



GRANVILLE INN

Est. 1924

Our Story



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 packages cover all of your needs and allows you to work with our staff to bring your wedding vision to life.

All prices are subject to a 22% service charge and applicable sales tax. Prices are subject to change without notice. Guaranteed attendance number must be given three business days prior to your event.



Wedding Package

\$50 Per Person

Plus service charge and taxes.

Display

Hand Cut Chilled Vegetables with Herb Dip, Imported Cheese Board & Crackers, and Seasonal Fresh Fruit Platter

Buffet Dinner served with Tossed Gourmet Greens (Spring Mix, Walnuts, Blue cheese, Grape Tomatoes, and Balsamic Vinaigrette), Rolls and Butter, Coffee, Tea, and Water

Choice of 3 Entrées:

- Chicken Piccata
- Chicken Marsala
- Slow Cooked Beef Burgundy
- Chef Carved Prime Rib of Beef with Au Jus & Horseradish Cream Sauce
- Eggplant Parmesan with Marinara & Mozzarella
- Wild Mushrooms and Three-Grain Risotto

Choice of 1 Starch:

- Mashed Yukon Gold Potatoes
- Roasted Potato Medley
- Four-Grain Pilaf

Choice of 1 Vegetable:

- Seasoned Green Beans
- Seasonal Vegetable Medley
- Oven Roasted Provencal Vegetables



\$60 Per Person

Plus service charge and taxes.

Display

Hand Cut Chilled Vegetables with Herb Dip, Imported Cheese Board & Crackers, and Seasonal Fresh Fruit Platter

Choice of 2 Stationed Appetizers:

Tomato and Mozzarella Crostini

Bacon Wrapped Scallops

Mini Quiche

Antipasto Skewers (Mozzarella Cheese, Basil, Olives and Salami)

Plated Dinner served with Tossed Gourmet Greens (Spring Mix, Walnuts, Blue cheese, Grape Tomatoes, and Balsamic Vinaigrette), Rolls and Butter, Coffee, Tea, and Water

Choice of 2 Plated Entrees OR Duo Plate and Vegetarian:

Stuffed Chicken Breast with Spinach and Feta Cheese

Slow Cooked Beef Burgundy

Atlantic Salmon

6-ounce Filet Mignon + \$4.00

Wild Mushrooms and Three-Grain Risotto

Filet & Chicken Duo 4-oz Filet of Beef with Grilled Rosemary Chicken Breast,
Atop a Horseradish Cream Sauce

Filet & Salmon Duo 4-oz Filet of Beef with Pan Seared Filet of Salmon
in Basil Pesto Cream Sauce

Choice of 1 Starch:

Roasted Potato Medley

Scalloped Potatoes

Duchess Potatoes

Choice of 1 Vegetable:

Seasoned Green Beans

Seasonal Vegetable Medley

Asparagus



\$70 PerPerson

Plus service charge and taxes.

Display

Hand Cut Chilled Vegetables with Herb Dip, Imported Cheese Board & Crackers, and Seasonal Fresh Fruit Platter

Choice of 3 Butler Passed Appetizers:

Tomato and Mozzarella Crostini

Bacon Wrapped Scallops

Mini Quiche

Mushroom Caps Stuffed with House Made Sausage

Black and Blue Beef Crostini

Antipasto Skewers (Mozzarella Cheese, Basil, Olives and Salami)

Plated Dinner served with Tossed Gourmet Greens (Spring Mix, Walnuts, Blue cheese, Grape Tomatoes, and Balsamic Vinaigrette), Rolls and Butter, Coffee, Tea, and Water

Choice of 2 Plated Entrees OR Trio Plate and Vegetarian:

Stuffed Chicken Breast with Spinach and Feta Cheese

6-ounce Filet Mignon + \$4.00

Atlantic Salmon

Wild Mushrooms and Three-Grain Risotto

Filet, Chicken, and Shrimp Trio Plated 4-oz Filet of Beef with Grilled Rosemary Chicken Breast, Atop a Horseradish Cream Sauce with Sautéed Jumbo Shrimp with Garlic Butter

Choice of 1 Starch:

Roasted Potato Medley

Scalloped Potatoes

Duchess Potatoes

Choice of 1 Vegetable:

Seasoned Green Beans

Seasonal Vegetable Medley

Asparagus



\$36 PerPerson

Plus service charge and taxes.

Buffet Brunch

Served with Cheese Platter- A Savory Mix of Cheeses, Fresh Grapes, Dried Fruits, and Almonds, Sliced Fruit Platter, House Baked Muffins and Pastries, Yogurt and House Made Granola Parfait, Herb Roasted Potatoes

Choose Two:

Turkey Sausage Patties, Bacon, Caramelized Bacon

Choose One:

Crème Brulee French Toast or Tex-Mex Breakfast Strata (Egg Casserole with Black Beans, Salsa, and Cheese, topped with Sour Cream and Cilantro)

Choose One:

Green Beans, Fresh Vegetable Medley, or Roasted Vegetables

Choose One:

Grilled Salmon with Pesto Cream with Fresh Tomato Pico or Chicken and Waffles

Includes Coffee, Hot Tea, Cranberry and Orange Juice, and Iced Tea



All Bar Packages include (4) hours of service and your choice of (2) domestic beers and (2) imported beers and our Granville Inn Pinot Grigio, Chardonnay, and Cabernet Sauvignon.

Beer & Wine Package - \$30 Per Person for 4 hours of service

Includes your choice of (2) domestic beers and (2) imported beers, Granville Inn Pinot Grigio, Chardonnay, and Cabernet Sauvignon, Coca-Cola Products and Assorted Juices.

Select Liquor Package - \$30 Per Person for 4 hours of service

Includes Smirnoff Vodka * Beefeaters Gin * Cruzan Silver Rum * Jim Beam Bourbon * Seagram's 7 Whiskey * Cutty Sark Scotch * Sauza Silver Tequila
Your choice of (2) domestic beers and (2) imported beers, Granville Inn Pinot Grigio, Chardonnay, and Cabernet Sauvignon, Coca-Cola Products and Assorted Juices.

Premium Liquor Package - \$35 Per Person for 4 hours of service

Includes Absolut Vodka * Tanqueray Gin * Bacardi Silver Rum * Captain Morgan Rum * Jack Daniels Whiskey * Bulleit Bourbon * Dewar's Scotch * Jose Cuervo Tequila
Your choice of (2) domestic beers and (2) imported beers, Granville Inn Pinot Grigio, Chardonnay, and Cabernet Sauvignon, Coca-Cola Products and Assorted Juices.

Superior Liquor Package - \$45 Per Person for 4 hours of service

Includes Grey Goose Vodka * Bombay Sapphire Gin * Meyer Dark Rum * Maker's Mark Bourbon * Crown Royal Whiskey * Chivas Regal Scotch * Patron Silver Tequila
Your choice of (2) domestic beers and (2) imported beers, Granville Inn Pinot Grigio, Chardonnay, and Cabernet Sauvignon, Coca-Cola Products and Assorted Juices.

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

Imported Beer: Heineken, Corona, Amstel Light

Non-Alcoholic Package - \$10 Per Person for 5 hours of service

Includes Coca-Cola Products, Assorted Juices, Sparkling Wine, Signature Mocktail and Flavored Sparkling Water

Champagne Toast - \$3 Per guest



A La Carte Options:

- Popcorn \$1.50 Per Person
- House-made Potato Chips \$3.00 Per Person
- Snack Mix \$2.50 Per Person
- Trail Mix \$3.25 Per Person
- Mixed Nuts \$3.25 Per Person

Nacho Display - \$6.50 Per Person

Chips, Salsa, Guacamole, and Queso

Pretzel Display - \$6.50 Per Person

Warm Pretzels with Cheese, Chocolate, and Honey Mustard

Tenders and Tots - \$7.00 Per Person

Chicken Tenders and Tater Tots Served as a Station with Ranch and BBQ Sauce, Honey Mustard and Ketchup

Slider Station - \$8.00 Per Person

Beef Sliders Served with Lettuce, Cheese, Tomato, Pickles, Onion, Ketchup, Mustard, and Mayonnaise



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	\$26.00 per dozen
Chewy Chocolate Brownies	\$24.00 per dozen
Chocolate Covered Strawberries	\$150.00 per 50 pieces
Miniature Cheesecakes	\$125.00 per 50 pieces
House Made Buckeyes	\$150.00 per 50 pieces
Goumas Assorted Truffles	\$150.00 per 50 pieces