



# GRANITE BREWERY & TIED HOUSE

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WEDDING FAQ  
& EVENT INFORMATION

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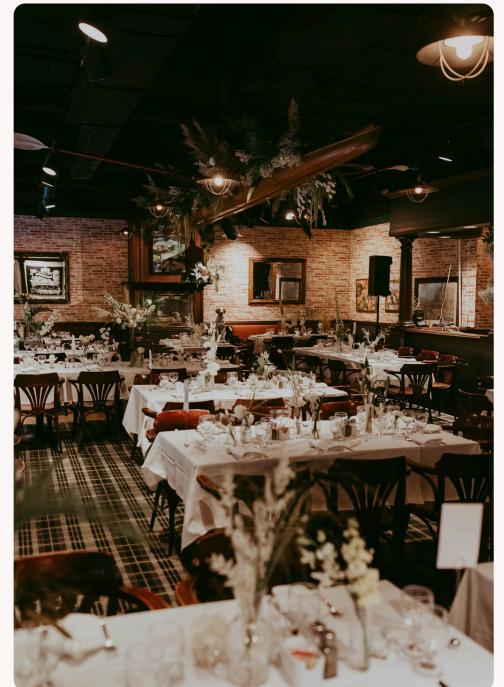
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# ABOUT US

## Weddings at the Granite

WE ARE AN INDEPENDENT, FAMILY OWNED AND OPERATED BREWERY AND RESTAURANT WITH OVER 33 YEARS OF EVENT EXPERIENCE. 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.





# PRICING

## **DEPOSIT FEES**

PAID IN TWO DEPOSITS:

ONE PAYMENT \$1800 TO HOLD THE VENUE (NON-REFUNDABLE)

ONE PAYMENT \$1000 DUE 6 MONTHS BEFORE THE WEDDING

DEPOSITS WILL BE DEDUCTED FROM THE FINAL INVOICE

**TOTAL: \$2800**

## **MENU SELECTION** PRICE TBD

DEPENDS ON:

FOOD SELECTIONS

DAY OF THE WEEK

ANY ADDITIONAL HORS D'OEUVRES OR LATE-NIGHT SNACKS

## **4-HOUR OPEN BAR**

INCLUDED IN MENU SELECTION

## **WINE SERVICE**

INCLUDED IN MENU SELECTION

## **TAXES AND GRATUITIES APPLY**

## **GUEST COUNT RATE VS MINIMUM SPEND**

OUR PACKAGES ARE BASED ON A PER-PERSON RATE IF YOUR GUEST COUNT MEETS A SPECIFIC THRESHOLD (EX: 80 GUESTS OR MORE). IF YOUR GUEST COUNT IS BELOW THE THRESHOLD, A MINIMUM SPEND WILL APPLY TO ENSURE THE SAME LEVEL OF SERVICE AND AMENITIES.



# THE SPACE

## Features

OVER 28 YEARS OF EXPERIENCE HOSTING WEDDINGS

ROOM HOLDS UP TO 110 GUESTS

TEA LIGHTS, WHITE LINENS, & TABLE CLOTH SET UP PROVIDED

PROFESSIONAL MICROPHONE, PROJECTOR & SOUND SYSTEM

PRIVACY FROM OTHER RESTAURANT PATRONS

FREE UNDERGROUND PARKING AVAILABLE

FIREPLACE

DANCE FLOOR

BEAUTIFUL, SECLUDED OUTDOOR COURTYARD & PATIO

TRADITIONAL ENGLISH ALES AND MODERN CRAFT BEER STYLES  
BREWED & SERVED ON-SITE

INCLUSIVE WASHROOMS

WHEELCHAIR ACCESSIBILITY

PARKING AVAILABLE

# EVENT SPACE FAQ

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 \$1800 to hold the room. This deposit is non refundable if the event is cancelled. If the date is changed, the deposit will be moved to your new date. A further \$1000 deposit is required 6 months before the reception. We ask for full payment 4 days before the function. Payment can be made by debit, e-transfer, cash, bank draft, or credit card. Any small incidentals can be paid the night of your event.

How many guests can the room accomodate?

A maximum of 110 people.

Is it possible to have more than 110 guests?

Unfortunately we cannot get more than 120 guests seated for dinner. This is the absolute 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.

Do you charge a venue rental fee?

We charge a \$1800 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. We set up an ordering bar after dinner concludes. Prompt service is guaranteed.

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 one week before the wedding. Sample floor plans are available on page 23.



# EVENT SPACE FAQ

Is there privacy from the restaurant?

The front section of the restaurant will be open to our regular guests. The main event room is separated from the front section by a long hallway. Privacy dividers, signs and staff will ensure no one "wanders" into your party.

Is the restaurant accessible?

Yes, it is. Everything is on one level. The washrooms have handicap stalls, although we do not have automatic doors in the bathrooms. 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 have automatic doors in our Beer Store entrance.

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.

\*\*\*Courtyard Restrictions

**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 are not 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, fake flower petals, etc.  
Please talk to us about ceremony design if you have a vision in mind.

**We must close the courtyard by 11PM.**

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

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



# EVENT SPACE FAQ

Is the courtyard licensed?

No. Guests are not allowed to take their drinks off of the licensed area of the patio.

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 85 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.

Can you accomodate 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.

Is there parking?

Yes, we have a large underground parking lot with free parking for all your guests. The entrance is off Mount 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. Please note guests will not be able to get into the lot until 11:00 am on Sunday mornings.

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



# EVENT SPACE FAQ

Do you have photos/videos of the venue?

You can check out our Instagram account @mygranitewedding for additional photos. We also have photos of table setups and the courtyard as it appears at different times of the year. Please ask Sam 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.

Can I bring a DJ?

Yes, you can. We do not have any DJs on staff and we can provide you with a vendor list of DJs that have played here in the past. We recommend that DJs bring their own audio equipment to avoid any issues with our sound system. They will need to bring two monitors to cover the room.

What are your prices for vendors food and 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.

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.

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 regular service the next day.

How is the lighting, AC, and heat controlled?

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



# EVENT SPACE FAQ

Where are the washrooms?

The washrooms are located in the hallway as you enter the reception area. They are shared with other patrons. They are large washrooms. You will never have a lineup!

Is there coat check?

There is a coat rack in the dining room.

Do you have WIFI?

Yes, we do.

Do you have a microphone and a 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. If you are hiring a DJ, we recommend they bring their own speakers.

Are there music fees?

Resound and SOCAN fees are included in your price

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. A laptop with an HDMI port is required for connecting to the projector.

Is there a dancefloor?

Yes, there is! Dance the night away

What's 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.

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.



# *Typical* WEDDING TIMELINE



# TIMELINE FAQ

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

The room will be open to you 2 hours before your ceremony starts. We will work with you and support as much as possible to make sure things run smoothly.

What's the best timing of my ceremony?

May-September: 5:00pm; October-December 4:00pm-4:30pm

What's the best timing for my reception?

We will be ready when you are. In our experience, receptions with ceremonies typically start between 4:30 -5pm. Reception-only parties start between 5:30-6pm.

Prices are based on a maximum of 8.5 hours, (i.e. 4:30pm – 1:00am.)

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)

Seated dinners taking 2-2.5 hours depending on various factors, like speeches.

We will not rush you!

What time is closing time?

Last Call for the bar is at 12:45 am.

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.



# MENU PLANNING

## 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.

## Buffet vs Seated Dinners

Buffet dinners are slightly less expensive and offer your guests more choice. 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, however, we can set up the buffet on the courtyard patio 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!

## Wedding Cakes

You may bring in your own cake. We will help you with plates and cutlery. If you would like our staff to plate the cake, we charge a \$150 plating 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.

## Hors D'oeuvres & Late-Night Platters

We do offer hors d'oeuvres & late-night platters at an additional charge.

See Menu Pricing for more information.

## How many snacks should I order?

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



# MENU PLANNING

## SEATED DINNER OPTIONS

### 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 Salad  
Grilled Angus Striploin of Roast Beef with Red Wine Brandy Sauce  
with Roasted Potatoes and Vegetables  
Apple Brown Betty with Brandy Brown Sugar Sauce  
Coffee and Tea

### DINNER 3

Assorted Bread Rolls  
Butternut Squash Soup with Roasted Almonds  
Mixed Green Salad with Herbed Vinaigrette Roasted  
Prime Rib with Vegetables and Roasted Potatoes  
Chocolate Mousse Cake  
Coffee and Tea

#### Alternative Main

Vegan, Gluten Free Pasta Primavera

#### Second Entrée Choice For Coursed Dinner

Add \$5.00 per person



# MENU PLANNING

## BUFFET OPTIONS

### BUFFET 1

Assorted Bread Rolls  
Tossed Garden Salad, Caesar Salad, Pasta Salad  
Rice, Roasted Potatoes, Steamed Vegetables  
Grilled Chicken Breast with White Wine Garlic Cream Sauce  
Roast Beef with Cognac Peppercorn Sauce  
Pasta Primavera (Vegan, GF)  
Fresh Fruit Platter & Assorted Brownies  
Coffee and Tea

### BUFFET 2

Assorted Bread Rolls  
Tossed Garden Salad, Caesar Salad, Pasta Salad  
Rice, Roasted Potatoes, Steamed Vegetables  
Chicken Supreme with Tarragon Mushroom Sauce  
Roasted Prime Rib with Red Wine Port Sauce  
Pasta Primavera (Vegan, GF)  
Fresh Fruit Platter & Assorted Brownies  
Coffee and Tea

### BUFFET 3

Assorted Bread Rolls  
Tossed Garden Salad, Caesar Salad, Pasta Salad  
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 (Vegan, GF)  
Fresh Fruit Platter & Assorted Brownies  
Coffee and Tea

**Due to space limitations, buffets can be offered for a maximum of 100 guests,  
unless the buffet is set up on the courtyard patio.**



# MENU PLANNING

## HORS D'OEUVRES & LATE-NIGHT PLATTERS

**\*\*Ask your Granite representative for pricing\*\***

### **Vegetable Platter**

Cauliflower, broccoli, carrots, celery, peppers,  
cucumbers with blue cheese or Ranch dip  
20" oval platter  
28" oval platter

### **Chicken Wings**

5 lbs (approx. 40 wings)  
10 lbs. (approx. 80 wings)  
15 lbs. (approx. 120 wings)  
20 lbs. (approx. 160 wings)

### **Cheese Platter**

Cheddar and Jack cheeses, assorted crackers  
20" oval  
28" oval platter

### **Bruschetta Platter**

Bruschetta mix and toasted French stick  
20" oval

### **Quesadillas Platter**

Chicken or Vegetarian available  
20" (approx. 10 full quesadillas)  
28" oval (approx. 15 full quesadillas)

### **Smoked Salmon Platter**

Served with horseradish cream cheese  
15" round platter

### **Meatballs**

5 lbs (approx. 150 meatballs)  
10 lbs. (approx. 300 meatballs)

### **Shrimp Cocktail Platter**

15" round platter

**Plus tax (13 %) and service gratuity.**



# MENU PLANNING

## HORS D'OEUVRES & LATE-NIGHT PLATTERS

**\*\*Ask your Granite representative for pricing\*\***

### **Sandwich Platter**

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

20" platter, approx. 20 sandwiches and wraps

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

### **Samosa Platter with Mint Raita Sauce**

Small platter, 30 samosas

Large platter, 50 samosas

### **Vegetable Spring Rolls with Plum Sauce**

Small platter, 30 rolls

Large platter 50 rolls

### **Hummus and Pita**

Small platter 15 pita

Large platter 30 pita

### **Poutine Bar**

### **Chicken Fingers with Plum Sauce**

Small platter, 30 fingers

Large platter, 50 fingers

### **Focaccia Toast with Sun-dried Tomato Pesto Cream Sauce**

28" oval platter

### **Fruit Platter**

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

28" oval platter

### **Assorted Brownie Platter**

20" oval

28" oval

**Plus tax (13 %) and service gratuity.**



# 2026 MENU PRICING

## Sunday to Thursday Night Functions

**70 Adult Guests Minimum OR  
\$8,500 Minimum Spend**

Package includes:  
**Room and Set-up**  
**Service Staff**  
**White Table Linens and Tea Lights**  
**Four Course Dinner or Buffet**  
**Wine with Dinner**  
**Four Hour Open Bar**  
**Vegetarian Option Included**  
Menu Selection:  
**Reception Buffet 1** \$115 per person  
**Reception Buffet 2** \$120 per person  
**Reception Buffet 3** \$125 per person  
**Dinner 1** \$125 per person  
**Dinner 2** \$130 per person  
**Dinner 3** \$135 per person

**Plus taxes (13%). Gratuity not included.**

## Friday Night Functions

**90 Adult Guests Minimum OR  
\$15,000 Minimum Spend**

Package includes:  
**Room and Set-up**  
**Service Staff**  
**White Table Linens and Tea Lights**  
**Four Course Dinner or Buffet**  
**Wine Service with Dinner**  
**Four Hour Open Bar**  
**Vegetarian Option Included**  
Menu Selection:  
**Reception Buffet 1** \$130 per person  
**Reception Buffet 2** \$137 per person  
**Reception Buffet 3** \$143 per person  
**Dinner 1** \$143 per person  
**Dinner 2** \$146 per person  
**Dinner 3** \$150 per person

**Plus taxes (13%). Gratuity not included.**

## Saturday Night Functions

**80 Adult Guests Minimum OR  
\$12,000 Minimum Spend**

Package includes:  
**Room and Set-up**  
**Service Staff**  
**White Table Linens and Tea Lights**  
**Four Course Dinner or Buffet**  
**Wine Service with Dinner**  
**Four Hour Open Bar**  
**Vegetarian Option Included**  
Menu Selection:  
**Reception Buffet 1** \$125 per person  
**Reception Buffet 2** \$132 per person  
**Reception Buffet 3** \$136 per person  
**Dinner 1** \$133 per person  
**Dinner 2** \$140 per person  
**Dinner 3** \$144 per person

**Plus taxes (13%). Gratuity not included.**



# 2027 MENU PRICING

## Sunday to Thursday Night Functions

**70 Adult Guests Minimum OR  
\$9000 Minimum Spend**

Package includes:

**Room and Set-up**

**Service Staff**

**White Table Linens and Tea Lights**

**Four Course Dinner or Buffet**

**Wine with Dinner**

**Four Hour Open Bar**

**Vegetarian Option Included**

Menu Selection:

**Reception Buffet 1** \$120 per person

**Reception Buffet 2** \$125 per person

**Reception Buffet 3** \$130 per person

**Dinner 1** \$130 per person

**Dinner 2** \$135 per person

**Dinner 3** \$140 per person

**Plus taxes (13%). Gratuity not included.**

## Friday Night Functions

**90 Adult Guests Minimum OR  
\$15,000 Minimum Spend**

Package includes:

**Room and Set-up**

**Service Staff**

**White Table Linens and Tea Lights**

**Four Course Dinner or Buffet**

**Wine Service with Dinner**

**Four Hour Open Bar**

**Vegetarian Option Included**

Menu Selection:

**Reception Buffet 1** \$135 per person

**Reception Buffet 2** \$142 per person

**Reception Buffet 3** \$148 per person

**Dinner 1** \$148 per person

**Dinner 2** \$151 per person

**Dinner 3** \$155 per person

**Plus taxes (13%). Gratuity not included.**

## Saturday Night Functions

**80 Adult Guests Minimum OR  
\$12,500 Minimum Spend**

Package includes:

**Room and Set-up**

**Service Staff**

**White Table Linens and Tea Lights**

**Four Course Dinner or Buffet**

**Wine Service with Dinner**

**Four Hour Open Bar**

**Vegetarian Option Included**

Menu Selection:

**Reception Buffet 1** \$130 per person

**Reception Buffet 2** \$137 per person

**Reception Buffet 3** \$141 per person

**Dinner 1** \$138 per person

**Dinner 2** \$145 per person

**Dinner 3** \$149 per person

**Plus taxes (13%). Gratuity not included.**



# MENU PLANNING

## DRINK OPTIONS

### 4-Hour Open Bar

(\*Bar closed during dinner - wine service is offered during dinner\*)

Here is a list of the current standard bar offering.

**All Granite Brewery Ales**

**Seasons White Pinot Grigio VQA**

**Seasons Red Cabernet Merlot VQA**

**Liquor:** Rye, Vodka, Rum, Gin, Tequila and Scotch (**shooters not included**)

Soft drinks, Iced Tea and Juice

All Granite staff are Smart Serve Certified and trained to watch for over-consumption.

### Open Bar Extras

Add an Hour to Open Bar - add \$10.00 per person

Open Bar Available during Dinner - add \$9 per person

Add Beer Option during Dinner - add \$6.50 per person

**Plus taxes (13%) and service gratuity.**

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 \$10 per person.

You can put the remainder of the bill on a tab to be settled that night or you can switch to a cash bar.

### Wine Service

**Seasons Pinot Grigio VQA**

**Seasons Cabernet Merlot VQA**

Add Sparkling Wine +\$52 per bottle

Wines of your choice can be upgraded for a charge.

**Plus taxes (13%) and service gratuity.**



# ADDITIONAL INFO

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.

If you are planning a winter wedding, we can offer other alternatives to an outdoor ceremony.

What are the taxes and service charges?

Taxes are the current HST rate (13%) and service gratuity options are 18%, 20%, & 22%.

## Dates and Quotes

Due to a high volume of inquiries, it is best to send an email to Sam | **sam@granitebrewery.ca** and he will send over the available dates for your wedding in 2024 or 2025. We can also draft an estimated quote to give you a better idea of the costs.





# TERMS

**\$1800 VENUE HOLDING FEE IS NON-REFUNDABLE.**

**CASH, ETRANSFER, BANK DRAFT DEBIT, AMEX, VISA, & MASTERCARD ARE  
ACCEPTABLE FORMS OF PAYMENT.**

**FULL PAYMENT MUST BE RECEIVED 4 DAYS PRIOR TO THE EVENT.**

**MENU MUST BE CONFIRMED AT LEAST 3 WEEKS PRIOR TO THE EVENT.**

**NO FOOD OR BEVERAGE MAY BE BROUGHT ON-SITE WITHOUT PRIOR  
APPROVAL.**

**A MAXIMUM OF 120 GUESTS IS PERMITTED.**

**FINAL GUEST COUNT IS DUE 4 DAYS BEFORE THE EVENT.**

**NO SMOKING OR ALCOHOL ALLOWED IN THE COURTYARD GARDENS.**

**PATIO/COURTYARD IS CLOSED AT 11:00PM.**

**LAST CALL IS AT 12:45PM - EVENT ENDS AT 1:00AM.**

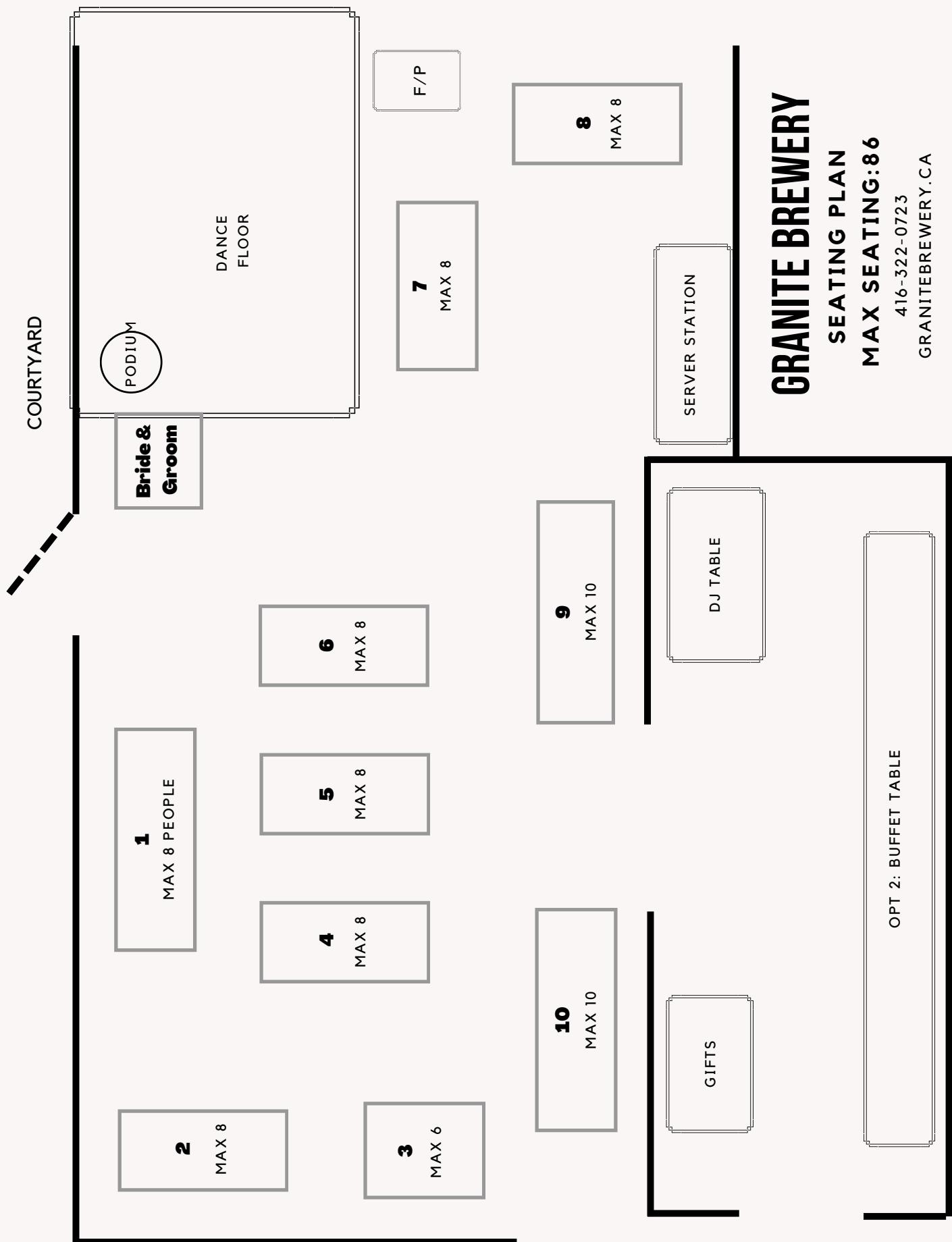


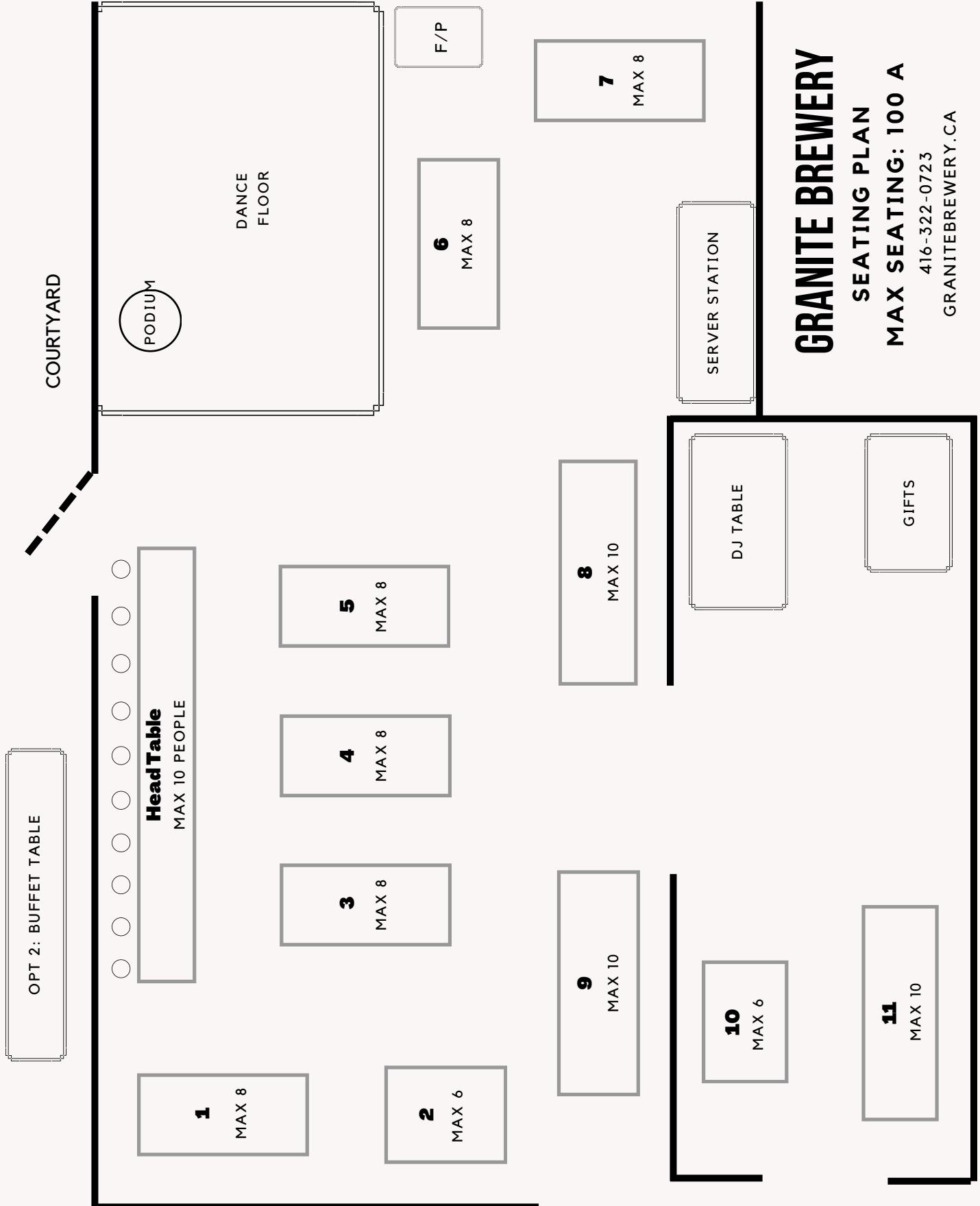
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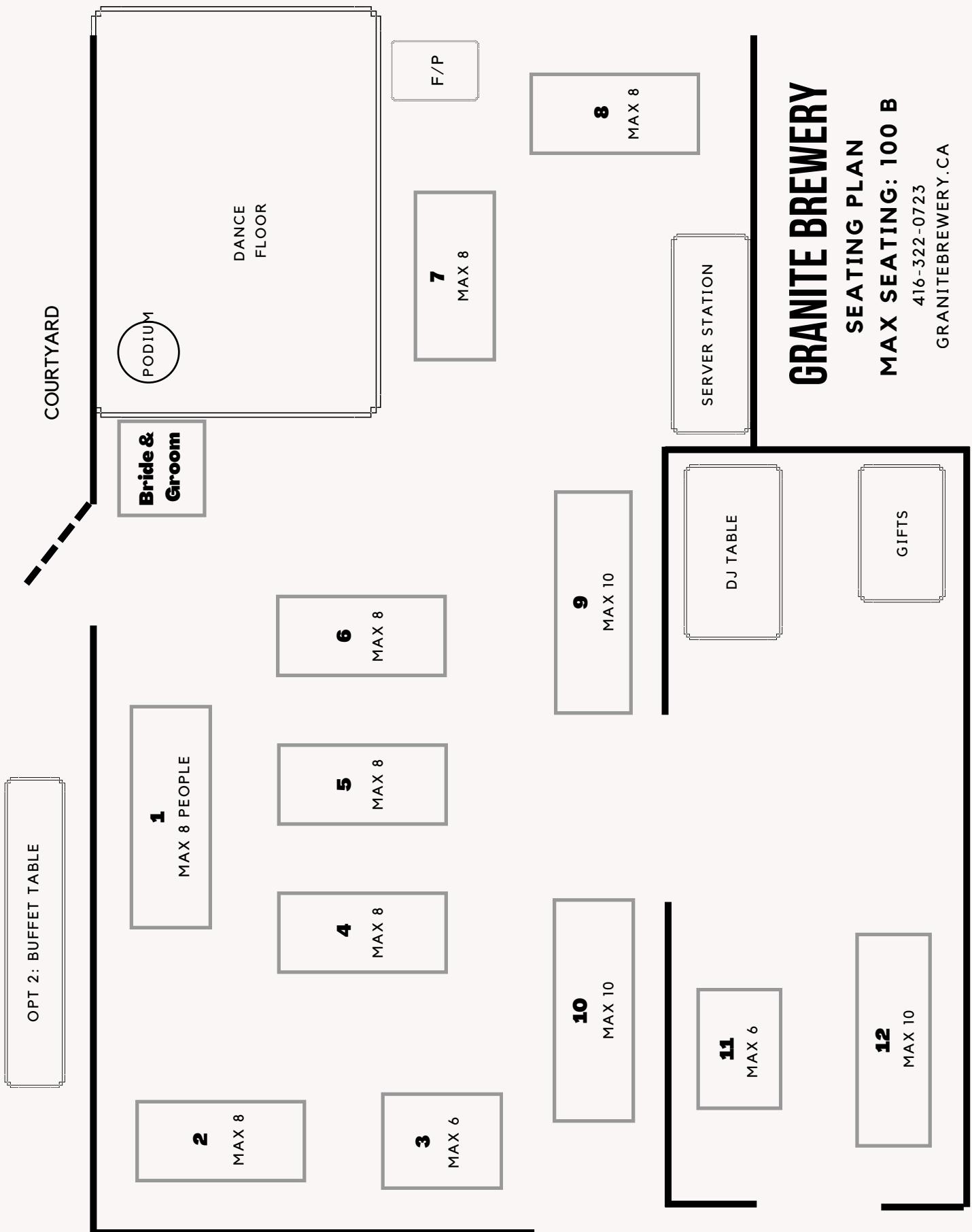
## SEATING PLAN

**MAX SEATING: 86**

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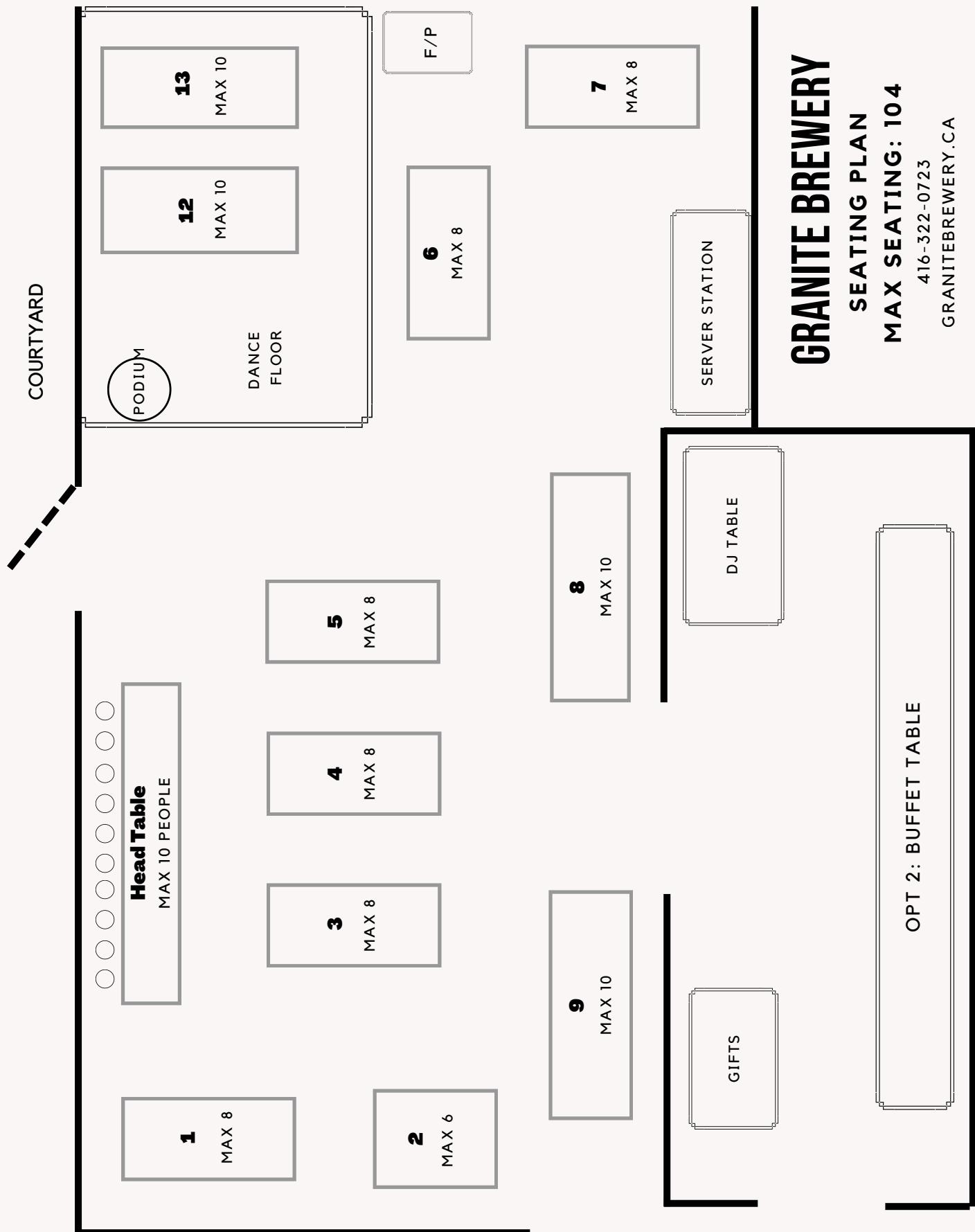
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## SEATING PLAN

**MAX SEATING: 104**

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# GRANITE BREWERY

SEATING PLAN  
MAX SEATING: 110

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