

Enjoy a VIP experience right next to the track!

Patio Party groups get an intimate standardbred horse racing experience in a reserved dining area on The GrandWay Patio right next to Grand River Raceway's track. Grab 12 or more of your friends, family, and/or colleagues and expect an experience!



WHAT'S INCLUDED?

- Choose your menu from the options on the next page.
- Access to a reserved area of the patio.
- Access to a bar.
- 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 two weeks in advance. *(No charge but subject to availability, no guarantee on timing, etc).*
- **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 three 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 original booking 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. Arrive around 6:00 pm to settle into your VIP section.

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

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

Menu

PATIO PARTY

CHOOSE YOUR BUFFET OPTION

Choose 1

BUFFET OPTIONS

*Gluten-friendly cookies are available at extra cost.
Alcoholic drinks are not included.*

\$40 per person

Starting Gate

Flame-grilled beef burgers and house-marinated chicken, with a variety of toppings and sauces.

Includes your choice of two sides, assorted drinks (water, soda, tea, and coffee), and an assorted cookie platter.

Dinner service at 6:15 pm.

\$45 per person

Home Stretch

Flame-grilled beef burgers and italian sausages, served with a variety of toppings and sauces.

Includes with your choice of two sides, assorted drinks (including water, soda, tea, and coffee), and an assorted cookie platter.

Dinner service at 6:45 pm.

\$48 per person

Winner's Circle

Marinated steak and quarter chickens, served with a variety of toppings and sauces.

Includes your choice of two sides, assorted drinks (water, soda, tea, and coffee), and an assorted cookie platter.

Dinner service at 7:15 pm.

Upgrades

Upgrade your dessert or add an extra side for:

(Prices are per person)

\$9 for 1 extra | \$16 for 2 extra | \$22 for 3 extra

PREMIUM DESSERTS

Peach Cobbler

Tender Canadian peaches in a lightly spiced syrup, finished with a buttery crumble top. Served with vanilla ice cream.

New York Cheesecake

Vanilla cheesecake topped with caramel syrup.

Chocolate Mousse

Light and airy chocolate mousse made with rich cocoa and folded cream. Topped with fresh berries.

Seasonal Personal-Sized Pies

Individually baked pies filled with a seasonal blend of fruits and berries.

Ice Cream Bar

Assorted ice cream with a variety of sauces and toppings

Want to upgrade your side or dessert?
Connect with your Event Coordinator!

Menu

PATIO PARTY

Each buffet option includes your choice of two sides, assorted drinks (water, soda, tea and coffee), and an assorted cookie platter.

Choose 2 sides

SIDES

House Salad

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

Caesar Salad

Romaine lettuce, parmesan shavings, double-smoked bacon, and herbed croutons with a Caesar dressing. (Gluten-friendly options available.)

Potato Salad

Creamy potatoes mixed with dijon mustard, confit garlic, double-smoked bacon, and fresh herbs. (Can be made vegetarian.)

Orange Fennel Salad

Baby spring mix, frissé, shaved fennel, red pepper, shallot, and sliced apple, with a blood orange vinaigrette.

Harvest Crunch Salad

Arugula, feta, pomegranate, diced apple, pumpkin seeds, and avocado with an apple cider vinaigrette. (Can be made vegan.)

Greek Orzo Salad

Orzo, cherry tomatoes, bell peppers, Kalamata olives, red onion, and feta, with a Greek dressing. (Can be made vegan.)

Seasonal Berry Salad

Baby spring mix, spinach, strawberries, blueberries, green grapes, and goat cheese with a honey lemon dressing. (Can be made vegan.)

Smoked Macaroni and Cheese

Creamy, slow-smoked macaroni and cheese crafted with a cheese blend. Baked until perfectly bubbly with a light, crisp topping. (Can be made gluten-friendly.)

Buttered Corn on the Cob

Farm fresh corn on the cob, buttered and lightly seasoned. (Can be made vegan.)

Fire Roasted Vegetables

A vibrant medley of flame-roasted vegetables, tender, and perfectly seasoned.

Roasted Potatoes

Herb-roasted potatoes with a golden finish and a warm, savory flavor.

Kettle Chips

Crisp, golden kettle chips lightly seasoned and served with black garlic aioli.

Tater Tots

Classic tater tots, fried to a golden crunch. Accompanied by chipotle crema.

Baked Potato

Classic baked potato with a light, fluffy center, finished with a chive sour cream.

12 yrs and under 

JUNIOR DRIVERS

Choose one meal per Junior Driver. Comes with an ice cream cup for dessert.

\$12.50

per meal,
per person

Three-Piece Chicken Fingers and Fries

Personal-Sized Pizza and Caesar Salad
Cheese or pepperoni.

Corn Dogs and Tater Tots
(2 pieces)

Kids Pasta and Garlic Knots 
In a red sauce.

PITCHER-PERFECT ADD ONS

Take your Patio Party to the next level with our refreshing, shareable pitchers!

Approximately 6-8 servings per pitcher.

Pre-order required. Contact your Event Coordinator to add pitchers to your Patio Party!

Sangria

\$50 per pitcher

Your choice of Red or White

A vibrant fruit-forward blend of wine, citrus, and seasonal fruit, lightly sweetened and perfectly refreshing.

Mojitos

\$40 per pitcher

The Classic

A timeless, refreshing blend of fresh mint, lime, and soda.

\$44 per pitcher

Summer Splash

Fresh fruit muddled with mint, lime and soda for a delicious sip.

Your choice of Strawberry, Blueberry, or Peach

