



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	\$15,000	30	\$3,000	\$25,000	50	\$6,000	\$25,000	100
Fri & Sun	\$2,000	\$15,000	50	\$6,000	\$45,000	100	\$12,000	\$45,000	100
Sat & LW Sun	\$2,000	\$15,000	50	\$12,000	\$55,000	100	\$18,000	\$55,000	100
Stat holidays	\$12,000	\$25,000	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	\$15,000	30	\$3,000	\$15,000	30	\$6,000	\$25,000	30
Fri & Sun	\$2,000	\$15,000	30	\$3,000	\$15,000	30	\$6,000	\$25,000	30
Sat & LW Sun	\$2,000	\$15,000	50	\$3,000	\$25,000	50	\$6,000	\$25,000	50
Stat holidays	\$12,000	\$25,000	50	\$12,000	\$55,000	50	\$18,000	\$55,000	50

Ceremony

- \$2,000 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, 2026 to October 13, 2026, and May 21, 2027 to October 12, 2027 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:

- \$30pp 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 for the entirety of each event.

Soft Bar Only Packages

- \$19 pp for standard juices, pop, mocktails, tea & coffee
- \$21 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

Consumption Bar

- \$17 pp for standard soft bar
- \$7.95 each for domestic beers
- \$9.95 each for imported beers
- \$9.95 per oz for standard spirits
- \$12.95+ per oz for premium spirits & liqueurs

Bar Packages

- \$11 pp/ph standard bar
- \$13 pp/ph deluxe bar
- \$15 pp/ph premium bar
- Bar offerings and details on following page

Add On

- \$800 for a scotch & cognac bar

Wine

- Charged on consumption, price pending selection and priced per bottle

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.



BAR PRICING

GHM is a licensed venue and provides all alcoholic and non-alcoholic beverages for the entirety of each event.

Bar Packages

minimum 4 hours for all bar packages

wine charged on consumption, price pending selection and priced per bottle

Standard Bar

- \$11 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
- Vermouth

Beer

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

Deluxe Bar

- \$13 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
- Vermouth

Beer

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

Premium Bar

- \$15 per person per hour
- full selection of deluxe soft bar
- sparkling & flat mineral water
- espresso service
- 1 mocktail & 2 premium cocktails

Spirits

- Belvedere Pure Vodka
- El Dorado 12yr Old Rum
- Dillons Rye
- Hendrick's Gin
- Monkey Shoulder Scotch
- Teremana Blanco Tequila
- Vermouth

Beer

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

Liqueurs

- Disaronno Amaretto
- Amaro Nonino
- Aperol
- Campari
- Chambord
- Cointreau
- Cassis
- Kahlua
- Limoncello
- St Germain

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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 soup, roasted pumpkin seed purée
- lobster bisque, butter-poached lobster, tarragon, crème fraiche
- forest mushroom soup, crispy wild rice, truffle, chives

starting at \$15

Salads

- garden leaves, broccolini, sugar snap, cucumber, white balsamic
- baby gem lettuce, soft-boiled egg, bacon, lemon panko caesar
- arugula, radicchio, roasted pears, candied pecans, blue cheese
- peach carpaccio, honey & lavender, arugula, stracciatella

starting at \$22

Starters

- foie gras torchon, riesling gelée, pear, pistachio, brioche
- scallops, leek & potato purée, potato crisp, charred leeks, lardo
- goat cheese tart, fresh figs, radicchio, arugula
- hamachi crudo, kalamansi, orange, scallions, caviar, jalapeno

starting at \$23

Pasta

- gobetti, braised beef ragu, golden raisins, parmesan
- tortellone, butternut squash, pumpkin purée, sage, brown butter
- campanelle, braised rabbit, porcini cream, roasted mushrooms, wilted spinach, pine nuts

starting at \$20



SAMPLE MENU

Land Mains

- cornish hen, seared gnocchi, turnips, wild mushrooms, sage, jus
- duck breast, lavender honey glaze, shallot tart tatin, swiss chard, radicchio, saskatoon berry & cassis jus
- grilled berkshire pork chop, pumpkin seed mole, delicata squash, spicy greens
- tenderloin au poivre, duck fat potato pavé, roasted baby carrots, bone marrow

starting at \$40

Sea Mains

- salmon succotash, roasted zucchini, peas, summer corn, fingerling potato, corn foam, chili oil, crisp wild rice
- branzino bouillabaisse, saffron rouille, mussels, prawns, scallops, new potato, saffron espelette
- chilian seabass, green curry nuoc cham, eggplant, shitake mushroom, thai basil oil, peanuts

starting at \$44

Vegetarian Mains

- chickpea tagine, roasted eggplant, san marzano tomato, saffron, couscous
- roasted cauliflower steak, quinoa & chickpea salad, marcona almond, romesco sauce
- yellow coconut curry, garden vegetables, jasmine rice, crispy rice

starting at \$39



SAMPLE MENU

Plated Desserts

- hazelnut chocolate paris-brest (pâte à choux) fudge, hazelnuts
- tiramisu: lady fingers, mascarpone espresso, rum, mascarpone
- strawberry matcha fraisier, vanilla chiffon, strawberry coulis
- fried milk, honey, lemon ice cream, almond tuille
- vanilla cheesecake, mango, matcha cream, coconut

starting at \$18

Late Night Sweets

- chocolate-covered strawberries
- mini delice: vanilla mixed berry, earl grey orange, honey lavender, chocolate raspberry
- mini crème brûlée: madagascar vanilla, earl grey, strawberry, pistachio
- tea cakes: vanilla, lemon, matcha, rose lychee

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 Indigo. Please inquire about optional lot buy-out with your Event Manager.

Important

- Nothing may be taped, tacked or nailed to the walls
- A \$1000 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 DJ & AV Supplier

Sole Power Productions solepowerproductions.com 416-663-7653

