

Frequently Asked Questions about Granite Wedding Receptions

How is the room booked and event paid for?

Once you are completely comfortable with the date, the venue and the package, we ask for a deposit of \$500 to hold the room. This deposit is not refundable if the event is cancelled. If the date is changed the deposit will be refunded only if the original date is rebooked. A further \$500 deposit is required 2 months before the reception.

We ask for full payment 3 days before the function. Payment can be made by debit, e-transfer, cash, certified cheque, money order, Visa or MasterCard. Any small incidentals can be paid that night.

Are prices subject to change?

Prices can be confirmed up to one year in advance or upon booking.

How many guests can the room accommodate?

Receptions at the Granite are ideal for groups of 80 to 120 guests. The minimum number of guests to close down the room and courtyard is 80 adults. If the group is less than 80 the minimum charge will be for 80 adults plus taxes and service charges.

Is there a bar in the room?

There is no bar in the room. All drinks are served by waiters directly to the guest as requested. Prompt service is guaranteed.

Privacy from the restaurant?

The front of the restaurant will be open to our regular guests. Privacy dividers, signs and staff will ensure no one “wanders” into your party.

What's the deal on the Courtyard?

The courtyard is our little oasis in the city. It is very quiet with the building blocking all the Eglinton and Mt. Pleasant street noise. The courtyard is open to the tenants of the building from 9am-6pm, Monday to Friday. After 6pm and all weekend the only access to the courtyard is through the Granite so there will be no one else outside during your function. Ceremonies are

very popular on the lawn. Usually the bride and groom are on the top of the steps with guests seated on the lawn. We have a few restrictions on our liquor license on the courtyard:

1. We are not allowed to play music or have any amplification of sorts. During the ceremony, only a short and subtle “Here comes the bride” type song or two is permitted if it’s played either on a “boom box” or Bluetooth speaker. Non-amplified instruments (acoustic guitar, harp etc) are OK.
2. People ask about microphones for the officiant; these are not allowed but they are also not necessary. It is very quiet in the garden area.
3. We must close the courtyard patio at 11pm.
4. Smoking is not permitted on the licensed area of the patio. Guests are not allowed to take their drinks off the licensed area of the patio, i.e. to step off and have a smoke and drink.

These restrictions are absolutely **non-negotiable** due to our license.

If it’s raining during the ceremony there are a couple of options. If it’s a light rain on a warm day, it works well to have the ceremony under the awning. We will move the tables aside and set up the seats. If it’s raining really hard, it is best to move the ceremony inside usually in front of the fireplace. There are a total of 20 tables and 80 seats on the courtyard patio.

Is the restaurant accessible?

Yes it is. Everything is on one level. The washrooms are accessible. There is an elevator from the parking lot to the lobby of the building from which you can go onto the street and enter through our front doors. We will do our best to accommodate any special requests.

How can the room be set up?

We have several standard table setups for various size groups, depending on whether it is a buffet or seated dinner. Pre-arranged seating is best for large groups. If you provide us with a seating table chart we can post it so guests know where they are seated as they enter. We have the table numbers if you wish. The seating plan and location is all subject to your approval and should be settled a day or two before the party.

What is the best timing for my reception?

This is up to you. We will be ready when you are. In our experience receptions with ceremonies, usually start between 4:30 -5:30pm and reception-only parties start between 5:30-6pm. Prices are based on a maximum of 8.5 hours, i.e. 4:30pm – 1 am. There will be an additional fee for longer receptions.

Most people have cocktails for 1-1.5 hours before starting dinner, but this is totally your choice.

Buffet dinners tend to take a little less time (1.5-2 hours on average) with seated dinners taking 2-2.5 hours depending on various factors like speeches. We will not rush you!

Is there parking?

Yes we have a large parking lot with free parking for all your guests. The entrance is off Mt. Pleasant at the south end of the restaurant. They just have to bring their ticket up and we will give them a token (on their way out for the night) to exit the lot. If they decide to have that extra drink they are welcome to leave their car in the safe and secure lot overnight and pick it up in the morning (perhaps even have brunch at the Granite first). The only caveat is they will not be able to get into the lot until 10:30 on a Sunday morning.

Our staff have all been “smart served” and take over-consumption seriously. While not wanting to limit anyone’s enjoyment of the evening, they will be quite strict with guests that have had too much to drink and want to drive.

Is there a hotel close by?

Yes, the Best Western Roehampton is just across the street at the north-west corner of Eglinton and Mt. Pleasant. It is very nice and quite affordable. It is also very busy so it’s best to reserve well in advance. Their number is (416)487-5101. Let them know you are having a function at the Granite and you should qualify for the best rates available if they have the space.

Planning the Menu

Buffet vs Seated Dinners?

The choice is entirely up to you. Buffet dinners tend to be a little less expensive and they do offer your guests more choice including vegetarian options. They do tend to take a little less time than a four course sit-down meal. Buffets can get a little tight for more than 100 people although we have often had the buffet on the courtyard under the awning for larger groups.

Sit-down dinners always include a vegetarian option. You can offer your guests a choice of entrees (i.e. chicken or beef) for an additional fee of \$3 per person.

See 4 possible seating plans at the end of this FAQ.

Tastings

Once the menu has been selected we can arrange a tasting of the main items. Some menu items are only prepared for group functions so we will have to let you know when the next opportunity to sample will be.

Wedding Cakes

You can bring in your own cake. It is not something that we do here. We will help you with plates and cutlery. We do not charge a cake cutting fee.

Hors D'oeuvres

We do offer hors d'oeuvres platters at an additional charge. Here are several suggestions:

Cheese and Cracker Platter \$95

Vegetable Platter \$85

Smoked Salmon with Horseradish Cream Red Onion Platter \$100

Shrimp Cocktail Platter \$105

Focaccia Toast with Sun-dried Tomato Pesto Cream Cheese \$80

We are happy to consider other suggestions. Many people ask how much to order? Our experience is it depends on the timing of the reception. If there is considerable time before the dinner starts, you may want to order more and less if that is not the case. Generally speaking for a group of 100 we recommend at the most two platters.

Late Night Snacks

Again, this depends on the timing of the dinner. We can do many different things but if people finish a big meal at 8-9pm, do they really need much more food at 11pm? You can see a list of suggestions below.

Food Allergies/Restrictions

We will make every effort to accommodate your guests. We have a full-service kitchen operating at the time so we can accommodate the *occasional* special order. If there are a large number of special orders there may be an additional charge but we will inform you in advance.

Children

Children are welcome. We have hi chairs and booster seats and the area is accessible for strollers. We can do a children's menu and prices are reduced (for example it may break down as follows adults, \$78.95, ages 12-18, \$47.95 and under 12, \$38.95)

Can we do our Wedding photos on site?

You're more than welcome to use our courtyard space for photos. We do not charge a fee to use the space. Please note: no drones are allowed on site due to our respect for neighbors privacy.

What is the Smoking Policy?

The Granite is a non-smoking venue in all licensed areas inside and outside. Guests can step off the back patio and have a smoke in the in-licensed area. They just are not allowed to bring any drinks with them. We do not permit cannabis use in the courtyard area.

Do You Have Photos/Videos of the Venue?

To get a great view of the venue we recommend you google "Granite Brewery Weddings". You will see numerous photos and videos that have been posted on line by previous guests. We have photos of the courtyard available as it appears at different times of the year. Please ask Sam or Ron for these directly.

Vendors

Once you have booked with us we are happy to provide you with a list of recommended vendors you may need in your plans. We have no affiliation with any of them other than we have liked their work in the past and are happy to recommend them. We receive no fee from them.

What's on the Open Bar?

Here is a list of the current standard bar offering.

All Granite Ale
20 Bees Pinot Grigio VQA and 20 Bees Cabernet Merlot VQA
Liquor: Rye, Vodka, Rum, Gin and Scotch
Soft drinks, Iced Tea and Juice
(shooters not included)

All Granite staff are "Smart Served" and trained to watch for over-consumption.

Can we have a sparkling wine toast?

Yes we can offer a sparkling wine toast. We typically use 20 Bees Buzz and Bubble at \$36.25 per bottle which works out to about \$5 per person served in flute glasses. If you want a special wine or champagne, we can bring it in for you and we can work out a cost before you commit to it.

How does the 4 hour open bar work?

It is up to you but most people use one hour before dinner and three hours after dinner. The bar is closed during dinner but there is wine service. Waiters will be walking around the room filling glasses as needed throughout dinner.

If the 4 hour open bar finishes before closing time you have several options. An additional hour to the open bar is \$3.50 per person. You can put the remainder of the bill on a tab to be settled that night or you can go to a cash bar.

Can we have beer and liquor service during dinner or wine service only?

Our packages include wine only at dinner but if you want to have the full open bar during dinner the additional cost will be \$5 per person or add just beer to the dinner time for \$3 per person.

Can I bring in a DJ?

Yes you can. We do not have any DJ's on staff but we can provide you with a list of DJ's that have played here in the past that we thought were good. You can then arrange the details.

Do you have a microphone and sound system?

Yes we do and you can use it. You can hook up an iPod or laptop to play your own music.

Audio Equipment \$50: Wired Microphone, Amplifier, Speakers, Podium
or
Hands Free Microphone, Amplifier, Speakers, Podium \$75

Are there music fees?

There is now a “Resound” fee of \$18.51 for events with dancing but this is included in your price.

Do you have a screen and projector for presentations?

We have a portable screen and projector. The fee for the reception is \$100.

Is there a dance floor?

Yes there is.

Is there a separate entrance for the room?

Guests enter through the front of the restaurant and proceed to the back. They will be greeted at the door and directed to the reception. If a bride, for example, wants to come in and not be seen, we can show her through the back entrance.

How is the lighting, AC and heat controlled?

All the lighting, AC and heat is controlled separately for the room.

Are decorations allowed?

Yes they are as long as no damage occurs when decorating. Confetti, rice, glitter etc. are not allowed. The decorations must be easy to take down as we need to reset the room for lunch service the next day.

How much time before the reception do I have to decorate?

The room will be open to you one hour before guests are scheduled to arrive, but we will work with you as much as possible to make sure things happen properly.

What time is closing time?

Normal “last call” is at 12:45 am.

Where are the washrooms?

The washrooms are located in the hallway as you enter the reception area. They are shared with other patrons.

When should I book?

It is strictly first-come first-serve, so once you are completely comfortable with the venue, the packages and the date, it is best to pay your deposit in order to confirm the reservation.

What days of the week do you do receptions?

Any day of the week except Fridays as it is usually too busy with regular customers to accept large groups. Prices do not change by the day of the week.

Is there a coat check?

There is a coat rack in the room.

Do you have WiFi?

Yes we do.

What are your prices for “Vendors”?

If your photographer, DJ or any other vendor are here for the night, eating and drinking as a regular guests, the price is the same. If they are just having a meal then it will be half price.

What are the taxes and service charges?

Taxes are the current HST rate (13%) and service charges are 17% of the before tax amount.

Suggested Reception Packages

Reception Buffet 1

Assorted Bread Rolls
Tossed, Caesar, Pasta Salads
Rice, Roasted Potatoes, Steamed Vegetables
Grilled Chicken Breast with White Wine Garlic Cream Sauce

Roast Beef with Cognac Peppercorn Sauce
Pasta Primavera
Fresh Fruit Platter, Assorted Brownies
Coffee and Tea Station

Reception Buffet 2

Assorted Bread Rolls
Tossed, Caesar, Pasta Salads
Rice, Roasted Potatoes, Steamed Vegetables
Roast Chicken Supreme with Tarragon Mushroom Sauce
Roasted Prime Rib with Red Wine Port Sauce,
Pasta Primavera
Fresh Fruit Platter, Assorted Brownies
Coffee and Tea Station

Reception Buffet 3

Assorted Bread Rolls
Tossed, Caesar, Pasta Salads
Rice, Roasted Potatoes, Steamed Vegetables
Roast Chicken Supreme with Tarragon Mushroom Sauce
Roasted Prime Rib with Red Wine Port Sauce
Pan-Seared Atlantic Salmon with Lemon Herb Sauce
Pasta Primavera
Fresh Fruit Platter, Assorted Brownies
Coffee and Tea Station

Due to space limitations buffets can be done for a maximum of 100 guests unless buffet is set up in courtyard.

Dinner 1

Assorted Bread Rolls

Wild Mushroom Soup

**

Tossed Salad with Raspberry Vinaigrette

**

Grilled Supreme Chicken Breast
with Rice and Vegetable Medley

**

French Cream Cheesecake

Coffee and Tea

Dinner 2

Assorted Bread Rolls

Roasted Tomato Bisque Soup

**

Caesar's Salad

**

Roast Angus Striploin of Beef with Red Wine Brandy Sauce
with Roasted Potatoes and Vegetables

**

Apple Brown Betty with
Whip Cream and a Brandy Brown Sugar Sauce

Coffee and Tea

Dinner 3

Bread rolls

Butternut Squash with Roasted Almonds Soup

**

Mixed Green Salad with Herbed Vinaigrette

**

Roasted Prime Rib with Vegetables and Roasted Potatoes

**

Chocolate Mousse Cake

Coffee and Tea

Features

Free Parking
Fireplace
Dance Floor
Beautiful Room with Quiet Secluded Outdoor Courtyard
Friendly and Efficient Staff
English Style Ale Brewed On-site
Handicapped Accessible
We will work with you to ensure your event is a complete success.
Vegetarian, Food Allergy and Children's selections available

Pricing

Package includes:
Room and Set-up
Service Staff
White Table Linens and Candles
Four Course Dinner or Buffet
Wine with Dinner
Four Hour Open Bar
Vegetarian Option Included

Reception Buffet 1 \$78.95 per person
Reception Buffet 2 \$81.95 per person
Reception Buffet 3 \$84.95 per person

Dinner 1 \$84.95 per person
Dinner 2 \$87.95 per person
Dinner 3 \$89.95 per person

Prices are subject to change without notice, although your price will be confirmed when deposit is received.

4 Hour Open Bar

(Bar closed during dinner but wine service)

All Granite Ale (9-12 choices)
20 Bees Pinot Grigio VQA and 20 Bees Cabernet Merlot VQA
Liquor: Rye, Vodka, Rum, Gin and Scotch
Soft drinks, Ice Tea and Juice
(shooters and shots not included)

All Granite staff are "Smart Served" and trained to watch for over-consumption.

Open Bar Extras

Add an Hour Open Bar add \$3.50 per person
Open Bar during dinner add \$5.00 per person
Add beer to dinner time with wine add \$3 per person

Hors D'oeuvres

Cheese and Cracker Platter \$85
Vegetable Platter \$80
Smoked Salmon with Horseradish Cream Red Onion Platter \$90
Shrimp Cocktail Platter \$95
Foccacia Toast with Sun-dried Tomato Pesto Cream Cheese \$75

Extras

"Sparkling Wine" for toasting and served in flutes \$33.25 per bottle
Add \$3.00 per person for Second Entree Choice
Audio Equipment \$50: Wired Microphone, Amplifier, Speakers, Podium
Hands Free Microphone, Amplifier, Speakers, Podium \$75
Projector and Screen \$100

Taxes and service charges are not included above

On – Site Ceremonies

Cost \$325 for on-site ceremonies.

Unfortunately no music is allowed on the courtyard patio. We must stop serving on the courtyard by 11pm and it must also be cleared of all patrons before 11:30 pm.

Late Night Snack Options

Granite Brewery Party Platters

1. **Vegetable Platter** 28" oval platter \$85, 20" oval platter \$65
Cauliflower, broccoli, carrots, celery, peppers, cucumbers with blue cheese or Ranch dip

2. **Chicken Wings**

- 5 lbs (approx. 40 wings) \$65
- 10 lbs. (“ 80 “) \$95
- 15 lbs. (“ 120 “) \$135
- 20 lbs. (“ 160 “) \$180

3. **Cheese Platter** 28” oval platter \$95 20” oval \$75

Cheddar and Jack cheese, assorted crackers

4. **Bruschetta Platter** 20” oval \$65

Bruschetta mix and toasted French stick

5. **Fruit Platter** 28” oval \$100

Pineapple, watermelon, cantaloupe, honey dew, grapefruit, strawberries, blueberries

6. **Assorted Brownie Platter** 28” oval \$95 20” oval \$75

7. **Quesadillas Platter** 28” oval (approx. 15 full quesadillas) \$120, 20” (approx. 10 full Quesadillas) \$90 Chicken or Vegetarian available.

8. **Smoked Salmon Platter** 15” round platter \$100 with horseradish cream cheese

9. **Meatballs** 5 lbs (approx. 150 meatballs) \$95, 10 lbs. (approx 300 meatballs) \$140

10. **Sandwich Platter** 28” Oval Platter (smoked ham, turkey, cheese, tuna, egg salad vegetarian, 3 choice) 30 – 35 sandwiches and wraps \$135 20” platter, approx. 20, \$90

11. **Samosa Platter** with mint raita sauce - Large platter, 50 samosas \$110, small, 30 samosas \$75

12. **Vegetable Spring Rolls** with plum sauce –Large platter 50 rolls, \$110, small platter, 30 rolls, \$75

13. **Hummus and Pita** - Large platter 30 pita, \$115, small platter 15 pita, \$85

14. **Chicken Fingers** with plum sauce– Large platter, 50 fingers \$145, small platter, 30 fingers \$105

15. **Shrimp Cocktail Platter** 15” round platter \$105

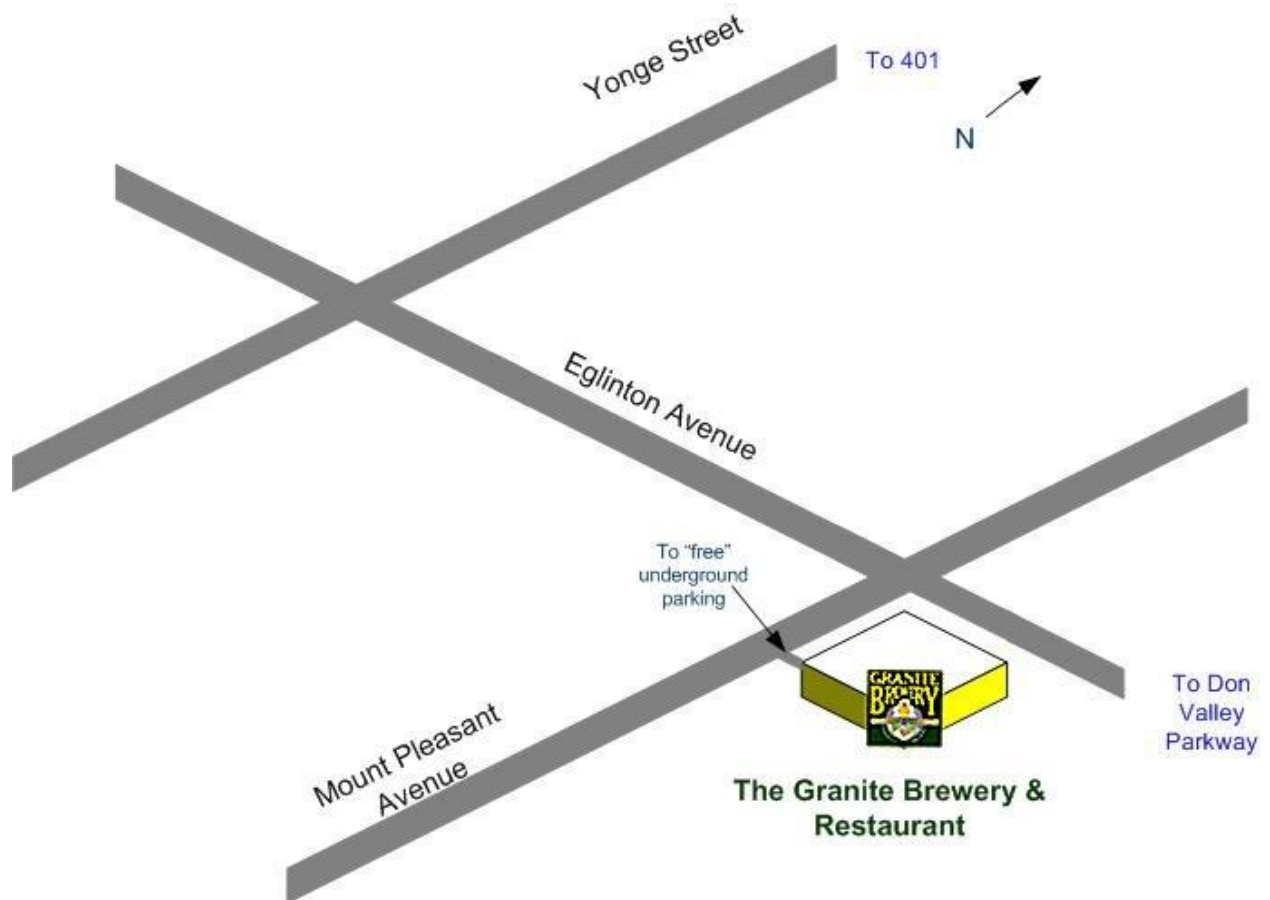
16. **Focaccia Toast with Sun-dried Tomato Pesto Cream Sauce** 28” oval \$80

Plus tax (13 %) and service (17%)

Terms

- 1) \$500 non-refundable deposit is required on booking, \$500 further deposit 2 months in advance of reception
- 2) Final guest count is due 3 days before event.
- 3) White table linen and candles included.
- 4) Maximum 120 guests due to room constraints.
- 5) Bar closes at 1 a.m., last call at 12:45 a.m.
- 6) Full payment to be received by 3 days before event. Cash, certified cheque, debit, Visa or Mastercard are acceptable.

- 7) No food or beverage to be brought on-site without our approval.
- 8) No room rental fee for 80 or more guests.
- 9) Menu should be confirmed at least 2 weeks in advance.
- 10) Guests are allowed on site one hour before function starts for any special decorations.
Arrangements can be made to drop off decorations in advance and we are happy to help with minor decorations such as place setting items.





Private Garden Ceremony

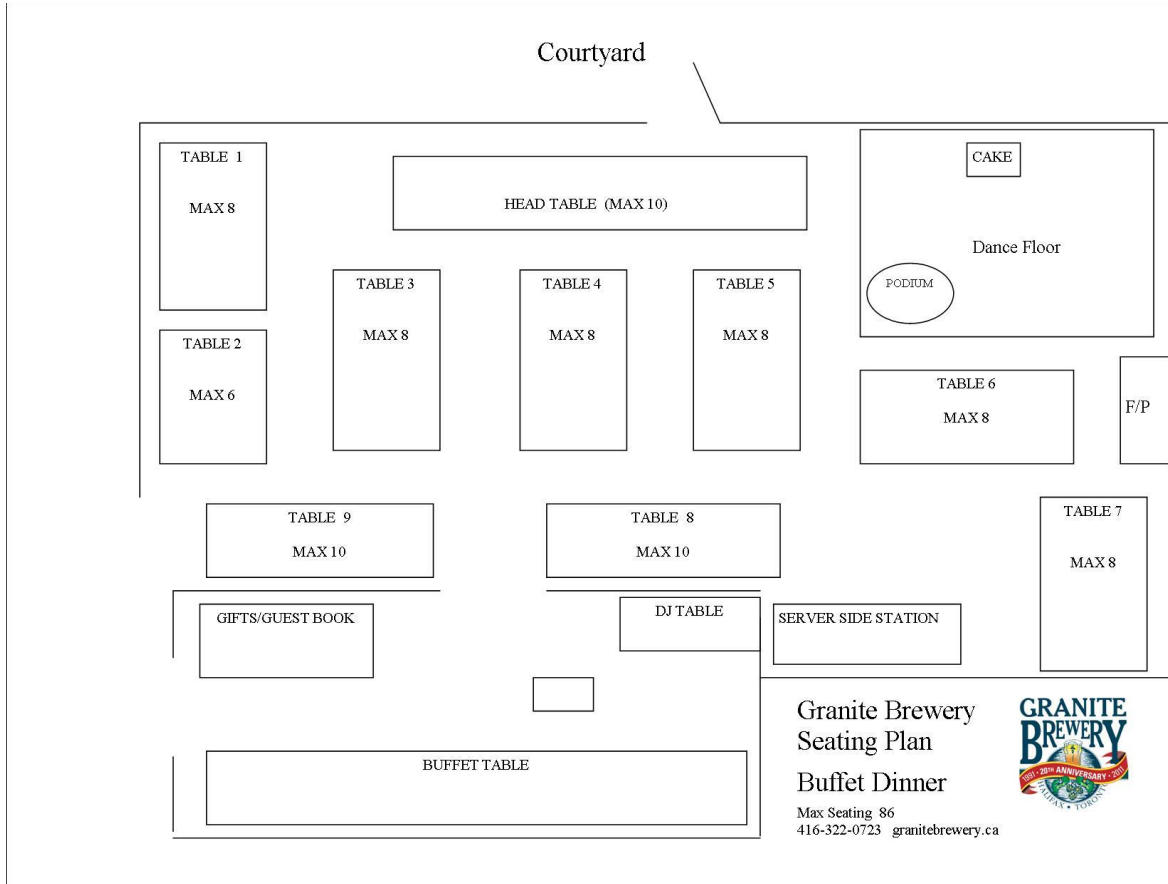


If it rains you can have the ceremony under the awning.

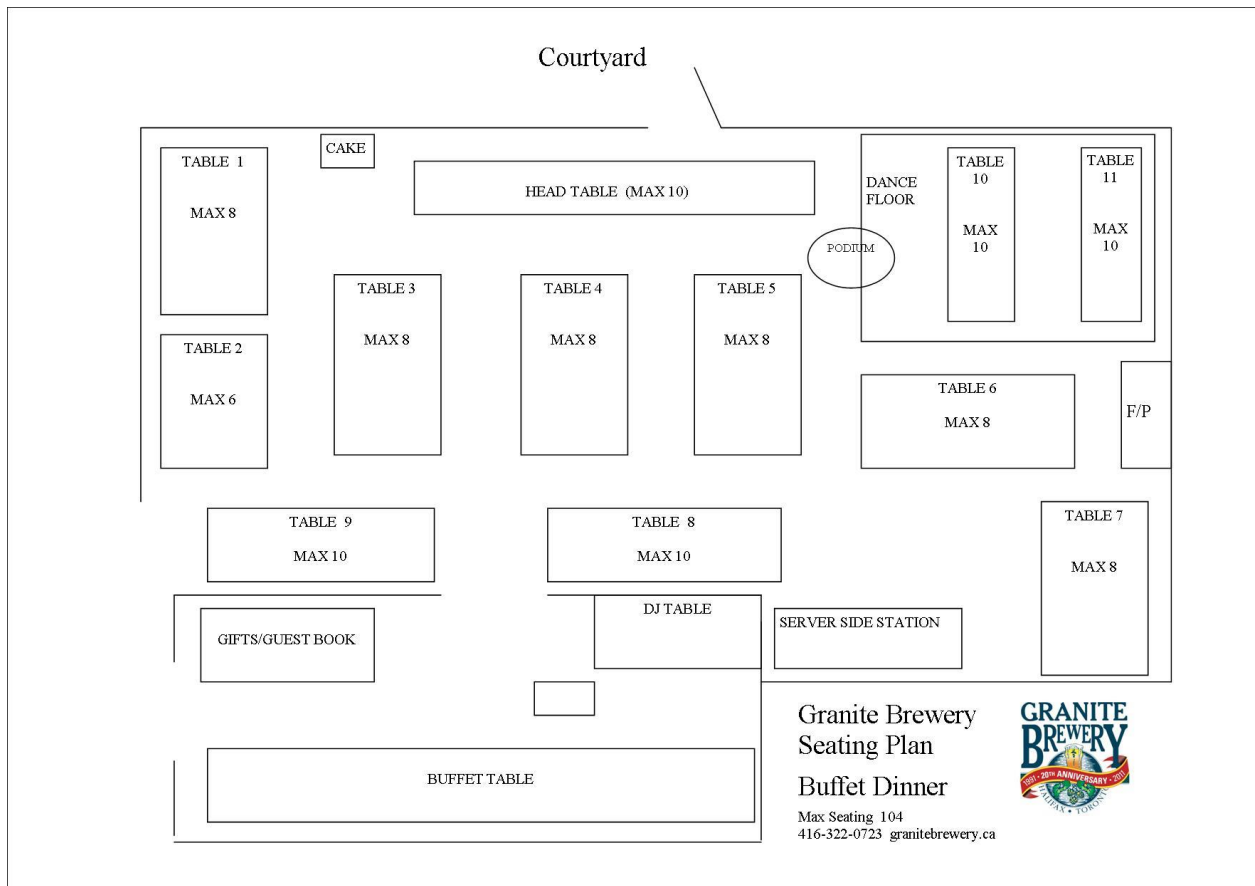




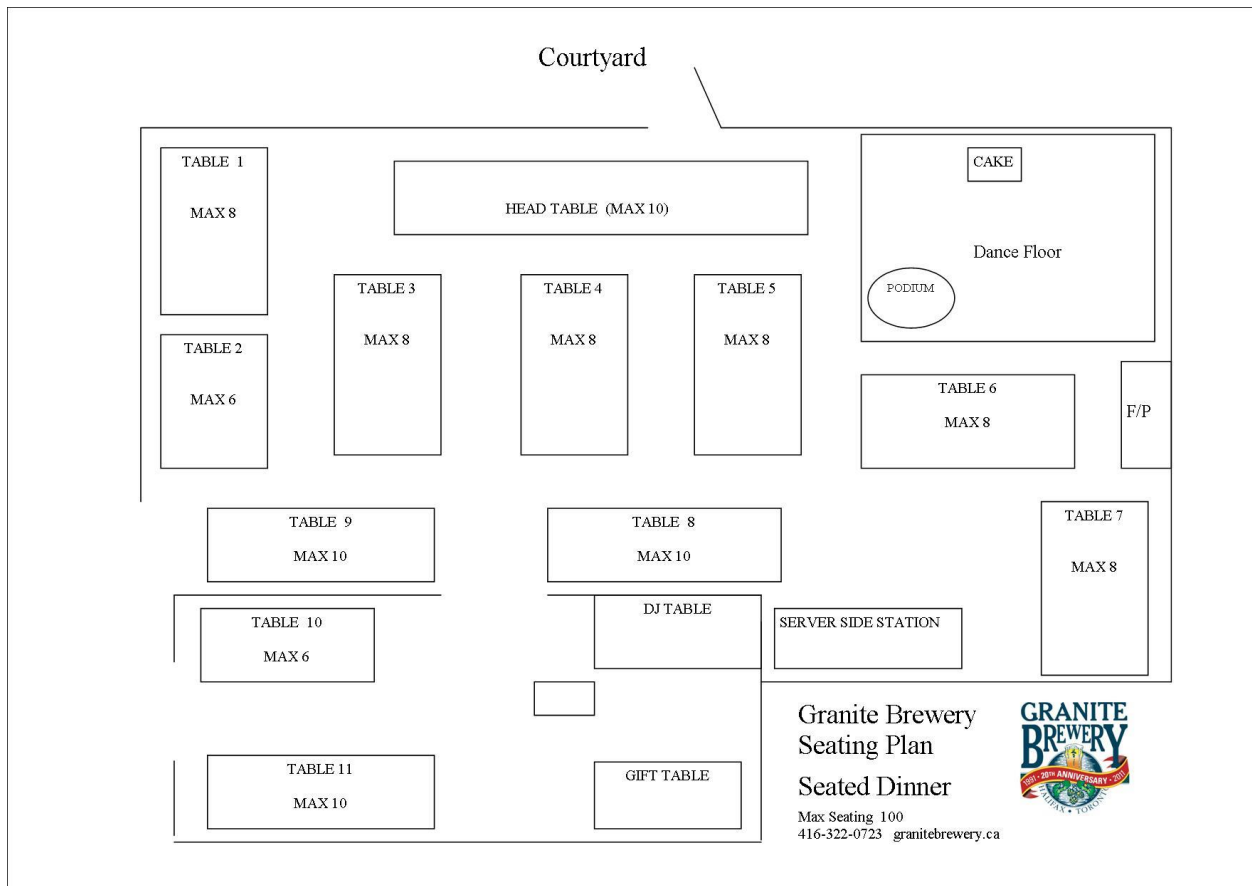
SEATING PLAN - BUFFET 86 PEOPLE



SEATING PLAN - BUFFET 104 PEOPLE



SEATING PLAN - SEATED DINNER 100 PEOPLE



SEATING PLAN - 120 PEOPLE SEATED DINNER

