



GRAYDON HALL MANOR



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 events. Through its private and enclosed setting, the manor possess a quiet air of dignity creating a charming yet professional setting for conferences. To offer a few suggestions Graydon Hall Manor is ideally suited for:

- Breakfast meetings
- 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 our price structure and policies.

PRICE STRUCTURE

Early afternoon (10am-3pm)	<ul style="list-style-type: none">● \$2,000 any day, all year
Minimum spend	<ul style="list-style-type: none">● \$8,000 Monday-Thursday, all year and Fridays & Sundays November to April● \$10,000 Saturdays, all year and Fridays & Sundays May to October
Evenings (5pm-2am)	<ul style="list-style-type: none">● \$3,000 Monday-Thursday, May-October, and any day November to April● \$6,000 Friday & Sunday, May-October● \$12,000 Saturday and long weekend Sunday, May-October
All day (10am-2am)	<ul style="list-style-type: none">● \$6,000 Monday-Thursday, May-October, and any day November to April● \$12,000 Friday & Sunday, May-October● \$18,000 Saturday and long weekend Sunday, May-October
Minimum spend	<ul style="list-style-type: none">● \$40,000 Friday & Sunday, May-October, evening or all day● \$50,000 Saturday and long weekend Sunday, May-October, evening or all day● All charges apply towards the minimum spend requirement (manor rental, ceremony, bar & food, etc.), except for the rental of the custom terrace canopy● Taxes and service charges are extra
Terrace Canopy	<ul style="list-style-type: none">● \$16,400 GHM reserves the right to erect the canopy at any time without notice. Pricing subject to change, based on supplier fees
Luxury Linens & Table Settings	<p>Tables, chairs, glassware, silverware and china are included with your rental. Linens are rented depending on the needs of your reception. <i>(Additional serving pieces, accent pieces, display tables, alternative chair styles & lounge furniture are not included and may be arranged by GHM.)</i></p> <ul style="list-style-type: none">● \$25/per linen required
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 ● juice, pop, <i>mocktails</i>, Tazo™ tea, and Dark City™ coffee</p> <p>Consumption bar ● all items billed individually on consumption</p> <p>Standard bar ● vodka, gin, rum, rye, scotch, 3 domestic beers</p> <p>Wine ● choose from our wine list</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 breakfast● \$40pp and up for cocktail receptions● \$60pp and up for lunch● \$75pp and up for dinner
Service Charge	<p>A 20% service charge will be added to your total invoice to cover event staff and labour costs</p>
Sound fees SOCAN/Re:Sound	<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) 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:</p> <ul style="list-style-type: none">● \$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