



THE GRANGER HOMESTEAD SOCIETY, INC.

295 NORTH MAIN STREET CANANDAIGUA, NY 14424
585-394-1472 FAX 585-394-6958 www.grangerhomestead.org
Contact: Colleen Smith, Social Director www.colleens@grangerhomestead.org

SOCIAL FUNCTIONS & MEETINGS SITE FEES

Private party or meeting	
61 to 100 people	\$450
31 to 60 people	\$350
5 to 30 people	\$250
Memorial Service:	\$250
Rental of Grounds only:	\$175
Piano Recital or Concert:	\$125
Tea or Bridge Parties: (minimum of 8)	\$20 guest

The site fee includes the use of the Granger Homestead facilities and a staff member onsite during the event. Fees do not include catering, clean-up or linens. These arrangements should be made through your chosen caterer.

MAXIMUM NUMBER OF GUESTS IN THE HOMESTEAD IS 100. Summer events can exceed 100 with the use of a tent, tables, chairs, and tableware procured by the client and provided by a rental company. **Final count is due one week before the event.**

TENT INSPECTION FEE: If a tent is desired for an event, a tent inspection fee of **\$60.00** is required by the City of Canandaigua.

STAFFING FEE: Events with more than 50 guests require an additional staff member, and events with more than 150 guests require a third staff member at a cost of **\$20.00 an hour each**.

DEPOSIT: A **\$100** non-refundable deposit is required to hold the function date, and must be received within three weeks of receiving the contract. The deposit will be deducted from the final bill.

Granger Homestead USE POLICY FOR PRIVATE FUNCTIONS

1. The Granger Homestead will provide the use of its mansion and/or grounds for the event within the hours specified in the contract.
2. **There is NO SMOKING permitted in any of the buildings; only in designated outside areas.**
3. Alcohol may be served by a bartender or caterer with the necessary licenses and permits. The Granger Homestead reserves the right to request the host to ensure compliance from the guests. Last call is 9:30.
4. The Homestead will provide tables, folding chairs, china, stemware, and silver for indoor events only, if desired. Dripless candles (provided by The Granger Homestead at a cost of \$2.50/candle) may be used in the Homestead candelabras.
5. The clients must make their own arrangements with a caterer. The Homestead will provide a list of approved caterers, but other caterers will be allowed providing they carry the appropriate insurance coverage. A meeting with the caterer, renter, and the Homestead Social Director is required before the event. **Self-catering or self-serving is not permitted.** Copies of certificates of insurance and appropriate permits for caterers and/or bartenders must be given to the Homestead staff no later than two weeks prior to the event.
6. For a wedding, the Homestead will provide one dressing room and adjacent bathroom for the bride and her attendants. This room will be available two (1 ½) hours prior to the ceremony, and must be cleared and locked immediately prior to ceremony. Granger employees will transfer belongings to a secured area.
7. Amplified music is allowed, but city noise ordinances do apply. Parties must be completed at 10:00 pm.
8. The clients must make their own arrangements if outdoor equipment is required – such as a dance floor, tent, tables, chairs, linen or place settings. Removal of rental equipment must be done before noon the following day, unless previously discussed. Clients take full responsibility for the security of all rental property.
9. Decorating of the mansion and the grounds is allowed. Granger Homestead staff must approve decorating plans. Nothing may be taped, tacked, pinned, or nailed to the walls or woodwork, anywhere inside or outside of the mansion. Pipe cleaners or ribbons are recommended when attaching garlands or bows to the railings.
10. Set up and/or decorating time, if needed, may be available at an additional cost of forty dollars an hour.
11. Rice, confetti, and birdseed may not be thrown on the premises. Flower petals or bubbles are a suitable alternative for outdoor use. Real flower petals may not be used on the carpets in the mansion.
12. The client is liable for any breakage, theft, damage or personal injury caused by himself, his guests, his employees or agents.
13. The client is responsible for giving the Homestead staff delivery times of all auxiliary services.
14. The Granger Homestead is not responsible for articles remaining after the contracted period.
15. The Granger Homestead reserves the right, at its sole discretion, to terminate any private function where it appears that the client and/or their guests are in violation of the provisions of the above policy.
16. All driveways must be kept clear of parked vehicles for fire safety reasons. In the case of a wedding, limousines may be parked in front of the mansion upon the wedding party's arrival and departure.

Local Granger Homestead Event Vendor List

Below is a list of vendors that have been used by clients of the Granger Homestead and have received positive reviews. A listing here should not be considered an endorsement by the Granger Homestead.

Equipment rental – tents, chairs, tables, tableware, etc. (if needed due to event being held outside or the number of guests exceeding GHS equipment numbers).

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| • Hank Parker's | www.rentrightnow.com | 866-604-2629 |
| • Nolan's Rentals | www.nolansrentals.com | 585-787-2555 |
| • Tailored Events | www.tailoredeventsinc.com | 585-657-4444 |

Photographers

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| • Blackwood Photography | www.blackwoodphoto.com | 585-393-1094 |
| • Chesler Photography | www.cheslerphoto.com | 585-393-9242 |
| • Stegalls' Photography | www.stegalls.com | 585-394-1192 |
| • Sue Zeccola Photography | www.SueZPhotography.com | 585-749-0713 |
| • The Country Studio | www.thecountrystudio.com | 866-494-1149 |

Florists

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| • Bloomers | www.bloomersfloral.com | 585-657-8063 |
| • Flowers by Stella | www.flowersbystella.com | 585-394-1830 |
| • Rockcastle Florists | www.rockcastleflorists.com | 585-394-2542 |

Justice of the Peace

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| • Joyce Keeney | 585-526-5602 |
| • Ellen Polimeni | 585-394-2483 |
| • Jack Schuppenhauer | 585-394-0570 |
| • Nancy Wooden | 585-394-2936 |

Cakes/Bakeries

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| • Gourmet Goodies | www.gourmetgoodiesrochester.com | 585-747-9353 |
| • Savoia Pastry Shoppe | | 585-482-1130 |
| • Sweet Times | | 585-924-5630 |

Accommodations

Hotels

Canandaigua

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| • Holiday Inn Express | www.hiexpress.com | 585-396-3669 |
| • Inn on the Lake | www.innonthelake.com | 585-394-7800 |
| • The Chalet of Canandaigua | www.chaletbandb.com | 585-394-9080 |
| • The Lodge at Bristol Harbor | www.bristolharbour.com | 585-396-2600 |

Geneva

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| • Belhurst Castle | www.belhurst.com | 315-781-0201 |
| • Geneva On the Lake | www.genevaonthelake.com | 315-789-7190 |
| • Hampton Inn Geneva | www.hamptoninn3.hilton.com | 315-781-2035 |
| • Ramada Geneva Lakefront | www.ramada.com | 315-789-0400 |

Victor

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| • The Hampton Inn | www.hamptoninn.hilton.com | 585-924-4400 |
| • The Lodge at Woodcliff | www.woodcliffodge.com | 585-248-4810 |

B & B's

Canandaigua

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| • 1840 Inn on the Main | www.innonthemain.com | 585-394-0139 |
| • Acorn Inn | www.acorninnbb.com | 585-394-2834 |
| • B&B at Oliver Phelps | www.oliverphelps.com | 585-396-1650 |
| • Bella Rose | www.bellarosebb.com | 585-393-9937 |
| • Morgan Samuels Inn | www.morgansamuelsinn.com | 585-394-9232 |
| • Red Door Inn | www.thereddoorinn.com | 585-394-0455 |
| • Sutherland House | www.sutherlandhouse.com | 585-396-0375 |
| • The Filigree Inn | www.filigreeinn.com | 585-229-5460 |

Approved Caterers for Homestead Functions

• All Occasions Catering	www.rochestercaterer.com	585-244-2870
• A Touch of Class Catering	(no website)	585-396-1894
• Eric's Office Restaurant	www.ericsofficerestaurant.com	585-394-8787
• Fiddleheads Concepts	www.fiddleheadconcepts.com	585-396-5930
• King's Catering	www.kingscateringnewyork.com	585-394-6408
• Nolan's on Canandaigua Lake	www.nolansonthelake.com	585-905-2001

Copies of a current Liability Insurance Certificate for **\$1,000,000.00** must be provided to the Granger Homestead for all caterers that use our facility.

Procedures for Caterers

1. Catering personnel may use the service entrance to make deliveries but then must park in the designated parking area.
2. Catering personnel may use only areas specified by the Homestead staff.
3. No furnishings or objects belonging to the Homestead may be moved or used without the specific approval of the Homestead staff.
4. Caterers must remove everything they bring onto the premises at the end of the event. Please be prepared with heavy-duty trash bags. **All trash must be removed at the end of the event.**
4. The caterer is required to set-up the serving areas, clear and wash dishes, silverware and glassware using the supplied dishwasher, and all put back in kitchen and pantry before leaving. The Homestead staff is not responsible for these activities.
5. Unless prior permission has been specifically granted, all materials and equipment must be removed on the day of the event.
6. At the conclusion of the event, the rooms are to be returned to order. The service area must be left in the condition found - the kitchen floor swept and mopped, the stove, oven, sinks and countertops wiped down, and service pieces put away.
7. Please supply your own towels. The dishwasher has a specific detergent that feeds automatically, and is provided by the Homestead. Silver trays, tea services and any other items designated by the Homestead should be washed by hand.
8. The cost of repairing any damage or replacing any lost or broken equipment, attributed to the caterer will be the responsibility of the caterer.
9. Unless previous arrangements have been made, a supervisor from the catering firm must remain with the waiters throughout the function, including set up, tear down and clean up.