



WEDDINGS AT THE GRANITE

We are an independent, family owned and operated brewery of 30 years. We pride ourselves on creating a friendly and welcoming environment in our brewpub while maintaining hospitality excellence. We look forward to working with you to ensure your event is a complete success.

FEATURES

Over 25 Years of Experience Hosting Weddings

Friendly and Professional Staff

Free Underground Parking Available

Fireplace

Dance Floor

Beautiful Room with Secluded

Outdoor Courtyard

Traditional English Ales and Modern

Craft Beer Styles Brewed On-Site

Wheelchair Accessible

Vegetarian, Food Allergy and

Children's Selections Available



FREQUENTLY ASKED QUESTIONS

How is the room booked and the event paid for?

Once you are completely comfortable with the date, the venue and the package, we ask for a deposit of \$1500 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 \$1000 deposit is required 6 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 the night of your event.

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 reserve the full room and courtyard is 80 adults on a Saturday. If the group is less than 80, the minimum charge will be for 80 adults plus taxes and service charges.

The minimum number for Sunday - Thursdays is 70 adult guests, and the minimum for Fridays is 100 adult guests.

Is it possible to get more than 120 guests?

Unfortunately we cannot get more than 120 guests seated for dinner. This is the maximum capacity of our dining room. One option, however, is to invite additional guests after dinner has finished for the reception/dancing portion of the evening. This would involve us closing down the front part of the restaurant after 9pm where you have lots of space to invite additional guests. Please discuss with your Granite representative on pricing for this.



FREQUENTLY ASKED QUESTIONS

Do you charge a venue rental fee?

We charge a \$1500 venue fee. This covers your reception/ceremony setup and tear down, your white linens and napkins, tea lights, all dinnerware/glassware, SOCAN fees and use of our microphone/audio and projector screen.

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.

Is there privacy from the restaurant?

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

How can the room be set up?

We have several standard table setups for various sized 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 table numbers if you wish. The seating plan and location is all subject to your approval, and should be settled two days before the party.

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.



FREQUENTLY ASKED QUESTIONS

What's the deal with the Courtyard?

The courtyard is our little oasis in the city. It is very quiet, as the building blocks 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 couple is on the top of the steps, with guests seated on the lawn.

We have a few restrictions with the courtyard:

Music and audio: during the ceremony, a subtle "Here comes the bride" song or two is permitted if it's played on a small, Bluetooth-type speaker.

Non-amplified instruments (acoustic guitar, harp etc) are OK.

Microphones for the officiant aren't permitted, and aren't necessary. It is very quiet in the garden area.

Per our building regulations, we are not permitted to throw anything in the courtyard during ceremonies – confetti, flower petals (real or fake), etc. Please talk to us about ceremony design if you have a vision in mind.



FREQUENTLY ASKED QUESTIONS

Can smokers use the back courtyard and garden area?

Smoking is not permitted on the licensed area of the patio or in the courtyard due to government and building regulations.

Guests can smoke off the licensed premises at the front of the Granite

Is the courtyard licensed?

Guests are not allowed to take their drinks off of the licensed area of the patio.

We must close the courtyard by 11PM.

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

What if it's raining?

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 chairs. 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. Electric radiant heaters have been installed on the back patio to ensure a comfortable evening, even on a chilly day.



FREQUENTLY ASKED QUESTIONS

What is the best timing for my ceremony?

4:30pm - 5:00pm

What is the best timing for my reception?

We will be ready when you are.

In our experience, receptions with ceremonies typically 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 underground parking lot with free parking for all your guests. The entrance is off Mt. Pleasant, at the south end of the restaurant. Guests must bring their ticket up and will receive a token on their way out for the night, to exit the lot. Guests are welcome to leave their car in this secure lot overnight and pick it up in the morning (*FYI- we do serve brunch!). Please note guests will not be able to get into the lot until 10:30am on Sunday mornings.

Our staff are all Smart Serve Certified, and take both hospitality and over-consumption seriously.



FREQUENTLY ASKED QUESTIONS

Can you accommodate children?

Children are welcome. We have high-chairs and booster seats, and the area is accessible for strollers.

We can offer a children's menu with reduced pricing.

Can we do our wedding photos on site?

You're more than welcome to use our courtyard space for photos.

Please note: no drones are allowed on site due to our respect for neighbours' privacy.

What is the smoking policy?

The Granite is a non-smoking venue in all licensed areas inside and outside. Building regulations do not allow for smoking, vaping or cannabis in the courtyard area. Guests can smoke off the licensed premises at the front of the Granite.

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 online by previous guests. You can check out our Instagram account @mygranitewedding for additional photos. We also have photos of the courtyard as it appears at different times of the year. Please ask Sam or Ron for these directly.



FREQUENTLY ASKED QUESTIONS

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 \$9.00 per person. You can put the remainder of the bill on a tab to be settled that night or you can change 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 is \$8.50 per person. Add beer only to the dinner service for \$6 per person.

What's on the Open Bar?

Here is a list of the current standard bar offering.

All Granite Brewery Ales
20 Bees Pinot Grigio VQA
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 Serve Certified and trained to watch for over-consumption.



FREQUENTLY ASKED QUESTIONS

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.

Can I bring in a DJ?

Yes, you can. We do not have any DJs on staff, but we can provide you with a list of DJs that have played here in the past that we thought were good. You can then book directly and confirm the details.

Do you have a microphone and sound system?

Yes we do, and you are welcome to use it. You can hook up your phone, iPad, or laptop to play your own music. This is included in your venue rental fee.

Do you have a Screen and Projector?

Yes, we do! We recently installed a 135" retractable screen and projector over our dance floor. You are welcome to use it if your guest count is under 110 guests. The screen drops down by the dance floor. This is included in your venue rental fee.

Are there music fees?

Resound and SOCAN fees are included in your price.

Is there a dance floor? Yes, there is!



FREQUENTLY ASKED QUESTIONS

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 the couple wants to come in and not be seen, we can bring them 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. Confetti, rice, glitter etc. are not allowed. Decorations must be easy to take down, as we need to reset the room for lunch service the next day.

Can we bring candles?

We provide small tea lights for all tables during your reception. If you would like to bring in additional candles, you are welcome to. We do not permit candelabras or tall candles as this can be a fire hazard. All flames must be inside a container.

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

The room will be open to you for 90 minutes before guests are scheduled to arrive. We will work with you and support as much as possible to make sure things run smoothly.

What time is closing time?

Normal "last call" is at 12:45 am.



FREQUENTLY ASKED QUESTIONS

Where are the washrooms?

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

Is there a coat check?

There is a coat rack in the room.

Do you have WiFi?

Yes, we do.

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 and pricing.

What are your prices for vendor's food + drink?

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

Are the prices the same all year round?

From November 15 - April 15, we can offer reduced rates and minimums for Saturday weddings. The reduced prices and minimums are the same as Sunday-Thursday prices during these 4 months.

What are the taxes and service charges?

Taxes are the current HST rate (13%) and service charges are 18% of the pre-tax amount.



PLANNING THE MENU

Buffet vs Seated Dinners?

Buffet dinners are slightly less expensive and 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 can hold 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 \$5 per person. If you choose the Seated Dinner option, we require your guests meal choices, their names, and which table they are sitting at. This expedites the dinner service considerably for all your guests!

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 let you know when the next opportunity to sample will be. Tastings are complimentary if you have booked with us; otherwise the tasting is \$15 per guest.

Wedding Cakes

You may bring in your own cake. We will help you with plates and cutlery and we do not charge a cake cutting fee.

Food Allergies/Restrictions

We will make every effort to accommodate your guests. If there are a large number of special orders, there may be an additional charge, but we will inform you in advance.



PLANNING THE MENU (CONTINUED)

Hors D'oeuvres

We do offer hors d'oeuvres platters at an additional charge.

Here are several suggestions:

Cheese and Cracker Platter \$120

Vegetable Platter \$110

Smoked Salmon with Horseradish Cream + Red
Onion Platter \$160

Shrimp Cocktail Platter \$160

Focaccia Toast with Sun-dried Tomato Pesto
Cream Cheese \$105

We are happy to consider other suggestions.

Many people ask - how much should I order?

In our experience, 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 two to three platters.

What about Late Night Snacks?

It is not necessary to order a lot of food, but a platter or two may be appreciated by your guests.

You can see a list of suggestions on our **Late Night Menu/Party Platters Menu**.



SUGGESTED RECEPTION PACKAGES - BUFFET

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 offered for a maximum of 100 guests, unless the buffet is set up in the courtyard.



DINNER PACKAGES

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
Brandy Brown Sugar Sauce
Coffee and Tea

Dinner 3

Assorted 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



2023/24 PRICING

Saturday Night Functions

Minimum 80 Adult Guests

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 \$115 per person

Reception Buffet 2 \$122 per person

Reception Buffet 3 \$126 per person

Dinner 1 \$123 per person

Dinner 2 \$130 per person

Dinner 3 \$134 per person

Plus taxes (13%). Gratuity not included.

Sunday-Thursday Night Functions

Minimum 70 Adult Guests

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 \$105 per person

Reception Buffet 2 \$110 per person

Reception Buffet 3 \$115 per person

Dinner 1 \$115 per person

Dinner 2 \$120 per person

Dinner 3 \$125 per person

Plus taxes (13%). Gratuity not included.

Prices are subject to change. Your price is confirmed upon receipt of deposit.



2022/23 PRICING

Friday Night Functions Minimum 100 Adult Guests

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 \$120 per person

Reception Buffet 2 \$127 per person

Reception Buffet 3 \$133 per person

Dinner 1 \$133 per person

Dinner 2 \$136 per person

Dinner 3 \$140 per person

Plus taxes (13%). Gratuity not included.

4-Hour Open Bar(*Bar closed during dinner - wine service is offered during dinner)

Includes:

All Granite Ale (9-12 choices)

20 Bees Pinot Grigio VQA

20 Bees Cabernet Merlot VQA

Liquor: Rye, Vodka, Rum, Gin and Scotch Soft drinks, Ice
Tea and Juice (shooters and shots not included)

Open Bar Extras

Add an Hour Open Bar - add \$9.00 per person

Open Bar during dinner - add \$8.50 per person

Add beer to dinner time - add \$6 per person

Plus taxes (13%). Gratuity not included.

Prices are subject to change.

Your price is confirmed upon receipt of deposit.



2023/24 PRICING

Hors D'oeuvres

Cheese and Cracker Platter \$120

Vegetable Platter \$110

Smoked Salmon with Horseradish Cream
and Red Onion Platter \$160

Shrimp Cocktail Platter \$160

Focaccia Toast with Sun-dried Tomato and
Pesto Cream Cheese \$105

Extras

Add \$5.00 per person for Second Entree Choice

**Add Sparkling Wine for toasting (served in
flutes) \$40 per bottle**

*We typically use 20 Bees Buzz and Bubble 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.

On - Site Ceremonies

All set up and tear down for on-site ceremonies are included in your venue fee.

Unfortunately, no music is allowed on the courtyard patio. We must stop serving on the patio at 11pm, as per our liquor license.

Prices are subject to change.

Your price is confirmed upon receipt of deposit.



2023/24 PRICING

Late Night Menu + Party Platters Menu

Vegetable Platter

28" oval platter \$110

20" oval platter \$85

Cauliflower, broccoli, carrots, celery, peppers, cucumbers with blue cheese or Ranch dip

Chicken Wings

5 lbs (approx. 40 wings) \$80

10 lbs. (approx. 80 wings) \$130

15 lbs. (approx. 120 wings) \$190

20 lbs. (approx. 160 wings) \$230

Cheese Platter

28" oval platter \$120

20" oval \$100

Cheddar and Jack cheese, assorted crackers

Bruschetta Platter

20" oval \$90

Bruschetta mix and toasted French stick

Quesadillas Platter

28" oval (approx. 15 full quesadillas) \$155

20" (approx. 10 full quesadillas) \$120

Chicken or Vegetarian available

Smoked Salmon Platter

15" round platter \$160

Served with horseradish cream cheese

Meatballs

5 lbs (approx. 150 meatballs) \$120

10 lbs. (approx 300 meatballs) \$175

Shrimp Cocktail Platter

15" round platter \$160



2023/24 PRICING

Late Night Menu + Party Platters Menu

Sandwich Platter

Smoked ham, turkey, cheese, tuna, egg salad, vegetarian
(3 choices)

28" platter, approx. 30 – 35 sandwiches and wraps \$165

20" platter, approx. 20, \$120

Samosa Platter with Mint Raita Sauce

Large platter, 50 samosas \$130

Small platter, 30 samosas \$90

Vegetable Spring Rolls with Plum Sauce

Large platter 50 rolls, \$130

Small platter, 30 rolls, \$90

Hummus and Pita

Large platter 30 pita, \$130

Small platter 15 pita, \$100

Chicken Fingers with Plum Sauce

Large platter, 50 fingers \$155

Small platter, 30 fingers \$115

Focaccia Toast with Sun-dried Tomato Pesto Cream Sauce

28" oval platter \$105

Fruit Platter

28" oval platter \$125

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

Assorted Brownie Platter

28" oval \$120

20" oval \$100

Plus HST (13 %). Gratuity Not Included.



TERMS

The following terms apply to all bookings:

A \$1500 non-refundable deposit is required on booking, with \$1000 further deposit due 6 months in advance of the reception date.

The final guest count is due 3 days before event.

White table linen and candles included.

Maximum 120 guests due to room capacity.

Bar closes at 1 a.m., last call at 12:45 a.m.

Full payment must be received by 3 days before event.

Cash, certified cheque, debit, Visa or Mastercard are accepted forms of payment.

No food or beverage may be brought on-site without our prior approval.

No room rental fee for 80 or more guests.

Menu should be confirmed at least 2 weeks in advance.

Guests are allowed on site one hour before function starts for any special decorations.

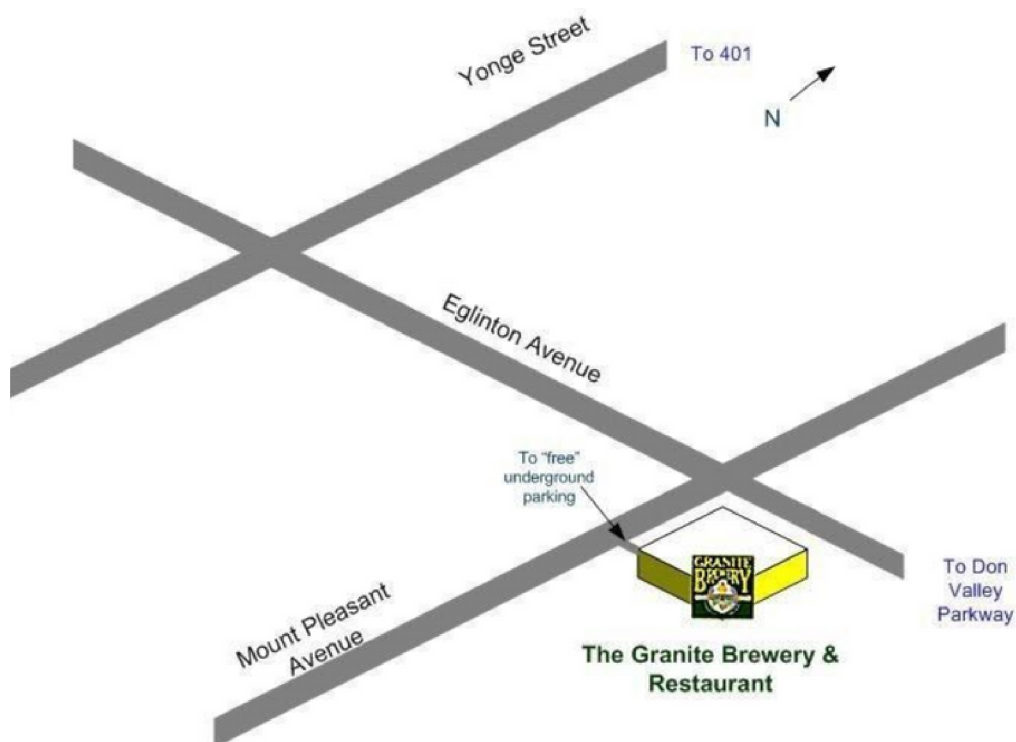
Arrangements can be made to drop off decorations in advance and we are happy to help with minor decorations such as place setting items.



LOCATION

**The Granite Brewery is located at 245 Eglinton Ave E,
Toronto, ON M4P 3B7**

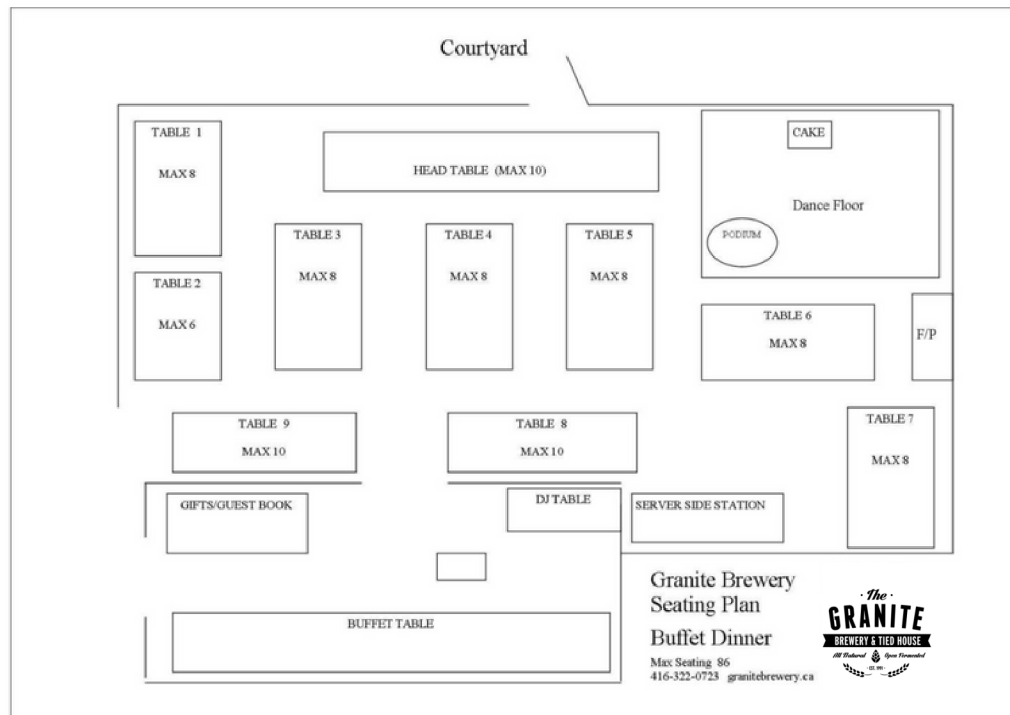
**Our main entrance and parking entrance are located on
the east side of Mount Pleasant Avenue, just south of
Eglinton Avenue.**



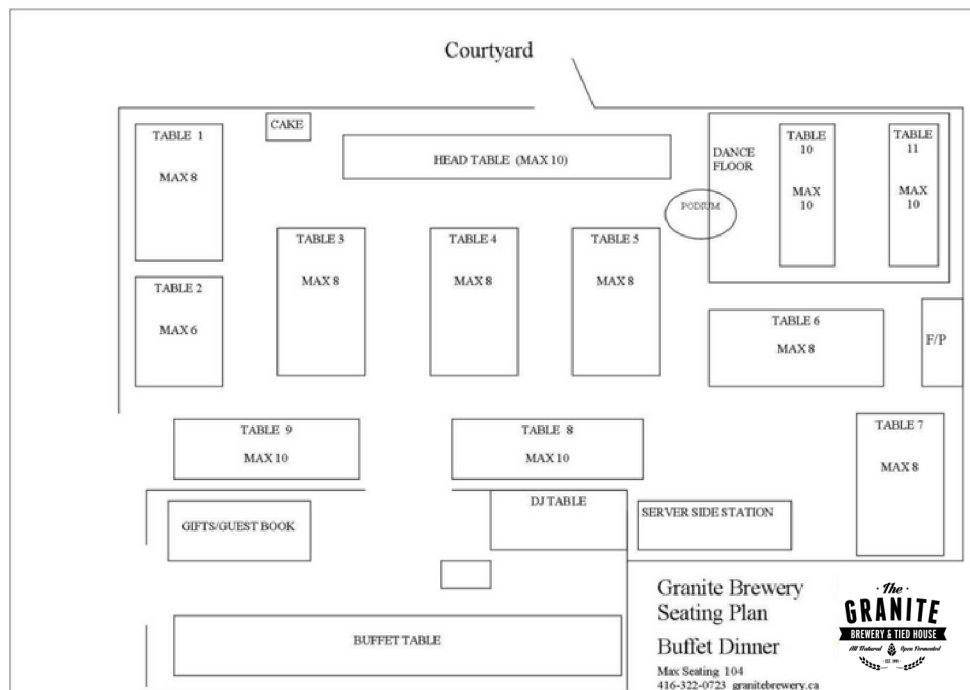


SEATING PLANS

BUFFET 1 - MAX. 86 GUESTS



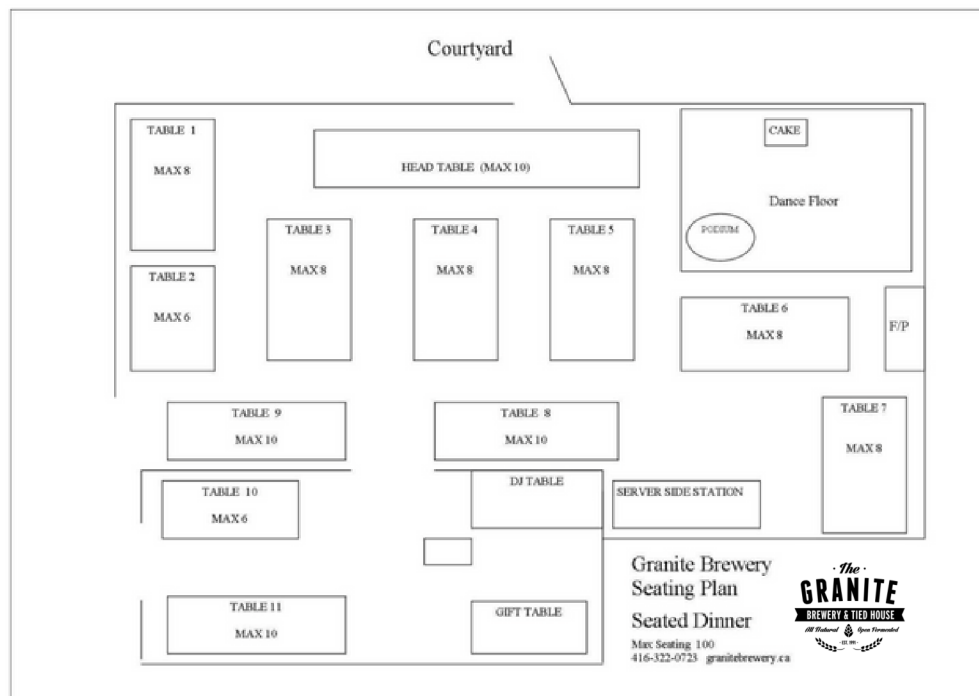
BUFFET 2 - MAX. 104 GUESTS





SEATING PLANS

SEATED DINNER 1 - 100 GUESTS



SEATED DINNER 2 - 120 GUESTS

