



GRANVILLE INN

Est. 1924



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.

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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, provided they are within our inventory.

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 prior to your reception.

Wedding Cake

Wedding cake cutting services provided as part of the package. This is the only food item we allow you to bring into the Inn. Please have your cake delivered no sooner than 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 until your departure after the wedding.

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 guestroom 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, beverage, setup fees, and additional services are subject to a 22% service charge and applicable sales tax currently at 7.25%.

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Wedding Package

\$86.95 / Per Person (Excluding Tax and Service Charge)

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,

Our Granville Inn House Wine and Liquor.

Domestic Beer: Budweiser, Bud Light, Miller Lite, Coors Light, Yuengling, Michelob Ultra

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

House Wine: Granville Inn Pinot Grigio, Chardonnay, and Cabernet Sauvignon

Liquor: Svedka Vodka, Beefeaters Gin, Bacardi Silver Rum, Jim Beam Whiskey, Seagram's 7, Cutty Sark Scotch, Cuervo Tequila

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
- Salmon Rilette Crostini
- Prosciutto Wrapped Asparagus^{GLP}
- Mushroom Caps Stuffed with House Made Sausage
- Bacon Wrapped Scallops^{GLP}
- Spanakopita
- Tomato & Mozzarella Crostini
- Miniature Crab Cake Remoulade

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Wedding Package Continued

\$86.95 / Per Person

Please Choose Buffet or Plated Style

Buffet Style Includes: Three Entrées, Two Salad Selections, and Two Side Selections

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


Buffet Style Options

Includes: Rolls and Butter, Hot Beverages, and Iced Tea

Buffet Salad Selections *(Pick Two)*

- Cous Cous Salad
with cucumbers, tomatoes, and olives in a lemon vinaigrette
- Garden Salad
with Ranch & Italian Dressings
- Tossed Caesar Salad
- Tossed Gourmet Greens
Spring Mix, Walnuts, Blue Cheese, Grape Tomatoes, and Balsamic Vinaigrette
- The Fedora Chopped Salad
Romaine and Iceberg Chopped with Fried Onions, Cranberries, Bacon, Blue Cheese, and House Sweet & Sour Vinaigrette

Buffet Entrée Selections *(Pick Three)*

- Chicken Breast Piccata with Lemon Caper Butter
- Ginger Glazed Chicken Breast
- Chicken Breast Marsala with Mushrooms
- Slow Cooked Beef Burgundy in Hearty Red Wine Sauce
- Herb Crusted Roast Beef Round, Medium Rare with Creamy Horseradish Sauce 
- Eggplant Parmesan with Marinara and Mozzarella
- Bucatini Pasta with Roasted Vegetables, Pesto, Crispy Artichokes
- Wild Mushrooms and Three-Grain Risotto
- Roasted Pork loin with Stone Ground Mustard-Honey Glaze 

Buffet Side Choices *(Pick Two)*

- Four-Grain Pilaf
- Chef's Vegetable Medley
- Roasted Potato Medley
- Oven Roasted Provençal Vegetables
- Glazed Carrots
- Buttered Green Beans
- House Made Succotash
- Mashed Yukon Gold Potatoes

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Wedding Package Continued

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Plated Style

Includes: Rolls and Butter, Hot Beverages, and Iced Tea

Plated Salad Choices (*Pick One*)

- Garden Salad
with Ranch & Italian Dressings
- Tossed Gourmet Greens
Spring Mix, Walnuts, Blue Cheese, Grape Tomatoes, and Balsamic Vinaigrette
- Tossed Caesar Salad
- The Fedora Chopped Salad
Romaine and Iceberg Chopped with Fried Onions, Cranberries, Bacon, Blue Cheese, and House Sweet & Sour Vinaigrette

Plated Entrée Selections

Pick **Two** Plated Entrées OR **One** Duo Plated Entrée

- **Roasted Airline Chicken Breast**
Complimented with Chef's Seasonal Sauce
- **Atlantic Salmon**
Pan Seared Salmon Filet in a Pesto Cream Sauce
- **6-ounce Filet**
Seared and Prepared Medium with Garlic Jus
- **Roasted Pork Loin** (*Minimum order of 15*)
Slow Cooked Pork Tenderloin with a Rosemary Honey Mustard Glaze
- **Bucatini Pasta**
Bucatini Pasta, Roasted Vegetables, Pesto, and Crispy Artichokes
- **Steak & Chicken Duo**
4-oz Filet of Beef with Grilled Rosemary Chicken Breast,
Atop a Horseradish Cream Sauce
- **Steak & Shrimp Duo**
4-oz Filet of Beef with Sautéed Jumbo Shrimp with Garlic Butter
- **Steak & Salmon Duo**
4-oz Filet of Beef with Pan Seared Filet of Salmon in Basil Pesto Cream Sauce
- **Steak & Lobster Duo**
(*\$10.00 per person upcharge*)
4-oz Filet of Beef with a 4-oz Lobster Tail

All Plated Meals are served with:
Chef's Vegetable Medley and House-Made Scalloped Potatoes

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Sweet Treats

Hot Chocolate Bar

\$7.00 / Per Person

Creamy Hot Chocolate with Whipped Cream, Crushed Peppermints, Mini Chocolate Chips and Flavored Syrups

Gourmet Coffee Bar

\$7.00 / Per Person

Fresh Brewed Coffee and Decaffeinated Coffee with Cinnamon Sticks, Whipped Cream, Flavored Syrups, Chocolate and Carmel Drizzles, Half and Half, Skim Milk and Assorted Sugars

Sweet Sampling

\$8.00 / Per Person (Minimum of 25 people)

Chocolate Covered Strawberries, Miniature Cheesecakes, House Made Chocolate Covered Pretzels, Miniature Chocolate Truffle Brownies

Ice Cream Sundae Bar

\$9.00 / Per Person

Vanilla Bean Ice Cream with Chocolate Sauce, Caramel Sauce, Strawberry Sauce and Whipped Cream with Sprinkles, Cherries, Oreos and Assorted Candies.

A La Carte Dessert Items

Assorted Cookies	\$20.00 / Dozen
Chewy Chocolate Brownies	\$24.00 / Dozen
Chocolate Covered Strawberries	\$110.00 / 50 Pieces
Miniature Cheesecakes	\$110.00 / 50 Pieces
House Made Buckeyes	\$110.00 / 50 Pieces
Goumas Assorted Truffles	\$110.00 / 50 Pieces

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Late Night Snack Options

A La Carte Options:

- Popcorn \$1.50 / Per Person
- Potato Chips \$2.00 / Per Person
- Snack Mix \$2.50 / Per Person
- Trail Mix \$2.75 / Per Person
- Mixed Nuts \$2.75 / Per Person
- Nacho Display
Chips, Salsa, Guacamole, and Queso
\$5.50 / Per Person
- Pretzel Display
Warm Pretzels with Cheese, Chocolate, and Honey Mustard
\$5.50 / Per Person
- Tenders and Tots
Chicken Tenders and Tator Tots Served as a Station with Ranch and BBQ Sauce, Honey Mustard and Ketchup
\$6.00 / Per Person
- Slider Station
Beef Sliders Served with Lettuce, Cheese, Tomato, Pickles, Onion, Ketchup, Mustard, and Mayonnaise
\$7.00 / Per Person

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Wedding Package Upgrades

Champagne Toast	\$3.00 / Per Person
Wine Service with Dinner	\$24.00 / Per Uncorked Bottle
Granville Inn Pinot Grigio, Chardonnay, and Cabernet Sauvignon	
Premium-Liquor	\$3.00 / Per Person
Absolute Vodka, Tanqueray gin, Captain Morgan Run, Jack Daniels Whiskey, Canadian Club Blended Whiskey, Dewars Scotch, Jose Cuervo	
Ultra-Liquor	\$6.00/ Per Person
Ketel One Vodka, Bombay Sapphire Gin, Captain Morgan Private Stock Rum, Maker's Mark Bourbon, Crown Royal Whiskey, Chivas Regal Scotch, Patron Tequila	
Twinkle Lights in Denison Hall Window	\$150.00
Valet	Prices Vary
Specialty Chairs	Prices Vary
Specialty Linen	Prices Vary
Tenting	Prices Vary

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