

GRANITE BREWERY & TIED HOUSE

WEDDING FAQ & EVENT INFORMATION

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About Us

Weddings at the Granite

We are an independent, family owned and operated brewery and restaurant with over 34 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 \$2000 to hold the venue (Non-refundable). One payment \$1500 due 6 months before the wedding. Deposits will be deducted from the final invoice.

TOTAL: \$3500

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

MINIMUM SPEND

Our packages are based on a per-person rate. A minimum spend will apply to ensure the same level of service and amenities. If you are below the minimum spend, we can add platters or bar options to get to the minimum.



The Space

Over 32 years of experience hosting weddings

Room holds up to 110 guests

Tea lights, white linen & napkin 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

Free 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 \$2000 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 \$1500 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.

Do you charge a venue rental fee?

We charge a \$2000 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, projector and screens.





Event Space FAQ

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 110 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.

Event Space FAQ

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 26.



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.



Event Space FAQ

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.****



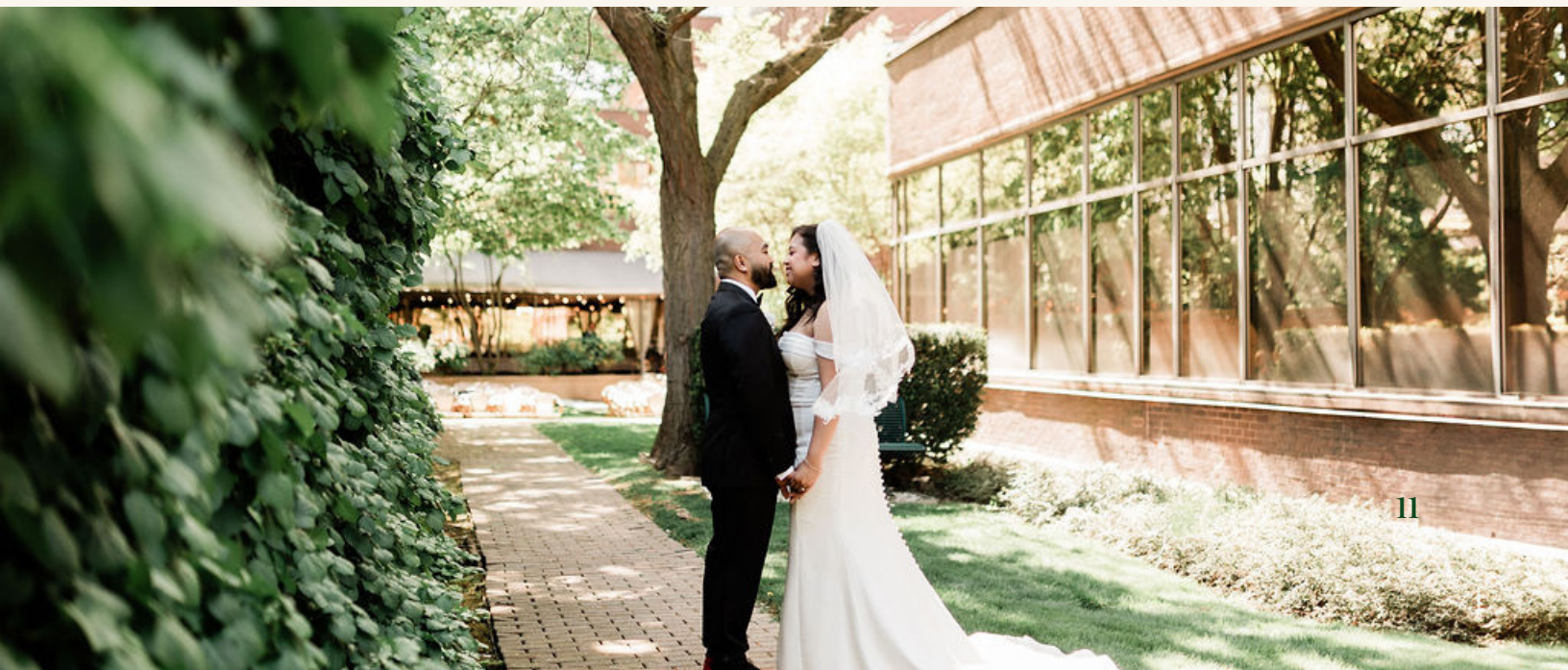
Event Space FAQ

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?

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



Event Space FAQ

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. 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.

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.

Menu Planning

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 Coured Dinner

Add \$5.00 per person

Menu Planning

Buffet Dinner 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

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

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.

2027 Menu Pricing

Sunday to Thursday Night Functions

\$12,000 Minimum Spend (plus HST & Gratuity)

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 \$135 per person
Reception Buffet 2 \$141 per person
Reception Buffet 3 \$150 per person
Dinner 1 \$150 per person
Dinner 2 \$160 per person
Dinner 3 \$170 per person
Plus taxes (13%). Gratuity not included.

Friday Night Functions

\$20,000 Minimum Spend (plus HST & Gratuity)

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 \$155 per person
Reception Buffet 2 \$161 per person
Reception Buffet 3 \$170 per person
Dinner 1 \$170 per person
Dinner 2 \$180 per person
Dinner 3 \$190 per person
Plus taxes (13%). Gratuity not included.

Saturday Night Functions

\$17,000 Minimum Spend (plus HST & Gratuity)

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 \$145 per person
Reception Buffet 2 \$151 per person
Reception Buffet 3 \$160 per person
Dinner 1 \$160 per person
Dinner 2 \$170 per person
Dinner 3 \$180 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 \$12.00 per person

Open Bar Available during Dinner - add \$10 per person

Add Beer Option during Dinner - add \$8 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 \$12 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 +\$55 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 cannot offer the outdoor space, however we can discuss options for a ceremony inside.

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 2027 and beyond. We can also draft an estimated quote to give you a better idea of the costs.

Terms

\$2000 venue holding fee is non-refundable.

Cash, E-Transfer, 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 110 guests is permitted.

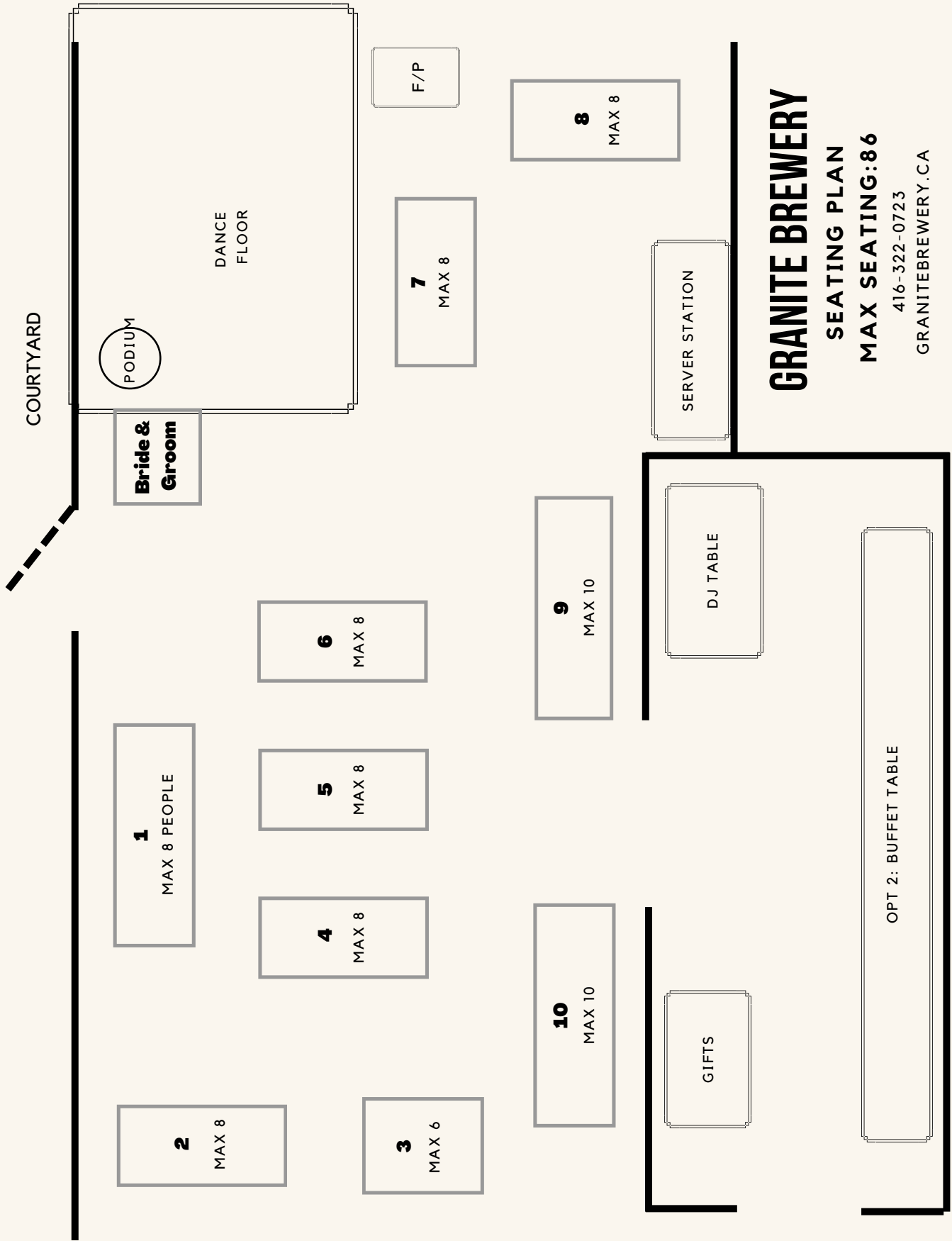
Final guest count is due 4 days before the event.

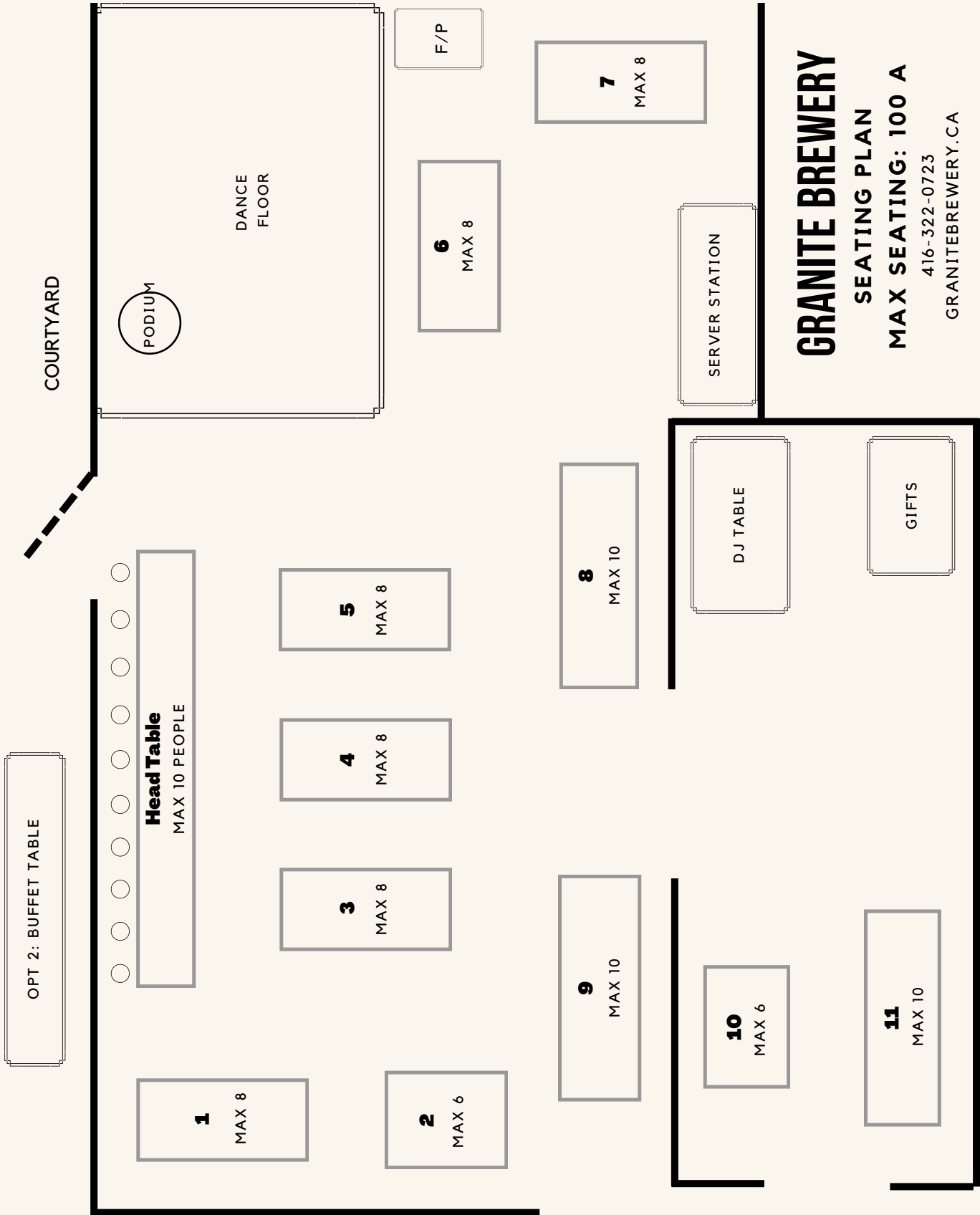
No smoking or alcohol allowed in the courtyard gardens.

Patio/courtyard is closed at 11:00pm.

Last call is at 12:45pm - event ends at 1:00AM.







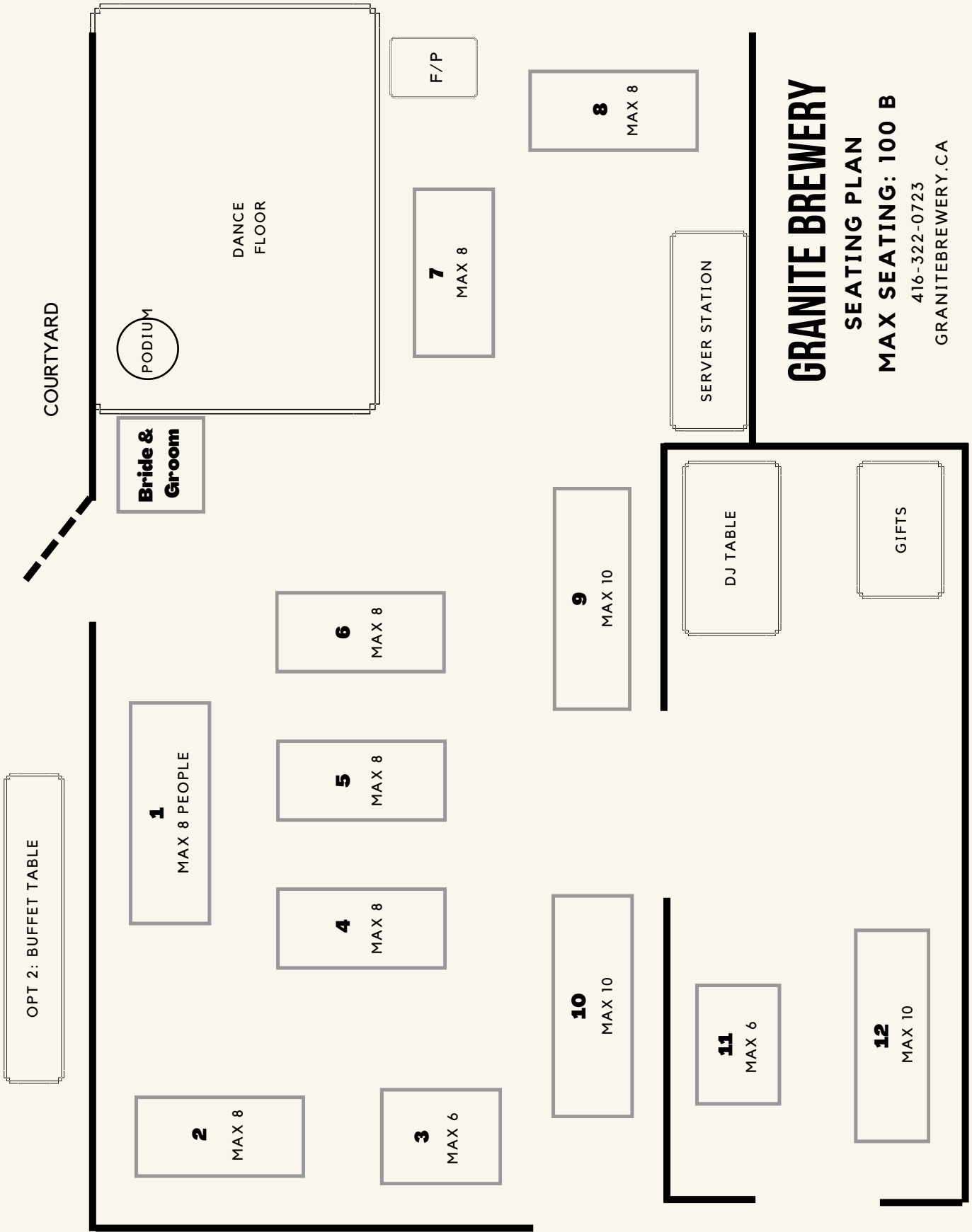
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SEATING PLAN

MAX SEATING: 100 A

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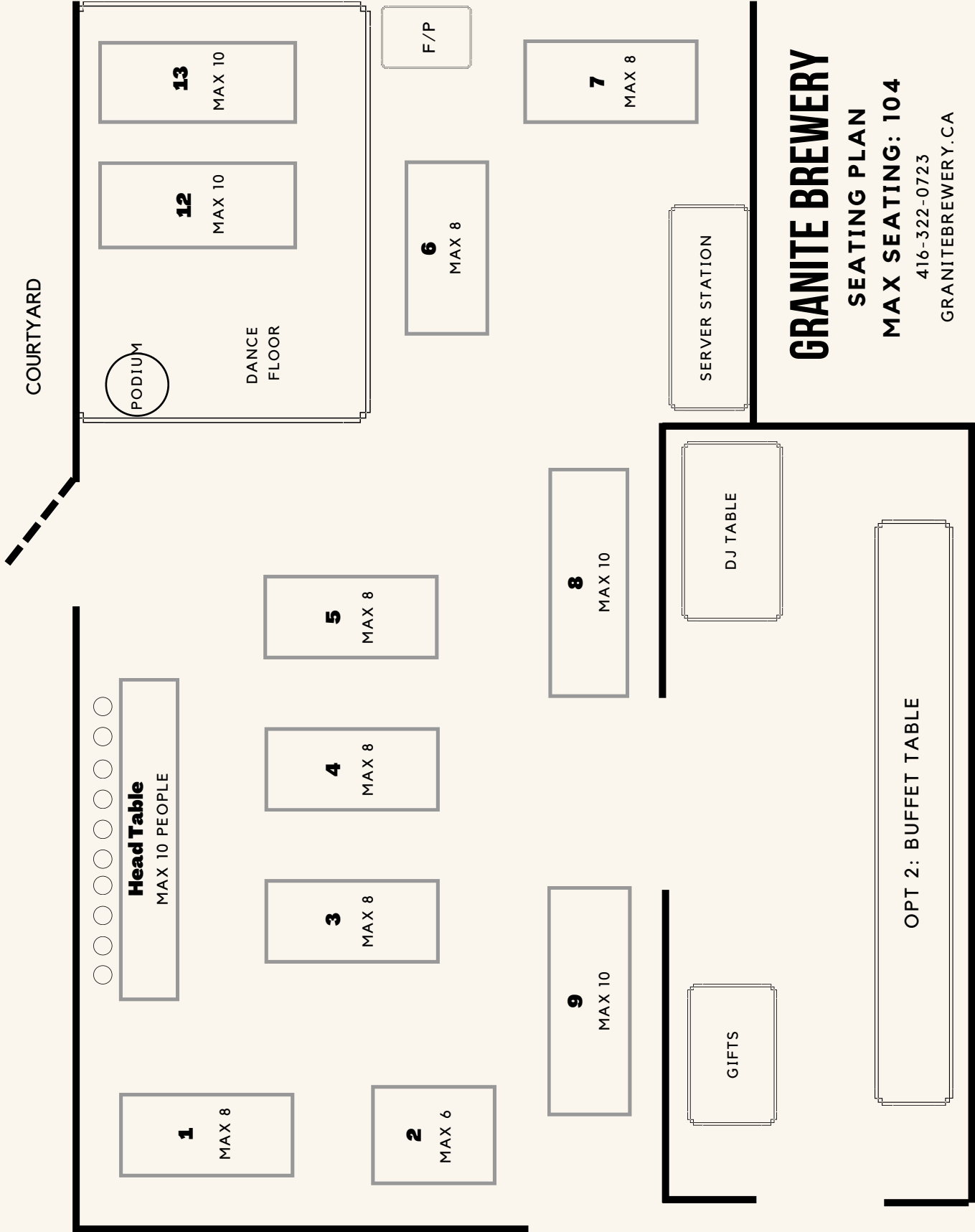
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SEATING PLAN

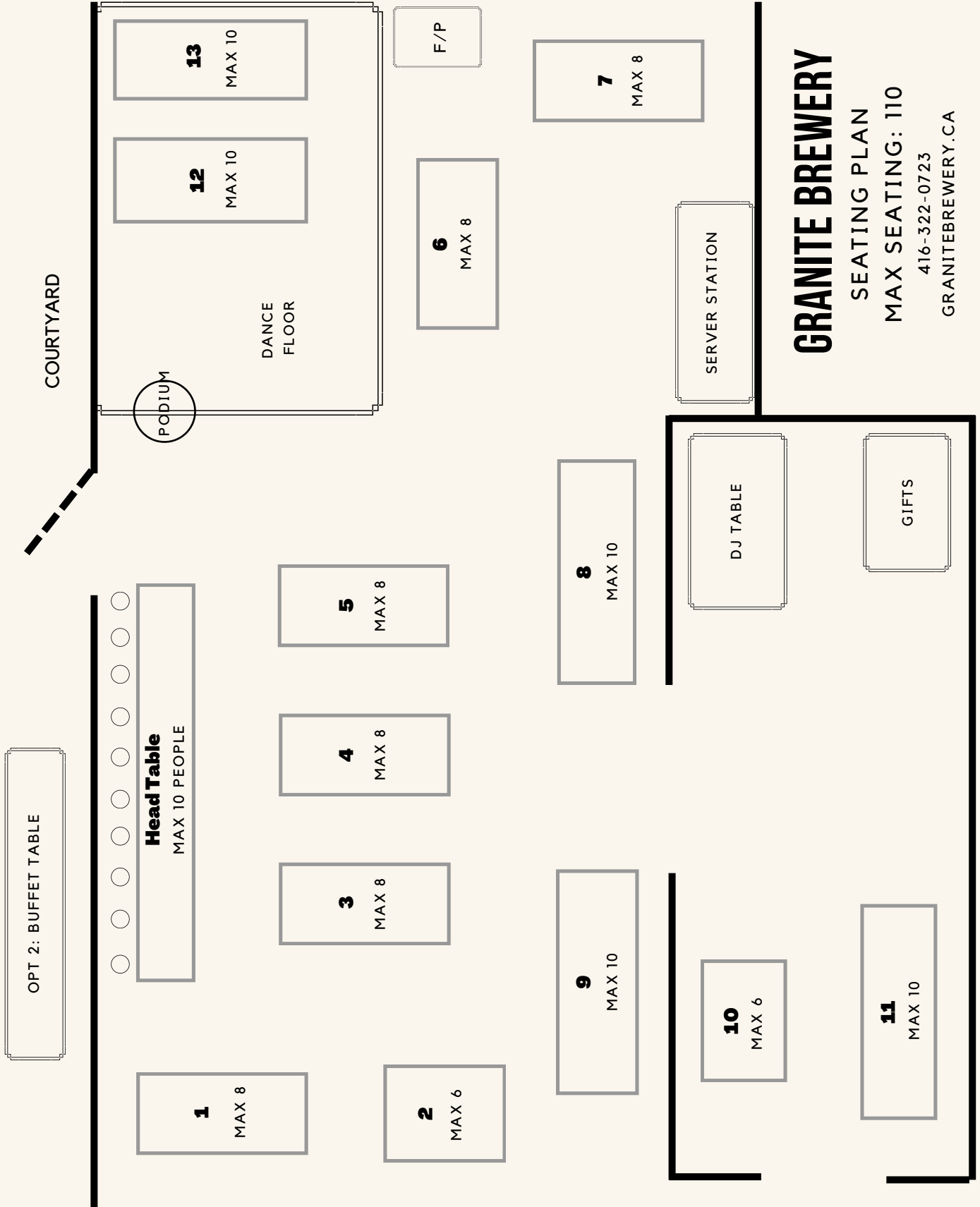
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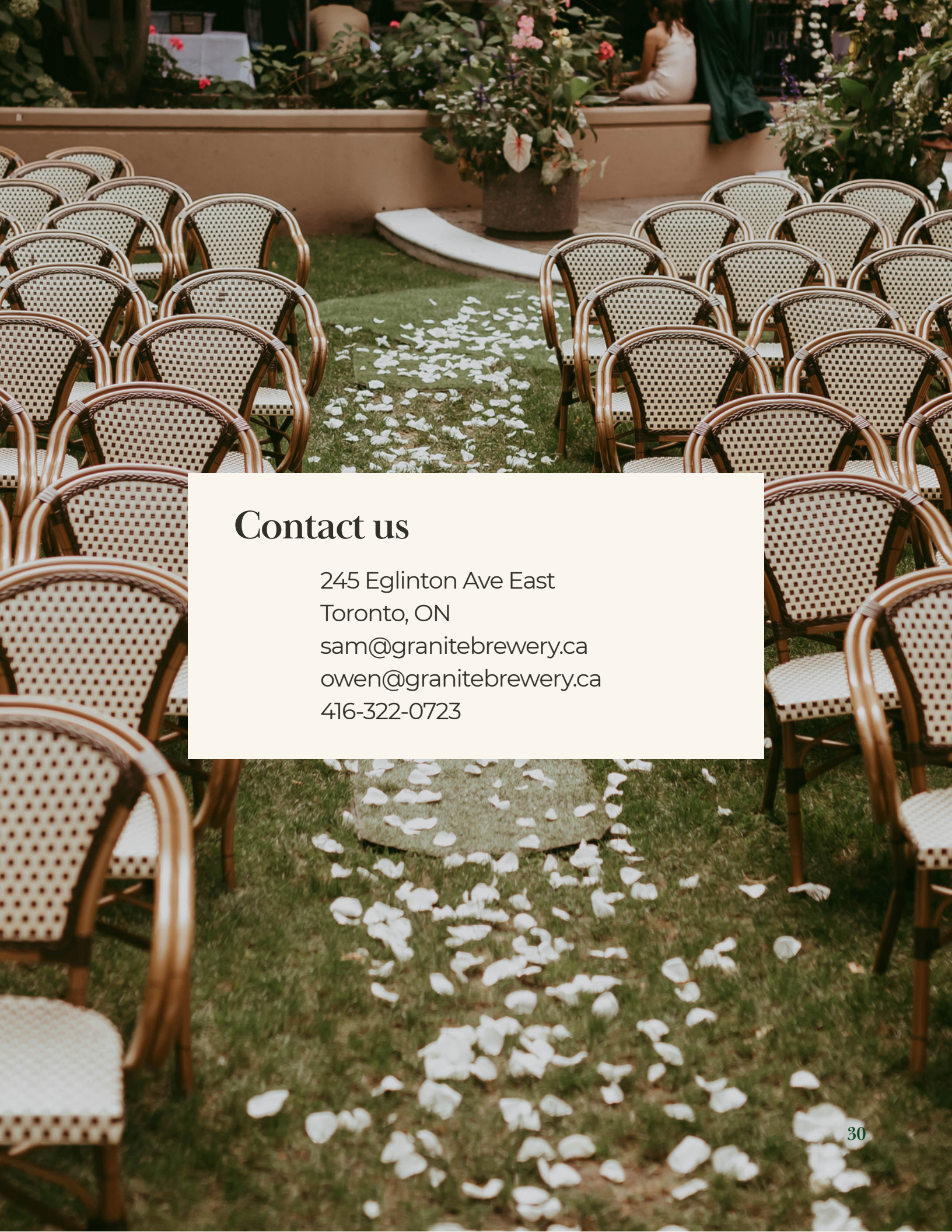


SEATING PLAN
MAX SEATING: 104
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GRANITE BREWERY

SEATING PLAN
MAX SEATING: 110
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A photograph of an outdoor seating area. In the foreground, several rows of wicker chairs with a light-colored, perforated backrest are arranged on a green lawn. A path of white flower petals leads from the chairs towards the background. In the background, there is a raised garden bed with various plants and flowers, including pink and red blooms. A person is sitting on the edge of the garden bed, partially obscured by the foliage. The overall scene is bright and sunny, suggesting a pleasant outdoor setting.

Contact us

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