



GRAYDON HALL MANOR





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WELCOME TO GRAYDON HALL MANOR

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

If you envision the reception unfolding amidst the backdrop of a grand Georgian revival mansion, then allow Graydon Hall Manor to invite you to experience the elegance, romance and luxury of the manor. Conceived amidst the glitter and glamour of the 1920's, Graydon Hall Manor brings to life the spirit of the era. Imagine Champagne and hors d'oeuvres served with white glove formality on a 160 foot-long stone terrace, overlooking cascading fountains and formal gardens. Then, proceeding to the grandeur of the interior in the recently restored manor where elegantly designed dining rooms, plush furnishings, ornate moldings, sunny bay windows and charming fireplaces will distinguish your celebrations.

Graydon Hall Manor brings together an exhaustive list of Toronto's most reputable bakers, musicians, florists and entertainers. However grand or intimate the occasion, our staff will custom design *each* reception as little or as much as *you* would like us to.





GRAYDON HALL MANOR

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. Whatever 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 80 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 of the library with a late night scotch. 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.





GRAYDON HALL MANOR

PRICING STRUCTURE

Manor Rental

Includes use of the Dining Room, Library, Conservatory, second floor suites, terrace & gardens

Early afternoon (10am-3pm) ● \$2,000 any day, all year

Evenings (5pm-2am)

- \$3,000 Monday-Thursday, May-October, and any day, Nov-April
- \$6,000 Friday & Sunday, May-October
- \$12,000 Saturday and long weekend Sunday, May-October

All day (10am-2am)

- \$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

- \$8,000 Monday-Thursday, May-October, early afternoon
- \$10,000 Friday-Sunday, May-October, early afternoon
- \$15,000 Monday-Thursday, May-October, evening
- \$20,000 Monday-Thursday, May-October, all day
- \$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

Additional Rentals

Ceremony

- \$1,000 for Coach House, Garden, Great Hall or Terrace
- no room rental charge for rehearsal (*subject to availability; not confirmed more than 2 weeks in advance*)

Lower Lounge ● \$1,000 for Cocktail Lounge, Sitting Room, and Amethyst Bar

Terrace Canopy

- \$16,400
- GHM reserves the right to erect the canopy at any time without notice
- pricing subject to change, based on supplier fees

Service Charge

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

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.



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PRICING STRUCTURE

Luxury Linens & Table Settings

Includes the use of GHN's inventory of tables, chairs, crystal stemware, silverware, china, white cotton band napkins and a selection of luxury linens:

- \$20pp for a cocktail reception without food stations
- \$25pp for a cocktail 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.

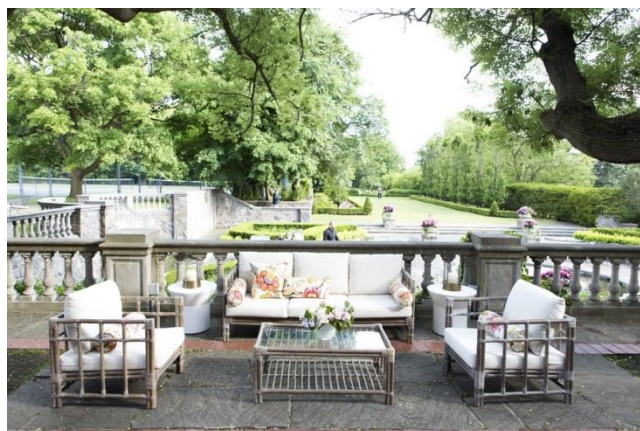
Any rentals above and beyond GHM 'luxury linens and table settings' will incur the cost of rental delivery and delivery charges.

We are happy to bring in samples to view prior to the date; however, delivery charges will be incurred.

Décor & Additional Rentals

linens GHM offers linens in a variety of colours, patterns and styles. Some linen choices may result in additional billing. Any damage to linens (*tears and burns*) may result in replacement charges.

lounge furniture Stunning indoor or outdoor lounge furniture can add a luxurious and modern feel to any event.





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PRICING STRUCTURE

Bar Packages

GHM provides all alcoholic and non-alcoholic beverages

Soft Bar Package

- \$18 per person for juice, pop, mocktails, tea & coffee
- \$20 per person for the above; plus speciality juices

Consumption Bar Package

- \$15 per person for soft bar
- \$7.95 for domestic beer
- \$8.95 for standard spirits & imported beer
- \$9.95 and up for deluxe spirits & liqueurs

Standard Bar Package

- \$8 per person per hour, starting at 4 hrs for \$32
- includes a full selection from our soft bar

Spirits

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

Beer

- Creemore Lager
- Mill Street
- Sleeman Cream Ale

Deluxe Bar Package

- \$10 per person per hour, starting at 4 hrs for \$40
- includes a full selection from our soft bar with sparkling & flat mineral water

Spirits & Liqueurs

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

Beer

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

Premium Bar Package

- \$12 per person per hour, starting at 4 hrs for \$48
- includes a full selection from our soft bar with sparkling & flat mineral water

Spirits & Liqueurs

- Belvedere Pure Vodka
- El Dorado 12yr Old Rum
- Hendrick's Gin
- Johnnie Walker Black Label Scotch Whisky
- Bulleit Bourbon Frontier Whiskey
- El Jimador Tequila Reposado
- Disaronno Originale Amaretto
- Kahula Coffee Flavoured Liquor
- Cointreau
- Campari Aperitivo
- Aperol
- Vermouth

Beer

- Peroni Nastro Azzurro
- Ace Hill Pilsner
- Kronenbourg 1664 Blanc
- Creemore Lager



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PRICING STRUCTURE

Wine

Choose from our wine list or ask us to bring in a special selection from the LCBO (not limited to the list below)

- Sparkling Wine & Champagne**
- \$44 - Zharpi Prosecco Brut NV, Perlage Vineyard, Treviso, Veneto, Italy
 - \$46 - Cava Brut Reserva NV, Giro Ribot, Catalonia, Spain
 - \$49 - Dom. Luquet Cremant de Bourgogne NV, Macon, France
 - \$46 - Gran Cuvee Rosé Brut NV, Fantini Vineyard, Basilicata, Italy

- White Wine**
- \$42 - 2018 Chardonnay, Cypress Vineyards, Central Coast, California
 - \$42 - 2019 Pinot Grigio DOC, Villa Sandi Vineyard, Veneto, Italy
 - \$42 - 2020 Cape Blue Rosé, Jean Luc Colombo, Provence, France
 - \$43 - 2019 Pinot Gris Grand Reserve, Pierre Sparr, Alsace, France
 - \$44 - 2020 Sauvignon Blanc, Map Maker, Marlborough, New Zealand

- Red Wine**
- \$44 - 2019 Grand Reserve Pinot Noir, Blanville, Languedoc, France
 - \$46 - 2018 Tenuta Sant'Alfonso Chianti Classico, Tuscany, Italy
 - \$46 - 2018 Heritage Shiraz, Wakefield Wines, Clare Valley, Australia
 - \$47 - 2018 Biga Crianza Tinto, Luberry, Rioja Alavesa, Spain
 - \$47 - 2020 Cabernet Sauvignon God Particle, The Atom, California

- Corkage Fee**
- special order wines opened & served are subject to corkage fees
 - \$25 corkage for wines under \$25 LCBO cost
 - \$35 corkage for wines \$25-34.99 LCBO cost
 - \$45 corkage for wines \$35-44.99 LCBO cost
 - corkage for bottles \$45 and above increase accordingly
 - corkage fees are based on 750ml bottles
 - selections and prices on GHM's wine list are subject to change



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PRICING STRUCTURE

Food Service

All food services ranging in style from breakfast, lunches, brunches, cocktail parties, BBQs, food pavilions, and formal multi-course dining are provided by GHM's exclusive in house caterer Couture Cuisine Corp.

For menu options and corresponding prices please speak with your Event Manager.

- Cocktail Reception ● \$40 per person and up
- Brunch and Lunch ● \$60 per person and up
- Dinner ● \$75 per person and up

SAMPLE MENU OPTIONS

Canapes & Hors D'oeuvres

- mini lobster bisque, topped with an herbed crème fraîche
- grilled beef tenderloin with garlic and cracked pepper glaze
- lobster tasting spoons with grapefruit sections, citrus dressing and mint leaves
- balsamic duck and fig slices on a chinese pancake
- frenched lamb chops with rosemary, cumin and date glaze
- crispy potato latkes topped with crème fraîche and smoked salmon
- buffalo mozzarella and grape tomatoes topped with basil, chervil and olive oil
- chicken 'lollipops' with a sweet plum dipping sauce
- soba noodles twirled on a silver fork, accompanied by crunchy vegetables, sesame seeds and chilies
- baked brie parcels with a blackberry compote
- peking duck spring rolls with chinese cabbage and scallion stuffing
- thai rice paper rolls, with a red plum dipping sauce
- fresh figs with rosemary mascarpone rolled in imported san denielle prosciutto
- goat cheese baked in crisp pastry with cracked pepper and pistachios
- pink grapefruit segments, cashew and toasted coconut salad





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SAMPLE MENU OPTIONS

Salads

- leaves of romaine with bacon, soft center egg, garlic crostini, in a grainy mustard dressing with shaved asiago
- cantaloupe, watermelon, and cucumber salad with greek feta, olives, olive oil, fleur de sel, & micro herbs
- arugula salad with black mission figs, parmesan tuile and duck liver crostini
- endive, arugula, and watercress salad with pears, toasted pecans and Roquefort cheese

Soups

- chilled pea soup with mint and lobster
- green gazpacho with tomato grappa sorbet
- butternut squash and apple soup
- cream of tomato topped with basil scented whip cream and an over sized crouton

Starters

- jerk style scallops and shell grilled shrimp with cucumber and tomato in parsley soya lemon dressing
- niçoise: seared tuna with french beans, fingerling potatoes and poached egg with a tapenade vinaigrette
- butternut squash agnolotti with roasted oranges and sage sauce
- ricotta gnocchi tossed with fresh sage, lemon and butter finished with aged reggiano parmesan

Mains

roasted cornish hen stuffed with rice, mushrooms and herbs
accompanied by roasted shallots, beets, & steamed haricots verts

barbecued dry aged black angus steak, finished with cabernet jus
yukon gold mash potatoes and creamy sautéed spinach

black cod glazed with miso and maple on japonaise rice cake with sun dried tomato aioli
served with marinated baby cucumber and steamed chinese broccoli

spinach and ricotta crepes drizzled with a light cream sauce
accompanied by grilled seasonal vegetables

Dessert

- tahitian vanilla crème brûlée with crunchy caramel crust
- filo baked pear with crème anglaise and blackcurrant sorbet
- meyer lemon and toasted coconut tart
- tiramisu: lady fingers soaked in espresso and rum, layered with mascarpone



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SAMPLE MENU OPTIONS

Late Night Sweet Delights

- mini mousse cakes
- biscotti
- macarons
- crème brûlée in espresso cups
- chocolate truffles
- ice-cream “sammies”
- mini fruit tarts
- chocolate dipped strawberries
- double fudge brownie “lollipops”
- mini doughnuts
- mini tiramisu
- salted caramel brownies
- pecan butter bars
- lemon bars

Late Night Savory Snacks

- crispy fish tacos
- mini grilled cheese triangles
- sliders, aged cheddar, arugula, garlic aioli
- mini corn dogs, mustard dipping sauce
- mini-smoked meat sammies, mini bagels
- mini breaded chicken baguette, tomato sauce, onions, peppers
- mini shaved rare beef tenderloin baguette, onion jam
- mini fish and chips





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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 requires a minimum of 100 guests to reserve the principal rooms of the manor. Should these numbers not be met, GHM reserves the right to apply a surcharge of \$25pp for the difference.

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.
A \$500- cleaning charge will apply if confetti or flower petals are used.
No amplification (i.e. music and microphone use) outdoors.
All acoustic musical entertainment must be brought inside the manor by 10pm.

EXCLUSIVE DJ LIST

Michael Coombs	michaelcoombs.ca	416.676.7992
DJ Floh Back Productions	flohback.com	647.998.3564
Randy Woolman - Impact Entertainment	impactentertainment.ca	416.623.5842

