



The Granville Inn was built in 1924 by John Sutphin Jones, a self-made businessman whose railroad career led him to Granville. Here, he met and married the well-to-do Sarah Follett and fell in love with the area's natural beauty. Inspired by his picturesque surroundings and the growing popularity of automobiles and paved roads, Jones set out to create a spectacular showplace that would bring tourists to his beloved Ohio village.

Jones purchased the land that was once home to The Granville Female College and enlisted the services of prominent architect Frank Packard, who designed the Inn to resemble an English country manor. The original building offered 24 sleeping rooms, an oak-paneled great hall lobby, and an unroofed piazza where guests danced under the stars. The cost of this extravagant venture was estimated at \$600,000, prompting a well-known hotel magazine to call it "the most costly small hotel of any place in America, if not the world."

An estimated 5,000 guests attended the grand opening on June 26, 1924, and many prosperous years followed. The Inn received its first facelift in 1950, but the early 1970s brought hard times. In 1976 the Inn was sold for \$190,000 to Paul Kent and his son Robert Kent, who turned the oak-paneled lobby into a dining room and created a tavern in the small sunroom. In 2003, the Kent family sold the Inn to Granville Hospitality, but the recession led to the property's foreclosure in 2011.

Nearby Denison University hosted many prospective families and students at the Granville Inn through the years and understood its significance to the town. In 2013, Denison purchased the storied property for \$1.25 million and began an extraordinary \$9 million renovation.

Over the course of its history, the Granville Inn has been the preferred location for wedding celebrations in Central Ohio. The Inn is the ideal destination for your Wedding Reception. Our recent renovations have created a venue that is like no other in Central Ohio. We offer unique spaces for up to 130 attendees. Our all-inclusive package covers all of your needs and allows you to work with our staff to create a unique menu.



Room Set-Up

Our staff will set the room according to your specific needs. We will provide white, ivory, or black floor length tablecloths, cloth napkins, and a complete, formal, dinner setting. Our package comes standard with dance floor, head table, gift table, and DJ table, as well as any other tables you require.

Favors/Place Cards

Our staff will place your favors and place cards. We ask that your place cards, favors, seating charts, guest book, toasting glasses etc. be brought to our sales office two (2) days prior to your reception.

Wedding Cake

Your wedding cake will be cut and served. This is the only food item we allow you to bring into the Inn. Please have your cake delivered no sooner that two (2) hours prior to your reception. The cake provider needs to completely assemble the cake, give any instructions as to special care, and leave appropriate boxes for saving of the traditional top layer. The Inn will hold a top layer in our cooler or freezer for no longer than two (2) weeks after the wedding, unless alternate arrangements are made with our team.

Overnight Rooms

Our completely renovated 39 guest rooms, featuring 3 luxury suites, makes overnight accommodations convenient for out-of-town guests. We can create a preferred rate room block. Our package includes 1 complimentary overnight suite for the newlywed couple the evening of the wedding.

Meals

Our chef is committed to providing a memorable experience for your guests. Great attention to detail is given to the preparation and presentation of your food. All our ingredients are fresh and local whenever possible.

Meal Guarantees/Payments

An estimated guest count is due three (3) weeks prior to your event. A final guarantee is due 72 hours prior to your event. A non-refundable, advanced deposit, dependent on event space, is required to confirm your event. The first payment (50% of estimated cost) is due four (4) weeks prior to your event. The balance, based on final guarantee, must be paid 72 hours prior to your event.

Fees/Sale Tax

Please check with your sales and catering manager regarding any fees or additional charges. A food and beverage minimum will be quoted depending on time of year, space, and day of week. All food and beverage is subject to a 22% service charge and applicable sales tax.



Wedding Package

\$86.95 / Per Person

Four Hour Hosted Full Bar to Include:

Four Total Hours of Bar Service During Entire Event.

Your Selection of 2 Brands of Domestic and 2 Brands of Imported Beer,

House Wine and Premium Liquor.

Domestic Beer: Budweiser, Bud Light, Miller Lite, Coors Light,

Yuengling, Michelob Ultra, Sam Adams,

Imported Beer: Heineken, Corona, Stella Artois, Amstel Light

House Wine: Coastal Vines Pinot Grigio, Chardonnay, Merlot, and Cabernet Sauvignon **Premium Liquor:** Absolut Vodka, Tanqueray Gin, Captain Morgan Rum, Jack Daniels

Whiskey, Canadian Club Blended Whiskey, Dewars Scotch, Jose Cuervo

One-Hour Cocktail Reception to Include:

The Display

Hand Cut Chilled Vegetables with Dip, Imported Cheese Board & Crackers, Seasonal Fresh Fruit Platter, and your choice of 3 Hors D'oeuvres served Butler Style.

Hors D'oeuvres Selections

- Assorted Mini Quiche
- Bacon Salmon Rillette Crostini
- Lobster Bisque Shooter
- Mushroom Caps Stuffed with House Made Sausage

- Petite Vegetable & Pork Egg Rolls
- Spanakopita
- Tomato & Mozzarella Crostini



Wedding Package Continued

\$86.95 / Per Person

Please Choose Buffet or Plated Style

Buffet Includes: Three Entrée Buffet, Two Salad Selections, and Two Side Selections

Plated Style Includes: Two Choices of Plated Entrée with Choice of Salad

Buffet Options

Includes: Assorted Rolls served with Butter

Hot Beverages and Iced Tea

Buffet Salad Selections

- Cous Cous Salad
- Garden Salad with Ranch & Italian Dressings
- Buffet Entrée Selections
- Chicken Piccata with Lemon & Capers
- Roasted Chicken with Seasonal Sauce
- Chicken Breast Marsala with Mushrooms
- **Buffet Side Choices**
- Four-Grain Pilaf
- Chef's Vegetable Medley
- Roasted Potato Medley
- Oven Roasted Provencal Vegetables

- Tossed Caesar Salad
- Seasonal Gourmet Greens
- The Fedora Chopped Salad
- Grilled Steakhouse Beef Tips with Onions and Mushrooms
- Beef Burgundy in Hearty Wine Sauce
- Eggplant Parmesan
- Shrimp & Vegetable Penne Alfredo
- Glazed Carrots
- Buttered Green Beans
- House Made Succotash
- Mashed Yukon Gold Potatoes



Wedding Package Continued

\$86.95 / Per Person

Plated Style

Includes: Assorted Rolls served with Butter

Hot Beverages and Iced Tea

Plated Salad Choices

- Garden Salad with Ranch & Italian Dressings
- Seasonal Gourmet Greens

- The Fedora Chopped Salad
- Tossed Caesar Salad
- Bibb Lettuce Salad

Plated Entrée Selections

- Roasted Airline Chicken Breast Complimented with Chef's Seasonal Sauce, Served with Roasted Potato Medley, and Fresh Vegetables
- Atlantic Salmon
 Pan Seared Salmon Filet in a Pesto
 Cream Sauce, Served with Roasted
 Potato Medley, and Fresh Vegetables
- 6 ounce Filet
 Seared and Prepared Medium with
 Garlic Jus, Served with Roasted Potato
 Medley, and Fresh Vegetables
- Roasted Pork Loin
 (Minimum order of 15)
 Slow Cooked Pork Tenderloin with a Rosemary Honey Mustard Glaze,
 Served with Roasted Potato Medley and Fresh Vegetables

Pasta Primavera
 Penne Pasta Prepared in a Light
 Cream Sauce and Tossed with
 Provencal Vegetables

Upgrades

- Duo Plate of 4 ounce Filet and Grilled Chicken Breast \$4.00/per person
- Duo Plate of 4 ounce Filet and Shrimp \$5.00/per person
- Duo Plate of 4 ounce Filet and Salmon \$5.00/ per person
- Duo Plate of 4 ounce Filet and 4 ounce Lobster Tail \$10.00/per person



Wedding Package Upgrades

Pre-Poured Champagne Toast \$3.00/ per person

Ultra Liquor \$3.00/ per person

Ketel One Vodka, Bombay Sapphire Gin, Captain Morgan Private Stock

Rum, Maker's Mark Bourbon, Crown Royal Whiskey,

Chivas Regal Scotch, PatronTequila

Valet Prices Vary

Ice Carving Prices Vary

Lighting Prices Vary

Specialty Chairs Prices Vary

Specialty Linen Prices Vary

Tenting Prices Vary

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