



GRAYDON HALL MANOR



WELCOME TO GRAYDON HALL MANOR

Thank you for considering **Graydon Hall Manor** as the location for your up-coming wedding reception. We hope to make the planning of your wedding a memorable and exciting experience, and promise to be of help in any way we can.

Elegantly designed rooms, plush furnishings, sunny bay windows, charming fireplaces, 160 foot stone terrace and picturesque formal gardens with cascading fountains makes this turn of the century mansion both luxurious and romantic.

However grand or intimate the occasion, our team is happy to custom design your reception as little or as much as you would like us to. Be it a sunrise ceremony with a champagne brunch to follow, a cocktails-and-dance celebration, or a formal multi-course dinner, our staff bring a level of passion and commitment to excellence that is second to none. We will transform your wedding-day dreams into reality by attending to every detail to furnish you with memories that will last a lifetime.



THE ORIGINS

Graydon Hall Manor is said to have received its regal name either from its gray and pink fieldstone façade, set in a commanding position on the high lands of the Don River Valley, or its name was inspired by the first local mills built by James Gray, on the Don River. What ever its namesake, Graydon Hall Manor is a stunning example of the refined elegance of the Georgian period, far from its native English countryside.

Graydon Hall Manor was the dream home financier Rupert Bain built for his wife and family in 1936. Architecturally designed by George & Moorhouse and further enhanced by formal gardens conceived by Dunnington Grubb and Stensson, the fieldstone mansion has dignified the region for nearly 90 years. In the true spirit of an English country mansion, Graydon Hall Manor once encompassed over one hundred and fifty acres of flowing fountains, canals, a series of cascading pools, a nine-hole golf course, stables, park and farmland.

Upon entering the walled court yard the true size and scope of the manor inspires, while the porte-cochere welcomes guests and leads them into the mansion. The elegantly appointed Great Hall offers discriminating diners plush furnishings, ornate moldings, sunny bay windows, and charming wood-burning fireplaces. A 160 foot-long balustrade stone terrace wraps the length and the west side of the mansion, overlooking the fountains and the formal gardens in the backdrop.



MANOR RENTAL

MAY TO OCTOBER

Day of Week	Afternoon 10:00 AM – 3:00 PM			Evening 5:00 PM – 2:00 AM			Full Day 10:00 AM – 2:00 AM		
	Manor Rental	Min. Spend	Min. Guest	Manor Rental	Min. Spend	Min. Guest	Manor Rental	Min. Spend	Min. Guest
Mon-Thurs	\$2,000	\$8,000	30	\$3,000	\$15,000	50	\$6,000	\$20,000	100
Fri & Sun	\$2,000	\$10,000	50	\$6,000	\$40,000	100	\$12,000	\$40,000	100
Sat & LW Sun	\$2,000	\$10,000	50	\$12,000	\$50,000	100	\$18,000	\$50,000	100

NOVEMBER TO APRIL

Day of Week	Afternoon 10:00 AM – 3:00 PM			Evening 5:00 PM – 2:00 AM			Full Day 10:00 AM – 2:00 AM		
	Manor Rental	Min. Spend	Min. Guest	Manor Rental	Min. Spend	Min. Guest	Manor Rental	Min. Spend	Min. Guest
Mon-Thurs	\$2,000	\$8,000	30	\$3,000	\$10,000	30	\$6,000	\$15,000	30
Fri & Sun	\$2,000	\$8,000	30	\$3,000	\$10,000	30	\$6,000	\$15,000	30
Sat & LW Sun	\$2,000	\$10,000	50	\$3,000	\$15,000	50	\$6,000	\$15,000	50

Ceremony

- \$1,000 for Coach House, Garden, Terrace or Great Hall

Terrace Canopy

- \$16,400 rental
- GHM reserves the right to erect the canopy at anytime without notice
- Pricing is subject to change, based on supplier fees
- Tent rental does not go towards minimum spending requirements

Minimum Spending Requirements

- All charges apply towards the minimum spend requirement (manor rental, ceremony, bar & food, etc.) before service charges and HST

Service Charges

- A 20% service charge will be added to your invoice to cover event staff and labour costs and is subject to HST

All prices listed by Graydon Hall Manor are subject to applicable taxes. A damage deposit may be requested, which will be returned in full if there has been no excessive or negligent use of the manor. Statutory holidays priced upon request. Graydon Hall Manor requires 100% of total estimated charges paid not less than 14 days prior to your event.

LUXURY LINENS & TABLE SETTINGS

Includes the use of GHM's inventory of tables, chairs, crystal stemware, silverware, china, white cotton napkins and a selection of luxury linens:

- \$20pp for a cocktail style reception without food station
- \$25pp for a reception with food stations or a seated reception

Additional serving pieces, cutlery, charger plates, custom napkins, alternative chair styles & lounge furniture are not included and may be arranged by GHM through one of our exclusive suppliers.

Any rentals above and beyond GHM's in-house luxury linens and table settings will incur rental costs and delivery charges.

We are happy to bring in samples to view prior to your event date; delivery charges will be incurred.



BAR PRICING

GHM is a licensed venue and provides all alcoholic and non-alcoholic beverages.

Soft Bar Only Packages

- \$18 pp for standard juices, pop, mocktails, tea & coffee
- \$20 pp for the above; plus speciality juices

Consumption Bar

- \$15 pp for standard soft bar
- \$7.95 each for domestic beers
- \$8.95 each for imported beers
- \$8.95 per oz for standard spirits
- \$9.95+ per oz for deluxe spirits & liqueurs

Bar Packages

minimum 4 hours for all bar packages

wine charged on consumption, price pending selection

Standard Bar

- \$8 per person per hour
- includes full selection of our soft bar

Spirits

- Absolute Vodka
- Bacardi Superior Rum
- Johnnie Walker Scotch Red Label
- Canadian Club 100% Rye
- Tanqueray Dry Gin

Beer

- Creemore Lager
- Mill Street Organic
- Sleeman Cream Ale

Deluxe Bar

- \$10 per person per hour
- includes full selection of our soft bar
- includes bottled still and sparkling water

Spirits

- Grey Goose Vodka
- Havana Club 7yr old Rum
- Dillion's Dry Gin
- Crown Royal Whisky
- Meaghers Triple Sec
- Campari Apertivo
- Aperol
- Vermouth

Beer

- Creemore Lager
- Mill Street Organic
- Sleeman Cream Ale
- Stella Artois

Premium Bar

- \$12 per person per hour
- includes full selection of our soft bar
- includes bottled still and sparkling water

Spirits

- Belvedere Pure Vodka
- El Dorado 12yr Old Rum
- Hendricks Gin
- Johnnie Walker Scotch Black Label
- Bulleit Bourbon Frontier Whiskey
- El Jimador Tequila Reposado
- Disaroono Originale Ameretto
- Kahula Coffee Flavoured Liqueur
- Contreau
- Campari Apertivo

Beer

- Peroni Nastro Azzurro
- Ace Hill Pilsner
- Kroenbourg 1664 Blanc
- Stella Artois

SAMPLE MENU

Canapes & Hors D'oeuvres

- beef short rib croquette, black pepper, horseradish aioli
- chicken satay, lemongrass marinade, peanut sauce
- foie gras parfait, amarena cherry, maldon salt, brioche
- lamb kofta kebab, pickled turnip, sumac aiol
- duck confit taco, mango and jicama slaw, ginger-chili cre
- prime rib slider, secret sauce, cheddar, brioche bun
- beef barbacoa taco, guacamole, onion, cilantro
- crispy fried calamari, sriracha aioli
- crab cakes, chives, spicy citrus aioli
- soy braised pork belly bao, ginger-scallion, hoisin, peanut
- seared bluefin tuna, puffed rice, sesame-ginger dressing
- lobster and mango roll, rice paper, thai basil
- tempura prawns, black sesame, scallion, yuzu-wasabi aioli
- saffron and mozzarella arancini, marinara, parmigiano
- pea and potato samosa, mango sauce
- steamed bok choy dumpling, black vinegar, soy sauce
- caramelized onion tart, gorgonzola, rosemary
- warm brie tart, phyllo, figs, almonds, rosemary
- rainbow salad roll, sweet chili sauce



SAMPLE MENU

Soups

- spiced butternut squash, savory granola, ginger foam
- french onion, blackbird sourdough, gruyère
- tortellini in broodo
- lobster bisque, orzo, brandy, fines herbes
- cream of cauliflower, black truffle, sourdough crouton

Salads

- waldorf: apple, candied walnuts, apple chips, truffle champagne vinaigrette, truffle grissini
- stone fruit and burrata, pickled shallot, mint, olive oil
- roasted carrot, marcona almond, wheat berries, medjool dates, carrot vinaigrette
- baby arugula, strawberry, blackberry, chèvre, pistachio, honey mustard dressing
- curly kale, brussels sprouts, carrots, apples, acorn squash, pecans, goat cheese, red wine vinaigrette

Starters

- bluefin tuna tataki, apricot miso, puffed rice, scallion, ponzu
- forest mushroom tartine, house made ricotta, black truffle, frisée, chervil
- grilled octopus, purple potato, chorizo, preserved lemon chimichurri, romesco
- seared foie gras, apple and quince purée, citrus-brown butter, brioche



SAMPLE MENU

Pasta

- gnocchi parisienne, pesto, arugula, mushroom, pecorino
- bucatini, 6-hour ragu bolognese, parmigiano-reggiano vecchio
- yukon gold potato agnolotti, chestnut, black truffle, egg yolk
- orechiette, roasted mushrooms, baby kale, morel cream sauce, pine nuts

Mains

- braised beef short rib, sweet potato gratin, broccolini, cipolini onion, red wine jus
- herb roasted rack of lamb, braised shoulder tortellini, seasonal morels, maitake, baby gem, mustard jus
- cornish hen, brioche and truffle stuffed, button mushroom purée, farro, corn, chanterelles
- chicken duo: roasted supreme, confit leg & piquillo pepper fricassee, polenta, romaine, lemon-caper jus
- beef duo: tenderloin & cheek, pommes puree, chanterelles, swiss chard, bone marrow, bordelaise jus
- berkshire pork duo: chop and belly, cabbage, choucroute onions, king oyster mushroom, sage jus
- roasted halibut, pommes purée, grapes, artichoke, onion, verjus vinaigrette
- miso glazed black cod, bok choy, shitake, purple rice, heirloom carrot, nori butter
- branzino, manilla clams, cannellini bean purée, chorizo, bouillabaisse
- tomato and ricotta tart, puff pastry, basil, mint, aged balsamic



SAMPLE MENU

Single Desserts

- classic lemon meringue tart, lemon curd, sweet tart shell, soft meringue, lemon zest
- warm double chocolate brownie, bourbon caramel, hot fudge, vanilla ice cream
- madagascar vanilla crème brûlée, shortbread cookie
- raspberry and rose tart, rose cream, raspberry coulis, pistachio crème anglaise, lychee
- poached pear, caramelized phyllo, crème anglaise, champagne sorbet

Trio Desserts

- chocolate mousse, candied orange segments, fennel pollen
- mini molten lava cake, chocolate ganache
- blood orange sorbet, shortbread crumble
- ~
- s'mores chocolate and salted caramel pots
- raspberry, orange and pomegranate parfait
- ice cream sandwich
- ~
- pavlova, aquafaba meringue, seasonal fruit, coconut Chantilly
- lemon and pistachio tart, dragonfruit
- green apple sorbet, cocoa nibs
- ~
- tres leches cake, toasted coconut, lime
- meyer lemon parfait, lady finger, crisp meringue
- pineapple sorbet, honeycomb



SAMPLE MENU

Late Night Sweets

- cheesecake mousse bar, raspberry swirl
- mini cupcakes: vanilla, red velvet, double chocolate
- mirror glazed chocolate brownie
- mini chocolate tarts, salted caramel
- mini lemon meringue tarts
- vanilla crème brûlée
- cake pops: chocolate, vanilla, strawberry or lemon
- coconut tapioca, pineapple gelee
- olive oil cake, pistachio, saffron, rose

Late Night Snacks

- prime rib slider, bacon jam, gruyère, brioche bun
- fried eggplant slider, spicy marinara, pesto, mozzarella, brioche bun
- crispy chicken slider, iceberg lettuce, kewpie, brioche bun
- vegetarian spring roll, house plum sauc
- frites, chimichurri aioli
- truffle frites, parmigiano, truffle aioli
- poutine, cheese curds, gravy
- mini corn dogs, hot mustard
- tater tots, curry ketchup



POLICIES

Office Hours

9am - 5pm Monday through Friday

Alcohol Service

9am - 2am Monday through Sunday

Reservations

The room rental fee is required to reserve GHM. In the event of cancellation, the total deposit to date shall be forfeited. GHM has minimum spending requirements throughout the year. Should these minimums not be met, the difference will be charged as a surcharge.

Billing

Four to six months prior to the event 50% of the total estimated billing will be due and payable based on an estimated guest count. 14 days prior to the event, the final estimate is due and payable. 7 days prior to your event, final confirmation of the guest count is required. Every effort will be made to accommodate additional guests. A final invoice will be issued after your event to reflect additional service requests and discrepancies in beverage consumption. In the event of cancellation, all monies received shall be forfeited.

Important

Nothing may be taped, tacked or nailed to the walls.

A \$500 cleaning charge will apply if confetti or flower petals are used.

No amplification (i.e. music and microphone use) outdoors.

All acoustic musical entertainment must be brought inside the manor by 10pm.

Exclusive DJs

Michael Coombs michaelcoombs.ca 416-676-7992

Flohback Productions flohback.com 647-998-3564

Impact DJs impactentertainment.ca 416-623-5842

