



Graydon Hall Manor

CONFERENCE & RECEPTION FACILITY



Congratulations on your engagement! 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.

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.

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.

Please find following a brief description of Graydon Hall Manor, our price structure, décor options and some sample menus. If you should have any further questions, please feel free to contact us at 416.449.5432 extension 0 or emailing info@graydonhall.com.

Yours very truly,

Graydon Hall Manor
Event Design Team



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 over 75 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 and a series of cascading pools, a nine-hole golf course, stables, park and farmland. Graydon Hall Manor truly is an oasis in the heart of the city as enough remains in the immediate area of the manor that the character of the estate is not lost. The private enclosed nature of the design still retains a quiet air of dignity.

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, charming wood-burning fireplaces and hints of the garden inviting guests to experience the allure of the formal gardens. 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. After mingling, dining, and entertaining, one can retreat to the warmth and intimacy of the library with a late night aperitif. From the library, a set of French doors opens to a lively conservatory with Travertine marble tiles and arched windows that once capture the panorama of over one hundred and fifty acres of meadows, woods and farmland.

PRICE STRUCTURE

manor rental	<p>Includes use of the Dining Room, Library, Conservatory, Bridal Suite, Groom's Room, gardens & courtyard.</p> <p>Early afternoon (10am-3pm) ● \$1,000 any day, all year</p> <p>Evenings (5pm-2am) ● \$1,500 Monday-Sunday; November to April ● \$2,100 Monday-Thursday; May to October ● \$3,000 Friday's & Sunday's; May to October ● \$6,000 Saturday's, May to October, plus long weekend Sunday's</p> <p>All day (10am-2am) ● \$6,000 November to April, \$10,000 – May to October</p> <p>Terrace canopy ● \$12,500 GHM reserves the right to erect the canopy at any time without notice (<i>rental charge only applies to those clients who have specifically requested the canopy</i>)</p> <p>Chapel ceremony ● \$600</p> <p>Garden ceremony ● \$5.50 for each chair</p> <p>Minimum spend ● \$20,000 Friday's & Sunday's; May to October ● \$25,000 Saturday's May to October, plus long weekend Sunday's</p>
luxury linens & table settings	<p>Tables, chairs, crystal stemware, silverware, china and luxury linen. (<i>Additional serving pieces, accent pieces, and display tables, alternative chair styles & lounge furniture are not included and may be arranged by GHM.</i>) Any rentals above and beyond GHM 'luxury linens and table settings' will incur the cost of delivery on the date of the wedding. We are happy to bring in samples to view prior to the date; however, more than one request for sample viewing will incur delivery charges.</p> <ul style="list-style-type: none">● \$20pp for a cocktail reception without food stations● \$25pp for a cocktail reception with food stations or a seated reception
bar services	<p>GHM provides all alcoholic and non-alcoholic beverages. Standard and deluxe packages include a soft bar for the duration of the event.</p> <p>Soft bar ● \$10pp for juice, pop, <i>mocktails</i>, Tazo™ tea, and Dark City™ coffee</p> <p>Consumption bar ● soft bar + \$3.95 for domestic beer, \$5.95 for standard spirits, \$6.95 for liqueurs</p> <p>Standard bar ● \$24pp for 4 hrs, \$28pp for 5 hrs, \$32pp for 6 hrs, \$36pp for 7 hrs, \$40pp for 8 hrs</p> <p>Deluxe bar ● add \$10pp for a choice of 5 liqueurs, sparkling and flat mineral water</p> <p>Wine ● choose from our wine list or ask us to bring in a special selection from the LCBO</p>
food services	<p>GHM provides all food services ranging in style from breakfast, lunches, brunches, cocktail parties, BBQs, food pavilions, and formal multi-course dining. For menu options and corresponding prices please speak with your event designer.</p> <ul style="list-style-type: none">● \$30pp and up for cocktail receptions● \$40pp and up for lunch and brunch receptions● \$60pp and up for dinner receptions
service charge	<p>A 20% service charge will be added to your invoice to cover event staff and labour costs.</p>
rehearsal	<p>No room rental charge - subject to availability not confirmed more than 2 weeks in advance.</p>
SOCAN fee	<p>Should music be provided during your event, you will be responsible for paying the applicable SOCAN (Society of Composers, Authors and Music Publishers of Canada) fee to GHM. Tariff No. 8 Licence fee states that all functions are subject to the SOCAN fee when live and/or taped music is provided. This fee is based on room capacity:</p> <ul style="list-style-type: none">● \$59.17 with dancing and \$29.56 without dancing

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.

POLICIES

- office hours** 9am - 5pm Monday through Friday
- alcohol service** 11am - 2am Monday through Saturday and 12noon - 2am on Sundays
- reservations** The room rental fee is required to reserve GHM. In the event of cancellation, the total deposit to date shall be forfeited. Require a minimum of 100 guests to reserve the principal rooms of the manor. Should these numbers not be met, GHM reserves the right to apply a surcharge of \$25pp for the difference.
- 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 discrepancies in service hours and 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 \$200- cleaning charge will apply if confetti is used.
No amplification (ie. music and microphone use) outdoors.
All musical entertainment must be brought inside the manor by 10pm.

EXCLUSIVE DJ LIST

Ken Peat - Kenneth Robert Entertainment	www.kennethrobert.com	416.617.2417
Michael Coombs - Prodigy Entertainment	www.prodigyentertainment.ca	416.676.7992
Piers Baker - Third from the Sun	www.tfts.ca	416.964.0469
Rod McMahon - Maximum Music	www.maximumdj.com	416.255.2910

DÉCOR & ADDITIONAL RENTALS

- linens** GHM offers linens in a variety of colours, patterns and styles including damask, lace, organza, chiffon, silk, velvet and suede. Some linen choices may result in additional billing. Any damage to linens (*tears and burns*) may result in replacement charges.
- candle light** The elegance of the manor begs the soft romantic glimmer of candle light... from floating candles, votives and chunky pillars to classic silver candelabras and lanterns... the options are endless.
- lounge furniture** Stunning indoor or outdoor lounge furniture can add a luxurious and modern feel to any event.



WELCOME COCKTAIL

vanilla sky

vanilla vodka, amaretto, cranberry juice
served in a martini glass, garnished with frozen floating cranberries

raspberry sunset

champagne, fresh puree of raspberries, freshly squeezed lemon juice
served in a champagne flute, topped with fresh raspberries

peach nectar

vodka topped with peach juice and a splash of cointreau
shaken, and served in a cosmopolitan glass, garnished with slice of peach



CANAPES & HORS D'OEUVRES

- mini lobster bisque, topped with an herbed crème fraîche
- peking duck spring rolls with chinese cabbage and scallion stuffing
- frites wrapped in wax paper, served in silver cups with a side of mayo
- panco crusted baby eggplant with roasted cherry tomatoes and basil
- warm sushi grade tuna and cucumber rolled seaweed, served with a wasabi mayonnaise dipping sauce
- chilled cucumber soup shooters with crème fraîche and tomato vodka sorbet
- lobster tasting spoons with grapefruit sections, citrus dressing and mint leaves
- warm crab cake topped with chili corn salsa and coriander sprouts
- seared beef carpaccio on endive, with enoki mushroom, drizzled with truffle oil
- goat cheese baked in crisp pastry with cracked pepper and pistachios
- cedar plank smoked salmon dice with saffron aioli and caper berries
- charred rare big eye tuna seaweed served with vermicelli
- buffalo mozzarella and heirloom tomatoes topped with basil, chervil and olive oil
- steak tartar on silver tasting spoons with capers, sweet onions and quail eggs
- jerk spiced grilled tiger shrimp with ripe niagara peaches
- roasted lamb chops with rosemary, cumin and date glaze
- torched tuna sashimi with jalapeno pepper, sesame oil and mizuna salad
- scallops sevice with marinated red onion and cubed avocado
- blackened beef carpaccio with chilled foie gras and aged rum jelly
- balsamic duck and fig slices on a chinese pancake
- baby-burgers topped with aged cheddar, arugula, and garlic aioli
- thai rice paper rolls with a red plum dipping sauce



SEASONAL DINNER MENUS

spring dinner menu

lobster and citrus salad with chervil in avocado with sicilian orange and sweet onion salad, drizzled with grape seed oil dressing

pencil asparagus and goat cheese with green tarragon leaves, baked in crispy pastry with lemon crème fraîche

roasted rack of lamb, seasoned with mediterranean herbs and spices, grilled eggplant, tabbouleh and cucumber raita in a honey mustard glaze

warm ontario strawberries with 15 year old balsamic vinegar and cracked black pepper

summer dinner menu

chilled cucumber soup with a vodka tomato sorbet

butternut squash agnolotti topped with roasted oranges and sage tempura

grilled medallion of veal with chanterelle mushrooms, garlic mash potatoes, arugula salad and red pepper rouille

warm black mission fig and raspberry crostata

autumn dinner menu

puree of celeriac soup with Cajun scallops and red pepper foam

grilled quail seasoned with fennel seed, accompanied with asiago risotto cake with porcini sauce

salmon seared in its own juices with sweet soya, thai rice timbale, cucumber noodles with toasted sesame seeds and chrysanthemum salad

apple crostata seasoned with caramel ice cream

winter dinner menu

warm panco crusted goat cheese and cabbage salad with caraway seed crispy pancetta vinaigrette

duo of smoked salmon tartare and salmon carpaccio, accompanied with vegetable confetti in a mustard dressing

grilled dry aged black angus tenderloin with a cabernet jus, served with yukon gold mash potatoes, creamy sautéed spinach

trio of crème brûlée: early grey, tahitian vanilla, amaretto



LATE NIGHT DELIGHTS

- mini mousse cakes • a combination of sponge cake and whipped mousse
- mini fruit tarts • shortbread crust with crème tutti, topped with fresh fruit
- macarons • a classic french delicacy – raspberry, lime, mocha
- mini lemon tarts • shortbread crust with tangy lemon curd
- mini éclairs • cream puff filled with vanilla or chocolate pastry cream
- mini chocolate-raspberry tarts • shortbread crust with raspberry chocolate ganache
- crème brûlée in espresso cups • cinnamon espresso or grand marnier with orange zest
- truffles and biscotti • a classic accompaniment for coffee
- ice-cream “sammies” • chocolate, vanilla, or marshmallow
- organic maple sugar “lollipops” • melt in your mouth
- toasted marshmallow “lollipops” • dipped in chocolate and covered in a toasted meringue
- double fudge brownie “lollipops” • coated in a crusty double chocolate shell (white, then dark)
- mini tiramisu • lady fingers soaked in espresso and rum, layered with mascarpone
- dipped strawberries • in dark swiss chocolate



LATE NIGHT SAVOURY SNACKS

- spicy sweet potato fries
- mini grilled cheese triangles with cave aged cheddar and ketchup
- baby burgers with aged cheddar, arugula, and garlic aioli
- gourmet mac ‘n cheese
- mini corn dogs with mustard dipping sauce
- mini sammies (smoked meat, breaded chicken, shaved beef tenderloin)
- mini fish and chips served in a newspaper cone



*Graydon Hall Manor's chef Arpi Magyar offers an eclectic array of international flavours from classic to contemporary, formal or informal and always customized for you and your guests.
For additional menu options, please contact your event designer.*