



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									
	Afternoon 10:00 AM – 3:00 PM			Evening 5:00 PM – 2:00 AM			Full Day 10:00 AM – 2:00 AM		
Day of Week	Manor Rental	Min. Spend	Min. Guest	Manor Rental	Min. Spend	Min. Guest	Manor Rental	Min. Spend	Min. Guest
Mon-Thurs	\$2,000	\$10,000	30	\$3,000	\$20,000	50	\$6,000	\$20,000	100
Fri & Sun	\$2,000	\$10,000	50	\$6,000	\$45,000	100	\$12,000	\$45,000	100
Sat & LW Sun	\$2,000	\$10,000	50	\$12,000	\$55,000	100	\$18,000	\$55,000	100
Stat holidays	\$12,000	\$20,000	50	\$12,000	\$55,000	100	\$18,000	\$55,000	100

NOVEMBER TO APRIL									
	Afternoon 10:00 AM – 3:00 PM			Evening 5:00 PM – 2:00 AM			Full Day 10:00 AM – 2:00 AM		
Day of Week	Manor Rental	Min. Spend	Min. Guest	Manor Rental	Min. Spend	Min. Guest	Manor Rental	Min. Spend	Min. Guest
Mon-Thurs	\$2,000	\$10,000	30	\$3,000	\$10,000	30	\$6,000	\$20,000	30
Fri & Sun	\$2,000	\$10,000	30	\$3,000	\$10,000	30	\$6,000	\$20,000	30
Sat & LW Sun	\$2,000	\$10,000	50	\$3,000	\$20,000	50	\$6,000	\$20,000	50
Stat holidays	\$12,000	\$20,000	50	\$12,000	\$55,000	50	\$18,000	\$55,000	50

Ceremony

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

Terrace Canopy

~~\$16,400~~: GHM reserves the right to erect the canopy at any time without notice. GHM plans to erect the terrace canopy from May 15, 2025 to October 13, 2025, at no additional cost to the client. Additional costs will apply for the following, if explicitly requested by the client:

- Custom draping: subject to available selections and available dates to install and dismantle
- Custom lighting installations: subject to availability regarding selections and installation/dismantle
- Addition of the sub-tent to increase the guest count from 190 to 240
- Heating

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 22% service charge will be added to your invoice to cover event staff and labour costs and is subject to HST

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 deluxe soft bar, includes the above plus specialty juices & fever tree products
- \$6.95 pp for espresso service
- \$7.95 for sparkling & flat mineral water, per bottle

Bar Packages

minimum 4 hours for all bar packages

wine charged on consumption, price pending selection

Standard Bar

- \$10 per person per hour
- full selection of our soft bar
- freshly squeezed juices
- 1 mocktail & 2 standard cocktails
- shots not included

Spirits

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

Beer

- Creemore Lager
- Sleeman Cream Ale
- Non-alcoholic beer

Deluxe Bar

- \$12 per person per hour
- full selection of deluxe soft bar
- sparkling & flat mineral water
- espresso service
- 1 mocktail & 2 deluxe cocktails

Spirits

- Absolute Vodka
- Bacardi Superior Rum
- Canadian Club 100% Rye
- Tanqueray Dry Gin
- Johnnie Walker Scotch Red Label
- Vermouth
- Scotch & cognac bar +\$2/pp/h

Beer

- Creemore Lager
- Sleeman Cream Ale
- Non-alcoholic beer

Consumption Bar

- \$16 pp for standard soft bar
- \$7.95 each for domestic beers
- \$8.95 each for imported beers
- \$8.95 per oz for standard spirits
- \$10.95+ per oz for premium spirits & liqueurs

Premium Bar

- \$14 per person per hour
- full selection of deluxe soft bar
- sparkling & flat mineral water
- espresso service
- choice of three liqueurs
- 1 mocktail & 2 premium cocktails

Spirits

- Belvedere Pure Vodka
- El Dorado 12yr Old Rum
- Woodford Reserve Bourbon
- Hendrick's Gin
- Monkey Shoulder Scotch
- Teremana Blanco Tequila
- Vermouth
- Scotch & cognac bar +\$2/pp/h

Beer

- Creemore Lager
- Steam Whistle Pilsner
- Peroni Nastro Azzurro
- Guinness
- Non-alcoholic beer

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. Graydon Hall Manor requires 100% of total estimated charges paid not less than 14 days prior to your event.

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 aioli
- duck confit taco, mango and jicama slaw, ginger-chili creme
- 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, peanuts
- 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

starting at \$5



SAMPLE MENU

Soups

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

starting at \$17

Salads

- burrata, fava bean, pesto, almond, lemon, maldon, sourdough
- roasted beets, goat cheese, hazelnut, caraway, beet vinaigrette
- baby gem, parmesan, prosciutto, crouton, white anchovy, lemon
- waldorf salad: apple, candied walnuts, grape, celery, grissini

starting at \$23

Starters

- bluefin tuna tataki, apricot miso, puffed rice, scallion, ponzu
- parma ham, compressed melon, pecans, feta, arugula, balsamic
- roasted scallops, cauliflower, mustard greens, bacon, gochujang
- onion and mushroom tart, manchego, baby greens, vinaigrette

starting at \$25

Pasta

- gnocchi parisienne, pesto, arugula, mushroom, pecorino
- tonnarelli, slow cooked ragu bolognese, parmigiano-reggiano
- yukon gold potato agnolotti, chestnut, istrian black truffle, egg yolk
- tagliatelle, black tiger prawn, garlic, spinach, grass-fed butter

starting at \$24



SAMPLE MENU

Mains

- cornish hen, bacon and foie gras stuffing, haricot vertes, radicchio, farro, truffle jus
- chicken duo: roasted breast and confit leg, panisse, carrot, turnip, fava, sauce supreme
- slow cooked beef short rib, sweet potato fondant, chinese broccoli, cippolini onion, red wine jus
- beef duo: roasted tenderloin and braised, mashed potato, broccolini, forest mushroom, bordelaise jus
- duck breast, GHM honey, “pommes sarladaises”, pearl onion, rapini, black currant jus
- rack of lamb, potato gnocchi, peas, mint, tokyo turnip, grain mustard
- berkshire pork duo: chop and belly, cabbage, choucroute onions, king oyster mushroom, sage jus
- irish salmon, pommes purée, english peas, iberico chorizo, salmon roe beurre blanc
- miso glazed black cod, bok choy, shitake, soba noodle, radish, dashi
- bread crusted halibut, heirloom tomato, ricotta cappelletti, pesto, tomato consommé
- roasted cauliflower steak, quinoa & chickpea salad, marcona almond, romesco sauce
- yellow coconut curry, garden vegetables, jasmine rice, crispy rice

starting at \$44



SAMPLE MENU

Plated Desserts

- classic lemon meringue tart, lemon curd, sweet tart shell, zest
- vanilla cheesecake mousse, oat crumble, passion fruit curd, mango and passion fruit compote
- warm double chocolate brownie, salted caramel, hot fudge, vanilla ice cream
- mille-feuille, strawberry, almond, orange crème, elderflower, strawberry sorbet
- apple tarte tatin, indian vanilla ice cream

starting at \$18

Late Night Sweets

- chocolate-covered strawberries
- bonbons: chocolate, pistachio, hazelnut, caramel, ruby, white
- mini delice: vanilla mixed berry, earl grey orange, honey lavender, chocolate raspberry
- mini crème brûlée: madagascar vanilla, earl grey, strawberry, pistachio

starting at \$72 per dozen

Late Night Savoury Snacks

- prime rib slider, bacon jam, gruyère, brioche bun
- crispy chicken slider, iceberg lettuce, kewpie, brioche bun
- frites, chimichurri aioli
- truffle frites, parmigiano, truffle aioli
- poutine, cheese curds, gravy
- mini corn dogs, hot mustard
- tater tots, curry ketchup

starting at \$6



POLICIES

Office Hours
Alcohol Service

9am - 5pm; Monday through Friday
9am - 2am; Monday through Sunday

Reservations

The manor 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

Six months prior to the event 50% of the total estimated billing will be due and payable based on an estimated guest count. Fourteen days prior to the event, the final estimate is due and payable. Seven days prior to your event, the final 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. A credit card is required on file for any overages. Refunds will be sent via e-transfer or credit card. In the event of cancellation, all monies received shall be forfeited.

Parking

GHM parking is managed by Impark. Please inquire about optional lot buy-out with your Event Manager.

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 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
Sole Power Productions	solepowerproductions.com	416-663-7653
Roy Pro MC	roywongofficiant.com	647-986-5640

