp; Onions, Fresh Assortment of Toppings, Mexican Rice, Beans &amp; Sauces, Warm Tortillas and Tortilla Chips. Served with Margarita Salad with Ranch &amp; Balsamic Dressing</p>	
<p><b><i>Deli Meat &amp; Cheese Spread</i></b> <span style="float: right;"><b><i>\$16.50 per person</i></b></span>            Sliced Delicatessen Meats, Cheddar &amp; Swiss Cheeses, Fresh Buns &amp; Rolls, Garden Fresh Toppings &amp; Garden Salad with Assorted Dressings. Choice of Pasta Salad _____, Potato Salad____ or Fruit Salad_____.</p>	
<p><b><i>BBQ Blowout</i></b> <span style="float: right;"><b><i>\$21.00 per person</i></b></span>            Pulled Pork and Grilled Burgers (Substitute BBQ Rotisserie chicken for \$1.75/person), Fresh Buns, Garden Fresh Toppings, Caesar Salad, Coleslaw &amp; Potato Salad</p>	
<p><b><i>Add a rack of BBQ Ribs (cut into 11-12 individual bones)</i></b> <span style="float: right;"><b><i>\$23.50 per person</i></b></span></p>	
<p><b><i>Add Cheese and Bacon</i></b> <span style="float: right;"><b><i>\$2.35 per person</i></b></span></p>	
<p><b><i>Italian Pasta Feast</i></b> <span style="float: right;"><b><i>\$16.50 per person</i></b></span>            Choice of 2 of the following: Meat Lasagna____, Vegetable Lasagna____, Tetrizzini Chicken Alfredo____, Spaghetti Bolognese____, Penne Bake with Blush Sauce____.            Caesar &amp; Garden Fresh House Salad, Toasted Garlic Bread</p>	
<p><b><i>Add Chicken Parmesan</i></b> <span style="float: right;"><b><i>\$5.95 per person</i></b></span></p>	

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## Main Building Catering Package

### Build your own LUNCH BUFFET

**\$18.50 per person** (+ HST and 15% gratuity)

~ All lunches include a main lunch option, a salad option and refillable coffee, tea, soft drinks and water. Please indicate the time that lunch is to be served on page 2.

**Please indicate your choice in the column to the right with the quantity you require**

#### Choose one Main Lunch Option

Assorted Wraps and Sandwiches	
Meat ___ or Vegetable ___ Lasagna with Garlic Cheese Bread Sticks	
Vegetable Stir Fry w/ chicken ___ or beef ___ or shrimp ___ on noodles ___ or rice ___	
Tetrazzini Chicken Alfredo with Fresh Parmesan & Garlic Bread	
Hot Sandwich: BBQ Chicken ___ or Hot Beef ___	
Pizza Selection- Assortment of Cheese, Pepperoni & Vegetable	

#### Choose one Salad or Soup Option

Garden Salad with Assorted Dressings	
Creamy Caesar Salad	
Margarita Salad- With Lime, Cheddar, Onion, Cilantro and Ranch & Balsamic Dressing	
Coleslaw	
Bean Salad	
Pasta Salad	
Potato Salad	
Fruit Salad	
Homemade Soup of the Day: Cream ___ or Broth ___ Based	

<b>Add Additional Main Lunch option from above</b>	<b>\$8.25 per serving</b>	
<b>Add Additional Salad or Soup option from above</b>	<b>\$2.95 per serving</b>	

#### Dessert

Assorted Squares & Cookies

**Prices are per person or platter, plus HST and 15% gratuity**

## Build your own DINNER BUFFET

**\$31.50 per person** (+ HST and 15% gratuity)

~Includes assorted dinner rolls, garden salad with a selection of dressings, refillable soft drinks, tea, coffee and water.

<b>Please indicate your choice with a ✓ in the column to the right</b>	
<b><i>Choose one Salad/Soup Option</i></b>	
Pasta Salad ___ Creamy Caesar Salad ___ Margarita Salad ___ Bean Salad ___ Potato ___ Coleslaw ___ OR Homemade soup: Cream Based ___ or Broth Based ___	
<b><i>Choose one Meat Option</i></b>	
Slow Roasted Rotisserie Chicken	
Chicken Parmesan	
Slow Roasted Pork Loin	
Roast Beef w/ Au Jus	
Maple Glazed Salmon	
Grilled Chicken Breasts in a Mushroom Cream Sauce	
Coconut Crusted Tilapia	
Turkey & Stuffing w/ Gravy *available Christmas, Easter & Thanksgiving only	
<b><i>Choose one Vegetable Option</i></b>	
Broccoli and Cauliflower w/ Hollandaise Sauce	
Roasted Brown Sugar & Thyme Carrots	
Roasted Asparagus in Parmesan Butter (seasonal item)	
Roasted Green & Yellow Zucchini	
Green Beans in Dill Butter	
<b><i>Choose one Pasta Option</i></b>	
Meat ___ or Vegetable ___ Lasagna	
Fettuccini Tetrazzini	
Baked 3 Cheese Penne	
Rotini Carbonara	
<b><i>Choose one Potato Option</i></b>	
Mashed Potatoes	
Roasted Mini Potatoes	
Scalloped Potatoes	
Rice Pilaf	
<b><i>Add Additional Soup or Salad option from above</i></b>	<b><i>\$3.25 per serving</i></b>
<b><i>Add Additional Meat option from above</i></b>	<b><i>\$7.30 per serving</i></b>
<b><i>Add Additional Vegetable option from above</i></b>	<b><i>\$2.05 per serving</i></b>
<b><i>Add Additional Pasta option from above</i></b>	<b><i>\$5.00 per serving</i></b>
<b><i>Add Additional Potato option from above</i></b>	<b><i>\$1.50 per serving</i></b>





## Main Building Catering Package

Cocktail Appetizers, Platters & Dessert Options		
<b>Please write the # of platters</b>		
<b>Coconut Shrimp</b> (16 pcs) with Sweet & Spicy Thai Sauce	\$28.00 per platter	
<b>Garlic Bread</b> and Cheese (16 pcs)	\$20.50 per platter	
<b>Crispy Thai Chicken Bites</b>	\$35.00 per platter	
<b>Crab and Lobster Dip</b> with warm Pita Points (36 pita points.)	\$30.95 per platter	
<b>Crab and Lobster Tarts</b> (15 pieces)	\$27.50 per platter	
<b>Vegetables and Dip Platter</b> (serves 8-10 ppl)	\$24.50 per platter	
<b>Freshly Carved Fruit Platter</b> (serves 8-10 ppl)	\$30.35 per platter	
<b>Bruschetta Platter</b> (36 pieces)	\$29.75 per platter	
<b>Cheese, Crackers &amp; Grapes</b> (assortment of 6 fine cheeses)	\$87.50 per platter	
<b>Muffin Platter</b> (with butter, 12 per platter)	\$23.35 per platter	
<b>Assorted Sandwiches &amp; Wraps</b> (Ham & Cheese, Roast Beef, Egg Salad, Thai chicken on various breads & tortilla wraps with lettuce, tomato & appropriate condiments. 1.5 pcs)	\$7.35 per serving	
<b>Desserts: Please indicate the # of people in the right column</b>		
<b>Hot Apple Blossom</b> with Caramel sauce	\$5.85 per serving	
<b>New York Cheesecake</b> with Strawberry Topping	\$5.85 per serving	
<b>Mousse Selection</b> – dark chocolate, strawberry and white chocolate, chocolate orange, double velvet, chocolate raspberry, chocolate peanut butter, chocolate hazelnut, white chocolate triple berry – please indicate selection to the right	\$5.85 per serving	
<b>Cookies</b> (20 per platter)	\$18.50 per platter	
<b>All Occasion Cake</b> (please ask for pricing)		
<b>Assorted Dessert Platter</b> (39 pieces)	\$30.05 per tray	

**Prices are per person or platter, plus HST and 15% gratuity**



# Main Building Catering Package

## Cocktail Parties & Events

Please indicate your choice with the quantity in the column to the right

<p><b>Basic Mashed Potato Bar</b> <span style="float: right;"><b>\$10.50 per person</b></span></p> <ul style="list-style-type: none"> <li>• Fresh Mashed Potatoes</li> <li>• A Broad Selection of Toppings:             <ul style="list-style-type: none"> <li>○ Bacon</li> <li>○ Cheddar Cheese</li> <li>○ Peppers</li> <li>○ Chicken &amp; Beef Gravy</li> <li>○ Fried Tortillas</li> <li>○ Crispy Onions</li> <li>○ Green Onions</li> </ul> </li> </ul>	
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<p><b>Ultimate Mashed Potato Bar</b> <span style="float: right;"><b>\$12.95 per person</b></span></p> <ul style="list-style-type: none"> <li>• Mashed Potatoes and/or sweet potato mashed and/or Garlic-Basil Smashed Potato</li> <li>• A Broad Selection of Toppings:             <ul style="list-style-type: none"> <li>○ Bacon</li> <li>○ Cheddar &amp; Feta Cheese</li> <li>○ Peppers</li> <li>○ Chicken &amp; Mushroom Gravy</li> <li>○ Lobster Bisque &amp; Beef Demi-Glaze</li> <li>○ Fried Tortillas</li> <li>○ Crispy Onions</li> <li>○ Green Onions</li> <li>○ Fried Mushrooms</li> <li>○ Sautéed onions</li> </ul> </li> </ul>	
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Prices are per person or platter, plus HST and 15% gratuity

# *Beverage Prices & Policies*

## Grand River Raceway Bar Prices

Wine (glass)	\$6.00 - \$7.00
Beer (Domestic)	\$5.75
Beer (Premium)	\$6.50
House Liquor	\$5.50
Premium Shots	\$6.00
Cocktails & Coolers	\$6.50 - \$7.75

## Bottled Wine

White Wines	\$28.00 - \$33.00
Red Wines	\$28.00 - \$41.00

\*Please ask for available selection

## Non-Alcoholic Beverage Prices

Soft Drinks	\$2.75	# of Servings _____
Coffee & Tea	\$2.75	# of Servings _____
Juice	\$2.95	# of Servings _____
Milk	\$2.65	# of Servings _____

\*Please note: Coffee, Tea, Water and Soft Drinks are included in all lunch and dinner buffet packages at no additional charge. The above prices **do not include HST or Gratuity**

## *Food Policy*

It is Grand River Raceway & Slots house policy to be the sole provider of all food and beverages in the main building, to be consumed on the premises only. As outlined in the Ontario Health and Safety Act, no food or beverages may be brought onto or removed from the premises.

## *Grand River Raceway & Slots Alcohol Policies*

Ontario Liquor Law prohibits anyone from showing signs of intoxication while in a gaming facility

- All Employees are Smart Serve Trained.
- Patrons may only consume 1 alcoholic beverage at a time and will be served only 1 drink per hour
- At the first signs of intoxication, a Food and Beverage or Security Supervisor will approach the patron and ask him/her to leave the premises for a 24 hr period.
- Any questions regarding these policies may be directed to the Food & Beverage staff. Your patronage is appreciated, and we strive to ensure that you have a good and safe time with us.

**If at any point a patron shows signs of intoxication, he/she will be asked to leave the property for a 24 hour period**