



## Grand River Center

### Grand River Center to Bring More Homegrown Ingredients to Event Menus with New On-Site Garden

***City of Dubuque Sustainability Grant supports venue commitments to sustainability and community partnership***

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**(DUBUQUE, IA – July 1, 2025)** The Grand River Center today announced the creation of a new on-site produce garden to bring fresh, homegrown ingredients to its event menus. The venue, operated by Oak View Group, will now grow a variety of seasonal vegetables and herbs on its grounds, providing fresh produce for select event dishes and enhancing eco-conscious event planning.

This farm-to-table initiative is supported by the City of Dubuque Sustainability Grant, awarded to the venue for the second consecutive year, and further strengthens the Grand River Center's commitment to sustainability and environmental stewardship.

"We are beyond excited to continue our partnership with ReEvolution Farms and Wahlert High School as we embark on another meaningful project. Receiving the sustainability grant from the City of Dubuque is an honor, and we can't wait to see the positive impact this initiative will have. This is just the beginning, and we're looking forward to many more collaborative efforts that support both our community and the environment." – Ryan Bonifas, General Manager, Grand River Convention Center

As part of this year's grant initiative, the Grand River Center will collaborate with Wahlert Catholic High School students and ReEvolution Farms to design, plant, and maintain the on-site edible garden. ReEvolution Farms is a local educational urban farm committed to reconnecting people with their food through hands-on learning and sustainable practices.

"I am excited to see more companies consider sustainable initiatives as part of their everyday practices," said Korrin Schriver, ReEvolution Farms. "The Grand River Center has made this a priority and I hope that their efforts inspire others. I know the students were very excited to participate in the process and see their ideas come together in the real world."

The garden will showcase a selection of fresh vegetables and herbs, including tomatoes, peppers, basil, rosemary, and more. These homegrown ingredients will be harvested and used for event meals, offering guests a true farm-to-table experience that highlights our commitment

to creativity, sustainability and culinary excellence. This initiative also demonstrates a strong investment in community partnerships, youth engagement, and eco-friendly event solutions.

In addition to the edible garden project, the Grand River Center is proud to expand its sustainability efforts through a new partnership with the City of Dubuque to manage composting locally. For over a year, the Center has prioritized composting as a core part of its environmental practices. This collaboration will allow us to divert food waste more efficiently, producing less waste, and further contribute to a greener, more sustainable Dubuque.

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OVG is the global leader in live experience venue development, management, premium hospitality services, and 360-degree solutions for a collection of world-class owned venues and a client roster of arenas, stadiums, convention centers, music festivals, performing arts centers, and cultural institutions. Founded by Tim Leiweke and Irving Azoff in 2015, OVG is the leading developer of major new venues either open or under development across four continents. Visit <a href="http://OakViewGroup.com">OakViewGroup.com</a> , and follow OVG on Facebook, Instagram, LinkedIn, and X.			

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