



GRAYDON HALL MANOR



WELCOME TO GRAYDON HALL MANOR

Thank you for considering **Graydon Hall Manor** as the location for your up-coming event. We hope to make the planning of your event as seamless and efficient as possible, and promise to be of help in any way we can.

However grand the occasion or simple the meeting, our team is happy to custom design your event as little or as much as you would like us to.

Graced with charm and elegance, minutes from the downtown core, Graydon Hall Manor is an ideal backdrop to host an array of corporate events. To offer a few suggestions Graydon Hall Manor is ideally suited for:

- Breakfast Meeting
- Board Meeting
- Team building retreats
- Formal dining
- Annual company BBQ
- Private Luncheon
- Christmas parties
- Product launches



ROOM RENTAL

NOVEMBER TO APRIL							
	Daytime 8am – 5pm	Evening 5pm – 2am	Capacity				
Rooms	Room Rental	Room Rental	Seated	Standing	Boardroom	Hallow Square	Theatre
Principal (Great Hall, Library, Conservatory)	\$2,000	\$2,500	145	206	80	40	120
Chinoiserie	\$500	\$500	N/A	30	12	12	30
Garden View Board Room	\$500	\$500	N/A	N/A	12	N/A	N/A
Coach House	\$800	\$800	50	80	40	30	70
Lower Lounge	\$1,000	\$1,000	40	100	N/A	N/A	N/A

FULL 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 Count	Manor Rental	Min. Spend	Min. Guest Count	Manor Rental	Min. Spend	Min. Guest Count
Mon-Thurs	\$2,000	\$8,000	30	\$3,000	\$15,000	50	\$6,000	\$20,000	100
Fri & Sun	\$2,000	\$10,000	50	\$6,000	\$40,000	100	\$12,000	\$40,000	100
Sat & LW Sun	\$2,000	\$10,000	50	\$12,000	\$50,000	100	\$18,000	\$50,000	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		
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Fri & Sun	\$2,000	\$8,000	30	\$3,000	\$10,000	30	\$6,000	\$15,000	30
Sat & LW Sun	\$2,000	\$10,000	50	\$3,000	\$15,000	50	\$6,000	\$15,000	50

MANOR FEES & POLICIES

Terrace Canopy

- \$16,400 rental
- GHM reserves the right to erect the canopy at anytime without notice
- Pricing is subject to change, based on supplier fees
- Tent rental does not go towards minimum spending requirements
- Please ask your Event Manager about sharing the canopy cost

Minimum Spending Requirements

- All charges apply towards the minimum spend requirement (manor rental, bar & food, etc.) before service charges and HST

Service Charges

- A 20% service charge will be added to your invoice to cover event staff and labour costs and is subject to HST

Non-exclusive Room Bookings

- Non-exclusive manor room bookings only available in off-peak event season November to April

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.



Garden View Board Room



Chinoiserie



Coach House

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 the above; plus speciality juices

Bar Packages

minimum 4 hours for all bar packages

wine charged on consumption, price pending selection

Standard Bar

- \$8 per person per hour
- includes full selection of our soft bar

Spirits

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

Beer

- Creemore Lager
- Mill Street Organic
- Sleeman Cream Ale

Deluxe Bar

- \$10 per person per hour
- includes full selection of our soft bar
- includes bottled still and sparkling water

Spirits

- Grey Goose Vodka
- Havana Club 7yr old Rum
- Dillion's Dry Gin
- Crown Royal Whisky
- Meaghers Triple Sec
- Campari Apertivo
- Aperol
- Vermouth

Beer

- Creemore Lager
- Mill Street Organic
- Sleeman Cream Ale
- Stella Artois

Consumption Bar

- \$15 pp for standard soft bar
- \$7.95 each for domestic beers
- \$8.95 each for imported beers
- \$8.95 per oz for standard spirits
- \$9.95+ per oz for deluxe spirits & liqueurs

Premium Bar

- \$12 per person per hour
- includes full selection of our soft bar
- includes bottled still and sparkling water

Spirits

- Belvedere Pure Vodka
- El Dorado 12yr Old Rum
- Hendricks Gin
- Johnnie Walker Scotch Black Label
- Bulleit Bourbon Frontier Whiskey
- El Jimador Tequila Reposado
- Disaroono Originale Ameretto
- Kahula Coffee Flavoured Liquor
- Contreau
- Campari Apertivo

Beer

- Peroni Nastro Azzurro
- Ace Hill Pilsner
- Kroenbourg 1664 Blanc
- Stella Artois

SAMPLE MENU

Breakfast

all breakfasts are served with seasonal fresh fruit, coffee, tea and assorted juices

Cold

- selection of viennoiserie: croissants, danishes, mini pastries
- house made scones, artisanal jams and preserves, honey brown butter, clotted cream
- freshly baked muffins, artisanal jams, jersey butter
- rich greek or coconut yogurt, date & candied ginger granola, honey, seasonal berries
- mini breakfast sandwiches; egg and bacon on english muffin, open faced avocado and tomato on sourdough, smoked salmon and crème fraîche on croissant

Hot

- buttermilk waffles, seasonal fruit, crème anglaise, maple syrup
- classic breakfast, scrambled eggs, potato hash bar, roasted vine tomatoes, baby arugula with choice of bacon, peameal, sausage, or avocado
- caramelized onion, ham and cheese quiche & frisée

Breakfast enhancements

- individual fruit yogurt
- individual yogurt and granola
- mango lassi
- green or berry smoothie
- bagels, assorted cream cheese
- mini avocado toast
- house made scones, artisanal jam, clotted cream
- freshly baked muffins
- butter or chocolate croissants



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 aiol
- duck confit taco, mango and jicama slaw, ginger-chili cre
- 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, peanut
- 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



SAMPLE MENU

BARBEQUE BUFFET

Soup or Salad

- east coast clam cowder – potato, celery, oyster cracker
- wedge – blue cheese, tomatoes, pickled onions, buttermilk dressing

Mains

- jerk chicken – allspice, lime
- mac n'cheese – herbed panko

Sides

- corn on the cob – tajin, cotija
- cornbread – applewood cheddar

Dessert

- chef's choice cookies
- freshly sliced fruit & seasonal berries

ASIAN BUFFET

Soup or Salad

- hot & sour – egg drop, dried mushroom, bamboo, tofu
- baby spinach & bean sprout – cashews, lotus root, ginger-lime vinaigrette

Mains

- maple soy glazed salmon – ginger, scallion
- crispy agedashi tofu – dashi, sesame

Sides

- jasmine rice – crispy shallots
- gai lan – oyster sauce, chili

Desserts

- raspberry lemon cheesecake



SAMPLE MENU

Salads

- waldorf: apple, candied walnuts, apple chips, truffle champagne vinaigrette, truffle grissini
- stone fruit and burrata, pickled shallot, mint, olive oil
- baby arugula, strawberry, blackberry, chèvre, pistachio, honey mustard dressing

Pasta

- gnocchi parisienne, pesto, arugula, mushroom, pecorino
- bucatini, 6-hour ragu bolognese, parmigiano-reggiano vecchio
- yukon gold potato agnolotti, chestnut, black truffle, egg yolk
- orechiette, roasted mushrooms, baby kale, morel cream sauce, pine nuts

Mains

- braised beef short rib, sweet potato gratin, broccolini, cippolini onion, red wine jus
- chicken duo: roasted supreme, confit leg & piquillo pepper fricassee, polenta, romaine, lemon-caper jus
- roasted halibut, pommes purée, grapes, artichoke, onion, verjus vinaigrette
- tomato and ricotta tart, puff pastry, basil, mint, aged balsamic

Desserts

- warm double chocolate brownie, bourbon caramel, hot fudge, vanilla ice cream
- madagascar vanilla crème brûlée, shortbread cookie
- raspberry and rose tart, rose cream, raspberry coulis, pistachio crème anglaise, lychee



POLICIES

Office Hours 9am - 5pm Monday through Friday

Alcohol Service 9am - 2am Monday through Sunday

Reservations

The room 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

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 additional service requests and discrepancies in 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 (i.e. music and microphone use) outdoors.

All acoustic musical 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

