

2026



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Grand Valley Socials & Events

Located in Cambridge, Ontario, The Valley is a trusted destination for thoughtfully planned and well-executed events. With years of experience hosting everything from intimate celebrations to large-scale gatherings, our team specializes in bringing events to life with ease and attention to detail. Our banquet facilities accommodate up to 180 guests and are supported by our welcoming, family-style restaurant and dedicated on-site staff.



Celebrations of Life



Stag & Doe's



Birthday Parties



Baby Showers



Corporate Parties & Events



Christmas Parties



Holiday Parties

Breakfast

CONTINENTAL

- Granola & Yoghurt parfait station
- Assorted cut fruit and berries
- muffins, fresh pastries
- Breads, butters and jams
- Coffee & tea station

\$15/pp

BUFFET

- Smoked bacon, breakfast sausage or peameal bacon
- Fresh scrambled eggs
- Home fries
- Fresh sliced fruit
- Coffee & tea Station

\$24/pp



Minimum guest count of 30 people. Pricing is plus applicable taxes and 15% gratuity.

Products and pricing subject to change.



Lunch

RECEPTION

Chefs' choice Assorted Sandwiches

(minimum four types)

- Ham, cheese and pickle
- Chicken salad sandwich
- Egg salad sandwich
- Roast beef with horseradish
- Turkey and brie
- Grilled vegetable with hummus
- *Gluten free available upon request

Assorted Crudités Platter

Assorted Dessert Table

Fruit punch/coffee/tea

Add fresh sliced fruit **+\$5/pp**

\$22/pp

BUFFET

Proteins - Select Two

- Roasted chicken breast – leek and mushroom ragu
- Seared salmon – olive oil, capers, tomato's, herbs
- Whole Roasted pork loin – onions, peppers, oregano
- Thai coconut curry – peppers, eggplant, onion, herbs
- Red wine beef stew – root vegetables, peas, tomato

Starch - Select One

- Whipped Yukon potato
- Herb roasted potato
- Basmati rice pilaf

Salad - Select Two

- 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



Minimum guest count of 30 people. Pricing is plus applicable taxes and 15% gratuity.

Products and pricing subject to change.

Dinner

BUFFET

Includes coffee & tea station.

Proteins - Select Two

- Pork schnitzel – cabbage, onion, mustard
- Rolled ribs – sage and onion stuffing
- Roasted chicken breast – hunters sauce
- Salmon – fennel and leek cream sauce
- Sirloin – marinated, thyme gravy
- Thai coconut curry - served with basmati rice

Vegetables - Select One

- Garlic green beans
- Roasted carrot and squash
- Ratatouille – olive oil, eggplant, tomato, thyme

Starch - Select One

- Whipped Yukon potato
- Herb roasted potato
- Basmati rice pilaf

Salad - Select Two

- 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

\$46/pp



PLATED

Plated three course meal service.

Served with baked breads.

Includes coffee & tea station.

***Selection of Soup OR Salad**

Salad - Select One*

- Caesar - anchovy dressing, sourdough crouton, bacon, parmesan
- House – cherry tomato, cucumber, pickled red onion, sunflower seeds

Soup - Select One*

- Roasted red pepper and tomato
- Mushroom soup – roasted mushrooms and truffle oil

Mains - Select One + Vegetarian Option

All mains served with whipped garlic potato and seasonal vegetables

- Stuffed chicken supreme – goat 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
- Stuffed Poblano Peppers

DESSERT - Select One

- Mousse
- Cheesecake
- Sorbet for dietary restrictions

\$49/pp

Minimum guest count of 30 people. Pricing is plus applicable taxes and 15% gratuity.

Products and pricing subject to change.

Cocktail Party

Choose a total of six Hors D'Oeuvres from the lists below.

\$22/pp

PASSED

- Grilled Cheese
- Tomato Bruschetta
- Watermelon & Feta
- Antojitos
- Buffalo Cauliflower
- Fried Chicken
- Beef Satay
- Loaded Potato Skin

STATIONS

- Shrimp Cocktail
- Vegetable Spring Rolls
- Coconut Shrimp
- Charcuterie Skewers
- Caprese Skewers
- Mini Vegetable Samosas
- Deep Fried Pickles

PREMIUM STATIONS

- Poutine w/ assorted toppings
- Vegetable crudite station
- Fresh cut fruit
- Nacho bar - build you own
- Assorted flatbread station

+\$8/pp

Minimum guest count of 30 people. Pricing is plus applicable taxes and 15% gratuity.

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Room Fees & Capacities

VALLEY ROOM RESTAURANT

Capacity- 50
Rental Fee - \$550

GRAND ROOM BANQUET HALL

Capacity - 180
Rental Fee - \$1200

From start to finish, we've got
you covered.



White linens and napkins



Chairs, round tables, 6 harvest tables



Flatware & Stemware



On-site event manager



Service staff and bartenders

Rooms can be rented out for a duration of 4-5 hours.
Access to the room can be granted a couple hours before
event start for decorating - depending on availability.

