



Graydon Hall Manor
EST. 1936



Thank you for considering Graydon Hall Manor as the location for your upcoming event.

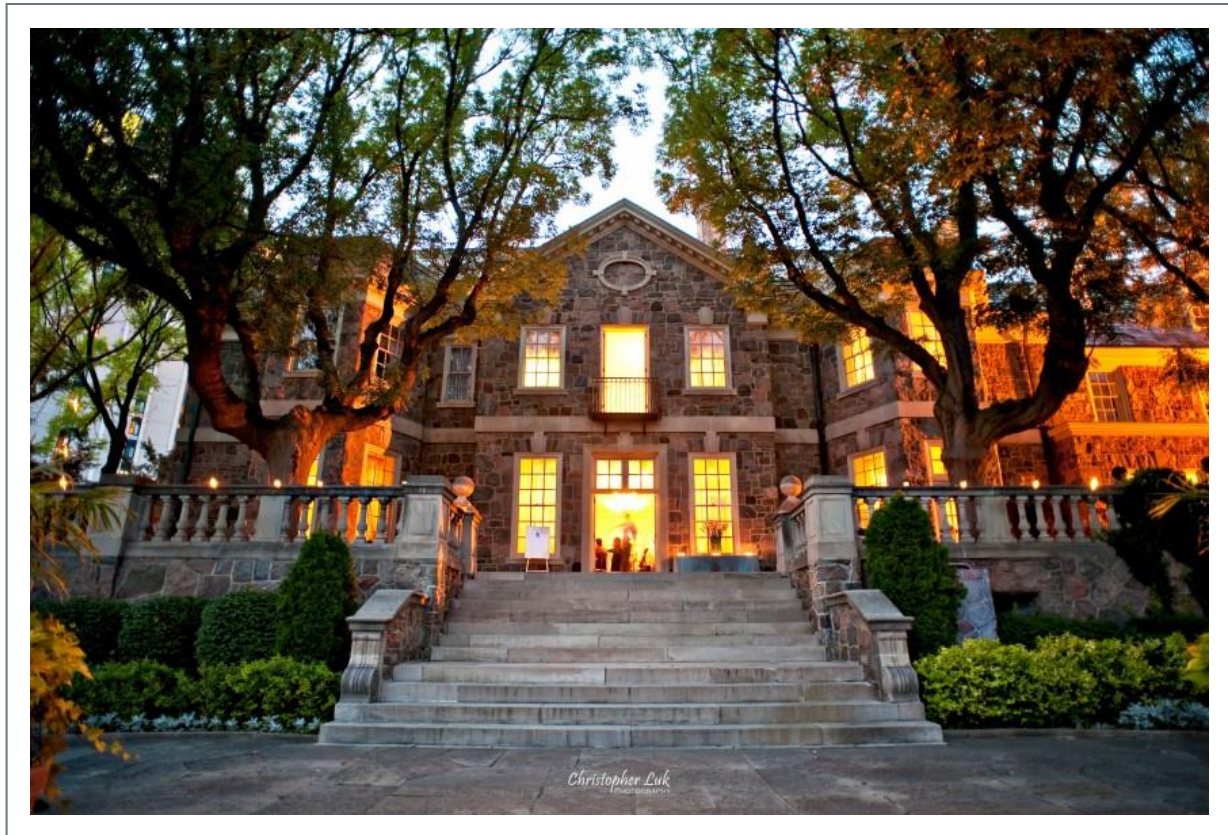
Graced with charm and elegance, minutes from the downtown core, Graydon Hall Manor is an ideal backdrop to host an array of corporate social and business meetings. Through its private and enclosed setting, the manor possesses a quiet air of dignity creating a charming yet professional setting for conventions or conferences, private board meetings, or a corporate gala for 250. To offer a few suggestions Graydon Hall Manor is ideally suited for:

- Breakfast meetings
- Private board meetings
- Team building retreats
- Annual company bbq's
- Christmas parties
- Wine & cheese parties
- Private luncheons
- Formal dining
- Product launches

At Graydon Hall, it is our mission to attend to every detail of your event to ensure every comfort and convenience. We will ensure your function room is set up as requested, refreshment breaks customized to suit your needs, and supplies in your meeting room as required.

Please find following a brief description of Graydon Hall Manor, our price structure and policies.

Yours very truly,
Graydon Hall Manor



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

room rental

- Principal Rooms (Dining Room, Library & Conservatory - accommodating from 20 to 240 people)
 - 7am-5pm \$1,000
 - 5pm-2am (November to April) \$1,500
 - 5pm-2am (May to October) \$3,000
 - Saturday evenings plus long weekend Sundays (May to October) \$10,000
- Whole House (includes Principal Rooms, 2nd Level and Coach House)
 - Evening (5pm-2am)..... \$3,000
 - Evening, Saturday (5pm-2am) \$10,000
 - All day (8am-2am)..... \$10,000
 - All day, Saturday (8am-2am)..... \$15,000
- Chinoiserie Boardroom (20 hollow square, 16 horseshoe, 12 boardroom) \$ 400
- Garden View Boardroom (12 boardroom) \$400
- Coach House (90 theatre-style, 40 hollow square, 30 horseshoe, 30 classroom) \$ 600
- Lower Lounge \$1,000

terrace canopy

- \$15,000 GHM reserves the right to erect the canopy at any time without notice (*rental charge only applies to those clients who have specifically requested the canopy*)

minimum spend

- Saturdays (May to October; 5pm- 2am) \$35,000
- (whole house, evenings) ● Fridays & Sundays (May to October; 5pm- 2am) \$25,000

luxury linens & table settings

- Tables, chairs, glassware, silverware and china are included with your rental. Linens are brought in depending on the needs of your reception.
(Additional serving pieces, accent pieces, display tables, alternative chair styles & lounge furniture are not included and may be arranged by GHM.)
- \$25/per linen required

bar services

- GHM provides all alcoholic and non-alcoholic beverages. Standard and deluxe packages include a soft bar for the duration of the event.
- Soft bar** ● juice, pop, *mocktails*, Tazo™ tea, and Dark City™ coffee
 - Consumption bar** ● all items billed individually on consumption
 - Standard bar** ● vodka, gin, rum, rye, scotch, 3 domestic beers
 - Deluxe bar** ● standard bar plus a choice of 5 liqueurs, sparkling and flat mineral water
 - Wine** ● choose from our wine list or ask us to bring in a special selection from the LCBO

food services

- 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.
- \$25pp and up for breakfast
 - \$30pp and up for cocktail receptions
 - \$45pp and up for lunch
 - \$65pp and up for dinner

service charge

A 20% service charge will be added to your total invoice to cover event staff and labour costs

**Sound fees
SOCAN/Re:Sound**

- 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) and Re:Sound license fees to GHM. The fees refer to Tariff No. 8 and No. 5.B., respectively, and state that all functions are subject to the SOCAN – Re:Sound fee when live and/or taped music is provided.
 These fees are based on room capacity:
- \$90.12 with dancing and \$45.02 without dancing

POLICIES

office hours 9am - 5pm

alcohol service 9am - 2am Monday through Sunday

reservations The room rental fee is required to reserve GHM for your special event. In the event of cancellation, the total deposit to date shall be forfeited.

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.
No amplification (ie. music and microphone use) outdoors.
All non-amplified musical entertainment must be brought inside the manor by 10pm.



Garden View Room



Chinoiserie



Coach House



Dining Room

SUGGESTED CANAPES & HORS D'OEUVRES

- mini lobster bisque, topped with an herbed crème fraîche
- mash potato martini with salmon caviar and quail egg
- peking duck spring rolls with chinese cabbage and scallion stuffing
- frites wrapped in wax paper, served in silver cups with a side of mayo
- thai rice paper rolls with a red plum dipping sauce
- warm crab cake topped with chili corn salsa and coriander sprouts
- curry grilled scallops with avocado and oven dried tomatoes
- seared beef carpaccio on endive, with enoki mushroom, drizzled with truffle oil
- goat cheese baked in crisp pastry with cracked pepper and pistachios
- buffalo mozzarella and heirloom tomatoes topped with basil, chervil and olive oil

SUGGESTED SEASONAL DINNER MENU

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