



WEDDING GUIDE

GRAYSON MILLS

WEDDINGS & EVENTS



ABOUT GRAYSON MILLS

SOPHISTICATION AND CHARM IN DOWNTOWN STRATFORD

As a historically restored venue, Grayson Mills is one of the most timeless settings for a wedding in picturesque Stratford, Ontario. Designed to bring your romantic and elegant vision to life, the desirable location offers an opportunity for prime wedding photos in the heart of the city. With exposed beams, brick, sprawling windows and a large terrace, couples can select their space from three unique rooms. The historical significance of Grayson Mills is sure to emanate romance enhancing your love story.

EVENT SPACE

MAIN FLOOR

Our main floor consists of two unique spaces combined: our accessible Carriage House and the Lunette Lounge.

The Carriage House is the larger of the two spaces and combined with the Lunette Lounge can seat 200 people for a formal dinner or 265 people for a cocktail-style reception.

Smaller events can separate the two spaces using one for dinner and one for cocktails giving a cozy and romantic vibe.



EVENT SPACE

SECOND FLOOR

Coming in 2022, our second floor layout will consist of two unique spaces: The Coachmen's Loft and the Terrace.

The Coachmen's loft seats 200 for cocktail-style reception and 140 for a formal served dinner.



EVENT SPACES

LUNETTE LOUNGE

Main Floor

Reception Style Capacity: 65

Seated Dinner Capacity: 56



CARRIAGE HOUSE

Main Floor

Reception Style Capacity: 200

Seated Dinner Capacity: 140



COACHMEN'S LOFT

Coming 2022!

Second Floor

Reception Style Capacity: 200

Seated Dinner Capacity: 140



THE TERRACE

Coming 2022!

Second Floor

Reception Style Capacity: 65



RENTAL INCLUSIONS



INCLUDED IN BASIC RENTAL PACKAGE

- Use of Grayson Mills designated rented space, including use for photography throughout the day (after 10am)
- Two easels provided for your use of personal seating charts, welcome signs etc.
- Bartender staff included
- On-site coordinator
- Three in-person meetings happening on-site. Phone calls and emails welcome at any time during your planning.
- Assistance with custom floor plan
- Set up of in-house tables and chairs
- Podium with wireless microphone and in house sound system
- Projector and screen
- Standard centerpiece
- Choice of host bar package, or cash bar
- Use of in-house tables. 6 ft or 8 ft rectangle tables of importance (DJ, gift tables, welcome table, cake table, etc). Rectangle head table. 60" round table for guest seating (seating 8 guests per table)
- In-house floor length linens and linen napkins. (choice of: white, black, or ivory 54 x 120")
- All flatware/stemware for each guest provided. White dinner plate, side plate, four-piece cutlery, wine glass, water glass, coffee cup/saucer, salt and pepper shakers (1 per table of 8)
- Use of in-house white garden chairs

OPTIONAL UPGRADE

ADDITIONAL \$12.50 + HST/PERSON

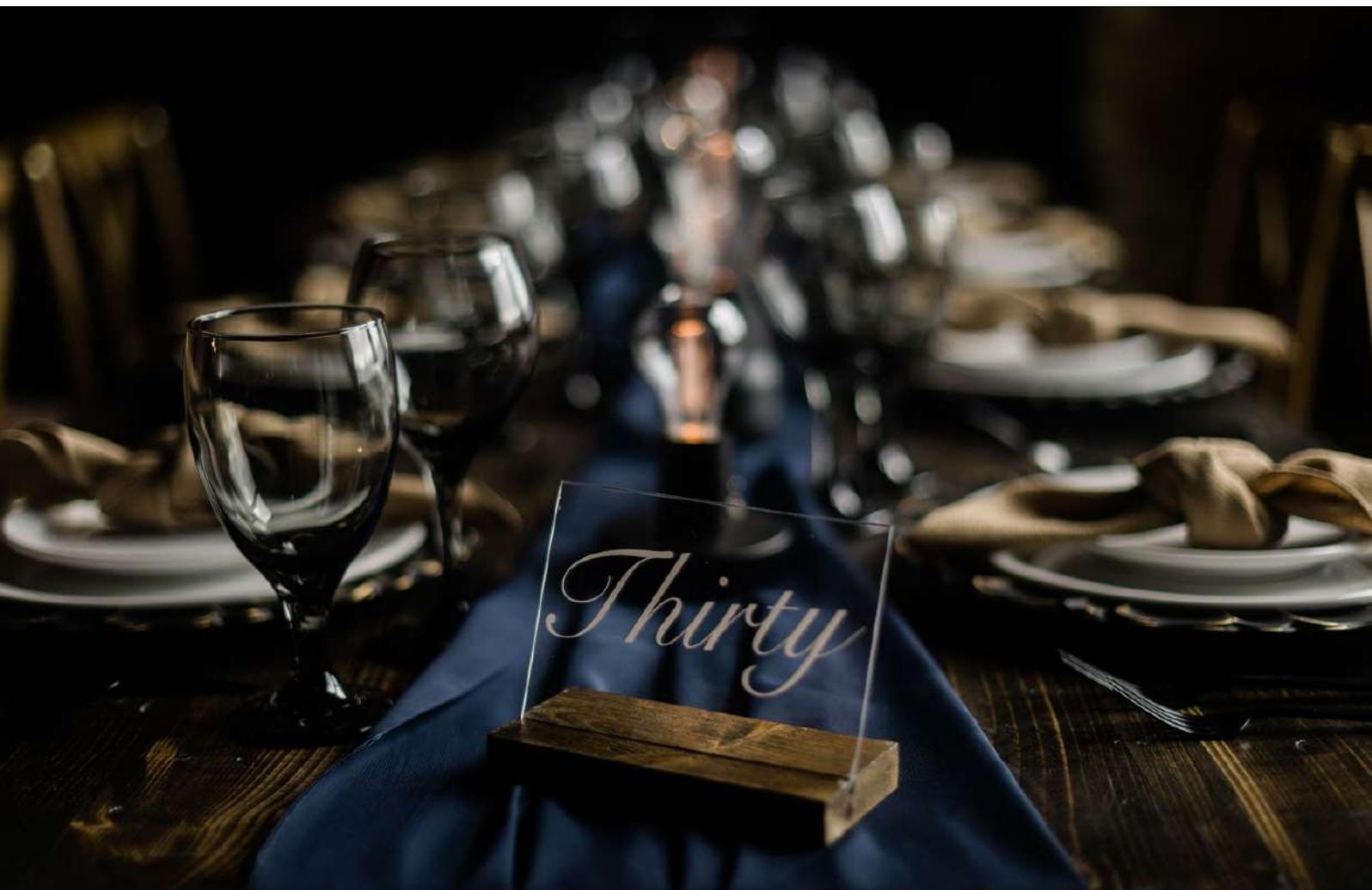
Wooden harvest tables.
(seating 8 guests per table)

Choice of any available floor length linen for your tables of importance.

Choice of black, gold or rose gold matte finish flatware.

Choice of smoked or gold rim wine and water glasses.

Gold Chiavari chairs.





FOOD AND BEVERAGE

DINNER PACKAGES

Our in-house catering team is excited about showcasing fresh, seasonal, and local ingredients. The following menus listed below are seasonal and are subject to change based off of the season your event is being held. You will know your exact menu closer to the wedding date. Please ask our events coordinator for further information.

BUTLERED CANAPÈS

All prices are subject to HST and 15% gratuity

Prices range from \$1.98/person- \$3.20/person | All canapes are ordered by the dozen.

We suggest 6 pieces per person per hour to keep your guests happy before dinner.

SHAVED ROAST BEEF CROSTINI

Mushrooms, caramelized onion and Horseradish Cream

CRAB CAKES

Traditional crab cakes garnished with slaw

FRESH OYSTERS

Market Fresh, cocktail, mignonette, show stopper hot sauce

SMOKED SALMON CROSTINI

Herbed cream cheese, capers and dill

GRILLED CHICKEN KEBABS

Marinated in olive oil, lemon and garlic served with Tzatziki sauce

TUNA POKE

Raw sushi grade Ahi tuna, soya and lime dressing, seaweed salad,
wonton crisps

BRUSCHETTA

Tomato, red onion, garlic, basil goats cheese on crostini

CHEESE KEBAB

With seasonal fruit and lemon yogurt sauce

BUTLERED CANAPÈS

CHICKEN WINGS

Choose from our house specialty sauces (BBQ, medium, buffalo blue cheese, honey garlic, teriyaki, garlic parmesan)

BEEF OR CHICKEN SATAY

Thai curry, peanut sauce, lettuce cup

MUSHROOMS ON TOAST

Sautéed mushrooms, goats cheese, fresh herbs

MUSHROOM CAPS

Cremini mushrooms stuffed with pork sausage and baked

SMOKED SALMON MOUSSE

Smoked salmon mousse served on cucumber rounds with fresh herbs

SHRIMP COCKTAIL

Poached shrimp, classic cocktail sauce

PROSCIUTTO WRAPPED PEAR

Pear wrapped in prosciutto ham, local cheese, red pepper

BEEF SKEWERS

Grilled beef with house made steak sauce

BUTLERED CANAPÈS

SHRIMP SKEWERS

With spicy sweet and sour sauce

CHICKEN SKEWERS

Served with a chipotle maple mayonnaise

BEEF SLIDERS

Mini beef burgers with burger sauce, aged cheddar and lettuce

FALAFEL SLIDERS

Mini chickpea patty, harissa mayo, pickled turnip



PLATED DINNER MENU

All dinner menus include freshly baked bread, choice of appetizer, entree, two side dishes, dessert, and coffee/tea station

Prices range from \$50-\$70/person

All prices are subject to HST and 15% gratuity

For an additional \$10/person, add a fourth course to your meal.

SOUP

ONION SOUP WITH CHEESE TOAST

TOMATO BASIL SOUP

ROASTED BUTTERNUT SQUASH SOUP

MINISTRONE

- OR -

SALAD

CAESAR SALAD

romaine lettuce, crispy bacon, crouton, Grana Padano cheese.

MIXED GREENS

tossed in Green Goddess dressing, tomato, shredded carrots and beets.

BEEF AND ARUGULA SALAD

with balsamic vinaigrette, candied walnuts and goats cheese

GREEK SALAD

iceberg lettuce, cherry tomato, black olives, cucumber, feta cheese, oregano vinaigrette.

PLATED DINNER MENU

ENTREES

CHICKEN SUPREME

Brined stuffed with prosciutto, spinach and roasted red peppers, tomato basil sauce

SALMON

Maple glaze, lemon butter sauce

PORK TENDERLOIN

Mushroom stuffed, red wine mustard sauce

PRIME RIB AAA

Prime rib served with a natural beef jus, Yorkshire pudding

8 OZ AAA STRIPLOIN

Béarnaise sauce

TURKEY DINNER

Served with dressing, roasted potatoes, root vegetables, Brussels sprouts and gravy.

GRILLED CAULIFLOWER

Fresh basil oil, quinoa (vegan)

PLATED DINNER MENU

SIDES

BAKED POTATO
(butter sour cream green onion)

SCALLOPED POTATOES

CREAMY MASHED POTATOES

ROASTED MINI RED POTATO

BASMATI RICE

MAPLE ROASTED CARROTS AND PARSNIPS

SWEET POTATO PUREE

ROASTED ROOT VEGETABLE

BROCCOLI

BRUSSELS SPROUTS

DESSERT

CHEESECAKE

seasonal fruit compote

CLASSIC CARROT

cake apple butter and walnut

CHOCOLATE CHEESE CAKE

PUMPKIN PIE

LATE NIGHT MENU

Grayson Mills suggests that you order enough food for 70% of your guest count as this meal will be served around 10:30pm.

These food items range from \$5-\$9/person.
All items are subject to HST and 15% Gratuity

SANDWICHES

Choose three from a variety of our sandwiches:

Egg Salad

Ham and Cheese, mustard mayo

Chicken Salad

Tuna Salad

Roast Beef and Cheese, mustard mayo

Turkey and Bacon, lettuce tomato

Chicken Caesar Wrap

Pulled Pork coleslaw, mustard sauce

Roast Vegetable hummus

SLICED MEAT WITH BUN AND CONDIMENTS

Salami, Roast Beef, Turkey, Smoked Ham, Chicken, Mustard, Mayo,
Horseradish, Lettuce, Tomato, Banana Peppers, Pickles, Cheddar

TACO BAR

Seasoned Beef, Chicken, Pulled Pork, Flour Tortilla, Lettuce,
Tomato, Jalapeño, Green Onion, Salsa, Sour Cream

LATE NIGHT MENU

CHICKEN 'N WAFFLE BOWL

Deep fried chicken, maple glaze served in a waffle cone, lettuce, tomato, hot sauce on the side

ASSORTED COOKIES

Freshly baked delicious cookies!



BAR PACKAGES

7 hours of service, 5pm-12am | Bar Staff Included | All drinks are 1oz pours (no doubles)

DOMESTIC BAR PACKAGE

This all-inclusive bar package is: \$60+ HST and Gratuity/Guest

HOUSE TABLE WINE

One bottle Cabernet Sauvignon and Pinot Grigio/ tables of 8 Bottled

BEER

Coors light, Bud Light, Corona Craft Beer: Heritage Hops '21 Haze IPA',
Heritage Hops 'It's Noon Somewhere' Lager

WINE

Cabernet Sauvignon, Pinot Grigio, Rosé Wine

STANDARD SPIRITS

Gordon's Gin, Smirnoff Vodka, Captain Morgan's White Rum, Seagrams
V.O Whisky

NON-ALCOHOLIC BEVERAGES

Assorted juices and soft drinks, lemons and limes



BAR PACKAGES

PREMIUM BAR PACKAGE

This all-Inclusive bar package is: \$90+ HST and Gratuity/Guest

HOUSE TABLE WINE

One bottle Cabernet Sauvignon and Pinot Grigio/ tables of 8

BOTTLED BEER

Coors light, Bud Light, Corona, Heinieken, Rickards Red

CRAFT BEER

Heritage Hops '21 Haze IPA', 'It's Noon Somewhere' Lager, 'Perth County Conspiracy' American Pale Ale, 'Abandoned At The Altar', Raspberry Sour

WINE

Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Unoaked Chardonnay, Rosé Wine, Sparkling Wine

STANDARD SPIRITS

Gordon's Gin, Smirnoff Vodka, Captain Morgan's White Rum, Seagrams V.O Whisky

PREMIUM SPIRITS

Bulleit Bourbon Whiskey, Ketel One Vodka, Jose Cuervo Tequila

COOLERS

Assorted flavours White Claws

NON-ALCOHOLIC BEVERAGES

Assorted juices and soft drinks, lemons and limes

BAR PACKAGES

GUESTS UNDER 19

Children under 10 enjoy complimentary beverages. Those 11+ are offered our non-alcoholic package for \$15/person + HST and Gratuity.

NON-ALCOHOLIC BEVERAGES

Assorted juices and soft drinks, lemons and limes

À LA CARTE UPGRADES

Sparkling wine toast during cocktail Hour \$9/person + HST and Gratuity

Signature Cocktails \$8/person + HST and Gratuity

Caesars \$8/person + HST and Gratuity

Additional Bottles of Red Wine on guest tables \$15/bottle + HST and Gratuity

Additional Bottles of White Wine on guest tables \$12/bottle + HST and Gratuity

Looking for something you'd like to serve but don't see it on this list? Let our venue coordinator know, and we would be happy to bring it in! We will decide together as to how much we will need for you guests, and ask that you are committed to the inventory brought in stock.

BRUNCH WEDDING PACKAGES

9 AM - 5 PM | Rental of Space \$4,000 + HST

Our in-house kitchen team does not have a premade package. They are interested to hear what you would like to serve your guests. Talk to our Events Coordinator about your vision.

BAR PACKAGES

12-4pm

This all-Inclusive bar package includes: \$35+ HST and Gratuity/Guest

BOTTLED BEER

Coors light, Bud Light, Corona Craft Beer: Heritage Hops '21 Haze IPA', Heritage Hops 'It's Noon Somewhere' Lager

WINE

Cabernet Sauvignon, Pinot Grigio, Rosé Wine

STANDARD SPIRITS

Gordon's Gin, Smirnoff Vodka, Captain Morgan's White Rum, Seagrams V.O Whisky

NON-ALCOHOLIC BEVERAGES

Assorted juices and soft drinks, lemons and limes

BRUNCH À LA CARTE UPGRADES

Unlimited Mimosa Bar \$18/Person + HST and Gratuity

Unlimited Caesars Bar \$15/Person + HST and Gratuity

Signature Cocktail \$8/Person + HST and Gratuity



SAMPLE ITINERARY

OUR EXPERTS
ARE HERE TO
HELP!

We want to ensure that your wedding is tailored to all of your specific needs! The below timeline is just a suggestion of what works well in our space.

Please talk with our Venue Coordinator to ensure that we know exactly how you want to celebrate your day!

EXCLUSIVITY

Doors open for all vendors and hire help	10am
All set up complete by hired vendors	10am-1pm
Doors open to guests arrival	3pm
Ceremony begins in Coachmans Loft	4pm
Ceremony is complete	4:30pm
Cocktail Hour commences on Terrace while you take family photos	5pm-6
Welcome Speech, Wedding Party Introduced, Everyone is seated	6pm
Dinner is served (we suggest speeches happen between courses)	6:30-8:30pm
Touch up after dinner, use the washroom, grab a fresh drink	8:30pm
Special Dances	8:45-9pm
DJ/Band Takes over the night	9pm-12am
Bar closes	12am
All guests, items and vendors have left the premise	1am



MAIN FLOOR ONLY

Renting Carriage House and Lunette Lounge

Doors open for all vendors and hire help	10am
All set up complete by hired vendors	10am-12pm
Doors open to guests arrival	1pm
Ceremony Begins	2pm
Ceremony is complete & All Guests leave the premise	2:30pm
Guests come back to the space, cocktail hour commences	5pm
Welcome Speech, Wedding Party Introduced, everyone is seated	6:30pm
Dinner is served (we suggest speeches happen between courses)	7-9pm
Touch up after dinner, use the washroom, grab a fresh drink	9pm
Special Dances	9:15pm
DJ/Band Takes over the night	9:30pm-12am
Bar closes	12am
All guests and vendors have left the premise	1am





FAQ

ASK US
ANYTHING!

We get it! You have questions, and we want to ensure you feel confident and comfortable while working with us here at Grayson Mills.

We've compiled a list of frequently asked questions which we find many people ask most often. If you have a question about Grayson Mills that we haven't addressed, please reach out to us for clarification, we want to ensure your experience in wedding planning is a positive one!

WEEKDAY WEDDINGS

For a more cost-effective option, rent our event spaces Monday-Thursday!
Contact us for more details.

CAN WE DECORATE? ARE THERE RESTRICTIONS?

As long as you do not tape, push pin or nail anything to our walls, we are happy to have you bring in your own decorations. We want to maintain the integrity of the building, and ensure you are leaving the space the way you found it. We suggest that you hire a decorating team to bring your vision to life as we do have higher ceilings that will require decorators insurance to accomplish your vision. Feel free to ask for our preferred vendor list for the decorators that work best in our space.

CAN WE BRING IN OUR OWN TABLES/CHAIRS/LINENS ETC.?

We will allow you to use an outside vendor for tables, chairs and linens on your wedding day. There is a \$600+ HST Fee for our staff to remove all our items and prepare the space for your delivery. Please note: the rented tables and chairs will need to be set up by your rental company/planners. We do ask that you talk with us first before you arrange for an outsourced service, as we may be able to accommodate what you need from our preferred list of vendors without needing this charge.

IS THE SPACE HEATED/AIR CONDITIONED?

This historical restored venue has modern day amenities. New climate controlled solutions keeping you comfortable no matter what the weather.



CAN WE BRING IN OUR OWN FOOD OR OUTSIDE CATERING TEAM? WHAT IS A LANDMARK FEE?

We are proud to have an inhouse catering team that we work closely with. However, we understand that everyone has a different style and culinary needs. We are happy to allow you to bring in your own catering team/outside food as long as this is arranged in advance. We do charge a 10% landmark fee for any outsourced catering teams. A Landmark fee is an industry standard fee charged for outsourced catering teams to operate within our venue. Please note that all outsourced catering teams must also provide wait staff.

DO YOU HAVE INSURANCE/DO WE NEED TO GET OUR OWN INSURANCE?

We have you fully covered when it comes to insurance for Grayson Mills.

ARE WE ALLOWED TO BRING IN OUR OWN VENDORS OR DO WE HAVE TO USE YOUR PREFERRED VENDORS?

Yes! We want you to make sure that your wedding is absolutely perfect, and exactly the way you want it. If you have a team of vendors that you would like to hire, we are happy to work with them for a 10% landmark fee. We do highly suggest working with our team of preferred vendors as we know their reputation and work ethic, and they are familiar with our rules, regulations, and space. Need more information about them? We are happy to share!



DO YOU HAVE PARKING?

Being Located in the downtown core, we are surrounded by public and private parking options. A detailed list of options will be offered when booking Grayson Mills Weddings and Events.

REHEARSAL OPTIONS

We welcome having your group for a rehearsal the week leading up to your wedding. We will do our best to host your group the day before your wedding pending availability. There is no charge for the space, and we are happy to open the space for one hour. We encourage you to bring all of your items you will need set up (guest book, card box etc.), and are welcome to leave them overnight.

DO YOU ALLOW DOGS ON-SITE?

We love our dogs and we know they are family! We are proud to be pet friendly for the ceremony and photos only. We kindly ask that our furry friends leave immediately after as we are getting ready to serve your dinner.

IS THERE A PLACE TO STORE MY ITEMS BEFORE/AFTER THE WEDDING?

We do have a small space for personal items like Seating charts, welcome signs, table numbers etc. for you to store the night before. If you can bring it to your rehearsal, that would be ideal. At the end of the night of your wedding, we ask that all your personal items be removed from the venue so we can prepare for the next event.



SOCAN & RE:SOUND FEES

Re:Sound is the Canadian not-for-profit licensing company dedicated to obtaining fair compensation for artist and recording companies for their performance rights.

SOCAN (Society of Composers, Authors, and Music Publishers of Canada) is a not for profit rights management company organization. SOCAN administers the performance rights of the composers, authors, and publishers in the musical works/song. If you are planning on having any music, background, DJ, or Live there will be a Music Licensing Fee added to your invoice. For more information on these companies, please visit www.resound.ca and www.socan.com

PHOTO LOCATIONS

Not only is our venue filled with many spectacular spots for photos, we are also located in downtown Stratford, leaving the photo locations endless. Listed below are a few of our favourite and iconic spots.

- Avon River, 5 minute walk
- Shakespeare Gardens, 7 minute walk
- York Street, 5 minute walk
- Confederation Park (waterfalls), 4 minute
- DriveTom Patterson Island, 4 minute Drive

IS THERE AN IN-HOUSE SOUND SYSTEM?

We do have an in-house sound system that can play background music. We have a wireless microphone for your Officiant to use during the ceremony, and also your guests to use during speeches. We ask that all DJ's and Live musicians bring all equipment that they need to set up. If they have any questions about our system or set ups. Please have them reach out to our venue coordinator in advance for clarification.



ARE YOU WHEELCHAIR ACCESSIBLE?

Our main floor space is fully wheelchair accessible.

WHAT IS THE GRATUITY?

The gratuity is 15%, and it all goes to the amazing staff working on your wedding day! You will see this on all food and beverage related services.

DO YOU HAVE A LIQUOR LICENSE? HOW IS THE BAR MANAGED? WHEN DOES THE BAR CLOSE?

We are happy to offer your bar service staff in your venue rental fee! We have a fully stocked bar, and happy to give you the choice between a cash bar, or a host bar package from our liquor license. Wine Service: We are happy to include house red and white wine (750ml bottles) on all dinner tables (1 red/white per 8 people) included in our host bar packages. Our last drink service will be served at 11:45 pm. In following the Liquor License all drinks must be finished by 12:30am. Please note: any unattended drinks will be cleaned up by our bar staff.

WHEN ARE WE ALLOWED TO BE ON-SITE?

We open our doors at 10am for all of your hired help to be on-site on the day of your wedding! If you are in need of an earlier start, we will do our best to accommodate the couple.



DO YOU HAVE A BRIDAL/GROOM SUITE?

We do not have an on-site Bridal Suite on-site, however we suggest getting ready at one of our close by local hotels. We are happy to recommend great hotels in the area.

WHO ARE WE WORKING WITH ON THE DAY?

We are happy to have our events manager on-site for you during your celebration here at Grayson Mills. If you are interested in hiring a wedding planner/coordinator to help you with all of your wedding plans, and set up, please review our Preferred Vendor list for recommendations.

HOW DO WE BOOK? HOW DO WE PAY?

YAY! You like what you see! In order to secure your booking, we will send you a Rental Booking Form for you to review and sign. We are happy to either do this on-site or electronically. We ask that a \$1,000 deposit be paid upfront, 50% of the balance due four months prior to the wedding date, and the remaining balance due two weeks prior to the wedding date.



DISCLAIMERS

DECORATING

We are very excited about seeing your vision come to life! We do ask that you do not take away from the integrity of the building. That being said, we ask that nothing is attached to the walls or floors of the building without pre-approval. It is best to hire a decorator to properly fasten your items to the wall or ceiling. Please ensure your decorator has their own insurance, and proper equipment to work safely. With the height of our space, we ask that the person hanging items from the ceiling is "working in heights certified". We do not allow confetti, streamer cannons, or smoke machines inside the building.

OPEN FLAMES

Due to the exposed wood in the space, we do allow real candles in our space, with a few restrictions. They must be covered with the flame at least two inches below the vase opening, and water placed in the bottom of each vase. These must be fully monitored (for example, not in washrooms)

CHANGE OF DATES

We will do everything in our power to be flexible and accommodate your new date, however we cannot move other events already booked and confirmed to accommodate your request.

DEPOSITS AND PAYMENTS

Your initial deposit is non-refundable. Additional payments made towards your event will be refunded if Grayson Mills can rebook your event date at equal value.

DAMAGES AND LOST ITEMS

Grayson Mills is not responsible for any lost or damaged items while on-site. We ask that you have someone in charge of your items for the day to ensure they are properly cared for. Grayson Mills reserves the right to apply a cleaning/damage fee to your final invoice if the building is not left in a presentable state, or if the premise is damaged due to negligence.

END OF EVENT TIME

We ask that all guests and personal items be removed from the building by 1am. We are happy to accommodate any additional needs in advance, please speak with our event coordinator to arrange this.

CONTACT

Are you ready to start planning your dream wedding? There are many ways to connect with Grayson Mills, feel free to give us a call, send an email or message us through social media. Be sure to follow us on Facebook and Instagram for updates, details and wedding inspiration!

FOLLOW US ON SOCIAL

@graysonmillsstratford



CONNECT

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LOCATE US

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