

GRAND VALLEY GOLF

SOCIALS & EVENTS



2025







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GRAND VALLEY SOCIAL EVENTS



Located in Cambridge, Ontario, The Valley is your destination for unforgettable events. Alongside our cozy family restaurant, we offer spacious banquet facilities that can accommodate up to 180 guests. From family gatherings to golf tournaments and festive Christmas parties, we specialize in hosting a wide range of celebrations.

FROM START TO FINISH, WE'VE GOT YOU COVERED

-  White linens and napkins
-  Chairs, round tables, 6 harvest tables
-  Dinnerware and glassware
-  On-site event concierge
-  On-site event manager
-  Service staff and bartenders

All pricing provided is per person and does not include HST or 15% gratuity.

GV does not allow outside food or beverage!



BREAKFAST MENU



BREAKFAST - CONTINENTAL



*Granola & Yoghurt parfait station
Assorted cut fruit and berries
muffins, fresh pastries
Breads, butters and jams
Tea and coffee station*

\$15/pp

BREAKFAST - BUFFET



*Smoked bacon, breakfast sausage or
peameal bacon
Fresh scrambled eggs
Homefries
Fresh sliced fruit*

\$19/pp

*Add on pancake and waffle station
– whipcream, maple syrup. Berries
and fruit compote \$10*



LUNCH MENU

LUNCH - RECEPTION

**Chefs' choice Assorted Sandwiches
(minimum 4 types)**

*Ham, cheese and pickle
Chicken salad sandwich
Egg salad sandwich
Roast beef with horseradish
Turkey and brie
Grilled vegetable with hummus*

Assorted Crudités Platter

Assorted Dessert Table

Fruit punch/coffee/tea

Add fresh sliced fruit - \$5/pp

\$22/pp

LUNCH - BUFFET

Choice of 2 protein, choice of 2 salad, choice of starch, assorted dessert table, coffee/tea

PROTEINS

Roasted chicken breast – leek and mushroom ragu

Seared salmon – olive oil, capers, tomatoes, herbs

Whole Roasted pork loin – onions, peppers, oregano

Thai coconut curry – peppers, eggplant, onion, herbs

Red wine beef stew – root vegetables, peas, tomato

STARCH

Whipped Yukon potato

Herb roasted potato

Basmati rice pilaf

SALAD

Mediterranean pasta salad

Southwest potato salad – ancho chili dressing, fresh herbs and vegetables

Caesar – parmesan croutons, anchovy dressing

Garden salad – cucumbers, cherry tomato, pickled red onion, sunflower seeds

Add fresh sliced fruit - \$5/pp

\$32/pp



DINNER MENU

BUFFET

2 proteins, 2 salads, 1 veg option, 1 starch,
assorted dessert table, tea and coffee

ADD: hd's choose 4 \$10pp

PROTEINS

Pork schnitzel – cabbage, onion, mustard

Rolled ribs – sage and onion stuffing

Roasted chicken breast – hunters sauce

Salmon – fennel and leek cream sauce

NY strip – marinated, thyme gravy

Thai coconut curry – served with basmati rice

VEGETABLES

Garlic green beans

Roasted carrot and squash

Ratatouille – olive oil, eggplant, tomato, thyme

STARCH

Whipped Yukon potato

Herb roasted potato

Basmati rice pilaf

SALAD

Mediterranean pasta salad

Southwest potato salad – ancho chili
dressing, fresh herbs and vegetables

Caesar – parmesan croutons, anchovy
dressing

Garden salad – cucumbers, cherry tomato,
pickled red onion, sunflower seeds

\$43/pp

PLATED

3 Courses – Choice of Soup or Salad

Choice of 1 main (vegetarian option included)

Choice of dessert (sorbet for dietary)

ADD: hd's choose 4 \$10pp

SALAD

Caesar – anchovy dressing, sourdough
crouton, bacon, parmesan

House – cherry tomato, cucumber, pickled red
onion, sunflower seeds

SOUP

Roasted red pepper and tomato – parm
croutons

Mushroom soup – roasted mushrooms and
truffle oil

MAINS

All mains served with whipped garlic potato
and seasonal vegetables

NY strip – red wine thyme gravy (upcharge)

Stuffed chicken supreme – goats cheese,
oregano and roasted tomato – Dijon cream
sauce

Duo – Roasted chicken breast and seared
Canadian beef

Seared Atlantic salmon – dill cream sauce

Thai curry – served with basmati

DESSERT

Mousse

Cheesecake

\$49/pp



COCKTAIL PARTY

CHOICE OF 6 HORS D'OEUVRES FROM LIST

Grilled cheese – sourdough, roasted red peppers soup dip
Shrimp cocktail – horseradish cocktail sauce
Tomato bruschetta – crostini, parmesan cheese
Vegetable spring roll – chili plum
Coconut shrimp – sweet Thai
Charcuterie skewer – cherry tomato, bocconcini, cacciatore, balsamic reduction
Caprese skewer – pesto bocconcini, cherry tomato, balsamic reduction
Watermelon and feta – mint and balsamic
Mini vegetable samosas – sweet Thai
Antojitos – chipotle aioli
Buffalo cauliflower
Fried chicken – dill ranch, pickle
Fried fish taco – flour tortilla, coleslaw
Beef satay – ginger ponzu marinade
Loaded potato skin – sour cream, bacon, green onion
Deep fried pickles

\$19/pp

ADD STATIONS

Poutine w/ assorted toppings
Vegetable crudite station
Fresh cut fruit
Nachos bar - build your own

\$8/pp



ROOM FEES & CAPACITIES



VALLEY ROOM



CAPACITY - 50

RENTAL FEE - \$550

GRAND ROOM



CAPACITY - 180

RENTAL FEE - \$1200

All prices subject to minimum fees and guest counts. Subject to changes based on market conditions, and excludes HST.

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